

	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY CHEESE MOZZARELLA	ED Nº: 04
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1. PRODUCT NAME

DAIRY CHEESE MOZZARELLA

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Mozzarella with a low moisture content is a firm/ semi-hard homogeneous rindless and unripened cheese made of pasteurized cow's or buffalo's milk or a mixture of both.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Mozzarella 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
 Salt
 Optional ingredients: Processing 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 cfu/g, M= 10 ² cfu/g
<i>Escherichia coli</i>	n=5, c=2, m= 10 cfu/g, M= 10 ² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS


MAXIMUM LIMITS

Aflatoxin M 1	≤ 0.05 µg/kg
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QUALITY PARAMETERS

LIMITS

Dry matter (min)	≥ 45 %
Milk fat in dry matter (min)	≥ 45 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Semi-hard with no holes. Firm but cream cheese with unique stretchiness.
Odour or flavour	Dairy product taste. Sweet. Free from foreign odours
Colour	White to yellowish
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation Temperature	2°C to 6°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	321 kcal
Proteins	24.5 g
Carbohydrates	< 1 g.
Fats	24.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged in food grade polyethylene heat 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 1 month.

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"
- CODEX STAN 262-2006, STANDARD FOR MOZZARELLA
- CODEX STAN 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"