

product specification
MinusL
Milk pudding
Bourbon vanilla
lactose free*



name of the food lactose free* milk pudding bourbon vanilla
* lactose < 0.1 g / 100 g

weight / packing 500 g (4 x 125 g)
PS cup, alu lid, cardboard sleeve
cardboard tray
number of packings per tray: 6

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 89 % whole **milk**, sugar, modified starch, bourbon vanilla extract, lactase, natural flavouring (contains **milk**), thickener: carrageenan; salt, powdered vanilla seeds, colour: beta-carotene

sensory characteristics appearance: yellow with black vanilla dots
odour: mild of vanilla
consistency: smooth, homogeneous, viscous and creamy
taste: typical of this type, of vanilla

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: 15.04.2019 (replaces version from 16.10.2018)
release: quality management

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analysis	method following	standards / tolerances
chemical and physical		
pH value fat lactose	VDLUFA C 8.2 FoodScan § 64 LFGB L 01.00 - 17 / HPAEC-PAD	6.5 - 7.2 3.2 % < 0.1 %
microbiological		
total plate count	§ 64 LFGB L 00.00 - 88, 2 days § 64 LFGB L 00.00 - 88, 15 days	< 10 cfu / 0.1 g < 10 cfu / 0.1 g

mean nutritional data	method following	per 100 g	RI (per 100 g)	per portion (125 g)	RI (per portion)
energy	calculated	407 kJ 97 kcal	5 % 5 %	509 kJ 121 kcal	6 % 6 %
fat	§ 64 LFGB L 01.00 - 20	3.2 g	5 %	4.0 g	6 %
of which saturates	calculated	2.1 g	10 %	2.6 g	13 %
carbohydrate	§ 64 LFGB L 01.00 - 17	14.1 g	5 %	17.5 g	6 %
of which sugars	§ 64 LFGB L 01.00 - 17	10.8 g	12 %	13,4 g	15 %
fibre	calculated	0.0 g	-	0.0 g	-
protein	§ 64 LFGB L 01.00 - 10-1	3.0 g	6 %	3.7 g	7 %
salt	calculated	0.23 g	4 %	0.30 g	5 %

RI = Reference intake of an average adult (8400 kJ/2000 kcal).
1 portion = 125 g. The packing contains 4 portions.

transport and storage conditions	+ 2 °C to + 8 °C
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producer	Neuburger Milchwerke GmbH
address	Nördliche Grünauer Straße 28, 86633 Neuburg / Donau (Germany)
identification mark	DE BY 13163 EG
certified according	IFS Food

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