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|  | UN RATIONS STANDARD | DATE: 31/08/2018 |
| | DAIRY YOGURT LOW FAT STRAWBERRY LONG LIFE HALAL | ED N°: 01 |
| | CODE: UNSTD-COM 6163 | Page: 1of3 |

1. PRODUCT NAME

STRAWBERRY LOW FAT YOGURT LONG LIFE - HALAL

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION

Milk product obtained by fermentation of milk through the addition of starter cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus*. In order to extend the shelf life of the product, the yogurt is heat treated after fermentation to destroy viable microorganisms in the final product.

INGREDIENTS

2.1. ESSENTIAL INGREDIENTS

INGREDIENT

Strawberry Low Fat Yogurt Long Life shall contain:

Cow's milk

Starter cultures (*Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus*)

Strawberry flavour and colour

Sweetener

2.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

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

3. MICROBIOLOGICAL CRITERIA

| Food Safety Parameters | MAXIMUM LIMITS |
|---|-------------------------------------|
| Pathogenic micro-organisms | Total Absent |
| Total Plate count (after a 30°C ± 1°C incubation for 14 days) | n=5, c=2, m= 0 cfu/ml, M=10 cfu/ml. |
| Hygiene Parameters | MAXIMUM LIMITS |
| <i>Enterobacteriaceae</i> (after a 30°C incubation for 14 days) | n=5, c=2, m= 0 cfu/ml, M=5 cfu/ml. |

4. CHEMICAL CRITERIA

| SAFETY PARAMETERS | MAXIMUM LIMITS |
|---|----------------|
| Aflatoxin M1 | ≤ 0.5µg/kg |
| QUALITY PARAMETERS | LIMITS |
| Milk fat content | 0.5-2% |
| Milk solids non-fat | ≥ 8.25% |
| Milk Protein | ≥ 2.7% |
| Titrate acidity (expressed as grams of Lactic acid /100 ml of milk) | ≥ 0.6% |

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5. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|----------------------------|---|
| Odour or flavour | Fresh and free of foreign odours. |
| Colour | Light pink to dark pink (Typical of strawberry) |
| Foreign matter | Free from any impurity. |
| Storage and Transportation | Ambient temperature |

6. NUTRITION FACTS (Approximate values per 100 grams)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 85.0 Kcal |
| Proteins | 4.93 g |
| Carbohydrates | 13.8 g |
| Fats | 1.3 g |

7. PACKAGING


| PARAMETER | LIMITS |
|------------------------------|--|
| Primary packaging | Food grade plastic sealed packing material or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands 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 100 g to 150g |
| Warranty at deliver location | 3 Months |

8. LABELLING

- See UNSTD- GEN-02 “UN Product labelling”

9. OTHER REQUIREMENTS

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

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