	UN RATIONS STANDARD	DATE: 31/08/2018
	DAIRY CHEESE HALLOUMI HALAL	ED N°: 03
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1. PRODUCT NAME

DAIRY CHEESE HALLOUMI HALAL

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. Frozen Product.

Freezing of cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Frozen 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

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= 10^2 cfu/g, M= 10^3 cfu/g

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10^2 cfu/g, M= 10^3 cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

$\leq 0.5 \mu\text{g/kg}$

QUALITY PARAMETERS


LIMITS

Dry matter

$\leq 49\%$

Milk fat in dry matter

$\geq 48\%$

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