



UN RATIONS STANDARD

DATE: 30/10/2011

DAIRY CHEESE GOUDA

ED N°: 01

CODE: UNSTD-COM-1130

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PRODUCT RISK

LOW	MEDIUM	HIGH
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1. PRODUCT NAME

DAIRY CHEESE GOUDA

2. DESCRIPTION



Ripened firm/semi-hard cheese made with pasteurized cow's or buffalo's milk or a mixture of both. The shape is of a flat block with a dry rind which may be coated. No freezing of fresh cheese is permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Gouda Cheeses shall contain ingredients such as, but not limited to:

Milk

Starter cultures of harmless acid lactic or flavour producing bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

Enzymes to enhance ripening process

Processing aids

Flours and starches (from rice, corn and potatoes)

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 25 g.

Listeria monocytogenes

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

Escherichia coli

n=5, c=2, m= 10²cfu/g, M= 10³ cfu/g

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10²cfu/g, M= 10³ cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤0.5µg/kg



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QUALITY PARAMETERS

LIMITS

Dry matter	>54%-58%
Milk fat in dry matter	≥44%-≤55%
Moisture	< 42%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage Temperature	≤ 6°C
Texture and appearance	Firm (when pressed by thumb), regularly distributed few to plenty small gas holes mostly up to 10 mm. A few openings and splits are permitted
Odour or flavour	Typical of Gouda cheese. Free of foreign odours
Colour	From ivory to yellow
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	342 Kcal
Proteins	25.3 g
Carbohydrates	0 g
Fats	26.7 g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging	Food grade plasticsealed or equivalent packing material that maintains product's both 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 3 Kg.
Warranty at deliver location	2 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 283-1978: "General Standard for Cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"