



# QUALITY MANUAL 3.4.2

Product Specification Fresh Sweet Cream (40%) - Organic

Issue Date 06/06/2016	Reference No. QM-3.4.2 CREAMSWEORG	
Revision No. 004	Issued By NSR	Authorised By NAP
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## Organic Sweet Cream (40%) Specification

<b>Description</b>	Cream separated from fresh 100% cows raw milk from producers holding accreditation for EC Organic Standards to EC regs 834 & 889. Free from any whey cream. Pasteurised at 81°C for 25 seconds and chilled prior to despatch. Processed in a dairy which holds the accreditation for EC Organic Standards to EC Regs 834 & 889 for production of organic sweet cream.
<b>Appearance</b>	A cream coloured, smooth liquid,
<b>Taste</b>	A sweet cream flavour, free from any taints, odours or off flavours.
<b>Transport</b>	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.
<b>Shelf Life</b>	Remaining shelf life upon delivery should be no less than 7 days including day of delivery.

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	Maximum
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 is sugars	2.7
Fat	40.3
Of which is saturates	25.2
Mono-unsaturated fatty acids	11.7
Poly-unsaturated fatty acids	1.1
Fibre	0
Sodium	25mg
Calcium	58mg

Data sourced from the 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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## Documentation

Certificate of Analysis containing following details as a minimum to accompany the load & (to be sent to SPEAR upon request):

- Product e.g. Organic Sweet Cream (40% Butterfat)
- Date/Time of Manufacture
- Date/Time of Despatch/Delivery
- 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 the 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.

## Legislation

Product conforms to all aspects of UK & EU Legislation, including but not limited to:

- Food Safety Act 1990
- EC Regs 834 & 889
- 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	08/11/2023	Amended to refer to required documentation to be available for collection/delivery. Updated allergen detail to include risk assessment. Added applicable legislation statement and spec approval date.



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