



UN RATIONS STANDARD

DATE: 31/08/2018

DAIRY CHEESE HAVARTI

ED Nº: 03

CODE: UNSTD-COM 1134

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1. PRODUCT NAME

Havarti Cheese

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Havarti is a ripened firm/semi-hard cheese ripened from pasteurized cow's or buffaloes' milk (or a mixture of both). The shape is fat cylindrical or rectangular with greasy smear ripened rind that may be coated. Freezing of fresh cheese not permitted

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Havarti Cheese shall contain ingredients such as,

Cow's or buffaloes' milk (or their mixture)

Starter cultures of harmless forming acid lactic or flavour bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

3.2. OTHER INGREDIENTS PERMITTED

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 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

QUALITY PARAMETERS

LIMITS

Moisture content

≤40 %

Milk fat in dry matter

≥59 %

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture and appearance	Smooth, creamy, plenty of irregular tiny holes (width: 1-2mm and length: up to 10 mm).
Odour or flavour	Buttery, creamy and sweet.
Colour	Near white or ivory through to light yellow or yellow colour
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Transportation	From 2° to 6°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	400 Kcal
Proteins	21.43 g
Carbohydrates	0 g
Fats	35.71 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	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 Up to 2Kg.
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"