



# UN RATIONS STANDARD

DATE: 01/08/2016

## DAIRY YOGURT LOW FAT PLAIN UHT

ED Nº: 03

CODE: UNSTD-COM 1162

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME

UHT Low Fat Yogurt

### 2. DESCRIPTION

Milk product obtained by fermentation of milk through the addition of starter cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp *bulgaricus* and heat treated after fermentation in order to eliminate the presence of any bacteria in the final product.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

UHT Low Fat Yogurt UHT shall contain ingredients such as:

Cow's milk

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

#### 3.2. 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.

### 4. 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

*Enterobacteriaceae* (after a 30°C incubation for 14 days)

n=5, c=2, m= 0 cfu/ml, M=5 cfu/ml.

### 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1

≤ 0.5µg/kg

#### QUALITY PARAMETERS

#### LIMITS

Milk fat content

0.5-2%

Milk solids nonfat content

≥ 8.25%

Milk Protein

≥ 2.7%

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

≥ 0.6%

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Storage Temperature

Ambient



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Odour or flavour	Fresh and free of foreign odours.
Colour	White
Foreign matter	Free from any impurity.

#### 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	63.0 Kcal
Proteins	5.25 g
Carbohydrates	7.04 g
Fats	1.55 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed 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 150g
Warranty at deliver location	3 Months

#### 9. LABELLING

- See 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"