

product specification
MinusL
UHT whipping cream
at least 30 % fat
lactose free*



name of the food lactose free* whipping cream
ultra heat treated, at least 30 % fat
* lactose < 0.1 g / 100 g

weight / packaging 200 g
soft packing with screw cap
cardboard box
number of soft packings per cardboard box: 27

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 whipping cream
lactase
stabilizer: carrageenan

sensory characteristics appearance: appetizing white to yellowish
odour: lightly sweet, free of any off odour
consistency: liquid, homogeneous
taste: of cream, lightly sweet

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.

allergens milk components: milk protein and lactose*

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: 22.08.2025 (replaces version from 29.09.2022)
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 30.0 % < 0.1 %
microbiological		
commercial sterility		confirmed

mean nutritional data	method following	per 100 g	RI (per 100 g)	per portion (30 g)	RI (per portion)
energy	calculated	1207 kJ 293 kcal	15 % 15 %	362 kJ 88 kcal	4 % 4 %
fat	§ 64 LFGB L 01.00 - 9	30.0 g	43 %	9.0 g	13 %
of which saturates	calculated	19.7 g	99 %	5.9 g	30 %
carbohydrate	§ 64 LFGB L 01.00 - 17	3.2 g	1 %	1.0 g	< 1 %
of which sugars	§ 64 LFGB L 01.00 - 17	3.2 g	4 %	1.0 g	1 %
fibre	calculated	0.0 g	-	0.0 g	-
protein	§ 64 LFGB L 01.00 - 10-1	2.5 g	5 %	0.8 g	2 %
salt	calculated	0.10 g	2 %	0.03 g	< 1 %
<small>RI = Reference intake of an average adult (8400 kJ / 2000 kcal). 1 portion = 30 g. The packaging contains about 7 portions.</small>					

further information	Keep refrigerated before whipping. Once opened, keep refrigerated and consume within a few days.
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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 (Germany)
identification mark	DE BY 13163 EU
certified according	IFS Food

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