

	UN RATIONS STANDARD	DATE: 01/08/2016
	DAIRY CHEESE CAMBOZOLA	ED Nº: 03
	CODE: UNSTD-COM 1133	Page: 1 of 2

1. PRODUCT NAME

DAIRY CHEESE CAMBOZOLA

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Soft surface ripened, primarily mould cheese made of pasteurized cow's milk that is a combination of Camembert (soft-ripened triple cream cheese) and Italian Gorgonzola. Rind formation and maturation (proteolysis) from the surface to the centre is predominantly caused by *Penicillium roqueforti* (Gorgonzola) *Penicillium candidum* and/or *Penicillium camemberti*, *Penicillium caseicolum* (Camembert).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cambozola Cheese shall contain ingredients such as,

Milk

Starter cultures forming acid lactic or flavour bacteria including *Geotrichum candidum*, *Brevibacterium linens*, and yeast.

Rennet (or other coagulating enzymes)

Potable water

Sodium Chloride

3.2. OTHER PERMITTED INGREDIENTS

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 cfu/g, M= 10² cfu/g.

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10² cfu/g, M= 10³ cfu/g.

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤0.5µg/kg

	UN RATIONS STANDARD	DATE: 01/08/2016
	DAIRY CHEESE CAMBOZOLA	ED Nº: 03
	CODE: UNSTD-COM 1133	Page: 2 of 2

QUALITY PARAMETERS	LIMITS
Dry matter	>41%-48%
Milk fat in dry matter	≥40%-≤55%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ 6°C
Texture and appearance	Soft (when pressed by thumb), not crumbly, smooth and creamy. Without gas holes. Rind covered with a white powder.
Odour or flavour	Subdued blue cheese flavour.
Colour	From white to light yellow with dark green or blue veins.
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	372.8 Kcal
Proteins	20.3 g
Carbohydrates	0 g
Fats	32.4 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade waxed paper 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 4 Kg
Warranty at deliver location	2 weeks

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"