

	UN RATIONS STANDARD	DATE: 30/10/2011
	DAIRY MILK CONDENSED SWEETENED	ED Nº: 01
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1. PRODUCT NAME

Sweetened condensed milk

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

Cow's milk product obtained by partial removal of water from milk with the addition of sugar. Raw milk has to suffer a heat treatment, at least equivalent to a pasteurization process, in any moment of the production. The fat and/or protein content of the milk may have been adjusted, only to comply with the chemical requirements (Section 5 of this Standard) by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted. The product is hermetically sealed in can and commercially sterile.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cow's milk

Sugar

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

PERCENTAGE

Milk retentate: Product obtained concentrating milk protein by ultrafiltration of milk.

To comply with chemical criteria

Milk permeate: Product obtained by removing milk proteins and milkfat from milk.

To comply with chemical criteria

Milk Cream

To comply with fat percentage

Lactose

To comply with technical criteria

Permitted 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

Salmonella spp.

m=Absent in 25 g.

Listeria monocitogenes

m= Absent in 25 g.

Clostridium botulinum

n=5, c=0, m= Absent in 25 g

Hygiene Parameters

MAXIMUM LIMITS

Total *enterobacteriaceae*

n=5, c=2, m= 0 cfu/g, M=5 cfu/g

Staphylococcus aureus

n=5, c=1, m=0 cfu/g, M=5 cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.5µg/kg

QUALITY PARAMETERS

LIMITS

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Milk fat content	> 8%
Milk Solids	> 28%
Milk Protein in Milk Solids non-fat	> 34% (expressed as fat free dry matter)
Lactate	≤ 0.03 % (expressed as fat free dry matter)

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	Ambient
Texture	Semi-liquid consistency.
Odour or flavour	Fresh and free of foreign odours.
Colour	Light cream or yellowish.
Foreign matter	Free from any macroscopic impurity.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	325 Kcal
Proteins	6.99 g
Carbohydrates	53.4 g
Fats	8.09 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 1 Lt
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 STAND 212-1999 Amd. 2001: "Standard for sugars"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"