

product specification

MinusL Sour cream



lactose free*
according to "VLOG-Standard, Non GMO"

name of the food	lactose free* sour cream, made of heat treated cream 24 % fat * lactose < 0.1 g / 100 g
-------------------------	---

weight / packing	200 g PP cup, alu lid cardboard tray number of cups per tray: 10
-------------------------	---

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	sour cream lactase
--------------------	------------------------------

sensory characteristics	appearance: creamy white, smooth surface odour: typical of sour cream consistency: smooth, homogeneous, highly viscous and creamy taste: mild sour, fresh
--------------------------------	--

GMO	The product is in accordance with the present valid food regulation for identification, authorization and traceability of genetically modified foodstuff and animal feed (EEC-guidelines 1829/2003 and 1830/2003) and complies with the requirements of the VLOG-Standard. 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.
----------------------------------	---

EDP generated document - valid without signature!

date:	30.12.2020 (replaces version from 24.07.2019)
release:	quality management

product specification

MinusL
Sour cream



lactose free*
according to "VLOG-Standard, Non GMO"

analysis	method following	standards / tolerances
chemical and physical		
fat	MilkoScan	24.0 %
lactose	§ 64 LFGB L 01.00 - 17 / HPAEC-PAD	< 0.1 %
microbiological		
enterobacteriaceae	§ 64 LFGB L 00.00 - 133-2, 2 days / 30 °C	neg / 0.1 g

mean nutritional data	method following	per 100 g	RI (per 100 g)	per portion (30 g)	RI (per portion)
energy	calculated	985 kJ	12 %	296 kJ	4 %
		239 kcal	12 %	72 kcal	4 %
fat	§ 64 LFGB L 01.00 - 9	24.0 g	34 %	7.2 g	10 %
of which saturates	calculated	15.8 g	79 %	4.7 g	24 %
carbohydrate	§ 64 LFGB L 01.00 - 17	2.9 g	1 %	0.9 g	< 1 %
of which sugars	§ 64 LFGB L 01.00 - 17	2.9 g	3 %	0.9 g	1 %
fibre	calculated	0.0 g	-	0.0 g	-
protein	§ 64 LFGB L 01.00 - 10-1	2.8 g	6 %	0.8 g	2 %
salt	calculated	0.07 g	1 %	0.02 g	< 1 %
<small>RI = Reference intake of an average adult (8400 kJ / 2000 kcal). 1 portion = 30 g. The cup contains around 7 portions.</small>					

further information	Once opened, consume within a few days.
----------------------------	---

transport and storage conditions	+ 2 °C to + 8 °C
---	------------------

producer	Neuburger Milchwerke GmbH
address	Nördliche Grünauer Straße 28, 86633 Neuburg / Donau (Germany)
identification mark	DE BY 13163 EG
certified according	IFS Food

EDP generated document - valid without signature!

date:	30.12.2020 (replaces version from 24.07.2019)
release:	quality management