

product specification
MinusL lactose free*
"Emmentaler"
cheese grated
45 % FDM



name of the food	"Emmentaler" cheese grated 45 % fat in dry matter
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weight / packing	150 g foil bag composite foil OPA/PE, printed, permeabel flat foil, sealed, without metallic closure Packaged in a protective atmosphere. cardboard box number of pieces per cardboard box: 12
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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-split lactose reaches the colon and causes flatulence.
MinusL lactose free*	MinusL products are suitable for consumption in case of lactose intolerance, because their lactose content is less than 0.1 g / 100 g finished product. Lactose free* due to natural maturation.

ingredients	(pasteurised) milk salt starter cultures (microbial) rennet
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sensory characteristics	appearance: regular grated, not clotted, mat yellow odour: mild aromatic, nuttily consistency: elastic, flexible taste: mild aromatic, nuttily
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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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date:	11.03.2020 (replaces version from 06.12.2017)
release:	quality management

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analysis	method following	standards / tolerances
chemical and physical		
pH-value	VDLUFA C 8.2	5.4 - 5.8
fat in dry matter	calculated	≥ 45.0 g / 100 g
total fat	VDLUFA C 15.3.8	27.0 g / 100 g
dry matter	VDLUFA C 35.3	60.0 - 64.0 g / 100 g
wff	calculated	≤ 56.0 g / 100 g
water	calculated	36.0 - 40.0 g / 100 g
sodium chloride	VDLUFA C 10.6.2	1.00 g / 100 g
*lactose	§ 64 LFGB L 01.00 - 17	< 0.1 g / 100 g
microbiological		
enterobacteriaceae	VDLUFA M 7.4.2	< 10 000 CFU / g
escherichia coli	§ 64 LFGB L 01.00 - 26	< 1 000 CFU / g
yeasts	§ 64 LFGB L 01.00 - 37	< 100 000 CFU / g
moulds	§ 64 LFGB L 01.00 - 37	< 1 000 CFU / g
listeria monocytogenes	§ 64 LFGB L 00.00 - 32	neg / 25 g
salmonella	§ 64 LFGB L 00.00 - 20	neg / 25 g

mean nutritional data	method following	per	RI	per	RI
		100 g	(per 100 g)	portion (30 g)	(per portion)
energy	calculated	1477 kJ		443 kJ	
fat		355 kcal	18 %	107 kcal	5 %
of which saturates	VDLUFA C 15.3.8	27.0 g	39 %	8.1 g	12 %
carbohydrate	calculated	21.0 g	105 %	6.3 g	32 %
of which sugars	§ 64 LFGB L 01.00 - 17	< 0.1 g	0 %	0.0 g	0 %
fibre	§ 64 LFGB L 01.00 - 17	< 0.1 g	< 1 %	0.0 g	0 %
protein	calculated	0.0 g	-	0.0 g	-
salt	§ 64 LFGB L 01.00 - 10	28.0 g	56 %	8.4 g	17 %
calcium	calculated	1.00 g	17 %	0.30 g	5 %
	ICP-OES method	950 mg	119 % NRV	285 mg	36 % NRV
<small>RI = Reference intake of an average adult (8400 kJ/2000 kcal). NRV = nutrient reference value 1 portion = 30 g. The package contains by 150 g 5 portions and by 5 kg about 167 portions.</small>					

further information Once opened consume within a few days.

transport and storage conditions + 2 °C to + 8 °C

identification mark DE BY 13136 EG
producer certified according IFS Food, IFS Broker

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