

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

DAIRY CHEESE HALLOUMI

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



White brined curd cheese, made from sheep's or goat's pasteurized milk or a mixture of both. It is semihard to hard, elastic, has no obvious rind and the texture is close with no holes and it is easily sliced, shall be preserved in brine.

Freezing of cheese is not permitted.
Cow's milk is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Halloumi Cheese shall contain ingredients such as, Pasteurized sheep or/and goat milk
Starter cultures of acid lactic producing bacteria
Rennet or other suitable enzymes
Potable water
Salt
Optional ingredients: added herbs such as, oregano, thyme, mint

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
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QUALITY PARAMETERS

LIMITS


Moisture	≤ 46 %
Milk fat in dry matter (min)	≥ 43 %
Salt	≤ 3 %

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture	Chewy, creamy, firm/soft and springy.
Odour or flavour	Salty, savory, tangy with strong aroma.

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Colour	White.
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	317 kcal
Proteins	21 g
Carbohydrates	2 g
Fats	25 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene heat sealed or equivalent recyclable/biodegradable packing material that maintains 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 100 g to 500 g
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 cheese in brine"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"