

 Lemnos

Natural Yoghurt



Core Ideology

“To be recognised and respected worldwide as an innovator and provider of specialty foods which are able to be delivered in superior quality, customer focused and lifestyle driven formats”

Lemnos Tradition in the Making

The story of Lemnos began on a small Greek island in the Aegean Sea, where humble shepherds perfected age-old cheese-making techniques passed down from father to son. In Australia since 1969, Lemnos has acquired an enviable reputation for traditional specialty style cheeses.

Lemnos Foods also prides itself on being Gold Medal winning quality across our entire range of products.

Professional management, superior quality and new packaging systems has guaranteed that the reputation of Lemnos Foods continues to grow in the market place.

Utilising world best practices, Lemnos delivers superior quality products through a 'unique method of production' and state of the art manufacturing equipment.

Shelf Life

- Lemnos Australian Yoghurt has a refrigerated shelf life of 12 weeks from date of manufacture

Storage Instructions

- Keep refrigerated and consume within 7 days of opening

Features

- All natural with no artificial preservatives or additives
- Made from milk produced in the clean, green and safe pastures of Australia
- Unique packaging assures tamper evidence
- Easy handled and stored
- Uses minimum chilled storage space in coolroom
- Easy to reseal pack after use
- Ease of merchandising
- Minimal risk of spillage

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Natural Yoghurt



Natural Yoghurt 2kg



Natural Yoghurt 5kg



Natural Yoghurt 10kg

Product	Unit Size	EAN Code	Qty per Carton	Gross Weight per Carton	Net Weight per Carton	Shipping Temperature
Natural Yoghurt	2kg	9315389001127	6	12.70kg	12kg	2°C - 4°C
Natural Yoghurt	5kg	9315389001110	1	5.14kg	5kg	2°C - 4°C
Natural Yoghurt	10kg	9315389001103	1	11.47kg	10kg	2°C - 4°C