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	DAIRY MILK EVAPORATED WITHOUT SUGAR	ED Nº: 04
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1. PRODUCT NAME

DAIRY MILK EVAPORATED WITHOUT SUGAR

LOW	MEDIUM	HIGH

2. DESCRIPTION



Cow's milk product obtained by partial removal of water from milk without no sugar added. Raw milk must be subjected to heat treatment, at least equivalent to a pasteurization process, in any moment of the production. 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. The product is hermetically sealed in a can and must meet the requirements for commercial sterility.

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
<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.
<i>Clostridium botulinum</i>	n=5, c=0, Absent in 25 g
Hygiene Parameters	MAXIMUM LIMITS
Total <i>enterobacteriaceae</i>	n=5, c=2, m= 0 cfu/g, M=5 cfu/g
Coagulase-positive staphylococci	n=5, c=1, m=0 cfu/g, M=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	≥ 7.5 %
Milk Solids	≥ 25 %
Milk Protein in Milk Solids non-fat	≥ 34 % (expressed on fat free dry matter)
Lactate	≤ 0.03 % (expressed on fat free dry matter)

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Semi-liquid consistency.
Odour or flavour	Fresh and free of foreign odours.
Colour	Light cream or yellowish.
Foreign matter	Free from any macroscopic 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	135 kcal
Proteins	6.8 g
Carbohydrates	10.0 g
Fats	7.6 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade) Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Secondary packaging	
Primary packaging net weight	From 200 ml to 500 ml.
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 281-1971 – Standard for Evaporated Milk
- 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/CRP 60-2005: Code of Practice for Prevention and Reduction of Inorganic Tin Contamination in canned foods
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”