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| UN RATIONS STANDARD | | DATE: 31/08/2018 |
| DAIRY YOGURT LOW FAT PINEAPPLE – LONG LIFE HALAL | | ED Nº: 01 |
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1. PRODUCT NAME

PINEAPPLE LOW FAT YOGURT LONG LIFE - HALAL

| PRODUCT 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 |
|---|
| UHT Pineapple Low Fat Yogurt UHT shall contain: Cow’s milk Starter cultures (<i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii</i> subsp <i>bulgaricus</i>) Pineapple flavour and colour 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 |
| <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 | ≤ 0.5µg/kg |
| QUALITY PARAMETERS | 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 | From Ivory to yellow |
| 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 | 85.0 Kcal |
| Proteins | 4.9 g |
| Carbohydrates | 13.8 g |
| Fats | 1.3 g |

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 100 g to 150 g |
| 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 206-1999-General Standard for the Use of Dairy terms.
- 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”.