

product specification

MinusL
coffee cream

lactose free*



name of the food lactose free* coffee cream
heat-treated, 10 % fat
* lactose < 0.1 g / 100 g

weight / packing 165 g / 161 mL
glass bottle (clear glass) / plastic spout / crown cap (tin)
cardboard box
number of bottles per cardboard box: 12

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 coffee **cream** 10 % fat
lactase

sensory characteristics appearance: typical, milky-yellowish
odour: pure
consistency: liquid, homogenous
taste: full-bodied, pure, balanced

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.

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release: quality management

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analysis	method following	standards / tolerances
chemical and physical		
pH-value dry matter fat protein lactose	VDLUFA C 8.2 VDLUFA C 35.5 § 64 LFGB L 02.06 - 3 § 64 LFGB L 01.00 - 10 § 64 LFGB L 01.00 - 17	6.55 - 6.7 18.0 - 19.0 g / 100 g ≥ 10.0 g / 100 g 3.1 g / 100 g < 0.1 g / 100 g
microbiological		
total plate count listeria monocytogenes salmonella	§ 64 LFGB L 00.00 - 88 after 15 days at 30 °C § 64 LFGB L 00.00 - 32 § 64 LFGB L 00.00 - 20	< 10 CFU / 0.1 mL neg / 25 g neg / 25 g

mean nutritional data	method following	per 100 g	RI (per 100 g)	per portion (10 g)	RI (per portion)
energy	calculated	496 kJ 120 kcal		50 kJ 12 kcal	
fat	§ 64 LFGB L 02.06 - 3	10.0 g	6 % 14 %	1.0 g	< 1 % 1 %
of which saturates	calculated	6.2 g	31 %	0.6 g	3 %
carbohydrate	§ 64 LFGB L 01.00 - 17	4.3 g	2 %	0.4 g	< 1 %
of which sugars	§ 64 LFGB L 01.00 - 17	4.3 g	5 %	0.4 g	< 1 %
fibre	calculated	0.0 g	-	0.0 g	-
protein	§ 64 LFGB L 01.00 - 10	3.1 g	6 %	0.3 g	< 1 %
salt	calculated	0.10 g	2 %	0.01 g	< 1 %
<small>RI = Reference intake of an average adult (8400 kJ/2000 kcal). 1 portion = 10 g. The package contains around 17 portions.</small>					

further information	Once opened keep refrigerated and consume within a few days.
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transport and storage conditions	room temperature protect from light
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identification mark	DE BY 79015 EG
producer certified according	IFS Food

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