

	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY CHEESE DANISH BLUE	ED Nº: 01
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1. PRODUCT NAME

DAIRY CHEESE DANISH BLUE (Danablu)

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Semi-soft creamery ripened cheese (8-12 weeks) with no rind and a semi-hard surface. Primarily mould cheese made of pasteurized cow's milk. Maturation (proteolysis) from the surface to the centre is caused by *Penicilliumroqueforti*. The shape is of a flat cylinder, or a flat rectangle or square. No freezing of fresh cheese is permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Danish blue Cheese (Danablu) shall contain ingredients such as, but not limited to:

Cow's milk

Starter cultures forming acid lactic or flavour bacteria including *Penicilliumroqueforti*.

Rennet (or other coagulating enzymes)

Sodium Chloride

Potable water

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

Calcium Chloride (max. 200 mg/kg)

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 ² cfu/g
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 ² cfu/g., M= 10 ³ cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤0.5 µg/kg
QUALITY PARAMETERS	LIMITS
Dry matter	>52%
Milk fat in dry matter	≥50%
Moisture	< 48%

6. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Storage Temperature	≤ 6°C
Texture and appearance	Semi-soft, not crumbly, smooth and creamy, slightly moistured. Free or few gas holes. A few openings and splits are acceptable.
Odour or flavour	Sharp tasty and salty.
Colour	From white to yellowish. Blue veined
Foreign matter	Free from any impurity inappropriate of the product.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	369 Kcal
Proteins	20.3 g
Carbohydrates	0 g
Fats	32.4 g

8. PACKAGING

PARAMETER	LIMITS
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 3Kg.
Warranty at deliver location	1 month

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"