	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>DAIRY ICE CREAM PISTACHIO</b>	ED Nº: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY ICE CREAM PISTACHIO

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 pistachio extract and/or flavour.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pistachio Ice Cream shall contain the following ingredients:  
Cow’s milk, and/or milk products (cream, butter, concentrated, dry whole milk or skim milk), sugar, pistachio extracts and/or flavour. Product may contain pistachio pieces.  
Optional: Milk protein (caseins, caseinates, and proteins from milk serum and from whey), egg yolk, corn syrup solids, 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 <sup>2</sup> cfu/g
<i>Enterobacteriaceae</i>	n=5, c=2, m= 10 cfu/g ,M=10 <sup>2</sup> cfu/g
Coagulase-positive staphylococci	n=5, c=2, m= 10 cfu/g. ,M=10 <sup>2</sup> cfu/g
Total plate count	n=5, c=2, m= 10 <sup>5</sup> cfu/g ,M=5x10 <sup>5</sup> 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 %

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours, typical of pistachio.
Colour and Appearance	Greenish (typical of pistachio). Smooth consistent and free from ice crystals. Free from signs of thawing and refreezing
Foreign matter	Free from ice glaze.
Storage and Transportation Temperature	Free from any impurity inappropriate of the product
	-18°C to -25 °C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	205 kcal
Proteins	4.1 g
Carbohydrates	22.2 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	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 Flavourings
- CODEX STAN 280-1973- Standard for Milkfat Products.
- CODEX 288-1976- Standard for Cream and prepared Creams.
- CAC/GL 67-2008-Model Export Certificate for Milk Products
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"