

STANDARD 2.5.2

CREAM

Purpose

This Standard defines cream and sets a compositional requirement for this product.

Editorial note:

The Australian processing requirements for cream are contained in Standard 4.2.4.

New Zealand has its own processing requirements for cream.

Table of Provisions

- | | |
|---|----------------------|
| 1 | Interpretation |
| 2 | Composition of cream |

Clauses

1 Interpretation

In this Code –

cream means a milk product comparatively rich in fat, in the form of an emulsion of fat-in-skim milk, which can be obtained by separation from milk.

2 Composition of cream

- (1) Subject to subclause (2), cream must contain no less than 350 g/kg of milk fat.
- (2) The final composition of cream obtained by the separation from milk may be adjusted by the addition of milk or products obtained from milk.

{THIS PAGE INTENTIONALLY LEFT BLANK}