

Riverina Fresh 10 L Full Cream Milk Juggler

Riverina Fresh Pty Ltd | Version 02 | Date: 20/03/2023



Product Description

Riverina Fresh is a high quality, great tasting milk produced from farms across the lush Riverina Region, and bottled fresh to provide a smooth, full bodied flavour.

Riverina Fresh Full Cream milk is a homogenised and pasteurised, packed in a 10 Litre bladder suitable for the Juggler System.

Claims and Trademarks

At Riverina Fresh™, we believe in creating high-quality, great tasting dairy every day. So we carefully select our milk from a dedicated farms tucked away in the farmland of the Riverina region and bottle it daily to give you a consistently smooth, full bodied flavour. We've been producing dairy products locally since 1922, so we know a thing or two about making consistently excellent milk. It also makes a great tasting coffee and is highly regarded by baristas in Australia's leading cafés.

A PRECISE MILK FOR THE PERFECT COFFEE.

The RIVERINA FRESH logos are trade marks of the Riverina Fresh Pty Ltd.

Suggested Uses

Ready to use. Intended for general consumption.

Ideal for Cafes and Restaurants, delivers a premium creamy taste and high frothing ability for coffees every time.

Ingredients

Full Cream **Milk**,

Allergens & Advisory Statements

Contains: Milk

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Nutrition Information

NUTRITION INFORMATION			
Servings per package: 40			
Serving size: 250 mL			
	Avg Quantity per 250 mL Serving	% Daily Intake per serving †	Avg Quantity Per 100 mL
Energy (kJ)	660 kJ	8%	264 kJ
Protein	8.5 g	17%	3.4 g
Fat, total	8.8 g	13%	3.5 g
- saturated	6.0 g	25%	2.4 g
Carbohydrate	11.0 g	4%	4.4 g
- sugars	11.0 g	12%	4.4 g
Sodium	93 mg	4%	37 mg
Calcium	300 mg	%	120 mg
Calcium RDI	38 % RDI*	%	0.000 % RDI*

*Recommended Dietary Intake
 †Percentage Daily Intakes are based on an average adult diet of 8700 kJ

Dietary Suitability

Halal Certified	Yes
Kosher Certified	Yes
Vegetarian Suitable	Yes
Organic Certified	No

Typical Organoleptic Analysis

Odour	Free from any off odours.
Flavour	Characteristic of fresh full cream milk; smooth, full bodied flavour. Free from any off flavours
Texture	Liquid, flowing

Typical Physical Analysis

Colour	White
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Typical Microbiological Analysis

Coliforms	Less than or equal to 5 cfu/mL
SPC	Less than or equal to 10,000 cfu/mL

Typical Chemical Analysis

Antibiotic (in raw milk)	Less than 0.003 µg per L
Fat	Minimum 3.2%
Protein	Minimum 3.0%

Packaging Details

APN No:	N/A
TUN No:	N/A
Unit Net Weight:	
Unit Volume:	10 L
Packaging Format	Milk is packed into a 10L LDP plastic bag with label and blue Quick Sentry cap, 2 bags are packed into a plastic crate lined with cardboard
Consumer Unit Dimensions (LxWxH)	455 x 395 x 110 mm
Consumer Unit per Trading Unit	2
External 2 x 10L Bags per Crate Dimensions (LxWxH)	361 x 361 x 325 mm
2 x 10L Bags per Crate Net Weight	20.62 kg
2 x 10L Bags per Crate Gross Weight	21.758 kg
2 x 10 L Bags per Crates Per Pallet	90
Layers Per Pallet	5
9 x 10L Bottles per Crates Per Layer	9

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	23 Days
Secondary Storage Requirements	
Secondary Storage Conditions	

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Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Front of 10L Bag	DD MMM USE BY NNNNN	29 10 14 USE BY 18730
Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample

Country of Origin

Product of Australia

Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by Riverina Fresh Pty Ltd, comprehensive quality and food safety systems (QFSS) have been implemented at its manufacturing facility.

These QFSS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.