

**6. PHYSICAL CRITERIA**

PARAMETER	LIMITS
Storage Temperature	≤ - 18°C for frozen and 4-7°C for chilled product
Texture	Layered
Odour or flavour	Salty. Free for foreign odours
Colour	White.
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	264 Kcal
Proteins	18.52 g
Carbohydrates	1.8 g
Fats	21.08 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic polyethylene heat sealed or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors 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	Up to 500 g
Warranty at deliver location	4 months for chilled and 5 months for frozen

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 cheese in brine"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"