	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY ICE CREAM CHOCOLATE	ED Nº: 04
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1. PRODUCT NAME

DAIRY ICE CREAM CHOCOLATE

2. DESCRIPTION



Frozen dairy dessert obtained by processing and freezing the ice cream mixture after pasteurization or a heat treatment equivalent to pasteurization, the ice cream mixture contains milk and/or dairy products, water and sugar, and solids of chocolate or cocoa and/or natural cocoa flavorings.

Product must be kept deep frozen at all times during transportation and storage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Chocolate Ice Cream shall contain ingredients, such as: Cow’s milk and/or milk products (cream, butter, concentrated, dry whole milk or skim milk), sugar, cocoa powder, and /or natural chocolate flavour. Product may contain chocolate pieces.

Optional: Milk protein (caseins, caseinates, and proteins from milk serum and from whey), corn syrup solids, egg yolk, gelatin, salt

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
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<i>Listeria monocytogenes</i>	n=5, c=0, Absent in 25 g.
<i>Salmonella</i> spp.	n=5, c=0, Absent in 25 g.

Hygiene Parameters	MAXIMUM LIMITS
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Total Coliforms	n=5, c=2, m= 10 cfu/g ,M=10 ² cfu/g
<i>Enterobacteriaceae</i>	n=5, c=2, m= 10 cfu/g ,M=10 ² cfu/g
Coagulase-positive staphylococci	n=5, c=2, m= 10 cfu/g. ,M=10 ² cfu/g
Total plate count	n=5, c=2, m= 10 ⁵ cfu/g ,M=5x10 ⁵ cfu/g

5. CHEMICAL CRITERIA


SAFETY PARAMETERS	MAXIMUM LIMITS
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Aflatoxin M1	≤ 0.05 µg/kg
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QUALITY PARAMETERS	LIMITS
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Milk fat content	≥ 10 %
Milk Solids non fat	≥ 10 %
Total Milk Solids	≥ 20 %

PRODUCT RISK		
LOW	MEDIUM	HIGH

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours. Typical of Chocolate.
Colour and Appearance	Light to Dark brown. Smooth consistent and free from ice crystals. Free from signs of thawing and refreezing. Free from ice glaze.
Foreign matter	Free from any impurity not proper of the product
Storage and Transportation Temperature	-18°C to -25 °C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	227 kcal
Proteins	3.8 g
Carbohydrates	28.2 g
Fats	11.0 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic 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 1 Lit to 4 Lit.
Warranty at delivery location	Minimum 4 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"
- CAC/GL 66-2008- Guidelines for the Use of Flavoursings
- CODEX STAN 280-1973- Standard for Milkfat Products.
- CAC/GL 67-2008-Model Export Certificate for Milk Products.
- CODEX CAC/RCP 15-1976 (Rev. 1 2007): "Code of Hygienic practices for eggs and egg products"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"