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

HAVARTI CHEESE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Havarti is a ripened firm/semi-hard cheese prepared from pasteurized cow's or buffaloes' milk (or a mixture of both). The shape is fat cylindrical, rectangular or of a loaf shape with a slightly greasy smear ripened rind that may be coated.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Havarti Cheese shall contain ingredients such as,
 Cow's or buffaloes' milk (or their mixture)
 Starter cultures of harmless forming acid lactic or flavour bacteria
 Rennet (or other coagulating enzymes)
 Potable water
 Salt
 Optional: Enzymes to enhance ripening process, processing aids.

3.2. OTHER INGREDIENTS PERMITTED

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	≤ 0.05µg/kg
Total nitrates (Sodium and/or Potassium nitrate), expressed as residual NO ₃ ions	≤ 35 mg/kg

QUALITY PARAMETERS

LIMITS

Dry matter (min)	≥ 58 %
Milk fat in dry matter (min)	≥ 60 %

6. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Texture and appearance	Smooth, creamy, plenty of irregular tiny holes (width: 1-2mm and length: up to 10 mm).
Odour or flavour	Buttery, creamy and sweet.
Colour	Near white or ivory through to light yellow or yellow colour
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation Temperature	From 2°C to 6°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	420 kcal
Proteins	19 g
Carbohydrates	< 0.1 g
Fats	38 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or recyclable/ biodegradable polyethylene or equivalent packing material that maintains the 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 rigors of transport and handling.
Primary Packaging Net weight	From 500 g to 2.5 Kg.
Warranty at delivery location	Minimum 2 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 STAN 267-1966: CODEX STANDARD FOR HAVARTI
- CODEX STAN 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"