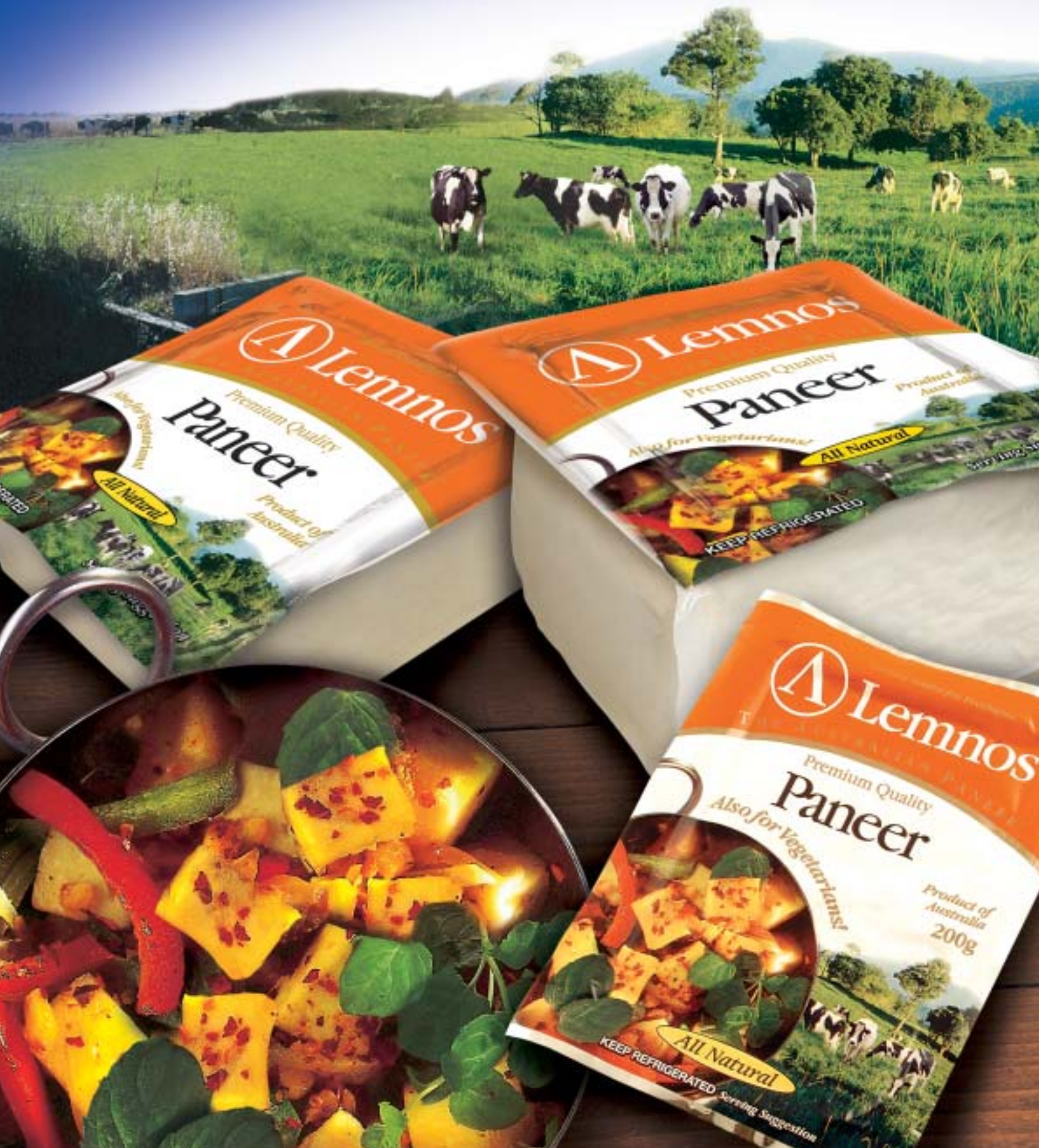


 Lemnos

Paneer Cheese



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 Paneer has a refrigerated shelf life of 6 months from date of manufacture

Storage Instructions

- Keep refrigerated and consume within 3 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
- Ease of merchandising

Lemnos Foods Pty Ltd

10 Bungaleen Court,
Dandenong South,
Victoria, Australia 3175.

Tel: (+ 61 3) 9706 6373

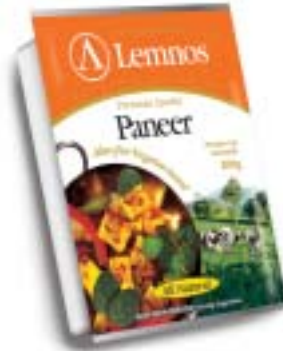
Fax: (+ 61 3) 9706 6374

Email: sales@lemnosfoods.com

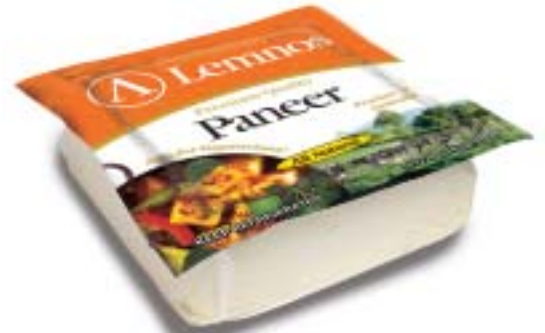
www.lemnosfoods.com



Paneer Cheese



Paneer 200g



Paneer 500g



Paneer 1kg

Product	Unit Size	EAN Code	Qty per Carton	Gross Weight per Carton	Net Weight per Carton	Shipping Temperature
Paneer	200g	9316389000441	12	2.87kg	2.4kg	2°C - 4°C
Paneer	500g	9316389000458	12	2.44kg	2.0kg	2°C - 4°C
Paneer	1kg	9316389000434	6	4.36kg	4.0kg	2°C - 4°C