



Goat milk cream pasteurised

Chemical characteristics

Milk fat	43 %	(typical)
Dry matter	47 %	(typical)
Acidity	10-15° N	

Bacteriological characteristics

Total plate count	< 5,000 / g
Yeasts and moulds	< 50 + 50 / g
Coliforms	not detectable / 0.1 g
Salmonella	not detectable / 25 g

Nutritional Information (100 g)

Energy	1380 kJ	335 kcal
Protein	2 g	
Carbohydrates	3 g	
Fat	35 g	

Allergen information

Milk protein and lactose are present

Shelf life

- 15 days from production date if stored below 7°C
- 12 months from production date if stored below -18°C

Packaging

Bag in box 15 kg net

