



Ubley Low Fat Natural Yogurt in 5kg Buckets AUB008

Product Description: A low fat natural yogurt.

Sensory Descriptions:

Aroma: A creamy yogurt with an acidic aroma.

Flavour: An initial creamy flavour with an acidic aftertaste.

Texture: A thick, smooth yogurt. A plastic spoon remains standing when inserted into the yogurt.

Appearance: A glossy, creamy-white yogurt. There may be a small amount of whey visible on the surface (approx. 1 tsp) which develops over life.

Added Ingredients: Low Fat Natural Yogurt (MILK).

Allergy Advice: For allergens see ingredients in **Bold**. Gluten free.

Chemical Analysis.

	Units Target		Tolerance	
Total Solids	%	15.7	15.2 – 16.2	
Milk Fat	%	1.3	1.0 – 1.5	

Physical Analysis.

	Units	Target
Viscosity @ 8°C after 24hrs.	cps	>8000
pH		<4.5
Temperature on Dispatch	°C	Max 5
Temperature on Delivery	°C	Max 5

Microbiological Analysis.

	Units	Target	Rejection
Enterobacteriaceae	Cfu/g	<10	≥100
E-Coli @ 37°C	Cfu/g	<20	≥20
Yeasts @ 25°C	Cfu/g	<10	≥50
Moulds @ 25°C	Cfu/g	<1	≥1

Nutritional Information:

	Units	Typical Results per 100g
Energy	kJ/100g	268
Energy	kcal/100g	64
Fat	g/100g	1.5
of which saturates	g/100g	0.9
Monounsaturated	g/100g	<0.5
Polyunsaturated	g/100g	<0.5
Carbohydrate (available)	g/100g	7.8
of which sugars	g/100g	7.8
Added Sugars	g/100g	0.0
Starch	g/100g	0.0
Fibre	g/100g	0.0
Protein	g/100g	4.7
Salt*	g/100g	0.20

^{*}Salt content is entirely due to naturally occurring sodium

Packaging Details:

Primary:

A plastic bucket, lid and handle (PP) with a self-adhesive paper label. Bucket weight 162g, lid weight 35g, handle weight 5.5g, label weight 0.8g. Total weight 203.3g. Dimensions 221 (L) x 221 (W) x 205 (H) mm

Pallet configuration: Cases per layer 20, Layers per pallet 5, Cases per pallet 100.

Storage Conditions:

- -Keep Refrigerated, 1°C Min, 5°C max. DO NOT FREEZE.
- -Once opened, use within 3 days.
- -Recommended shelf life: P + 30 days
- -Minimum shelf life on delivery: P + 20 days

ACCEPTANCE OF THIS SPECIFICATION

For and on behalf of:	Title	Print Name	Signature	Date
Yeo Valley Farms (Production) Ltd	Specifications Technologist	Krishnan Welham	World	14/06/2023