

	UN RATIONS STANDARD	DATE: 31/08/2018
	DAIRY YOGURT LOW FAT BLUEBERRY - LONG LIFE	ED Nº: 04
	CODE: UNSTD-COM 1161	Page: 1 of 2

1. PRODUCT NAME

BLUEBERRY LOW FAT YOGURT - LONG LIFE

50PRODUCT RISK		
LOW	MEDIUM	HIGH

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

Blueberry Low Fat Yogurt – Long Life shall contain:

Cow's milk

Starter cultures (*Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus*)

Blueberry flavour and colour

Sweetener

2.2. 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.

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	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	MAXIMUM LIMITS
Odour or flavour	Fresh and free of foreign odours.
Colour	Violet (Typical of blueberry)
Foreign matter	Free from any impurity.
Storage and Transportation	Ambient

6. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	85.0 Kcal
Proteins	4.9 g
Carbohydrates	13.8 g
Fats	1.25 g

7. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
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 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"