



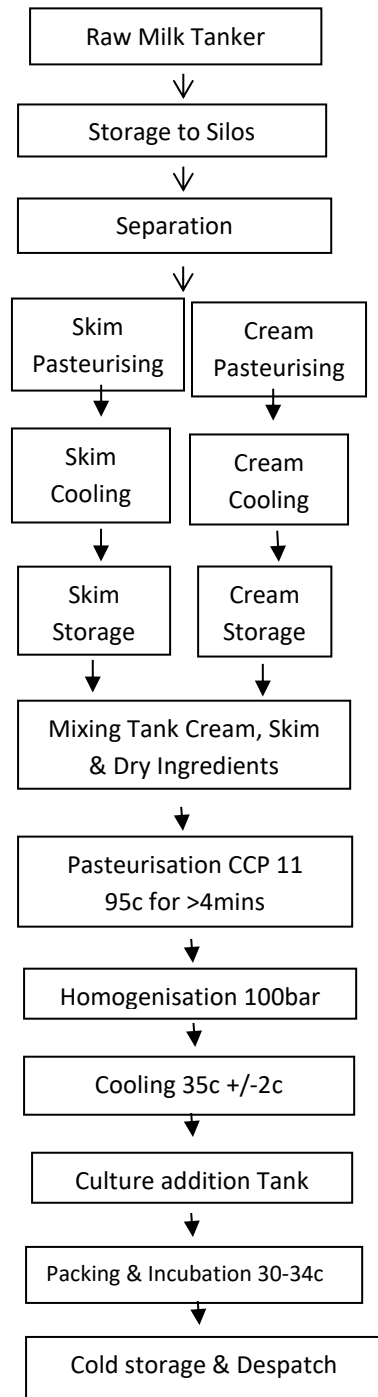
Reduced Fat Crème Fraiche

Ref: MFL Spec – GVD CF001

Issue Date: 01.01.21 Rev 4

Supersedes: April 2018 Rev 3

Process Flow Diagram



Product code

GVC 201 Reduced Fat Crème Fraiche 2kg Tub
GVC 205 Crème Fraiche (Reduced Fat) 2kg Tub (CL)

Process Summary

Whole milk is separated and the resulting skim and cream pasteurised and stored. The skim and cream are mixed with dry ingredients, pasteurised then homogenised and cooled. Culture is added and blended before packing. Packed product is incubated in warm room before transferring into chilled storage prior to despatch.

Nutritional Values

Parameter	Typical Values (per 100g)
Energy	201 Kcal
Energy	829 KJ
Moisture	73.1 g
Fat	19.0 g
of which	
Saturates	12.0 g
Mono-unsaturates	5.6 g
Polyunsaturates	0.5 g
Trans Fatty Acid	Trace g
Carbohydrate	4.6 g
of which	
Sugars	3.7 g
Protein	2.8 g
Salt	86 mg
Sodium	34 mg
Fibre	Trace g

Ingredients

- Cream
- Skimmed milk
- Modified starch (E1442)
- Guar gum (E412)
- Dextrose
- Potassium sorbate (E202)
- Culture

Dietary Information and Intolerance

- Suitable for Vegetarians
- NOT Suitable for Vegans
- Allergen Milk only (Cow's milk)



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GMO

Meadow Foods – Holme-on-Spalding-Moor products do not contain any genetic modification or the inclusion of genetically modified materials.

Product Characteristics and Other Technical Information

PHYSICAL AND CHEMICAL

Characteristic	Typical	Parameters
Visual Appearance	Thick, firm, off white.	Even texture and viscosity free from discolouration
Organoleptic	Typical for a set acid cream and free from off flavours and off odours	Free from off flavours, odours, spoilage, souring or taint
Butterfat	19.0%	18.5 - 20.0%
Total Solids	26.9%	26.0 – 29.0%
pH	<4.5	4.2 – 4.8
Temperature	<5°C	2-7°C

MICROBIOLOGICAL Standards

Frequency	Characteristic	Typical	Parameters
Daily	Enterobacteriaceae	<100 cfu/g	100 cfu/g Max
	S.Aureus	<10 cfu/g	10 cfu/g Max
	Listeria	Absent /25g	Absent /25g
Monthly Screen	E. coli	<10 cfu/g	10 cfu/g Max
	Salmonella	Absent /25g	Absent /25g
	C.Perfingens	<10 cfu/g	10 cfu/g Max
	Pseudomonas	<20 cfu/g	20 cfu/g Max
	Bacillus	<10 cfu/g	10 cfu/g Max
	Campylobacter	Not Detected	Detected (F)
	Yeasts	<100 cfu/g	100 cfu/g Max
	Moulds	<100 cfu/g	100 cfu/g Max

Country of Manufacture

UK

Country of Origin

Milk - UK. **Modified Starch** - USA. **Guar gum** - India, Pakistan **Dextrose** Austria, Belgium, Bulgaria, Croatia, Cyprus, The Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, The Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK, Thailand (Tapioca). **Potassium Sorbate** - China. **Culture** - Denmark, France, Germany and USA.

	
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Packaging

2.4lt Square Salad Tub

White polypropylene tub with tamper evident sealed lid.

The 2.4lt tub contains 2kgs of product.

Palletisation – 3 x tubs placed in an open top cardboard tray. 10 trays to a layer. 10 layers high. A total of 300tubs per pallet, 600kgs per pallet. Trays stretch wrapped with pallet and a cardboard layer pad under the first layer of trays.

Labelling

Green valley dairy Unit Label

Each Tub will have a label on the top identifying

- i) Company Logo
- ii) Product
- iii) Storage requirements
- iv) Ingredients
- v) Produced by
- vi) Use by Date
- vii) Nutritional Data
- viii) Quantity
- ix) Allergen Statement
- x) Health Mark

Container Label

Each pallet will have a label on the top and side of the pallet identifying

- i) Producer
- ii) Product
- iii) Date of Manufacture
- iv) Packing Run Number
- v) Container Number
- vi) Number of Units
- vii) Use by Date
- viii) Quantity
- ix) Allergen Statement
- x) Health Mark

Delivery Paperwork

Despatch notes and a certificate of analysis are available for all deliveries; these can accompany the delivery or be e-mailed as requested.

For packed product the certificate of analysis contains an average result of analysis on samples taken during the packing run.



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Shelf Life

56 Days

Delivery temperature - Target <5°C, maximum 7°C

Refrigerated Storage - Target <5°C

Once opened use within 5 days.

Shelf life duration is supported by ongoing and updated results of organoleptic, compositional, and microbiological testing on shelf life trials.

Not suitable for freezing


Quality Assurance

The manufacturing site is accredited to BRCGS Global Standard.

The product, its manufacture, storage and delivery together with the raw materials and packaging used will entirely conform to the requirements of UK and EC legislation in force at the time of production and in accordance with accepted standards of good manufacturing practice.

Traceability

Full traceability records are maintained through site records covering raw materials, processing and delivery to customer.

	
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Specification Approved By Meadow Foods Ltd:

Signed: 

Name: Anthea Waudby
Position: Technical Services Manager
Date: 01.01.2021

SPECIFICATION APPROVED BY CUSTOMER:

Signed on behalf of:

Signature:

Name:

Position:

Date:

Meadow Foods Ltd
Station Lane
Holme on Spalding Moor
York
YO43 4AN

Tel: + 44 (0) 1430 860377

