



United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

(480) 966-7211

www.uda.coop

Grade A rBST-Free Pasteurized Sweet Cream Specification

Description: Grade A rBST-Free Pasteurized Sweet Cream is made from Grade A whole milk which has been separated using mechanical separation. The milk is produced by cows that have not been treated with the recombinant bovine somatotropin hormone. 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 989.05
Solids Nonfat	≥4.80%	FT-NIR/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