



# UN RATIONS STANDARD

DATE: 31/08/2018

## DAIRY CREAM SOUR

ED Nº: 04

CODE: UNSTD-COM 1147

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### 1. PRODUCT NAME

DAIRY CREAM SOUR

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION

Milk product, UHT fermented cream (rich in fat), obtained by fermentation of cream by the action of suitable microorganisms (mainly *Streptococcus lactis* and *Streptococcus cremoris*), that results in reduction of pH with or without coagulation. Product has undergone UHT treatment before packaging into pre-sterilized package in a sterile atmosphere.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTES

##### INGREDIENT

Fermented cream from cow's milk

#### 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

Pathogenic micro-organisms

Total absent

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total plate count (after a 30°C ± 1°C preincubation for 72 hours)

n=5, c=0, m= 0 cfu/ml.

### 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1

≤ 0.5µg/kg

#### QUALITY PARAMETERS

#### LIMITS

Milk fat content

≥ 18%

Milk protein

≥ 2.0 %

Titrateable acidity (expressed like grams of Lactic acid/100 ml milk)

≥0.5

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Storage and transportation

2°C to 6°C'

Texture

Viscous liquid

Odour or flavour

Acid due to fermentation and free of foreign odours.

Colour

White yellowish.

Foreign matter

Free from any impurity.

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

<b>NUTRIENTS</b>	<b>AMOUNT PER 100 g OF PRODUCT</b>
Energy	193 Kcal
Proteins	2.07 g
Carbohydrates	2.88 g
Fats	19.7 g

**8. PACKAGING**

<b>PARAMETER</b>	<b>LIMITS</b>
Primary packaging	Tetra Brik or equivalent packaging
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	400 mL to 1 Lt
Warranty at deliver location	2 weeks

**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”
- CODEX STAN 280-1973- “Standard for Milkfat Products”
- CODEX 288-1976- “Standard for Cream and prepared Creams”
- 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”