

	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY CHEESE GOUDA	ED N°: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY CHEESE GOUDA

2. DESCRIPTION



Ripened firm/semi-hard cheese made with pasteurized cow's or buffalo's milk or a mixture of both. The shape is of a flattened cylinder with convex sides, a flat block, or a loaf with a dry rind which may be coated.

No freezing is permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Gouda Cheese shall contain ingredients such as:
 Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks
 Starter cultures of harmless acid lactic or flavour producing bacteria
 Rennet (or other coagulating enzymes)
 Potable water
 Salt
 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
Total nitrates (Sodium and/or Potassium nitrate), expressed as residual NO ₃ ions	≤ 35 mg/kg

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QUALITY PARAMETERS	LIMITS
Dry matter (min)	≥ 55 %
Milk fat in dry matter(min)	≥ 48 %

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	2°C to 6°C
Texture and appearance	Firm (when pressed by thumb), regularly distributed few to plenty small gas holes mostly up to 10 mm. A few openings and splits are permitted
Odour or flavour	Typical of Gouda cheese. Free of foreign odours
Colour	From ivory to yellow
Foreign matter	Free from any impurity inappropriate of the product.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	360 kcal
Proteins	25 g
Carbohydrates	0 g
Fats	29 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors 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 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 STAN 283-1978: "General Standard for Cheese"
- CODEX STAN 266-1966 CODEX STANDARD FOR GOUDA
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"