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	Issue No.: 23
Title: Mini Pot Cream	Date: 28.05.14
Ref: Spec 103	Approved by Deirdre Kellegher
	Authorised by Sean McInerney

## **Lakeland Dairies Product Specification** **Ultra Heat Treated Mini Cream Portions**

### **General Description**

Ultra Heat Treated Mini Cream Portions.

### **Production Site Details**

UHT Processing Plant,  
Lakeland West Site,  
Killeshandra,  
Co. Cavan.  
Tel +353 49 4364200  
Fax +353 49 4364201

### **Packaging Details**


<b>Product supplied in 10,12,14ml Portions</b>	
Mini-pot	Polystyrene
Lidding Foil	Alu-pet
Outer Box	Cardboard

### **Coding**

<b>Packaging</b>	<b>Method</b>	<b>Position</b>	<b>Code Information</b>
Individual Portions	Stamped	Pot Base & Tab	Best Before Date, Filler Head No, Machine No
Individual Box	Ink Jet Spray	Side Panel	Best Before Date Production Date/Day Code, Machine No Sequential Box No. Best Before Date
Retail pack	Ink jet	Top panel of inner. Side of tray of 10  Side of outer box	Best Before Date, Production date box no Best Before Date, Production date box no Bar Code if required by customer, Health Mark.

### **Process Flow**

As outlined in Company HACCP

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### **Analytical**

Composition	Target	Max	Min	Sample Frequency
Fat	18%	---	18%	1 Base, 2 per Batch
Density	1.019		1.012	2 per Batch
Alcohol Stability	77% 60%		75% 60%	1 Raw Base Sample Processed Sample
pH	6.99		6.65	2 per batch
Antibiotics	<0.003µ/ml			Prior to mixing
Coffee Stability	Stable in Coffee @80-88°C			1 sample after 15 days incubation @ 30°C, and at the end of shelf life.
Organoleptic	Free from Taints & Off Flavours			After 3, 5 & 15 days incubation @ 30°C and at the end of shelf life.

### **Microbiological**

Bacteriological Requirements	Target /g	Maximum /g	Sample Frequency
RLU	<200	293*	Each Batch
TBC	Commercially sterile. No growth detectable.	<100/ml	Each Batch, following incubation for 15 days @ 30°C
Enterobacteriaceae	Negative		1 per line, per month
Salmonella	Absent in 25g	N/A	1 per line, per month
Listeria	Absent in 25g	N/A	1 Monthly
Positive Release System	5 day release system. 3 day early release while product in transit subject to written concession requested from customer. Product to be held at customer depot until release authorisation received from Lakeland Dairies.		


\*Results between 201 and 293 are rechecked.

### **Ingredients/Recipe**

Skim (milk), Cream (milk).
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### **Nutritional Data** (By Calculation from McCance & Widdowsons 'The Composition of Foods' 4<sup>th</sup> Ed.)

	Typical values per 100g
Energy	777kJ (187kcal)
Fat	18.0g
-of which saturates	11.8g
-of which mono-unsaturates	4.2g
-of which polyunsaturates	0.4g
Carbohydrate	3.9g
-of which sugars	3.9g
Fibre	0g
Protein	2.6g
Sodium	50mg

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### **Allergen information**

<b>Suitable For</b>	
Vegetarians	Yes
Vegans	No
Coeliacs	Yes
Lactose intolerance	No

<b>Contains</b>
Milk

### **Physical Properties**

<b>Properties</b>	<b>Requirement</b>
Flavour & Aroma	Clean Creamy Taste.
Consistency	Smooth & Slightly Viscous
Appearance	Off White
Weight Control	Conformance to EEC Directives On E – Marking 75/106 & 76/211
Shelf Life	0874009 15 weeks + 5 days all others 15 weeks @ ambient starting from the Saturday following the production date. Organoleptic Assessment at the end of life using retained samples at Lakeland Dairies.

### **Storage and Distribution**

Handling	Handle with care.
<b>Mini Portions</b> Pallet Stack and protection, labelling  <b>Retail Packs</b>	Single Cases: 320, 40 in a layer and 8 high. 4*120 Cases: 80 x 4, 10 x 4 in a layer and 8 high. Standard Pallet. Protean label attached to each full pallet. Pallet shrink – wrapped for protection. 10 x 10ml Pots in tray of 12, 2 trays per box, 153 boxes per pallet. GKN Pallet. Protean label attached to each full pallet. Pallet shrink – wrapped for protection.

### **Special Instructions**

Once opened use immediately.
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**Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.**