

QUALITY MANUAL 3.4.2

Product Specification Fresh Sweet Cream - Organic (Pallecon)

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

Pallecon Specification (UK Origin)

| | |
|--------------------|--|
| Description | <p>Cream separated from fresh Organic 100% Cows raw milk (UK Origin) from producers holding certification to EC Organic 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 relevant accreditation to EC Organic Regs 834 & 889 for production of organic sweet cream in full compliance with UK & EU food safety legislation.</p> |
| Appearance | <p>Cream coloured smooth liquid.</p> |
| Taste | <p>Sweet cream flavour, free from any taints, odours or off flavours.</p> |
| Transport | <p>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.</p> <p>Product is loaded in food grade pallecon. Movement of pallecon via refrigerated (1-4°C) transport through approved logistics provider.</p> |

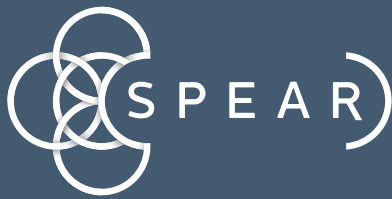
| Chemical & Physical | Typical | Range Results outside below range by agreement only |
|-------------------------|----------|--|
| Fat % | 40% | 38%-42% |
| pH | 6.7 | 6.6 - 6.8 |
| Acidity - % Lactic Acid | 0.09 | 0.08-0.10 |
| Phosphatase | <100mu/L | 0-250mu/L |
| FFA | <= 0.3% | |
| Antibiotics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