

	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY CHEESE HALLOUMI	ED Nº: 01
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1. PRODUCT NAME

DAIRY CHEESE HALLOUMI

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Soft and white brined curd cheese, made from sheep's or goat's pasteurized milk or a mixture of both. It shall be preserved in brine. Frozen Product.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

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

Pasteurized sheep or/and goat milk

Starter cultures of acid lactic producing bacteria

Rennet or other suitable enzymes

Potable water

Sodium Chloride

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
<i>Salmonella spp.</i>	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 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	≤ 0.5 µg/kg
QUALITY PARAMETERS	LIMITS
Dry matter	≥ 40%
Milk fat in dry matter	≥ 40%
Moisture	≤ 60% (soft)

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ - 18°C
Texture	Layered
Odour or flavour	Salty. Free for 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	285 Kcal
Proteins	19.5 g
Carbohydrates	2.5 g
Fats	22.1g

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 to 500 g
Warranty at deliver location	1 month

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 cheese in brine"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"