

	UN RATIONS STANDARD	DATE: 31/08/2018
	DAIRY CHEESE GOUDA	ED N°: 03
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY CHEESE GOUDA

2. DESCRIPTION



Ripened firm/semi-hard cheese made with pasteurized cow's or buffalo's milk or a mixture of both. The shape is of a flat block with a dry rind which may be coated. No freezing of fresh cheese is permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Gouda Cheese shall contain ingredients such as:

Milk

Starter cultures of harmless acid lactic or flavour producing bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

Enzymes to enhance ripening process

Processing aids

Flours and starches (from rice, corn and potatoes)

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= 10² cfu/g, M= 10³ cfu/g

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10² cfu/g, M= 10³ cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤0.5µg/kg

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QUALITY PARAMETERS	LIMITS
Moisture content	≤40%
Milk fat in dry matter	≥48%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	2°C - 6°C
Texture and appearance	Firm (when pressed by thumb), regularly distributed few to plenty small gas holes mostly up to 10 mm. A few openings and splits are permitted
Odour or flavour	Typical of Gouda cheese. Free of foreign odours
Colour	From ivory to yellow
Foreign matter	Free from any impurity inappropriate of the product.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	358 Kcal
Proteins	25.3 g
Carbohydrates	0 g
Fats	28.7 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent recyclable/biodegradable packing material that maintains the 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	1 Kg to 3 Kg.
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"