

PRODUCT INFORMATION SHEET

FROZEN CREAM

PREMIUM 2 x 10KG

ISSUE DATE: 16-MAY-23

PRODUCT ITEM CODE: 7199456



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, yoghurts, 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.

Net Weight: 2 x 10kg

Gross Weight: 20.95kg

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,
- Box 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 2 years.

It is recommended to thaw frozen cream under controlled refrigerated conditions (4-5°C). 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 pasteurised cream derived from cows' milk.

REGISTRATIONS

DAFF Approved

CERTIFICATIONS

FSSC 22000

Halal

Kosher



TECHNICAL SPECIFICATIONS

TYPICAL CHEMICAL ANALYSIS

Acidity (as Lactic Acid) (%m/m)	≤ 0.13	Fat (%m/m)	40-44
pH	6.5 - 6.9		

TYPICAL MICROBIOLOGICAL ANALYSIS

Standard Plate Count (cfu/g)	≤ 1000	Inhibitory Substances (cfu/g)	≤ 0.003
E.coli (/g)	Absent	Coagulase +ve Staph (/g)	Absent
Coliforms (cfu/g)	≤ 10	Salmonella (/125g)	Not Detected
Yeasts (cfu/g) + moulds	≤ 10	Listeria Monocytogenes (/125g)	Not Detected

TYPICAL PHYSICAL ANALYSIS

Appearance & Colour	Light Yellow	Extraneous Matter (/100g)	Class 1
Flavour & Odour	Clean and Creamy		

TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average per 100g	Nutrient	Average per 100g
Energy (kJ)	1580	Carbohydrate (g)	2.7
Protein (g)	2.0	Sugars (g)	2.7
Fat, total (g)	40.6	Sodium (mg)	21
Fat, saturated (g)	28.1		



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