

product specification
MinusL
UHT cream
15 % fat
lactose free*
according to "VLOG-Standard, Non GMO"



name of the food	lactose free* cream ultra heat treated, 15 % fat * lactose < 0.1 g / 100 g
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weight / packing	200 g soft packing with screw cap cardboard box number of soft packings 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-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 lactase stabilizer: carrageenan
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sensory characteristics	appearance: appetizing white to yellowish odour: lightly sweet, free of any off odour consistency: liquid, homogeneous taste: of cream, lightly sweet
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GMO	The product is in accordance with the present valid food regulation for identification, authorization and traceability of genetically modified foodstuff and animal feed (EEC-guidelines 1829/2003 and 1830/2003) and complies with the requirements of the VLOG-Standard. 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		
pH value fat lactose	VDLUFA C 8.2 MilkoScan § 64 LFGB L 01.00 - 17 / HPAEC-PAD	6.4 - 6.8 15.0 % < 0.1 %
microbiological		
total plate count	§ 64 LFGB L 00.00 - 88, 2 days § 64 LFGB L 00.00 - 88, 15 days	< 10 cfu / 0.1 g < 10 cfu / 0.1 g

mean nutritional data	method following	per 100 g	RI (per 100 g)	per portion (30 g)	RI (per portion)
energy	calculated	669 kJ 162 kcal	8 % 8 %	201 kJ 49 kcal	3 % 3 %
fat	§ 64 LFGB L 01.00 - 9	15.0 g	21 %	4.5 g	6 %
of which saturates	calculated	9.8 g	49 %	2.9 g	15 %
carbohydrate	§ 64 LFGB L 01.00 - 17	3.8 g	2 %	1.1 g	< 1 %
of which sugars	§ 64 LFGB L 01.00 - 17	3.8 g	4 %	1.1 g	1 %
fibre	calculated	0.0 g	-	0.0 g	-
protein	§ 64 LFGB L 01.00 - 10-1	2.9 g	6 %	0.9 g	2 %
salt	calculated	0.08 g	1 %	0.02 g	< 1 %

RI = Reference intake of an average adult (8400 kJ / 2000 kcal).
1 portion = 30 g. The packing contains about 7 portions.

further information	Shake well before using. Add just before serving. Once opened, keep refrigerated and consume within a few days. "Ohne Gentechnik"-declaration
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transport and storage conditions	room temperature
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producer	Neuburger Milchwerke GmbH
address	Nördliche Grünauer Straße 28, 86633 Neuburg / Donau (Germany)
identification mark	DE BY 13163 EG
certified according	IFS Food

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