



QUALITY MANUAL 3.4.2

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

Issue Date 07/06/2016	Reference No. QM-3.4.2 CREAMSWEORPAL	
Revision No. 005	Issued By NSR	Authorised By NAP
Page 1 of 3	Last Specification Approval Date 04/03/2024	

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	Cream coloured smooth liquid.
Taste	Sweet cream flavour, free from any taints, odours or off flavours.
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 <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	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	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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Page 3 of 3	Last Specification Approval Date 04/03/2024	

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
- EC Regs 834 & 889

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
005	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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