

# BULK THERMALISED CREAM



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Bulk thermalised cream is manufactured from fresh cow's milk into cream by cold milk separation technology.

## Product Applications

The Union Dairy Company Bulk Thermalised Cream can be readily used in a wide range of applications such as ice cream, yoghurts, UHT applications and confectionary products.

## Heat Treatment Profile

The cream is heat treated to a minimum of 80°C for 15 seconds to complete heat treatment equivalent to pasteurisation as per Food Standards Australia and New Zealand guidelines (FSANZ).

## Storage and Handling

The thermalised cream is cooled to 3°C immediately after heat treatment. The cream is stored in chilled silo for 12 hours prior to transport to remove residual latent heat. Bulk cream can be supplied in tanker loads of single or B-double configuration. The thermalised cream has a shelf life of 48 hours when received and stored at a maximum of 4°C by the customer.

## Typical Physical Properties

Colour	Light yellow
Flavour	Creamy
Odour	Clean
Extraneous Matter	Absent

## Typical Chemical Analysis

Fat	36 – 42%
Titrateable Acidity	0.12% max
Phosphatase	10 µg/ml max
pH	6.6 – 6.8
Antibiotics	Absent

## Typical Microbiological Analysis

Standard Plate Count	<20,000 cfu/ml
Coliforms	100 cfu/ml
E.coli	ND/ml
Coagulase Positive Staph	<10 cfu/ml
Salmonella	ND/25g
Listeria	ND/25g

## Quality Assurance

Quality control measures of the highest standard are in place in the manufacturing environment and these are strictly enforced. The manufacturing environment is also subject to regular auditing by regulatory bodies to ensure compliance.

## Compliance

- Halal
- DAWR Approved
- HACCP Approved
- EU Certification
- FSC 22000 Compliant
- Suitable for vegetarians

## Ingredients

Fresh cream derived from cow's milk.

## Allergen Status

Contains milk and milk products.

## GMO Status

All products manufactured by The Union Dairy Company are made using materials that are free from genetically modified organisms (GMO's).