

Unhomogenized Heavy Cream Samples Chemical Results

Set: **180617** **DATE:** **04/16/18**

Sample Number		Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**			Titratable Acidity as Lactic Acid%
					True Protein%	Calculated SNF%	By Diff Lactose%	
1		26.53	33.45	2.50	2.34	6.92	3.86	0.10
2		28.57	35.32	2.43	2.28	6.75	3.77	0.10
3		30.44	37.01	2.39	2.24	6.57	3.65	0.09
4	X	31.77	38.25	2.31	2.17	6.48	3.65	0.09
5		34.15	40.44	2.24	2.10	6.29	3.54	0.09
6	Y	35.84	41.97	2.17	2.03	6.12	3.46	0.09
7		37.18	43.18	2.13	2.00	6.01	3.39	0.09
8		38.21	44.13	2.08	1.95	5.92	3.36	0.09
9	Z	39.80	45.52	2.03	1.90	5.72	3.22	0.08
10		41.20	46.81	1.97	1.83	5.62	3.19	0.08
11		43.26	48.67	1.90	1.76	5.41	3.06	0.08
12		44.74	49.92	1.87	1.73	5.19	2.87	0.08
Average 1-12		35.97	42.06	2.17	2.03	6.08	3.42	0.09

All Results Are The Average Of At Least Duplicate Analysis.

Bruce Kuechle, Business Unit Manager

References:

SMEDP 15.8F, 15.12B, 15.10C
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%