

product specification

MinusL
mascarpone

lactose free*



name of the food	lactose free* mascarpone cream cheese full fat * lactose < 0.1 g / 100 g
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weight / packing	250 g cup, foil, lid cardboard box number of pieces per cardboard box: 8
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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	cream, milk , lactase, acidity regulator: citric acid
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sensory characteristics	appearance: white to ivory odour: milky, slightly of cooked milk consistency: creamy taste: milky, sweet, slightly of cooked milk
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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.
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allergens	milk components: milk protein and lactose*
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residues and contaminants	Our extensive monitoring supervises that the product fulfils the present valid German and European food regulation for residues and contaminants.
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release:	quality management

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analysis	method following	standards / tolerances
chemical and physical		
fat in dry matter	calculated	≥ 80.0 g / 100 g
fat	§ 64 LFGB L 03.00 - 8	39.0 - 43.0 g / 100 g
dry matter	§ 64 LFGB L 03.00 - 9	49.0 - 53.0 g / 100 g
lactose	§ 64 LFGB L 01.00 - 17 / HPLC / IC-PAD	< 0.1 g / 100 g
microbiological		
escherichia coli	§ 64 LFGB L 01.00 - 25	< 10 CFU / g
coag. pos. staphylococcus	§ 64 LFGB L 00.00 - 55	< 10 CFU / g
salmonella	§ 64 LFGB L 00.00 - 20	neg / 25 g
listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg / 25 g

mean nutritional data	method following	per 100 g	RI (per 100 g)	per portion (50 g)	RI (per portion)
energy	calculated	1636 kJ 397 kcal		818 kJ 199 kcal	
fat	calculated	41.0 g	20 %	20.5 g	10 %
of which saturates	calculated	28.0 g	59 %	14.0 g	29 %
carbohydrate	calculated	3.3 g	140 %	1.7 g	70 %
of which sugars	calculated	1.9 g	1 %	1.0 g	< 1 %
fibre	calculated	0.0 g	2 %	0.0 g	1 %
protein	calculated	0.0 g	-	0.0 g	-
salt	calculated	3.7 g	7 %	1.9 g	4 %
	calculated	0.06 g	1 %	0.03 g	< 1 %
<small>RI = Reference intake of an average adult (8400 kJ/2000 kcal). 1 portion = 50 g. The package contains 5 portions.</small>					

further information	Once opened consume within 2 days.
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transport and storage conditions	+ 2 °C to + 7 °C
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identification mark	IT 03 2 CE
producer certified according	IFS Food, FSSC 22000, BRC

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