



## FARMHILL CHEESE (PTY) LTD

DOCUMENT TYPE:	STANDARD OPERATING PROCEDURE		
DOCUMENT SUBJECT:	PRODUCT DESCRIPTION & SPECIFICATION		
PAGE 1 OF 2		DATE ISSUED:	2021/10/29
REVISION: 00		REVISION DATE:	12/2021
RESPONSIBLE PERSON:	KARIN BOTHA		
AUTHORISED BY:	MARK RUBIN		

### Product Name:

### CULTURED CREAM - CRÈME FRAICHE

### Product Description:

Our Crème Fraiche is a thick cultured cream with a smooth, tangy, slightly sour flavour to it. It got a rich and creamy mouthfeel. Crème Fraiche is used in a variety of sweet and savoury recipes like pasta sauces, dips, soups and desserts.

### Pack Size

6 X 500G	2.5KG	5KG
White tub with green	White bucket with green	White bucket with green
0700083675149	0700083675125	0700083675132

### Packaging

### Barcode

### Pallet Configuration

8 X 15 X (6 X 500G)	8 X 30 X 2.5KG	6 X 20 X 5KG
1 PALLET	1 PALLET	1 PALLET

### MOQ

### Shelf Life

8 weeks at <5°C unopened. Use within 7 days of opening

### Allergens

Cow's Milk

### Product is:

Suitable for Vegetarians	No
Kosher Certified	YES
Halaal Certified	YES

### Packaging and Ingredient Supplier:

Tubs/buckets & lids	Polyoak
Ingredients	Sourced from approved suppliers

### Distribution / Storage Requirements

Temperature Parameters:	MIN:	0°C
	MAX:	5°C
The cold chain must be maintained at all times, from the factory to the end consumer.		

## NUTRITIONAL VALUE

DESCRIPTION	PER 100G/ML	MEASUREMENT
Energy	995	KJ
Protein	3,07	g
Carbohydrates	<2.5	g
Total Sugars	2	g
Total Fat	30	g
Saturated fatty acids	17,7	g
Monounsaturated fatty acids	5,25	g
Polyunsaturated fatty acids	0,66	g
Trans fatty acids	0,81	g
Dietary Fibre	<0.5	g
Total Sodium	28,5	mg

Ingredients	Whole Milk
	Cream
	Natamycin
	Lactic Cultures

## QUALITY CONTROL STANDARDS

			Acceptable Limit	Rejection Limit
Microbiological Standard	Coliforms	cfu/g	<10	>10
	E.coli	cfu/g	ABSENT	PRESENT
	Yeasts & Molds	cfu/g	<10	>10
	Listeria Monocytogenes	/25g	ABSENT	PRESENT
	Staphylococcus aureus	cfu/g	ABSENT	PRESENT
	Salmonella	/25g	ABSENT	PRESENT



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PAGE 2 OF 2	DOCUMENT NR:	DATE ISSUED:	01/03/2021
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### CHEMICAL STANDARDS

Chemical Analytical Standard	PH	4.4-4.6
	FAT %	>30%
	MOISTURE %	72 - 75%
	SALT %	< 1%

### CONSUMER HANDLING INSTRUCTIONS

#### 1. INTENDED USE

- Use as a ready to consume product

#### 2. POSSIBLE ABUSE

- Tub/bucket damage and breakage.
- Product might be kept and stored out of temperature range.
- Consumer might freeze the product and compromise the characteristics of the product.
- Should consumer freeze the product, the tub/bucket might burst open.
- Consumer might use product after expiry date.
- Product might be left open and attract undesirable flavours and foreign materials.
- People might pour hot contents into the tub/bucket.

#### 3. VULNERABLE GROUPS

- Groups with allergies for dairy products.
- People with weakened immune systems and disorders.
- Weakened elderly people and infants.

#### 4. TRANSPORT & DELIVERY

- Delivery is done in a refrigerated vehicle.
- Internal temperature of the truck cooler box must be between 0°C and 5°C to maintain cold chain.
- Upon delivery, product should be moved to the cold storage facility as quickly as possible.

#### 5. VISUAL IMAGE



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