



Approved Product Specification
13300+3251 - MILKLAB Soy 8x1L - V1
Controlled

Product Summary			
Item Code	13300		
Legal Description/ Suggested Labelling Description	MILKLAB Soy 8x1L		
Internal Item Description	MILKLAB Soy 8x1L		
Master Brand	MilkLab		
Supplier Information	Noumi Limited 8a Williamson Road Ingleburn, NSW, 2565		
Site of Manufacture	Noumi Ingleburn Pty.Ltd. (A Division of Noumi Limited) 8a Williamson Rd Ingleburn, NSW, 2565		
Site Certification	Certification BRC Halal Organic Licence Certificate of Registration Halal Kosher	Authorising Body BSI Halal Certification Authority (HCA) Australian Certified Organic NSW Food Authority Department of Agriculture and Water Resources Australian Halal Authority and Advisors (AHAA) Kosher Australia The site of manufacture has been certified to the standards by the authorising bodies above. Product specific certifications can be found in the Dietary Suitability section.	
Product Description	Uniform and smooth in texture, white to light cream in colour and appearance, soy milk flavour and aroma.		
Product Intended Use	Ready for general public consumption		
Product Legality	This product complies with standards as outlined in the FSANZ Food Standard Code and Trade Measurement Act.		
Product Information			
Ingredient Listing	Ingredient Listing	Ingredient Percentage	Country of Origin
	Australian Water	86.93%	Australia
	MILKLAB Soy blend (4.4%) (soy protein, milled soy beans)	4.4%	China, Austria,
	Vegetable oil (canola or sunflower)	3%	Australia or Argentina, Ukraine
	Maltodextrin (From Corn)	2.9%	China
	Sugar	1.6%	Australia
	Mineral (calcium)	<1%	Turkey
	Acidity Regulators (Potassium Citrate, Dipotassium Phosphate)	<1%	China
	Natural flavours	<1%	Switzerland, Belgium
	Emulsifier (Sunflower Lecithin)	<1%	Argentina
Vegetable Gums (460, 466)	<1%	Thailand	
Salt	<1%	Australia	
Country of Origin	Made in Australia		
Country of Origin Statement	Made in Australia from at least 88% Australian ingredients		
Product Category	UHT - Long Life Soy Milk		
Production Areas/Lines	UHT and Tetra Brik Aseptic Fillers		



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Method of Preservation	Ultra Heat Treatment and Aseptic Packaging
Unit Weight/Volume	1L

Nutritional Information			
NUTRITION INFORMATION			
Servings per package: 4			
Serving size: 250mL (1 cup)			
	Average Quantity per 250mL	% DI* per serve	Average Quantity per 100mL
ENERGY	623 kJ	7%	250 kJ
	150 Cal		60 Cal
PROTEIN	8.3 g	17%	3.3 g
- Gluten	Not detected		
FAT, Total	7.5 g	11%	3.0 g
- Saturated	0.6 g	3%	0.3 g
CARBOHYDRATE	12.6 g	4%	5.0 g
- Sugars	4.8 g	5%	1.9 g
SODIUM	212 mg	9%	85 mg
CALCIUM	300 mg	38%RDI**	120 mg

Pack Declarations	
Mandatory and Advisory Warning Statements	Contains Soy. Do not consume if seal is broken.
Claims - Free From	Artificial Colours Artificial Flavours Artificial preservatives Gluten
Claims - Includes	FSC Mix board from responsible sources

Storage and Transport		
Storage and Transport Type	Unopened	Opened
Shelf Life	365 Days	5 days in refrigerator
Recommended Storage	Store unopened carton in a cool dry location Shake well before opening	Once opened keep chilled below 4 deg C and use within 5 days
Recommended Transport	Clean AMBIENT (No temp control) vehicle/container	

Specification Tests						
Chemical Tests						
Parameter	Target	Min	Max	UOM	Method	COA Check
Fat	3	2.4	3.6	% m/v	Foss - FT3	Yes
Protein	3.3	2.64	3.96	% m/v	Foss - FT3	Yes
pH	7.15	7	7.3		pH Meter	Yes

Microbiological Tests			
Parameter	Acceptable Level	Method	Frequency
Commercial Sterilisation	No Detection / No Growth	ATP Bioluminescence and/or Streak Plate (SPC)	Every Batch

Organoleptic Tests	
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Test Parameter	Acceptable Level	Method		
Flavour	Typical soy milk flavour	Sensory Evaluation		
Appearance	White to creamy white in colour. Free of foreign objects	Sensory Evaluation		
Texture	Smooth and uniform consistency	Sensory Evaluation		
Aroma	Soy aroma. No strange aroma and odour	Sensory Evaluation		
Additional Testing				
Packing and Pallet Configuration				
General Packing Requirement	Product is aseptically filled in Great View paper			
Tamper Evidence	Complete seal with Helicap Tamper Safety Seal			
Packs per Shipper	8			
Shipper Type	Tray			
Shippers per Layer	24			
Layers per Pallet	5			
Pallet Type	CHEP			
Pallet Protection	Stretch plastic wrapped tight to pallet and pallet labels applied on both sides			
Dimensions				
Dimension Type	Individual Unit	Consumer Pack	Shipper Unit	Pallet
Packaging Code	85484	85484	85185	
Pack Type	Individual Pack - No Cap/Straw	Individual Pack - Helicap	Tray	
Barcode			19315090202882	
Type of Coding		Best Before Date, Production Date and Time Code	Best Before Date, Production Date and Time Code	
Location of Coding		On top of pack in the provided window on the left	Inkjet on one side of shipper	
Date Code Format L1		BEST BEFORE (Pre Printed) DD MMM YYYY	BBD: DD/MM/YY	
Date Code Format L2		PDate DD.MM.YY Lot No.	PD: DD/MM/YY HH:MM LX (X=line number)	
Date Code Format L3		HH:MM:SS INFX (X=line number)		
Height	197 (mm)	212 (mm)	221 (mm)	1225 (mm)
Width	95 (mm)	95 (mm)	201 (mm)	1165 (mm)
Depth	60 (mm)	60 (mm)	252 (mm)	1165 (mm)
Vol	0.001122 (m3)	0.001122 (m3)	0.011194 (m3)	1.6626 (m3)
Packaging Unit Weight	31 (gm)	3 (gm)	130 (gm)	50 (kg)
Net weight	1035.15 (gm)	1035.15 (gm)	8240 (gm)	993.744 (kg)
Gross Weight	1065 (gm)	1068 (gm)	8683.2 (gm)	1041.984 (kg)
Gross Weight (Packaging)			8.863 (kg)	
Weight Tolerance Lower Limit	1060 (gm)	1060 (gm)	8642 (gm)	
Weight Tolerance Upper Limit	1070 (gm)	1070 (gm)	8724.4 (gm)	
Tamper Evidence	Complete seal with Helicap Tamper Safety Seal			
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Date Code Images

Mandatory Declarations

Mandatory Component	Present	Specified type or level	Present on Same Line	Present in Same Facility
Cereals containing gluten and products of those	No		Yes	Yes
Crustacean and crustacean products	No		No	No
Eggs and egg products	No		No	No
Fish and fish products	No		No	No
Milk and Milk products	No		Yes	Yes
Lupin and lupin products	No		No	No
Peanuts and peanut products	No		No	No
Tree nuts and tree nut products	No		Yes	Yes
Sesame and sesame products	No		No	No
Soybean and soybean products	Yes		Yes	Yes
Added sulphur dioxide or sulphites	No		No	No

Dietary Suitability

Diet	Suitability	Comments
Biodynamic	No	
Organic	No	
Vegan Suitable	Yes	
Lacto Vegetarian Suitable	Yes	
Ovo-Lacto Vegetarian Suitable	Yes	
Halal Suitable	Yes	Certified
Kosher Suitable	Yes	Certified

Mandatory and Advisory Warning Statements

Mandatory and Advisory Component	Present	Type/Level Advisory Statement
Bee pollen presented as a food or ingredient	No	
Propolis presented as a food or ingredient	No	
Unpasteurised milk and unpasteurised liquid milk products	No	
Aspartame or aspartame-acesulphame salt (or phenylalanine)	No	
Unpasteurised egg products	No	
Kola beverages containing added caffeine	No	
Quinine	No	
Phytosterol esters	No	
Tall oil phytosterols	No	
A beverage made from cereals,nuts,seeds,or a combination of those ingredients,and that contains less than 3% m/m protein	No	
A beverage made from cereals,nuts,seeds,or a combination of those ingredients,and that contains:no less than 3% m/m protein; and no more than 2.5% m/m fat	No	
An evaporated or dried product made from cereals,nuts,or seeds,or a combination of those ingredients,and that when reconstituted as a beverage according to directions for direct consumption,contains less than 3% m/m protein	No	
An evaporated or dried product made from cereals,nuts,seeds,or a combination of those ingredients,and that when reconstituted as a beverage according to directions for direct consumption,contains:no less than 3% m/m protein; and no more than 2.5% m/m fat	No	



Mandatory and Advisory Component	Present	Type/Level Advisory Statement
Milk, or an analogue beverage made from soy, that contains no more than 2.5% m/m fat	No	
Guarana or extracts of guarana	No	
Evaporated milk, dried milk, or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat	No	
Royal jelly presented as a food or ingredient	No	
Polyols, Isomalts, Polydextrose (Lacitol, Maltitol, Maltitol Syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	No	
Ingredients subjected to a sterilization process		
Sterilization Process	Subjected	Comments
Ethylene Oxide (ETO) treated components	No	
Steam sterilisation	Yes	Soy protein
Other fumigants or sterilants	No	
Pre-market Clearance Required		
Clearance	Required	
Novel food ingredient	No	
Genetic modification statement	This product does not require labelling as per FSANZ standard 1.5.2	
Genetically modified components	No	
Origin of genetically modified components	N/A	
Altered characteristics	No	
Labelling requirement	N/A	
Irradiation of ingredients	No	
Compliance to standards of the Australian Food Code and Amendments		
Standard	Comply	
1.3.4 - Identity and purity	Yes	
1.4.1 - Contaminants and natural toxicants	Yes	
1.4.2 - Maximum residue limits with foods	Yes	
1.4.4 - Prohibited and restricted plants and fungi	Yes	
Maximum Agricultural Residue Limits Standard 1999	Yes	
Additional Labelling and Consumer Information - Food Components		
Component	Present	Comments
Added caffeine (not including naturally occurring caffeine)	No	
Added flavour enhancers	No	
Alcohol (residual)	Yes	Natural Flavours (Finished Product residual alcohol <0.1 % v/v)
Added fats and oils	Yes	Vegetable oil (canola or sunflower), Soy Protein
Added flavours	Yes	Natural Flavours
Added colours	No	
Added preservatives	No	
Hydrolysed vegetable protein	No	
Herbs	No	
Spices	No	
Intense sweeteners	No	
Added salt	Yes	Not iodised salt



Component	Present	Comments
Added sugar	Yes	Maltodextrin, sugar
Seeds (sunflower, poppy, etc)	Yes	Sunflower lecithin, Vegetable oil (sunflower)
Yeast and yeast product (including yeast extract)	No	
Antioxidants	No	
Processing Aids	No	

Import/Export Information Requirements - Food Components

Component	Present	Specified Type and Level
Animal and animal products	No	
Meat or meat products	No	
Bird or bird products	No	
Fish or fish products	No	
Honey or honey products	No	

International Information Requirements

Component	Present	Specified Type and Level
Buckwheat	No	
Apple, pear, avocado or banana	No	
Blueberry, strawberry or kiwifruit	No	
Orange, grapefruit, lemon or lime	No	
Peach, plum, cherry or apricot	No	
Matsutake mushroom or Other	No	
Herbs	No	
Tomato	No	
Yam	No	
Coconut, poppy, or sunflower	Yes	Natural Flavours, Vegetable oil (sunflower)
Yeast and yeast products	No	
Gelatin, beef collagen or other	No	
Allium Genus (Chive, garlic, leek, onion, spring onion)	No	
Mustard	No	
Spice (other than mustard)	No	
Umbelliferae Family (celery, celeriac, carrot, parsnip, coriander, aniseed, cumin, parsley, fennel, chervil etc)	No	
Seafood (eg algae, carrageenan shelled mollusc)	No	
Legumes (eg peas, lupins)	Yes	Soy protein
Antioxidants (BHA, BHT other)	No	

Related/Reference Documents

• Australia and New Zealand Food Standards Code and amendments. • Competition and Consumer Act 2010. • Trade Measurement Regulations 2009.

Allergen Statement

This product is manufactured in a facility that handles almond, hazelnut, soy, macadamia, dairy and gluten; however a strict CIP program has been implemented to prevent cross product contamination. Allergen testing is completed as part of the positive release program to verify effectiveness of the CIP program.

This product is stored in a facility that handles raw materials that contain almond, hazelnut, soy, macadamia, dairy and gluten raw materials; however a strict segregation and spill cleaning program has been implemented to prevent cross contamination.

This product is stored in a warehouse facility that handles contracted finished goods, which are sealed, boxed, and wrapped in primary and

secondary packaging and stretch wrapped onto a pallet. These products contain eggs; however a strict segregation and spill cleaning program has been implemented to prevent cross contamination.

Disclaimer

All ingredients are supplied by providers subjected to noumi Limited approved supplier program and is manufactured by Noumi Limited. The company has taken due care in compiling this information and assures its customers this information true and correct having undertaken all reasonable verification procedures. No liability is accepted, whether direct or indirect, arising from its application, since the conditions of final use is outside of the Company's control. The end user is obliged to conform to relevant government regulations and or standards applicable to their respective States or Country. All specifications subject to revision without notice.

Reason

1. V0- Removed solids range from chemical testing- 19/10/23

Section

1. V0- Chemical testing 19/10/23

Appendix

Product Top View

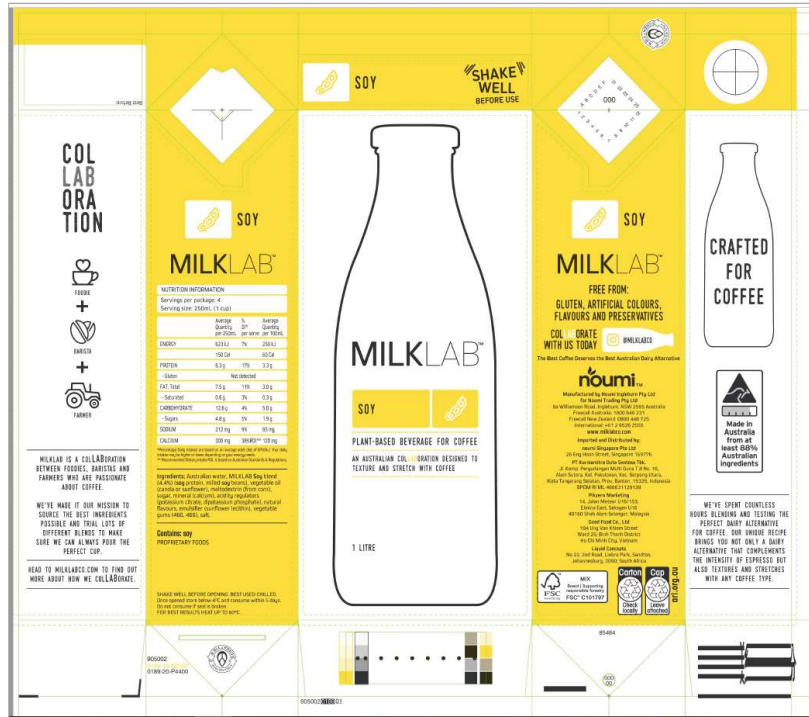


Product Side View

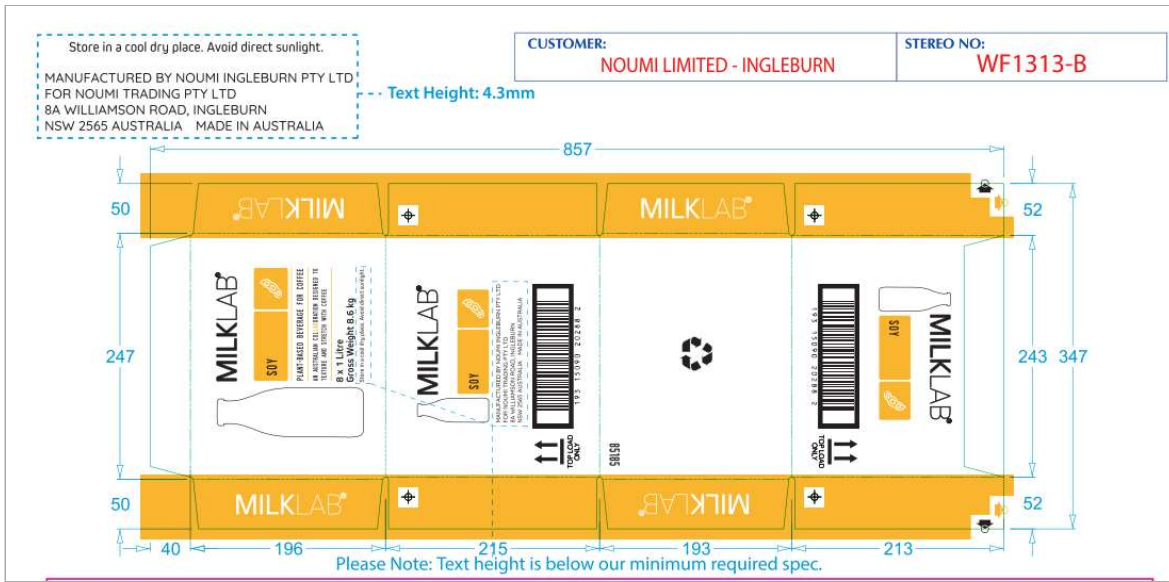


Appendix

Packaging Consumer Unit



Packaging Shipper



Approval Status

Approved