



# United Dairymen of Arizona

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## 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%	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

*Heidi Myers March 23, 2021*  
Reviewed/Approved: Heidi Myers, VP of Quality & Food Safety

Revised: March 23, 2021  
Supersedes: January 3, 2018