



# UN RATIONS STANDARD

DATE: 31/08/2018

## DAIRY CHEESE FETA

ED N°: 03

CODE: UNSTD-COM 1139

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME

DAIRY CHEESE FETA

### 2. DESCRIPTION



Soft or semi-hard salty ripened (more than 3 months in brine) brined curd cheese, made from sheep's pasteurized milk or a mixture of sheep (>70%) and goat, with small holes, a compact touch, few cuts, and no rind. Usually formed into square cakes, it must be preserved in brine. The feta cheese is protected, designated of origin (PDO).

Freezing of cheese is not permitted.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Feta Cheese is made from pasteurized goat's and sheep's milk or mixture, starter cultures of acid lactic producing bacteria, calcium/sodium chloride, rennet, portable water.

#### 3.2. OTHER PERMITTED INGREDIENTS

Enzymes to enhance ripening process, 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 in 25 g.

*Listeria monocytogenes*

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

*Escherichia coli*

n=5, c=2, m= 10<sup>2</sup> cfu/g, M= 10<sup>3</sup> cfu/g

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Staphylococcus aureus*

n=5, c=2, m= 10<sup>2</sup> cfu/g, M= 10<sup>3</sup> cfu/g

### 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1

≤0.5µg/kg

#### QUALITY PARAMETERS

#### LIMITS

Moisture content

≤56% (semi-hard/

Milk fat in dry matter

soft) ≥45% (min)

pH

4.4 - 4.6

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Texture

Creamy, crumbly, grainy and open.

Odour or flavour

Full-flavored, salty and tangy with nutty and strong aroma.



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Colour	White.
Foreign matter	Free from any impurity inappropriate of the product.
Storage and Temperature	From 2°C to 6°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	240 Kcal
Proteins	14.2 g
Carbohydrates	1.5 g
Fats	20.28 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic 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 rigor of transport and handling.
Primary Packaging Net weight	From 1 Kg to 3 Kg.
Warranty at deliver location	2 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 cheeses in Brine"
- CAC/RCP 23-1979 "Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods".
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"