

	UN RATIONS STANDARD	DATE: 31/08/2018
	DAIRY CREAM	ED N°: 04
	CODE: UNSTD-COM 1146	Page: 1 of 2

1. PRODUCT NAME

UHT Liquid Cream (Rich in fat)

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Packed fluid milk product, rich in fat, in the form of an emulsion of fat-in-milk, obtained by physical separation of milk, for direct consumption and/or for direct use as such. Product has undergone **UHT** treatment before aseptically packaging into Aseptic package. Freezing of product not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

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	≥ 2.0 %
Titrateable acidity (expressed in grams of Lactic acid /100 ml milk)	≤ 0.25

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Viscous liquid
Odour or flavour	Fresh and free of foreign odours.
Colour	White.
Foreign matter	Free from any impurity.

