

# QUALITY MANUAL 3.4.2

Product Specification Fresh Sweet Cream - Organic (Pallecon)

Issue Date 28/07/2020	Reference No. QM-3.4.2 CREAMSWEORGPAL
Revision No. 004	Issuer AJS
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## Organic Sweet Cream (40%)

Pallecon Specification (UK Origin)

### Description

Cream separated from fresh Organic 100% Cows raw milk (UK Origin) from producers holding certification to EC Organic 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 relevant accreditation to EC Organic Regs 834 & 889 for production of organic sweet cream in full compliance with UK & EU food safety legislation.

### Appearance

Cream coloured smooth liquid.

### Taste

Sweet cream flavour, free from any taints, odours or off flavours.

### 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.  
Product is loaded in food grade pallecon. Movement of pallecon via refrigerated (1-4°C) transport through approved logistics provider.

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

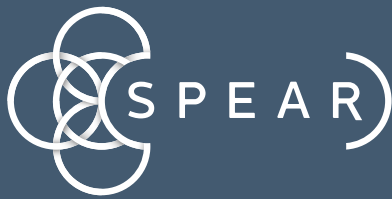
Microbiology	Typical	Max
TVC	<5000 / ml	30000/ml
Enterobacteriaceae	<10 / ml	100/ ml
E. Coli	<10 / ml	<10 / ml
Listeria	Not Detected	Not Detected
Salmonella	Not Detected	Not Detected

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



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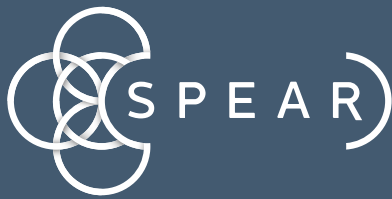
Nutritional Information g/100g	g/100g unless stated
Energy KJ	1568
Energy Kcal	381
Protein	2.0
Carbohydrate	2.7
of which sugars	2.7
Fat	40.3
of which saturates	25.2
Mono-unsaturates	11.7
Poly-unsaturates	1.1
Fibre	0
Sodium	25mg
Calcium	58mg
Source of data:	National Dairy Council

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	07/06/2016	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	28/07/2020	Amended micro range to reflect 2020 QM-3.6.2 spec review.

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