

PRODUCT INFORMATION SHEET

# THERMALISED CREAM

## PREMIUM



ISSUE DATE: 26-AUG-20

PRODUCT ITEM CODE: PIS-71995

Thermalised Cream is manufactured from fresh cows' milk, heat treated to High Temperature, Short Time (HTST) equivalent and cooled to maintain a clean fresh taste profile.

### PRODUCT APPLICATIONS

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

### PACKAGING

Bulk jacketed tanker

### CODING

Bulk loads are accompanied with documentation containing:

- Factory registration number,
- Individual docket number,
- Date of manufacture (DD/MM/YYYY).

### STORAGE AND HANDLING

Thermalised Cream is transported in a jacketed bulk tanker after being stored at or below 4°C and chilled at the time of loading.

### 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 %)	38.0 – 42.0	pH (10% solution)	6.4 – 6.9
Titrateable Acidity (%)	≤ 0.13		

## TYPICAL MICROBIOLOGICAL ANALYSIS

Standard Plate Count (cfu/g)	≤ 20000	Coliforms (cfu/g)	≤ 100
Thermophilic organisms (cfu/g)	≤ 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)	1560	Carbohydrate (g)	2.8
Protein (g)	1.9	Sugars (g)	2.8
Fat, total (g)	40.0	Sodium (mg)	26.1
Fat, saturated (g)	24.0		

