



Frozen Pasteurized Cream 50% Fat

PHYSICAL

Flavor	Typical
Odor / Aroma	Typical
Color	Creamy-White
Texture	Homogenized

CHEMICAL TEST

Acidity	0.1 %
Fat	50 ± 2 %
pH	6.6-6.8

MICROBIOLOGICAL TEST

Total plate count	1×10 ⁴ (cfu/g)
Coliform	<10 (cfu/g)
<i>E. coli</i>	Negative (g)
<i>Staphylococcus Aureus</i> (Coagulase Positive)	Negative (g)
<i>Listeria Monocytogenes</i>	In 25 (g) Negative
<i>Salmonella</i>	In 25 (g) Negative
<i>Yersinia Enterocolitica</i>	In 25 (g) Negative
<i>Campylobacter Jejuni</i>	In 25 (g) Negative





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PACKAGING

3-Layer Polyethylene
Net Weight 5 kg

SHELF LIFE

Product must be kept at -18°C in an unopened packaging for 6 months.

WHERE CAN I BE USED

It can be used in different dairy, food and butter industries.

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