

PRODUCT INFORMATION SHEET

PASTEURISED CREAM

PREMIUM 1000L PALLECON EM

ISSUE DATE: 7-JUL-20

PRODUCT ITEM CODE: 719965



Pasteurised Cream is manufactured from fresh cows' milk, it is homogenised to create a consistent product and particle size. It is also heat treated to High Temperature, Short Time (HTST) equivalent and cooled to maintain a clean fresh taste profile.

PRODUCT APPLICATIONS

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

PACKAGING

Packaged in a 1000L 3-layer intercon liner, with a 2 inch BSP Hex gland and blue screw cap. The liner is a class-leading high performance bag providing an increased level of puncture and tear resistance coupled with a sophisticated transport "flex-crack" resistant film. The liner is placed into an plastic outer frame for transport, ease of filling and emptying.

Net weight 930.0 kg

Gross weight 1000 kg

CODING

1000L Pallecons are individually labelled with:

- Factory registration number,
- IBC number,
- Date of manufacture (DD/MM/YYYY),
- Date of expiry (DD/MM/YYYY) and
- Batch number (YYYY/MM/DD).

STORAGE AND HANDLING

Pasteurised Cream is transported in a refrigerated truck, after being stored at or below 4°C.

ALLERGEN STATUS

Contains milk and milk products.

INGREDIENTS

Fresh heat-treated cream derived from healthy cows' milk.

REGISTRATIONS

DAWR Approved

CERTIFICATIONS

FSSC 22000

Halal

Kosher



TECHNICAL SPECIFICATIONS

TYPICAL CHEMICAL ANALYSIS

Fat (m/m %)	39.5 – 42.0	pH (10% solution)	6.4 – 6.9
Titrateable Acidity (%)	≤ 0.13		

TYPICAL MICROBIOLOGICAL ANALYSIS

Coliforms (/g)	≤ 100	E. coli (/g)	≤10
Listeria (/125ml)	Not Detected	Inhibitory Substances (IU/ml)	≤ 0.003
Standard Plate Count (cfu/g)	≤ 20 000	Thermophilic Organisms (cfu/ml)	≤ 100

TYPICAL PHYSICAL ANALYSIS

Appearance & Colour	Light yellow	Flavour & Odour	Clean and creamy
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TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average per 100g	Nutrient	Average per 100g
Energy (kJ)	1615	Protein (g)	1.9
Fat, Total (g)	41.5	Fat, Saturated (g)	24.9
Carbohydrate (g)	2.8	Sugars (g)	2.8
Sodium (mg)	26.1		

