

# Cream (40%)



## Fresh Cream (40%)

PRODUCT CODE 06A-10/12

### INGREDIENTS

1.1	Frozen Heavy Cream (69%)	58.0 Kg
1.2	Skimmed Milk Powder	4.0 Kg
1.3	Water	38.0 Kg
		100.0 Kg

*OR*

1.1	Frozen Heavy Cream (69%)	58.0 Kg
1.2	Frozen Conc. Skimmed Milk (45%)	8.6 Kg
1.3	Water	33.4 Kg
		100.0 Kg

### METHOD OF MANUFACTURE

- 2.1 Add skimmed milk powder or concentrated skimmed milk to water at 50°C. Mix well and increase temperature to 75°C.
- 2.2 Add frozen cream slowly to the reconstituted skimmed milk and maintain temperature just over 40°C then mix till all cream has dissolved.
- 2.3 The mix is homogenised at 500 psi at 40°C.
- 2.4 The homogenised cream is pasteurised at 72°C for 15 seconds (or batch pasteurised at 63°C for 30 minutes), then cooled to 5°C and filled into bottles or cartons and stored at 4°C.

### ANALYSIS

Approximate analysis of final product:

Milk Fat Content of Cream	40.0%
Milk Solids (Not Fat)	5.6%

Note: This recipe is for basic guide lines and may require adjusting to suit individual market tastes.

# Frozen Heavy Cream

69% Cream Content

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69% Cream Content



quality dairy products

