

QUALITY MANUAL 3.4.2

Product Specification Fresh Sweet Cream (40%) - Conventional

Issue Date 11/01/2021	Reference No. QM-3.4.2 CREAMSWECON
Revision No. 007	Issuer AJS
Page 1 of 3	Authorised By NAP

Sweet Cream (40%) Specification

Description	Cream separated from Fresh 100% Cows raw milk derived from herds that are compliant with the Red Tractor farm assurance scheme. Free from any whey cream. Pasteurised at 81°C for 25 seconds and chilled prior to despatch. Age of product upon collection should target no older than 48hrs since start of pasteurisation and 12hrs since end of pasteurisation.
Appearance	Cream coloured smooth liquid.
Taste	Sweet cream flavour, free from any taints, odours or off flavours.
Transport	Movement of product via sub-contracted haulier who is accredited by the Dairy Transport Assurance Scheme (DTAS).
Shelf Life	Remaining shelf life upon delivery should be no less than 7 days including day of delivery.

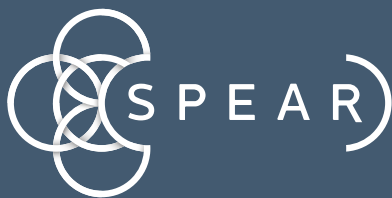
Chemical & Physical	Typical	Range Results outside below range by agreement only
Fat %	40%	38%-42%
pH	6.7	6.6 - 6.8
Acidity - % Lactic Acid	0.09	0.08-0.10
Phosphatase	<100mu/L	0-250mu/L
FFA	<= 0.3%	
Antibiotics	Absent	
Temperature on Dispatch	<6°C	2-6°C

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.

 **Document Uncontrolled If Printed**





QUALITY MANUAL 3.4.2

Product Specification Fresh Sweet Cream (40%) - Conventional

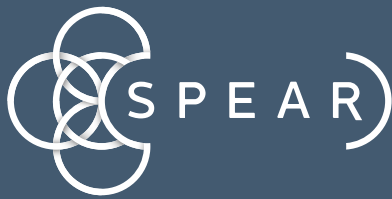
Issue Date 11/01/2021	Reference No. QM-3.4.2 CREAMSWECON
Revision No. 007	Issuer AJS
Page 2 of 3	Authorised By NAP

Nutritional Information g/100g	g/100g unless stated
Energy KJ	1568
Energy Kcal	381
Protein	2.0
Carbohydrate	2.7
of which sugars	2.7
Fat	40.3
of which saturates	25.2
Mono-unsaturates	11.7
Poly-unsaturates	1.1
Fibre	0
Sodium	25mg
Calcium	58mg
Source of data:	National Dairy Council

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	

 Document Uncontrolled If Printed





QUALITY MANUAL 3.4.2

Product Specification Fresh Sweet Cream (40%) - Conventional

Issue Date 11/01/2021	Reference No. QM-3.4.2 CREAMSWECON
Revision No. 007	Issuer AJS
Page 3 of 3	Authorised By NAP

Documentation

Load to be accompanied by Certificate Of Analysis containing following details as a minimum (to be sent to Spear UK upon request):

- Product e.g. Sweet Cream (40% Butterfat)
- Date/Time Of Manufacture
- Date/Time Of Despatch
- Batch Number/Reference
- Quantity
- Tanker Registration / Tanker Number
- Tanker Seal Numbers
- Manufacturing Site Health Mark
- Confirmation of Tanker Cleaning
- Confirmation of positive release authorised by management against following parameters with recorded values:
 - Despatch Temperature
 - Titratable Acidity & pH
 - Butterfat %
 - Confirmation of antibiotic free
 - Phosphatase

Microbiological analysis results to be sent to Spear UK within 3 days of collection/delivery.

If this cannot be achieved, then please advise.

History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	06/06/2016	First Issue.
002	20/02/2017	Addition of processing parameters and additional microbiological standards and requirement for further heat treatment before end use.
003	26/10/2017	Amended to refer to max age of product upon collection.
004	06/11/2018	Amended to refer to required documentation to be available for collection/delivery.
005	03/05/2019	Amended due to amending of age to target parameters, and addition of critical shelf life limit on delivery
006	16/01/2020	Amendment to Chemical & Physical range parameters and declaration of out of range acceptance by agreement only
007	11/01/2021	Amendment to description confirming Milk Source from Red Tractor compliant Herds. Update to business address



Document Uncontrolled If Printed

