



QUALITY MANUAL 3.4.2

Product Specification Interphase Cream

Issue Date 22/02/2016	Reference No. QM-3.4.2 CREAM-INTERPHASE	
Revision No. 005	Issued By NSR	Authorised By NAP
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Interphase Cream Specification

Description	Cream separated from Fresh 100% Cows raw milk, and produced from switching between various butterfat phases during normal production. Free from any whey cream or chemicals, may contain added water from CIP rinse. Free from any homogenised fat and has not been subjected to a homogenisation process. Pasteurised at 81°C for 25 seconds and chilled prior to despatch.
Appearance	Cream coloured smooth liquid.
Taste	Sweet cream flavour, free from any taints, odours or off flavours.
Packaging & Transport	Movement of product in bulk is via sub-contracted haulier who is accredited by the Dairy Transport Assurance Scheme (DTAS), or a food grade palletcon using triple lined blue LLDPE disposable liner or a food grade single use non-returnable IBC is moved via refrigerated (1-4°C) transport through approved logistics provider.

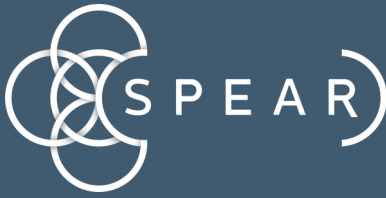
Chemical & Physical	Typical	Range
Fat %	25%	12%-60%
pH	6.7	6.6 - 6.8
Acidity - % Lactic Acid	0.09	0.08-0.11
Phosphatase	<100mu/l	
Peroxidase	Negative	
Antibiotics	Absent	
Temperature on Dispatch	<5°C	

Microbiology	Typical	Max
TVC	<5000 / ml	10000/ml
Enterobacteriaceae	<10 / ml	<10 / ml
E. Coli	<10 / ml	<10 / ml
Listeria	Not Detected	Not Detected
Salmonella	Not Detected	Not Detected

This product is bought and/or sold on the understanding that it will undergo further heat treatment prior to end use.

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Allergen	Present / Absent in Product	Risk of Cross Contamination	Details
Cereal containing gluten (i.e Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	If products are handled on same production site then the risks are managed to allow free from declaration to be made in final product. This is covered with product suppliers at SPEAR-UK supplier approval stage. Customers may request further information when the product and production site can be confirmed.
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	
Soybeans & products thereof	Absent	No	
Milk & products thereof (including lactose)	Present	-	
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts and products thereof	Absent	No	
Celery & products thereof	Absent	No	
Mustard & products thereof	Absent	No	
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	Absent	No	
Lupin & Products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

Legislation

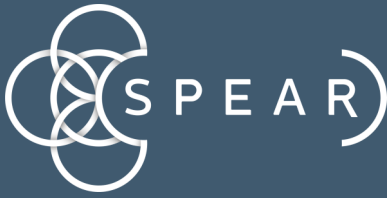
Product conforms to all aspects of UK & EU Legislation, including but not limited to:

- Food Safety Act 1990
- EC Regs 852/2005 & 853/2005



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History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	22/02/2016	First Issue
002	29/07/2016	Amended butterfat range from 5% to 60% to 12% to 60%.
003	01/11/2016	Amended to specify no homogenised product.
004	24/02/2017	Addition of processing parameters and additional microbiological standards and requirements for further heat treatment before end use and addition of Allergen information.
005	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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