

Product Specification

Product:	Lakeland Dairies Semi Skimmed Milk 12x1LT (SIG)	Issue Number:	3
Resource Number:	40001299	Issue Date:	25/05/2026

Production Site:	Newtownards		
Inner Barcode:	5010652988194	Outer Barcode:	05010652610613
Gross Weight (Kg):	12.94	Net Weight (Kg):	12.424
Palletisation:	Cases per layer: 17 Layers on pallet: 4 Qty on pallet: 68	Outer case dimensions:	301 x 234 x 220mm

Product Description: UHT Semi Skimmed Milk

Uses / Benefits: Long shelf life
Ambient Storage

Packaging: 12x1LT Aseptic Carton with tethered resealable cap

Shelf Life: 7 months from date of manufacture

Ingredients: Semi Skimmed Milk

Allergy Advice: For allergens, see ingredients in **bold**

Nutritional Information: Approximate Composition

Nutrient	Per 100ml
Energy	198kJ/ 47kcal
Fat	1.5g
-of which saturates	1.1g
Carbohydrate	4.8g
-of which sugars	4.8g
Protein	3.4g
Salt	0.13g
Calcium	110mg (14% RI)

Additional Info: Naturally high in protein

Instructions for Use: Natural source of calcium
none

Storage Instructions: Store in a cool, dry place. Once opened, keep refrigerated and treat as fresh milk.
Consume within 3 days of opening.

Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.

Suitable For:					
Coeliacs	Yes	Kosher	No	Vegans	No
Halal	Yes	Lactose Intolerance	No	Vegetarians	Yes
Halal Certified	Yes				

Free From:					
Celery	Yes	GM Ingredients	Yes	Nuts	Yes
Cereals containing Gluten	Yes	Lupin	Yes	Peanuts	Yes
Crustaceans	Yes	Milk	No	Sesame Seeds	Yes
Eggs	Yes	Molluscs	Yes	Soybeans	Yes
Fish	Yes	Mustard	Yes	Sulphur Dioxide	Yes

Analytical Information

Appearance / Colour:	Pale cream
Flavour:	Clean, sweet, free from foreign taints and odours.
Foreign Matter:	Absent
Fat:	1.5%
Microbiological:	The product is sterilised by UHT treatment and aseptically packed. As such it is commercially sterile. Sterility is assured by incubation of representative batch samples at 32°C for 2 days prior to analysis by enzymatic bioluminescence.
Processing:	Sterilised by UHT treatment. Packed under aseptic conditions.
Coding:	Production Code: Shift/ Machine/ Day of Year/ Time Best Before: DD/MM/YYYY
Legislation:	The product meets all relevant UK & EC legislation