

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>DAIRY MILK CHOCOLATE LONG LIFE</b>	ED N°: 05
	<b>CODE: UNSTD-COM 1152</b>	Page 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

CHOCOLATE MILK UHT

## 2. DESCRIPTION



Cow's milk for direct consumption that has undergone a process of Ultra High Temperature treatment (UHT= 135°C during 2 seconds or equivalent) before packaging into pre-sterilized Tetra Brik package in a sterile atmosphere. Milk is flavoured with chocolate flavour prior to UHT treatment.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Chocolate milk UHT shall contain ingredients such as: Cow's milk, Chocolate flavouring, Sweetening agent

### 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>Salmonella</i>	n =5, c=0, Total absent in 25 g
<i>Listeria monocytogenes</i>	n =5, c=0, Total absent in 25 g
Coagulase positive Staphylococcus	n =5, c=0, Total absent in 25 g
<i>Escherichia Coli</i>	n =5, c=0, < 1cfu/ ml
Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after a 30°C ± 1°C incubation for 14 days)	n=5, c=2, m= 0 cfu/ml. ,M=10 cfu/ml
<i>Enterobacteriaceae</i> (after a 30°C incubation for 14 days)	n=5, c=2, m= 0 cfu/ml ,M=5 cfu/ml

## 5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.05 µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat content	≥ 3.25 %
Milk Protein	≥ 3.0 %
Acidity (expressed as grams of Lactic acid /100 ml of milk)	≤ 0.2 %

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Distinctive chocolate flavour and free from foreign odours
Colour	Brown, chocolate colour

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Foreign matter

Free from any impurity and sedimentation.

Storage and Transportation Temperature

15°C to 25°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	84 kcal
Proteins	3.17 g
Carbohydrates	10.3 g
Fats	3.39 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Aseptic Tetra Brik package
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
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 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.
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”