



UN RATIONS STANDARD

DATE: 31/08/2018

DAIRY ICE CREAM PISTACHIO

ED Nº: 03

CODE: UNSTD-COM 1149

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PRODUCT RISK

LOW

MEDIUM

HIGH

1. PRODUCT NAME

DAIRY ICE CREAM PISTACHIO

2. DESCRIPTION

Frozen dessert made from pasteurized cow's milk and cream with pistachios flavour.



3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pistachio Ice Cream shall contain the following ingredients:

Cow's milk

Double cow's cream

Sugar

Pistachios flavour

3.2. OTHER PERMITTED INGREDIENTS

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>Listeria monocytogenes</i>	m= Absent in 25 g.
<i>Salmonella</i> spp.	m= Absent in 25 g.
Total plate count	n=5, c=2, m= 10 ⁵ cfu/g, M=5x10 ⁵ cfu/g
Hygiene Parameters	MAXIMUM LIMITS
Total Coliforms	n=5, c=2, m= 10 cfu/g, M=10 ² cfu/g
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 cfu/g, M=10 ² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.5 µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat content	>10%



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Milk Solids non fat > 10%

Total Milk Solids > 20%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ - 18°C
Odour or flavour	Fresh and free of foreign odours, typical of pistachio.
Colour	Greenish (typical of pistachio)
Foreign matter	Free from any impurity inappropriate of the product

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	222 Kcal
Proteins	4.1 g
Carbohydrates	22.2 g
Fats	11.0 g

8. PACKAGING


PARAMETER	LIMITS
Primary packaging	Food grade plastic 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	1 L to 4 L.
Warranty at deliver location	4 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"
- CAC/GL 66-2008- Guidelines for the Use of Flavourings
- CODEX STAN 280-1973- Standard for Milkfat Products.
- CODEX 288-1976- Standard for Cream and prepared Creams.
- CAC/GL 67-2008-Model Export Certificate for Milk Products
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"

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- UNSTD-GEN-04: “UN Certification”