

Unhomogenized Heavy Cream Samples Chemical Results

Set: 200611 DATE: 03/16/20

Sample Number	Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**			Titratable Acidity as Lactic Acid%
				True Protein%	Calculated SNF%	By Diff Lactose%	
1	26.31	33.24	2.53	2.37	6.93	3.85	0.11
2	28.81	35.58	2.46	2.31	6.77	3.79	0.10
3	30.09	36.77	2.41	2.26	6.68	3.75	0.10
4	X 32.17	38.61	2.32	2.17	6.45	3.62	0.10
5	34.37	40.68	2.25	2.10	6.31	3.58	0.09
6	Y 36.31	42.41	2.18	2.03	6.10	3.45	0.09
7	37.81	43.72	2.14	2.00	5.90	3.31	0.09
8	38.68	44.45	2.10	1.96	5.78	3.23	0.08
9	Z 40.24	45.93	2.07	1.93	5.69	3.18	0.08
10	41.57	47.13	2.02	1.88	5.55	3.11	0.08
11	42.97	48.44	1.94	1.81	5.48	3.12	0.08
12	43.14	48.58	1.95	1.82	5.43	3.08	0.07
Average 1-12	36.04	42.13	2.20	2.05	6.09	3.42	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%