

	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY CHEESE CAMBOZOLA	ED N°: 05
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1. PRODUCT NAME

DAIRY CHEESE CAMBOZOLA

2. DESCRIPTION



Soft surface ripened, primarily mould cheese made of pasteurized cow's milk that is a combination of Camembert (soft-ripened triple cream cheese) and Italian Gorgonzola. Rind formation and maturation (proteolysis) from the surface to the centre is predominantly caused by *Penicillium roqueforti* (Gorgonzola) *Penicillium candidum* and/or *Penicillium camemberti*, *Penicillium caseicolum* (Camembert). Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cambozola Cheese shall be made from pasteurized cow's milk, Cream and the following:
 Starter cultures forming acid lactic or flavour bacteria including *Geotrichum candidum*, *Brevibacterium linens*, and yeast.
 Rennet (or other coagulating enzymes)
 Salt
 Potable water
 Optional Ingredients: Enzymes to enhance ripening process; Processed aids

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
<i>Salmonella spp.</i>	n=5, c=0, m= Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent in 25 g.
Staphylococcal enterotoxins	n=5, c=0, m= Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Coagulase-positive staphylococci	n=5, c=2, m= 10 ² cfu/g, M= 10 ³ cfu/g.
<i>Escherichia coli</i>	n=5, c=2, m= 10 ² cfu/g, M= 10 ³ cfu/g.

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.05 µg/kg
QUALITY PARAMETERS	LIMITS
Dry matter (min)	≥ 60 %
Milk fat in dry matter (min)	≥ 60 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	2°C to 6°C
Texture and appearance	Soft (when pressed by thumb), not crumbly, smooth and creamy. Without gas holes. Rind covered with a white powder.
Odour or flavour	Subdued blue cheese flavour. Sharp and sweet
Colour	From white to light yellow with dark green or blue veins.
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	360 kcal
Proteins	18 g
Carbohydrates	< 0.5 g
Fats	32 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade waxed paper or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary Packaging Net weight	From 500 g to 2.5 Kg
Warranty at delivery location	Minimum 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 STAN 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"