

Unhomogenized Heavy Cream Samples Chemical Results

Set: 200619 DATE: 05/11/20

Sample Number	Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**			Titratable Acidity as Lactic Acid%	
				True Protein%	Calculated SNF%	By Diff Lactose%		
1	25.94	32.80	2.52	2.36	6.85	3.79	0.11	
2	28.24	34.89	2.44	2.28	6.65	3.68	0.10	
3	29.91	36.49	2.37	2.25	6.59	3.72	0.10	
4	X	31.64	38.04	2.29	2.14	6.40	3.61	0.09
5		33.88	40.01	2.22	2.07	6.13	3.43	0.09
6	Y	35.59	41.58	2.17	2.03	6.00	3.36	0.09
7		36.99	42.91	2.11	1.97	5.93	3.36	0.08
8		38.07	43.79	2.09	1.92	5.72	3.19	0.08
9	Z	39.57	45.25	2.03	1.91	5.67	3.21	0.08
10		40.77	46.29	1.99	1.88	5.52	3.11	0.08
11		42.48	47.84	1.93	1.78	5.36	3.02	0.07
12		44.57	49.69	1.86	1.74	5.11	2.86	0.07
Average 1-12	35.64	41.63	2.17	2.03	5.99	3.36	0.09	

All Results Are The Average Of At Least Duplicate Analysis.
Emily Kalinowski, Technical Services Manager

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%