



## STANDARDS: PASTEURIZED SWEET CREAM

2015

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### Composition

High Desert's pasteurized Sweet Cream is made from fresh raw milk that is Antibiotic Free.

### General Requirements

Color	Cream
Flavor	Free from objectionable flavors

### Analytical and Chemical Testing

Milk Fat	39.0 – 46.0%
Milk Solids Non-Fat	4.9 – 5.7%
Titrateable Acidity	0.9 -0.13 (Maximum)
Sediment	0.50 mg equivalent
Antibiotics	Not Found
Temperature	45 F (Maximum)

### Bacteriological Requirements

Standard Plate Count	30,000/g (Maximum)
Coliforms	<100g (Maximum)
E Coli	Negative/10 gm
Staph aureus (coag. Positive)	Negative/10 gm
Salmonella	Negative/25g
Listeria	Negative/375g