

PRODUCT INFORMATION SHEET

# FROZEN CREAM

## PREMIUM – RAPID FREEZE



ISSUE DATE: 10-DEC-20

PRODUCT ITEM CODE: PIS-7199451

Frozen Cream is manufactured from fresh cows' milk, pasteurised, cooled and frozen to maintain a clean fresh taste profile.

### PRODUCT APPLICATIONS

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

### PACKAGING

Packaged using aseptic filling technology into a Nylon Coex bag, with an AseptEseal fill fitment. Once filled, 2 bags will then be placed in 4.5mm thick cardboard with an external size of 728mm x 424 mm x 98mm.

### CODING

Bags are Individually labelled with:

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

Cartons are Individually labelled with:

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

### 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.

It is recommended to thaw frozen cream under controlled conditions (4-5°C) refrigerated. Cream should be open stacked to allow air circulation for 5-6 days, and when 0-2°C is reached phase inversion commences.

### ALLERGEN STATUS

Contains milk and milk products.

### INGREDIENTS

Fresh heat-treated cream derived from cows' milk.

### REGISTRATIONS

DAWR Approved

### CERTIFICATIONS

FSSC 22000

Halal

Kosher



# TECHNICAL SPECIFICATIONS

## TYPICAL CHEMICAL ANALYSIS

Fat (% m/m)	40 - 44	pH	6.4 – 6.8
Acidity (as Lactic Acid) (%m/m)	≤ 0.13		

## TYPICAL MICROBIOLOGICAL ANALYSIS

Standard Plate Count (cfu/g)	≤ 1000	Moulds (cfu/g)	≤ 10
E. coli (cfu/g)	Not Detected	Coagulase +ve Staph (cfu/g)	≤ 10
Coliforms (cfu/g)	≤ 10	Salmonella (/25g)	Not Detected
Yeasts (cfu/g)	≤ 10	Listeria (/25g)	Not Detected

## TYPICAL PHYSICAL ANALYSIS

Appearance & Colour	Light Yellow	Extraneous Matter (/40g)	Absent
Flavour & Odour	Clean and Creamy		

## TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average per 100g	Nutrient	Average per 100g
Energy (kJ)	1715	Carbohydrate (g)	3.0
Protein (g)	2.1	Sugars (g)	3.0
Fat, total (g)	44.0	Sodium (mg)	21.5
Fat, saturated (g)	26.4		

