

DAIRY CREAM

1. **Product:** Dairy cream

2. **Sensory analysis:**

Appearance	without foreign bodies, without butter lumps, without oil, without foam
Colour	uniformly, typically, white
Smell and taste	pure, specifically

3. **Chemical-physical analysis:**

Parameter	Target values	Tolerance values	Method
Fat content	38%	28 – 42%	ISO 2446
pH value	6,6-6,7	6,4 – 6,85	pH Meter
Protein content	2,1%	1,8 – 2,5%	ISO 8968
Free fatty acids calculated ad Oleic acid		Max. 0,30%	DGF
Antibiotics	absence	absence	Delvotets T
Phosphatase	absence	absence	Testpaper
Peroxidase	absence	absence	Testpaper

4. **Microbiological analysis:**

Microorganism	Maximum value	Tolerance values	Method
Total plate count	30.000 CFU/g	<50.000 CFU/g	ISO 4833
Enterobacteriaceae	10 CFU/g	<10 CFU/g	ISO 21528-2
E. coli	<10 CFU/g	<100 CFU/g	ISO 16649-2
Salmonella in 25g	absence	absence	EN/ISO 6579
Listeria monocytogenes in 25g	absence	absence	EN/ISO 11290-1
Staphylococcus aureus	absence	absence	ISO 6888-1

5. **Allergens:** milk and products thereof

6. **Logistical data and storage conditions:**

Transport containers, that are in contract with the raw material, do not impair the quality of the raw material. They are in accordance with the current legal requirements for food, especially the Regulation (EC) No 1935/2004.

Transport – silo truck – only for food transport. The transport takes places in clean, for food transport suitable containers by prevention of contamination resp. other negative effects. A cleaning certificate of immediately previous cleaning (max. 48 h) is to present the recipient plant.

Maximum temperature on delivery: 6°C.

Storage temperature: ≤6°.

Nr specyfikacji CREAM/1/L	Opracował:	Zatwierdził:
Imię i nazwisko	Katarzyna Łozowska	Mateusz Augustyniak
Data	10.11.2018	10.11.2018