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|  | UN RATIONS STANDARD | DATE: 30/10/2011 |
| | DAIRY CHEESE HAVARTI | ED N°: 01 |
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1. PRODUCT NAME

Havarti Cheese

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



Ripened (three months minimum) firm semi-soft cheese made of pasteurized cow's or buffaloes' milk (or a mixture of both). The shape is fat cylindrical or rectangular with greasy smear ripened rind that may be coated. Freezing of fresh cheese not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Havarti Cheeseshallcontainingredientssuch as, butnotlimitedto:

Milk

Starter cultures of harmless forming acid lactic or flavour bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

3.2. OTHER INGREDIENTS PERMITTED

INGREDIENT

Enzymes to enhance ripening process

Processing aids

Flours and starches (from rice, corn and potatoes)


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 | ≤0.5µg/kg |
| QUALITY PARAMETERS | LIMITS |
| Dry matter | >50-54% |

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Milk fat in dry matter 45%-55%

Moisture < 50%

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|------------------------|--|
| Storage Temperature | ≤ 6°C |
| Texture and appearance | Firm, creamy, plenty or irregular gas holes (width: 1-2mm and length: up to 10 mm.). |
| Odour or flavour | From sweet to very sweet buttery aroma, slightly acidic. |
| Colour | From ivory to yellow |
| 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 | 403.68 Kcal |
| Proteins | 19.4 g |
| Carbohydrates | 0.1 g |
| Fats | 36.7 g |

8. PACKAGING

| PARAMETER | LIMITS |
|------------------------------|--|
| Primary packaging | Food grade plasticsealed 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 2Kg. |
| 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 STAN 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"