

Unhomogenized Heavy Cream Samples

Chemical Results

Set: 180611 DATE: 03/05/18

Sample Number		Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**			Titratable Acidity as Lactic Acid%
					True Protein%	Calculated SNF%	By Diff Lactose%	
1		26.26	33.08	2.52	2.40	6.82	3.71	0.10
2		29.10	35.71	2.41	2.29	6.62	3.64	0.09
3		30.42	36.97	2.37	2.22	6.56	3.63	0.08
4	X	31.98	38.32	2.31	2.16	6.34	3.48	0.08
5		34.48	40.61	2.21	2.08	6.13	3.39	0.08
6	Y	36.00	41.97	2.16	2.02	5.97	3.29	0.08
7		37.31	43.18	2.12	2.01	5.86	3.23	0.08
8		38.31	44.10	2.08	1.97	5.79	3.19	0.08
9	Z	39.87	45.44	2.03	1.92	5.58	3.05	0.07
10		41.27	46.75	1.99	1.86	5.48	3.00	0.07
11		43.32	48.60	1.92	1.79	5.28	2.88	0.07
12		44.74	49.89	1.83	1.65	5.15	2.85	0.06
Average 1-12		36.09	42.05	2.16	2.03	5.96	3.28	0.08

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%