	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>DAIRY CHEESE FETA</b>	ED Nº: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

DAIRY CHEESE FETA

## 2. DESCRIPTION



Soft or semi-hard salty ripened (more than 3 months in brine) brined curd cheese, made from sheep's pasteurized milk or must contain a minimum of 70 percent sheep's milk and no more than 30 percent goat's milk, with small holes, a compact touch, few cuts, and no rind. Usually formed into square cakes, it must be preserved in brine.

Freezing of cheese is not permitted.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Feta Cheese is made from pasteurized sheep's milk (or mixture of sheep and goat), starter cultures of acid lactic producing bacteria, salt, rennet, potable water.

Optional ingredients: Enzymes to enhance ripening process, processing aids.

### 3.2. OTHER PERMITTED INGREDIENTS

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 in25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent in25 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 <sup>2</sup> cfu/g, M= 10 <sup>3</sup> cfu/g
<i>Escherichia coli</i>	n=5, c=2, m= 10 <sup>2</sup> cfu/g, M= 10 <sup>3</sup> cfu/g

## 5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.05 µg/kg
QUALITY PARAMETERS	LIMITS
Dry matter (min)	≥ 44 %
Milk fat in dry matter (min)	≥ 45 %
pH	4.4 - 4.6

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Creamy, crumbly, grainy and open.
Odour or flavour	Full-flavored, salty and tangy with nutty and strong aroma.
Colour	White to creamy-white.
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation Temperature	2° to 6°C

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## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	265 kcal
Proteins	18 g
Carbohydrates	1 g
Fats	21 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic 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 500 g to 3 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 STAND 208-1999: "General standard for cheeses in Brine"
- CAC/RCP 23-1979 "Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods".
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"