Organic Heavy Cream



116 Glacier Drive, Suite 201 Lolo, MT 59847

DESCRIPTION:

USDA certified organic cream.

COMPOSITION

ATTRIBUTE	TYPICAL ANALYSIS
Butterfat	36 - 43%

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL ANALYSIS
Standard Plate Count	< 1,000 cfu / mL at time of filling
Coliform	< 10 CFU/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° F. To meet stated shelf life, it must be stored below 37° F. If provided frozen, store frozen at temperatures below 15° 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 lb / pail).
HDPE gallon bottle (8.35 lb / gallon, 1 gallon X 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

specification

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