



# Product Specification

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

## Product description

<b>Name</b>	Emmi CAFFÈ LATTE Long Life espresso - 12x200ml
<b>Emmi Material Number:</b>	1313902
<b>GTIN primary packaging</b>	7610900256693
<b>GTIN secondary packaging</b>	7610900257454

## This product bears following labels and seals

✓ Rainforest Alliance

## General labelling information

<b>Specific name</b>	Milk Beverage with Coffee, UHT processed.
<b>Authorisation number</b>	CH 2406

## Country information

<b>Country of production</b>	CH
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## Contact data

	Supplier	Manufacturer
<b>Business name</b>	Emmi International Ltd.	Emmi Schweiz AG
<b>Street / P.O. Box</b>	Winkelweg 4	Milchstrasse 9
<b>ZIP / Place</b>	3422 Rüdtiligen-Alchenflüh	3072 Ostermundigen
<b>Country</b>	Switzerland	Switzerland
<b>Phone</b>	+41 58 227 47 47	+41 58 227 22 22
<b>Email</b>	quality.services@emmi.com	quality.services@emmi.com
<b>Certification standard</b>	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 76% (1.5% fat), brewed Arabica coffee 19%, sugar, emulsifier (E472e), stabiliser (E339), thickener (carrageenan).  
Caffeine content: 120 mg per bottle.

### Nutritional values

		per 100 ml
Energy	kJ	249
Energy	kcal	59
Fat	g	1,4
of which saturated	g	0,9
Carbohydrate	g	8,7
of which sugars	g	8,2
Protein	g	2,8
Salt (sodium x 2,5)	g	0,17

### Chemical-physical properties and tolerances

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



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## 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
Brazil nuts <sup>[4]</sup>	No



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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.