



QUALITY MANUAL 3.4.2

Product Specification Fresh Single Cream (18-20%) - Conventional

Issue Date 18/05/2022	Reference No. QM-3.4.2 CREAMSWESGLCON	
Revision No. 003	Issued By NSR	Authorised By NAP
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Fresh Single Cream (18-20%) Specification

Description	Cream separated from Fresh 100% Cows raw milk derived from herds that are compliant with the Red Tractor farm assurance scheme. Free from any whey cream. Pasteurised at 81°C for 25 seconds and chilled prior to despatch.
Appearance	Cream coloured smooth liquid.
Taste	Sweet cream flavour, free from any taints, odours or off flavours.
Transport	Movement of product via sub-contracted haulier who is accredited by the Dairy Transport Assurance Scheme (DTAS).
Shelf Life	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 %	Minimum 18%	18%-20%
pH	6.7	6.6 - 6.8
Acidity - % Lactic Acid	0.09	0.08-0.10
Phosphatase	<100mu/L	
FFA	<= 0.3%	
Antibiotics	Absent	
Temperature on Dispatch	<5°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

This product is bought and/or sold on the understanding that it will undergo further heat treatment prior to end use.

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Nutritional Information g/100g	g/100g unless stated
Energy KJ	820
Energy Kcal	196
Protein	2.7
Carbohydrate	3.7
of which sugars	0.6
Fat	19.0
of which saturates	29.7
Fibre	0
Salt	0.12
Calcium	120mg
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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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

Documentation

Load to be accompanied by Certificate Of Analysis containing following details as a minimum (to be sent to Spear UK upon request):

- Product e.g. Fresh Single Cream (18-22% Butterfat)
- Date/Time Of Manufacture
- Date/Time Of Despatch
- 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 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.

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	18/05/2022	First Issue
002	23/08/2022	Correction to quoted fat in specification title
003	04/03/2024	Updated allergen detail, conformity statement & added spec approval date.



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