

	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY CHEESE CANNED HALAL	ED Nº: 02
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1. PRODUCT NAME

DAIRY CHEESE CANNED HALAL

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Processed cheese (Cheddar or Gouda) made of cow's or buffalo's milk or a mixture of both. The product is hermetically sealed in cans and is commercially sterile.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Canned cheese shall contain ingredients such as, cow's or buffalo's milk (or their mixture) and/or products obtained from milk
 Starter cultures of acid lactic producing bacteria
 Rennet (or other coagulating enzymes) derived from Halal slaughtered animals or from microbial or plant sources
 Potable water
 Salt
 Optional ingredients: 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

<i>Salmonella</i> spp.	n=5, c=0, m= Absent 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent 25 g.
Staphylococcal enterotoxins	n=5, c=0, m= Absent in 25 g
<i>Clostridium botulinum</i>	n=5, c=0, m= Absent in 25 g
Commercial sterility	n=6, c=0, m=M=Commercially sterile

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1	≤ 0.05 µg/kg
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QUALITY PARAMETERS

LIMITS

Dry matter (min)	≥ 56 %
Milk fat in dry matter (min)	≥ 45 %

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture	Firm/Semi-hard.
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Odour or flavour	Typical of Cheddar/Gouda cheese
Colour	From yellowish to orange.
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation Temperature	15 °C to 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	280 kcal
Proteins	16 g
Carbohydrates	1.3 g
Fats	23.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (Food grade)
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary Packaging Net weight	From 200 g to 500 g.
Warranty at delivery location	Minimum 3 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 CAC/RCP 60-2005 “Code of practice for the prevention and reduction of tin contamination in canned food”.
- CAC/RCP 23-1979 “Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods”.
- 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”.