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	DAIRY YOGURT PASTEURISED LOW FAT PLAIN		ED Nº: 02
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1. PRODUCT NAME

LOW FAT PLAIN PASTEURISED YOGURT

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Milk product obtained by pasteurization of low-fat cow's milk through the addition of starter cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus* or any *Lactobacillus* species and treated to eliminate the presence of any bacteria in the final product.

Sweetener and Sugar are not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pasteurized Cow's milk and/or products obtained from milk, starter cultures (*Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus*), or any *Lactobacillus* species.

Optional: gelatin, starch, salt

3.2. OTHER PERMITTED INGREDIENTS

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
<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	≤ 0.05 µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat content	1- 2 %
Milk solids nonfat content	≥ 8.25 %
Milk Protein	≥ 2.7 %
Titrateable acidity (expressed as grams of Lactic acid /100 ml of milk)	≥ 0.6 %

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6. PHYSICAL CRITERIA

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

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	65.0 kcal
Proteins	6.9 g
Carbohydrates	4.7 g
Fats	2.0 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors 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 2 weeks

9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX STAN 243-2003 – Standard for fermented Milks
- 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"