	<b>UN RATIONS STANDARD</b>		DATE: 31/08/2018
	<b>DAIRY YOGURT LOW FAT STRAWBERRY LONG LIFE</b>		ED Nº: 04
	<b>CODE: UNSTD-COM 1163</b>		Page: 1 of 2

## 1. PRODUCT NAME

STRAWBERRY LOW FAT YOGURT LONG LIFE

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

Strawberry Low Fat Yogurt Long Life shall contain:

Cow's milk

Starter cultures (*Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus*)

Strawberry flavour and colour

Sweetener

### 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%

## 5. PHYSICAL CRITERIA

	<b>UN RATIONS STANDARD</b>		DATE: 31/08/2018
	<b>DAIRY YOGURT LOW FAT STRAWBERRY LONG LIFE</b>		ED Nº: 04
	<b>CODE: UNSTD-COM 1163</b>		Page: 2 of 2

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours.
Colour	Light pink to dark pink (Typical of strawberry)
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	4.93 g
Carbohydrates	13.8 g
Fats	1.3 g

## 7. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed packing material or equivalent recycled/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 100 g to 150g
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"