

QUALITY MANUAL 3.4.2

Product Specification Interphase Cream

Issue Date 24/02/2017	Reference No. QM-3.4.2 CREAM-INTERPHASE
Revision No. 004	Issuer AJS
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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.

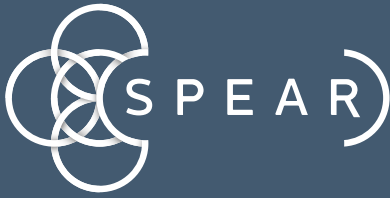
Chemical & Physical	Typical	Range
Fat %	25%	12%-60%
pH	6.7	6.6 - 6.8
Acidity - % Lactic Acid	0.09	0.08-0.11
Phosphatase	<100mu/l	
Peroxidase	Negative	
Antibiotics	Absent	
Temperature on Dispatch	<5°C	

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		Risk of Cross Contamination	Details
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	
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	-	Milk products solely produced onsite
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & 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 SO ₂	Absent	No	
Lupin & products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

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 requirement for further heat treatment before end use and addition of Allergen information.

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