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	Issue Date: 10/08/2025	
	Product Name: Dale Farm Double Cream	
	Section: 3.6.F.03	Authorised By: C Mawhinney

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<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	Megan Lagan
	Technical & NPD manager	Assistant quality and technical manager
	02825661541 07739882410	07557034395
	<a href="mailto:gareth.mcauley@dalefarm.co.uk">gareth.mcauley@dalefarm.co.uk</a>	<a href="mailto:Megan.Lagan@dalefarm.co.uk">Megan.Lagan@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 (Red Tractor certified)	100	Northern Ireland

Ingredient Declaration
Fresh cream (100%) (milk) 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	No	Dairy product – cow's milk
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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<b>Special Dietary Requirements</b>		
<b>Does the product meet the following claims</b>	<b>Yes / No</b>	<b>If no state reason</b>
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>	
<b>Nutrient</b>	<b>Typical values per 100ml</b>
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>			
<b>Test</b>	<b>Method</b>	<b>Target</b>	<b>Freq. of Testing</b>
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

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<b>Chemical Analysis</b>			
<b>Test</b>	<b>Method</b>	<b>Target</b>	<b>Freq. of Testing</b>
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
Foreign body detection	Visual	Free from foreign bodies	Per Batch

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

<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 sweet 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



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2 Litres "e"	3.52 pints
1000 Litres	1000 Litres
Tanker	As requested.

Packaging Material Description	
<b>Pack size</b>	<b>Primary Packaging – Food grade packaging used for all food contact.</b>
125ml	High density polypropylene pot, PET foil
250ml	High density polypropylene pot, PET foil
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

Shelf Life and Storage Conditions	
<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 + 12 days. Use within 3 days of opening</li> <li>• 250ml pots - Date of fill + 12 days. Use within 3 days of opening</li> <li>• 2L polybottles – Date of fill + 12 days. Use within 3 days of opening</li> <li>• 1000 Litre pallecons - Date of fill + 12 days. Use within 3 days of opening</li> <li>• 48% Double cream tankers to be delivered within 36 hours from completion of tanker filling</li> </ul>
<b>Storage conditions</b>	Chilled storage <6oC

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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
2 Litres	6	15	3	45	270
1000 Litres	-	-	-	-	1

Product Barcode Information		
Product	Single unit bar code	Outer case bar code
125ml	50245321	05000245006053
250ml	5000245001539	05000245006046
2 Litres	5000245007586	N/A
1000 Litres	N/A	N/A

Specification Authorisation	
Specification completed by:	C Mawhinney
Specification approved by:	C Mawhinney
Approval signature:	<i>C Mawhinney</i>
Job title	Technical Administrator
Date	10/08/2025

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## Amendment Register

<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
10	10/01/2023	3.6.F.03	10	11	FB controls, FB limit and food contact packaging statement added	Hannah Madden
11	26/04/2023	3.6.F.03	11	12	Red Tractor reference added	Gareth McAuley
12	07/01/2025	3.6.F.03	12	13	Updated with 48% cream shelf life	Megan Lagan
13	10/08/2025	3.6.F.03	13	14	Reviewed and approved	C Mawhinney