



# UN RATIONS STANDARD

DATE: 01/08/2016

## DAIRY MILK DRIED

ED Nº: 02

CODE: UNSTD-COM 1154

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME:

Dried Whole Milk

### 2. DESCRIPTION

Milk powder obtained by partial removal of water from milk. The product is canned.

The fat and/or protein content of the milk may have been adjusted, only to comply with the chemical requirements (Section 5 of this Standard) by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Cow's milk

#### 3.2. OTHER PERMITTED INGREDIENTS

##### INGREDIENT

##### PERCENTAGE

**Milk retentate:** Product obtained concentrating milk protein by ultrafiltration of milk.

To comply with chemical criteria

**Milk permeate:** Product obtained by removing milk proteins and milkfat from milk.

To comply with chemical criteria

Milk Cream

To comply with fat percentage

Lactose

To comply with technical criteria

Permitted 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=10<sup>4</sup> cfu/g, M=4x10<sup>4</sup> cfu/g

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total *enterobacteriaceae*

n=5, c=0, m= 10 cfu/g, M=10 cfu/g

*Staphylococcus aureus*

n=5, c=2, m=10 cfu/g., M=100 cfu/g

### 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1

≤ 0.5µg/kg

#### QUALITY PARAMETERS

#### LIMITS

Milk fat content

26%- 42%

Milk Protein in milk solids non-fat

≥ 34%



Moisture < 5%

**6. PHYSICAL CRITERIA**

PARAMETER	LIMITS
Storage Temperature	Ambient
Odour or flavour	Fresh and free of foreign odours.
Colour	White powder
Foreign matter	Free from any impurity.

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	496 Kcal
Proteins	26.32 g
Carbohydrates	38.42 g
Fats	26.71 g

**8. PACKAGING**

PARAMETER	LIMITS
Primary packaging	Can that is food grade 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 3 KG
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"