	<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 30/10/2011
	<b>DAIRY ICE CREAM STRAWBERRY</b>	<b>ED Nº:</b> 01
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## 1. PRODUCT NAME

DAIRY ICE CREAM STRAWBERRY

### PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Frozen dessert made from pasteurized cow's milk and cream with strawberriesflavour.

## 3. INGREDIENTS

### 3.1.ESSENTIAL INGREDIENTS

#### INGREDIENT

Strawberry Ice Cream shallcontainingredientssuch as, butnotlimitedto:

Cow's milk

Double cow's cream

Sugar

Strawberry flavour

Egg yolk

Salt

### 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

*Listeria monocytogenes*

m= Absent in 25 g.

*Salmonella* spp.

m= Absent in 25 g.

Total plate count

n=5, c=2, m=  $10^5$ cfu/g,M=5x10<sup>5</sup>cfu/g

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total Coliforms

n=5, c=2, m= 10 cfu/g,M=10<sup>2</sup>cfu/g

*Staphylococcus aureus*

n=5, c=2, m= 10 cfu/g.,M=10<sup>2</sup>cfu/g


## 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1

≤ 0.5 µg/kg

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QUALITY PARAMETERS	LIMITS
Milk fat content	>10%
Milk Solids non fat	> 10%
Total Milk Solids	>20%

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ - 18°C
Odour or flavour	Fresh and free of foreign odours.
Colour	Pink (typical of strawberry)
Foreign matter	Free from any impurity inappropriate of the product
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	188 Kcal
Proteins	2.71 g
Carbohydrates	25.8 g
Fats	18.6 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed 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 5 L.
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 CAC/RCP 15-1976 (Rev. 1 2007): "Code of Hygienic practices for eggs and egg products"
- CODEX STANDS 212-1999 Amd. 2001: "Standard for sugars"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"