



	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>DAIRY CHEESE CAMBOZOLA HALAL</b>	ED N°: 04
	<b>CODE: UNSTD-COM 6133</b>	Page: 2 of 2

Aflatoxin M1 ≤0.5µg/kg

QUALITY PARAMETERS	LIMITS
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Moisture content ≤40%

Milk fat in dry matter ≥60%

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Storage Temperature 2 - 6°C

Texture and appearance Soft (when pressed by thumb), not crumbly, smooth and creamy. Without gas holes. Rind covered with a white powder.

Odour or flavour Subdued blue cheese flavour.

Colour From white to light yellow with dark green or blue veins.

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
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Energy 426 Kcal

Proteins 13.5 g

Carbohydrates 0.5 g

Fats 41.1 g

### 8. PACKAGING

PARAMETER	LIMITS
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Primary packaging Food grade waxed paper 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 Kg to 2.5 Kg

Warranty at deliver location 2 weeks

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