

DAIRY CREAM

Specification code CREAM/1/L Date 30/07/2021

Product description		Physical chemical analysis	
Appearance	Loose, homogenous, small lumps easily scat- tering after pushing are acceptable.	Free fatty acids calculated ad Oleic acid	Max. 0,30%
Taste and sme	Pure, specific	Fat content	28 - 42 %
Colour	Uniformly , typically, white	рН	6,4 - 6,85
		Protein content	1,8 - 2,5 %
		Microbiological analysis	
		Total plate count	<30, 000 cfu
		Enterobacte- riaceae	<10 cfu
		Salmonella	Absent
		Listeria monocy- togenes	Absent
Others specs		Our certificates	
Allergens	Milk and products thereof (including lactose)		
GMO	The product does not contain and has not been produced from genetically modified organisms.	Agents and Brokers	MP+
Storage	Transport containers, that are in contract with the raw material, do not impair the quality of the raw material.	Formulated	Izabella Kędzierska ikedzierska@foodcom.pl +48 22 652 36 59

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