

ABN 54 007 528 574

PRODUCT INFORMATION SHEET

2 Gray Tce, Rosewater SA 5076 Ph: (08) 8341 2303 Fax: (08) 8341 2304

www.lewisconfectionery.com.au inquiries@lewisconfectionery.com.au

YOGHURT APRICOTS

PRODUCT CODE	EYGAP03 & EYGAP08
BARCODE	9316079944178 & 9316079923234
DESCRIPTION:	Succulent, dried whole apricot covered with a double coat
Colour and Texture:	of smooth, white, sweetened yoghurt.
INGREDIENTS:	Apricots (63%), yoghurt (37%) (sugar, palm kernel oil, low-fat milk solids, yoghurt solids, emulsifier (soy lecithin)).
GMO status	Written certification obtained stating all ingredients are
	GMO free. It is our policy not to source ingredients which are derived from GMO technology.
PACKAGING:	Packed in 3 kg and 8 kg boxes with an inner plastic lining.
LABELLING:	Name, net weight, best before date, batch number, list of
	ingredients, barcode, warnings.
STORAGE &	Dry, infestation free environment. Temperature ranging
TRANSPORTATION	from 20°C to 24°C, max temp 25°C. With these conditions
	shelf life is 12 months from date of manufacture.
NUTRITIONAL	Energy 1330 Kj
ANALYSIS per 100 gm	Protein 3 gm
	Fat Total 12 gm
	Saturated 12 gm
	Carbohydrate 52 gm
	Sugars 50 gm
	Water 20 gm
	Sodium 36 mg
	Potassium 984 mg
	Fibre 6 mg
CONSUMER GROUP	May contain traces of nuts. Suitable for consumers 12
	months and older who are not sensitive to lactose, milk
	derivatives or apricot. Dried apricot is preserved with
	sulphur dioxide and may be present in final product.
MANUFACTURE:	Manufactured exclusively at 7 Brown Street Rosewater SA
COMPANY CONTACT:	5013 from Australian and imported ingredients.
COMPANY CONTACT:	For any issue relating to this product contact
LACTURDATE	Evan Peters (Managing Director)
LAST UPDATE	9 th September 2002