	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY ICE CREAM VANILLA	ED Nº: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY ICE CREAM VANILLA

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 a natural Vanilla flavour.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Vanilla Ice Cream shall contain the following ingredients:

Cow's milk, and/or milk products (cream, butter, concentrated, dry whole milk or skim milk), sugar, natural Vanilla flavors.

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

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

Hygiene Parameters

MAXIMUM LIMITS

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

Aflatoxin M1	≤ 0.05 µg/kg
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QUALITY PARAMETERS

LIMITS

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 Vanilla.
Colour and Appearance	Cream or yellow (Typical of vanilla) Smooth and free from ice crystals. Free from signs of thawing and refreezing. Free from ice glaze.
Foreign matter	Free from any impurity inappropriate 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	207 kcal
Proteins	3.50 g
Carbohydrates	23.6 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

- CAC/GL 66-2008- Guidelines for the Use of Flavourings
- CODEX STAN 206-1999-General Standard for the Use of Dairy terms.
- CODEX STAN 280-1973- Standard for Milkfat Products.
- CAC/GL 67-2008-Model Export Certificate for Milk Products.
- CODEX CAC/RCP 57-2004: "Code of Hygienic practices for milk and milk products"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"