

product specification
MinusL
low fat yoghurt mild
1.5 % fat
lactose free*



name of the food	lactose free* low fat yoghurt mild 1.5 % fat * lactose < 0.1 g / 100 g
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weight / packing	400 g PP-cup printed aluminium lid transparent slip lid cardboard tray number of cups per cardboard tray: 6
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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	low fat yoghurt mild lactase
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sensory characteristics	appearance: appetizing white, creamy odour: pleasant yoghurt aroma consistency: smooth, homogenous, creamy taste: fresh sour, slightly sweet
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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:	04.03.2020 (replaces version from 03.09.2018)
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	1.5 g / 100 g
protein	§ 64 LFGB L 01.00 - 10 / VDLUFA C 30.2	4.4 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 100 g	RI (per 100 g)	per portion (150 g)	RI (per portion)
energy	calculated	231 kJ 55 kcal		347 kJ 83 kcal	
fat	VDLUFA C 15.2.2	1.5 g	3 %	2.3 g	4 %
of which saturates	calculated	1.0 g	2 %	1.5 g	3 %
carbohydrate	§ 64 LFGB L 01.00 - 17	5.9 g	5 %	8.9 g	8 %
of which sugars	§ 64 LFGB L 01.00 - 17	5.9 g	2 %	8.9 g	3 %
fibre	calculated	0.0 g	7 %	0.0 g	10 %
protein	§ 64 LFGB L 01.00 - 10 / VDLUFA C 30.2	4.4 g	-	6.6 g	-
salt	calculated	0.13 g	9 %	0.20 g	13 %
calcium	ICP-OES method	170 mg	2 %	255 mg	3 %

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.

further information	Once opened consume within a few days.
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transport and storage conditions	+ 2 °C to + 8 °C
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producer	Ravensburg Milchwerke GmbH
address	Jahnstraße 10, 88214 Ravensburg (Germany)
identification mark	DE BW 08175 EG
certified according	IFS Food

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