



QUALITY MANUAL 3.4.2

Product Specification Whey Cream

Issue Date 07/06/2016	Reference No. QM-3.4.2 CREAMWHEY	
Revision No. 003	Issued By NSR	Authorised By NAP
Page 1 of 3	Last Specification Approval Date 04/03/2024	

Whey Cream (40%) Specification

Description	Whey cream separated from fresh sweet whey, from the production of cheese using 100% fresh cow's milk. Pasteurised at 81°C for 25 seconds and chilled prior to despatch.
Appearance	Free flowing and homogenous, free from lumps and signs of pre-churning.
Taste	Clean & characteristic of type, free from sour, bitter, rancid, oxidised or other objectionable flavours.
Transport	Movement of product via sub-contracted haulier who is accredited by the Dairy Transport Assurance Scheme (DTAS).

Chemical & Physical	Typical	Range
Fat %	40%	36%-42%
Acidity - % Lactic Acid	0.06	0.01-0.10
FFA	0.40%	0.25-0.50
Phosphatase	<50Mu/l	0-100Mu/l
Antibiotics	Absent	
Temperature on Dispatch	<8°C	

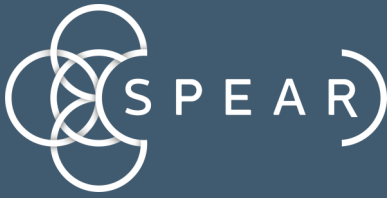
Microbiology	Typical	Max
TVC	<10000 / ml	50000/ml
Enterobacteriaceae	<10 / ml	100 / ml
E.Coli	Not detected in /0.1g	Not detected in /0.1g
Yeast/g	<100	100
Mould/g	<100	100
Listeria	Not detected in /25g	Not detected in /25g
Staphylococcus aureus	Not detected in 1g	100/1g
Salmonella	Not detected in 25g	Not detected in 25g

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	1458
Energy Kcal	354
Protein	0.6
Carbohydrate	2.8
of which sugars	1.8
of which starch	1.0
Fat	38.3
of which saturates	25.0
Mono-unsaturates	9.7
Poly-unsaturates	0.75
Fibre	NIL
Sodium	25mg
As salt	0.1g
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

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