UN RATIONS STANDARD	**DATE**: 31/08/2018
DAIRY ICE CREAM STRAWBERRY HALAL	**ED Nº: 01**
CODE: UNSTD-COM 6150	**Page:** 1 of 2

1. PRODUCT NAME

DAIRY ICE CREAM STRAWBERRY - HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

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

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3. INGREDIENTS
3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Strawberry Ice Cream shall contain the following ingredients:
Cow's milk

Double cow's cream

Sugar

Strawberry flavour

Egg yolk

Salt

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
Listeria monocytogenes	m= Absent in 25 g.
Salmonella spp.	m= Absent in 25 g.
Total plate count	n=5, c=2, m= 10^5 cfu/g ,M=5x10^5 cfu/g
Hygiene Parameters	**MAXIMUM LIMITS**
Total Coliforms	n=5, c=2, m= 10 cfu/g ,M=10^2 cfu/g
Staphylococcus aureus	n=5, c=2, m= 10 cfu/g. ,M=10^2 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 strawberry.
Colour	Pink (typical of strawberry) Smooth consistent and free from ice crystals.
Foreign matter	Free from any impurity inappropriate 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	229 Kcal
Proteins	3.2 g
Carbohydrates	27.5 g
Fats	10 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	1 L to 4 L
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 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".