



UN RATIONS STANDARD

DATE: 01/04/2024

DAIRY MILK DRIED

ED N°: 04

CODE: UNSTD-COM 1154

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1. PRODUCT NAME:

DAIRY MILK DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Milk powder obtained by partial removal of water from milk.

The fat and/or protein content of the milk may have been adjusted, only to comply with the chemical requirements (Section 5 of this Standard) by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cow's milk

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

Milk retentate: Product obtained concentrating milk protein by ultrafiltration of milk.

To comply with chemical criteria

Milk permeate: Product obtained by removing milk proteins and milkfat from milk.

To comply with chemical criteria

Milk Cream

To comply with fat percentage

Lactose

To comply with technical criteria

Permitted 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

Listeria monocytogenes

n=5, c=0, Absent in 25 g.

Salmonella spp.

n=5, c=0, Absent in 25 g.

Staphylococcal enterotoxins

n=5, c=0, Absent in 25 g.

Clostridium botulinum

n=5, c=0, Absent in 25 g

Hygiene Parameters

MAXIMUM LIMITS

Total *enterobacteriaceae*

n=5, c=0, m= M=10 cfu/g

Coagulase-positive staphylococci

n=5, c=2, m=10 cfu/g., M=100 cfu/g

Total Plate Count

n=5, c=2, m=10⁴ cfu/g , M=4x10⁴ 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	≥ 26 %
Milk Protein in milk solids non-fat	≥ 34 %
Moisture	≤ 5 %
Titrateable acidity (ml-0.1N NaOH/ 10g solid not fat)	≤ 18
Scorched particles	≤ Disc B
Solubility index (ml)	≤ 1

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours.
Colour	White powder
Foreign matter	Free from any impurity.
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	496 kcal
Proteins	26.3 g
Carbohydrates	38.4 g
Fats	26.7 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade) 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 the integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 500 g to 2.5 Kg
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"
- CODEX STAN 207-1999 – Standard for milk powders and cream powder.
- 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"