

Unhomogenized Heavy Cream Samples Chemical Results

Set: 200627 DATE: 07/06/20

Sample Number	Mojonnier Fat%	Total Solids%	Total N Protein%	CALCULATED VALUES**			Titratable Acidity as Lactic Acid%
				True Protein%	Calculated SNF%	By Diff Lactose%	
1	26.42	33.28	2.43	2.28	6.87	3.91	0.11
2	29.07	35.71	2.36	2.22	6.64	3.77	0.11
3	30.93	37.47	2.30	2.14	6.55	3.76	0.10
4	X 32.43	38.81	2.24	2.09	6.38	3.66	0.10
5	34.76	40.82	2.17	2.04	6.06	3.42	0.10
6	Y 36.69	42.62	2.09	1.96	5.94	3.39	0.09
7	37.87	43.70	2.01	1.88	5.83	3.37	0.09
8	39.06	44.76	2.00	1.85	5.70	3.26	0.09
9	Z 40.43	46.04	1.95	1.83	5.61	3.23	0.09
10	41.67	47.19	1.92	1.80	5.52	3.18	0.09
11	42.91	48.29	1.86	1.73	5.38	3.12	0.08
12	43.92	49.24	1.86	1.74	5.32	3.06	0.08
Average 1-12	36.35	42.33	2.10	1.96	5.98	3.43	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%