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	DAIRY GRATED PARMESAN CHEESE HALAL	ED N°: 03
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LOW	MEDIUM	HIGH

1. PRODUCT NAME

DAIRY GRATED PARMESAN CHEESE HALAL

2. DESCRIPTION



Hard granular ripened cheese (aged minimum ten months) with rind made with pasteurized cow's milk. Cheese must be grated.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Grated Parmesan Cheese shall contain ingredients such as:

Pasteurized cow's milk

Starter whey

Calf rennet

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

Enzymes to enhance ripening, processed 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
<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
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Aflatoxin M1 ≤0.5µg/kg

QUALITY PARAMETERS	LIMITS
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Moisture content ≤32.0%

Milk fat in dry matter ≥41.0 %

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Texture and appearance Grated, with a granny appearance.

Odour or flavour Semi mellow, mildly mature, mildly acid

Colour Yellow

Foreign matter Free from any impurity inappropriate of the product.

Storage and Transportation From 2°C to 6°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
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Energy 420 Kcal

Proteins 37.0 g

Carbohydrates 1.0 g

Fats 29.7 g

8. PACKAGING

PARAMETER	LIMITS
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Primary packaging Food grade plastic polyethylene heat sealed or equivalent recyclable/biodegradable 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 rigor of transport and handling.

Primary packaging net weight From 250g to 500 g


Warranty at deliver location 1 month

9. LABELLING

- UNSTD- GEN-02 "UN Product labeling"

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"

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- CODEX CAC/GL 24 -1997: “General Guidelines for use of the term “Halal”.