

PRODUCT INFORMATION SHEET

PASTEURISED CREAM

PREMIUM 1000L PALLECON (40% FAT)

ISSUE DATE: 16-MAY-23 PRODUCT ITEM CODE: 719964



Pasteurised Cream is manufactured from fresh cows' milk, it is homogenised to create a consistent product and particle size. It is pasturised to High Temperature, Short Time (HTST) conditions 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. The product has a shelf life of 28 days from the date of manufacture.

ALLERGEN STATUS

Contains milk and milk products.

INGREDIENTS

Fresh pasturised cream derived from healthy cows' milk.

REGISTRATIONS

DAFF Approved

CERTIFICATIONS

FSSC 22000

Halal

Kosher



TECHNICAL SPECIFICATIONS

TYPICAL CHEMICAL ANALYSIS

Fat (m/m %)	39.5 – 42.0	pH (10% solution)	6.5 – 6.9
Titrateable Acidity (%)	≤ 0.13		

TYPICAL MICROBIOLOGICAL ANALYSIS

Coliforms (cfu/g)	≤ 100	E. coli (cfu/g)	<10
Listeria Monocytogenes (/125g)	Not Detected	Antibiotics (measured on incoming milk)	Negative
Standard Plate Count (cfu/g)	≤ 20 000		

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)	1580	Protein (g)	2.0
Fat, Total (g)	40.6	Fat, Saturated (g)	28.1
Carbohydrate (g)	2.7	Sugars (g)	2.7
Sodium (mg)	21		

