

	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY YOGURT LOW FAT PINEAPPLE UHT	ED Nº: 01
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1. PRODUCT NAME

UHT Pineapple Low Fat Yogurt UHT

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

Milk product obtained by fermentation of milk through the addition of starter cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii subsp. bulgaricus* and heat treated after fermentation in order to eliminate the presence of any bacteria in the final product.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

UHT Pineapple Low Fat Yogurt UHT shall contain ingredients such as, but not limited to:

Cow's milk

Starter cultures (*Streptococcus thermophilus* and *Lactobacillus delbrueckii subsp. bulgaricus*)

Pineapple flavour and colour

Sugar

3.2. OTHER PERMITTED INGREDIENTS

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

Pathogenic micro-organisms

Total Absent

Total Plate count (after a 30°C ± 1°C incubation for 14 days)

n=5, c=2, m= 0 cfu/ml, M=10 cfu/ml.

Hygiene Parameters

MAXIMUM LIMITS

Enterobacteriaceae (after a 30°C incubation for 14 days)

n=5, c=2, m= 0 cfu/ml, M=5 cfu/ml.

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.5 µg/kg

QUALITY PARAMETERS

LIMITS

Milk fat content

1%-2%

Milk solids content

≥ 8.2%

Milk Protein

≥ 2.7%

Titration acidity (expressed as grams of Lactic acid /100 ml of milk)

≥ 0.6%

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	Ambient
Odour or flavour	Fresh and free of foreign odours.
Colour	Yellowish (Typical of pineapple)
Foreign matter	Free from any impurity.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	90.3 Kcal
Proteins	3.8 g
Carbohydrates	16.73 g
Fats	0.90 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed 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 150 gr
Warranty at deliver location	3Months

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 STAND 212-1999 Amd. 2001: "Standard for sugars"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"