	UN RATIONS STANDARD		DATE: 01/04/2024
	DAIRY CHEESE PROCESSED SLICES		ED Nº: 05
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1. PRODUCT NAME

DAIRY CHEESE PROCESSED SLICES

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Product (ripened cheese) obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, milk protein, milk powder, and water in different amounts. Slices of pasteurized processed cheese. Slices must weigh between 20g - 30g and be individually wrapped.

Freezing of cheese is not permitted

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Processed cheese is made from pasteurized cow’s milk and products obtained from cow’s milk (raw cheese, butter, skimmed milk powder, whey powder)

Salt

Cultures of harmless bacteria and enzymes

3.2. OTHER INGREDIENTS PERMITTED

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 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
Total Phosphates, expressed as phosphorus	≤ 9 g/kg

QUALITY PARAMETERS

LIMITS

Dry matter (min)	≥ 46 %
Milk fat in dry matter	≥ 40 %
Lactose	≤ 5 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture and appearance	Creamy and smooth
Odour or flavour	Creamy and mild.
Colour	From ivory to orange
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation Temperature	From 2°C to 6°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	301 kcal
Proteins	20 g
Carbohydrates	3.5 g
Fats	23.0 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic individually wrapped 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	Food grade plastic heat sealed or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Primary Packaging Net weight	From 20 g to 30 g
Secondary Packaging Net weight	From 200 g to 300 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 A-8(b), CODEX GENERAL STANDARD FOR PROCESS(ED) CHEESE AND SPREADABLE PROCESS(ED) CHEESE
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"