

	<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 31/08/2018
	<b>DAIRY CHEESE HARD CANNED</b>	<b>ED Nº:</b> 03
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## 1. PRODUCT NAME

DAIRY CHEESE HARD CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Unripened cheese made of cow's or buffalo's milk or a mixture of both. The product is hermetically sealed in cans and is commercially sterile.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Unripened canned 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

*Salmonella* spp.

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

*Listeria monocytogenes*

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

*Clostridium botulinum*

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

## 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1

≤0.5µg/kg

#### QUALITY PARAMETERS

#### LIMITS

Moisture content

≤39%

Milk fat in dry matter

≥50%

## 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

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Texture	Hard.
Odour or flavour	Typical of Cheddar/Gouda cheese
Colour	From yellowish to orange.
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation	≤25°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	390 Kcal
Proteins	28.20 g
Carbohydrates	0.60 g
Fats	31.19 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (Food grade)
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary Packaging Net weight	From 200 g to 500 g.
Warranty at deliver location	3 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.
- CODEX STAN CAC/RCP 60-2005 “Code of practice for the prevention and reduction of tin contamination in canned food”.
- CAC/RCP 23-1979 “Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods”.
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”