## DATA SHEET

### Gloria Cream Cheese







7404 Product Code:

Smooth, spreadable cheese, derived exclusively from cream. **Product Description:** 

Presentation: Net. Wt. 15 lb (6.80 kg)

Pasteurized Milk, Pasteurized Cream (Milk), Iodized Salt, Cheese Culture, Ingredients List:

Stabilizers (Carob Gum, Guar Gum, Xanthan Gum).

**CONTAINS MILK** Allergens:

Uses: Works great in baking application.

Keep refrigerated (34°F to 39°F) away from foreign odors and other Storage Conditions:

contaminants. Once opened, consume within 10 days.

8 months, keeping it in the original packaging and storage under recommended Total Shelf Life:

conditions.

The product complies with the applicable FDA regulations (Code of Federal Legal Status: Regulation, Title 21, Volume 2, Part 133, Subpart B, Sec. 133.133) and food

labeling requirements.

	Primary	Polyethylene inner bag.
Packaging Characteristics:	Secondary	Folding carton box.
	Tertiary	Cardboard box.

Stowage according to the specification of each box.

Analytical, microbiological, and sensory parameters







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Analytical Properties			
pH	4.4 – 4.9		
NaCl (%)	0.4 – 1.10		
Moisture (%)	53.0 – 55.0		
Fat (%)	33.0 – 36.0		
Microbiological Properties			
Aerobial count (CFU/g)	5,000 maximum		
Yeast and mold (CFU/g)	100 maximum		
Coliforms (CFU/g)	10 maximum		
Sensory Attributes			
Color	Slightly creamy white.		
Flavor	Characteristic, slightly acidic.		
Odor	Characteristic, without foreign odors.		
Appearance	Smooth cream cheese.		

#### **General Information**

This version replaces the previous ones
Document: 7404 FT\_SABS Gloria Cream Cheese 15 lb (6.8 kg) rev1.docx
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Prepared by: Regulation, Documentation and Labeling Department
Authorized by: Quality Assurance Department

The specifications on the datasheet are based on our best knowledge and experience and serve as non-committal information. Users should, however, conduct their own tests to determine how suitable our products are for their specific purposes.

The parameters expressed in the attached content should not be considered as a guarantee of any kind, express or implied.





