

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

1. PRODUCT NAME

DAIRY CHEESE GRATED PARMESAN

2. DESCRIPTION



Hard granular ripened cheese (aged minimum two years) with rind made with raw cow's milk. Cheese must be grated. No freezing of fresh cheese is permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Grated Parmesan Cheese shall contain ingredientssuch as, but not limited to: Raw cow's milk

Starter whey

Calf rennet

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

None

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= 10^2 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

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

QUALITY PARAMETERS

LIMITS

Dry matter

> 68%

Milk fat in dry matter

> 32%

Moisture

< 32%

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ 6°C
Texture and appearance	Grated, with a granny appearance.
Odour or flavour	Strong Unami taste (similar to Roquefort).
Colour	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	384 Kcal
Proteins	34.4 g
Carbohydrates	0.05 g
Fats	27.4 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene 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.
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 500 gr
Warranty at deliver location	1 month

9. LABELLING

- UNSTD- GEN-02 "UN Product labeling"

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"