

# QUALITY MANUAL 3.4.2

## Product Specification Fresh Double Cream - Organic

Issue Date 21/02/2019	Reference No. QM-3.4.2 CREAMDBLORGPAL
Revision No. 001	Issuer AJS
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## Organic Double Cream (48%)

Pallecon Specification (UK Origin)

### Description

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.

### Appearance

Cream coloured smooth liquid.

### Taste

Sweet cream flavour, free from any taints, odours or off flavours.

### Transport

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.

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	

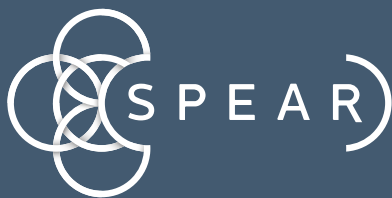
Microbiology	Typical	Max
TVC	<5000 / ml	30000 cfu/ml
Enterobacteriaceae	<10 / ml	<10 cfu/ ml
Pathogens	Not Detected	Not Detected

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		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 SO2	Absent	No	
Lupin & products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

## History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	21/02/2019	First Issue.



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