

CO YO Pty Ltd

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COYO FOOD SAFETY MANAGEMENT SYSTEM

COYO DAIRY FREE COCONUT YOGHURT NATURAL

(PRODUCT SPECIFICATION FS1230-1)











UNIT SIZE	300g	500g	900g	2kg	5kg
BOX SIZE	6	4	4	2	1

DESCRIPTION	COYO Dairy Free Coconut Yoghurt is a dairy-free yoghurt with a creamy texture. It is formulated with organic coconut cream, water, starch, prebiotic fibre, and probiotic cultures.					
INGREDIENTS	Organic Coconut Cream, Water, Starch, Chicory Root Fibre, Live Cultures & Probiotics					
COUNTRY OF ORIGIN	Made in Australia from at least 35% Australian ingredients.					
SENSORY	Colour – Creamy white Flavour – Characteristic of coconut with slight acidity					
ANALYTICAL	pH ≤4.45					
MICROBIOLOGICAL	Yeast - <100 cfu p E.coli - <10 cfu pe Listeria - ND in 25	er gram	Mould - <100 cfu per gram Salmonella - ND in 25g			
STORAGE	Keep refrigerated. Store between 2-5°C. Do not freeze.					
SHELF LIFE	7 weeks from manufacture (unopened). Please consume within 4-5 days after opening.					
ALLERGEN STATUS	Does not contain any allergen or chemically sensitive ingredient listed under the FSANZ Food Standard 1.2.3.					
GMO STATUS	This product has not been genetically modified nor have any genetically modified ingredients been used in its manufacture. It does not require labelling as a genetically modified food in accordance with FSANZ Food Standards 1.5.2.					
CHEMICAL RESIDUES	Conforms to Australian Food Standards Code.					
KOSHER STATUS	Certified Kosher & Pareve (Dairy Free).					
NUTRITIONAL INFO PER 100g	Energy Protein, total Fat, total	654kJ (156Cal) 1.3g 14.9g	Dietary Fibre Sodium Bifidobacterium	Less than 1g 7mg 1 billion cfu#		
Seasonal variations may apply. Results are averages only, calculated theoretically from various sources.	- Saturated Carbohydrate - Sugars	14.1g 4.7g 1.4g	Lactobacillus paracasei #cfu: Colony Forming	1 billion cfu# g Units		