



<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 01/04/2024
<b>DAIRY CHEESE CHEDDAR HALAL</b>	<b>ED N°:</b> 02
<b>CODE:</b> UNSTD-COM 6136	<b>Page:</b> 1 of 2

## 1. PRODUCT NAME

CHEDDAR CHEESE HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Ripened (3-12 months) hard cheese made of pasteurized cow's milk. Starter cultures consist of non-gas forming lactic acid bacteria. The curd has been stirred or cheddared after coagulation.

Freezing of cheese is not permitted

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Cheddar Cheese shall contain ingredients such as:

Cow's or buffalo's milk

Starter cultures of harmless non-gas forming acid lactic or flavour

Rennet (or other coagulating enzymes)- derived from Halal slaughtered animals or from microbial or plant sources

Potable water

Salt

Optional: Enzymes to enhance ripening process and processing aids– must be derived from a Halal source

### 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 spp.*

n=5, c=0, m= Absent in 25 g.

*Listeria monocytogenes*

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=  $10^2$  cfu/g, M=  $10^3$  cfu/g.

*Escherichia coli*

n=5, c=2, m= 10 cfu/g, M=  $10^2$  cfu/g

## 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1

$\leq 0.05 \mu\text{g/kg}$

Total nitrates (Sodium and/or Potassium nitrate),  
expressed as residual NO<sub>3</sub> ions

$\leq 35 \text{ mg/kg}$

#### QUALITY PARAMETERS

#### LIMITS

Dry matter (min)

$\geq 61 \%$

Milk fat in dry matter (min)

$\geq 48 \%$

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture and appearance	Firm (to thumb pressure), smooth and waxy. Free of gas holes. A low number of openings and splits are acceptable.
Odour or flavour	Typical of Cheddar Cheese.
Colour	From ivory to orange.
Foreign matter	Free from any impurity inappropriate of the product.
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	391 kcal
Proteins	25.0 g
Carbohydrates	1.2 g
Fats	32.0 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or recyclable/ biodegradable polyethylene or equivalent 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 rigors of transport and handling.
Primary Packaging Net weight	From 500 g to 2.5 Kg
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 STAN 283-1978: "General Standard for Cheese"
- CODEX STAN 263-1966: CODEX STANDARD FOR CHEDDAR
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CODEX CAC/GL 24 -1997: "General Guidelines for use of the term "Halal".