

Unhomogenized Heavy Cream Samples Chemical Results

Set: 200617 DATE: 04/27/20

Sample Number	Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**			Titratable Acidity as Lactic Acid%
				True Protein%	Calculated SNF%	By Diff Lactose%	
1	26.24	33.33	2.55	2.38	7.08	3.99	0.11
2	28.53	35.32	2.47	2.31	6.79	3.79	0.10
3	30.87	37.41	2.38	2.22	6.54	3.65	0.09
4	X 31.99	38.53	2.35	2.19	6.53	3.68	0.09
5	34.72	40.99	2.23	2.07	6.27	3.55	0.09
6	Y 36.11	42.21	2.19	2.05	6.11	3.44	0.09
7	37.57	43.55	2.14	1.99	5.98	3.38	0.08
8	38.23	44.12	2.12	1.96	5.90	3.33	0.08
9	Z 40.20	45.95	2.03	1.88	5.75	3.29	0.08
10	41.51	47.13	1.99	1.86	5.62	3.20	0.08
11	43.21	48.63	1.94	1.79	5.43	3.08	0.08
12	45.37	50.58	1.86	1.73	5.20	2.94	0.07
Average 1-12	36.21	42.31	2.19	2.04	6.10	3.44	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%