	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY GRATED PARMESAN CHEESE HALAL	ED Nº: 02
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PRODUCT RISK LEVEL		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY GRATED PARMESAN CHEESE HALAL

2. DESCRIPTION



Hard granular ripened cheese (aged minimum nine months) with rind made with pasteurized cow's milk. Cheese must be grated.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Grated Parmesan Cheese shall contain ingredients such as:

Pasteurized cow's milk

Starter whey

Calf rennet – derived from Halal slaughtered animals

Potable water

Salt

Optional ingredients: Enzymes to enhance ripening, processed aids – must be derived from a Halal source.

3.2. OTHER PERMITTED INGREDIENTS


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 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 ² cfu/g, M= 10 ³ cfu/g
<i>Escherichia coli</i>	n=5, c=2, m= 10 ² cfu/g, M= 10 ³ cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.05 µg/kg
QUALITY PARAMETERS	LIMITS
Moisture content	≤ 32%
Dry matter (min)	≥ 68 %
Milk fat in dry matter (min)	≥ 32 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture and appearance	Grated, with a granny appearance.
Odour or flavour	Semi mellow, mildly mature, mildly acid
Colour	Light straw yellow to intense straw yellow
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation Temperature	From 2°C to 6°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	389 kcal
Proteins	33.0 g
Carbohydrates	1.0 g
Fats	28 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene heat sealed 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 labeling"

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"
- 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".