



SPECIFICATION DOCUMENT			
<b>PRODUCT NAME</b>	Yoghurt Powder 4.4 – 4.8 pH		
<b>PRODUCT DESCRIPTION</b>	A blend of dairy ingredients with a mild lactic flavour		
<b>PRODUCT CODE</b>	DAI00069		
<b>Issue Date</b>	<b>Revision No.</b>	<b>Supersedes</b>	<b>Issued By</b>
15/05/19	2	09/10/2018	Naomi May
<b>Reason For Issue</b>	Updated allergens		

SUPPLIER INFORMATION				
<b>SUPPLIER</b> Kent Foods Limited			<b>POINT OF MANUFACTURE</b> If Different	
<b>ADDRESS</b> Old Run Road Hunslet Leeds LS10 2JH			<b>ADDRESS</b>	
<b>TEL No:</b> <a href="tel:01418829999">0141 882 9999</a>			<b>TEL No:</b>	
<b>FAX No:</b> 0141 880 2380			<b>FAX No:</b>	
SUPPLIER CONTACT DETAILS				
<b>TECHNICAL CONTACT</b>	Naomi May	Technical Manager	0141 882 9999	Technical@KentFoods.co.uk
<b>COMMERCIAL CONTACT</b>	Sales Team	Sales Team	0141 882 9999	Sales@KentFoods.co.uk
<b>EMERGENCY CONTACT</b>	Donal Kennedy	Managing Director	07966868387	donalk@KentFoods.co.uk

Kent Foods Limited reserves the right to substitute ingredients of equal quality from suppliers outside this list as supply requirements dictate.

<b>INGREDIENT DECLARATION</b>	<p>Yoghurt Powder (<b>milk</b>), Whey Powder (<b>Milk</b>), Lactose (<b>Milk</b>), Citric Acid</p> <p>For allergens, including cereals containing gluten, see ingredients in <b>Bold</b>.</p>
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NUTRITIONAL ANALYSIS		
Typical Values per 100g		
	Per 100g	Method
<b>Moisture</b>	<b>3.0</b>	Calculation*
<b>Fat</b>	<b>1.0</b>	Calculation*
<b>Saturated Fat</b>	<b>0.6</b>	Calculation*
<b>Monounsaturated</b>	<b>0.3</b>	Calculation*
<b>Polyunsaturated</b>	<b>0</b>	Calculation*



<b>Sodium</b>	<b>0.45</b>	<b>Calculation*</b>
<b>Salt</b>	<b>1.13</b>	<b>Calculation*</b>
<b>Protein</b>	<b>22.7</b>	<b>Calculation*</b>
<b>Total Carbohydrate (by Difference)</b>	<b>60.2</b>	<b>Calculation*</b>
<b>Of which Sugars</b>	<b>57.8</b>	<b>Calculation*</b>
<b>Energy kJ</b>	<b>1515</b>	<b>Calculation*</b>
<b>Energy kcal</b>	<b>359</b>	<b>Calculation*</b>
<b>Dietary Fibre</b>	<b>0</b>	<b>Calculation*</b>
<b>Calculated through Nutricalc</b>		

<b>ALLERGEN &amp; INTOLERANCE INFORMATION</b>		
<b>Does the product &amp; ingredients used to manufacture the product contain:</b>	<b>YES/ NO</b>	<b>Comments</b>
Cereals containing gluten	NO	Handled on same line, allergen cross-contamination controls in place
Crustaceans	NO	
Eggs & products containing eggs	NO	Handled on same line, allergen cross-contamination controls in place
Fish & products containing fish	NO	
Peanuts & products containing peanuts	NO	
Soybeans & products containing soybeans	NO	Handled on same line, allergen cross-contamination controls in place
Milk & products containing milk (including lactose)	YES	
Nuts & products containing nuts	NO	
Celery & products containing celery	NO	
Mustard & products containing mustard	NO	
Sesame & products containing sesame	NO	
Sulphur Dioxide and sulphites @ > 10ppm	NO	
Molluscs	NO	
Lupin	NO	

<b>SUITABILITY INFORMATION</b>		
Suitable for Vegetarians	YES	
Suitable for Ovo Lacto Vegetarians	YES	
Suitable for Vegans	NO	
Suitable for Coeliacs	YES	
Suitable for Lactose Intolerance	NO	Contains Milk
Suitable for Nut Allergy Sufferers	YES	

**ALLERGEN ADVICE**

Product Contains

**Milk**

Organism	Target	Maximum
<b>Aerobic Colony Count (cfu/g)</b>	<50,000	>50,000
<b>Yeasts and Moulds (cfu/g)</b>	<100	>100
<b>Enterococcus (cfu/g)</b>	<100	>10
<b>E coli (cfu/g)</b>	ND in 10g	Detected in 10g
<b>Staph aureus (cfu/g)</b>	<20	>20
<b>Salmonella (cfu/g)</b>	ND in 25g	Detected in 25g

**ORGANOLEPTIC & PHYSICAL PROPERTIES**

<b>APPEARANCE</b>	White to pale yellow powder, free from lumps that don't break up easily under slight pressure
<b>AROMA</b>	Typical of yoghurt powder, mild lactic odour
<b>FLAVOUR</b>	Typical of yoghurt powder, mild lactic taste
<b>TEXTURE</b>	Free-flowing powder

**CHEMICAL STANDARDS**

Parameter	Frequency	Target	Maximum
Protein (%)	Per batch	24	22 – 26
Fat (%)	Per batch	1.0	0.5 – 1.5
Moisture (%)	Per batch	3.0	2.5 – 4.0
pH	Per batch	4.6	4.4 – 4.8

**FINISHED PRODUCT PACKAGING INFORMATION**

<b>PACK WEIGHT</b>	25kg or 12.5KG
<b>PRIMARY PACKAGING DETAILS</b>	Plastic or Paper Bag
<b>SECONDARY PACKAGING DETAILS</b>	Pallet layer, shrink wrap, wooden pallet
<b>FULL PALLET DETAILS</b>	40 Bags or 80 bags
<b>PRIMARY SHELF LIFE</b> From day of manufacture	12 Months stored Ambient. Cool, Dry Environment away from strong odours and direct sunlight
<b>DATE CODING &amp; TRACEABILITY INFORMATION</b> As displayed on the label	Best Before: DD/MM/YYYY Batch Code: Production Date and Mix number (ie 0101191) Product Code

**DECLARATION***Please return a signed and dated copy of this page (Page 6).*



*E-mail to [Technical@KentFoods.co.uk](mailto:Technical@KentFoods.co.uk)*

*If we do not receive this within 7 days of receipt we will assume that you agree to the above specification.*

Signed for and on behalf of **Kent Foods Limited.**

**Name:**

Naomi May

**Position:**

Technical Manager

**Date:**

15/05/2019

Signed for and on behalf of the **Customer**

(Signature)

**Name:**

**Position:**

**Company:**

**Date:**

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