	UN RATIONS STANDARD	DATE: 01/04/2024
	DAIRY ICE CREAM CHOCOLATE HALAL	ED Nº: 02
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY ICE CREAM CHOCOLATE - HALAL

2. DESCRIPTION



Frozen dairy dessert obtained by processing and freezing the ice cream mixture after pasteurization or a heat treatment equivalent to pasteurization, the ice cream mixture contains milk and/or dairy products, water and sugar, and solids of chocolate or cocoa and/or natural cocoa flavoring.

Product must be deep frozen at all times during transportation and storage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Chocolate Ice Cream shall contain ingredients, such as: Cow's milk, and/or milk products (cream, butter, concentrated, dry whole milk or skim milk), sugar, cocoa powder and /or natural chocolate flavour. Product may contain chocolate pieces.

Optional: Milk protein (caseins, caseinates, and proteins from milk serum and from whey), egg yolk, corn syrup solids, gelatin (must be derived from Halal source), salt.

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

Listeria monocytogenes

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

Salmonella spp.

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

Hygiene Parameters

MAXIMUM LIMITS

Total Coliforms

n=5, c=2, m= 10 cfu/g , M=10² cfu/g

Enterobacteriaceae

n=5, c=2, m= 10 cfu/g , M=10² cfu/g

Coagulase-positive staphylococci

n=5, c=2, m= 10 cfu/g , M=10² cfu/g

Total plate count

n=5, c=2, m= 10⁵ cfu/g , M=5x10⁵ cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.05 µg/kg

QUALITY PARAMETERS

LIMITS

Milk fat content


≥ 10 %

Milk Solids non fat

≥ 10 %

Total Milk Solids

≥ 20 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours. Typical of Chocolate.
Colour and Appearance	Light to Dark brown. Smooth consistent and free from ice crystals. Free from signs of thawing and refreezing. Free from ice glaze.
Foreign matter	Free from any impurity not proper of the product
Storage and Transportation Temperature	-18°C to -25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	227 kcal
Proteins	3.8 g
Carbohydrates	28.2 g
Fats	11.0 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent recyclable/ biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands 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 1 L to 4 L.
Warranty at delivery location	Minimum 4 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”
- CAC/GL 66-2008- Guidelines for the Use of Flavours
- CODEX STAN 280-1973- Standard for Milkfat Products.
- CAC/GL 67-2008-Model Export Certificate for Milk Products.
- CODEX CAC/RCP 15-1976 (Rev. 1 2007): “Code of Hygienic practices for eggs and egg products”
- 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”.