

7256 UHT Whipping Cream, 1L



Description and Applications	Ingredients	
 treated for a long cholf life	Cream, Milk, Stabilisers (Cellulose microcrystalline, Sodium carboxymethylcellulose,	
It has a fresh taste and is suitable for whipping and pouring.	Carrageenan), Emulsifiers (Mono- and di-glycerides of fatty acids, Polysorbate 80).	

Allergen Statement	Shelf Life	Retail Packaging
Contains Milk.	9 months if stored under specified conditions. Once opened, recommend to consume within 3 days.	1 litre Tetra Brik carton.

Storage Conditions	Export Packaging	
The product must be stored under chilled (+2 to +6°C) conditions.	The export carton contains 12 x 1L Tetra Brik cartons. Export cartons are labelled with production and best before dates. No staples or metallic fasteners are used.	

Regulatory Information

Westland Milk Products certifies that this product is manufactured using milk sourced from New Zealand dairy cows which contains no preservatives, antioxidants or food additives. It is also free of rBST, which is not licensed for use in dairy cows by New Zealand's Ministry for Primary Industries.

Quality Assurance

Strict quality control procedures are enforced during the manufacture of this product. The manufacturing environment is subject to regular monitoring and control. Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back. Manufacturing premises operate under a Risk Management Programme approved by New Zealands Ministry for Primary Industries (MPI). This programme incorporates a HACCP programme.

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Specification

Chemical Specification					
Test	Details	Units	Min	Max	Typical*
Fat	ISO 2450	g/100ml	35.0		35.5
Protein	ISO 8968-1	g/100ml	1.9		2.2
Aflatoxin M1		μg/kg		0.50	
Lead		mg/kg		0.10	

Physical Specification				
Test	Units	Min	Max	Typical*
Foreign Matter			${ m ND}^{\#}$	

*ND = Not Detected

Functional & Sensory Specification		
Test		
Colour	Creamy white	
Structure/Appearance	No coagulation, no precipitate	
Taste/Aroma	Clean, milky	

Microbiological Specification		
Test		Min
Commercial Sterility		Pass

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^{*} Actual values may vary from typical values due to seasonal variation of milk composition.



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Nutritional

Average Composition*		Per 100ml	Per 100kJ
	Units	Typical*	Typical*
Energy, total (Kilojoules)	kJ	1404	
Energy, total (Calories)	kcal	336	
Protein	g	2.2	
Fat	g	35.5	
Carbohydrate	g	3.1	
Sodium	mg	30	

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