	UN RATIONS STANDARD		DATE: 31/08/2018
	DAIRY YOGURT LOW FAT VANILLA LONG LIFE HALAL		ED Nº: 01
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

VANILLA LOW FAT YOGURT LONG LIFE - HALAL

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

UHT Vanilla Low-Fat Yogurt Long Life shall contain ingredients such as:

Cow's milk

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

Vanilla flavour

Sugar

2.2. OTHER PERMITTED INGREDIENTS

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

Enterobacteriaceae (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

MAXIMUM LIMITS

Milk fat content

0.5-2%

Milk solids non fat


≥ 8.25%

Milk Protein

≥ 2.7%

Titrate acidity (expressed as grams of Lactic acid /100 ml of milk)

≥ 0.6%

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5. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours.
Colour	Cream or yellowish (Typical of vanilla)
Foreign matter	Free from any impurity.
Storage and Transportation	Ambient temperature

6. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	85 Kcal
Proteins	4.9 g
Carbohydrates	13.8 g
Fats	1.3g

7. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed packing material or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands 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 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”
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term “Halal”.