

	<b>UN RATIONS STANDARD</b>	DATE: 30/11/2013
	<b>DAIRY YOGURT LOW FAT VANILLA UHT</b>	ED Nº: 02
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PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

UHT Vanilla Low Fat Yogurt

## 2. DESCRIPTION

Milk product obtained by fermentation of milk through the addition of starter cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus* and heat treated after fermentation in order to eliminate the presence of any bacteria in the final product.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

UHT Vanilla Low Fat Yogurt UHT shall contain ingredients such as:

Cow's milk

Starter cultures (*Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus*)

Vanilla flavour

Sweetener

### 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
Pathogenic micro-organisms	Total absent
Total Plate count (after a 30°C ± 1°C incubation for 14 days)	n=5, c=2, m= 0 cfu/ml, M=10 cfu/ml.
Hygiene Parameters	MAXIMUM LIMITS
<i>Enterobacteriaceae</i> (after a 30°C incubation for 14 days)	n=5, c=2, m= 0 cfu/ml, M=5 cfu/ml.

## 5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.5 µg/kg
QUALITY PARAMETERS	MAXIMUM LIMITS
Milk fat content	0.5-2%
Milk solids non fat	≥ 8.25%
Milk Protein	≥ 2.7%
Titrateable acidity ( expressed as grams of Lactic acid /100 ml of milk)	≥ 0.9%

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	Ambient
Odour or flavour	Fresh and free of foreign odours.
Colour	Cream or yellowish (Typical of vanilla)
Foreign matter	Free from any impurity.

## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	90.3 Kcal
Proteins	3.8 g
Carbohydrates	16.73 g
Fats	1.2 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed packing material that maintains product's 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 150 g
Warranty at deliver location	3 Months

## 9. LABELLING

- See UNSTD- GEN-02 "UN Product labelling"

## 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 57-2004: "Code of Hygienic practices for milk and milk products"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"