

CREAM

1. Name of the raw materials: Milk
2. Obtained by separation of fat from milk which is done through centrifugation.
3. Requirements for the organoleptic characteristics, chemical and microbiological

No.	Features	The quality parameters
1	Colour and appearance	Solid colour liquid, light cream to cream
2	Smell and taste	Typical, without foreign odors
3	Consistency	Liquid, smooth and uniform
4	Fat content (%)	33,0% - 42,0%
5	Protein content (%)	1,80% - 2,20%
6	Pasteurization	Peroxidase absent
7	Acidity °SH	4,2-5,6
8	Temperature °C	≤ 6 °C
9	Total plate count	1,0 x 10 ⁴ /ml
10	E. Coli	absent in 1ml

Other requirements of the signed agreement.

4. Medical requirements.

Compliance with Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004. laying down specific hygiene rules for food of animal origin.

5. Requirements for the transport.

Transportation is to meet the requirements of Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004. on the hygiene of foodstuffs.

6. Documents associated.

Attest of manufacturer for each batch, HDI Document, Document Meeting, copies of the certificates of quality.

Supplier agrees to comply with all the parameters and requirements contained in this specification.