



UN RATIONS STANDARD

DATE: 31/08/2018

DAIRY CHEESE HALLOUMI

ED N°: 03

CODE: UNSTD-COM 1142

Page: 1 of 2

1. PRODUCT NAME

DAIRY CHEESE HALLOUMI

PRODUCT RISK

LOW	MEDIUM	HIGH
-----	---------------	------

2. DESCRIPTION



White brined curd cheese, made from sheep's or goat's pasteurized milk or a mixture of both. It shall be preserved in brine.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Halloumi Cheese shall contain ingredients such as, Pasteurized sheep or/and goat milk Starter cultures of acid lactic producing bacteria

Rennet or other suitable enzymes

Potable water

Sodium Chloride

3.2. 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. Cow's milk is not permitted.

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

<i>Salmonella spp.</i>	n=5, c=0, m= Absent 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent 25 g.
<i>Escherichia coli</i>	n=5, c=2, m= 10 ² cfu/g, M= 10 ³ cfu/g

Hygiene Parameters

MAXIMUM LIMITS

<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 ² cfu/g, M= 10 ³ cfu/g
------------------------------	--

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1	≤0.5µg/kg
--------------	-----------

QUALITY PARAMETERS

LIMITS

Dry matter	≤49%
Milk fat in dry matter	≥48%

**6. PHYSICAL CRITERIA**

PARAMETER	LIMITS
Texture	Chewy, creamy, firm/soft and springy.
Odour or flavour	Salty, savory, tangy with strong aroma.
Colour	White.
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation	2°C - 6°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	312 Kcal
Proteins	23.9 g
Carbohydrates	2.5g
Fats	23.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene heat sealed or equivalent recyclable/biodegradable packing material that maintains 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 rigor of transport and handling.
Primary Packaging Net weight	From 100 g to 500 g
Warranty at deliver location	1 month

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 STAND 208-1999: "General Standard for cheese in brine"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"