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	Issue Date: 10/01/2023	
	Product Name: Dale Farm Whipping Cream	
	Section: 3.6.F.07	Authorised By: G.McAuley

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 (Red Tractor certified)	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	No	Dairy product
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	

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Special Dietary Requirements		
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	

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
Foreign body detection	Visual	Free from foreign bodies	Per Batch

Foreign Body Controls	
<ul style="list-style-type: none"> • Filters in place to prevent foreign body contamination, removed and checked for defects. • Metal detector for individual pots. • GMP audits. 	

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

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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

Packaging Material Description	
Pack size	Primary Packaging – Food grade packaging used for all food contact.
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



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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 <6oC – retail packed

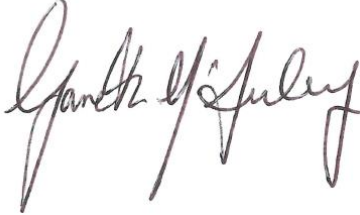
Palletisation

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

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Specification Authorisation	
Specification completed by:	Gareth McAuley
Specification approved by:	Gareth McAuley
Approval signature:	
Job title	Technical & NPD Manager
Date	26/04/2023

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	20/12/2021	3.6.F.07	9	10	Micro updated	Hannah Madden
10	10/01/2023	3.6.F.07	10	11	FB controls, FB limit and food contact packaging statement added	Hannah Madden
11	26/04/2023	3.6.F.07	11	12	Red Tractor reference added	Gareth McAuley