

	UN RATIONS STANDARD	DATE: 01/08/2016
	DAIRY CHEESE MOZZARELLA	ED Nº: 02
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- PRODUCT NAME**
DAIRY CHEESE MOZZARELLA
- DESCRIPTION**

PRODUCT RISK		
LOW	MEDIUM	HIGH



Semi-hard homogeneous rindless and unripened cheese made of pasteurized cow's or buffalo's milk or a mixture of both. Process of production is called "pasta Filata". Freezing of fresh cheese is not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Mozzarella Cheese shall contain ingredients such as:

Cow's or buffalo's milk (or their mixture)

Starter cultures of acid lactic producing bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

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= 10 cfu/g, M= 10² cfu/g

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10 cfu/g, M= 10² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤0.5µg/kg

QUALITY PARAMETERS

LIMITS

Dry matter

>50%

Milk fat in dry matter

46%

Moisture

≥48 -≤50%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

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Storage Temperature	≤ 6°C
Texture	Semi-hard with no holes.
Odour or flavour	Dairy product taste. Sweet. Free for foreign odours
Colour	White or yellowish
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	312 Kcal
Proteins	21.6 g
Carbohydrates	2.5 g
Fats	24.0 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged in food grade 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 2 kg
Warranty at deliver location	1 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 221-2001 (Amd: 2010): "Group Standard for unripened cheese including fresh cheese"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"