

	<b>UN RATIONS STANDARD</b>		DATE: 31/08/2018
	<b>DAIRY CHEESE PROCESSED SLICES</b>		ED Nº: 04
	<b>CODE: UNSTD-COM 1144</b>		Page: 1 of 2

## 1. PRODUCT NAME

DAIRY CHEESE PROCESSED SLICES

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Slices of pasteurized processed cheese. Slices must weigh between 20g - 30g and be individually wrapped.

Freezing of cheese is not permitted

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Processed slices cheese is made from pasteurized cow's milk.

### 3.2. OTHER INGREDIENTS PERMITTED

#### 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> spp.	n=5, c=0, m= Absent 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent 25 g.
<i>Escherichia coli</i>	n=5, c=2, m= 10 cfu/g, M= 10 <sup>2</sup> cfu/g
Hygiene Parameters	MAXIMUM LIMITS
<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	≤0.5µg/kg
QUALITY PARAMETERS	LIMITS
Moisture content	≤48%
Milk fat in dry matter	≥44%

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture and appearance	Creamy and smooth
Odour or flavour	Creamy and mild.
Colour	From ivory to orange
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation	From 2°C to 6°C



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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	307 Kcal
Proteins	19.05 g
Carbohydrates	5.0 g
Fats	23.0g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic individually wrapped or equivalent recyclable / biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Food grade plastic heat sealed or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Primary Packaging Net weight	From 20g to 30g
Secondary Packaging Net weight	From 200g to 300g
Warranty at deliver location	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 283-1978, General standard for cheese.
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"