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|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | DAIRY ICE CREAM STRAWBERRY HALAL | ED N°: 02 |
| | CODE: UNSTD-COM 6150 | Page: 1 of 2 |

1. PRODUCT NAME

DAIRY ICE CREAM STRAWBERRY - HALAL

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

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 strawberry flavour.

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

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Strawberry Ice Cream shall contain the following ingredients:
 Cow's milk and/or milk products (cream, butter, concentrated, dry whole milk or skim milk), sugar, and strawberry juice, puree and/or flavour. Product may contain edible strawberry particulates.
 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 |
|----------------------------------|---|
| <i>Listeria monocytogenes</i> | n = 5, c= 0, Absent in 25 g. |
| <i>Salmonella</i> spp. | n = 5, c= 0, Absent in 25 g. |
| Hygiene Parameters | MAXIMUM LIMITS |
| Total Coliforms | n=5, c=2, m= 10 cfu/g ,M=10 ² cfu/g |
| <i>Enterobacteriaceae</i> | n=5, c=2, m= 10 cfu/g , M=10 ² cfu/g |
| Coagulase-positive staphylococci | n=5, c=2, m= 10 cfu/g. ,M=10 ² cfu/g |
| Total plate count | n=5, c=2, m= 10 ⁵ cfu/g ,M=5x10 ⁵ 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 % |

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|------------------|--|
| Odour or flavour | Fresh and free of foreign odours. Typical of strawberry. |

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| Colour and Appereance | Pink (typical of strawberry). Smooth consistent and free from ice crystals. Free from signs of thawing and refreezing. Free from ice glaze. |
| Foreign matter | Free from any impurity inappropriate 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 | 213 kcal |
| Proteins | 3.2 g |
| Carbohydrates | 27.5 g |
| Fats | 10 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 | 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 Flavoursings
- CODEX STAN 206-1999-General Standard for the Use of Dairy terms.
- CODEX STAN 280-1973- Standard for Milkfat Products.
- CAC/GL 67-2008-Model Export Certificate for Milk 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”.