 IMS# 06-98	Section: SPECIFICATION AND PRODUCT DEVELOPMENT	Revised Date: 4/4/2022	Document #: 2.3.5.1
	Subject: FINISHED PRODUCT SPECIFICATIONS	Supersedes: 1/2/2021	Page: 1-1
	Approved By: Quality Systems Manager	Approval Date: 1/2/2021	Approval Signature: <i>Norma Record</i>

PRODUCT: **Grade “A” Pasteurized Heavy Cream**

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PRODUCT IDENTIY: In general, a desired heavy cream represents a clean, sweet, nutty flavor a relatively heavy body which is uniform throughout with a smooth texture.

GENERAL APPEARANCE: Heavy Cream represents a clean, natural-color appearance. The natural color may range from a white to light golden yellow depending on the seasonal color of cream.

PHYSICAL & CHEMICAL CHARACTERISTICS:

- A. Color: White, Off White, Light Yellow
- B. Butterfat Target: 38.5% (acceptable range 36.5% - 41.0%)
- C. Milk Solids Nonfat: 5.10-5.80% approximately (dependent on butterfat)
- D. Product is characterized as free from any objectionable odor or flavor.

MICROBIOLOGICAL STANDARD:


SPC: ≤ 20,000 cfu/mL
Coliform: ≤ 10 cfu/mL

INGREDIENTS: Pasteurized Grade A Heavy Cream, Carrageenan, Mono & Diglycerides.

ALLERGEN: Milk

NUTRITION FACTS:

Nutrition Facts	
Serving size	1 Tbsp (15mL)
Amount Per Serving	
Calories	50
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0mg	0%
Potassium 15mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

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PRODUCT: **Grade “A” Pasteurized Heavy Cream**

SHELF LIFE: 23 days at $\leq 45^{\circ}\text{F}$ or below in refrigerated storage.

STORAGE: Product is to be stored at $\leq 45^{\circ}\text{F}$ or below in refrigerated storage.

CODE DECIPHER: Pint: Date (MM/YY), Operator Initials, Timestamp
6 Gallon: Code Date (MM/DD/Y), Plant Code
 $\frac{1}{2}$ Gallon: Code Date (MM/DD/YY), Timestamp (HH:MM), Plant Code, Source Tank (PT “X”, where “X” indicates tank number)

PACKAGING: 6-GALLON, PINT, HALF GALLON

6 Gallon Dispenser

Product Dimension: 9 $\frac{1}{4}$ ”(W) X 8 $\frac{9}{16}$ ” (L) X 17 $\frac{1}{16}$ ” (H)

Case Dimension: 9.25” (W) X 8.5625” (L) X 17.062 (H)

Total Case Weight: 50 LBS

Case Cube: .782

$\frac{1}{2}$ Gallon Paper carton (64oz), 6/pack

Product dimension: 3 $\frac{3}{4}$ ”(W) X 3 $\frac{3}{4}$ ”(L) X 9 $\frac{1}{2}$ ”(H)

Case dimension: 8 $\frac{3}{8}$ ” (W) X 12 $\frac{1}{4}$ ” (L) X 9 $\frac{3}{8}$ ”(H)

Total case weight: 24.42 LBS

Case cube: .55

INTENDED END USE: Retail sales and general consumption and for further processing.

GUARANTEE:

1. This product complies to all standards for human consumption and conforms in every respect to the provisions of the Federal Food, Drug and Cosmetics Act.
2. This Product complies with California’s Health and Safety Code.
3. This product comes from cows not treated with the growth hormone rBST.
4. This product, to the best of our knowledge, is free from genetically modified organisms.