

frischli

Low-Fat Milk UHT Lactose free indulgence

LACTOSE
FREE



Lactose Free and Delightful

People worldwide suffer from lactose intolerance. For them, the consumption of dairy products is problematic as it entails major health consequences.

For this special target group, we offer **lactose free low-fat long-life milk with 1.5 % fat**. UHT, homogenized and it can be stored ambient. The perfect product for a continuously growing number of guests and users with lactose intolerance.

Full Flavor – Free of Lactose

Discover our new convenience product highlight for professional users and demanding bulk consumers in the hospitality and food service industry.

- ✓ Lactose free
- ✓ Perfect for users with lactose intolerance
- ✓ Rich taste with 1.5 % fat
- ✓ Suitable for a vegetarian diet
- ✓ Can be stored ambient

What is Lactose Intolerance?*

In healthy people the small intestine is equipped with the lactase enzyme, which is able to break down lactose into the sugars galactose and glucose. With lactose intolerance, the body does not produce sufficient amounts of lactase or none at all. Lactose reaches the large intestine, where it is fermented by bacteria. This causes gases like methane, carbon dioxide and hydrogen to build up leading to flatulence, bloating, diarrhea, and cramps. Lactose intolerance should always be diagnosed by a doctor.



Article description	Unit weight	Art. no.	Fat content per 100 g	GTIN
frischli lactose free long-life milk	1 l	1119	1,5 g	4045500011190

Source: *The Federal Center for Nutrition Germany

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