

Unhomogenized Heavy Cream Samples Chemical Results

Set: 230625 DATE: 06/19/23

Sample Number	Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**			Titratable Acidity as Lactic Acid%	
				True Protein%	Calculated SNF%	By Diff Lactose%		
1	26.48	33.48	2.60	2.43	7.00	3.87	0.09	
2	28.99	35.75	2.52	2.37	6.76	3.72	0.08	
3	31.24	37.82	2.46	2.33	6.58	3.61	0.09	
4	X	32.18	38.70	2.39	2.25	6.52	3.64	0.08
5		34.78	41.04	2.26	2.12	6.26	3.53	0.08
6	Y	36.52	42.62	2.21	2.07	6.11	3.44	0.08
7		38.02	43.95	2.21	2.08	5.93	3.28	0.07
8		39.04	44.90	2.13	1.99	5.86	3.31	0.07
9	Z	40.44	46.24	2.06	1.91	5.80	3.32	0.07
10		41.47	47.14	2.04	1.90	5.67	3.21	0.07
11		42.39	47.98	2.03	1.90	5.59	3.14	0.07
12		44.02	49.49	1.94	1.81	5.47	3.14	0.07
Average 1-12	36.30	42.43	2.24	2.10	6.13	3.44	0.08	

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%