

PRODUCT SPECIFICATION SHEET

FROZEN PASTEURISED CREAM

PREMIUM GRADE



ISSUE DATE: 08/03/2019 PRODUCT ITEM CODE: 7199401

Frozen Pasteurised Cream is manufactured from fresh cow's milk into cream by cold milk separation technology before being pasteurised, packaged and fast frozen maintaining a clean fresh taste profile.

PRODUCT APPLICATIONS

The Union Dairy Company Frozen Pasteurised Cream can be readily used in a wide range of applications such as ice cream, yogurts and dairy desserts.

HEAT TREATMENT PROFILE

The cream is pasturised at 85°C for 15 seconds and frozen after packaging.

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.

TYPICAL MICROBIOLOGICAL ANALYSIS

Standard Plate Count (cfu/ml)	<10,000
Coliforms (cfu/ml)	<10
E. coli (cfu/ml)	<10
Thermophilic Organisms (cfu/ml)	<100
Salmonella (/125ml)	ND
Listeria (/125ml)	ND

INGREDIENTS

Fresh cream derived from cow's milk.

TYPICAL PHYSICAL PROPERTIES

Colour	Light yellow
Flavour	Creamy
Odour	Clean
Extraneous Matter	Absent

TYPICAL CHEMICAL ANALYSIS

Fat	39-42%
Titrateable Acidity	0.13% max
pH	6.4—6.8
Antibiotics	Absent

ALLERGEN STATUS

Contains milk and milk products.

GMO STATUS

Products manufactured by The Union Dairy Company do not directly contain Genetically Modified Organisms (GMO). However, The Union Dairy Company does recognise that from time to time our suppliers may source feed that may contain GMO material. UDC is committed to working with our suppliers to reduce this usage as much as possible.

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PACKAGING

Packaged using aseptic filling technology into bag in box format.

15kg cardboard shipper: 3 x 5kg multiples

20kg cardboard shipper: 2 x 10kg multiples

STORAGE AND HANDLING

Packaged pasteurised cream is frozen and stored at -18°C after packaging. Once thawed, unopened pasteurised cream stored below 5°C has a shelf life of 14 days.

Frozen pasteurised cream can be supplied in 10', 20' and 40' refrigerated cold storage containers and has a frozen shelf life of 18 months.

CODING

Bags are individually labelled with the factory registration number, bag number, date of manufacture (DD/MM/YYYY), date of expiry (DD/MM/YYYY) and batch number.

Cardboard shippers are individually labelled with the factory registration number, box number & date of manufacture (DD/MM/

ALLERGEN STATUS

Contains milk and milk products.

TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average quantity per 100g
Energy (kJ)	1560
Fat (g)	40
Protein (g)	2.0
Fibre (g)	0
Cholesterol (mg)	104
Saturated Fat (g)	24.9
Carbohydrate (g)	2.8
Sodium (mg)	25
Calcium (mg)	55

COMPLIANCE

Halal

Kosher

DAWR

EU eligible

China eligible

FSSC 22000



Food Safety
ISO 22000



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