

Product Specifications

Valley Milk, LLC. Grade A Pasteurized Cream

Valley Milk, LLC. Cream is the fat rich portion of the milk that has been separated by use of centrifugal force. All milk that is being processed in our facility is collected from our dedicated multi-generational, family-owned dairy farms. All of the milk comes straight from the United States in California's San Joaquin Valley.

Product Features:

- Fat Rich
- Enriched with Vitamin A and Vitamin D
- Rich creamy flavor
- Excellent solubility
- Full fat content
- Contains lecithin

Quality Assurance:

Strict quality control procedures are enforced during the process of our products. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognized procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained.

Suggested Uses:

- Is an ideal source for butter, frozen desserts, dairy beverages, etc.

Physical and Chemical Characteristics

Characteristics	Value	Test Method
Butterfat	38.5%-45%	SMEP
Solids Nonfat (SNF)	4.5%-6.2%	SMEP
Titrateable Acidity	≤0.12	SMEP
Total Solids	44.0%-51.2%	SMEP
Color	Pale Cream	SMEP
Temperature	34°-45°	SMEP
Sensory	Sweet Flavored free from objectionable flavors and odors	Organoleptic
Antibiotic	Negative (in accordance to State PMO-Appendix N)	SMEDP

Microbiological Characteristics

Characteristic	Value	Test Method
Coliforms	<10 cfu/g	BAM-AOAC
Standard Plate Count (SPC)	<20,000/ml	BAM-AOAC

Nutritional Values

Parameter	Units	per 100g
Calories	Kcal	340
Water	g	57.81
Protein	g	2.84
Total Fat	g	36.08
Carbohydrates	g	2.74
Total Sugars	g	2.92
Saturated Fat	g	23.032
Monosaturated Fat	g	9.101
Polyunsaturated Fat	g	1.57
Trans Fat	g	1.236
Cholesterol	mg	113
Sodium	mg	27
Potassium	mg	95
Calcium	mg	66
Iron	mg	0.1
Vitamin A	µg	411