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	Issue Date: 10/12/2021	
	Product Name: Dale Farm Double Cream	
	Section: 3.6.F.03	Authorised By: Hannah Madden

**CONFIDENTIAL**

<b>Product Name</b>	Dale Farm fresh pasteurised double cream	
<b>Pack Size</b>	125ml "e", 250ml "e", 2 Litre "e", 1000 Litre, bulk tanker	
<b>Supplier Name</b>	Dale Farm LTD	
<b>Health Mark</b>	UK (NI) NI 215 M EC	
<b>Supplier Address</b>	Pennybridge Industrial Estate Larne Road Ballymena Co. Antrim N. Ireland BT42 3HB	
<b>Telephone Number</b>	028 256 61520	
<b>Technical Contacts</b>	Gareth McAuley	Hannah Madden
	Technical & NPD manager	Assistant quality and technical manager
	02825661541 07739882410	02825661542 07717697791
	<a href="mailto:gareth.mcauley@dalefarm.co.uk">gareth.mcauley@dalefarm.co.uk</a>	<a href="mailto:Hannah.Madden@dalefarm.co.uk">Hannah.Madden@dalefarm.co.uk</a>



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Product Description
Fresh, pasteurised double cream.

Storage Conditions
Chilled Storage: Store less than 6°C. Keep in upright position. Product distributed in clean vehicles < 7°C

Recipe Breakdown		
Ingredient	%	Country of Origin
Fresh pasteurised cream	100	Northern Ireland

Ingredient Declaration
Fresh cream (100%) ( <b>milk</b> ) For allergens see ingredients in <b>bold</b>

Food Intolerance Information		
Is the product free from as an ingredient (including derivatives thereof?)	Yes / No	Presence attributed to
Additives	Yes	
Benzoate (E210 - E219)	Yes	
Colours + AZO + Coal Tar Dyes	Yes	
Corn/Maize Derivatives	Yes	
BHA/BHT (E320, E321)	Yes	



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Egg & Egg Derivatives	Yes	
Flavour Enhancers	Yes	
Gluten	Yes	
Milk & Milk Derivatives	No	Dairy product – cow's milk
Yeast & Yeast Derivatives	Yes	
Garlic	Yes	
Honey	Yes	
Added Sugar	Yes	
Added Salt	Yes	
Lactose, Galactose and galactosides	Yes	
Gelatine	Yes	
Cocoa	Yes	
Hydrolysed Vegetable Protein	Yes	
Sweeteners Containing Aspartame	Yes	
Polyols	Yes	
Glutamates - MSG	Yes	
Natural Colours	Yes	
Preservatives	Yes	
Animal products (Other than milk products)	Yes	
Genetically Modified Soya & Maize	Yes	
Caffeine	Yes	
Malt Extract	Yes	
Nuts & Nut Derivatives	Yes	
Fruit & Fruit Derivatives	Yes	
Seafood / Seafood Derivatives	Yes	
Seeds & Seed Derivatives	Yes	
Sesame Seeds /Oil	Yes	
Soya & Soya Derivatives	Yes	
Sulphur Dioxide (E220 - E228)	Yes	
Wheat & Wheat Derivatives	Yes	

**Special Dietary Requirements**


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Does the product meet the following claims	Yes / No	If no state reason
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Milk product
Suitable for Coeliacs	Yes	
Kosher certificated	No	
Halal certificated	No	
Organic certificated	No	

<b>Nutritional Information</b>	
Nutrient	Typical values per 100ml
Energy	1831kJ / 445kcal
Fat	47.5g
Of which saturates	29.7g
Carbohydrate	2.6g
Of which sugars	2.6g
Protein	1.7g
Salt	0.09g

<b>Microbiological Analysis</b>			
Test	Method	Target	Freq. of Testing
Enteros	BS ISO 21528-2: 2017	<1 cfu/ml	Per batch
TVC	BS EN ISO 4833-1:2013	< 5000	Per batch
Yeast	BS ISO 6611:2004	<10	Per batch
Mould	BS ISO 6611:2004	<10	Per batch
Salmonella	BS EN ISO 6888-3:2003	Absent	Per month
Listeria	BS EN ISO 6579-1:2017	Absent	Per month
S. Aureus	BS EN ISO 11290-1:2017	Absent	Per month

<b>Chemical Analysis</b>			
Test	Method	Target	Freq. of Testing

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Organoleptic	Taste	As per spec	Per Batch
Butterfat	Delta Lactoscope	≥47.5%	Per Batch
Phosphatase	Fluorophos	<200	Per Tank
Acidity	Titration	0.09 – 0.10%	Per Batch
Antibiotics	Charm	Absent (<MRL)	Intake of raw milk

<b>Physical Analysis</b>			
<b>Test</b>	<b>Method</b>	<b>Target</b>	<b>Freq. of Testing</b>
Date Code	Visual	Correct & legible	Per Batch
Temperature	Thermometer	<6.0oC	Per Batch
Whip Time	Electric whisk	<1min 45sec	Per Batch

<b>Organoleptic Parameters</b>		
<b>Attribute</b>	<b>Acceptable</b>	<b>Unacceptable</b>
Appearance	Pale yellow with a silky sheen	Lumps or flecks of fat
Odour	Sweet fresh milk	Sour and rancid
Taste	Slightly sweer with a full dairy flavour	Sour with a pronounced after taste
Texture	Smooth and creamy	Lumps

<b>Weight / Quantity (specific gravity)</b>	
<b>Product</b>	<b>Target Weight / Volume</b>
125ml “e”	125ml
250ml “e”	250ml
2 Litres “e”	3.52 pints
1000 Litres	1000 Litres
Tanker	As requested.

<b>Packaging Material Description</b>	
<b>Pack size</b>	<b>Primary Packaging</b>
125ml	High density polypropylene pot, PET foil
250ml	High density polypropylene pot, PET foil


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2 Litres	HDPE polybottle, HDPE screw cap closure with foil insert
1000 Litres	Polyethylene liner, HDPE cap
<b>Pack size</b>	<b>Secondary Packaging</b>
125ml	Polypropylene cavity tray
250ml	Polypropylene cavity tray
2 Litres	Polyethylene shrinkwrap, polypropylene adhesive label
1000 Litres	Stainless steel container

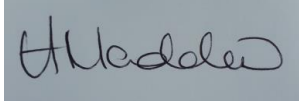
<b>Shelf Life and Storage Conditions</b>	
<b>Coding format</b>	Use by date
<b>Traceability code</b>	Use by date
<b>Product shelf life</b>	<ul style="list-style-type: none"> <li>• 125ml pots - Date of fill + 13 days. Use within 3 days of opening</li> <li>• 250ml pots - Date of fill + 13 days. Use within 3 days of opening</li> <li>• 2L polybottles – Date of fill + 13 days. Use within 3 days of opening</li> <li>• 1000 Litre pallecons - Date of fill + 13 days. Use within 3 days of opening</li> </ul>
<b>Storage conditions</b>	Chilled storage <6oC

<b>Palletisation</b>					
<b>Product</b>	<b>Pks per outer</b>	<b>Outers per layer</b>	<b>Layers per pallet</b>	<b>Outers per pallet</b>	<b>Pks per pallet</b>
125ml	6	32	8	256	1536
250ml	6	32	8	256	1536
2 Litres	6	15	3	45	270
1000 Litres	-	-	-	-	1


<b>Product Barcode Information</b>		
<b>Product</b>	<b>Single unit bar code</b>	<b>Outer case bar code</b>
125ml	50245321	05000245006053
250ml	5000245001539	05000245006046
2 Litres	5000245007586	N/A

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1000 Litres	N/A	N/A
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Specification Authorisation	
Specification completed by:	Kirsty McIlmoyle
Specification approved by:	Hannah Madden
Approval signature:	
Job title	Assistant Quality & Technical Manager
Date	24/08/21

## Amendment Register

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<b>Amendment:</b>			<b>Discard</b>	<b>Insert</b>	<b>Reason for change</b>	<b>Authorised by</b>
No	Date	Section	Version No.	Version No.		
8	24/08/2021	3.6.F.03	8	9	Updated spec	Hannah Madden
9	10/12/2021	3.6.F.03	9	10	Updated spec	Hannah Madden