

# CREAM

## Technical Specification

---

### GENERAL DATA

Class name	liquid milks
Sub class	milk (raw material)
Material name (DE)	Milch_Rahm_39,0 Fett
Material name (EN)	Milk_Cream_39,0 Fat
Official name	Cream (> 30% Fat)

### SENSORY ANALYSIS

Appearance: white to light yellowish, slightly viscous

Odour: pure, slightly cooking flavour acceptable

Taste: pure, creamy sweetish, slightly cooking taste acceptable

---

### CHEM/PHYS CHARACTERISTICS

pH-value	6,75	± 0,10
Method	VDLUFA MB. Bd. VI, C 8.2	
Content of fat	39,50 %	± 1,50 %
Method	§64 LFGB L 02.05-2	
Free fatty acids (as oleic acid..)	<= 0,30 %	
Method	VDLUFA MB. Bd. VI, C 15.4.3	
Guidance level	calcu. as oleic acid / 100g fat	
Dry matter	45,00 %	± 3,00 %
Method	VDLUFA MB. Bd. VI, C 35.3	
Protein content	2,10 %	± 0,30
Guidance level		
Method	§64 LFGB L 01.00-10/1 a. 10/2	
peroxidase	negative	
Method	VDLUFA MB. Bd. VI, C 13.2	
Inhibitory substance	negative	
Method	§64 LFGB L 01.00-11	

---

## MICROBIOLOGICAL CHARACTERISTICS

Statement:

in accordance with the relevant Germans and European Union-joint food hygiene regulations.

Total plate count	<= 10.000 /ml
Method	ISO 4833
Gram negative bacteria	<= 10 /ml
Method	IDF 132A: 1991, modif.
Enterobacteriaceae	<= 10 /ml
Method	ISO 21528-2
Staphylococcus, coagulase pos.	negative in 1ml
Method	EN ISO 6888-2
Salmonella	negative in 25 ml
Method	EN ISO 6579
Listeria monocytogenes	negative in 25 ml
Method	EN ISO 11290-1

---

## STORAGE CONDITIONS

Temp. for Storage / Transport <= 6,0 °C

---

## QUALITY CLASSIFICATION

Quality classification cream

In case of any deviations of the specified data the listed quality rating and the referring defined actions are valid.

A-quality:

- without rejection
- without notice of defect
- without price departure

B-quality:

- with notice of defect
- Acceptance under certain technological and qualitative conditions, otherwise rejection
- with price departure

C-quality:

- with notice of defect
- with rejection

Classification quality parameter

---

Sensory characteristics  
(after DLG test scheme)

A	more 4 points
B	more 3 points
C	< 3 points

---

Content of fat  
(§64 LFGB L 02.05-2)

A	38.0 - 41.0 %
B	< 38.0 % or 41.0 to 41.5 %
C	> 42.0

---

pH value  
(VDLUFA MB. Bd. VI, C 8.2)

A	6.65 to 6.85
B	6.60 to 6,65 or 6.85 to 6.90
C	< 6.60 or > 6.90

---

Inhibitory substance  
(§64 LFGB L 01.00-11)

A	negative
C	positive

---

Peroxidase  
(VDLUFA MB. Bd. VI, C 13.2)

A	negative
C	positive

---

Transport conditions

A	$\leq + 6.0 \text{ }^{\circ}\text{C}$
B	$> + 6.0 \text{ to } < 8.0 \text{ }^{\circ}\text{C}$
C	$> 8.0 \text{ }^{\circ}\text{C}$

---



Grzybowska 2/38  
00-131 Warszawa  
Poland  
Mobile: [+48 652 36 59](tel:+486523659)  
Website: [www.foodcom.pl](http://www.foodcom.pl)