## Organic Heavy Cream

## DESCRIPTION:

USDA certified organic cream.

## COMPOSITION

| ATTRIBUTE | TYPICAL ANALYSIS |
| :--- | :--- |
| Butterfat | $36-43 \%$ |

## MICROBIOLOGICAL STANDARDS

| ATTRIBUTE | TYPICAL ANALYSIS |
| :--- | :--- |
| Standard Plate Count | $<1,000 \mathrm{cfu} / \mathrm{mL}$ at time of filling |
| Coliform | $<10 \mathrm{CFU} / \mathrm{mL}$ |

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

## INGREDIENTS:

Certified organic pasteurized grade A cream.

## STORAGE:

Fresh cream must be stored below $40^{\circ}$ F. To meet stated shelf life, it must be stored below $37^{\circ} \mathrm{F}$. If provided frozen, store frozen at temperatures below $15^{\circ} \mathrm{F}$ for up

## SHELF LIFE:

Fresh cream: Use by 19 days from production date.
Frozen cream in pails: Use by 6 months from production date.

## ALLERGEN:

Contains Milk

## PACKAGING:

Polyethylene bag(275 gallons) in corrugated tote.
Pail ( $43 \mathrm{lb} /$ pail).
HDPE gallon bottle ( $8.35 \mathrm{lb} /$ gallon, 1 gallon $\times 4$ )

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business

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