



Technical Product Specification

Supplier / Manufacturing Site:

Compsey Creamery Society Ltd

**Mullinahone,
Thurles
Co. Tipperary
E41 YV05
Ireland**

Plant Approval No.: IE 1032 EC

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Product: Set Sour Cream

Description: A fresh thick cream with lactic cultures producing a slightly acidic, creamy taste.

Packaging:

Pack size:	1kg tub + lid	2kg tub + lid	10kg bucket + lid
Length:	178mm	178mm	245mm
Width:	178mm	178mm	245mm
Height:	60mm	100mm	250mm
Weight	90g	103g	452g
Colour:	White	White	White + Green
Material:	Polypropylene	Polypropylene	Polypropylene
Cases:	12 x 1kg per case	6 x 2kg per case	n/a
Palletising:	600 tubs per pallet	420 tubs per pallet	100x10kg buckets

Other Pack/ Case Sizes Available on Request

Batch: Julian date code Example only: 3rd January = 003

Shelf-life: 42 days from production date; Once open use within 3 days or before use by date

Storage conditions: 2-5°C

Chemical Specification:

Test	Target	Max	Min	Method
Fat %	20%	22%	18%	Gerber (BS 696/1 and BS 696/2-1989)
Moisture %	70%	72%	68%	Oven Method (BS 1741:Part2-1990 ISO 6731-1989)
Total solids %	30%	32%	28%	Oven Method (BS 1741:Part2-1990 ISO 6731-1989)
pH	4.5	4.7	4.3	WTW pH meter

Microbiological Specification:

Test	Target	Max	Min	Method
Enterobacteriaceae	<10/g	100/g	N/A	VRBGA
Yeast&Mould	<100/g	<100/g	N/A	YGC
Salmonella	Absent in 25g	Absent in 25g	N/A	ELIZA Method
Listeria	Absent in 25g	Absent in 25g	N/A	Method based on one day ALOA system
Staph aureus	<10/g	<100/g	N/A	Method based in 3M Petri-film Plate "Interpretation Guide"

**Nutritional Data:** Typical values per 100g

Test	Result	Method
Energy	897kJ	Calculation: Food Information for Consumers Regulation EU No 1169/2011
Energy	217kcal	
Total Fat	20.0g	Gerber Method
Saturated	12.55g	Gas Chromatography
Monounsaturated	4.41g	
Polyunsaturated	0.42g	
Trans fatty acids	0.87g	
Carbohydrate (available, by difference)	5.81g	Calculation
Of which sugars	3.9g	Anion Exchange Chromatography
Fibre	0g	AOAC
Protein (Nx6.25)	3.4g	Kjeldal Method
Salt	0.1g	Calculated from Sodium
Sodium	0.0397g	ICP-OES
Moisture	70.71g	Oven Drying Method
Ash	0.8g	Gravimetric Determination

Ingredients:

Ingredients	%	Function	E-no.	Country of Origin
Cream @ 20% (milk)				Ireland
Skim milk powder				Ireland
Modified maize starch		Stabiliser	1422	Netherlands
Lactic cultures				Denmark
Potassium sorbate	0.1	Preservative	202	China

Food Intolerance Data:

Does the product contain?

Allergen (Also see ingredients in bold)	Yes	No
Cereals containing Gluten and products thereof.		No
Crustaceans and products thereof.		No
Eggs and products thereof.		No
Fish and products thereof.		No
Peanuts and products thereof.		No
Soybeans and products thereof.		No
Milk and products (including lactose) thereof.	Yes	
Nuts and products thereof.		No
Celery and products thereof.		No
Mustard and products thereof.		No
Sesame Seeds and products thereof.		No
Sulphur Dioxide & Sulphites (at >10ppm as SO ₂).		No
Lupin and products thereof.		No
Molluscs and products thereof.		No

Suitable for:

Vegetarians?	Yes	
Vegans?		No
Coeliacs (no gluten containing ingredients)?	Yes	

Signed by *Ann Langley* Quality Assurance Manager, 7th May 2019