

	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY CHEESE CHEDDAR	ED Nº: 05
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1. PRODUCT NAME

CHEDDAR CHEESE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ripened (3-12 months) hard cheese made of pasteurized cow’s milk. Starter cultures consist of non-gas forming lactic acid bacteria. The curd has been stirred or cheddared after coagulation.

Freezing of cheese is not permitted .

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cheddar Cheese shall contain ingredients such as:

- Cow’s or buffalo’s milk
- Starter cultures of harmless non-gas forming acid lactic or flavour bacteria.
- Rennet (or other coagulating enzymes)
- Potable water
- Salt
- Optional ingredients: Enzymes to enhance ripening process and 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 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
Total nitrates (Sodium and/or Potassium nitrate), expressed as residual NO ₃ ions	≤ 35 mg/kg
QUALITY PARAMETERS	LIMITS
Dry matter (min)	≥ 61 %
Milk fat in dry matter (min)	≥ 48 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture and appearance	Firm (to thumb pressure), smooth and waxy. Free of gas holes. A low number of openings and splits are acceptable.
Odour or flavour	Typical of Cheddar Cheese.
Colour	From ivory to orange.
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	391 kcal
Proteins	25.0 g
Carbohydrates	1.2 g
Fats	32.0 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 263-1966: CODEX STANDARD FOR CHEDDAR
- CODEX STAN 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"