



# UN RATIONS STANDARD

DATE: 31/08/2018

## DAIRY MILK CONDENSED SWEETENED

ED Nº: 03

CODE: UNSTD-COM 1153

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### 1. PRODUCT NAME

DAIRY MILK CONDENSED SWEETENED

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Cow's milk product obtained by partial removal of water from milk with the addition of sugar. Raw milk has to undergo heat treatment, at least equivalent to a pasteurization process, in any moment of the production. The fat and/or protein content of the milk may have been adjusted, only to comply with the chemical requirements (Section 5 of this Standard) by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted. The product is hermetically sealed in can and commercially sterile.

### 3. INGREDIENTS

#### 3.1 ESSENTIAL INGREDIENTS

##### INGREDIENT

Cow's milk, Milk Powder, Sugar

#### 3.2 OTHER PERMITTED INGREDIENTS

##### INGREDIENT

##### PERCENTAGE

**Milk retentate:** Product obtained concentrating milk protein by ultrafiltration of milk.

To comply with chemical criteria

**Milk permeate:** Product obtained by removing milk proteins and milkfat from milk.

To comply with chemical criteria

Milk Cream

To comply with fat percentage

Lactose

To comply with technical criteria

Permitted 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.*

m=Absent in 25 g.

*Listeria monocytogenes*

m= Absent in 25 g.

*Clostridium botulinum*

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

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total enterobacteriaceae

n=5, c=2, m= 0 cfu/g, M=5 cfu/g

*Staphylococcus aureus*

n=5, c=1, m=0 cfu/g, M=5 cfu/g

### 5. CHEMICAL CRITERIA



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### SAFETY PARAMETERS

### MAXIMUM LIMITS

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

### QUALITY PARAMETERS

### LIMITS

Milk fat content

> 8%

Milk Solids

> 28%

Milk Protein in Milk Solids non-fat

> 34% (expressed as fat free dry matter)

Lactate

$\leq 0.03\%$  (expressed as fat free dry matter)

## 6. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Texture

Semi-liquid consistency.

Odour or flavour

Fresh and free of foreign odours.

Colour

Light cream or yellowish.

Foreign matter

Free from any macroscopic impurity.

Storage and Transportation

Ambient

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

### NUTRIENTS

### AMOUNT PER 100 g OF PRODUCT

Energy

321 Kcal

Proteins

7.91 g

Carbohydrates

54.4 g

Fats

8.70 g

## 8. PACKAGING

### PARAMETER

### LIMITS

Primary packaging

Can (food grade)

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 200ml to 500ml

Warranty at deliver location

4 months

## 9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

## 10. OTHER REQUIREMENTS

- CODEX STAN 282-1971- Standard for Sweetened Condensed 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.

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- CODEX STAN 280-1973- Standard for Milkfat Products.
- CAC/GL 67-2008-Model Export Certificate for Milk Products
- CODEX CAC/CRP 60-2005: Code of Practice for Prevention and Reduction of Inorganic Tin Contamination in canned foods
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"