

	<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 01/04/2024
	<b>DAIRY CHEESE CANNED</b>	<b>ED N°:</b> 04
	<b>CODE:</b> UNSTD-COM 1143	<b>Page:</b> 1 of 2

## 1. PRODUCT NAME

DAIRY CHEESE CANNED

## PRODUCT RISK

LOW	MEDIUM	HIGH
-----	--------	------

## 2. DESCRIPTION



Processed cheese (Cheddar or Gouda) made of cow's or buffalo's milk or a mixture of both. The product is hermetically sealed in cans and is commercially sterile.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Canned cheese shall contain ingredients such as, cow's or buffalo's milk (or their mixture) and/or products obtained from milk  
 Starter cultures of acid lactic producing bacteria  
 Rennet (or other coagulating enzymes)  
 Potable water  
 Salt  
 Optional ingredients: 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</i> spp.	n=5, c=0, m= Absent 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent 25 g.
Staphylococcal enterotoxins	n=5, c=0, m= Absent in 25 g
<i>Clostridium botulinum</i>	n=5, c=0, m= Absent in 25 g
Commercial sterility	n=6, c=0, m=M=Commercially sterile

## 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1	≤ 0.05 µg/kg
--------------	--------------

#### QUALITY PARAMETERS

#### LIMITS

Dry matter (min)	≥ 56 %
Milk fat in dry matter (min)	≥ 45 %

## 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Texture	Firm/Semi-hard.
Odour or flavour	Typical of Cheddar/Gouda cheese

	<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 01/04/2024
	<b>DAIRY CHEESE CANNED</b>	<b>ED Nº:</b> 04
	<b>CODE: UNSTD-COM 1143</b>	<b>Page:</b> 2 of 2

Colour	From yellowish to orange.
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation Temperature	15 °C to 25°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	280 kcal
Proteins	16 g
Carbohydrates	1.3 g
Fats	23.5 g

**8. PACKAGING**

PARAMETER	LIMITS
Primary packaging	Can (Food grade)
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary Packaging Net weight	From 200 g to 500 g.
Warranty at delivery location	Minimum 3 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 CAC/RCP 60-2005 “Code of practice for the prevention and reduction of tin contamination in canned food”.
- 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”