

	<b>UN RATIONS STANDARD</b>		DATE: 31/08/2018
	<b>DAIRY MILK CONDENSED SWEETENED</b>		ED Nº: 03
	<b>CODE: UNSTD-COM 1153</b>		Page: 1 of 3

## 1. PRODUCT NAME

DAIRY MILK CONDENSED SWEETENED

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Cow's milk product obtained by partial removal of water from milk with the addition of sugar. Raw milk has to undergo heat treatment, at least equivalent to a pasteurization process, in any moment of the production. The fat and/or protein content of the milk may have been adjusted, only to comply with the chemical requirements (Section 5 of this Standard) by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted. The product is hermetically sealed in can and commercially sterile.

## 3. INGREDIENTS

### 3.1 ESSENTIAL INGREDIENTS

#### INGREDIENT

Cow's milk, Milk Powder, Sugar

### 3.2 OTHER PERMITTED INGREDIENTS

#### INGREDIENT

#### PERCENTAGE

**Milk retentate:** Product obtained concentrating milk protein by ultrafiltration of milk.

To comply with chemical criteria

**Milk permeate:** Product obtained by removing milk proteins and milkfat from milk.

To comply with chemical criteria

Milk Cream

To comply with fat percentage

Lactose

To comply with technical criteria

Permitted 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.*

m=Absent in 25 g.

*Listeria monocytogenes*

m= Absent in 25 g.

*Clostridium botulinum*

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

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total enterobacteriaceae

n=5, c=2, m= 0 cfu/g, M=5 cfu/g

*Staphylococcus aureus*

n=5, c=1, m=0 cfu/g, M=5 cfu/g

## 5. CHEMICAL CRITERIA

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SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤ 0.5µg/kg
QUALITY PARAMETERS	LIMITS
Milk fat content	> 8%
Milk Solids	> 28%
Milk Protein in Milk Solids non-fat	> 34% (expressed as fat free dry matter)
Lactate	≤ 0.03 % (expressed as fat free dry matter)

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Semi-liquid consistency.
Odour or flavour	Fresh and free of foreign odours.
Colour	Light cream or yellowish.
Foreign matter	Free from any macroscopic impurity.
Storage and Transportation	Ambient

## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	321 Kcal
Proteins	7.91 g
Carbohydrates	54.4 g
Fats	8.70 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade)
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 200ml to 500ml
Warranty at deliver location	4 months

## 9. LABELLING

- UNSTD- GEN-02 “UN Product labelling”

## 10. OTHER REQUIREMENTS

- CODEX STAN 282-1971- Standard for Sweetened Condensed Milks.
- CODEX CAC/RCP 57-2004- Code of Hygienic practices for milk and milk products.
- CODEX STAN 206-1999-General Standard for the Use of Dairy terms.

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- CODEX STAN 280-1973- Standard for Milkfat Products.
- CAC/GL 67-2008-Model Export Certificate for Milk Products
- CODEX CAC/CRP 60-2005: Code of Practice for Prevention and Reduction of Inorganic Tin Contamination in canned foods
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"