

PRODUCT SPECIFICATION

| 1. Product identification | | | | | | | | | | | | | | | | | | | |
|--|--|-------------------------------------|---------------------------------|--------------------------|--|--------------------------|--------------------------------------|--------------------------|--|--------------------------|----------------------------------|--------------------------|---|--------------------------|--------------------|--------------------------|---------------------|--------------------------|---------------------|
| Article number | 11012 | | | | | | | | | | | | | | | | | | |
| Article denomination | Rottaler H-VM 3,5% 1ITetra Slim Lightcap | | | | | | | | | | | | | | | | | | |
| Product name | Longlife whole milk 3,5 % fat, UHT, homogenised | | | | | | | | | | | | | | | | | | |
| General product quality | From conventional farming | | | | | | | | | | | | | | | | | | |
| Labelling of organic products: Code number of control authority, place of farming (Ticked where applicable) | <table border="1"> <tr><td><input type="checkbox"/></td><td>AT-BIO-902</td></tr> <tr><td><input type="checkbox"/></td><td>AT-BIO-701</td></tr> <tr><td><input type="checkbox"/></td><td>DE-ÖKO-003</td></tr> <tr><td><input type="checkbox"/></td><td>AT-BIO-301</td></tr> <tr><td><input type="checkbox"/></td><td>EU Agriculture</td></tr> <tr><td><input type="checkbox"/></td><td>EU/non-EU Agriculture</td></tr> <tr><td><input type="checkbox"/></td><td>Non-EU Agriculture</td></tr> <tr><td><input type="checkbox"/></td><td>Austria Agriculture</td></tr> <tr><td><input type="checkbox"/></td><td>Germany Agriculture</td></tr> </table> | <input type="checkbox"/> | AT-BIO-902 | <input type="checkbox"/> | AT-BIO-701 | <input type="checkbox"/> | DE-ÖKO-003 | <input type="checkbox"/> | AT-BIO-301 | <input type="checkbox"/> | EU Agriculture | <input type="checkbox"/> | EU/non-EU Agriculture | <input type="checkbox"/> | Non-EU Agriculture | <input type="checkbox"/> | Austria Agriculture | <input type="checkbox"/> | Germany Agriculture |
| <input type="checkbox"/> | AT-BIO-902 | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> | AT-BIO-701 | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> | DE-ÖKO-003 | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> | AT-BIO-301 | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> | EU Agriculture | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> | EU/non-EU Agriculture | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> | Non-EU Agriculture | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> | Austria Agriculture | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> | Germany Agriculture | | | | | | | | | | | | | | | | | | |
| Net weight / filling capacity | 1 l | | | | | | | | | | | | | | | | | | |
| Net weight / filling capacity – further information | -- | | | | | | | | | | | | | | | | | | |
| Packaging in direct contact with the product | Beverage carton | | | | | | | | | | | | | | | | | | |
| Storage conditions (Ticked where applicable) | <table border="1"> <tr><td><input checked="" type="checkbox"/></td><td>Storable without refrigeration.</td></tr> <tr><td><input type="checkbox"/></td><td>Unopened, refrigerated (3 – 6 °C) best before:</td></tr> <tr><td><input type="checkbox"/></td><td>Refrigerated (3 – 6 °C) best before:</td></tr> <tr><td><input type="checkbox"/></td><td>Unopened, refrigerated (at max. --) best before:</td></tr> <tr><td><input type="checkbox"/></td><td>Deep frozen (at --) best before:</td></tr> <tr><td><input type="checkbox"/></td><td>Store refrigerated (3 – 6 °C) before and after opening. Once opened, use within a few days. Unopened best before:</td></tr> </table> | <input checked="" type="checkbox"/> | Storable without refrigeration. | <input type="checkbox"/> | Unopened, refrigerated (3 – 6 °C) best before: | <input type="checkbox"/> | Refrigerated (3 – 6 °C) best before: | <input type="checkbox"/> | Unopened, refrigerated (at max. --) best before: | <input type="checkbox"/> | Deep frozen (at --) best before: | <input type="checkbox"/> | Store refrigerated (3 – 6 °C) before and after opening. Once opened, use within a few days. Unopened best before: | | | | | | |
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| <input type="checkbox"/> | Store refrigerated (3 – 6 °C) before and after opening. Once opened, use within a few days. Unopened best before: | | | | | | | | | | | | | | | | | | |
| Consumption period after opening | few days <i>Store refrigerated after opening.</i> | | | | | | | | | | | | | | | | | | |
| AMA (AgrarMarktAustria) seal of quality (Ticked where applicable) Further information: www.amaexport.at/en/ama-marketing.html | <table border="1"> <tr><td><input type="checkbox"/></td><td>AMA seal</td></tr> <tr><td><input type="checkbox"/></td><td>AMA organic seal</td></tr> </table> | <input type="checkbox"/> | AMA seal | <input type="checkbox"/> | AMA organic seal | | | | | | | | | | | | | | |
| <input type="checkbox"/> | AMA seal | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> | AMA organic seal | | | | | | | | | | | | | | | | | | |
| Identification number | AT 20141 EG | | | | | | | | | | | | | | | | | | |
| Shelf life information | See listing data sheet | | | | | | | | | | | | | | | | | | |

2. Product details

2.1 Ingredients in descending order

To be declared / proposal for declaration of ingredient list (Allergenic ingredients are highlighted)

no ingredient list required

Not to be declared

Whole MILK

2.2 Mandatory additional information on the product

 (Ticked where applicable)

| | |
|--------------------------|--|
| <input type="checkbox"/> | Contains sweetener(s) |
| <input type="checkbox"/> | Contains sugar(s) and sweetener(s) |
| <input type="checkbox"/> | Contains a source of phenylalanine |
| <input type="checkbox"/> | Can act as laxative when consumed in exceeding amounts |
| <input type="checkbox"/> | Elevated content of caffeine, not recommended for children and pregnant or breastfeeding women |
| <input type="checkbox"/> | Packed under protective atmosphere |
| <input type="checkbox"/> | Contains sulfites |

2.3. Nutrition claims on the product according REGULATION (EC) No 1924/2006

 (Ticked where applicable)

| | | | |
|--------------------------|-------------------------|--------------------------|--|
| <input type="checkbox"/> | Low energy | <input type="checkbox"/> | With no added sodium / salt |
| <input type="checkbox"/> | Energy-reduced | <input type="checkbox"/> | Source of fibre |
| <input type="checkbox"/> | Energy-free | <input type="checkbox"/> | High fibre |
| <input type="checkbox"/> | Low-fat | <input type="checkbox"/> | Source of protein |
| <input type="checkbox"/> | Fat-free | <input type="checkbox"/> | High protein |
| <input type="checkbox"/> | Low-saturated fat | <input type="checkbox"/> | Source of vitamin(s) and / or mineral(s) |
| <input type="checkbox"/> | Saturated fat-free | <input type="checkbox"/> | High vitamin(s) and / or mineral(s) |
| <input type="checkbox"/> | Low-sugar | <input type="checkbox"/> | Contains |
| <input type="checkbox"/> | Sugar-free | <input type="checkbox"/> | Increased level of |
| <input type="checkbox"/> | With no added sugar | <input type="checkbox"/> | Reduced level of |
| <input type="checkbox"/> | Low-sodium / -salt | <input type="checkbox"/> | Light / lite |
| <input type="checkbox"/> | Very low-sodium / -salt | <input type="checkbox"/> | Naturally / natural |
| <input type="checkbox"/> | Sodium-free / salt-free | <input type="checkbox"/> | |

2.4. Health claims on the product according REGULATION (EC) No 1924/2006

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Pay attention to a varied and balanced diet and a healthy lifestyle.

2.5. Other claims and consumer information

 (Ticked where applicable)

| | | | |
|-------------------------------------|--|-------------------------------------|---------------------------------------|
| <input type="checkbox"/> | Free from colourants | <input type="checkbox"/> | Made with raw milk |
| <input type="checkbox"/> | Free from flavour enhancers | <input checked="" type="checkbox"/> | 3,5 % fat |
| <input type="checkbox"/> | Free from preservatives | <input type="checkbox"/> | -- % fat absolut |
| <input type="checkbox"/> | Free from flavourings | <input type="checkbox"/> | Kosher |
| <input type="checkbox"/> | Gluten-free (< 20 mg/kg) | <input type="checkbox"/> | Halal |
| <input type="checkbox"/> | Lactose-free (lactose content see 2.7.1) | <input type="checkbox"/> | Protected designation of origin PDO |
| <input checked="" type="checkbox"/> | Suitable for ovo-lacto-vegetarians | <input type="checkbox"/> | Protected geographical indication PGI |
| <input type="checkbox"/> | Suitable for vegans | <input type="checkbox"/> | |

2.6. Designated use / extra comments

Food. Milk that you can buy in stock.

| 2.7. Average nutritional values (based on calculation and / or scientifically accepted nutrition tables) | | | | | |
|--|---|---|------------------------------------|---------------------|---------------------------------|
| | | | Per 100 ml | Per portion: 250 ml | |
| 2.7.1. Nutritional values – main components | Reference intake of an average adult (8400 kJ / 2000 kcal) according to REGULATION (EU) No. 1169/2011 | Average nutritional values per 100 g/ml | % of reference intake per 100 g/ml | Average per portion | % of reference intake per port. |
| Energy (kJ) | 8400 kJ | 267 | 3 | 667,500 | 8 |
| Energy (kcal) | 2000 kcal | 64 | 3 | 160,000 | 8 |
| Fat (g) | 70 g | 3,5 | 5 | 8,750 | 13 |
| of which saturates (g) | 20 g | 2,3 | 12 | 5,750 | 29 |
| of which monounsaturated fatty acids (g) | | -- | | -- | |
| of which polyunsaturated fatty acids (g) | | -- | | -- | |
| of which omega-3-fatty acids (g) | | -- | | -- | |
| of which omega-6-fatty acids (g) | | -- | | -- | |
| of which cholesterolin (mg) | | -- | | -- | |
| Carbohydrate (g) | 260 g | 4,8 | 2 | 12,000 | 5 |
| of which sugars (g) | 90 g | 4,8 | 5 | 12,000 | 13 |
| of which lactose (g) | | 4,8 | | 12,000 | |
| Fibre (g) | 25 g | 0 | 0 | 0 | 0 |
| Protein (g) | 50 g | 3,3 | 7 | 8,250 | 17 |
| Sodium (g) = Salt / 2,5 | 2,4 g | 0,05 | | 0,125 | |
| Salt (g) = Sodium x 2,5 | 6,0 g | 0,13 | 2 | 0,325 | 5 |
| Carbohydrate exchange unit (carbohydrates/12) | | -- | | -- | |
| 2.7.2. Vitamins & minerals | NRV (nutrient reference value) – Daily reference intakes acc. REG. (EU) No. 1169/2011 | Average per 100 g/ml | % NRV per 100 g/ml | Average per portion | % NRV per portion |
| Vitamin A (µg) | 800 µg | -- | -- | -- | -- |
| Vitamin D (µg) | 5 µg | -- | -- | -- | -- |
| Vitamin E (mg) | 12 mg | -- | -- | -- | -- |
| Vitamin C (mg) | 80 mg | -- | -- | -- | -- |
| Thiamin (mg) | 1,1 mg | -- | -- | -- | -- |
| Riboflavin (mg) | 1,4 mg | -- | -- | -- | -- |
| Niacin (mg) | 16 mg | -- | -- | -- | -- |
| Vitamin B6 (mg) | 1,4 mg | -- | -- | -- | -- |
| Folic acid (µg) | 200 µg | -- | -- | -- | -- |
| Vitamin B12 (µg) | 2,5 µg | -- | -- | -- | -- |
| Biotin (µg) | 50 µg | -- | -- | -- | -- |
| Pantothenic acid (mg) | 6 mg | -- | -- | -- | -- |
| Calcium (mg) | 800 mg | -- | -- | -- | -- |
| Phosphor (mg) | 700 mg | -- | -- | -- | -- |
| Magnesium (mg) | 375 mg | -- | -- | -- | -- |
| Iron (mg) | 14 mg | -- | -- | -- | -- |
| Zinc (mg) | 10 mg | -- | -- | -- | -- |
| Iodine (µg) | 150 µg | -- | -- | -- | -- |

| 2.8. Allergens according to REGULATION (EC) No 1169/2011 Annex II Any possibly required labelling of allergen traces is shown in the ingredient list under 2.1. | Contained in product (recipe) | Description of allergen |
|--|-------------------------------|-------------------------|
| Cereals containing gluten and products thereof | No | -- |
| Crustaceans and products thereof | No | -- |
| Eggs and products thereof | No | -- |
| Fish and products thereof | No | -- |
| Peanuts and products thereof | No | -- |
| Soybeans and products thereof | No | -- |
| Milk and products thereof | Yes | milk |
| Nuts and products thereof | No | -- |
| Celery and products thereof | No | -- |
| Mustard and products thereof | No | -- |
| Sesame seeds and products thereof | No | -- |
| Sulphur dioxides and sulfites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂ | No | -- |
| Lupines and products thereof | No | -- |
| Molluscs and products thereof | No | -- |

3. GMO and ingredients derived from GMO

| | |
|---|---|
| x | This product is neither subject to REGULATION (EC) No 1829/2003 for genetically modified food and feed nor to REGULATION (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms. |
| | Made without genetic engineering according to the European regulation on organic production and labelling of organic products. |
| | This product is marked with the controll sign "Ohne Gentechnik hergestellt" (Made without genetic engineering) from the Austrian ARGE Gentechnikfrei. It meets the requirements of the Austrian Codex Alimentarius Guideline for GMO-free production. |
| x | This product is marked with the controll sign "Ohne Gentechnik" (Without genetic engineering) according German Implementation of EC-GMO-Regulations (VLOG). |

4. Chemical and physical characteristics

| Parameter | Standard | Tolerance | Method of analysis | Frequency |
|-----------------------|----------|------------|--------------------|---------------------|
| Fat % | 3,5 | 0,1/-0,1 | IR | internal test plan |
| pH | 6,7 | 0,15/-0,15 | pH meter | internal test plan |
| Freezing point m°C | -515 m°C | + 4 m°C | cryoscope | internal test plan |
| Phosphatase | -- | -- | -- | -- |
| Peroxidase | -- | -- | -- | -- |
| Inhibitors (raw milk) | negative | -- | charm test | in raw milk 1x/tour |
| Lactulose mg/l | -- | -- | -- | -- |

5. Microbial characteristics

| Microorganisms | CFU | Method | Frequency |
|------------------------|---------|----------|--------------------------------|
| Listeria monocytogenes | neg/25g | external | 1/year per homog. productgroup |
| Enterobacteriaceae | -- | -- | -- |
| Coliforms | -- | -- | -- |

| | | | |
|--------------------------------|------------------------|---------------------------|--------------------|
| Bacterial count at 21 °C | -- | -- | -- |
| Bacterial count at 30 °C | aseptic test < 100 RLU | ATP measurement after 72h | internal test plan |
| Lipopolysaccharides | -- | -- | -- |
| Yeast | -- | -- | -- |
| Mould | -- | -- | -- |
| Product typical microorganisms | -- | -- | -- |

6. Organoleptic characteristics

| | |
|-------------|--|
| Appearance | typical white colour |
| Consistency | liquid, homogenous |
| Odour | UHT milk typical aroma (typical light cooking aroma) |
| Flavour | UHT milk typical flavour (typical light cooking flavour) |

7. Packaging / dimensions

See listing data sheet

This product is manufactured according to the principles of HACCP and Good Manufacturing Practice. It meets the actual legal requirements and safety values from the European Union and from Austria, particularly concerning residues and contaminants (heavy metals, aflatoxins, pesticides, PCB). Raw milk is tested for residues and contaminants twice a year.

This product is NOT irradiated.

This product meets the actual requirements of the European and Austrian food law and is suitable for human consumption. There are no concerns regarding sensible consumer groups (so called YOPIs, that is young, older, pregnant and immunocompromised people). Information for persons with food allergies and / or intolerances see point 2.8.

Traceability is guaranteed on every stage of processing.

The used primary packaging materials are intended to be in direct contact with foods and meet the actual legal requirements of REGULATION (EC) No 1935/2004 and corresponding European rules, for example REGULATION (EC) No 10/2011 (where applicable).

Improper handling of the product can reduce its shelf life and can negatively affect its quality.

| | |
|---|---|
| x | This product is dedicated for direct consumption. |
| | This product is dedicated for further processing. |

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