

	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY CHEESE FETA	ED N°: 01
	CODE: UNSTD-COM 1139	Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY CHEESE FETA

2. DESCRIPTION



Soft or semi-hard salty ripened (more than 3 months in brine) brined curd cheese, made from sheep's pasteurized milk or a mixture of sheep (>70%) and goat, with small holes, a compact touch, few cuts, and no rind. Usually formed into square cakes, it must be preserved in brine. Freezing of fresh cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Feta Cheese shall contain ingredients such as, but not limited to:

Pasteurized sheep's milk (or mixture of sheep and goat)

Starter cultures of acid lactic producing bacteria

Chloride calcium

Rennet

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS


None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp.</i>	n=5, c=0, m= Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent in 25 g.
<i>Escherichia coli</i>	n=5, c=2, m= 10^2 cfu/g, M= 10^3 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	$\leq 0.5 \mu\text{g/kg}$
QUALITY PARAMETERS	LIMITS
Dry matter	$\geq 40\%$ (soft); $\geq 52\%$ (semi-hard)

	UN RATIONS STANDARD	DATE: 30/10/2011
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	CODE: UNSTD-COM 1139	Page: 2 of 2

Milk fat in dry matter	≥ 40%
Moisture	≤ 60% (soft); ≤ 48% (Semi-hard)
pH	4.4-4.6

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ 6°C
Texture	Slightly granny
Odour or flavour	Tangy and salty. Free of foreign odours
Colour	White yellowish.
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	287 Kcal
Proteins	15.4 g
Carbohydrates	1.2 g
Fats	24.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene 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 5Kg.
Warranty at deliver location	2 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 208-1999: "General standard for cheeses in Brine"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"