



## UN RATIONS STANDARD

DATE: 01/04/2024

### DAIRY YOGURT PASTEURISED LOW FAT STRAWBERRY HALAL

ED Nº: 02

CODE: UNSTD-COM 6237

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#### 1. PRODUCT NAME

STRAWBERRY LOW FAT PASTEURISED YOGURT HALAL

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Milk product obtained by pasteurization of low-fat cow's milk through the addition of starter cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus* or any *Lactobacillus* species and treated to eliminate the presence of any bacteria in the final product.

An addition of strawberries and strawberry flavouring is added.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

###### INGREDIENT

Pasteurized Cow's milk and/or products obtained from milk, starter cultures (*Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus*), or any *Lactobacillus* species, sweetener, with strawberry pulp, juice or puree, strawberry flavour. Product may contain strawberry pieces.

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

*Salmonella*

n= 5 c=0 Absent/ 25 g

*Listeria monocytogenes*

n= 5 c=0 Absent/ 25 g

Shiga toxin-producing *E. coli* (STEC)

n= 5 c=0 Absent/ 25 g

##### Hygiene Parameters

##### MAXIMUM LIMITS

*Enterobacteriaceae*

n=5 c=2 m=1 cfu/ml M=5 cfu/ml

Coagulase-positive staphylococci

n=5 c=2 m=10 cfu/ml M= 100 cfu/ml

Coliforms

n=5 c=0 m=M = 10 cfu/ml

#### 5. CHEMICAL CRITERIA

##### SAFETY PARAMETERS

##### MAXIMUM LIMITS

Aflatoxin M1

≤ 0.05 µg/kg

##### QUALITY PARAMETERS

##### LIMITS

Milk fat content

0-2 %

Milk solids non-fat

≥ 8.25 %

Milk Protein

≥ 2.7 %

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

≥ 0.6 %

#### 6. PHYSICAL CRITERIA

##### PARAMETER

##### LIMITS

Odour or flavour

Fresh and free of foreign odours.



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Colour  
Foreign matter  
Storage and Transportation Temperature

Light pink to dark pink (Typical of strawberry)  
Free from any impurity.  
2°C to 6°C

#### 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	77.0 kcal
Proteins	6.2 g
Carbohydrates	13.0 g
Fats	1.0 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed 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 2 weeks

#### 9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

#### 10. OTHER REQUIREMENTS

- CODEX STAN 243-2003 – Standard for fermented Milks
- 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 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".