

1. General Information

EN

Product name	Ready-to-drink-complete meal Smooth Vanilla
Legal Denomination	Lactose-free, vanilla flavour milk-based drink with added vitamins and minerals, with sweetener. Ultra heat treated.
Order Units	6 x 500 ml bottle (6er Tray)
Sales Units	500 ml bottle
Country of Origin	
Claims	* 26 vitamins & minerals * High in protein * Fibre * Lactose-free * Gluten-free * NO added sugar
Product information	Filling location: see neck of bottle K = DE SN 10683 EG (KLM), P = AT 50164 EG (Pinzgau); N= AT 30960 EG (NÖM) READY-TO-DRINK COMPLETE MEAL Maintaining a varied, balanced diet and a healthy lifestyle are important. Lactose < 0.01 g per 100 ml CONTAINS NATURALLY OCCURRING SUGARS Climate box No need to refrigerate before opening. Best before: see neck of bottle Best served chilled. Shake well before opening. Once opened, please store refrigerated and consume within 24 hours. Package (500 ml) contains one portion. Front Box (protein, vitamins & minerals, no added sugar)
Nutri Score	A
HFSS (OfCom Profiling Score)	-4

2. Product layout



3. Ingredients

Semi-skimmed MILK, water, MILK protein, vegetable oils (rapeseed, sunflower), coconut milk powder, gluten-free OAT fibre, soluble corn fibre, rice powder (rice flour, rice starch, rice syrup), vitamins (A, C, D, K, B1, B3, B5, B6, biotin, folic acid), minerals (magnesium, iron, copper, manganese, selenium, chromium, molybdenum, iodine), maltodextrin, sweetener: sucralose; flavourings, stabilisers: gellan gum, processed eucheama seaweed; emulsifier: lecithins; lactase.

4. Allergens

Allergens** contained according to recipe (ingredient name) Semi-skimmed milk (milk), milk protein (milk), gluten-free oat fibre (wheat)

possible cross-contamination not relevant

** Allergen labeling according to LMIV 1169/2011

5. Nutritional Values

Average content per:	RTD ml					Comments
	ml	%RI*	ml	%RI*	ml	
	100		500			
Energy (kJ)	418	5	2092	25		
Energy (kcal)	100	5	500	25		
Fat (g)	4,7	7	24	34		
of which saturates (g)	1,0	5	5,1	26		
Carbohydrate (g)	6,8	3	34	13		
of which sugars (g)	4,5	5	22	25		
Fibre (g)	1,6		8,2			
Protein (g)	6,8	14	34	68		
Salt (g)	0,17	3	0,84	14		

* Reference intake of an average adult (8 400 kJ/2 000 kcal)

Note: Due to natural fluctuations in individual raw materials and / or production fluctuations, the stated quantities of individual values may be subject to slight changes.

5.1 Vitamins und Minerals per 100 ml/portion

Average content per:	ml 100	%RI**	ml 500	%RI**	ml ml	%RI**	Comments
Vitamins							
Vitamin A (µg)	40,0	5	200	25			
Vitamin D (µg)	0,25	5	1,3	25			
Vitamin E (mg)	0,60	5	3,0	25			
Vitamin K (µg)	3,8	5	19	25			
Vitamin C (mg)	4,0	5	20	25			
Thiamin (mg)	0,055	5	0,28	25			
Riboflavin (mg)	0,17	12	0,84	60			
Niacin (mg)	0,80	5	4,0	25			
Vitamin B6 (mg)	0,070	5	0,35	25			
Folic acid (µg)	10,1	5	50,5	25			
Vitamin B12 (µg)	0,13	5	0,63	25			
Biotin (µg)	2,5	5	13	25			
Pantothenic acid (mg)	0,30	5	1,5	25			
Minerals							
Potassium (mg)	120	6	600	30			
Chloride (mg)	80,0	10	400	50			
Calcium (mg)	160	20	800	100			
Phosphorus (mg)	112	16	560	80			
Magnesium (mg)	18,8	5	94,0	25			
Iron (mg)	0,70	5	3,5	25			
Zinc (mg)	0,50	5	2,5	25			
Copper (mg)	0,050	5	0,25	25			
Manganese (mg)	0,10	5	0,50	25			
Selenium (µg)	2,8	5	14	25			
Chromium (µg)	2,0	5	10	25			
Molybdenum (µg)	4,0	8	20	40			
Iodine (µg)	7,50	5	37,5	25			

** Reference intake

Note: Due to natural fluctuations in individual raw materials and / or production fluctuations, the stated quantities of individual values may be subject to slight changes.

6. Product Characteristics

Sensoric parameters	
Appearance	homogeneous, cream-coloured, in the course of the best-before date a colour change e.g. darkening is possible
Odour	vanilla flavour, milky, creamy
Taste	vanilla flavour, sweet, milky, creamy
Texture	homogeneous, creamy, slight formation of deposits in the bottle beyond the best-before date
Spiciness	not relevant
Chemical/physical parameters	Chemical and physical properties are part of the approval process and are regularly checked according to the analysis plan.
Microbiological Parameters	Microbiological properties are part of the approval process and are regularly checked according to the analysis plan. Our products meet the microbiological criteria of the applicable regulations of EU and Germany.

7. Storage and transport

Shelf life	12 months
Remaining time upon delivery	6 months
Customs tariff number	DE 22029995901 UK 2202999590 CH 19019046
Recommended storage / transport conditions	Dry, at + 5°C to + 25°C

Manufactured at **Pinzgau Milch Produktions GmbH**

Individual product:

yfood article number	EN: 001_EN
EAN	EN: 4260556631158
Net weight	520 g
Gross weight	551 g
Dimension (L x W x H)	70 x 180 mm
Packaging material	6 layer HDPE bottle, sleeved

Packaging unit/order unit:

yfood article number	EN: 101_EN
EAN	EN: 4260556631202 EN_14: 14260556631155
Units individual product	6 x 500 ml
Gross weight	3420 g
Dimension (L x W x H)	207 x 140 x 181 mm
Packaging material	cardboard box

Full pallet:

yfood article number	EN: 1001_EN
EAN	EN: 4260556634289
Units individual product	1044 pices
Units packaging unit	174 pieces (6 layers of 29 packs)
Gross weight	617,5 kg
Dimension (L x W x H)	1200 x 800 x 1240 mm

8. Food law informationen and Qualitymanagement

The product complies with the relevant and applicable legal provisions of the EU. It is manufactured in accordance with the legal regulations on food law and hygiene in the EU valid at the time of manufacture. The product complies with the relevant EU legal regulations regarding residues and contaminants. The product and its ingredients are not irradiated. The product is not subject to labeling in accordance with the regulations of EU Regulation 1829/2003 and 1830/2003.

A HACCP concept is installed. Complete traceability is ensured.

The packaging material corresponds to the relevant and applicable legal regulations of the EU. Declarations of conformity are available.

The information in this specification was drawn up to the best of our knowledge and belief. The information in the product specification is confidential.

Created by:
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checked and approved by
Sonja Kreuzer

on:
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on:
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