

	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY CHEESE COTTAGE	ED Nº: 01
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY CHEESE COTTAGE

2. DESCRIPTION



Soft rindless and unripened cheese made of cow's or buffalo's milk or a mixture of both. The cheese is drained but not pressed, this way the curds remain loose in some whey. Curd is usually washed to remove acidity resulting in a sweet curd cheese. Freezing of fresh cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cottage Cheeses shall contain ingredients such as, but not limited to:

Cow's or buffalo's milk (or their mixture)

Starter cultures of acid lactic producing bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

Processing aids


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
<i>Salmonella</i> spp.	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 cfu/g, M= 10 ² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤0.5 µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat	4-5%

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Milk fat in dry matter $\geq 18\%$

Moisture $\leq 80\%$

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	$\leq 6^{\circ}\text{C}$
Texture	Granular texture consisting in individual soft curd granules from 3mm to 12mm
Odour or flavour	Sweet. Free from foreign odours
Colour	White
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	90 Kcal
Proteins	13.74 g
Carbohydrates	3.63 g
Fats	1.93 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 2 kg
Warranty at deliver location	2 weeks

9. LABELLING

- UNSTD-GEN-02: "UN Productlabelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 57-2004: "Code of Hygienic practices for milk and milk products".
- CODEX STAND 221-2001 (Amd: 2010): "Group Standard for unripened cheese including fresh cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"