



UN RATIONS STANDARD	DATE: 01/04/2024
DAIRY CHEESE COTTAGE	ED Nº: 05
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY CHEESE COTTAGE

2. DESCRIPTION



Cottage cheese is soft rindless and unripened cheese made of cow's or buffalo's milk or a mixture of both. The cheese is drained but not pressed, this way the curds remain loose in some whey. Curd is usually washed to remove acidity resulting in a sweet curd cheese.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cottage Cheese shall contain ingredients such as:

Cow's or buffalo's milk (or their mixture)

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 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 cfu/g, M= 10 ² cfu/g
<i>Escherichia coli</i>	n=5, c=2, m= 10 cfu/g, M= 10 ² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.05 µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat	4 – 5 %
Milk fat in dry matter(min)	≥ 18 %
Moisture on a fat-free basis (min)	≥ 67 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Granular texture consisting in individual soft curd granules from 3mm to 12mm
Odour or flavour	Free from foreign odours.
Colour	Near 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	101 kcal
Proteins	11.83 g
Carbohydrates	3.66 g
Fat	4.30 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene 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 400 g to 1 kg
Warranty at delivery location	Minimum 2 weeks

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 221-2001 (Amd: 2010): "Group Standard for unripened cheese including fresh cheese".
- CODEX STAN 273-1968, Standard for cottage cheese
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"