



QUALITY MANUAL 3.4.2

Product Specification Fresh Double Cream—Organic

Issue Date 13/11/2017	Reference No. QM-3.4.2 CRMDBLORGPAL	
Revision No. 002	Issued By NSR	Authorised By NAP
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Organic Double Cream (48%) Pallecon Specification (UK Origin)

Description	<p>Cream separated from fresh Organic 100% Cows raw milk (UK Origin) from producers holding certification to EC Organic Regs 834 & 889. Free from any whey cream. Pasteurised at 81°C for 25 seconds (or equivalent) and chilled prior to despatch. Processed in a dairy which holds the relevant accreditation to EC Organic Regs 834 & 889 for production of organic sweet cream in full compliance with UK & EU food safety legislation.</p>
Appearance	Cream coloured smooth liquid.
Taste	Sweet cream flavour, free from any taints, odours or off flavours.
Transport	<p>Product is loaded into either a food grade pallecon using a triple lined blue LLDPE disposable liner or a food grade single use non-returnable IBC. Product is loaded in food grade pallecon. Movement of pallecon via refrigerated (1–4°C) transport through approved logistics provider.</p>

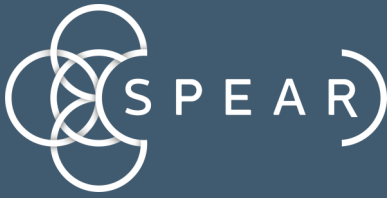
Chemical & Physical	Typical	Range
Fat %	Minimum 48%	48%-51%
pH	6.7	6.6 - 6.8
Acidity - % Lactic Acid	0.09	0.08-0.10
Phosphatase	<100mu/L	
FFA	<= 0.3%	
Antibiotics	Absent	
Temperature on Dispatch	<5°C	

Microbiology	Typical	Max
TVC	<5000 / ml	30000 cfu/ml
Enterobacteriaceae	<10 / ml	<10 cfu/ ml
Pathogens	Not Detected	Not Detected

It is recommended that this product undergoes further heat treatment/processing prior to end use.

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Nutritional Information g/100ml	g/100ml unless stated
Energy KJ	1831
Energy Kcal	445
Protein	1.7
Carbohydrate	2.6
of which sugars	2.6
Fat	47.5
of which saturates	29.7
Fibre	0
Salt	0.08
Calcium	50mg

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	<p>If products are handled on same production site then the risks are managed to allow free from declaration to be made in final product.</p> <p>This is covered with product suppliers at SPEAR-UK supplier approval stage.</p> <p>Customers may request further information when the product and production site can be confirmed.</p>
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	

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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
- EC Regs 834 & 889

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	13/11/2017	First Issue
002	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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