



UN RATIONS STANDARD

DATE: 31/08/2018

DAIRY GRATED PARMESAN CHEESE

ED Nº: 03

CODE: UNSTD-COM 1141

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LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY GRATED PARMESAN CHEESE

2. DESCRIPTION



Hard granular ripened cheese (aged minimum ten months) with rind made with pasteurized cow's milk. Cheese must be grated.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Grated Parmesan Cheese shall contain ingredients such as:

Pasteurized cow's milk

Starter whey

Calf rennet

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

Enzymes to enhance ripening, processed aids.

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

Salmonella spp.

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

Listeria monocytogenes

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

Escherichia coli

n=5, c=2, m= 10²cfu/g, M= 10³ cfu/g

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10²cfu/g, M= 10³ cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS



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

QUALITY PARAMETERS

LIMITS

Moisture content

$\leq 32.0\%$

Milk fat in dry matter

$\geq 43.0\%$

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture and appearance

Grated, with a granny appearance.

Odour or flavour

Semi mellow, mildly mature, mildly acid

Colour

Yellow

Foreign matter

Free from any impurity inappropriate of the product.

Storage and Transportation

From 2°C to 6°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy

420 Kcal

Proteins

37.0 g

Carbohydrates

1.0 g

Fats

29.7 g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging

Food grade plastic polyethylene heat sealed 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

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 250g to 500 g

Warranty at deliver location

1 month

9. LABELLING

- UNSTD- GEN-02 "UN Product labeling"

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"