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|--|-----------------------------|------------------|
|  | <b>UN RATIONS STANDARD</b>  | DATE: 31/08/2018 |
|  | <b>DAIRY CHEESE HAVARTI</b> | ED N°: 03        |
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## 1. PRODUCT NAME

Havarti Cheese

| PRODUCT RISK |        |      |
|--------------|--------|------|
| LOW          | MEDIUM | HIGH |

## 2. DESCRIPTION



Havarti is a ripened firm/semi-hard cheese ripened from pasteurized cow's or buffaloes' milk (or a mixture of both). The shape is fat cylindrical or rectangular with greasy smear ripened rind that may be coated. Freezing of fresh cheese not permitted

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Havarti Cheese shall contain ingredients such as,

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

Starter cultures of harmless forming acid lactic or flavour bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

### 3.2. OTHER INGREDIENTS PERMITTED

#### INGREDIENT

Enzymes to enhance ripening process, 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

*Salmonella spp.*

n=5, c=0, m= Absent 25 g.

*Listeria monocytogenes*

n=5, c=0, m= Absent 25 g.

*Escherichia coli*

n=5, c=2, m= 10<sup>2</sup> cfu/g, M= 10<sup>3</sup> cfu/g

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Staphylococcus aureus*

n=5, c=2, m= 10<sup>2</sup> cfu/g, M= 10<sup>3</sup> cfu/g

## 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1

≤0.5µg/kg

#### QUALITY PARAMETERS

#### LIMITS

Moisture content

≤40 %

Milk fat in dry matter

≥59 %

|  |                             |                         |
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## 6. PHYSICAL CRITERIA

| PARAMETER                  | LIMITS   |
|----------------------------|--|
| Texture and appearance     | Smooth, creamy, plenty of irregular tiny holes (width: 1-2mm and length: up to 10 mm). |
| Odour or flavour           | Buttery, creamy and sweet.   |
| Colour                     | Near white or ivory through to light yellow or yellow colour                           |
| Foreign matter             | Free from any impurity inappropriate of the product.                                   |
| Storage and Transportation | From 2° to 6°C   |

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

| NUTRIENTS     | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy        | 400 Kcal                    |
| Proteins      | 21.43 g                     |
| Carbohydrates | 0 g                         |
| Fats          | 35.71 g                     |

## 8. PACKAGING

| PARAMETER                    | LIMITS   |
|------------------------------|--|
| Primary packaging            | Food grade plastic sealed or recyclable/biodegradable polyethylene or equivalent 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 rigors of transport and handling.  |
| Primary Packaging Net weight | From Up to 2Kg.  |
| Warranty at deliver location | 2 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"
- CODEX STAN 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"