



# UN RATIONS STANDARD

DATE: 01/08/2016

## DAIRY CHEESE HAVARTI

ED N°: 02

CODE: UNSTD-COM 1134

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### 1. PRODUCT NAME

Havarti Cheese

#### PRODUCT RISK

|     |               |      |
|-----|---------------|------|
| LOW | <b>MEDIUM</b> | HIGH |
|-----|---------------|------|

### 2. DESCRIPTION



Ripened (three months minimum) firm semi-soft cheese made of pasteurized cow's or buffaloes' milk (or a mixture of both). The shape is fat cylindrical or rectangular with greasy smear ripened rind that may be coated. Freezing of fresh cheese not permitted.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Havarti Cheese shall contain ingredients such as,

Starter cultures of harmless forming acid lactic or flavour bacteria

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

#### 3.2. OTHER INGREDIENTS PERMITTED

##### 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= 10<sup>2</sup>cfu/g, M= 10<sup>3</sup> cfu/g

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Staphylococcus aureus*

n=5, c=2, m= 10<sup>2</sup>cfu/g, M= 10<sup>3</sup> cfu/g

### 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1

≤0.5µg/kg

#### QUALITY PARAMETERS

#### LIMITS

Dry matter

> 50-54%

Milk fat in dry matter

45%-55%

Moisture

< 50%

### 6. PHYSICAL CRITERIA



| PARAMETER              | LIMITS  |
|------------------------|---|
| Storage Temperature    | ≤ 6°C   |
| Texture and appearance | Firm, creamy, plenty or irregular gas holes (width: 1-2mm and length: up to 10 mm). |
| Odour or flavour       | From sweet to very sweet buttery aroma, slightly acidic.                            |
| 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        | 343Kcal                     |
| Proteins      | 24.5 g                      |
| Carbohydrates | 0.5 g                       |
| Fats          | 27.0 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 2Kg.   |
| 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"