



Goat milk cream pasteurised

Chemical characteristics

Milk fat	38 - 42	%	(typical)
Dry matter	45	%	(typical)

Bacteriological characteristics

Total plate count	< 10,000	/ g
Yeasts and moulds	< 50 + 50	/ g
Coliforms	not detectable	/ 0.1 g
Salmonella	not detectable	/ 25 g

Nutritional Information (100 g)

Energy	1565	kJ	380 kcal
Protein	2	g	
Carbohydrates	3	g	
Fat	40	g	

Allergen information

Milk protein and lactose are present

Shelf life

- 15 days from production date if stored below 5°C
- 12 months from production date if stored below -18°C

Packaging

Bag in box 15 kg net

