PRODUCT DETAILS:

Product Name:	Monalisa Mild
Product Description:	Frozen Yoghurt Powder
Product Code:	N715.00.MLA

PRODUCT APPLICATION:

A frozen yoghurt powdered base for mixing with water to make a frozen yoghurt liquid mix used in gravity and pump- fed soft-serve machines.

FLAVOUR:

Yoghurt mild

MIXING INSTRUCTIONS:

Recommended and/or On label:

Original: Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes before stirring it again. Transfer the liquid to a Soft-Serve machine and freeze down.

Greek-style: Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes. Add 500g of your favourite plain tub-yoghurt and stir until smooth. Transfer the liquid to a Soft-Serve machine and freeze down.

Continental: Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes. Add 600mL of cultured buttermilk and 80mL Lemon Juice, stir well. Transfer the liquid to a Soft-Serve machine and freeze down.

Rich & Creamy: Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes. Add 300 – 600mL of pouring cream and stir well. Transfer the liquid to a Soft-Serve machine and freeze down.

Tangy: Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes. Add 80 – 120mL of Lemon Juice or Lime Juice and stir well. Transfer the liquid to a Soft-Serve machine and freeze down.

Fruity: Combine 1-2 litres of fruit juice with enough water to make 4 litres, add the contents of one sachet and stir well. Allow the mix to re-hydrate for ten minutes. Transfer the liquid to a Soft-Serve machine and freeze down.
NB Ensure that the fruit juice has been strained and does not contain any lumps, seeds or pips as these may block the feeding-tubes and cause damage to the machine.

NOTE: Utensils used for preparing frozen yoghurt mixes must not be used to prepare or store other food products.

INGREDIENTS:

Sugar, Glucose Syrup Solids, **Milk** Solids, Vegetable Fat, Dietary Fibre (Inulin), Yoghurt Powder (5%) (**Milk**), Fructose, Maltodextrin, Emulsifiers (471, 472e, 475, 322 **Soy**), Food Acid (330), Stabilisers (466, 340, 452), Flavour, Anticaking Agent (551), Live Cultures.

ALLERGEN STATEMENT:

Contains: Milk, Soy.

CONFIDENTIAL

DISCLAIMER OF WARRANTIES:
Our product specifications are based on published ingredient material specifications from various suppliers and random sample testing conducted by certified third party laboratories. Our responsibility for any claims is limited to the purchase price of our products. We disclaim all liability for results and for any damages and/or injury with respect to our products. We reserve the right to change this Product Specification Sheet without prior notice. The terms of this disclaimer are governed by the laws of the State of Queensland Australia and with the reservation of all rights. In addition to these product specifications, our standard trading terms and conditions as posted on our respective websites: www.frostyboy.com and www.frozenyoghurt.com.au apply and can be downloaded and printed, or, a hard-copy can be requested.

NUTRITION INFORMATION:

Average values, calculated from the data provided by the manufacturer and/or supplier of the raw material.

	Average Quantities per 100g dry powder	Average Quantities per 100g finished product*
Energy	1780 kJ (425 Cal)	551 kJ (132 Cal)
Protein	5.6 g	1.7 g
Fat, Total	10.1 g	3.1 g
- Saturated	9.3 g	2.9 g
Carbohydrate	79.0 g	24.5 g
- Sugars	61.5 g	19.1 g
Dietary Fibre	5.2 g	1.6 g
Sodium	165 mg	53 mg

*when reconstituted as per 'original' mixing instructions

DIETARY SUITABILITY:

Halal Certified: Yes
Vegetarian: Suitable

COUNTRY OF ORIGIN:

Made in Australia by Frosty Boy Australia (Est. No.: 72) from imported and local ingredients.

PRODUCT OPERATION:

Outlet temperature: -7ºC to -8 ºC
Overrun: Overrun value will depend on type of ice cream making equipment used.
Meltdown: Meltdown time will depend on type of ice cream making equipment used and surrounding temperature.

STORAGE & DISTRIBUTION:

Storage requirements: Unopened products must be stored at ambient temperature in a dry store area away from direct light, toxic chemicals, odours, insect and/or rodent infestation. The product must be transported in a manner, which does not compromise the quality of the product.
Shelf-life: 12 months from date of manufacture.
Coding: Date of Manufacture: DD MMM YYYY
Best before date: DD MMM YYYY
Time: hh:mm
Batch/Lot code: FYJJJ
Where: F = Factory-made; Y = last digit of the year of manufacture; JJJ = Julian code for day of the year product was packed on. e.g.: F4123 = 123rd day of 2014 = 3rd May 2024.

PACKAGING DETAILS:

Bag net weight: 1.8 kg
Bags per carton: 7
Carton net weight: 12.6 kg
Packaging format: Product is packed in airtight, lightproof, food-grade foil-laminate bag, heat sealed at top and bottom. Bags are placed in export-grade corrugated cardboard box.

TYPICAL ANALYSIS OF POWDER:

Salmonella: Not detected in 375g
Analyses carried out according to the Australia Standard Methods or equivalent.

DISCLAIMER OF WARRANTIES:
Our product specifications are based on published ingredient material specifications from various suppliers and random sample testing conducted by certified third party laboratories. Our responsibility for any claims is limited to the purchase price of our products. We disclaim all liability for results and for any damages and/or injury with respect to our products. We reserve the right to change this Product Specification Sheet without prior notice. The terms of this disclaimer are governed by the laws of the State of Queensland Australia and with the reservation of all rights. In addition to these product specifications, our standard trading terms and conditions as posted on our respective websites: www.frostyboy.com and www.frozenyoghurt.com.au apply and can be downloaded and printed, or, a hard-copy can be requested.

Custom Formulation Specification Approval

I, the undersigned, hereby approve of this Specification and certify the information is correct.

Name of Company: _____

Position of authorised Representative: _____

Authorised Representative: _____

Signature of authorised Representative: _____

Date of Approval: _____

CONFIDENTIAL

DISCLAIMER OF WARRANTIES:
Our product specifications are based on published ingredient material specifications from various suppliers and random sample testing conducted by certified third party laboratories. Our responsibility for any claims is limited to the purchase price of our products. We disclaim all liability for results and for any damages and/or injury with respect to our products. We reserve the right to change this Product Specification Sheet without prior notice. The terms of this disclaimer are governed by the laws of the State of Queensland Australia and with the reservation of all rights. In addition to these product specifications, our standard trading terms and conditions as posted on our respective websites: www.frostyboy.com and www.frozenyoghurt.com.au apply and can be downloaded and printed, or, a hard-copy can be requested.