

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>DAIRY CHEESE PROCESSED SLICES</b>	ED N°: 01
	<b>CODE: UNSTD-COM 1144</b>	Page: 1 of 2

## 1. PRODUCT NAME

DAIRY CHEESE PROCESSED SLICES

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Slices of a pasteurized processed cheese made from one or more cheeses (minimum 75%) and optional ingredients like dairy and nondairy products (maximum 25%). Slices must weigh between 20 g. - 30 g. and be individually wrapped. Freezing of fresh cheese is not permitted

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Slices of processed cheese mozzarella, cheddar or gouda cheese shall contain ingredients such as, but not limited to:

Milk

Starter cultures of harmless forming acid lactic or flavour bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

### 3.2. OTHER INGREDIENTS PERMITTED

#### INGREDIENT

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

*Salmonella* spp.

n=5, c=0, m= Absent 25 g.

*Listeria monocytogenes*

n=5, c=0, m= Absent 25 g.

*Escherichia coli*

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

#### Hygiene Parameters

#### MAXIMUM LIMITS

*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

#### QUALITY PARAMETERS


#### LIMITS

Dry matter

>50-51%

Milk fat in dry matter

50%

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ 6°C
Texture and appearance	Typical of the variety of cheese
Odour or flavour	Typical of the variety of cheese.
Colour	From ivory to orange
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	297 Kcal
Proteins	17.8 g
Carbohydrates	5 g
Fats	23 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic individually wrapped 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	Food grade plastic heat sealed or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Primary Packaging Net weight	Up to 30 gr
Secondary Packaging Net weight	Up to 300 gr
Warranty at deliver location	3 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"