



UN RATIONS STANDARD

DATE: 01/08/2016

DAIRY SHERBERT ORANGE

ED Nº: 02

CODE: UNSTD-COM 1159

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PRODUCT RISK

LOW	MEDIUM	HIGH
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1. PRODUCT NAME

Orange Sherbet

2. DESCRIPTION

Frozen dessert flavoured with oranges or orange juice, made of water, sugar, flavourings and milk or cream. Fruit or fruit juice may be fresh, frozen, canned concentrated or partially or wholly dried.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Orange Sherbet shall contain ingredients such as:

Potable water

Cow's milk or cream

Orange fruit juice or puree

Sugar

3.2. OTHER PERMITTED INGREDIENTS

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

Listeria monocytogenes

m= Absent in 25 g.

Salmonella spp.

m= Absent in 25 g.

Total plate count

n=5, c=2, m= 10⁵cfu/ml., M=2.5x10⁵cfu/ml.

Hygiene Parameters

LIMITS

Total Coliforms

n=5, c=2, m= 10 cfu/ml., M=10²cfu/ml.

Yeast and mould

n=5, c=2, m=0 cfu/ml., M=10²cfu/ml.

Staphylococcus aureus

n=5, c=2, m=0 cfu/ml., M=10²cfu/ml.

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.5 µg/Kg.

QUALITY PARAMETERS

LIMITS

Milk fat content

1%-2%

Milk Solids non fat

≥ 1%

Total Milk Solids

2%-5%

Titrate acidity (expressed as grams of Lactic acid /100 ml of milk)

≥ 0.35%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

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Storage Temperature	≤ - 18°C
Odour or flavour	Fresh and free of foreign odours.
Colour	Orange (typical of the fruit)
Foreign matter	Free from any impurity inappropriate of the product.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	144 Kcal
Proteins	1.10 g
Carbohydrates	30.4 g
Fats	2.00 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic 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 5L
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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"