

product specification
MinusL
canned whipped cream
lactose free*



name of the food	canned whipped cream milk product lactose free* ultra heat treated 30 % fat in the milk components * lactose < 0.1 g / 100 g
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weight / packing	250 g / 244 mL spray can cardboard box number of spray cans 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	90 % whipped cream 3.5 % sugar dextrose emulsifier: mono- and diglycerides of fatty acids stabiliser: carrageenan natural vanilla flavouring lactase propellant gas: nitrous oxide
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sensory characteristics	appearance: appetising yellow-white odour: fresh, typically consistency: uniform foam taste: creamy, fresh
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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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analysis	method following	standards / tolerances
chemical and physical		
pH-value	VDLUFA C 8.2	6,5 - 6,9
fat	§ 64 LFGB L 01.00 - 38	27.0 g / 100 g
protein	§ 64 LFGB L 01.00 - 10	2.2 g / 100 g
lactose	§ 64 LFGB L 01.00 - 17	< 0.1 g / 100 g
microbiological		
total plate count	§ 64 LFGB L 00.00 - 88	< 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 (15 g)	(per portion)
energy	calculated	1189 kJ		178 kJ	
		287 kcal	14 %	43 kcal	2 %
fat	§ 64 LFGB L 01.00 - 38	27.0 g	39 %	4.1 g	6 %
of which saturates	calculated	18.0 g	90 %	2.7 g	14 %
carbohydrate	§ 64 LFGB L 01.00 - 17	8.8 g	3 %	1.3 g	< 1 %
of which sugars	§ 64 LFGB L 01.00 - 17	8.8 g	10 %	1.3 g	1 %
fibre	calculated	0.0 g	-	0.0 g	-
protein	§ 64 LFGB L 01.00 - 10	2.2 g	4 %	0.3 g	< 1 %
salt	rechnerisch	0.04 g	< 1 %	0.01 g	< 1 %

RI = Reference intake of an average adult (8400 kJ/2000 kcal)*.
1 portion = 15 g. The package contains 17 portions.

further information	
	Once opened keep refrigerated and consume within a few days.
	Before using, cool for 3-4 hours (do not freeze). Shake can well before using. For spraying hold the can upside down and press spray head. After use, fold up spray nozzle and clean it with water. For technical reasons, a small residual amount always remains in the can.
	Pressurised container: may burst if heated. Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking. Do not pierce or burn, even after use. Protect from sunlight. Do not expose to temperatures exceeding 50 °C / 122 °F. Keep out of reach of children.

transport and storage conditions	room temperature
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identification mark	IT 11 6 CE
producer certified according	ISO 9001, IFS Food, BRC

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