

FLUID CREAM

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PRODUCT INFORMATION

Grade A Pasteurized Fluid Cream is produced from the separation of milk fat from whole milk. Cream is used in the manufacturing of ice cream, butter, cheese, cultured products, frozen foods and confections. It is manufactured in accordance with customer specifications.

Ingredients: Cream

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Recommended storage temperature 40 degrees F or less. Store no longer than 72 hours.

STANDARD ANALYSIS				
Milk Fat: (Range)	41% - 43%			
Titratable Acidity: (Maximum)	0.12%			
Temperature (Maximum when shipped)	40°F			
Antibiotics:	Negative			
Standard Plate Count: (Maximum)	20,000 CFU per mL			
Coliform:	<10 per mL			
Flavor / Odor: Sweet / Free from objectionable odors				

ALLERGENS

Product contains milk.

Product <u>does not</u> contain added components of the following allergens: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, tree nuts or sesame.

SDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.

FAQs

- + Kosher: O-AT-KA is an Orthodox Union Kosher Approved Facility.
- + Country of Origin: USA
- + BE Disclosure: Product does NOT require BE Disclosure labeling in compliance with the USDA/AMS National Bioengineered (BE) Food Disclosure Standards.
- + Regulatory Supervision of New York State Department of Agriculture & Markets.
- + Plant Number: 36-5056

TYPICAL NUTRITIONAL DATA Per 100g					
Calories (kcal)	392.00				
Fat (g)	42.00				
Saturated Fat (g)	26.69				
Trans Fatty Acid (g)	1.46				
Cholesterol (mg)	128.10				
Carbohydrates (g)	2.70				
Dietary Fiber (2016) (g)	0.00				
Total Sugars (g)	2.88				
Added Sugar (g)	0.00				
Protein (g)	2.67				
Vitamin A - RAE (mcg)	460.17				
Vitamin D (mcg)	0.00				
Sodium (mg)	31.51				
Calcium (mg)	66.05				
Iron (mg)	0.87				
Potassium (mg)	98.41				

The information contained herein is to the best of our knowledge correct. The data outlined and the statements are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.