



Specification sheet Emmi Good day Milk Drink UHT 1 Litre

SUPPLIER DATA

| | |
|--|--|
| SUPPLIER NAME | Emmi, 6002 Lucerne, Switzerland |
| COUNTRY OF ORIGIN FOR THE MAIN INGREDIENTS | Swiss milk |
| ARTICLE NUMBER | 1171737 |
| FACTORY NUMBER | CH 2411 |
| POSTAL ADDRESS | Obertelweg 2, 5034 Suhr |
| CERTIFICATION STANDARD | FSSC 22000 |
| R & D MANAGER | Konrad Aregger |
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PRODUCT LABELLING

Milk Drink, 1.5% fat, lactosefree, UHT, homogenized

INGREDIENTS

Milk drink with 1.5% fat, lactosefree, **milk** minerals concentrate
Residual lactose: < 0.1 g/100 ml

COMPOSITION in descending order (g/100g)

| Ingredients (Designation) | Category (Additives) | Country of origin | E-No. | Quantity (%) |
|---------------------------|----------------------|-------------------|-------|--------------|
| Partly skimmed milk | | Switzerland | | |
| Milk minerals concentrate | | | | |

PROCESS AND HANDLING

| | |
|-----------------------|--|
| PRODUCTION FLOW CHART | Milk production, homogenized |
| STORAGE | Storage at room temperature possible Once open, storage at +6°C and consume quickly |
| SHELF LIFE | 70 days |

Frischprodukte Fresh products Produits frais Prodotti freschi

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NUTRITIONAL INFORMATION

| | 100 ml |
|--------------------|------------------|
| Energy | 160 kJ (38 kcal) |
| Fat | 1.5 g |
| of which Saturates | 0.9 g |
| Carbohydrate | 2.8 g |
| of which sugars | 2.8 g |
| Lactose | <0.1 g |
| Glucose | 1.4 g |
| Galactose | 1.4 g |
| Protein | 3.3 g |
| Sel | 0.1 g |
| Calcium | 120 mg |

CHEMICAL CRITERIA

| | |
|-------------|-----------|
| Fat content | 1.5 % |
| pH-value | 6.5 - 6.8 |

MICROBIOLOGICAL CRITERIA

| | |
|--------------------------|---------|
| Aerobe, mesophilic germs | sterile |
|--------------------------|---------|

FOOD ALLERGY AND INTOLERANCE DATA`S

| | |
|--|-----|
| Cereals (including gluten) | No |
| Milk (Lactose free) | Yes |
| Eggs | No |
| Fish | No |
| Crustaceans | No |
| Soya | No |
| Peanut | No |
| Treenut (Walnut, Cashew nut, Hazelnut, Macadamia nut or Australia nut or Queensland nut, Almond, Brazil nut, Pecan nut, Pistachio nut) | No |
| Sesam seeds | No |
| Celery | No |
| Mustard | No |
| Sulfite (E220-224, 226-228) >10 mg SO ₂ per kilogram or litre referring to the finished food | No |
| Lupin and products there of | No |
| Molluscs and products there of | No |



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| GENETICALLY MODIFIED ORGANISM`S | |
|---|-----|
| In accordance with the Swiss LMV Art. 22 Abs. 1 Bst. K and Art. 22b to declare as GMO | No |
| To declare as GMO product in accordance with EU-regulation EG No. 1829/2003 | No |
| Traceability kept in accordance with EG No 1830/2003 | Yes |
| Originating from genetically modified organisms | No |
| Contains genetically modified genetic material | No |

Emmen, October 21, 2016
R & D, Konrad Aregger