



<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
<b>DAIRY YOGURT LOW FAT VANILLA LONG LIFE HALAL</b>	ED Nº: 01
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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* and *Lactobacillus delbrueckii* subsp *bulgaricus*. In order to extend the shelf life of the product, the yogurt is heat treated after fermentation to destroy viable microorganisms in the final product.

**INGREDIENTS**

**2.1. ESSENTIAL INGREDIENTS**

INGREDIENT
UHT Vanilla Low-Fat Yogurt Long Life shall contain ingredients such as: Cow's milk Starter cultures ( <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii</i> subsp <i>bulgaricus</i> ) Vanilla flavour Sugar

**2.2. 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.

**3. MICROBIOLOGICAL CRITERIA**

Food Safety Parameters	MAXIMUM LIMITS
Pathogenic micro-organisms	Total absent
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.
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.

**4. CHEMICAL CRITERIA**

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.5 µg/kg
QUALITY PARAMETERS	MAXIMUM 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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**5. 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	Ambient temperature

**6. NUTRITION FACTS (Approximate values per 100 grams)**

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	85 Kcal
Proteins	4.9 g
Carbohydrates	13.8 g
Fats	1.3g

**7. PACKAGING**

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed packing material 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 100g to 150g
Warranty at deliver location	3 Months

**8. LABELLING**

- See UNSTD- GEN-02 “UN Product labelling”

**9. OTHER REQUIREMENTS**

- CODEX CAC/RCP 57-2004: “Code of Hygienic practices for milk and milk products”
- 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”.