	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>DAIRY CHEESE HAVARTI</b>	ED N°: 02
	<b>CODE: UNSTD-COM 1134</b>	Page: 1 of 2

## 1. PRODUCT NAME

Havarti Cheese

PRODUCT RISK		
LOW	MEDIUM	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
<i>Salmonella spp.</i>	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 <sup>2</sup> cfu/g, M= 10 <sup>3</sup> cfu/g
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	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

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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"