	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>DAIRY CREAM CHEESE</b>		ED Nº: 01
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY CREAM CHEESE

2. DESCRIPTION



Cream cheese is soft, spreadable rindless, and unripened cheese made of cow’s milk . The cheese has a near white through to light yellow colour. The texture is spreadable and smooth to slightly flaky and without holes, and the cheese spreads and mixes readily with other foods. Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
<p>Cream Cheese shall contain ingredients such as:</p> <p>Milk and/or products obtained from milk</p> <p>Starter cultures of acid lactic producing bacteria</p> <p>Rennet (or other coagulating enzymes)</p> <p>Potable water</p> <p>Salt</p> <p>Optional ingredients: Processing aids.</p>

3.2. OTHER PERMITTED INGREDIENTS


INGREDIENT
<p>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.</p>

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp.</i>	n=5, c=0, m= Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent in 25 g.
Staphylococcal enterotoxins	n=5, c=0, m= Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Coagulase-positive staphylococci	n=5, c=2, m= 10 cfu/g, M= 10 <sup>2</sup> cfu/g
<i>Escherichia coli</i>	n=5, c=2, m= 10 cfu/g, M= 10 <sup>2</sup> cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.05 µg/kg
QUALITY PARAMETERS	LIMITS
Dry matter	≥ 22 %
Milk fat in dry matter (min)	≥ 25 %
Moisture on fat-free basis (min)	≥ 67 %

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Spreadable, and without holes
Odour or flavour	Free from foreign odours.
Colour	Near white to light yellow.
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation Temperature	2°C - 6°C

## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	349 kcal
Proteins	6.5 g
Carbohydrates	5.5 g
Fat	33.5 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary Packaging Net weight	From 250 g to 500 g
Warranty at delivery location	Minimum 2 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 STAND 221-2001 (Amd: 2010): "Group Standard for unripened cheese including fresh cheese".
- CODEX STAN 275-1973 Standard for cream cheese
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"