

DF 8.4.6: Double cream specification

Written by: S. Robinson

Issue no: 10

Issue date: 04/01/2023

1.0 Product name: Double Cream

2.0 Supplier details
Draynes Farm
1 Glenavy Road, Lisburn, Co. Antrim, BT28 3UP
Tel: 028 9266 2203
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 | Description | Shelf life |
|---------------------------------|------|----------------------------------|---------------|
| | DC1 | 2 litre pasteurised double cream | + 9 - 13 days |
| | DC3 | 250 mls pasteurised double cream | + 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.

