

	UN RATIONS STANDARD	DATE: 31/08/2018
	DAIRY CHEESE EDAM	ED Nº: 03
	CODE: UNSTD-COM 1138	Page: 1 of 2

1. PRODUCT NAME

Edam Cheese

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ripened firm/semi-hard cheese made of pasteurized cow's. 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

Edam 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.

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 in 25 g.

Listeria monocytogenes

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

Escherichia coli

n=5, c=2, m= 10²cfu/g, M= 10³ cfu/g

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10²cfu/g, M= 10³ cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤0.5µg/kg

QUALITY PARAMETERS

LIMITS

Moisture content

≤45%

Milk fat in dry matter

≥40%

	UN RATIONS STANDARD	DATE: 31/08/2018
	DAIRY CHEESE EDAM	ED Nº: 03
	CODE: UNSTD-COM 1138	Page: 2 of 2

6. PHYSICAL CRITERIA

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

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	346 Kcal
Proteins	27.0 g
Carbohydrates	1.0 g
Fats	26.0 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Wax or 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 1 Kg to 2 Kg.
Warranty at deliver location	2 month

9. LABELLING

See 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 265-1966, STANDARD FOR EDAM
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"