

 	SPECIFICATION OF PRODUCT	<b>Pasterovaná smetana</b>  purchase
	<b>PASTEURIZED CREAM</b> purchase	

PRODUCT DESCRIPTION	
Type, group, subgroup:	Pasteurized cream.
Description:	Pasteurized cream is liquid cream, which it was made at the factory from raw cow's milk by centrifugation, high pasteurization and cooling, possibly by maturing in maturing tank. It is then impregnated into the tank and transported to the customer (Mlékárna Hlinsko) in the shortest time (time between heat treatment and filling up the tank does not exceed 48 h).
Ingredients:	<b>Cream</b>
Allergens:	<b>Milk (lactose) - no cross-contamination in place.</b>
GMO:	Product according to the Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed, <b>is not included as GMO product.</b>
Ionizing radiation:	Product is not treated with ionizing radiation.
Use:	For further processing.
ORGANOLEPTIC PROPERTIES	
Colour:	uniformly white, milky to creamy <b>unacceptable:</b> orange yellow
Consistence:	homogeneous liquid <b>unacceptable:</b> coagulation, flocculation
Taste and flavour:	pure creamy, delicious, sweet / <b>unacceptable:</b> foreign tastes and odors, sour, turned watery, bitter, burnt taste, stable fragrance
PHYSICAL AND CHEMICAL PROPERTIES	
Fat contents in % of weight	min.39% - max.41% <span style="float: right;">or by agreement with the supplier</span>
Maximum temperature in °C	max.8 °C
Titration acidity	<b>4,0 – 5,5 °SH</b> <span style="float: right;"><b>This is a critical parameter that it must be always fulfilled during the scrutineering cream at Mlékárna Hlinsko.</b></span>
pH	6,65 – 6,85
Phosphatase	negative
Residua from antibiotics	negative
MIKROBIOLOGICAL PROPERTIES	
(TPC) Total count of aerobic mesophilic micro-organisms	max 10 000/1g
Coliform bacteria	max. 10/1g
Enterobacteriaceae	max. 10/1g
Salmonella	negative/25g
Listeria monocytogenes	negative/25g
OTHER SPECIFICATIONS	
Type of packaging:	tank
Storage:	stored at a temperature from 2-8 °C
Processing time to:	<b>max. 48 h from the date of filling up the tank</b>
Transportation:	trucked intended solely for the transport of food with thermal insulation, at a maximum temperature of 8 °C

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Mlékárna Hlinsko, a.s. Kouty 53 539 01 Hlinsko IČ: 48169188, DIČ: CZ48169188	Elaborated/ approved: <b>Ing. Jitka Chrbolková Quality Manager</b>	Validation since: <b>January 1, 2024</b>	Index: 7
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