

Unhomogenized Heavy Cream Samples Chemical Results

Set: 220609 DATE: 02/28/22

Sample Number	Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**			Titratable Acidity as Lactic Acid%
				True Protein%	Calculated SNF%	By Diff Lactose%	
1	26.12	33.18	2.67	2.52	7.06	3.85	0.10
2	28.52	35.34	2.59	2.45	6.82	3.71	0.09
3	30.55	37.19	2.51	2.37	6.64	3.62	0.09
4	X 31.98	38.45	2.51	2.37	6.47	3.48	0.09
5	34.24	40.53	2.39	2.25	6.29	3.42	0.09
6	Y 35.88	42.00	2.31	2.17	6.12	3.35	0.09
7	37.25	43.27	2.31	2.17	6.01	3.25	0.09
8	38.50	44.36	2.20	2.06	5.85	3.21	0.08
9	Z 39.80	45.53	2.16	2.03	5.73	3.13	0.08
10	41.21	46.85	2.09	1.96	5.64	3.13	0.08
11	42.38	47.87	2.05	1.92	5.49	3.02	0.08
12	44.76	50.02	1.95	1.83	5.26	2.91	0.08
Average 1-12	35.93	42.05	2.31	2.18	6.12	3.34	0.09

All Results Are The Average Of At Least Duplicate Analysis.

Bruce Kuechle, Technical Director

References:

SMEDP 15.086, 15.114, 15.131, 15.133
 AOAC 989.05, 991.20, 991.21, 991.23, 990.20, 990.21

**Calculations:

SNF% = Total Solids% - Fat%
 True Protein% = Total Protein% - Non-Protein Nitrogen%
 By Diff. Lactose%= Total Solids% - Fat% - Total N Protein% - Ash%