



# United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

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www.uda.coop

## Grade A Raw Sweet Cream Specification

**Description:** Grade A Raw Sweet Cream is made from Grade A whole milk which has been separated using mechanical separation.

Parameter	Analysis	Method
Appearance / Color	Light yellow liquid	Visual inspection
Flavor and Odor	Sweet, clean dairy product	Sensory evaluation
Fat	38.00 to 42.00%	FT-NIR/AOAC 989.05
Titrateable Acidity	≤0.10%	SMEDP 15.021
Acid Degree Value (ADV)	≤1.00	SMEDP 15.141
Antibiotics	Negative	Charm SL3
Receiving Temperature	45°F maximum	NIST

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

**Storage:** ≤45°F for ≤72 hours

SPEC-0054

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

*Heidi Myers January 21, 2021*

Revised: January 10, 2018  
Supersedes: October 12, 2017