

CREAM

PRODUCT DESCRIPTION

Cream is a non-homogenized pasteurized product derived from cow's milk by centrifugation with a characteristic light yellow colour and a smooth and homogenous structure.

The product does conform with the EU Regulation EC No.852/853 2004.

CHEMICAL, PHYSICAL, MICROBIOLOGICAL AND ORGANOLEPTIC CHARACTERISTICS

Parameter	Target value	Rejection limit
Temperature at reception resp. at loading	$\leq 6^{\circ}\text{C}$	$> 10^{\circ}\text{C}$
Organoleptic and sensory characteristics, including foreign bodies	Regular ¹	Irregular ²
Fat content	39 – 42%	< 38 or $> 43\%$
pH	6.65 – 6.75	< 6.6 or > 6.8
Inhibitors / antibiotics	Absent	Present
Freezing point	$-0,515^{\circ}\text{C}$	$-0,500$ – $-0,550^{\circ}\text{C}$
Total Viable Count (TVC)	$< 10,000$ cfu/ml	$> 50,000$ cfu/ml
Enterobacteriaceae	≤ 10 cfu/ml	> 100 cfu/ml
Phosphatase	Negative	Positive
Peroxidase	Negative	Positive
Coliforms	≤ 10 cfu/ml	> 100 cfu/ml
Listeria Monocytogenes	Absent	Present
Salmonella, cfu/25g	Absent	Present

¹ Regular appearance is white to yellow colour. Regular taste and smell is fresh.

² Irregular taste and smell would be chemical, rancid, tallow, boiled/burned or any other off taste or smell. Irregular sensory would be crystallised, not homogenous, not pumpable.