



<b>UN RATIONS STANDARD</b>	31/08/2018
<b>DAIRY ICE CREAM VANILLA</b>	<b>ED Nº: 03</b>
<b>CODE: UNSTD-COM 1151</b>	<b>Page: 1 of 2</b>

PRODUCT RISK		
LOW	MEDIUM	HIGH

**1. PRODUCT NAME**

DAIRY ICE CREAM VANILLA

**2. DESCRIPTION**



Frozen dessert made from pasteurized cow's milk and cream with vanilla flavour.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

**INGREDIENT**

Vanilla Ice Cream shall contain the following ingredients:

- Cow's milk
- Double cow's cream
- Sugar
- Vanilla flavour
- Egg yolk
- Salt

**3.2. OTHER PERMITTED INGREDIENTS**

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>Listeria monocytogenes</i>	m= Absent in 25 g.
<i>Salmonella</i> spp.	m= Absent in 25 g.
Total plate count	n=5, c=2, m= 10 <sup>5</sup> cfu/g, M=5x10 <sup>5</sup> cfu/g

Hygiene Parameters	MAXIMUM LIMITS
Total Coliforms	n=5, c=2, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g

**5. CHEMICAL CRITERIA**

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.5 µg/kg

QUALITY PARAMETERS	LIMITS
Milk fat content	>10%
Milk Solids non fat	> 10%

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Total Milk Solids > 20%

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours. Typical of Vanilla.
Colour and Appearance	Cream or yellow (Typical of vanilla) Smooth and free from ice crystals.
Foreign matter	Free from any impurity inappropriate of the product
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
Storage and Transportation	≤-18°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	207 Kcal
Proteins	3.50 g
Carbohydrates	23.6 g
Fats	11.0 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed 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	From 1 L to 4 L
Warranty at deliver location	4 months

## 9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

## 10. OTHER REQUIREMENTS

- CAC/GL 66-2008- Guidelines for the Use of Flavourings
- 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.
- CODEX CAC/RCP 57-2004: "Code of Hygienic practices for milk and milk products"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"