

## Dry Cream

### GOST 1349-85

Natural dry cream is a nutritious, high-calorie dairy product. It contains **42% fat**, more than **two-thirds of which are unsaturated fatty acids**, along with **30% carbohydrates** (easily digestible simple sugars) and **about 20% protein**. Additionally, dry cream is rich in organic acids, vitamins, and minerals. The caloric value is **567 kcal per 100 g**.

### Health Benefits:

Due to its high-calorie content and beneficial nutrients, dry cream:

- **Replenishes energy** (thanks to high carbohydrate content).
- **Supports cell membrane formation** and enzyme/hormone synthesis (due to proteins and fats).
- **Aids gut microbiota** (with B vitamins).
- **Participates in blood formation** (due to vitamins, iron, and copper).
- **Improves bone, joint, and skin health** (thanks to calcium and phosphorus).
- **Reduces swelling and normalizes heart rhythm** (due to potassium).
- **Enhances nerve signal transmission and memory** (with B vitamins).
- **Helps balance hormones** (thanks to minerals and cholesterol).

Adding **dry cream to coffee** reduces the negative effects of caffeine on the body.

### Production Process:

Dry cream is made by **concentrating and drying pasteurized fresh cow's cream and milk**. The product's **flowability** depends on the friction and cohesion of particles. High dry matter content ensures **good transportability and long shelf life**.

### Uses:

- Direct consumption
- Production of **infant formula** and other food products

### Physical & Chemical Properties:

<b>Parameter</b>	<b>Standard</b>
<b>Fat content, % (min)</b>	42.0
<b>Moisture content, % (max)</b>	4.0
<b>Solubility Index (raw sediment), cm<sup>3</sup></b>	
- Highest grade	0.2
- First grade	0.6
<b>Acidity, °T (max)</b>	20.0

**Packaging:**

- **Retail packaging: 250 g**
- **Bulk packaging: 25 kg** (multi-layer paper bags with a polyethylene liner)

**Shelf Life & Storage:**

- **Shelf life: 8 months**
- **Storage conditions: 0°C to +10°C, relative humidity ≤85%**