

product specification
MinusL
Milk drink
chocolate flavour
lactose free*



name of the food lactose free* milk drink, made of semi-skimmed milk
chocolate flavour, 1.5 % fat in milk content
ultra heat treated, homogenized
* lactose < 0.1 g / 100 g

weight / packing 250 mL
soft packing with drinking straw
cardboard box
number of soft packings per cardboard box: 12 / 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 95 % semi-skimmed **milk**, sugar, 1.1 % fat-reduced cocoa powder, dextrose, lactase, stabilizer: carrageenan; salt, natural flavouring

sensory characteristics appearance: appetizing chocolate brown
odour: pleasantly sweet, mild of chocolate
consistency: liquid, homogeneous
taste: typical of this type, of chocolate

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.

EDP generated document - valid without signature!

date: 10.07.2019 (replaces version from 22.05.2019)
release: quality management

product specification
MinusL
Milk drink
chocolate flavour
lactose free*



| 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 1.6 % < 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 mL < 10 cfu / 0.1 mL |

| mean nutritional data | method following | per 100 mL | RI (per 100 mL) | per portion (250 mL) | RI (per portion) |
|-----------------------|--------------------------|-------------------|-----------------|----------------------|------------------|
| energy | calculated | 272 kJ 64 kcal | 3 % 3 % | 679 kJ 161 kcal | 8 % 8 % |
| fat | § 64 LFGB L 01.00 - 20 | 1.6 g | 2 % | 4.1 g | 6 % |
| of which saturates | calculated | 1.1 g | 5 % | 2.6 g | 13 % |
| carbohydrate | § 64 LFGB L 01.00 - 17 | 8.9 g | 3 % | 22.1 g | 8 % |
| of which sugars | § 64 LFGB L 01.00 - 17 | 8.7 g | 10 % | 21.8 g | 24 % |
| fibre | calculated | 0.4 g | - | 0.9 g | - |
| protein | § 64 LFGB L 01.00 - 10-1 | 3.4 g | 7 % | 8.6 g | 17 % |
| salt | calculated | 0.13 g | 2 % | 0.33 g | 5 % |

RI = Reference intake of an average adult (8400 kJ / 2000 kcal).
1 portion = 250 mL. The packing contains 1 portion.

| | |
|----------------------------|------------------------|
| further information | Shake well before use. |
|----------------------------|------------------------|

| | |
|---|------------------|
| transport and storage conditions | room temperature |
|---|------------------|

| | |
|----------------------------|---|
| 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: | 10.07.2019 (replaces version from 22.05.2019) |
| release: | quality management |