



PRODUCT RISK

LOW	MEDIUM	HIGH
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1. PRODUCT NAME

DAIRY ICE CREAM PISTACHIO

2. DESCRIPTION



Frozen dessert made from pasteurized cow's milk and cream with pistachios flavour.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pistachio Ice Cream shall contain ingredients such as:

Cow's milk

Double cow's cream

Sugar

Pistachios flavour

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= 10⁵ cfu/g, M=5x10⁵ cfu/g

Hygiene Parameters

MAXIMUM LIMITS

Total Coliforms

n=5, c=2, m= 10 cfu/g, M=10² cfu/g

Staphylococcus aureus

n=5, c=2, m= 10 cfu/g, M=10² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

≤ 0.5 µg/kg

QUALITY PARAMETERS

LIMITS

Milk fat content

>10%



Milk Solids non fat > 10%

Total Milk Solids > 20%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤ - 18°C
Odour or flavour	Fresh and free of foreign odours.
Colour	Greenish (typical of pistachio)
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	222 Kcal
Proteins	4.1 g
Carbohydrates	22.2 g
Fats	13.0 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 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"