

SINGLE CREAM

Product description:

Fresh pasteurised single cream produced from raw milk of good bacteriological quality. The cream contains a butterfat of no less than 19%. The product will be free from off-flavours and foreign matter.

Ingredients:

Single cream

Organoleptic parameters

Appearance / colour	Typical cream colour
Odour	Fresh typical odour
Taste	Typical creamy taste
Texture	Smooth glossy pourable product

Chemical Analysis

Taste	Normal
FPD (°H)	≥ 530
Phosphatase	< 300
Antibiotics	≤ 0.06 iu
Butter Fat	≥ 19%

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