

product specification  
**MinusL**  
**yoghurt mild**  
**with vanilla preparation**  
lactose free\*



<b>name of the food</b>	lactose free* yoghurt mild with vanilla preparation 3.8 % fat in the milk components * lactose < 0.1 g / 100 g
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<b>weight / packing</b>	150 g PP-cup aluminium lid cardboard tray number of cups per cardboard tray: 12 (sorted)
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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> mild, glucose-fructose syrup, sugar, modified starch, lactase, vanilla powder, natural vanilla flavouring, acidifier: citric acid; caramel sugar syrup
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<b>sensory characteristics</b>	appearance: appetising fruity, creamy odour: pleasant fresh of vanilla consistency: homogenous, creamy taste: fresh sour, typical vanilla flavouring
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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>04.03.2020 (replaces version from 03.09.2018)</b>
<b>release:</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	3.2 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	418 kJ 99 kcal		627 kJ 149 kcal	
fat	VDLUFA C 15.2.2	3.2 g	5 %	4.8 g	7 %
of which saturates	calculated	2.1 g	11 %	3.2 g	16 %
carbohydrate	§ 64 LFGB L 01.00 - 17	14.0 g	5 %	21.0 g	8 %
of which sugars	§ 64 LFGB L 01.00 - 17	13.5 g	15 %	20.3 g	23 %
fibre	calculated	0.1 g	-	0.2 g	-
protein	§ 64 LFGB L 01.00 - 10 / VDLUFA C 30.2	3.6 g	7 %	5.4 g	11 %
salt	calculated	0.15 g	3 %	0.23 g	4 %
calcium	ICP-OES method	140 mg	18 % NRV	210 mg	26 % 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

**producer** Ravensburg Milchwerke GmbH  
**address** Jahnstraße 10, 88214 Ravensburg (Germany)  
**identification mark** DE BW 08175 EG  
**certified according** IFS Food

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