



QUALITY MANUAL 3.4.2

Product Specification Fresh Sweet Cream (40%) - Conventional (Pallecon)

Issue Date 06/06/2016	Reference No. QM-3.4.2 CREAMSWECONPAL	
Revision No. 005	Issued By NSR	Authorised By NAP
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Sweet Cream (40%) Pallecon Specification

Description	Cream separated from Fresh 100% Cows raw milk. Free from any whey cream. 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	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. Movement of pallecon / IBC via refrigerated (1-4°C) transport through approved logistics provider.

Chemical & Physical	Typical	Range <small>Results outside below range by agreement only</small>
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.



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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	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

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	16/01/2020	Amendment to Chemical & Physical range parameters and declaration of out of range acceptance by agreement only.
004	23/07/2020	Corrected pasteurisation minimum time, removed pH and FFA as not tested at VD011, and temperature critical limit corrected.
005	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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