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| | Issue Date: 20/12/21 | |
| | Product Name: Dale Farm Whipping Cream | |
| | Section: 3.6.F.07 | Authorised By: Hannah Madden |

CONFIDENTIAL

| | | |
|---------------------------|--|--|
| Product Name | Dale Farm fresh pasteurised whipping cream | |
| Pack Size | 125ml "e", 250ml "e", 500ml "e", 2 Litre "e", 1000 Litres, bulk tanker | |
| Supplier Name | Dale Farm LTD | |
| Health Mark | UK (NI) NI 215 M EC | |
| Supplier Address | Pennybridge Industrial Estate Larne Road Ballymena Co. Antrim N. Ireland BT42 3HB | |
| Telephone Number | 028 256 61520 | |
| Technical Contacts | Gareth McAuley | Hannah Madden |
| | Technical & NPD manager | Assistant quality and technical manager |
| | 02825661541 07739882410 | 02825661542 07717697791 |
| | gareth.mcauley@dalefarm.co.uk | Hannah.Madden@dalefarm.co.uk |



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| Product Description |
|------------------------------------|
| Fresh, pasteurised whipping cream. |

| Storage Conditions |
|--|
| Chilled Storage: Store less than 6°C – retail packed Chilled Storage: <10°C – Tanker loads Keep in upright position. |

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

| Ingredient Declaration |
|--|
| Fresh cream (100%) (milk) For allergens see ingredients in bold |

| 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 | |
| Egg & Egg Derivatives | Yes | |



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| | | |
|---|-----|----------------------------|
| 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


| Does the product meet the following claims | Yes / No | If no state reason |
|--|----------|--------------------|
|--|----------|--------------------|

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| | | |
|--------------------------|-----|--------------|
| Suitable for Vegetarians | Yes | |
| Suitable for Vegans | No | Milk product |
| Suitable for Coeliacs | Yes | |
| Kosher certificated | No | |
| Halal certificated | No | |
| Organic certificated | No | |

| Nutritional Information | |
|--------------------------------|---------------------------------|
| Nutrient | Typical values per 100ml |
| Energy | 1550kJ / 375kcal |
| Fat | 39.8g |
| Of which saturates | 24.4g |
| Carbohydrate | 3.0g |
| Of which sugars | 3g |
| Protein | 1.9g |
| Salt | 0.10g |

| Microbiological Analysis | | | |
|---------------------------------|------------------------|---------------|-------------------------|
| 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 per 25 gms | BS EN ISO 6888-3:2003 | Absent | Per month |
| Listeria per 25 gms | BS EN ISO 6579-1:2017 | Absent | Per month |
| S. Aureus CFU/g | BS EN ISO 6888-3:2003 | Absent | Per month |
| B. cereus | BS EN ISO 7932:2004 | <10 | Per month |
| E.coli | BS ISO 16616649-2:2001 | Absent | Per month |


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| Chemical Analysis | | | |
|--------------------------|------------------|---------------|-------------------------|
| Test | Method | Target | Freq. of Testing |
| Organoleptic | Taste | As per spec | Per Batch |
| Butterfat | Delta Lactoscope | 40 +/- 2% | Per Batch |
| Phosphatase | Fluorophos | <200 | Per Tank |
| Acidity | Titration | 0.09 – 0.10% | Per Batch |
| Antibiotics | Charm | Absent (<MRL) | Intake of raw milk |

| Physical Analysis | | | |
|--------------------------|----------------|-------------------|--|
| Test | Method | Target | Freq. of Testing |
| Date Code | Visual | Correct & legible | Per Batch |
| Temperature | Thermometer | <6°C <10°C | Per Batch – retail packed Tanker load |
| Whip Time | Electric whisk | <35 sec | Per batch |


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

| Weight / Quantity (specific gravity) | |
|---|-------------------------------|
| Product | Target Weight / Volume |
| 125ml “e” | 125ml |
| 250ml “e” | 250ml |
| 500ml “e” | 500ml |
| 2 Litres “e” | 3.52 pints |
| 1000 Litres | 1000 Litres |
| Bulk tanker | As per request |

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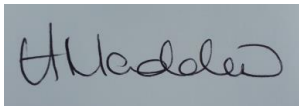
| Packaging Material Description | |
|---------------------------------------|--|
| Pack size | Primary Packaging |
| 125ml | High density polypropylene pot, PET foil |
| 250ml | High density polypropylene pot, PET foil |
| 500ml | High density polypropylene pot, PET foil |
| 2 Litres | HDPE polybottle, HDPE screw cap closure with foil insert |
| 25 Litres | HDPE polybottle, HDPE screw cap closure |
| 1000 Litres | Polyethylene liner, HDPE cap |
| Pack size | Secondary Packaging |
| 125ml | Polypropylene cavity tray |
| 250ml | Polypropylene cavity tray |
| 500ml | Polypropylene cavity tray |
| 2 Litres | Polyethylene shrinkwrap, Polypropylene adhesive label |
| 25 Litres | Polypropylene adhesive label |
| 1000 Litres | Stainless steel container |


| Shelf Life and Storage Conditions | |
|--|--|
| Coding format | Use by date |
| Traceability code | Use by date |
| Product shelf life | <ul style="list-style-type: none"> • 125ml pots – Date of fill + 13 days. Use within 3 days of opening • 250ml pots – Date of fill + 13 days. Use within 3 days of opening • 500ml pots – Date of fill + 13 days. Use within 3 days of opening • 2L polybottles – Date of fill + 13 days. Use within 3 days of opening • 1000 Litre pallecon – Date of fill + 13 days. Use within 3 days of opening |
| Storage conditions | Chilled storage <60C – retail packed |

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| Palletisation | | | | | |
|---------------|---------------|------------------|-------------------|-------------------|----------------|
| Product | Pks per outer | Outers per layer | Layers per pallet | Outers per pallet | Pks per pallet |
| 125ml | 6 | 32 | 8 | 256 | 1536 |
| 250ml | 6 | 32 | 8 | 256 | 1536 |
| 500ml | 6 | 20 | 7 | 140 | 840 |
| 2 Litres | 6 | 15 | 3 | 45 | 270 |
| 1000 Litres | - | - | - | - | 1 |

| Product Barcode Information | | |
|-----------------------------|----------------------|---------------------|
| Product | Single unit bar code | Outer case bar code |
| 125ml | 50245338 | 05000245006077 |
| 250ml | 5000245001546 | 05000245006060 |
| 500ml | 5000245002574 | 05000245010005 |
| 2 Litres | 5000245008347 | N/A |
| 1000 Litres | N/A | N/A |

| Specification Authorisation | |
|-----------------------------|---|
| Specification completed by: | Hannah Madden |
| Specification approved by: | Hannah Madden |
| Approval signature: |  |
| Job title | Assistant Quality & Technical Manager |
| Date | 20/12/2021 |

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Amendment Register

| Amendment: | | | Discard | Insert | Reason for change | Authorised by |
|-------------------|------------|----------|----------------|---------------|--------------------------|----------------------|
| No | Date | Section | Version No. | Version No. | | |
| 7 | 24/08/2021 | 3.6.F.07 | 7 | 8 | Updated spec | Hannah Madden |
| 8 | 17/12/2021 | 3.6.F.07 | 8 | 9 | Updated spec | Hannah Madden |
| 9 | 23/12/2021 | 3.6.F.07 | 9 | 10 | Micro updated | Hannah Madden |