

QUALITY MANUAL 3.4.2

Product Specification Fresh Sweet Cream (40%) – Organic

Issue Date 16/01/2020	Reference No. QM-3.4.2 CREAMSWEORG
Revision No. 003	Issuer AJS
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Organic Sweet Cream (40%) Specification

Description	<p>Cream separated from fresh Organic 100% Cows raw milk from producers holding accreditation for EC Organic Standards to EC Regs 834 & 889.</p> <p>Free from any whey cream.</p> <p>Pasteurised at 81°C for 25 seconds and chilled prior to despatch.</p> <p>Processed in a dairy which holds the accreditation for EC Organic Standards to EC Regs 834 & 889, for production of organic sweet cream.</p>
Appearance	<p>Cream coloured smooth liquid.</p>
Taste	<p>Sweet cream flavour, free from any taints, odours or off flavours.</p>
Transport	<p>Movement of product via sub-contracted haulier who is accredited by the Dairy Transport Assurance Scheme (DTAS), and certified for transport of Organic bulk liquid product to EC Regs 834 & 889.</p>

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

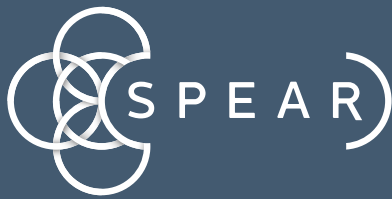
Microbiology	Typical	Max
TVC	<5000 / ml	10000/ml
Enterobacteriaceae	<10 / ml	<10 / ml
E. Coli	<10 / ml	<10 / ml
Listeria	Not Detected	Not Detected
Salmonella	Not Detected	Not Detected

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



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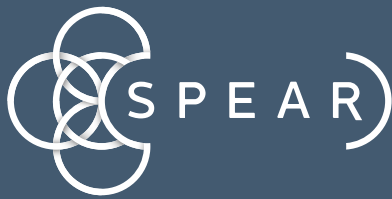
Nutritional Information g/100g	g/100g unless stated
Energy KJ	1568
Energy Kcal	381
Protein	2.0
Carbohydrate	2.7
of which sugars	2.7
Fat	40.3
of which saturates	25.2
Mono-unsaturates	11.7
Poly-unsaturates	1.1
Fibre	0
Sodium	25mg
Calcium	58mg
Source of data:	National Dairy Council

Allergen		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	

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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

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