

PRODUCT SPECIFICATION SHEET

DOC #:	PSS N715	
Issued By:	Adele MacMaster	
Issue Date	11/11/2020	
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PRODUCT DETAILS:		
Blend Name:	Mild Frozen Yoghurt	
Product Descriptor:	Frozen Yoghurt Powder	
Product Code:	N715	

PRODUCT APPLICATION:

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

FLAVOUR:

Yoghurt – mild

MIXING INSTRUCTIONS:

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), Yogurt Powder (5%), Fructose, Emulsifiers (475, 471, 472e, 322 Soy), Food Acid (330), Flavours, Stabilisers (466, 340, 452), Maltodextrin, Anticaking Agent (551), Live Cultures.

ALLERGEN STATEMENT:

Contains: milk and soy.

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.au and <a href="www.fr



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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	1770kJ (423Cal)	550kJ (131Cal)
Protein, total	5.6g	1.7g
Fat, total	10.0g	3.1g
- saturated	9.2g	2.9g
Carbohydrates	73.8g	22.9g
- sugars	63.8g	19.8g
Dietary Fibre	5.4g	1.7g
Sodium	180mg	56mg

*when reconstituted as per mixing instructions for Original recipe

DIETARY SUITABILITY & GMO DECLARATION:

Halal certified: Yes Vegetarian: Suitable

GMO statement: Does not contain Genetically Modified Organisms.

COUNTRY OF ORIGIN:

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

PRODUCT OPERATION:

Outlet temperature: -7°C to -8 °C

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 bags must be stored below 25°C 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: Packaging date: 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.

PACKAGING DETAILS:

Bag net weight: 1.8 kg
Bags per carton: 7 x 1.8kg
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 MICROBIOLOGICAL ANALYSIS OF POWDER:

Salmonella: Not detected in 375g

Analyses carried out according to the Australia Standard Methods or equivalent.

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