

	PRODUCT SPECIFICATION	Date: 2023-11-14 Page 1 of 3
	Pascual Lite 0 with Strawberries Yogurt	

PRODUCT DESCRIPTION

Pascual Lite 0 with Strawberries Yogurt is a long-life pasteurised product. Fermented Yogurt (a blend of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*) is used for fermentation. The finished yogurt is pasteurised before aseptic packaging in order to guarantee a long-life under ambient temperature..

Manufactured by: INDUSTRIAS LÁCTEAS PASCUAL, S.L.; Carretera de Palencia s/n; 09400- ARANDA DE DUERO (Burgos); SPAIN. **Food Industry Registration Number:** 15.00220/BU

Manufactured for: CALIDAD PASCUAL S.A.U.; Carretera de Palencia s/n; 09400- ARANDA DE DUERO (Burgos); SPAIN

Legal denomination: Non-fat pasteurised after fermentation yogurt with sugar and sweeteners, with strawberries and calcium.

INGREDIENTS AND NUTRITIONAL INFORMATION

Pasteurised skimmed **milk** (85%), fruit preparation (strawberries (6,3%), flavouring, colour: carmines (E-120)), modified starch (E-1422), sugar, **milk** proteins, beef gelatin, **milk** calcium salts, sweeteners: acesulfame K (E-950) and sucralose (E-955), and lactic cultures (**milk**). Allergens in bold and underlined.

Nutritional Information	per 100 g		
	Amount		% RI (*)
Energy	241	kJ	3
	57	kcal	
Fat	0.3	g	0
of which saturates	0.2	g	1
Carbohydrates	10	g	4
of which sugars	7.8	g	9
Protein	3.5	g	7
Salt	0.11	g	2

RI (*): Reference Intake of an average adult (8400 kJ / 2000 kcal)

PHYSICAL AND CHEMICAL PARAMETERS

Parameter	Value	Units
pH	4,20 – 4,35	pH units
Viscosity	Min. 8500	cP (25°C)
Total Dry Extract	13,84-14,84	%

MICROBIOLOGICAL PARAMETERS

Parameters	Values		
	Minimum	Objective	Maximum
<i>Listeria monocytogenes</i> (CFU/25g)		Absence	
<i>Escherichia coli</i> (CFU/g)		Absence	
Coliforms (CFU/g)		Absence	
Total microorganisms (CFU/g)			100
Yeasts and molds (CFU/g)		Absence	

ORGANOLEPTIC PARAMETERS

Parameters	Value
Smell and flavour	Characteristic strawberries

ADDITIONAL DECLARATIONS

Allergens as listed in Annex II to Regulation (UE) N° 1169/2011 (FIC):

Cereals containing gluten	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	YES
Nuts	NO
Celery and products thereof	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites	NO
Lupins and products thereof	NO
Molluscs and products thereof	NO

Free of GMO's (Genetically Modified Organisms) in compliance with current UE regulations.

This product has NOT BEEN IRRADIATED.

NO CONTAIN OF GLUTEN (< 20 ppm)

SHELF LIFE

From day of manufacture: 330 days.

Once opened, keep refrigerated and consume within 24 hours.

	PRODUCT SPECIFICATION	Date: 2023-11-14 Page 3 of 3
	Pascual Lite 0 with Strawberries Yogurt	

LOT IDENTIFICATION

CUPS

PD: YYYY-XX-DD HH:MM LN

ED: YYYY-XX-DD E DDD Y S BB

PACK COVER

PD: YYYY-XX-DD E

ED: YYYY-XX-DD DDD Y S

PD: production date; DD: day; XX: month; YYYY: year; HH: production hour; MM: production minute; S: week day; LN: filling line; ED: Best before day; E: filling machine; DDD: Julian day of packaging; Y: last figure of the packaging year; BB: filling nozzle.

COMMERCIAL PRESENTATION

Sale Unit: Packs with 4 units of 125 g

Conditioning:

Trays with 2x3 packs of 4 units.

Pallets: For 125g cups: 198 trays (9 trays/layer x 22 layers) or 176 trays (8 trays/layer x 22 layers)

STORAGE, DISTRIBUTION AND SALE

Special conditions are not necessary regarding to storage and expedition, although it is recommended to avoid high temperatures. Do not freeze.

REGARDING TO FOOD SAFETY, THIS PRODUCT IS IN COMPLIANCE WITH EUROPEAN AND SPANISH CURRENT LEGISLATION

All the ingredients used, at the mentioned doses, are harmless and safe for the consumer health. Technical sheets are available for all the ingredients including their features, composition and content of allergens, pollutants as heavy metals, mycotoxins, GMOs and pesticides. Furthermore, all the packaging materials in contact with the food are food-grade certified.



Calidad Pascual, S.A.U.
CIF A-09-006172
Carretera de Palencia, s/n
09400 Aranda de Duero.
Burgos. España.