



UN RATIONS STANDARD

DATE: 31/08/2018

DAIRY CHEESE CAMBOZOLA

ED Nº: 04

CODE: UNSTD-COM 1133

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1. PRODUCT NAME

DAIRY CHEESE CAMBOZOLA

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

2. DESCRIPTION



Soft surface ripened, primarily mould cheese made of pasteurized cow's milk that is a combination of Camembert (soft-ripened triple cream cheese) and Italian Gorgonzola. Rind formation and maturation (proteolysis) from the surface to the centre is predominantly caused by *Penicillium roqueforti* (Gorgonzola) *Penicillium candidum* and/or *Penicillium camemberti*, *Penicillium caseicolum* (Camembert). Freezing is not permitted

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cambozola Cheese shall be made from pasteurized cow's milk and the following:

Starter cultures forming acid lactic or flavour bacteria including *Geotrichum candidum*, *Brevibacterium linens*, and yeast.

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

Enzymes to enhance ripening process

Processing aids

Flours and starches (from rice, corn and potatoes)

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 spp.

n=5, c=0, m= Absent 25 g.

Listeria monocytogenes

n=5, c=0, m= Absent 25 g.

Escherichia coli

n=5, c=2, m= 10 cfu/g, M= 10² cfu/g.

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10² cfu/g, M= 10³ cfu/g.

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS



Aflatoxin M1 $\leq 0.5 \mu\text{g}/\text{kg}$

| QUALITY PARAMETERS | LIMITS |
|--------------------|--------|
|--------------------|--------|

Moisture content $\leq 40\%$

Milk fat in dry matter $\geq 68\%$

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------|--------|
|-----------|--------|

Storage Temperature 2 - 6°C

Texture and appearance Soft (when pressed by thumb), not crumbly, smooth and creamy. Without gas holes. Rind covered with a white powder.

Odour or flavour Subdued blue cheese flavour.

Colour From white to light yellow with dark green or blue veins.

Foreign matter Free from any impurity inappropriate of the product.

7. NUTRITION FACTS (Approximate values per 100 grams)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|-----------|-----------------------------|
|-----------|-----------------------------|

Energy 426 Kcal

Proteins 13.5 g

Carbohydrates 0.5 g

Fats 41.1 g

8. PACKAGING

| PARAMETER | LIMITS |
|-----------|--------|
|-----------|--------|

Primary packaging Food grade waxed paper or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand 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 Kg to 2.5 Kg

Warranty at deliver location 2 weeks

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 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"