	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY CHEESE EDAM	ED N°: 01
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1. PRODUCT NAME

Edam Cheese

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ripened firm/semi-hard cheese made of pasteurized cow's or buffalo's milk or a mixture of both. The shape is of a flat block with a dry rind which may be coated. No freezing of fresh cheese is permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Edam Cheeseshallcontainingredientssuch as, butnotlimitedto:
Milk

Starter cultures of harmless acid lactic or flavour producing bacteria

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

Salmonella spp.

n=5, c=0, m= Absent in25 g.

Listeria monocytogenes

n=5, c=0, m= Absent in25 g.

Escherichia coli

n=5, c=2, m= 10^2 cfu/g, M= 10^3 cfu/g

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10^2 cfu/g, M= 10^3 cfu/g


5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

$\leq 0.5 \mu\text{g/kg}$

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QUALITY PARAMETERS	LIMITS
Dry matter	>41%-48%
Milk fat in dry matter	45%-50%
Moisture	< 45%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ 6°C
Texture and appearance	Firm (when pressed by thumb), regularly distributed few small gas holes mostly up to 10 mm. A few openings and splits are permitted
Odour or flavour	Almost odourless
Colour	From ivory to yellow
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	331 Kcal
Proteins	24.9 g
Carbohydrates	0 g
Fats	25.7 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Wax or food grade plasticsealed 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 3 Kg.
Warranty at deliver location	2 months

9. LABELLING

See 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"