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

1. PRODUCT NAME

DAIRY GRATED PARMESAN CHEESE

2. DESCRIPTION



Hard granular ripened cheese (aged minimum nine months) with rind made with pasteurized cow's milk. Cheese must be grated.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Grated Parmesan Cheese shall contain ingredients such as:

Pasteurized cow's milk

Starter whey

Calf rennet

Potable water

Salt

Optional ingredients: Enzymes to enhance ripening, processed 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

Salmonella spp.

n=5, c=0, m= Absent in 25 g.

Listeria monocytogenes

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= 10²cfu/g, M= 10³ cfu/g

Escherichia coli

n=5, c=2, m= 10²cfu/g, M= 10³ cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.05 µg/kg

QUALITY PARAMETERS

LIMITS

Moisture content


≤ 32 %

Dry matter (min)

≥ 68 %

Milk fat in dry matter (min)

≥ 32 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture and appearance	Grated, with a granny appearance.
Odour or flavour	Semi mellow, mildly mature, mildly acid
Colour	Light straw yellow to intense straw yellow
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	389 kcal
Proteins	33.0 g
Carbohydrates	1.0 g
Fats	28 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene heat sealed or equivalent recyclable/biodegradable 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 500 g
Warranty at delivery location	Minimum 2 months

9. LABELLING

- UNSTD- GEN-02 "UN Product labeling"

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"