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|  | UN RATIONS STANDARD | | DATE: 01/04/2024 |
| | DAIRY YOGURT PASTEURISED LOW FAT VANILLA | | ED Nº: 02 |
| | CODE: UNSTD-COM 1238 | | Page: 1 of 2 |

1. PRODUCT NAME

VANILLA LOW FAT 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 harmful bacteria in the final product.

An addition of natural vanilla or vanilla flavouring is added.

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, sweetener, with or without natural vanilla, vanilla flavour.

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

Salmonella

n= 5 c=0 Absent/ 25 g

Listeria monocytogenes

n= 5 c=0 Absent/ 25 g

Shiga toxin-producing E. coli (STEC)

n= 5 c=0 Absent/ 25 g

Hygiene Parameters

MAXIMUM LIMITS

Enterobacteriaceae

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

0-2 %

Milk solids non fat

≥ 8.25%

Milk Protein

≥ 2.7%

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

≥ 0.6%



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6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|--|---|
| Odour or flavour | Fresh and free of foreign odours. |
| Colour | Cream or yellowish (Typical of vanilla) |
| 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 | 77 kcal |
| Proteins | 6.2 g |
| Carbohydrates | 13.0 g |
| Fats | 1.0 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"