



1. Product Information	
Product Title	<p>St Ivel Fresh Pasteurised Creams</p> <p>Single, Whipping, Double</p>
Legal Name	<p>Pasteurised Single Cream</p> <p>Pasteurised whipping Cream (40% Butterfat)</p> <p>Pasteurised Double Cream</p>
Description	<p>Fresh Cream with no additives is manufactured from raw whole milk and pre-heated to approximately 65°C. The cream is then standardised to the appropriate % of butterfat. The milk is purchased from Dairy Crest approved milk suppliers.</p> <p>The cream is pasteurised at 82°C ± 2°C for a minimum of 15 seconds then aged for a minimum of 6 hours to <8°C in tanks or in required retail containers.</p>
Country of Origin	UK
DC product code	Various
Q pulse number	OC-DC LIQ 413
Revision	3 (May 2012)

Appearance	<p>Single - Glossy off white</p> <p>Whipping - slight yellow tinge, froth on surface</p> <p>Double - As whipping</p>
Flavour	<p>Single - Clean</p> <p>Whipping - clean and creamy</p> <p>Double - clean, creamy with a sweet aftertaste.</p>
Body / Texture	<p>Single - Smooth, pourable liquid</p> <p>Whipping - Smooth, thick, pourable liquid</p> <p>Double - Smooth, thick, pourable liquid</p>
Unit Size / Weight	<p>1 L, 2.27 L, 2.5 L, 4.54 L, 5.0 L - Polybottles</p> <p>25 L - Bag in a box / Bag in a bucket</p> <p>500 L, 1000 L - Pallecons</p> <p>Contents checked by weight - Specific gravities:</p> <p>Single - 1.01516</p> <p>Whipping (40%) - 0.990792</p> <p>Double - 0.982219</p>
Durability / Traceability coding	Use By - DDMM
Storage / handling requirements	<p>Keep refrigerated</p> <p>Once opened use within 3 days and by use by date shown.</p> <p>Store upright</p> <p>Distribution target <6°C</p>
Packaged in a protective atmosphere?	No

Ingredient Declaration	Not Applicable
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Dairy Crest Supplier Assurance Procedure covers all ingredient suppliers



2. NUTRITIONAL INFORMATION				
Per 100 ml		Single	Whipping	Double
Energy	kJ	798	1505	1919
	kcal	193	366	466
Protein	g	3.3	1.9	1.5
Carbohydrate	g	2.2	2.6	1.6
Of which sugars		2.2	2.6	1.6
Fat	g	19.1	38.7	50.5
Of which saturates		12.2	24.2	31.4
Of which monounsaturates		5.1	11.2	13.0
Of which polyunsaturates		0.6	1.1	1.8
Fibre	g	NIL	NIL	NIL
Sodium	g	0.029	0.024	0.021

3. Genetically Modified Ingredient Declaration

This product does not contain any genetically modified ingredients or processing aids

4. Special Interest Suitability / Intolerance Information

	Suitable for? Yes / No	Comments
Organic	NO	
Coeliacs	YES	
Lactose Intolerants	NO	
Lacto-Ovo Vegetarians	YES	
Vegans	NO	Cows Milk
Halal	NO	
Kosher	NO	



5. Allergen Declaration		
Contains	Yes / No	Comments
Peanuts / peanut by-product including oils	NO	
Milk / milk by-products (e.g. whey, lactose, milk proteins, caseinate, butter, cream)	YES	
Egg / egg by-products	NO	
Shellfish and crustaceans (including mollusc)	NO	
Fish and fish products	NO	
Soya / soya by-products, including oils	NO	
Cereals containing gluten (wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains)	NO	
Sesame seeds, sesame oil and derivatives	NO	
Tree nuts (hazelnuts, almonds, walnuts, pistachio, pecans, cashews, macadamia nuts, Brazil nuts, pine nuts, hickory, hazelnuts/filberts) and their derivatives	NO	
Sulphites and sulphur dioxide	NO	
Celery and derivatives	NO	
Mustard, mustard products	NO	
Lupins	NO	



6. Free From Declaration		
Category	Yes / No	Comments
Additives	YES	
Preservatives	YES	
Artificial colours	YES	
All added colours	YES	
Azo dyes or coal tar dyes	YES	
Butylated Hydroxyanisole or Butylated Hydroxytoluene	YES	
Benzoates	YES	
Nitrites / nitrates	YES	
Flavours - natural, nature identical or artificial	YES	
Flavour enhancers	YES	
Artificial sweeteners	YES	
Added sugars	YES	
Added salt	YES	
Added MSG	YES	
A source of phenylalanine	YES	
Garlic or garlic derivatives	YES	
Yeast or yeast derivatives	YES	
Caffeine	YES	
Fruit or fruit derivatives	YES	
Vegetable or vegetable derivatives	YES	
Beef or beef derivatives	YES	
Pork or pork derivatives	YES	
Lamb / mutton or lamb / mutton derivatives	YES	
Avian products or derivatives	YES	
Animal products or by-products	NO	Cows Milk
Hydrolysed vegetable proteins	YES	

7. Product Safety Information
The product supplied complies with UK & EU Regulations / Statutory Instruments / Acts of Parliament.
All processes and procedures to be carried out under hygienic conditions and in accordance with Good Manufacturing Procedures of the Dairy and Food Industry.
Non-hazardous material when stored under specified conditions and used within shelf life as specified on pack. May cause slip hazard if spilt or dropped Should not be disposed of to surface water drains.



8. Packaging Information			
All primary packaging complies with all current EU and UK Materials and Articles and Plastic Materials and Articles in Contact with Food Regulations as applicable.			
<u>PACKAGING</u>	Component	Material	Weight / Dimensions
Primary / Food contact	1 L Polybottle 2.27 L Polybottle 2.5 L Polybottle 4.54 L Polybottle 5.0 L polybottle 25 L Pergal 500 L / 1000 L Litres	Food Grade Polythene Bottle with Tamper Evident Screw-Cap or HIS Food Grade Polythene Bag with Integral Spout Aluminium box container	1 L – 32 g 2.24 L – 40 g 2.5 L – 4.54 L – 5.0 L – 120 g 546 x 1168 mm x 45 mm – 5.45 g 1000 ltr = 1.2 m x 1.2 m x 1.2 m . 500 ltr = 1.2 m x 1.2 m x 600 mm
Secondary / outer	Polybottle: Cardboard Box Pergal: Cardboard Box Bucket with lid Pallecon: N/a	Cardboard Cardboard Polypropylene Co- Polymer Food Grade	174.4 grams 323 mm diameter x 418 mm (h) – 848 g
<u>Labelling / Printing</u>	component	Material	
Primary	Polybottle: Production Unit Identification, Health Mark, Use By (Printed on adhesive label). Pergals: Production Unit Identification, Health Mark, Use By (Printed on Box) Pallecons: Box ID	Paper Label Cardboard Box	
Tamper Evident Sealing	Heat Sealing Pallecon – outer box flap using numbered cable ties		
Shelf Life:	Use By: Production + 12 days Minimum Code: P + 7 into depot		
Maximum life from day of opening	3 days		



9. Manufacturer Information	
Head Office Address	Dairy Crest Ltd Claygate House Littleworth Rd Esher, Surrey KT10 9PN
Consumer care address	☎ Dairy Crest Consumer Careline 0800 328 5629 ✉ Freepost, Dairy Crest, SY1108, Telford, TF6 6ZA 🌐 www.dairycrest.co.uk
Technical Data Enquiries	specifications@dairycrest.co.uk
Manufacturing /Packing Site	Hanworth Liverpool
Packing Site Health Mark	UK H0 010 EC UK LV 007 EC
24hr Emergency Contact Number	01372 472200