



United Dairymen of Arizona

2008 S. Hardy Drive | Tempe, AZ | 85282

www.uda.coop | 480-966-7211

Thank you for your interest in our products.

Please contact sales.interest@udaz.org for further information and pricing.

Grade A Pasteurized Sweet Cream Specification

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. This product is manufactured in the USA.

Chemistry Parameters	Analysis	Method	Allergen	Milk (Bovine)
Fat	40.00 to 46.00%	FT-NIR/AOAC 989.05	Regulatory Compliance USDA/FDA ✓ Gluten Free ✓ GFSI (SQF) ✓ Vegetarian ✓ Halal ✓ Kosher ✓	
Solids Nonfat	≥ 4.80%	FT-NIR/Calculation		
Titrateable Acidity	≤ 0.12%	SMEDP 15.021		
Acid Degree Value (ADV)	≤ 1.00	SMEDP 15.141		
pH	6.4 to 6.9	SMEDP 15.022		
Antibiotics	Negative	Charm SL3		
Receiving Temperature	45°F max	NIST	Storage	Product should be stored ≤45°F for ≤72 hours protected from foreign odors and other contaminants.
Microbiological Parameters			Packaging	Shipping vessel shall meet all appropriate federal, state, and local regulations.
Standard Plate Count	< 20,000/ml	SMEDP 6.020		
Coliforms	< 100/ml	SMEDP 7.020		
Nutritional Proximates (per 100g)				
Calories	400.36kcal	Vitamin A	2271IU	
Protein	2.00g	Vitamin C	<1.00mg	
Total Fat	42.40g	Vitamin D	<6IU	
Water	52.49g	Calcium	77.98mg	
Carbohydrates	2.69g	Iron	0.16mg	
Dietary Fiber	0.42g	Sodium	26.52mg	
Ash	0.42g	Cholesterol	110.32mg	
Sensory & Physical Standards				
Appearance / Color	Liquid / Light Yellow			
Flavor / Odor	Sweet / Clean			

Spec - 0009
 Reviewed: Dave Kedzierski
 VP of Food Safety & Quality

Rev. 02/02/2022
SS. 10/11/2021
SS. = Supersedes

