

product specification
MinusL
semi-skimmed organic
UHT milk 1.5 % fat
lactose free*



name of the food lactose free* semi-skimmed organic UHT milk
1.5 % fat
ultra heat treated, homogenized
* lactose < 0.1 g / 100 g

weight / packing 1 litre
soft packing with screw cap
cardboard box
number of soft packings per cardboard box: 10

lactose intolerance Lactose intolerance is an intolerance against milk sugar (lactose). Affected people cannot split lactose in its components glucose and galactose in the small intestine. The non-splitting lactose reaches the colon and causes flatulence.

MinusL During the production process of the MinusL products the enzyme lactase, that is responsible for the splitting of lactose, is added. MinusL products are suitable for consumption in case of lactose intolerance.

ingredients semi-skimmed **milk**
lactase

sensory characteristics appearance: appetizing white
odour: slightly sweet, free of any off odour
consistency: liquid, homogeneous
taste: typical of milk, slightly sweet

GMO The product is in accordance with the present valid food regulation for identification, authorisation and traceability of genetically modified foodstuff and animal feed (EEC-guidelines 1829/2003 and 1830/2003). Therefore our products are neither genetically modified nor do they contain any ingredients derived from genetic engineering. They are not subject to the GMO requirements for declaration.

allergens milk components: milk protein and lactose*

residues and contaminants Our extensive monitoring supervises that the product fulfils the present valid German and European food regulation for residues and contaminants.

EDP generated document - valid without signature!

date: 04.04.2019
release: quality management

product specification
MinusL
semi-skimmed organic
UHT milk 1.5 % fat
lactose free*



analysis	method following	standards / tolerances
chemical and physical		
pH value	VDLUFA C 8.2	6.4 - 6.8
fat	MilkoScan	1.5 %
lactose	§ 64 LFGB L 01.00 - 17 / HPAEC-PAD	< 0.1 %
microbiological		
total plate count	§ 64 LFGB L 00.00 - 88, 2 days § 64 LFGB L 00.00 - 88, 15 days	< 10 cfu / 0.1 mL < 10 cfu / 0.1 mL

mean nutritional data	method following	per 100 mL	RI (per 100 mL)	per portion (250 mL)	RI (per portion)
energy	calculated	197 kJ 47 kcal	2 % 2 %	493 kJ 118 kcal	6 % 6 %
fat	§ 64 LFGB L 01.00 - 9	1.5 g	2 %	3.8 g	5 %
of which saturates	calculated	1.0 g	5 %	2.5 g	13 %
carbohydrate	§ 64 LFGB L 01.00 - 17	4.9 g	2 %	12.3 g	5 %
of which sugars	§ 64 LFGB L 01.00 - 17	4.9 g	5 %	12.3 g	14 %
fibre	calculated	0.0 g	-	0.0 g	-
protein	§ 64 LFGB L 01.00 - 10-1	3.4 g	7 %	8.5 g	17 %
salt	calculated	0.13 g	2 %	0.33 g	6 %
calcium	ICP-OES method	120 mg	15 % NRV	300 mg	38 % NRV
<small>RI = Reference intake of an average adult (8400 kJ / 2000 kcal). NRV = nutrient reference value 1 portion = 250 mL. The packing contains 4 portions.</small>					

further information	Once opened, keep refrigerated and consume within a few days.
further declaration	EU Organic Logo code number of the certifier: DE-ÖKO-005 place of farming: German Agriculture German Bio-Siegel

transport and storage conditions	room temperature
-----------------------------------------	------------------

producer address	Neuburger Milchwerke GmbH
identification mark	Nördliche Grünauer Straße 28, 86633 Neuburg / Donau (Germany)
certified according	DE BY 13163 EG IFS Food

EDP generated document - valid without signature!

date:	04.04.2019
release:	quality management