	UN RATIONS STANDARD	30/10/2011
	DAIRY ICE CREAM VANILLA	ED N°: 01
	CODE: UNSTD-COM 1151	Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY ICE CREAM VANILLA

2. DESCRIPTION



Frozen dessert made from pasteurized cow's milk and cream with vanilla flavour.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Vanilla Ice Cream shall contain ingredients such as, but not limited to:

Cow's milk

Double cow's cream

Sugar

Vanilla beans

Vanilla flavour

Egg yolk

Salt

3.2. OTHER PERMITTED INGREDIENTS


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>Listeria monocytogenes</i>	m= Absent in 25 g.
<i>Salmonella</i> spp.	m= Absent in 25 g.
Total plate count	n=5, c=2, m= 10^5 cfu/g, M= 5×10^5 cfu/g
Hygiene Parameters	MAXIMUM LIMITS
Total Coliforms	n=5, c=2, m= 10 cfu/g, M= 10^2 cfu/g
<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

	UN RATIONS STANDARD	30/10/2011
	DAIRY ICE CREAM VANILLA	ED N°: 01
	CODE: UNSTD-COM 1151	Page: 2 of 2

QUALITY PARAMETERS

LIMITS

Milk fat content	>10%
Milk Solids non fat	> 10%
Total Milk Solids	>20%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage Temperature	≤ - 18°C
Odour or flavour	Fresh and free of foreign odours.
Colour	Cream or yellow (Typical of vanilla)
Foreign matter	Free from any impurity inappropriate of the product
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	194 Kcal
Proteins	2.19 g
Carbohydrates	24.7 g
Fats	9.69 g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging	Food grade plastic 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 5 L.
Warranty at deliver location	4 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 CAC/RCP 15-1976 (Rev. 1 2007): "Code of Hygienic practices for eggs and egg products"
- CODEX STAND 212-1999 Amd. 2001: "Standard for sugars"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"