



UN RATIONS STANDARD

DATE: 01/04/2024

DAIRY YOGURT LOW FAT BLUEBERRY - LONG LIFE

ED N°: 05

CODE: UNSTD-COM 1161

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1. PRODUCT NAME

BLUEBERRY LOW FAT YOGURT - LONG LIFE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Milk product obtained by fermentation of milk through the addition of starter cultures of *Streptococcus thermophilus*, *Lactobacillus delbrueckii* subsp *bulgaricus* or any *Lactobacillus* species. An addition of Blueberry and/or blueberry flavouring is added.

Hurdle technology may be employed to extend the shelf life of the product.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Blueberry Low Fat Yogurt – Long Life shall contain:

Cow's milk and/or products obtained from milk, starter cultures (*Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus*), or any *Lactobacillus* species, sugar, and/or sweeteners, with blueberry pulp, juice or puree, blueberry flavour. Product may contain blueberry pieces.

Optional: Gelatin, starch, salt

3.2. OTHER INGREDIENTS PERMITTED

INGREDIENT

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

Salmonella

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

Listeria monocytogenes

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

Coagulase positive Staphylococcus

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

Hygiene Parameters

MAXIMUM LIMITS

Enterobacteriaceae (after a 30°C incubation for 14 days)

n=5, c=2, m= 0 cfu/ml, M=5 cfu/ml.

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.

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.05 µg/kg

QUALITY PARAMETERS

LIMITS

Milk fat content

0.5-2 %

Milk solids non fat

≥ 8.25 %

Milk Protein

≥ 2.7 %

Titrateable acidity (expressed as grams of Lactic acid /100 ml of milk)

≥ 0.6%


6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour or flavour

Fresh and free of foreign odours.

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Colour	Violet (Typical of blueberry)
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	84.0 kcal
Proteins	2.9 g
Carbohydrates	16 g
Fats	0.9 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic packing material or equivalent recyclable/ biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 100 g to 200 g
Warranty at delivery location	Minimum 3 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 206-1999-General Standard for the Use of Dairy terms.
- CODEX STAN 280-1973- Standard for Milkfat Products.
- CODEX STAN 243-2003 CODEX STANDARD FOR FERMENTED MILKS
- 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”