	<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 01/04/2024
	<b>DAIRY CHEESE EDAM HALAL</b>	<b>ED N°:</b> 02
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## 1. PRODUCT NAME

EDAM CHEESE HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Ripened firm/semi-hard cheese made of pasteurized cow's. The shape is spherical, of a flat block or a loaf shape, with a dry rind which may be coated.

No freezing of cheese is permitted.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Edam Cheese shall contain ingredients such as:

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks

Starter cultures of harmless acid lactic or flavour producing bacteria

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

Potable water

Salt

Optional ingredients: Enzymes to enhance ripening process, 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

*Salmonella spp.*

*Listeria monocytogenes*

Staphylococcal enterotoxins

#### MAXIMUM LIMITS

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

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

#### Hygiene Parameters

Coagulase-positive staphylococci

*Escherichia coli*

#### MAXIMUM LIMITS

n=5, c=2, m= 10<sup>2</sup>cfu/g, M= 10<sup>3</sup> cfu/g

n=5, c=2, m= 10<sup>2</sup>cfu/g, M= 10<sup>3</sup> cfu/g

## 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

Aflatoxin M1

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

Total nitrites (Sodium and/or Potassium nitrite), expressed as residual NO<sub>2</sub> ions

#### MAXIMUM LIMITS


≤ 0.05µg/kg

≤ 35 mg/kg

≤ 2 mg/kg

#### QUALITY PARAMETERS

#### LIMITS

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Dry matter (min)	≥ 51 %
Milk fat in dry matter (min)	≥ 40 %

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture and appearance	Firm (when pressed by thumb), regularly distributed few small gas holes mostly up to 10 mm. A few openings and splits are permitted
Odour or flavour	Almost odourless
Colour	From near white or ivory to light yellow or yellow
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation Temperature	2° to 6°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	325 kcal
Proteins	26 g
Carbohydrates	<0.5 g
Fats	24.5 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Wax or 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 265-1966, STANDARD FOR EDAM
- 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".