

LACTO FOODS SPECIFICATION SUMMERY

Product: Bulk Cream

Issue Date: 26.02.09 - 1

1.0 General Description:

All cream is produced from fresh clean milk which has never exceeded 7°C during storage. The cream is heated to a temperature to ensure pasteurisation.

The cream is then immediately cooled to 4°C to 6°C and stored in chilled tanks until time of shipment and shipment temperature is low enough to guarantee a delivery temperature of less than 7°C.

The tanker loading the cream is always cleaned and sanitised before loading.

Samples of cream must be taken in a sterile container and tested to ensure that the specification is met.

2.0 Chemical and Physical Standards:

Test	Standard
Smell and flavour	Fresh and clean
Butter fat	40% average
Acidity as oleic acidity	<0.29%
Lactic acidity	<0.1%
pH on reception	6.6-6.8
Proteins	1.8g per litre minimum
Pasteurisation	Phosphatase negative
Peroxidase reaction	Negative
Nitrites/Nitrates	Nil
Temperature at time of delivery	<7 Celsius
Freezing point	-0.53 to -0.565 Celsius

3.0 Microbiological Specification:

Test	Standard
Aerobic Colony Count	<3000 cfu/ml
Enterobacteriaceae	<100 cfu/ml
Yeasts and Moulds	<100 cfu/ml
Sulphite Reducing Bacteria	2 per 10ml max

Antibiotics	<0.006iu /ml
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EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation