	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY CHEESE HARD CANNED	ED Nº: 01
	CODE: UNSTD-COM 1143	Page: 1 of 2

1. PRODUCT NAME

DAIRY CHEESE HARD CANNED

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Unripened cheese made of cow's or buffalo's milk or a mixture of both. The product is hermetically sealed in can and commercially sterile.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Unripened canned cheese shall contain ingredientssuch 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

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</i> spp.	n=5, c=0, m= Absent 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent 25 g.
<i>Clostridium botulinum</i>	n=5, c=0, m= Absent in 25 g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤0.5µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat	> 25% and < 45%
Dry matter	> 61%
Milk fat in dry matter	≥ 50%

	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY CHEESE HARD CANNED	ED Nº: 01
	CODE: UNSTD-COM 1143	Page: 2 of 2

Moisture $\leq 39\%$

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	Ambient
Texture	Hard.
Odour or flavour	Typical of Cheddar cheese
Colour	From yellowish to orange
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	392.84 Kcal
Proteins	25.39 g
Carbohydrates	0.36 g
Fats	32.2 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (Food grade)
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 800 gr.
Warranty at deliver location	3 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 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"