

# 7256 UHT Whipping Cream, 1L



## Description and Applications

UHT Whipping Cream is made from fresh cream that has been ultra heat treated for a long shelf life.

It has a fresh taste and is suitable for whipping and pouring.

## Ingredients

Cream, Milk, Stabilisers (Cellulose microcrystalline, Sodium carboxymethylcellulose, Carrageenan), Emulsifiers (Mono- and di-glycerides of fatty acids, Polysorbate 80).

## Allergen Statement

Contains Milk.

## Shelf Life

9 months if stored under specified conditions.  
Once opened, recommend to consume within 3 days.

## Retail Packaging

1 litre Tetra Brik carton.

## Storage Conditions

The product must be stored under chilled (+2 to +6°C) conditions.  
DO NOT FREEZE.  
Once opened, product must be stored chilled (+2 to +6°C).

## Export Packaging

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 Zealand's 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			ND <sup>#</sup>	

<sup>#</sup>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

\* 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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