



UN RATIONS STANDARD

DATE: 01/04/2024

DAIRY YOGURT LOW FAT PLAIN LONG LIFE HALAL

ED N°: 02

CODE: UNSTD-COM 6162

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1. PRODUCT NAME

LOW FAT PLAIN YOGURT LONG LIFE HALAL

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Milk product obtained by fermentation of milk through the addition of starter cultures of *Streptococcus thermophilus*, *Lactobacillus delbrueckii* subsp *bulgaricus* or any *Lactobacillus* species.

Hurdle technology may be employed to extend the shelf life of the product.

Sweeteners and Sugars are not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Long Life, Low Fat, Yogurt shall contain ingredients such as:

Cow's milk and/or products obtained from milk, starter cultures (*Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus*) or any *Lactobacillus* species

Optional: Gelatin (must be derived from Halal source), starch, salt

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

Salmonella

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

Listeria monocytogenes

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

Coagulase positive Staphylococcus

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

Hygiene Parameters

MAXIMUM LIMITS

Enterobacteriaceae (after a 30°C incubation for 14 days)

n=5, c=2, m= 0 cfu/ml, M=5 cfu/ml.

Total Plate count (after a 30°C ± 1°C incubation for 14 days)

n=5, c=2, m= 0 cfu/ml, M=10 cfu/ml.

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.05 µg/kg

QUALITY PARAMETERS

LIMITS

Milk fat content

0.5-2 %

Milk solids nonfat content

≥ 8.25 %

Milk Protein

≥ 2.7 %

Titrateable acidity (expressed as grams of Lactic acid /100 ml of milk)

≥ 0.6 %

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour or flavour

Fresh and free of foreign odours.

Colour

White

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Foreign matter
Storage and Transportation Temperature

Free from any impurity.
15°C to 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	54.0 kcal
Proteins	2.9g
Carbohydrates	8.4 g
Fats	0.9 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed packing material or equivalent recycled/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 100 g to 200 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 206-1999-General Standard for the Use of Dairy terms.
- CODEX STAN 243-2003 CODEX STANDARD FOR FERMENTED MILKS
- 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".