

product specification  
**MinusL**  
**yoghurt mild 3.8 % fat**  
 lactose free\*



<b>name of the food</b>	lactose free* yoghurt mild 3.8 % fat * lactose < 0.1 g / 100 g
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<b>weight / packing</b>	<u>150 g</u> PP-cup printed aluminium lid cardboard tray number of cups per cardboard tray: 12	<u>400 g</u> PP-cup printed aluminium lid PS-slip lid transparent cardboard tray number of cups per cardboard tray: 6
	<u>5 kg</u> PP-bucket, PP-lid Number of buckets per palette: 80	

<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 mild</b> lactase
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<b>sensory characteristics</b>	appearance: appetizing white, creamy odour: pleasant yoghurt aroma consistency: smooth, homogenous, creamy taste: fresh sour, slightly sweet
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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>	11.03.2020 (replaces version from 03.09.2018)
<b>release:</b>	quality management

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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	3.8 g / 100 g
protein	§ 64 LFGB L 01.00 - 10 / VDLUFA C 30.2	4.3 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	RI	per	RI
		100 g	(per 100 g)	portion (150 g)	(per portion)
energy	calculated	300 kJ 72 kcal		450 kJ 108 kcal	
fat	VDLUFA C 15.2.2	3.8 g	4 %	5.7 g	5 %
of which saturates	calculated	2.5 g	5 %	3.8 g	8 %
carbohydrate	§ 64 LFGB L 01.00 - 17	5.1 g	13 %	7.7 g	19 %
of which sugars	§ 64 LFGB L 01.00 - 17	5.1 g	2 %	7.7 g	3 %
fibre	calculated	0.0 g	6 %	0.0 g	9 %
protein	§ 64 LFGB L 01.00 - 10 / VDLUFA C 30.2	4.3 g	-	6.5 g	-
salt	calculated	0.13 g	9 %	0.20 g	13 %
calcium	ICP-OES method	170 mg	21 % NRV	255 mg	32 % NRV

RI = Reference intake of an average adult (8400 kJ/2000 kcal).  
 NRV = nutrient reference value  
 1 portion = 150 g. The package contains by 150 g 1 portion and by 400 g about 3 portions, by 5 kg about 33 portions.

**further information** Once opened consume within a few days.

**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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