	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY MILK PASTEURISED FULL FAT	ED N°: 03
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1. PRODUCT NAME

PASTEURISED MILK FULL FAT

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

Cow's milk for direct consumption that has been subjected to heat treatment at either 63°C for 30 minutes or 72°C for 15 seconds. The milk is homogenized before packaging. The product must be kept and transported under a refrigerated temperature of 4°C at all times.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole cow's milk

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

	MAXIMUM LIMITS
<i>Salmonella</i>	n= 5 c=0 Absent/ 25 g
<i>Listeria monocytogenes</i>	n= 5 c=0 Absent/ 25 g
Shiga toxin-producing E. coli (STEC)	n= 5 c=0 Absent/ 25 g

Hygiene Parameters

	MAXIMUM LIMITS
<i>Enterobacteriaceae</i>	n=5 c=2 m=1 cfu/ml M=5 cfu/ml
Coagulase-positive staphylococci	n=5 c=2 m=10 cfu/ml M= 100 cfu/ml
Coliforms	n=5 c=0 m=M = 10 cfu/ml

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.05µg/kg


QUALITY PARAMETERS

	LIMITS
Milk fat content	≥ 3.25 %
Milk Protein	≥ 3.0 %
Milk Solids Non-Fat (MSNF)	≥ 8.25 %

6. PHYSICAL CRITERIA

PARAMETER

	LIMITS
Storage and Transportation Temperature	2°C to 6°C
Odour or flavour	Fresh and free of foreign odours.
Colour	Translucent white
Foreign matter	Free from any impurity.

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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	60.0 kcal
Proteins	3.3 g
Carbohydrates	4.7 g
Fats	3.3 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	The milk shall be packaged aseptically into sterile packaging material and sealed hermetically.
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	1L
Warranty at delivery location	Minimum 1 week

9. LABELLING

- UNSTD- GEN-02 “UN Product labeling”

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.
- 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”