



FLUID CREAM

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PRODUCT INFORMATION

Grade A Pasteurized Fluid Cream is produced from the separation of milk fat from whole milk. Cream is used in the manufacturing of ice cream, butter, cheese, cultured products, frozen foods and confections. It is manufactured in accordance with customer specifications.

Ingredients: Cream

SHELF LIFE & STORAGE

Shipping Temperature 42°F or less. Storage temperature 45°F or less for no longer than 72 hours.

ALLERGENS

Product contains milk.

Product does not contain added components of the following allergens: cereals containing gluten, sesame, crustaceans, eggs, fish, peanuts, soybeans, or nuts.

SDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.

FAQs

- + Kosher: O-AT-KA is an Orthodox Union Kosher Approved Facility.
- + Country of Origin: USA
- + BE Disclosure: Product does NOT require BE Disclosure labeling in compliance with the USDA/AMS National Bioengineered (BE) Food Disclosure Standards.
- + Regulatory Supervision of New York State Department of Agriculture & Markets.
- + Plant Number: 36-5056

STANDARD ANALYSIS

Milk Fat: (Range)	41 - 43%
Titrateable Acidity: (Maximum)	0.12%
Temperature (Maximum when shipped)	40°F
Antibiotics:	Negative
Standard Plate Count: (Maximum)	20,000 CFU per mL
Coliform:	<10 per mL
Flavor / Odor: Sweet / Free from objectionable odors	

TYPICAL NUTRITIONAL DATA Per 100 g

Calories (kcal)	368.00
Fat (g)	40.00
Saturated Fat (g)	24.80
Trans Fatty Acid (g)	1.41
Cholesterol (mg)	103.00
Carbohydrates (g)	2.60
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	2.60
Added Sugar (g)	0.00
Protein (g)	1.90
Vitamin A - RAE (mcg)	327.00
Vitamin D (mcg)	0.00
Sodium (mg)	21.00
Calcium (mg)	65.00
Iron (mg)	0.03
Potassium (mg)	97.00

The information contained herein is to the best of our knowledge correct. The data outlined and the statements are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.