

|  |                               |                         |
|--|-------------------------------|-------------------------|
|  | <b>UN RATIONS STANDARD</b>    | <b>DATE:</b> 30/10/2011 |
|  | <b>DAIRY CHEESE CAMPAZOLA</b> | <b>ED N°:</b> 01        |
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## 1. PRODUCT NAME

DAIRY CHEESE CAMPAZOLA

| PRODUCT RISK |        |      |
|--------------|--------|------|
| LOW          | MEDIUM | HIGH |

## 2. DESCRIPTION



Soft surface ripened, primarily mould cheese made of pasteurized cow's milk that is a combination of Camembert (soft-ripened triple cream cheese) and Italian Gorgonzola. Rind formation and maturation (proteolysis) from the surface to the centre is predominantly caused by *Penicilliumroqueforti* (Gorgonzola) *Penicilliumcandidum* and/or *Penicilliumcamembertii**Penicilliumcaseicolum*(Camembert).

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Cambozola Cheese shall contain ingredientssuch as, but not limited to:

Milk

Starter cultures forming acid lactic or flavour bacteria including *Geotrichumcandidum*, *Brevibacterium linens*, and yeast.

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

Enzymes to enhance ripening process

Processing aids

Flours and starches (from rice, corn and potatoes)

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

## 4. MICROBIOLOGICAL CRITERIA

| Food Safety Parameters        | MAXIMUM LIMITS  |
|-------------------------------|---|
| <i>Salmonella spp.</i>        | n=5, c=0, m= Absent 25 g.                                     |
| <i>Listeria monocytogenes</i> | n=5, c=0, m= Absent 25 g.                                     |
| <i>Escherichia coli</i>       | n=5, c=2, m= 10 cfu/g, M= 10 <sup>2</sup> cfu/g.              |
| Hygiene Parameters            | MAXIMUM LIMITS  |
| <i>Staphylococcus aureus</i>  | n=5, c=2, m= 10 <sup>2</sup> cfu/g, M= 10 <sup>3</sup> cfu/g. |

## 5. CHEMICAL CRITERIA

|  |                               |                         |
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| <b>SAFETY PARAMETERS</b> | <b>MAXIMUM LIMITS</b> |
|--------------------------|-----------------------|
|--------------------------|-----------------------|

Aflatoxin M1 ≤0.5 µg/kg

| <b>QUALITY PARAMETERS</b> | <b>LIMITS</b> |
|---------------------------|---------------|
|---------------------------|---------------|

Dry matter >41%-48%

Milk fat in dry matter ≥40%-≤55%

## **6. PHYSICAL CRITERIA**

| <b>PARAMETER</b> | <b>LIMITS</b> |
|------------------|---------------|
|------------------|---------------|

Storage Temperature ≤ 6°C

Texture and appearance Soft (when pressed by thumb), not crumbly, smooth and creamy. Without gas holes. Rind covered with a white powder.

Odour or flavour Subdued blue cheese flavour.

Colour From white to light yellow with dark green or blue veins.

Foreign matter Free from any impurity inappropriate of the product.

## **7. NUTRITION FACTS (Approximate values per 100 grams)**

| <b>NUTRIENTS</b> | <b>AMOUNT PER 100 g OF PRODUCT</b> |
|------------------|------------------------------------|
|------------------|------------------------------------|

Energy 372.8 Kcal

Proteins 20.3 g

Carbohydrates 0 g

Fats 32.4 g

## **8. PACKAGING**

| <b>PARAMETER</b> | <b>LIMITS</b> |
|------------------|---------------|
|------------------|---------------|

Primary packaging Food grade waxed paper or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.

Secondary packaging Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.

Primary Packaging Net weight Up to 4 Kg

Warranty at deliver location 2 weeks

## **9. LABELLING**

- UNSTD- GEN-02 "UN Product labelling"

## **10. OTHER REQUIREMENTS**

- CODEX CAC/RCP 57-2004: "Code of Hygienic practices for milk and milk products"
- CODEX STAN 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"