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	<b>DAIRY CREAM SOUR</b>	ED Nº: 01
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## 1. PRODUCT NAME

UHT Fermented cream (Rich in fat)

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION

Milk product, rich in fat, obtained by fermentation of cream by the action of suitable microorganisms (mainly *Streptococcus lactis* and *Streptococcus cremoris*), that results in reduction of pH with or without coagulation. Product has suffered a UHT treatment before packaging into pre-sterilized tetra bricks in a sterile atmosphere.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTES

#### INGREDIENT

Fermented cream from cow's milk

### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

## 4. MICROBIOLOGICAL CRITERIA


Food Safety Parameters	MAXIMUM LIMITS
Pathogenic micro-organisms	Total absent
Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after a 30°C ± 1°C pre incubation for 72 hours)	n=5, c=0, m= 0 cfu/ml.

## 5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.5µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat content	≥ 18%
Milk protein	≥ 35 %
Titrate acidity ( expressed like grams of Lactic acid/100 ml milk)	≤ 0,65

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	Ambient
Texture	Viscous liquid
Odour or flavour	Acid due to fermentation and free of foreign odours.
Colour	White yellowish.
Foreign matter	Free from any impurity.

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## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	242 Kcal
Proteins	2.9 g
Carbohydrates	3.7 g
Fats	24. g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Tetra Brick
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary Packaging Net weight	Up to 1Lt
Warranty at deliver location	2 weeks

## 9. LABELLING

- UNSTD- GEN-02 “UN Product labelling”

## 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 57-2004: “Code of Hygienic practices for milk and milk products”
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”