

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>DAIRY YOGURT LOW FAT VANILLA LONG LIFE HALAL</b>	ED N°: 02
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PRODUCT RISK		
LOW	MEDIUM	HIGH

### 1. PRODUCT NAME

VANILLA LOW FAT YOGURT LONG LIFE HALAL

### 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. An addition of natural vanilla or vanilla flavouring is added.

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

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Vanilla Low Fat Yogurt, Long Life 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, sugar and/or sweeteners, with or without natural vanilla, vanilla flavour.  
 Optional: Gelatin ( must be derived from a 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
<i>Salmonella</i>	n=5, c=0, Total absent in 25 g
<i>Listeria monocytogenes</i>	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
<i>Enterobacteriaceae</i> (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 non fat	≥ 8.25 %
Milk Protein	≥ 2.7 %
Titrateable acidity (expressed as grams of Lactic acid /100 ml of milk)	≥ 0.6 %

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours.
Colour	Cream or yellowish (Typical of vanilla)
Foreign matter	Free from any impurity.
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	84 kcal
Proteins	2.9 g
Carbohydrates	16 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 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".