

DOUBLE CREAM

Product description:

Fresh pasteurised double cream produced from raw milk of good bacteriological quality. The cream contains a butterfat of no less than 47.5%. The product will be free from off-odours, off-flavours and foreign matter.

Ingredients:

Fresh cream

Organoleptic parameters

Appearance / colour	Pale yellow, silky sheen, no lumps/ flecks of fat, no plugging
Odour	Sweet fresh milk
Taste	Slightly sweet with a full dairy flavour, no pronounced after-taste
Texture	<u>Smooth creamy texture, no lumps</u>

Chemical Analysis

Taste	Normal
FPD (°H)	≥ 530
Phosphatase	< 300
Antibiotics	≤ 0.06 iu
Butter Fat	≥ 47.5%

Microbiological Analysis

Enteros	< 1 g
TVC	< 5000 / g
Salmonella	Absent
Listeria	Absent
Staph. aureus	< 10 / g

Delivery / Transport / Storage conditions:

Chilled storage < 6°C

All specifications subject to final confirmation