

product specification  
**MinusL**  
**yoghurt greek style**  
lactose free\*



<b>name of the food</b>	lactose free* yoghurt 9 % fat, greek style * lactose < 0.1 g / 100 g
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<b>weight / packing</b>	400 g PP-cup aluminium lid printed cardboard tray number of cups per cardboard tray: 6
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<b>lactose intolerance</b>	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.
<b>MinusL</b>	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.

<b>ingredients</b>	<b>yoghurt</b> lactase
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<b>sensory characteristics</b>	appearance: appetizing white, creamy odour: pleasant yoghurt aroma consistency: smooth, homogenous, creamy taste: fresh sour
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<b>GMO</b>	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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<b>allergens</b>	milk components: milk protein and lactose*
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<b>residues and contaminants</b>	Our extensive monitoring supervises that the product fulfils the present valid German and European food regulation for residues and contaminants.
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<b>date:</b> <b>release:</b>	<b>15.01.2021 (replaces version from 24.04.2019)</b> <b>quality management</b>
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analysis	method following	standards / tolerances
<b>chemical and physical</b>		
pH-value	VDLUFA C 8.2	4.0 - 4.4
fat	VDLUFA C 15.2.2	9.0 g / 100 g
protein	§ 64 LFGB L 01.00 - 10 / VDLUFA C 30.2	3.6 g / 100 g
lactose	§ 64 LFGB L 01.00 - 17 / HPAEC - PAD	< 0.1 g / 100 g
<b>microbiological</b>		
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 100 g	RI (per 100 g)	per portion (150 g)	RI (per portion)
energy	calculated	474 kJ 114 kcal		711 kJ 171 kcal	
fat	VDLUFA C 15.2.2	9.0 g	6 % 13 %	13.5 g	9 % 19 %
of which saturates	calculated	5.9 g	30 %	8.9 g	45 %
carbohydrate	§ 64 LFGB L 01.00 - 17	4.7 g	2 %	7.1 g	3 %
of which sugars	§ 64 LFGB L 01.00 - 17	4.7 g	5 %	7.1 g	8 %
fibre	calculated	0.0 g	-	0.0 g	-
protein	§ 64 LFGB L 01.00 - 10 / VDLUFA C 30.2	3.6 g	7 %	5.4 g	11 %
salt	calculated	0.13 g	2 %	0.19 g	3 %
calcium	ICP-OES method	130 mg	16 % NRV	195 mg	24 % NRV

RI = Reference intake of an average adult (8400 kJ/2000 kcal).  
NRV = nutrient reference value  
1 portion = 150 g. The package contains about 3 portions.

<b>further information</b>	Once opened consume within a few days. Produced in Germany. With milk from EU.
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<b>transport and storage conditions</b>	+ 2 °C to + 8 °C
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<b>producer</b>	Ravensburg Milchwerke GmbH
<b>adress</b>	Jahnstraße 10, 88214 Ravensburg (Germany)
<b>identification mark</b>	DE BW 08175 EG
<b>certified according</b>	IFS Food

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