

	<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 31/08/2018
	<b>DAIRY CHEESE MOZZARELLA</b>	<b>ED Nº:</b> 03
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## 1. PRODUCT NAME

DAIRY CHEESE MOZZARELLA

## 2. DESCRIPTION



Semi-hard homogeneous rindless and unripened cheese made of pasteurized cow's or buffalo's milk or a mixture of both

Freezing is not permitted.

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Mozzarella Cheese shall contain ingredients such as,  
Cow's or buffalo's milk (or their mixture)

Starter cultures of acid lactic producing bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

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= 10 cfu/g, M= 10<sup>2</sup> cfu/g

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Staphylococcus aureus*

n=5, c=2, m= 10 cfu/g, M= 10<sup>2</sup> cfu/g

## 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M 1

≤0.5µg/kg

#### QUALITY PARAMETERS

#### LIMITS

Moisture

≤60%

Milk fat in dry matter

≥40%

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Semi-hard with no holes. Firm but cream cheese with unique stretchiness.
Odour or flavour	Dairy product taste. Sweet. Free from foreign odours
Colour	White to yellowish
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	259 Kcal
Proteins	18.6 g
Carbohydrates	0.5 g
Fats	20.3

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged in food grade polyethylene heat 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	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 221-2001 (Amd: 2010): "Group Standard for unripened cheese including fresh cheese"
- CODEX STAN 262-2006, STANDARD FOR MOZZARELLA
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"