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	Date : 10.06.05	Revised Date : 06/07/2017
	Product Name : Fresh Pasteurised Whipping Cream	
	Section : GTD.QAM 018 PB 007	Authorised By: G. McAuley

CONFIDENTIAL

Product Name: Fresh Pasteurised Whipping Cream	Brand Name : Dale Farm
Pack Size : 125 ml, 250 ml, 500ml, 2 litres, 25 Litres, 1000 Litres, Bulk Tanker	
Customer Name : Various	
Customer Contact Name :	Customer Address :
Position :	
Supplier Product Code:	
Manufacturing Site/Address: Pennybridge Industrial Estate Larne Road Ballymena Co.Antrim N.Ireland BT42 3HB	
Health Mark : UK NI 215M EC	
Telephone:	028 256 61520
Fax:	028 256 61521

Product Description :

Fresh Pasteurised whipping cream produced from raw milk of good bacteriological quality. The cream contains a butterfat of 40 +/- 2%. The product will be free from off odours, off flavours and foreign matter

INGREDIENT DECLARATION

(in descending order by weight)

INGREDIENTS	DESCRIPTION	%	SUPPLIER	COUNTRY OF ORIGIN
Whipping Cream	Pasteurised	100	Dale Farm Co operative	N.Ireland



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Ingredient list for declaration purposes on packaging Fresh Pasteurised Whipping Cream (milk) See allergens in bold


Added Ingredients (e.g. fruit mixes) –

Name	Declaration
	N/A

FOOD INTOLERANCE DATA

FREE FROM	YES/NO	Identify Source
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	
Flavour Enhancers	Yes	
Gluten	Yes	
Milk & Milk Derivatives	No	Contains Milk (see allergens in bold)
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	

Suitable For	Y/N	Identify Source
Suitable for OVA - Lacto Vegetarians	Yes	
Suitable for Vegans	No	
Kosher	Y	Not certified
Halal	Y	Not certified
Coeliacs	Y	
Diabetics	Y	
PKU (phenyl ketone uriacs)	Y	

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NUTRITIONAL INFORMATION

CRITERIA	LEVEL per 100 mls	DATA SOURCE
Energy Kcal	375 Kcal	
Energy Kj	1550 Kj	
Protein	1.9g	
Total Fat	39.8 g	
Carbohydrates	3.0 g	

PACKAGING AND LABELLING

Primary

Item	Item Code	Material	Supplier	Modified Atmosphere (% Gases)	Pack Wt	Pack Dimensions (mm)		
						W	D	H
125ml	Ppot00024	High Impact Polystyrene	Greiner	N/A	See Tare Wt info	70 mm	70mm	70mm
250ml	PPOT00018	High Impact Polystyrene	Greiner	N/A		70mm	70mm	110mm
500ml	PPOT00129	High Impact Polystyrene	Greiner	N/A		96mm	96mm	130mm
Pallecon Liner		Food grade liner Polyethene	TNT	N/A		N/A	N/A	N/A
Lid	PFO100007	Polystyrene	Constantia	N/A		N/A	N/A	N/A
2 Litres	PPOB00034	HDPE	Nampak	N/A		130mm	92mm	247mm
Pergal Liner	POUT00008	Food grade liner Polyethene	Rapak	N/A		N/A	N/A	N/A

Secondary

Item	Item Code	Material	Supplier	Modified Atmosphere (% Gases)	Case Wt	Case Dimensions (mm)		
						W	D	H
Shrinkwrap	PPLS00003	Polyethylene	Brow packaging	N/A	5.683	315	160	112
Cavity Tray x 6	PTRY00002	PP	Leeways	N/A	23	183	43	275
Cavity Tray x 12	PTRY00003	PP	Leeways	N/A	50	270	43	360
500ml Cavity Tray	PTRY00004	PP	Leeways	N/A	61	184	45	275



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ANALYTICAL REQUIREMENTS

CHEMICAL ANALYSIS

TEST	TARGET	Reject	FREQUENCY
Taste	Normal	Abnormal	First & Last
Phosphatase	< 50	> 300	First & Last
Acidity	0.09 – 0.10 %	0.11	First & Last
Acidity 18 hrs at 30oC	0.09 – 0.11 %	0.11-0.12 %	First & Last
Butter Fat	38 – 42 %	36 – 43 %	First & Last

MICROBIOLOGICAL ANALYSIS

ORGANISM & TEST METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Entros	< 1	>1	Daily
TVC	< 1000	>5000	Daily
Salmonella	Abs	Present	Monthly
Listeria	Abs	Present	Monthly
S.Aureus	< 10	>10	Monthly

PHYSICAL ANALYSIS

METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Batch & Date Code	Correct & legible		Each Batch
Temperature (Pasteurisation)	< 5.0 oC	> 8.0 oC	Each Batch
Whip Time	1 min	1 min 30 secs	Each Batch

ORGANOLEPTIC PARAMETERS

Assessment Conditions
Appearance/Colour Pale yellow / silky sheen, No lumps/flecks of fat, no plugging
Odour Sweet Fresh Milk
Taste Slightly sweet with a full dairy flavour, No pronounced after taste
Texture Smooth creamy texture, no lumps
Sample from each batch is held until the end of shelf life and assessed.

SHELF LIFE AND STORAGE CONDITIONS

Coding Format Used: Use By Date	
Inner	Inkjet coded onto lid 2 litre – self adhesive label onto plastic lid of polybottle Pergal – ink stamp onto exterior of cardboard outer
Outer	
Batch/Traceability Code	



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Product Shelf Life : Retail Pots Date of Fill + 13 days 2 Litre & 25 litre Date of Fill + 13 days Pallecons Date of fill +9 Days Bulk Tanker Date of Fill +2days
Once Opened Instructions : Whip at medium speed using chilled utensils
Freezing Instructions / Suitable for Freeze
Delivery/Transport/Storage Conditions : Chilled Storage < 6oC Product distributed in clean vehicles, display in chilled units < 7oC Bulk Cream Tanker <10oC

PRODUCT BARCODE INFORMATION

Flavour / pack description	Single unit bar code	Sales unit bar code
125 ml Pot	50245338	
250 ml Pot	5000245001546	
500ml Pot	5000245002574	
2 Litre	5000245008347	
Pergal Pack		
Pallecon		

WEIGHT CONTROL (Specific Gravity 0.9908)

Declared Pack Weight	Product Tare Weight	Target Weight	T1	T2
125 ml	125 ml	125	119.4	114
250 ml	250 ml	250	241	232
500ml	500ml	500	485	470
2 Litre	2 Litres	2000	1970	1940
25 Litre	25 Litres	25 l		
1000 litres	1000 Litres	1000 l		


PALLETISATION

On returnable pallets / Wooden Pallets

Pack size	Pks / Tray	Trays / layer	Layers /pallet	Trays /pallet	Pks /pallet
125 ml	6	Dependant on customer order			
250 ml	12				
500 ml	6				
2 litres	4				

Pallet secured By : **Shrink Wrap**

Pallet labelled with delivery details and storage conditions

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PERSONNEL TRAINING

All personnel receive induction training and are trained to the minimum level Food Hygiene standard. Machine operators receive full training on relevant machinery, cleaning systems, chemicals handling and use etc.

GENERAL

All processes and procedures are carried out under hygienic conditions and in accordance with good manufacturing practices of the dairy and food industry.

The product to comply with all relevant UK and EC statutory requirements.

Signed :.....G.McAuley

Date :.....06/07/2017