



United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

(480) 966-7211

www.uda.coop

Grade A Pasteurized Sweet Cream Specification

Description: 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.

Parameter	Analysis
Appearance / Color	Light yellow liquid
Flavor and Odor	Sweet, clean dairy product
Fat	40.00 to 46.00%
Solids Nonfat	4.80 to 5.20 %
Titrateable Acidity	.08 to .12%
Acid Degree Value (ADV)	≤1.00
Antibiotics	Negative
pH	6.4 to 6.9
Receiving Temperature	45°F maximum
Standard Plate Count (SPC)	<20,000 / ml
Coliforms	<100 / ml

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

Storage: ≤45°F for ≤72 hours

SPEC-0009

Reviewed/Approved: Heidi Myers, QA Manager

Heidi Myers December 5, 2014

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Supersedes: June 24, 2012