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	DAIRY MILK CHOCOLATE LONG LIFE	ED Nº: 01
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

Chocolate milk UHT

2. DESCRIPTION

Cow's milk for direct consumption that has suffered a process of Ultra High Temperature treatment (UHT= 135°C during 2 seconds or equivalent) before packaging into pre-sterilized tetra bricks in a sterile atmosphere. Cacao or cocoa products added before UHT treatment.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Chocolate milk UHT shall contain ingredients such as, but not limited to:

Cow's milk

Cacao

White sugar

3.2. OTHER PERMITTED INGREDIENTS


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
Pathogenic micro-organisms	Total absent
Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after a 30°C ± 1°C incubation for 14 days)	n=5, c=2, m= 0 cfu/ml, M=10 cfu/ml
<i>Enterobacteriaceae</i> (after a 30°C incubation for 14 days)	n=5, c=2, m= 0 cfu/ml, M=5 cfu/ml

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.5µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat content	≥ 2.5 %
Total Milk Solids	≥ 12%
Fat free cocoa solids	≥ 2.5%
Total cocoa Solids	≥ 25%
Titration acidity (expressed in grams of Lactic acid /100 ml milk)	≤ 0.02

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	Ambient
Odour or flavour	Fresh and free of foreign odours
Colour	White translucent.
Foreign matter	Free from any impurity.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	77 Kcal
Proteins	2.99 g
Carbohydrates	8.98 g
Fats	3.59 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Tetra Brick
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 1 Lt.
Warranty at deliver location	4 months

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 STAND 141-1983 (Rev. 1: 2001): “Codex standard for cocoa (cacao), mass (cocoa/chocolate liquor) and cocoa cake.
- CODEX STAND 212-1999 Amd. 2001: “Standard for sugars”
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”