	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY CHEESE PROCESSED SLICES HALAL	ED N°: 02
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1. PRODUCT NAME

DAIRY CHEESE PROCESSED SLICES HALAL

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Product (ripened cheese) obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, milk protein, milk powder, and water in different amounts. Slices of pasteurized processed cheese. Slices must weigh between 20g - 30g and be individually wrapped.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Processed cheese is made from pasteurized cow's milk and products obtained from cow's milk (raw cheese, butter, skimmed milk powder, whey powder (made with Halal enzymes)

Salt

Cultures of harmless bacteria and enzymes must be derived from a Halal source

3.2. OTHER INGREDIENTS PERMITTED

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= 10² cfu/g, M= 10³cfu/g

Escherichia coli

n=5, c=2, m= 10 cfu/g, M= 10² cfu

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.05 µg/kg

Total nitrates (Sodium and/or Potassium nitrate), expressed as residual NO₃ ions

≤ 35 mg/kg

Total Phosphates, expressed as phosphorus

≤ 9 g/kg

QUALITY PARAMETERS

LIMITS

Dry matter (min)

≥ 46 %

Milk fat in dry matter

≥ 40 %

Lactose

< 5 %

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture and appearance

Creamy and smooth

Odour or flavour

Creamy and mild.

Colour


From ivory to orange

Foreign matter

Free from any impurity inappropriate of the product

Storage and Transportation Temperature

2°C to 6°C

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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	301 kcal
Proteins	20 g
Carbohydrates	3.5 g
Fats	23.0 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic individually wrapped 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	Food grade plastic heat sealed or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Primary Packaging Net weight	From 20 g to 30 g
Secondary Packaging Net weight	From 200 g to 300 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 A-8(b), CODEX GENERAL STANDARD FOR PROCESS(ED) CHEESE AND SPREADABLE PROCESS(ED) 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".