



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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E-mail: nigel.whittaker@talk21.comWebsite: www.compsey.com**Product:** La Crème Fraiche

Description: A French style thick, fresh cream made from pasteurised milk.
Slightly soured giving a mild and pleasant taste. Much less likely to curdle than ordinary cream.

Packaging:

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

*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 and before the date indicated.**Storage conditions:** 2-5°C**Chemical Specification:**

Test	Target	Max	Min	Method
Fat %	19%	21%	17%	Gerber (BS 696/1 and BS 696/2-1989)
Moisture %	71.5%	73.5%	69.5%	Oven Method (BS 1741:Part2-1990 ISO 6731-1989)
Total solids %	28.5%	30.5%	26.5%	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	CGC
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 On 3M Petri-film Plate "Interpretation Guide"

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

Test	Result	Method
Energy	825kJ	Calculation: Food Information for Consumers Regulation EU No 1169/2011
Energy	200kcal	
Total Fat	19.0g	Gerber Method
Saturated	12.9g	GC
Monounsaturated	4.54g	
Polyunsaturated	0.43g	
Carbohydrate (available, by difference)	4.75g	Calculation
Of which sugars	4.1g	Ion Chromatography
Fibre	0g	AOAC
Protein (Nx6.25)	2.45g	Dumas method using Total Nitrogen Analyser
Salt	<0.13g	Calculated from sodium
Sodium	<0.05g	Flame Photometry
Moisture	73.0g	Oven drying method
Ash	0.8g	Gravimetric Method

Ingredients:

Ingredients	%	Function	E-no.	Country of Origin
Cream at 19% (milk)				Ireland
Modified maize starch		Stabiliser	E1422	Netherlands
Guar gum		Thickener	E412	India
Lactic acid		Acidity Regulator	E270	France
Potassium sorbate	0.1	Preservative	E202	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

Quality Assurance Manager, 20th September 2017