



United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

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www.uda.coop

Grade A Pasteurized Sweet Cream Specification

Description: Grade A Pasteurized Sweet Cream is made from Grade A whole milk which has been separated using mechanical separation. The sweet cream is pasteurized, cooled, and stored prior to shipment.

| Parameter | Analysis | Method |
|----------------------------|----------------------------|--------------------|
| Appearance / Color | Light yellow liquid | Visual inspection |
| Flavor and Odor | Sweet, clean dairy product | Sensory evaluation |
| Fat | 40.00 to 46.00% | FT-NIR/AOAC 995.19 |
| Solids Nonfat | 4.80 to 5.20 % | Calculation |
| Titrateable Acidity | .08 to .12% | SMEDP 15.021 |
| Acid Degree Value (ADV) | ≤1.00 | SMEDP 15.141 |
| Antibiotics | Negative | Charm SL3 |
| pH | 6.4 to 6.9 | SMEDP 15.022 |
| Receiving Temperature | 45°F maximum | NIST |
| Standard Plate Count (SPC) | <20,000 / ml | SMEDP 6.020 |
| Coliforms | <100 / ml | SMEDP 7.020 |

Packaging: Shipping vessel shall meet all appropriate federal, state, and local regulations.

Storage: ≤45°F for ≤72 hours

SPEC-0009

Reviewed/Approved: Heidi Myers, VP of Quality & Food Safety

Heidi Myers 1/3/18

Revised: January 3, 2018
Supersedes: December 5, 2014