

foto

**DENOMINATION**
**HOMEMADE YOGURT**
**PRODUCT CODE**

YOG

**PRODUCT CERTIFICATE**

None

**ESTABLISHMENT  
CERTIFICATION**

None

**DESCRIPTION**

Product obtained from whole cow's milk, pasteurized and specific lactic

**INGREDIENTS**
**Milk**, lactic ( streptococcus thermophiles, lactobacillus bulgaricus) sugar.  
Flavour component can be added as specified on the label.

**DESTINATION**

For all consumers with the exception of infants and special medical purposes

**SEASONING**

It is ready for consumption immediately after its preparation

**SHELF LIFE**

It maintains its characteristics for 15 days

**NUTRITIONAL FACTS**
**Indicative values at 1 day**

Energetic Value	Kcal/kj	
Humidity	%	
Proteins	g/100g	
Fats	g/100g	
Of which Saturated Fats	g/100g	
Carbohydrates	g/100g	
Of which Sugars	g/100g	
Salt	g/100g	

**MICROBIOLOGICAL LIMITS**

 As per Reg. CE 1441/2007  
Listeria m. absent in 25 g  
Enterobacteriacee m<1 ufc/g  
Yeast up to 100.000/gr. at expiry  
Molds max 100-200/gr. a expiry

**SELLING FORMAT**

It is sold in cups of about 370 gr

**CONSERVATION**

To be kept in fridge at a temperature of +2°C to +4°C

**ALLERGENS**

Cow's milk, cream and other eventual components indicated on the label.

**GLUTENS**

Establishment does not use products containing gluten.

**OGM**

Product does not derive from nor contain GMO

**NOTES**