

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>DAIRY MILK DRIED</b>	ED N°: 03
	<b>CODE: UNSTD-COM 1154</b>	Page: 1 of 2

**1. PRODUCT NAME:**

DAIRY MILK DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Milk powder obtained by removal of water from milk.

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.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

**INGREDIENT**

Cow's milk

**3.2. OTHER PERMITTED INGREDIENTS**

INGREDIENT	PERCENTAGE
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<b>Milk retentate:</b> Product obtained concentrating milk protein by ultrafiltration of milk.	To comply with chemical criteria
<b>Milk permeate:</b> 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
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<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 <sup>4</sup> cfu/g , M=4x10 <sup>4</sup> cfu/g

Hygiene Parameters	MAXIMUM LIMITS
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Total <i>enterobacteriaceae</i>	n=5, c=0, m= 10 cfu/g ,M=10 cfu/g
<i>Staphylococcus aureus</i>	n=5, c=2, m=10 cfu/g., M=100 cfu/g

**5. CHEMICAL CRITERIA**

SAFETY PARAMETERS	MAXIMUM LIMITS
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Aflatoxin M1	≤ 0.5µg/kg
<i>Clostridium botulinum</i>	n=5, c=0, m= Absent in 25 g

QUALITY PARAMETERS	LIMITS
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Milk fat content	26% (Min)
Milk Protein in milk solids non-fat	≥ 34%
Moisture	< 5%

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours.
Colour	White powder
Foreign matter	Free from any impurity.
Storage and Transportation	Ambient

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	496 Kcal
Proteins	26.3 g
Carbohydrates	38.4 g
Fats	26.7 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade) 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 the integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 1 Kg to 2.5 Kg
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"
- CODEX STAN 207-1999 – Standard for milk powders and cream powder.
- CODEX STAN 280-1973- Standard for Milkfat Products.
- CAC/GL 67-2008-Model Export Certificate for Milk Products
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"