

Sample Specification only – not for use

Specification Number: 000

Product: Pasteurised Cream (40% fat)

Scope: Manufacture packing and storage.

Processing operation :

Manufactured from fresh whole cow's milk, pasteurised chilled and held in chilled agitated tanks until ready for despatch.

Product Appearance:

The product is a creamy white viscous liquid

Organoleptic Standard:

Clean taste and smell characteristic of fresh cream, with no foreign taints or odours.

Physical and Compositional Standard:

		Typical
Butterfat:	40%	38% to 42%
Milk Solids (non-fat):	5% maximum	
Free Fatty Acids:	< 0.5	
Peroxidase value	0.35 max meq oxygen / 1000 g fat	
Titrateable acidity	0.085 – 0.11%	
PH	6.6 – 6.8	
Temperature	< 5 deg C	

Microbiological Standard:

Total viable count	10,000 / gram maximum
Coliforms	< 10 / gram
E.Coli type 1	Absent in 0.1 gram
Pathogens	Absent
Staphylococcus Aureus	Absent
Yeasts	< 10 / gram
Moulds	< 10 / gram

Nutritional Information:

To be inserted :

Shelf Life:

Chilled (+1°C to +5°C): 7 days from date of manufacture

Packaging:

Bulk liquid tanker or sterile container

Coding / traceability

Each consignment will be identified with the following information :

- i) Product
- ii) Manufacturing location / Factory ID
- iii) Date of manufacture
- iv) Tank numbers
- v) Lot Number if appropriate
- vi) Fat %
- vii) Weight
- viii) Tank cleaning record
- ix) Temperature on despatch < 5 deg C

Quality Assurance:

A formal documented quality system is in place using the principles of HACCP and ISO 9000

Issued:

Date of Issue:

Authorised: