



# Product Specification

Date of creation : 11.05.2021  
Created by RA&C Emmi: Hedy Gisler-Schuler  
Status: Released

Product description	
Name	Emmi CAFFÈ LATTE Long Life cappuccino - 12x200ml
Emmi Material Number:	1313904
GTIN primary packaging	7610900256679
GTIN secondary packaging	7610900257461

## This product bears following labels and seals

✓ Rainforest Alliance

General labelling information	
Specific name	Milk Beverage with Coffee and Cocoa. UHT processed
Authorisation number	CH 2406

Country information	
Country of production	CH

Contact data		
	Supplier	Manufacturer
Business name	Emmi International Ltd.	Emmi Schweiz AG
Street / P.O. Box	Winkelweg 4	Milchstrasse 9
ZIP / Place	3422 Rütligen-Alchenflüh	3072 Ostermundigen
Country	Switzerland	Switzerland
Phone	+41 58 227 47 47	+41 58 227 22 22
Email	quality.services@emmi.com	quality.services@emmi.com
Certification standard	ISO 9001, ISO 14001	ISO 9001, ISO 14001, FSSC 22000



## Product Specification

### Information on vegetarianism

Vegetarian (no ingredients of animal origin except for milk, milk components, eggs, egg components and honey)	Yes
Ovo-vegetarian (no ingredients of animal origin except for eggs, egg components, honey)	No
Lacto-vegetarian (no ingredients of animal origin except for milk, milk components and honey)	Yes
Vegan (no ingredients of animal origin)	No

Information based on Article 40 of the Food Information Regulation (LIV, SR 817.022.16)

### Composition

#### Ingredients

semi-skimmed MILK 75% (1,6% fat), brewed Arabica coffee 19%, sugar, emulsifier (E472e), stabiliser (E339), cocoa powder 0,1%, thickener (carrageenan).

Caffeine content: 80 mg per bottle

### Nutritional values

		per 100 ml
Energy	kJ	265
Energy	kcal	63
Fat	g	1,5
of which saturated	g	1,0
Carbohydrate	g	9,5
of which sugars	g	9,1
Protein	g	2,7
Salt (sodium x 2,5)	g	0,14

### Chemical-physical properties and tolerances

	Unit	Set-point	Minimum	Maximum
pH-value			6,4	6,8



# Product Specification

## Microbiological standards

	Unit	Limit	Method
Aerobic mesophilic bacteria	CFU/ml	100 000	ISO 4833
Enterobacteriaceae	CFU/ml	10	ISO 21528-2
Coagulase positive staphylococci	CFU/g	100	ISO 6888

## Product description

### Product manufacture

Type of milk	Cow milk
Manufacturing process	UHT treatment

## Sensory properties

Appearance	brown liquid
Taste	pure, of milk and coffee
Texture	liquid

## Allergens

Allergen	Occurrence
Wheat <sup>[1]</sup>	No
Rye <sup>[1]</sup>	No
Barley <sup>[1]</sup>	No
Oats <sup>[1]</sup>	No
Spelt <sup>[1]</sup>	No
Kamut <sup>[1]</sup>	No
Milk <sup>[3]</sup>	Yes
Lactose	Yes
Eggs <sup>[3]</sup>	No
Fish <sup>[2]</sup>	No
Crustaceans <sup>[3]</sup>	No
Soybeans <sup>[2]</sup>	No
Peanuts <sup>[3]</sup>	No
Almonds <sup>[4]</sup>	No
Hazelnuts <sup>[4]</sup>	No
Walnuts <sup>[4]</sup>	No
Cashews <sup>[4]</sup>	No
Pecan nuts <sup>[4]</sup>	No



## Product Specification

Brazil nuts <sup>[4]</sup>	No
Pistachio nuts <sup>[4]</sup>	No
Macadamia nuts <sup>[4]</sup>	No
Queensland nuts <sup>[4]</sup>	No
Sesame seeds <sup>[3]</sup>	No
Celery <sup>[3]</sup>	No
Mustard <sup>[3]</sup>	No
Sulphur dioxide and sulphites <sup>[5]</sup>	No
Lupin <sup>[3]</sup>	No
Molluscs <sup>[3]</sup>	No

<sup>[1]</sup> Cereals including gluten and products thereof, except: see (CH), SR 817.022.16, LIV, Annex 6 // (EU) N° 1169/2011, Annex II

<sup>[2]</sup> and products thereof except: see (CH) SR 817.022.16, LIV, Annex 6 // (EU) N° 1169/2011, Annex II

<sup>[3]</sup> and products thereof

<sup>[4]</sup> Nuts and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

<sup>[5]</sup> Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/l specified as SO<sub>2</sub>

### Weight and dimensions

Weight	Set-point	Minimum	Maximum
Net weight	0,21 kg		
Filling volume	200 ml		

### Storage conditions

Recommended storage temperature	< 24 °C
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### Genetic engineering

Emmi does not use any raw materials, ingredients or processing aids which must be declared as GMO products in accordance with the regulation on genetically modified foods (CH) or with the EU regulation No. 1829/2003.

### Irradiation

Emmi does not use any raw materials, ingredients or processing aids treated with ionising radiation.

### Confirmation

The product, including its packaging and labeling, fully complies with Swiss food legislation respectively the EU.