



<b>UN RATIONS STANDARD</b>		DATE: 31/08/2018
<b>DAIRY CHEESE COTTAGE</b>		ED N°: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

**1. PRODUCT NAME**

DAIRY CHEESE COTTAGE

**2. DESCRIPTION**



Cottage cheese is soft rindless and unripened cheese made of cow's or buffalo's milk or a mixture of both. The cheese is drained but not pressed, this way the curds remain loose in some whey. Curd is usually washed to remove acidity resulting in a sweet curd cheese.

Freezing of cheese is not permitted.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

**INGREDIENT**

Cottage Cheese shall contain ingredients such as:

Cow's or buffalo's milk (or their mixture)

Starter cultures of acid lactic producing bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

**3.2. OTHER PERMITTED INGREDIENTS**

**INGREDIENT**

Processing 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 cfu/g, M= 10 <sup>2</sup> cfu/g
Hygiene Parameters	MAXIMUM LIMITS
<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	4-5%
Milk fat in dry matter	≥21.5%



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Moisture  $\leq 80\%$

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Granular texture consisting in individual soft curd granules from 3mm to 12mm
Odour or flavour	Free from foreign odours.
Colour	Near white.
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation	2°C - 6°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	98.0 Kcal
Proteins	11.83 g
Carbohydrates	3.66 g
Fat	4.30 g

### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene 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 400g to 1 kg
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 STAND 221-2001 (Amd: 2010): "Group Standard for unripened cheese including fresh cheese".
- CODEX STAN 273-1968, standard for cottage cheese
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"