

	UN RATIONS STANDARD		DATE: 31/08/2018
	DAIRY GRATED PARMESAN CHEESE		ED Nº: 03
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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
<i>Salmonella spp.</i>	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 ² cfu/g, M= 10 ³ cfu/g
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 ² cfu/g, M= 10 ³ cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
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Aflatoxin M1 ≤0.5µg/kg

QUALITY PARAMETERS	LIMITS
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Moisture content	≤32.0%
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Milk fat in dry matter	≥43.0 %
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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Texture and appearance	Grated, with a granny appearance.
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Odour or flavour	Semi mellow, mildly mature, mildly acid
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Colour	Yellow
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Foreign matter	Free from any impurity inappropriate of the product.
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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
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Energy	420 Kcal
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Proteins	37.0 g
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Carbohydrates	1.0 g
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Fats	29.7 g
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8. PACKAGING

PARAMETER	LIMITS
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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.
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Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
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Primary packaging net weight	From 250g to 500 g
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Warranty at deliver location	1 month
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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"