

WHEY CREAM

Physical quality

Smell	Clean, free from off-odours and off-flavours
Extraneous matters	Absent

Chemical Analysis

Butterfat	37 % – 45%
Acidity range	0.08 % - 0.12 %
Target	0.11% lactic acid

Microbiological Analysis

Total bacterial count	< 3,000 / ml
Enterobacteriaceae count	< 10 / ml
Yeast	Range < 10 / ml
Mould	Range < 10 / ml

Temperature:

Temperature on receipt 10°C maximum

All specifications subject to final confirmation