

product specification
MinusL
fruit yoghurt mild
raspberry
lactose free*



name of the food lactose free* fruit yoghurt mild raspberry
3.8 % fat in the milk components
* lactose < 0.1 g / 100 g

weight / packing 150 g
PP-cup
aluminium lid
cardboard tray
number of cups per cardboard tray: 12 (sorted)

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 **yoghurt** mild, 8.2 % raspberries, sugar, glucose-fructose syrup, modified starch, lactase, natural raspberry flavouring with other natural flavouring, stabiliser: guar gum; black carrot juice concentrate, acidity regulator: sodium citrates; acidifier: citric acid

sensory characteristics appearance: appetising fruity, creamy
odour: pleasant fresh of raspberry
consistency: homogenous, creamy
taste: sourly fresh, typical fruit flavouring

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	VDLUFA C 8.2	4.0 - 4.4
fat	VDLUFA C 15.2.2	2.9 g / 100 g
protein	§ 64 LFGB L 01.00 - 10 / VDLUFA C 30.2	3.3 g / 100 g
lactose	§ 64 LFGB L 01.00 - 17 / HPAEC - PAD	< 0.1 g / 100 g
microbiological		
coliforms	§ 64 LFGB L 02.00 - 15	neg / g
escherichia coli	§ 64 LFGB L 02.00 - 15	neg / g
coag. pos. staphylococcus	§ 64 LFGB L 00.00 - 55	< 10 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 (150 g)	(per portion)
energy	calculated	405 kJ 96 kcal	5 %	608 kJ 144 kcal	7 %
fat	VDLUFA C 15.2.2	2.9 g	4 %	4.4 g	6 %
of which saturates	calculated	1.9 g	10 %	2.9 g	15 %
carbohydrate	§ 64 LFGB L 01.00 - 17	14.1 g	5 %	21.2 g	8 %
of which sugars	§ 64 LFGB L 01.00 - 17	13.3 g	15 %	19.9 g	22 %
fibre	calculated	0.2 g	-	0.3 g	-
protein	§ 64 LFGB L 01.00 - 10 VDLUFA C 30.2	3.3 g	7 %	5.0 g	10 %
salt	calculated	0.15 g	3 %	0.23 g	4 %
calcium	ICP-OES method	130 mg	16 % NRV	195 mg	24 % NRV
<small>RI = Reference intake of an average adult (8400 kJ/2000 kcal). NRV = nutrient reference value 1 portion = 150 g. The package contains 1 portion.</small>					

transport and storage conditions	+ 2 °C to + 8 °C
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producer	Ravensburg Milchwerke GmbH
adress	Jahnstraße 10, 88214 Ravensburg (Germany)
identification mark	DE BW 08175 EG
certified according	IFS Food

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