**DF 8.4.6:** Double cream specification Written by: S. Robinson

| 1.0 Product name:        | Double Cream   |   |  |
|--------------------------|--|---|--|
| 2.0 Supplier details     | Draynes Farm<br>1 Glenavy Road, Lisburn, Co. Antrim, BT28 3UP<br>Tel: 028 9266 2203<br>sales@draynesfarm.co.uk |   |  |
| 3.0 Ingredients:         | Cows milk  |   |  |
| 4.0 Health mark:         | This product is manufactured in a dairy establishment approved to display the health mark - UK (NI) NI235M EC  |   |  |
| 5.0 Country of origin:   | Northern Ireland   |   |  |
| 6.0 Product description: | Code<br>DC1<br>DC3   | Description<br>2 litre pasteurised double cream<br>250 mls pasteurised double cream | Shelf life<br>+ 9 - 13 days<br>+ 9 - 13 days |

NB - number of days shelf life is determined by freshness of raw milk e.g. Monday production of weekend raw milk given 9 days

| 7.0 Storage condition: | Keep refrigerated <5°C |
|------------------------|------------------------|
|                        |                        |

8.0 Organoleptic standards

Creamy white, free flowing liquid. Smell & taste to be clean & characteristic of fresh milk with no taints or abnormalities.

### 9.0 Nutritional information:

|                    | Typical values per 100ml |
|--------------------|--------------------------|
| Energy             | 2041 kJ / 496 kcal       |
| Fat                | 47.5 g                   |
| of which saturates | 33.4 g                   |
| Carbohydrate       | 1.7 g                    |
| of which sugars    | 1.7 g                    |
| Protein            | 1.6 g                    |
| Salt               | 0.1 g                    |

## **10.0 Microbiological standards**

| Test                      | Standard            |  |  |
|---------------------------|---------------------|--|--|
| Total viable count        | < 15,000            |  |  |
| Enterobacteriaceae        | < 10                |  |  |
| Pre-incubated plate count | < 150,000           |  |  |
| Salmonella                | Not detected in 25g |  |  |
| Listeria                  | Not detected in 25g |  |  |
| Staph. Aureus             | < 1                 |  |  |

### 11.0 Packaging

The product is filled into clean, high density polyethylene polybottles or 3 gallon plastic pergal bags. Polybottles are sealed using a tamper proof, high density polyethylene cap.

## 12.0 Traceability:

Polybottle: each bottle is identified using a combination of use by date, production day code, and production time.

# 13.0 Allergen information:

| Allergen   | Product free from<br>(yes / no) | Not in product but stored<br>in manufacturing plant<br>(yes / no) |  |
|--|---------------------------------|---|--|
| Cereals containing Gluten (wheat, rye, barley, spelt,  |                                 |   |  |
| oats, kamut or their hybridised strains) and products thereof  | Yes                             | No  |  |
| Crustaceans and products thereof   | Yes                             | No  |  |
| Molluscs and products thereof  | Yes                             | No  |  |
| Eggs and products thereof  | Yes                             | Yes   |  |
| Fish and products thereof  | Yes                             | No  |  |
| Peanuts and products thereof   | Yes                             | No  |  |
| Soybeans and products thereof  | Yes                             | No  |  |
| Milk and milk products thereof (including lactose)   | No                              | Yes   |  |
| Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut,<br>Brazil nut, Pistachio nut, Macadamia nut and<br>Queensland nut) and products thereof | Yes                             | No  |  |
| Celery and products thereof  | Yes                             | No  |  |
| Mustard and products thereof   | Yes                             | Yes   |  |
| Sesame seeds and products thereof  | Yes                             | No  |  |
| Lupin and products thereof   | Yes                             | No  |  |
| Sulphur dioxide and sulphites (E220-E228)  | Yes                             | No  |  |

# 14.0 Specification review

| Date | lss no | lss date | Changes required | New Iss<br>no | New Iss date | Initial |
|------|--------|----------|------------------|---------------|--------------|---------|
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