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|  | UN RATIONS STANDARD | DATE: 30/11/2013 |
| | DAIRY CHEESE COTTAGE | ED Nº: 02 |
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| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

1. PRODUCT NAME

DAIRY CHEESE COTTAGE

2. DESCRIPTION



Soft rindless and unripened cheese made of cow's or buffalo's milk or a mixture of both. The cheese is drained but not pressed, this way the curds remain loose in some whey. Curd is usually washed to remove acidity resulting in a sweet curd cheese. Freezing of fresh cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cottage Cheese shall contain ingredients such as:

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

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 cfu/g , M= 10 ² cfu/g |
| Hygiene Parameters | MAXIMUM LIMITS |
| <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 |
| QUALITY PARAMETERS | LIMITS |
| Milk fat | 4-5% |

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Milk fat in dry matter $\geq 18\%$

Moisture $\leq 80\%$

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|---------------------|---|
| Storage Temperature | $\leq 6^{\circ}\text{C}$ |
| Texture | Granular texture consisting in individual soft curd granules from 3mm to 12mm |
| Odour or flavour | Sweet. Free from foreign odours |
| Colour | White |
| 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 | 90 Kcal |
| Proteins | 13.74 g |
| Carbohydrates | 3.63 g |
| Fat | 4.3 g |

8. PACKAGING

| PARAMETER | LIMITS |
|------------------------------|---|
| Primary packaging | Food grade plastic polyethylene 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 2 kg |
| Warranty at deliver location | 2 weeks |

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"