



# UN RATIONS STANDARD

DATE: 01/08/2016

## DAIRY SHERBERT LEMON

ED Nº: 02

CODE: UNSTD-COM 1158

Page: 1 of 2

### 1. PRODUCT NAME

Lemon Sherbet

#### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 2. DESCRIPTION

Frozen dessert flavored with lemons or lemon juice, made from water, sugar, flavorings, 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

Lemon Sherbet shall contain ingredients such as:

Potable water

Cow's milk or cream

Lemon 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= 10<sup>5</sup>cfu/g, M=5x10<sup>5</sup>cfu/g

#### Hygiene Parameters

#### LIMITS

Total Coliforms

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

Yeast and mould

n=5, c=2, m=0 cfu/ml, M=10<sup>2</sup>cfu/ml.

*Staphylococcus aureus*

n=5, c=2, m=0 cfu/ml, M=10<sup>2</sup>cfu/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%

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

≥ 0.35%

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS



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Page: 2 of 2

Storage Temperature	≤ - 18°C
Odour or flavour	Fresh and free of foreign odours.
Colour	Yellowish (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 5 L
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"