	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>DAIRY ICE CREAM CHOCOLATE HALAL</b>	ED N°: 01
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PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

DAIRY ICE CREAM CHOCOLATE - HALAL

## 2. DESCRIPTION



Frozen dessert made from pasteurized cow's milk and cream with chocolate flavour.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Chocolate Ice Cream shall contain ingredients, such as: Cow's milk, Double cow's cream, Sugar, Chocolate flavour, Egg yolk

### 3.2. OTHER PERMITTED INGREDIENTS

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>Listeria monocytogenes</i>	m= Absent in 25 g.
<i>Salmonella</i> spp.	m= Absent in 25 g.
Total plate count	n=5, c=2, m= 10 <sup>5</sup> cfu/g, M=5x10 <sup>5</sup> cfu/g
Hygiene Parameters	MAXIMUM LIMITS
Total Coliforms	n=5, c=2, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g

## 5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.5 µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat content	>10%
Milk Solids non fat	> 10%
Total Milk Solids	> 20%

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours. Typical of Chocolate.
Colour and Appearance	Light to Dark brown. Smooth consistent and free from ice crystals.

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PARAMETER	LIMITS
Foreign matter	Free from any impurity not proper of the product
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
Storage and Transportation	≤ -18°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	216 Kcal
Proteins	3.8 g
Carbohydrates	28.2 g
Fats	11.0 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed 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 1 Lt to 4 Lt.
Warranty at deliver location	4 months

#### 9. LABELLING

- UNSTD- GEN-02 “UN Product labelling”

#### 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 57-2004: “Code of Hygienic practices for milk and milk products”
- CAC/GL 66-2008- Guidelines for the Use of Flavourings
- CODEX STAN 280-1973- Standard for Milkfat Products.
- CAC/GL 67-2008-Model Export Certificate for Milk Products.
- CODEX CAC/RCP 15-1976 (Rev. 1 2007): “Code of Hygienic practices for eggs and egg 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”.