



WHY CHOOSE BURRA FOODS?

Burra Foods is one of Australia's leading dairy companies with a vision to bring the best Australian dairy to the world.

Burra Foods has a state-of-the-art manufacturing plant strategically located in the heart of the picturesque region of south Gippsland on the southern coast of Australia.

The Gippsland region is ideally suited for dairy production with a gentle climate, rolling hills with rich soils and natural resources that allow the milk production to be predominately pasture based. It is a secure and sustainable source of the highest quality farm milk found anywhere in Australia and internationally.

Quality farm milk supply is considered to be the key to manufacturing premium quality products for supply to our customers. Burra Foods partners with dairy farmers who are dedicated to providing the highest quality farm milk.

Burra Foods has a proud heritage in B2B business and with world class manufacturing facilities, processes and quality systems the brand has for many years represented quality and innovation in the global dairy ingredients market.





ABOUT BURRA FOODS CREAM CHEESE

Burra Foods have developed a traditional, all-round versatile cream cheese for all your applications. Developed under the tightest microbiological specifications Burra Foods Cream Cheese has a smooth neutral taste, combined with a creamy soft texture. Burra Foods Cream Cheese is the perfect base for confectionery and bakery products as it provides consistent quality and stability. It also mixes well with other ingredients so can be used in warm and cold applications, sweet or savoury.

RECOMMENDED APPLICATIONS



Innovative and
unique solutions

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BURRA CREAM CHEESE 20KG

PRODUCT

Product Name	Burra Cream Cheese 20 kg
Item Number	200819



PRODUCT DESCRIPTION

Burra Cream Cheese 20 kg is a cheese product made from fresh farm milk, packed in a polyethylene bag inside a cardboard shipper. It should be stored at refrigeration temperatures. This product has a smooth consistency and a clean, fresh acidic flavour. It can be used as a dairy ingredient in general food applications or consumed directly.

TYPICAL SPECIFICATION

Chemical analysis

Parameter	Limits	Target	Units	Method
Moisture (m/m)	52.0 – 55.0	53.5	g/100g	BFI 2300.1.3.02
Milk Fat (m/m)	32.0 – 35.0	33.0	g/100g	BFI 2300.1.3.01
Fat in dry matter	66.0 min		%	Calculation
Protein (crude)(m/m)	7.0 – 9.5	8.5	g/100g	BFI 2300.1.3.03
Salt	0.5 – 1.0	0.6	g/100g	SALT010493
pH	4.5 – 5.0			BFI 0211.2.0.00
Antibiotic	Not Detected		ug/mL	BFI 0211.2.2.00
Lead	0.2 max		mg/Kg	ICPM010611
Aflatoxin M1	<0.20		µg/Kg	AFAL 02 04.93
Melamine	Not Detected		mg/Kg	MELA011013

Microbiological analysis

Parameter	n	c	m	M	Units	Method
Coliforms	5	0		<10	cfu/g	COFD101011
S.P.C.				<1,000	cfu/g	PCFD041005
Yeast & Mould				<10	cfu/g	YMDP010693
Staphylococcus aureus	5	2	100	1000	cfu/gg	STFD040906
Listeria monocytogenes	5	0		Not Detected	/25g	LSFD020505
Salmonella	5	0		Not Detected	/25g	SMFD020505
E. Coli	5	0		Not Detected	/g	CEFD010505

Organoleptic Evaluation

Parameter	Target	Method
Flavour and odour	Good	BFI 2300.4.2.05
Appearance and colour	Normal	BFI 2300.4.2.06

INGREDIENTS

Milk, Cream, Salt, Locust bean gum (E410), Guar gum (E412), Starter cultures (Lactococcus lactis subsp. Lactis, Lactococcus lactis subsp. Cremoris)

NUTRITIONAL INFORMATION (APPROXIMATE)

Per 100g serve (typical analysis)

Energy	1405Kj
Protein	8.5 g
Fat, Total	33.0 g
Saturated	23.1 g
Carbohydrate	2.3 g
Sugar	2.3 g
Sodium	342 mg

PACKAGING

Style	Dairy Bag with Snap Cap. in cardboard shipper
Material	LLDPE (Linear Low Density Poly Ethylene) bag Item 200850 in cardboard shipper Item 200842
Net Content	20 kg
Batch number	XXXXXXXXXX indicates unique 10 digit batch number for each individual process order
Coding	Batch No XXXXXXXXXXXX Carton No XXXX Production Date DD/MM/YYYY Expiry Date DD/MM/YYYY
Label	In accordance with import country requirements
FCL	40' RF FCL 20 pallets, 18,000kg [900kg per pallet (9 cases layer x 5 cases high per pallet, 20kg cartons)] 20' RF FCL 10 pallets, 9,000kg [900kg per pallet (9 cases layer x 5 cases high per pallet, 20 kg cartons)] Refrigerated container set to target 4°C

STORAGE CONDITIONS

Keep refrigerated 1 to 5°C

SHELF LIFE

Best before 12 months from the date of manufacture up to the date the product is opened. Best before 7 days from date of opening if stored in a clean sealed container. Provided product has been stored and used according to the recommended storage conditions given by Burra Foods.

DECLARATIONS

Made in Australia

Halal

Kosher

Pasteurisation according to ANZDAC standards

Does not contain GMO's as per FSANZ Food standards Code: Standard 1.5.2 (Clause 4c)

Department of Agriculture and Water Resources certification available on request

ALLERGENS

Category of Food Allergen (Aust NZ Food Standards Code)	Present	Absent	May Contain
Cereals (containing gluten and their products)		X	
Crustacea and their products		X	
Egg and egg products		X	
Fish and fish products		X	
Lupin and lupin products		X	
Milk and milk products	X		
Peanut and their products		X	
Soybean and their products		X	
Added sulphites (in concentrations of 10mg/kg or more)		X	
Tree nuts and sesame seeds and their products other than coconut from the fruit of the palm Cocos nucifera)		X	

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