

	UN RATIONS STANDARD	DATE: 30/11/2013
	DAIRY CHEESE PROCESSED SLICES	ED Nº: 02
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1. PRODUCT NAME

DAIRY CHEESE PROCESSED SLICES

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Slices of pasteurized processed cheese. Slices must weigh between 20 g. - 30 g. and be individually wrapped. Freezing of fresh cheese is not permitted

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Slices of processed cheese shall contain ingredients such as:

Milk

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

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
<i>Salmonella</i> spp.	n=5, c=0, m= Absent 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent 25 g.
<i>Escherichia coli</i>	n=5, c=2, m= 10 cfu/g , M= 10 ² cfu/g
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 cfu/g, M= 10 ² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin M1	≤0.5µg/kg
QUALITY PARAMETERS	LIMITS
Dry matter	> 50-51%
Milk fat in dry matter	50%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Storage Temperature	≤ 6°C
Texture and appearance	Typical of the variety of cheese
Odour or flavour	Typical of the variety of cheese.
Colour	From ivory to orange
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	297 Kcal
Proteins	17.8 g
Carbohydrates	5 g
Fats	23 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic individually wrapped or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Food grade plastic heat sealed or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Primary Packaging Net weight	Up to 30 g
Secondary Packaging Net weight	Up to 300 g
Warranty at deliver location	3 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"