

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

DAIRY CHEESE DANISH BLUE (Danablu)

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Semi-soft creamery ripened cheese (8-12 weeks) with no rind and a semi-hard surface. Primarily mould cheese made of pasteurized cow’s milk. Maturation (proteolysis) from the surface to the centre is caused by *Penicillium roqueforti*. The shape is of a flat cylinder, or a flat rectangle or square.

No freezing of cheese is permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
Danish blue Cheese (Danablu) shall contain ingredients such as:
Cow’s milk
Starter cultures forming acid lactic or flavour bacteria including <i>Penicillium roqueforti</i> .
Rennet (or other coagulating enzymes)
Salt
Potable water
Optional ingredients: Enzymes to enhance ripening process, 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
QUALITY PARAMETERS	LIMITS
Dry matter (min)	≥ 52 %
Milk fat in dry matter (min)	≥ 50 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture and appearance	Creamy, crumbly, smooth and slightly with moisture.
Odour or flavour	Salty, sourish with a tendency to slightly bitter and sharp.
Colour	White/creamy white with blue-veined.
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	352 kcal
Proteins	20.5 g
Carbohydrates	<0.5 g
Fats	29.8 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade waxed paper 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 rigor of transport and handling.
Primary Packaging Net weight	From 250 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 STAN 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"