

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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ALINORM 01/11

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-Fourth Session

Geneva, 2-7 July 2001

REPORT OF THE FOURTH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS Wellington, New Zealand, 28 February – 3 March 2000

NOTE: This report includes Codex Circular Letter 2000/8-MMP.

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CX 5/70.2

CL 2000/8-MMP
March 2000

TO: Codex Contact Points
Interested International Organizations

FROM: Chief, Joint FAO/WHO Food Standards Programme
FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: **DISTRIBUTION OF THE REPORT OF THE FOURTH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS (ALINORM 01/11)**

The report of the Fourth Session of the Codex Committee on Milk and Milk Products will be considered by the 47th Session of the Executive Committee of the Codex Alimentarius Commission (Geneva, 28-30 June 2000) and the 24th Session of the Codex Alimentarius Commission (Geneva, 2-7 July 2001).

PART A: MATTERS FOR ADOPTION BY THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AT STEP 8 OR 5/8

1. **Draft Group Standard for Unripened Cheese Including Fresh Cheese at Step 8** (ALINORM 01/11, Appendix II)
2. **Proposed Draft Revised Standard for Edible Casein Products at Step 5/8** (ALINORM 01/11, Appendix III)
3. **Proposed Draft Amendment to the Codex General Standard for Cheese (Description) at Step 5/8** (ALINORM 01/11, Appendix IV)
4. **Proposed Draft Amendment to the Codex Group Standard for Cheeses in Brine (Sampling) at Step 5/8** (ALINORM 01/11, Appendix V)

Governments wishing to propose amendments or to comment on the above Draft and Proposed Draft Standards and Proposed Draft Amendments should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact (*Codex Alimentarius Procedural Manual*, Eleventh Edition, pp. 26-27) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax, +39 06 5705 4593; e-mail, codex@fao.org), **not later than 31 March 2001.**

PART B: MATTERS FOR ADOPTION BY THE 47TH SESSION OF THE EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION AT STEP 5

1. **Proposed Draft Revised Standard for Creams, Whipped Creams and Fermented Creams** (ALINORM 01/11, Appendix VI)
2. **Proposed Draft Revised Standard for Fermented Milks** (ALINORM 01/11, Appendix VII)
3. **Proposed Draft Revised Standard for Whey Powders** (ALINORM 01/11, Appendix VIII)

Governments wishing to propose amendments or to submit comments regarding the implications which the above Proposed Draft Standards or any provisions thereof may have for their economic interests should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Commission Procedural Manual*, Eleventh

Edition, p. 22) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax, +39 06 5705 4593; e-mail, codex@fao.org), **not later than 25 May 2000**.

PART C: REQUEST FOR COMMENTS AT STEP 3

1. **Proposed Draft Amendment to the Codex General Standard for Cheese (Composition)** (ALINORM 01/11, Appendix IX)
2. **Proposed Draft Amendment to the Codex General Standard for Cheese (Appendix on cheese rind, surface and coating)** (ALINORM 01/11, Appendix X)

Governments are invited to comment on the above Proposed Draft Amendments or any provisions thereof at Step 3. Comments should be sent to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax, +39 06 5705 4593; e-mail, codex@fao.org), **not later than 30 November 2000**.

SUMMARY AND CONCLUSIONS

The Fourth Session of the Codex Committee on Milk and Milk Products reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE 24TH COMMISSION

The Committee:

- recommended the Draft Standard for Unripened Cheese Including Fresh Cheese for adoption at Step 8 (para. 49, Appendix II);
- recommended the Proposed Draft Revised Standard for Edible Casein Products for adoption at Step 5/8 (para. 105, Appendix III); and
- recommended the Proposed Draft Amendment to Section 2.1 (Description) of the Codex General Standard for Cheese for adoption at Step 5/8 (para. 15, Appendix IV).

MATTERS FOR CONSIDERATION BY THE 47TH EXECUTIVE COMMITTEE

The Committee:

- recommended the following Proposed Draft Standards for adoption at Step 5:
 - Creams, Whipped Creams and Fermented Creams (para. 60);
 - Fermented Milks (para. 73); and
 - Whey Powders (para. 97); and
- agreed to propose that Codex worldwide standards be elaborated for the following with the understanding that the titles of these standards would be further deliberated:
 - Evaporated Skimmed Milk with Vegetable Fat (para. 28);
 - Sweetened Condensed Skimmed Milk with Vegetable Fat (para. 28); and
 - Skimmed Milk Powder with Vegetable Fat (para. 28).

MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- agreed to circulate the following Proposed Draft Amendments to the Codex General Standard for Cheese for government comments at Step 3:
 - a tentative level of minimum protein in dry matter at [6] % (m/m) (para. 19, Appendix IX); and
 - a new appendix on cheese rind, surface and coating (para. 86, Appendix X);
- agreed to further gather information as required by the Codex Criteria for the Establishment of Work Priorities on those products where milkfat is wholly or partially replaced by vegetable fat and on their current names and national legislation in parallel to the elaboration of the standards to cover these products (para. 30);
- agreed to continue the revision of the Standard for Cream Cheese as the Committee decided to exclude cream cheese from the Draft Standard for Unripened Cheese Including Fresh Cheese (paras. 32 & 83);
- agreed that the Proposed Draft Standard for Dairy Spreads and Proposed Draft Revised Standards for individual cheese varieties be redrafted (paras 75 & 83);
- agreed to further collect information on minimum cheese contents in processed cheese, methods of analysis to determine minimum cheese contents and the alternative approaches by way of a Codex circular letter (para. 77)
- agreed on the methods of analysis and sampling as required for determining compliance of products with Codex standards being elaborated by the Committee (para. 120, Appendix XI);

- agreed to continue discussions on the possible elaboration of a model export certificate for milk products (paras 129-130);
- agreed that heat treatment definitions should be further considered by the Codex Committee on Food Hygiene within the framework of the Code of Hygienic Practice for Milk and Milk Products and that the terms used in the Code should be aligned with those contained in the Codex General Standard for the Use of Dairy Terms (paras 108-109);
- agreed to defer detailed discussion on the need for new standards for the following:
 - “Parmesan” (para 133); and
 - Cheese Specialities (pending current and accurate data reflecting worldwide trade, national legislation and problems in international trade)(para 136);
- agreed to report back to the Codex Committee on Food Labelling a new amended definition of the class name “Milk Protein Products” (para. 11);
- agreed to request the Codex Committee on Food Labelling to consider a new class name “Coagulating Enzyme” for inclusion in the General Standard for the Labelling of Prepackaged Foods (para. 46);
- agreed to seek a clear explanation from the Codex Committee on Food Additives and Contaminants on the relationship between food additives provisions in Codex commodity standards and the Codex General Standard for Food Additives, especially as related to the food category system (para. 6); and
- agreed to report a number of points concerning methods of analysis and sampling back to the Codex Committee on Methods of Analysis and Sampling (paras 112-119).

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LIST OF ABBREVIATIONS
(Used in this Report)

CCFAC	Codex Committee on Food Additives and Contaminants
CCFH	Codex Committee on Food Hygiene
CCFL	Codex Committee on Food Labelling
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCMMP	Codex Committee on Milk and Milk Products
IDF	International Dairy Federation
OIE	International Office of Epizootics

REPORT OF THE FOURTH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS

INTRODUCTION

1. The Fourth Session of the Codex Committee on Milk and Milk Products (CCMMP) was held in Wellington, New Zealand from 28 February to 3 March 2000 at the kind invitation of the Government of New Zealand. Dr. S. Hathaway, Ministry of Agriculture and Forestry, chaired the Session. It was attended by 156 participants representing 34 Members of the Commission and 6 international organizations. The complete List of Participants is attached at Appendix I.

OPENING OF THE SESSION

2. The Hon Jim Sutton, New Zealand Minister of Agriculture and Trade Negotiations, opened the Session. He welcomed the participants and noted the importance of Codex work in the international trade of dairy products.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

3. The Committee adopted the Provisional Agenda as proposed.

MATTERS REFERRED TO THE COMMITTEE BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2)²

4. The Committee noted matters of interest arising from the 23rd Session of the Codex Alimentarius Commission, the 31st Session of the Codex Committee on Food Additives and Contaminants (CCFAC), the 27th Session of the Codex Committee on Food Labelling (CCFL) and the 32nd Codex Committee on Food Hygiene (CCFH).

Food Additive Provisions in the Adopted Standards

5. The Committee noted that 31st Session of the CCFAC had not endorsed³ several food additives in the Standards for Cheese and for Milk Powders and Cream Powder and they had been removed from these Standards. The Committee considered whether or not to reinstate polydimethylsiloxane (INS 900) in the Codex Standard for Milk Powders and Cream Powder and anthocyanins (INS 163) in the Codex Standard for Cheese. It **decided** not to reinstate these food additive provisions into the Standards. It also noted that the forthcoming 32nd Session of the CCFAC would consider the use of pimaricin (INS 235) in sliced, cut, shredded or grated cheese on a basis of technological justification for use provided by Canada⁴. The Delegation of France asked this Committee to request the CCFAC to evaluate vegetable carbon, taking into consideration its uses in certain cheeses on the market. The Delegation was invited to propose this at the forthcoming CCFAC session.

Relationship between Food Additives Provisions in Commodity Standards and the Codex General Standard for Food Additives

6. The Committee **agreed** with the suggestion of the Delegation of the Netherlands to seek a clear explanation from the CCFAC on the relationship between food additive provisions in Codex commodity standards and the Codex General Standard for Food Additives, especially as related to the food category system.

Maximum Level for Lead in the Standard for Butter

7. The Committee noted that the 23rd Session of the Commission had adopted⁵ the Revised Codex Standard for Butter, including the maximum level for lead at 0.05 mg/kg endorsed by the CCFAC, with

¹ CX/MMP 00/1

² CX/MMP 00/2, CX/MMP 00/2-Add.1 (comments from France)

³ 22-26 March 1999, The Hague, ALINORM 99/12A, paras 19-25

⁴ CX/FAC 00/5.

⁵ 28 June-3 July 1999, ALINORM 99/37, para. 86

the understanding that the CCMMP might need to revisit the maximum level in the context of the ongoing CCFAC elaboration of the Codex General Standard for Contaminants and Toxins in Foods. The Delegation of India requested that the maximum level for lead in butter should be reverted to 0.5 mg/kg. The Delegation was invited to forward its proposal directly to the CCFAC.

Draft Amendment to the General Standard for the Labelling of Prepackaged Foods (Class Name: Milk Protein and Milk Protein Product)

8. The 27th Session of the CCFL agreed to combine the two class names, *Milk Protein* and *Milk Protein Product*, into one class name and to place the combined class name and a minimum level of 30/35% in square brackets. The proposed draft amendment was adopted by the 23rd Commission at Step 5. The CCFL forwarded the amendment to the CCMMP for further consideration, in particular as related to the minimum protein level⁶.

9. Several delegations were of the opinion that a product labelled as *Milk Protein* should have a protein content above 50% and that products with a milk protein content between 30/35 and 50% should be labelled as *Milk Protein Product*. It was also suggested that the definition should be established only for *Milk Protein Product* in view of the potential confusion between the meaning of *Milk Protein* and *Milk Protein Product* to consumers; and instead of a range of 30/35%, there should be only one value as a minimum protein content. In order to distinguish these products from skimmed milk powder, the Committee **agreed** to the minimum milk protein level of 35%.

10. The Delegation of India noted that milk protein content should be determined on a basis of international data as opposed to selecting arbitrary figures, especially since the level varied depending on type of the product and place of production.

11. The Committee **agreed** that the following decision would be reported back to the CCFL:

“Milk Protein Product: Milk product containing a minimum of 35% (m/m) of any type(s) of milk protein*. If the content exceeds 50% (m/m), the word ‘product’ may be omitted.

* Calculation of milk protein content: Kjeldahl nitrogen x 6.38”

CONSIDERATION OF RAW MATERIALS AND MINIMUM PROTEIN LEVEL IN THE CODEX GENERAL STANDARD FOR CHEESE⁷

12. The Committee noted that the Commission, during the discussion of the Draft General Standard for Cheese at its 23rd Session, had recorded the comments on the need for reconsideration of the section on raw materials and for inclusion of a minimum protein level. The Commission had adopted the Draft Standard at Step 8 and requested this Committee to consider: (1) inclusion of a minimum level for protein; and (2) raw materials.⁸ The Committee further noted that work on the amendments to the Standard had been approved as new work by the Commission.

Description

13. The Delegation of Norway explained that the consequential modification to the sections on Description and Raw Materials from “milk, skimmed milk, partly skimmed milk, cream, whey cream and buttermilk or any combination of these materials” to “milk and/or products obtained from milk” made at the Third Session resulted in a substantial change to the definition of cheese and rendered it meaningless for the purpose of facilitating fair practices in international food trade and protecting the health of consumers. The Delegation proposed that the product definition should be amended by reverting to the previous text⁹.

14. The Committee generally **supported** the proposal of Norway and agreed to consider the wording proposed by the International Dairy Federation (IDF)¹⁰ which was slightly different from the

⁶ 27-30 April 1999, Ottawa, ALINORM 99/22A, paras 50-52 and Appendix V.

⁷ CX/MMP 00/3, CX/MMP 00/3-Add.1 (comments from Germany, Norway, European Community and IDF), CX/MMP 00/3-Add.2 (comments from France).

⁸ ALINORM 99/37, 91-95

⁹ ALINORM 97/11, Appendix VII.

¹⁰ CX/MMP 00/3-Add.1, page 5.

proposal of Norway. It was further **agreed** to insert the term “the protein of” after the term “coagulation of” in paragraph (b) for the sake of consistency and to stress that cheese is obtained by the coagulation of milk protein. Some delegations questioned the use of “and/or” between paragraphs (a) and (b). It was explained that while paragraph (a) provided the definition of reference products obtained from the traditional manufacturing process, paragraph (b) provided the definition of products obtained from alternative processes. As long as the end product derived from milk and/or products obtained from milk was identical or similar to those obtained by the process described in paragraph (a), they could also be produced in accordance with paragraph (b).

15. The Committee **agreed** to the following Proposed Draft Amendment to Section 2.1 of the General Standard for Cheese and **advanced** it to Step 5 with a recommendation to omit Steps 6 and 7 for adoption by the Commission at Step 8 at its 24th Session:

“2.1 Cheese is the ripened or unripened soft or semi-hard, hard or extra-hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by:

- (a) coagulating wholly or partly the protein of milk, skimmed milk, partly skimmed milk, cream, whey cream or buttermilk, or any combination of these materials, through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from such coagulation; and/or
- (b) processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end product with a similar physical, chemical and organoleptic characteristics as the product defined under (a).”

Minimum Protein Level

16. The Delegation of Japan welcomed the decision of the Committee on the Description of Cheese which clarified that the coagulation of milk protein was the key factor in the manufacturing of cheese. However, the Delegation was of the opinion that for the facilitation of the international food trade and consumer protection, a minimum protein level was necessary to provide for guidance on product identification. The Delegation recommended a minimum protein level of 6% in dry matter based on chemical analyses with the determination error of 25%.

17. While some delegations contended that a minimum protein level was unnecessary on the basis of the amended description and should not be set in an arbitrary manner, the Committee generally supported the establishment of a minimum protein level. Many delegations mentioned the need for further studies to come up with a figure which would cover cheeses moving in international trade. The Committee noted that due to the urgent need for the clear guidance on minimum protein level for the international trade of cheese, the World Customs Organization was also working on this issue. Several delegations supported the level proposed by Japan as they felt that it would cover most of, if not all, cheeses moving in international trade.

18. Some delegations stated that, according to the definition, cheese could also be produced from cream and proposed an alternative level of 2% or a range of 2-6%. The Committee felt that the range was too broad and **agreed** to use 6% as a tentative value for a minimum protein level.

19. Taking into consideration the urgent need for a decision on minimum protein level, the Committee **agreed** to circulate the following at Step 3 for comments:

“3.3 COMPOSITION

Minimum protein in dry matter [6] % (m/m)”

The Delegation of Australia expressed its objection to this decision. The Committee requested IDF to collect data on the protein levels of cheeses for consideration by the Committee at the next Session.

ELABORATION OF A STANDARD FOR PRODUCTS IN WHICH MILK COMPONENTS ARE SUBSTITUTED BY NON-MILK COMPONENTS¹¹

20. The 23rd Session of the Codex Alimentarius Commission adopted the General Standard for the Use of Dairy Terms as a final Codex text. The Commission requested the CCMMP to consider, as a matter of urgency, the necessity to elaborate a standard for products such as filled milk and derived products (see para. 21 below), where the milk components had been substituted wholly or partially by non-milk components. Since these types of products appeared to be widespread in Asia, the Commission also requested the Codex Coordinating Committee for Asia (CCASIA) to consider this issue in parallel to the CCMMP.¹² The 12th Session of the CCASIA, taking into consideration the international trade potential, agreed to report to the 47th Session of the Executive Committee that worldwide Codex standards for Evaporated Filled Milk, Sweetened Condensed Filled Milks and Filled Milk Powders should be elaborated.¹³

21. In presenting the discussion paper, the Delegations of Malaysia and Thailand informed the Committee that filled milk products had a long history and they were produced by mixing either milk, milk powder, cream, cream powder or skimmed milk powder with vegetable oil/fat with or without any other necessary ingredients. It was stated that they provided greater choice to consumers, and they offered greater market opportunities to milk constituents. Figures and tables supporting the wide-ranging trade in the products were included in the discussion paper as well as preliminary texts of the proposed standards prepared utilizing, as much as possible, the respective milk product standards.

22. Several delegations felt that there was not sufficient information provided in relation to Codex Criteria for the Establishment of Work Priorities to make a decision on whether or not to proceed with the elaboration of standards to cover these products. These delegations were of the opinion that because the products in question were substitutes for milk products, the designation of such products would need to comply with the Codex General Standard for the Use of Dairy Terms and the Codex General Standard for the Labelling of Prepackaged Foods. In this regard, it was noted that many consumers in various countries were unfamiliar with such products and therefore, they would need to be marketed under a name reflecting the true nature of the product without using dairy terms. It was also suggested that a viable solution might be to amend Section 4.6.2 of the Codex General Standard for the Use of Dairy Terms, by inserting a footnote or explanatory note, to provide for the use of dairy terms for these products in addition to those exceptions currently listed.

23. Several other delegations felt that as these products were traded extensively in Asia and were expanding to other parts of the world, it was necessary for a Codex standard to be established. These delegations noted that the Codex Criteria for the Establishment of Work Priorities had been addressed, and that with the appropriate product name descriptors, the products would not be confused with milk or milk products.

24. At the request of the Chairperson, an informal group consisting of Malaysia, Thailand and IDF considered this issue and proposed to the Committee that:

- Three standards should be developed to cover three categories of products pending clarification with respect to their justification (see below);
- The titles of Standards should be generic without referencing to filled milk;
- The labelling section should respect the general principles of labelling; and,
- The technical parts of document CX/MMP 00/4 would form the basis for the Standards.

25. The group also proposed that the drafting of the standards should start immediately in parallel to collecting further information to see if the Codex Criteria for the Establishment of Work Priorities were met. It was further proposed that if such criteria were not met, the Committee might instead proceed by considering a footnote to the Codex General Standard for Dairy Terms to provide further guidance for the labelling and marketing of such products without the elaboration of standards.

¹¹ CX/MMP 00/4, CX/MMP 00/4-Add. 1 (comments from Germany and IDF); CRD 3 (comments from the European Dairy Association); CRD 5 (comments from Cuba) and CRD 8 (comments from Uruguay).

¹² ALINORM 99/37, paras 81-85

¹³ 23-26 November 1999, Chiang Mai, Thailand, ALINORM 01/15, paras. 32-36

26. The Committee generally **agreed** with this approach and felt that it was the competent Committee to elaborate these standards. It focused its discussion on the tentative titles for the three standards. Several delegations were of the opinion that the titles *Evaporated Skimmed Milk with Vegetable Fat*, *Sweetened Condensed Skimmed Milk with Vegetable Fat* and *Skimmed Milk Powder with Vegetable Fat* accurately and precisely described the products, would not mislead consumers, and were easily understood and clear.

27. Other delegations were of the opinion that these products should not be designated by any name starting with a dairy term. They supported a proposal of Spain that the titles of the standards should be *Food Product Prepared with Evaporated Skimmed Milk and Vegetable Fat*, *Food Product Prepared with Sweetened Condensed Skimmed Milk and Vegetable Fat* and *Food Product Prepared with Skimmed Milk Powder and Vegetable Fat*. However, it was also contended by other delegations that these latter suggestions were much too generic, broad and complicated and that they could be easily misunderstood or applied to any dairy product such as cheese, dairy spreads, etc.

28. Pending justification, the Committee **agreed** to request the 47th Session of the Executive Committee to approve the elaboration of worldwide Standards for *Evaporated Skimmed Milk with Vegetable Fat*, *Sweetened Condensed Skimmed Milk with Vegetable Fat* and *Skimmed Milk Powder with Vegetable Fat* as new work, with the understanding that the titles of the standards would be further deliberated in the course of the elaboration. The Delegations of Argentina, France and Germany expressed their reservations and the Observer from the European Commission expressed its objection to this decision.

29. In view of comments made by several countries at the 23rd Session of the Commission, the Delegation of Malaysia, supported by several other delegations, proposed the development of a footnote to Section 4.6 of the General Standard for the Use of Dairy Terms, in parallel to the elaboration of the three standards. The Committee considered a possibility of adding a footnote to Section 4.6 to the effect that “*The term ‘filled’ may be used or as provided for by national legislation*”. The Committee **agreed** not to proceed with the development of a footnote. However, the Delegations of Malaysia and Thailand emphasized difficulties in trade as, according to their opinion, the current General Standard for the Use of Dairy Terms was creating non-tariff barriers to trade.

30. It was **concluded** that pending approval of the Executive Committee, a drafting group consisting of Australia, Malaysia, New Zealand, Thailand and the International Dairy Federation would commence work on the three proposed draft standards. It was also understood that Australia, Malaysia, Thailand and IDF would gather information as required by the Codex Criteria for the Establishment of Work Priorities, as well as information on current product names and national legislation in this regard, in parallel to the elaboration of the standards. The proposed draft standards prepared by the drafting group and justification based on the Codex Criteria would be circulated for comment at Step 3 and further consideration at the 5th Session of the Committee.

DRAFT STANDARD FOR UNRIPENED CHEESE INCLUDING FRESH CHEESE AT STEP 7 (Agenda Item 3)¹⁴

TITLE

31. Some delegations felt that the term “including fresh cheese” should be deleted as it was redundant if “fresh cheese” was included in Section 7.1, Name of the Food. However, the Committee **agreed** to retain the term for the sake of clarifying what kinds of products were covered by the standard.

DESCRIPTION

32. The Committee discussed whether or not to retain cream cheese in the standard. Several delegations stated that the words in their languages that translate to “cream cheese” in English referred to a type of ripened cheese. Despite its decision at the Second Session to incorporate cream cheese into

¹⁴ CX/MMP 00/5, CX/MMP 00/5-Add.1 (comments from Argentina, Canada, Denmark, Germany, Japan, New Zealand, Netherlands, Spain, Sweden, Switzerland, United Kingdom and United States), CX/MMP 00/5-Add.2 (comments from Argentina, France, Spain), CX/MMP 00/5-Add.4 (CRD 4; annotated text), CRD 5 (comments from Cuba) and CRD 8 (comments from Uruguay)

this standard, the Committee **agreed** to remove all references to cream cheese from the standard in order to facilitate the completion of this standard. As a consequence, the Committee also **agreed** to revise the individual standard for cream cheese to cover this product.

PERMITTED INGREDIENTS

Gelatine and Starches

33. Concerning the maximum levels for gelatine and starches, the Delegation of France stated that they should be used only for products containing low levels of fat and high levels of water and proposed that the maximum level for gelatine and starches should be 6 g/kg; and a numerical maximum level be established for the use of modified starches. However, several other delegations expressed the view that setting a numerical level might unnecessarily increase the amount of these substances used, which was against the principle of good manufacturing practice. The Committee **agreed** to retain the term “as governed by good manufacturing practice” in line with the maximum level of modified starches (see para. 38).

Wheat flour

34. Some delegations proposed to delete wheat flour from the permitted ingredients because of the severe risk posed by ingesting wheat products to consumers with celiac disease. Some other delegations stated that the presence of wheat flour would be declared on the label and were opposed to the deletion. It was recognized that “cereals and their products containing gluten” were listed in Section 4.2.1.4 of the Codex General Standard for the Labelling of Prepackaged Foods as foods that may cause hypersensitivity and shall always be declared as such¹⁵. Nonetheless, the Committee **decided** to delete the term “wheat” from the list of permitted ingredients.

FOOD ADDITIVES

Acidity Regulators

35. The Committee **agreed** to retain sodium carbonates (INS 500) and potassium carbonates (INS 501) and to delete sodium bicarbonate (INS 500(i)) and potassium bicarbonate (INS 501(i)) as the latter substances were included in the respective carbonates groups.

36. The Committee **agreed** to delete tartaric acid (L(+)-) as it was only requested for cream cheese.

Stabilizers/Thickeners

37. The Committee **agreed** to delete tartrates as they were only requested for cream cheese.

38. The Committee **agreed** to delete acetylated distarch glycerol as no ADI had been allocated for the substance. For other modified starches, the Committee **agreed** to retain the maximum level at “limited by GMP” as an ADI “not specified” had been allocated to these substances. (see para. 33)

Colours

39. The Committee **agreed** to retain all colours as they were identical to those contained in the Standard for Cheese and as they would be considered for endorsement by the CCFAC.

Preservatives

40. The Delegations of Denmark, Germany and Switzerland expressed the opinion that, as a matter of principle, antimicrobials, such as nisin and pimaricin, should not be used in foods including unripened cheeses. However, the Committee noted that the uses of nisin in cheese and pimaricin for the surface treatment of cheese had been endorsed by the CCFAC for the Standard for Cheese; and the food additives provision would be considered by that Committee for endorsement. Therefore, the Committee

¹⁵ ALINORM 99/22, Appendix III (adopted at Step 8 by the Codex Alimentarius Commission at its 23rd Session)

decided to retain these substances in the permitted food additives list noting the reservations of the Delegation of Germany.

41. The Committee considered a proposal of the United States to include pimaricin to be used in sliced, cut, shredded and grated unripened cheese (surface treatment). As the Delegation of the United States stated that it had already submitted the technological justification for its use in unripened cheese to the CCFAC, the Committee **included** this use in the standard pending consideration by the CCFAC along with the use of pimaricin in sliced, cut, shredded and grated cheese (see para. 5)

Anticaking agents

42. The Committee **agreed** to delete potassium aluminosilicate as no ADI had been allocated to this substance.

LABELLING

Name of the Food

43. The Committee **agreed** to the following wording as proposed by IDF, utilizing the wording in the Standard for Cheese, and slightly modified by the Committee:

“The name of the food shall be unripened cheese. However, the words ‘unripened cheese’ may be omitted in the designation of an individual unripened cheese variety reserved by a Codex standard for individual cheeses, and, in the absence thereof, a variety name specified in the national legislation of the country in which the product is sold, provided that the omission does not create an erroneous impression regarding the character of the food.

In case the product is not designated by an alternative or a variety name, but with the designation ‘unripened cheese’, the designation may be accompanied by a descriptive term such as provided for in Section 7.1.1 of the Codex General Standard for Cheese (CODEX STAN A-6, Rev. 1-1999).

Unripened cheese may alternatively be designated ‘fresh cheese’ provided it is not misleading to the consumer in the country in which the product is sold.”

44. On the proposal to delete the term “provided it is not misleading to the consumer in the country in which the product is sold” from the last sentence of the above, the Committee **agreed** to retain it for the sake of consumer information.

45. The Delegation of France requested that the qualifiers contained in Section 7.2 of the French version of the Standard should be aligned with those in Section 7.2 of the Standard for Cheese.

Ingredient Listing

46. Due to the horizontal nature of the question, the Committee **agreed** to refer the new class name, “coagulating enzyme”, as follows to the CCFL for consideration and inclusion in the General Standard for the Labelling of Prepackaged Foods:

“Coagulating enzyme: Rennet or other safe and suitable coagulating enzymes of animal, plant or microbial origin.”

The Committee requested the CCFL to take into consideration consumers’ interests and rights to be informed of the origin of coagulating enzymes, animal, plant or microbial, when considering the above class name.

47. The Committee also **agreed** to delete the section on ingredient listing from the standard on the basis of the decision above.

APPENDIX

48. The Committee **agreed** to delete the appendix as the standard covered a wide range of cheeses and it did not feel appropriate to specify usual patterns of manufacturing fresh cheese.

Status of the Draft Standard for Unripened Cheese Including Fresh Cheese

49. The Committee **agreed** to advance the Draft Standard to Step 8 for adoption by the Commission at its 24th Session, with the understanding that the food additives and labelling provisions were subject to endorsement by the relevant Codex Committees. The agreed text is attached to this report as Appendix II.

PROPOSED DRAFT AND PROPOSED DRAFT REVISED STANDARDS AT STEP 4 (Agenda Item 4)

SUMMARIES AND CONCLUSIONS OF THE WORKING GROUP¹⁶

50. The Committee recalled that the Third Session of the CCMMP formed two working groups to consider (1) Individual and Processed Cheeses; and, (2) Cream, Dairy Spreads and Fermented Milks. At the Third Session, the CCMMP decided that the Working Groups would be responsible for seeking solutions and making recommendations that would assist IDF in preparing draft standards on specific issues¹⁷.

51. The Working Groups had an electronic exchange of information, and also met immediately prior to the current session. Recommendations from these Working Groups (CX/MMP 00/6 and CRD 1, and CX/MMP 00/07 and CRD 2) were **accepted** by the Committee. The Committee **thanked** the Working Groups for their efforts.

CREAMS (Agenda Item 4a)¹⁸

52. The Committee noted that the initial recommendations of the Working Group on Creams, Fermented Milks and Dairy Spreads (WG) as contained in CX/MMP 00/6 had been incorporated in the preparation of the text. The Committee considered only substantive issues that would require redrafting of the text of the Proposed Draft as follows:

Scope

53. The Committee **confirmed** the recommendation of the WG that fermented cream should be covered in this Standard.

54. In response to a proposal to remove industrial creams, the Committee **agreed** to place the term “or further processing” in square brackets.

Description

55. The Committee considered a proposal to delete the reference to reconstituting/recombining milk products for manufacturing creams. Some delegations, however, stated that in their countries creams were obtained by reconstituting and/or recombining milk. It was mentioned that the labelling provision properly covered the use of these processes and in certain countries where milk production was low, it would be impossible to produce creams without reconstitution or recombination. The Committee **agreed** to retain the reference to reconstituting/recombining.

56. The Committee received proposals to include the definitions of whipping cream (to be whipped by the final consumer) and thickened cream in Section 2.1 Creams, and acidified cream in Section 2.3 Fermented Creams. The Committee noted that inclusion of these products in the section on Description would necessitate review for possible amendments of the sections on Essential Composition and Quality Factors and Labelling and to certain extent the section on Food Additives. The Committee **agreed** to include these products.

¹⁶ CX/MMP 00/6 and CX/MMP 00/7

¹⁷ See ALINORM 99/11, paras. 84-88 for details

¹⁸ CX/MMP 00/6 (Summary and Conclusion of the E-Mail Working Group on Creams, Fermented Milks and Dairy Spreads), CRD 1 (Report of the Working Group Meeting on 27 February 2000), CX/MMP 00/8, CX/MMP 00/8-Add.1 (comments from Argentina, Canada, Denmark, Germany, Japan, Netherlands, New Zealand, Norway, Spain, Sweden, Switzerland, Thailand, United Kingdom, United States and IDF), CX/MMP 00/8-Add.2 (comments from Argentina, France and Spain) and CRD 8 (comments from Uruguay)

Permitted Ingredients

57. The Committee **agreed** to include gelatine and starches in accordance with the Draft Standard for Unripened Cheese (see para. 38). However, the Delegation of Australia mentioned an inconsistency between the expressions of the use of gelatine and starches in this Standard and in the Standard for Unripened Cheese.

Composition

58. The Committee **agreed** that a reference level for fat should be included in this section. It was explained that the reference level served for two purposes, (1) to identify products which may be named “cream” without qualification, and (2) to be used as reference value for making nutrition claims. Since there was no agreed values, the Committee **decided** to place 18, 20, 30, 35 and 36 %, which were proposed by delegations, in square brackets.

59. The Committee **agreed** to establish the absolute minimum milkfat level for cream at 10%.

Status of the Proposed Draft Revised Standard for Creams, Whipped Creams and Fermented Creams

60. The Committee **agreed** to advance the Proposed Draft Standard to Step 5 for adoption by the 47th Session of the Executive Committee. The agreed text is attached to this Report as Appendix VI. It requested IDF to redraft the text taking into consideration discussions, written comments submitted to, and oral comments made at the current Session, and comments submitted at Step 6 after the adoption by the Executive Committee, with a view to the consideration of a revised text at the next Session.

FERMENTED MILKS (Agenda Item 4b)¹⁹

61. The Committee **agreed** that there would be one standard that covered fermented milks provided that the denomination of heat-treated products was appropriately addressed in the Labelling Section. It also **agreed** in general with the recommendations of the Working Group (WG) to include composite products and “mild yoghurt”. The Committee considered only substantive issues which would require redrafting of the text as follows:

Description

62. The Committee had an exchange of views on when the count of viable microorganisms specific to individual products should be controlled. Several delegations mentioned that the currently used term “to the date of minimum durability” was confusing. It was generally **agreed** that it would be impossible to control microbial counts at the time of consumption. The Committee **agreed** to include the following three options in square brackets: at the date of minimum durability; at the point of sale to the consumer; and at the time when the product leaves the manufacturer. The Committee noted that it should be the responsibility of manufacturers to undertake shelf-life tests.

63. The Committee **agreed** to include the term “mild yoghurt” in this section. As the Committee could not consider the definition of “mild yoghurt” thoroughly due to time constraints, it **decided** to place the tentative definition as follows in square brackets:

“[Cultures of *Streptococcus thermophilus* and other Lactobacilli other than *Lactobacillus delbrueckii* subsp. *Bulgaricus*]”

This definition would need to be further developed.

Composite Fermented Milk Products

64. Several delegations proposed that the maximum level of non-dairy ingredients in composite fermented milk products should be 50% to reflect the products currently in the market or in compliance

¹⁹ CX/MMP 00/6 (Summary and Conclusion of the E-Mail Working Group on Creams, Fermented Milks and Dairy Spreads), CRD 1 (Report of the Working Group Meeting on 27 February 2000), CX/MMP 00/9, CX/MMP 00/9-Add.1 (comments from Argentina, Canada, Denmark, Germany, Italy, Netherlands, New Zealand, Romania, Sweden, Switzerland, Thailand, Turkey, United Kingdom and United States), CX/MMP 00/9-Add.2 (comments from IDF), CX/MMP 00/9-Add.3 (comments from Argentina, France and Mexico), CRD 8 (comments from Uruguay) and CRD 9 (comments from Japan).

with the General Standards for the Labelling of Prepackaged Foods and for the Use of Dairy Terms. One delegation proposed deletion of this provision. However, a number of other delegations supported the retention of the current level of 30%. The Committee **agreed** to include all options in square brackets in this section.

65. The Delegation of Canada stated that gelatine and starches be allowed in plain yoghurt.

Composition

66. The Committee considered the total counts of microorganisms specific to individual products covered in the Standard. Some delegations proposed that the minimum count should be reduced to 10^6 cfu/g if they were to be determined at the date of minimum durability. Some other delegations requested that in addition to the minimum counts of the sum of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *Bulgaricus* in yoghurt, separate minimum counts should be developed for individual microorganisms. The Delegation of Italy was requested to submit scientific data to justify the establishment of separate minimum counts for the next redrafting.

67. The Committee recognized that the composition criteria, including acidity, should be developed for mild yoghurt²⁰.

Name of the Food

68. The Committee **agreed** to include the term “including mild yoghurt” after the term “Other fermented milks” in the third paragraph of Section 7.1.1. In compliance with the decision made for the Draft Standard for Unripened Cheese, the Committee **agreed** to delete the term “manufactured and/or” from the aforementioned paragraph.

69. The Committee had an extensive exchange of views concerning the labelling of products heat-treated after fermentation, especially in relation to yoghurt. Many countries stated that the critical requirement of yoghurt was the presence of viable and active *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *Bulgaricus* above the minimum count specified. They further stated that failing the above requirement, products must not be labelled as yoghurt. Some delegations requested that permission for the use of other safe lactic acid producing bacteria should be provided.

70. Many other delegations expressed the view that the use of the term “fermented milk” would not provide sufficient information to consumers on the identity of products and the term yoghurt should be allowed to describe the true nature of the products as long as it was accompanied by the term “heat-treated” and in compliance with national legislation. A delegation stated that preventing the use of the name “heat-treated yoghurt” would restrict the trade of these products.

71. Since no consensus was reached on the above issue, a compromise solution was sought. A proposal was made to add the following sentence, which utilized the text contained in the currently valid Codex Standard for Flavoured Yoghurt and Products Heat-Treated after Fermentation, after the text proposed by the WG in the fourth paragraph of Section 7.1.1: “If the consumer would be misled by this name, the product shall be labelled in a manner permitted by national legislation in the country of sale to the final consumer”. In order to arrive at consensus, the Committee **agreed** to add the above sentence and an additional sentence to the paragraph as follows: “When there is no legislation in the country of sale, the product shall be labelled ‘Heat-Treated Fermented Milk’”. The Committee **decided** to place both sentences in square brackets.

72. It noted that the ingredient list would be sufficient to indicate the use of artificial sweeteners and there might not be a need for having a specific labelling provision to address this issue.

Status of the Proposed Draft Revised Standard for Fermented Milks

73. The Committee **agreed** to advance the Proposed Draft Standard to Step 5 for adoption by the 47th Session of the Executive Committee. The agreed text is attached to this Report as Appendix VII. It requested IDF to redraft the text, taking into consideration discussions and written comments submitted to and oral comments made at the current Session, and comments submitted at Step 6 after the

²⁰ In Section 3.3 of Appendix VII of this Report.

adoption by the Executive Committee, with a view to the consideration of a revised text at the next Session.

DAIRY SPREADS (Agenda Item 4c)²¹

74. The Committee **agreed** to the recommendation of the Working Group to align the Proposed Draft Standard for Dairy Spreads with the Codex Standard for Butter as much as possible and in a pragmatic manner, taking into consideration the General Standard for the Use of Dairy Terms. It also **agreed**, where necessary, to align the Proposed Draft Standard with the Proposed Draft Standard for Fat Spreads and Blended Spreads being developed by the Codex Committee on Fats and Oils (CCFO).

75. Since the above necessitated an extensive review and redrafting of the Proposed Draft Standard, the Committee **agreed** not to consider the current text. The Committee requested IDF to redraft the Proposed Draft Standard for circulation and comments at Step 3 prior to the next Session of the Committee. The Delegation of the United Kingdom, as the host country of the CCFO, offered to assist in the redrafting regarding the alignment with the Proposed Draft Standard for Fat Spreads and Blended Spreads. The Delegation of Argentina also expressed willingness to assist in the redrafting.

PROCESSED CHEESE (Agenda Item 4d)²²

76. The Chairperson of the Working Group (WG) on Cheeses indicated that the WG was not able to provide additional recommendations to those already provided in CX/MMP 00/7 in regard to the minimum cheese content that would be required or the way it would be expressed in the proposed draft revised Codex Standard for Processed Cheese. The WG recommended that alternative solutions be sought on these issues, particularly on the basis of two proposals²³.

77. The Committee **agreed** that the Codex Secretariat, in collaboration with France, the United States and IDF would prepare a circular letter to obtain information and data on minimum cheese contents in processed cheeses as well as comments on the two alternative proposals and on any other relevant points (see para. 122). It was further **agreed** that France, the United States and IDF would collate and present the information to the next session of the Committee so as to further examine the prospect of establishing an absolute minimum cheese content for processed cheeses or alternative approaches.

INDIVIDUAL CHEESES (Agenda Item 4e)²⁴

78. The Chairperson of the Working Group (WG) summarized the information and recommendations contained in document CX/MMP 00/7 and these were **accepted** by the Committee as guidance for further elaboration of these standards.

79. On the basis of their discussions immediately prior to the Session, the WG provided to the Committee additional recommendations as contained in document CRD 2, which were also **accepted** by the Committee.

80. Other delegations suggested the following additional set of principles that were presented and discussed in the WG but not included in its final report, as follows:

- Uniquely identify the cheese;

²¹ CX/MMP 00/6 (Summary and Conclusions of the E-Mail Working Group on Creams, Fermented Milks and Dairy Spreads), CRD 1 (Report of the Working Group Meeting on 27 February 2000), CX/MMP 00/10, CX/MMP 00/10-Add.1 (comments from Argentina, Denmark, Germany, Japan, Netherlands, New Zealand, Norway, Spain, Switzerland, United States, European Community and IDF), CX/MMP 00/10-Add.2 (comments from Argentina), CRD 5 (comments from Cuba) and CRD 8 (comments from Uruguay)

²² CX/MMP 00/7 (Summary and Conclusions of the E-Mail Working Group on Cheeses; CRD 2 (Report of the Working Group Meeting on 27 February 2000); CX/MMP 00/11 (Not issued)

²³ See CX/MMP 00/7 for details.

²⁴ CX/MMP 00/7 (Summary and Conclusions of the E-Mail Working Group on Cheeses; CRD 2 (Summary and Conclusions of the Working Group Meeting on 27 February 2000); CX/MMP 00/7-Add. 1 (comments from IDF on Cheese Rind, Cheese Surface and Cheese Coatings); CX/MMP 00/12; CX/MMP 00/12-Add. 1 (comments from Canada, Denmark, Germany, Japan, the Netherlands, Spain, Thailand, the United Kingdom, the United States), CX/MMP 00/12-Add. 2 (France) and CRD 5 (comments from Cuba).

- Exclude other types of cheese;
- Allow for alternative making procedures; and,
- Meaningful and measurable.

81. Several delegations supported the continued consideration of all principles and recommendations summarized above when considering the possible revision of individual cheese standards. It was felt that requirements and criteria based on individual cheeses should only be restricted to final product provisions which were necessary to meet the Codex mandate related to protecting the health of consumers and ensuring fair practices in the food trade. In this regard, it was felt that the current drafts were much too detailed and prescriptive and that individual standards restricted to essential criteria determined by the agreed principles would be much more desirable. It was suggested that details and issues related to consumer health, such as food additives, contaminants and processing aids, could more logically be addressed by other relevant Codex committees.

82. Several other delegations were of the opinion that a set of detailed and specific criteria were essential to characterize the identity of each cheese covered by an individual cheese standard and to determine compliance with the requirements of the individual cheese variety. It was noted that a generic cheese standard could not account for the individual characterizing provisions required to maintain distinct standards of identity for various cheeses. It was felt that the sum of these characterizing provisions were directly related to the Codex mandate of consumer protection and facilitation of the food trade. No consensus was reached on the above issues.

83. The Committee decided that the IDF should consider the WG reports, written comments submitted and the above discussions when considering the redrafting of the Codex standards for individual cheeses. It was also understood that the IDF might identify a series of principles related to these issues during this review process, and that a full report and recommendations should be provided by the IDF to the CCMMP at its next session. The Committee **confirmed** that the Individual Standard for Cream Cheese should be revised (see para. 32)

Technical Advice on Cheese Rind, Cheese Surface and Cheese Coatings

84. The Committee had discussions on the WG reports related to the technical advice on cheese rind, cheese surface and cheese coatings, as prepared by the International Dairy Federation (CX/MMP 00/7-Add. 1), which was considered as an amendment to the Codex General Standard for Cheese.

85. The Committee **deleted** the Introduction section of CX/MMP 00/07-Add.1 as it was irrelevant to the provision of technical advice. The Committee also **deleted** the paragraph related to edible rind because in principle, every type of rind could be eaten without a hazard to health and therefore, the paragraph was unnecessary. The Committee **modified** the paragraph concerning rindless cheese to include ripening films as an example of an airtight barrier.

86. The Committee **decided** to attach the revised text of CX/MMP 00/7-Add.1 to this Report²⁵ for circulation and comment at Step 3, with the understanding that it would eventually form an appendix to the Codex General Standard for Cheese, subject to approval of the Executive Committee to initiate new work.

WHEY POWDERS (Agenda Item 4f)²⁶

Description

87. The Committee **agreed** to insert the terms “fluid” and “during the manufacture of cheese, casein or similar products” in the definition of acid whey. The Committee further **agreed** to indicate that coagulation of acid whey was principally obtained “by acidification” instead of “with acids”.

²⁵ Appendix X.

²⁶ CX/MMP 00/13, CX/MMP 00/13-Add. 1 (comments from Argentina, Canada, Denmark, Japan, Germany, Spain, United Kingdom, United States and IDF) and CRD 8 (Uruguay).

Composition

88. Varied proposals were made regarding the minimum milk protein levels for whey powder and acid whey powder ranging from 9-11% and 6-10%, respectively. The Committee **decided** place in square brackets for further consideration a minimum milk protein level of 11.0% for whey powder and a minimum level of 7.0% for acid whey powder. The Committee further **decided** to place in square brackets a new maximum milkfat level of 7% and the current level of 2.0% for whey powder, and a new maximum ash level of 18.0% and the current level of 15.0% for acid whey powder.

Food Additives

89. The Committee **decided** to include phosphates (INS 339, 340, 450, 451, 452) at a maximum level of 10 g/kg for the phosphate group under the Stabilizer section.

90. The Committee **decided** not to include the processing aids polydimethylsiloxane (INS 900a) and polyethylene glycol (INS 1512). The Committee **agreed** to include sodium polyphosphates (INS 452i), sodium hydroxide (INS 524), potassium hydroxide (INS 525) and calcium hydroxide (INS 526) at a maximum level "limited by GMP" as acidity regulators. It was noted that numerical maximum levels needed to be established for sodium polyphosphate as a numerical ADI was allocated for the substance.

91. As the bleaching agent benzoyl peroxide (INS 928) had only been evaluated as a flour treatment agent by JECFA, the Committee **agreed** to include the compound in square brackets pending its evaluation by JECFA.

Contaminants

92. In view of the recent JECFA re-evaluation of lead (53rd Meeting), the Committee **agreed** to request the CCFAC to examine the maximum level for lead in the context of the Codex General Standard for Contaminants and Toxins in Foods, as it was of the opinion that the maximum level of 1 mg/kg was too high, especially for infants and children.

93. In response to a request to establish maximum levels for arsenic, cadmium, copper, mercury, nitrites and zinc, it was suggested that proposals for the establishment of levels for these contaminants should be directed to the CCFAC in the context of the Codex General Standard for Contaminants and Toxins in Foods. However, it was noted that levels for copper and zinc were generally established as quality factors in Codex standards.

Name of the Food

94. On the proposal to include the use of the term "sweet" for the denomination of whey powder with the pH above 6.2, it was pointed out that there was a need to define the term "sweet". Therefore, the Committee **decided** not to make reference to the term "sweet" at this time.

95. The Delegation of Greece requested that the name of the product should accompany the manufacturing method, such as spray dried or roller dried.

Appendix

96. After some discussions, the Committee decided to retain the Appendix. The Committee noted that generally the maximum levels of copper and iron were regarded as quality factors.

Status of the Proposed Draft Revised Standard for Whey Powders

97. The Committee **agreed** to advance the Proposed Draft to Step 5. The agreed text is attached to this report as Appendix VII.

EDIBLE CASEIN PRODUCTS (Agenda Item 4g)²⁷**Description**

98. The Committee **agreed** to replace the term “reaction” with the term “action” and to insert the term “or edible casein curd” after the term “edible casein”.

Composition

99. The Committee considered the minimum milk protein in dry matter in rennet casein, the maximum water in rennet casein and acid casein, and the maximum milkfat in acid casein. It noted that some proposals were based on actual trade data while others were based on national legislation. After a brief discussion, the Committee **decided** to retain the levels currently in the Proposed Draft Standard. The Committee noted that the literature search showed that maximum ash in acid casein could be 4.5%. Nonetheless, the Committee **agreed** to retain the level as currently drafted.

100. The Committee **corrected** the pH value for caseinate to 8.0.

Contaminants

101. The Committee **agreed** to request the CCFAC to review the maximum level for lead at 1 mg/kg in the context of the Codex General Standard for Contaminants and Toxins in Foods. (see also para. 92)

Appendix

102. The Committee **agreed** to add calcium chloride (INS 509) to the list of processing aids for renneting enhancement purposes.

103. After some exchange of views concerning the title of the section containing the maximum sediment levels (additional quality factors or compositional factors), the Committee **decided** to retain the current title, Additional Quality Factors.

104. The Committee confirmed that the maximum levels for copper and iron were quality factors rather than safety factors (see paras 93, 96)

Status of Proposed Draft Revised Standards for Edible Casein Products

105. The Committee **agreed** to advance the Proposed Draft Revised Standard to Step 5 with a recommendation to omit Steps 6 and 7 for adoption at Step 8 by the Commission. This decision was made with the understanding that if technical or trade data were brought to the attention of the Committee, it would consider the need to revise/amend the Standard. The agreed text is attached to this report as Appendix III.

HEAT TREATMENT DEFINITIONS (Agenda Item 5)²⁸

106. The Committee was reminded that the subject of heat treatment definitions was briefly considered at its Second Session, where it decided that the IDF would prepare a consolidated document taking account of comments submitted for further consideration at the Third Session and subsequently by the Codex Committee on Food Hygiene.²⁹ The Committee noted that due to time constraints, the Third Session of the CCMMP did not consider this subject further, and that the current document was the same paper prepared for that Session.

²⁷ CX/MMP 00/14, CX/MMP 00/14-Add.1 (comments from Argentina, Denmark, Japan, New Zealand, Netherlands, Spain, United Kingdom, United States and IDF), CX/MMP 00/14-Add.2 (comments from Argentina), CRD 7 (annotated text) and CRD 8 (comments from Uruguay).

²⁸ CX/MMP 00/15, CX/MMP 00/15-Add. 1 (comments from Germany, Netherlands, Norway, Thailand, United Kingdom), CRD 5 (comments from Cuba) and CRD 8 (comments from Uruguay)

²⁹ ALINORM 97/11, para. 74

107. The Committee also noted that the CCFH was currently elaborating a Code of Hygienic Practice for Milk and Milk Products, and that the 32nd Session of the CCFH had returned the proposed Draft Code to Step 3 for redrafting.³⁰

108. At the suggestion of the Secretariat and the representative of the IDF, the Committee **reaffirmed** its earlier decision that the subject of heat treatment definitions should be further considered by the CCFH. As it was noted that the CCFH would most likely restrict its work to food safety considerations, the Committee noted that other aspects might be considered at a future CCMMP Session. It was also suggested that the CCFL might be requested to address the issue of the labelling of heat-treated products subsequent to the establishment of definitions.

109. It was **agreed** that the current document should not be forwarded to the CCFH as it was obsolete and that the CCFH should be requested to ensure that the use of terms, such as milk, in the Code of Hygienic Practice for Milk and Milk Products was fully aligned with the Codex General Standard for Dairy Terms.

METHODS OF ANALYSIS AND SAMPLING FOR MILK PRODUCTS (Agenda Item 6)³¹

110. The Representative of ISO presented a report on behalf of the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling. The report contained the outcome of the consideration by the 22nd Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS) of those methods of analysis and sampling included in the standards for milk products adopted by the Commission at 23rd Session. Appendix I to the paper contained a list of methods required in the standards for milk products being elaborated by the Committee.

111. The Committee discussed issues referred by the CCMAS.

Moisture and Solids in Cheese and Dry Matter in Cheeses in Brine

112. The Committee recognized that only one Type I method (defining method)³² could be endorsed for one analyte/product combination. The Committee **agreed** to recommend IDF Standard 4A:1982/ISO 5534:1985 which used drying at 102°C for determination of the above.

Solids in Sweetened Condensed Milks

113. The Committee **agreed** to recommend IDF Standard 15B:1991/ISO 6734:1989 which also used drying at 102°C for determination of the above. (see para. 112 above)

Peroxide Values of Milkfat Products

114. The Committee **agreed** that AOAC 965.33 was applicable not only to the determination of peroxide value of anhydrous milkfat but also to milkfat, butteroil, ghee, and anhydrous butteroil.

Sampling of Cheeses in Brine

115. The Committee **agreed** to amend the sampling provision of the Standard for Cheeses in Brine by replacing the term “non-absorbent” with the term “absorbent”³³.

Protein in Evaporated Milks and Sweetened and Condensed Milks

116. The Committee **agreed** to report back to the CCMAS that AOAC 945.48H (endorsed method) referred to AOAC 991.20 for the Kjeldahl determination and this was identified with IDF Standard 20B:1993. The Committee was informed that IDF Standard 20B:1993 was under revision and being validated for the determination of total nitrogen in cheese.

³⁰ ALINORM 01/13A, paras. 64-70

³¹ CX/MMP 00/16 and CRD 8 (comments from Uruguay).

³² *Codex Alimentarius Commission Procedural Manual*, Tenth Edition, page 57.

³³ Appendix V of this Report.

Copper in Milkfat Products

117. The Committee **agreed** to report back to the CCMAS that IDF Standard 76A:1980/ISO 5738:1980/AOAC 960.40 was capable of determining levels as low as 0.05 mg/kg of copper in butter and milkfat.

Lactose in Whey Powders

118. The Committee **agreed** to report back to the CCMAS that methods A and B of IDF 79B:1991/ISO/DIS 5765 were complementary to each other.

General Guidelines on Sampling

119. Relating to the General Guidelines on Sampling being developed by the CCMAS, the Committee was of the opinion that a statistical approach should be used where possible.

Methods of Analysis and Sampling in Appendix I of CX/MMP 00/16

120. The Committee **agreed** on the methods of analysis and sampling as contained in Appendix I with a slight modification of the principle of IDF Standard 136A:1992/ISO 8197:1988. These methods of analysis and sampling would be forwarded to the CCMAS for endorsement, if not yet endorsed.

121. The Committee noted that methods for the determination of microorganisms used for the identification of fermented milks needed to be forwarded to the CCMAS for endorsement for subsequent inclusion in Volume 13 of the *Codex Alimentarius*.

Cheese Content in Processed Cheese

122. In response to a request to develop a method of analysis to determine cheese content in processed cheese, the Committee **agreed** to seek information on methods used at the national level through a circular letter (see also para. 77). Information provided in response to the circular letter would be forwarded to the IDF/ISO/AOAC Working Group for the development of a method which can be applicable at the international level.

123. The Committee **thanked** the Working Group for its work.

MODEL EXPORT CERTIFICATE FOR MILK PRODUCTS (Agenda Item 7)³⁴

124. At the Third Session, the CCMMP was unable to consider a paper concerning model export certificates for milk products and decided to consider it further at its current session. The Committee noted that the document was identical to the one prepared for its Third Session, and that additional information was provided by the International Office of Epizootics (OIE) under Annex 2.

125. The Committee was informed that the most recent Eighth Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) had agreed to forward the Proposed Draft Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates to the 47th Session of the Executive Committee for adoption at Step 5. The CCFICS also agreed to inform the Executive Committee that the boundaries between official/officially-recognized certification bodies and other agencies in light of the wide range of certification presently used to facilitate trade was an issue requiring further consideration. The CCFICS stressed that guidelines should not address matters related to animal and plant health, notwithstanding the fact that animal and plant health attestations may be contained in certificates.

126. The representative of the OIE noted that the International Animal Health Code Commission of the OIE had discussed with representatives of IDF the possibility of developing a harmonized model certificate for milk and milk products on the issue of animal health attestations. OIE/IDF concluded that guidelines would be more appropriate than a model certificate to seek harmonization of animal health requirements of international certificates for milk products. The OIE representative suggested if the

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CX/MMP 00/17 and CX/MMP 00/17-Add. 1 (comments from Argentina, Norway, Thailand and the European Community) and CRD 8 (comments from Uruguay).

CCMMP were to continue work on a model certificate, OIE might collaborate with the CCMMP to reach agreement on a model international certificate for milk and milk products as long as the model included an animal health section covering animal diseases.

127. There was a general agreement that there was a need to develop a model export certificate for milk product to facilitate international trade. However, various opinions were expressed as to when and how to proceed with this work. A number of delegations suggested that the elaboration of a model certificate should be deferred pending the finalization of the generic certificate under consideration by the CCFICS and the further consideration of animal health attestations by the OIE and related subjects by the CCFH. It was felt that such a course of action would prevent duplication of effort while ensuring the harmonization of any CCMMP initiatives with those in relevant general subject committees.

128. Other delegations suggested that CCMMP work could proceed as long as careful consideration was given to the ongoing activities of other Codex Committees and international organizations. In this regard, it was noted that initial CCMMP work could commence at the present time and that the CCMMP could still consider the final CCFICS text prior to the final consideration of the CCMMP initiative. It was suggested that the certificate under consideration by the CCMMP should be greatly simplified and shortened.

129. The Committee **agreed** in principle to a further discussion paper on the possible elaboration of a model export certificate for milk products. As an initial step, the Codex Secretariat would issue a circular letter, developed in collaboration with the New Zealand Secretariat of the CCMMP and the Australian Secretariat of the CCFICS, to request information that would assist in the development of a discussion paper. Information would be sought on the approach thought most appropriate for the elaboration of model export certificates for milk products, including objectives and scope; specific definitions required; and general principles and criteria.

130. The Committee **agreed** that a drafting group led by Switzerland and consisting of Argentina, Australia, Denmark, France, Germany, India, New Zealand, the United States the European Commission and IDF would prepare a discussion paper for consideration at the next session of the Committee taking into consideration written comments on CX/MMP 00/17, information received in response to the circular letter, and other information from relevant general subject committees as appropriate. It was proposed that the discussion paper would include a suggested framework.

PROPOSALS FOR NEW STANDARDS (Agenda Item 8)

PARMESAN (Agenda Item 8a)³⁵

131. The Second Session of the CCMMP considered a proposal to elaborate a new individual cheese standard for “Parmesan” and requested Germany, in collaboration with France and the IDF, to identify the product(s) in question and to prepare a paper on trade statistics and justification for future consideration by the Committee. Due to time constraints, the Third Session of the CCMMP was unable to consider the paper and **agreed** to defer discussion until its current session.

132. The Delegation of Portugal, speaking as on behalf of the member states of the European Community, and in view of continuing EC discussions on the question relating to the denomination “Parmesan”, indicated that it was premature for the Committee to make a decision at this time. Several delegations and the Observer from IDF stated that, utilizing the Criteria for the Elaboration or Revocation of Individual Standards for Cheeses and data contained in CX/MMP 00/18, the elaboration of a standard for “Parmesan” would be justified.

133. Notwithstanding the opinion of several delegations as above, the Committee **agreed** that discussions concerning the possibility of a new individual cheese standard for “Parmesan” would be deferred until its next session where it would consider whether or not to proceed with work on the basis of CX/MMP 00/18 and preliminary text of a standard as contained in CX/MMP 00/18-Add.1.

³⁵ CX/MMP 00/18, CX/MMP 00/18-Add. 1 (comments from Denmark, Italy, Netherlands, Switzerland, United States and IDF), CRD 5 (comments from Cuba).

CHEESE SPECIALITIES (Agenda Item 8b)³⁶

134. The Committee at its Third Session considered a proposal from the Delegation of France to commence work on standards for a new class of products similar in style and presentation to cheeses, but which, for various reasons, did not fall within the adopted Codex General Standard for Cheese. The Committee agreed that it would determine whether or not to undertake new work in this area at its current session.

135. In presenting the paper, the Delegation of France indicated that “Cheese Specialities” were the result of new technologies, for example based on the use of whey proteins, which were not covered in the Standard for Cheese. It was further stated that the Standard for Cheese did not allow for the use of a wide range of ingredients and additives commonly used in the manufacture of cheese specialities, and that questions related to appropriate labelling and definitions would still need to be determined. It was suggested that the IDF should examine CX/MMP 00/19 and report back to the next session.

136. Several delegations questioned the need for a new standard for cheese specialities. It was felt that the product name could be suggestive of a superior product to English, Spanish or German speaking consumers. It was also felt that current and accurate data reflecting worldwide trade in the product, national legislation, and problems in international trade were required as stipulated in the Codex Criteria the Establishment of Work Priorities. Information on true identity and composition of the product was also requested as it was not well known in many countries of the world. The future inclusion of the product in the Codex Standard for Processed Cheeses was also suggested as a possibility.

137. The Committee **requested** the Delegation of France to provide the information requested above for consideration at the next session so that a decision could be made as to the possible elaboration of a standard for cheese specialities.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 9)

138. The Committee had no further business to discuss.

DATE AND PLACE OF NEXT SESSION (Agenda Item 10)

139. The Committee was informed that the Fifth Session of the Codex Committee on Milk and Milk Products was tentatively scheduled to be held in approximately two years time in Wellington, subject to consultation between the Codex and Host Government secretariats.

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CX/MMP 00/19

SUMMARY STATUS OF WORK

Subject	Step	For Action by	Document Reference (ALINORM 01/11)
Draft Group Standard for Unripened Cheese Including Fresh Cheese	8	24th CAC CCFL, CCFAC	Appendix II
Proposed Draft Revised Standards for Edible Casein Products	5/8	24th CAC CCFL, CCFAC	Appendix III
Proposed Draft Amendment to the Codex General Standard for Cheese (Description)	5/8	24th CAC	Appendix IV
Proposed Draft Amendment to the Codex Group Standard for Cheeses in Brine (Sampling) ³⁷	5/8	47th CCEXEC 24th CAC	Appendix V
Proposed Draft Revised Standards for: - Cream - Fermented Milks	5	47th CCEXEC IDF, Governments 5th CCMP	paras 52-73 Appendix VI Appendix VII
Proposed Draft Revised Standard for Whey Powders	5	47th CCEXEC Governments 5th CCMP	paras 87-97 Appendix VIII
Proposed Draft Standard for Dairy Spreads	3	IDF United Kingdom Argentina Governments 5th CCMP	paras 74-75
Proposed Draft Revised Standard for Processed Cheese - Minimum cheese content and alternative approach	3	France United States IDF Governments 5th CCMP	paras 76-77
Proposed Draft Revised Individual Cheese Standards (including a new standard for Mozzarella)	3	IDF Governments 5th CCMP	paras 78-83
Proposed Draft Amendment to the Codex General Standard for Cheese (Composition)	3	Governments IDF 5th CCMP	paras 16-19 Appendix IX
Proposed Draft Amendment to the Codex General Standard for Cheese (Appendix)	1,2,3	47th CCEXEC Governments 5th CCMP	paras.84-86 Appendix X
Methods of Analysis and Sampling	— 38	CCMAS IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling 5th CCMP	paras 110-123 Appendix XI
Heat Treatment Definitions	3	CCFH 47th CCEXEC	paras 106-109

³⁷ Pending approval of the 47th CCEXEC.

³⁸ Individual methods at the same Step as the relevant standards.

Subject	Step	For Action by	Document Reference (ALINORM 01/11)
Model Export Certificate for Milk Products	3	Switzerland Argentina, Australia, Denmark, France, Germany, India, New Zealand, United States, European Commission, IDF 5th CCMMP	paras 124-130
Proposed Draft Standards for: - Evaporated Skimmed Milk with Vegetable Fat - Sweetened Condensed Skimmed Milk with Vegetable Fat - Skimmed Milk Powder with Vegetable Fat (including information collection for justification)	1,2	47th CCEXEC Australia, Malaysia, New Zealand, Thailand IDF Governments	paras. 20-30
Standard for "Parmesan"	–	5th CCMMP	para.131-133
Standard for Cheese Specialities	–	France 5th CCMMP	para. 134-137
Nutritional and Quality Descriptors for Milk Products	3		(ALINORM 97/11, paras. 75-77)

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**DRAFT GROUP STANDARD FOR UNRIPENED CHEESE
INCLUDING FRESH CHEESE**

(Advanced to Step 8 of the Codex Procedure)

1. SCOPE

This Standard applies to unripened cheese including fresh cheese, intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard. Subject to the provisions of this Standard, Codex Standards for individual varieties of unripened cheese may contain provisions, which are more specific than those in this Standard and in these cases; those specific provisions shall apply.

2. DESCRIPTION

Unripened cheeses including fresh cheeses are products in conformity with the Codex General Standard for Cheese, which are ready for consumption shortly after manufacture.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless micro-organisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride;
- Potable water;
- Gelatine and starches: Notwithstanding the provisions in the Codex Standard for Cheese (A-6), these substances can be used in the same function as stabilizers, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice taking into account any use of the stabilisers/thickeners listed in section 4;
- Vinegar;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the Codex Standard for Cheese (A-6), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice taking into account any use of the anti-caking agents listed in section 4.

4. FOOD ADDITIVES¹

Only those food additives listed below may be used and only within the limits specified. Additives not listed below but provided for in individual Codex standards for varieties of Unripened Cheeses may also be used in similar types of cheese within the limits specified within those standards.

¹ Additive provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation in the General Standard for Food Additives.

INS No.	Name of food additive	Maximum level
Acids		
260	Acetic acid, glacial	Limited by GMP
270	Lactic acid (L-, D- and DL-)	Limited by GMP
296	Malic acid (DL-)	Limited by GMP
330	Citric acid	Limited by GMP
338	Orthophosphoric acid	2 g/kg, expressed as P ₂ O ₅
507	Hydrochloric acid	Limited by GMP

Acidity regulators

170	Calcium carbonates	Limited by GMP
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	Limited by GMP
575	Glucono delta-lactone (GDL)	Limited by GMP

Stabilizers/thickeners

Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in section 3.2.

331	Sodium citrates	Limited by GMP
332	Potassium citrates	
333	Calcium citrates	
339	Sodium phosphates	3.5 g/kg, singly or in combination, expressed as P ₂ O ₅
340	Potassium Phosphates	
341	Calcium Phosphates	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
541	Sodium aluminium phosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	5 g/kg
406	Agar	Limited by GMP
407	Carrageenan and its Na, K, NH ₄ salts (includes Furcelleran)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
416	Karaya gum	
417	Tara gum	
440	Pectins	
460	Cellulose	
466	Sodium carboxymethyl cellulose	
576	Sodium gluconate	

Modified starches as follows:

1400	Dextrins, roasted starch white and yellow	
1401	Acid-treated starch	
1402	Alkaline treated starch	
1403	Bleached starched	
1404	Oxidized starch	
1405	Starches, enzyme-treated	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	Limited by GMP
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate esterified with acetic anhydride	
1421	Starch acetate esterified with vinyl acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	

Colours

100	Curcumins (for edible cheese rind)	Limited by GMP
101	Riboflavins	Limited by GMP
140	Chlorophyll	Limited by GMP
141	Copper chlorophylls	15 mg/kg, singly or combined
160a(i)	β-Carotene (synthetic)	25 mg/kg
160a(ii)	Carotenes (natural extracts)	600 mg/kg
160b	Annatto extracts	
	- normal coloured	10 mg/kg (on bixin/norbixin basis)
	- orange coloured	25 mg/kg (on bixin/norbixin basis)
	- deep orange coloured	50 mg/kg (on bixin/norbixin basis)
160c	Paprika oleoresins	Limited by GMP
160e	β-apo-Carotenal	35 mg/kg
160f	β-apo-8'-Carotenoic acid, methyl or ethyl ester	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP

Preservatives

200	Sorbic acid	1 g/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	

For surface/rind treatment only:

235	Pimaricin (natamycin)	2 mg/dm ² of surface. Not present in a depth of 5 mm.
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Foaming agents (for whipped products only)

290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP

Sliced, cut, shredded and grated products only (surface treatment)

Anticaking agents

460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 g/kg singly or in combination. Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
560	Potassium silicate	

Preservatives

200	Sorbic acid	1g/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
235	Pimaricin (natamycin)	20mg/kg applied to the surface added during kneading and stretching process

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate Sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be unripened cheese. However, the words “unripened cheese” may be omitted in the designation of an individual unripened cheese variety reserved by a Codex standard for individual cheeses, and, in the absence thereof, a variety name specified in the national legislation of the country in which the product is sold, provided that the omission does not create an erroneous impression regarding the character of the food.

In case the product is not designated by an alternative or a variety name, but with the designation “unripened cheese”, the designation may be accompanied by a descriptive term such as provided for in Section 7.1.1 of the Codex General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999).

Unripened cheese may alternatively be designated “fresh cheese” provided it is not misleading to the consumer in the country in which the product is sold.

7.2 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass, (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label, provided that the number of servings is stated.

Additionally, the following terms may be used:

<i>High fat</i>	(if the content of FDM is above or equal to 60%)
<i>Full fat</i>	(if the content of FDM is above or equal to 45% and less than 60%)
<i>Medium fat</i>	(if the content of FDM is above or equal to 25% and less than 45%)
<i>Partially skimmed</i>	(if the content of FDM is above or equal to 10% and less than 25%)
<i>Skim</i>	(if the content of FDM is less than 10%)

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991; *Codex Alimentarius*, Volume 1A) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container, and, in the absence of such a container on the cheese itself. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

PROPOSED DRAFT REVISED STANDARD FOR EDIBLE CASEIN PRODUCTS
(Advanced to Step 5 of the Codex Procedure with a recommendation to omit Steps 6 and 7
for adoption at Step 8)

The Annex to this Standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A.(I)(b) of the General Principles of the Codex Alimentarius.

1. SCOPE

This Standard applies to edible acid casein, edible rennet casein and edible caseinate, intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Edible acid casein is the milk product obtained by separating, washing and drying the acid-precipitated coagulum of skimmed milk and/or of other products obtained from milk.

Edible rennet casein is the milk product obtained by separating, washing and drying the coagulum of skimmed milk and/or of other products obtained from milk. The coagulum is obtained through the reaction of rennet or other coagulating enzymes.

Edible caseinate is the milk product obtained by action of edible casein or edible casein curd coagulum with neutralizing agents followed by drying.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Skimmed milk and/or other products obtained from milk.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid producing bacteria
- Rennet or other safe and suitable coagulating enzymes
- Potable water

3.3 COMPOSITION

	Rennet casein	Acid casein	Caseinates
Minimum milk protein in dry matter ^(a)	84.0% m/m	90.0% m/m	88.0% m/m
Minimum content of casein in milk protein	95.0% m/m	95.0% m/m	95.0% m/m
Maximum water ^(b)	12.0% m/m	12.0% m/m	8.0% m/m
Maximum milkfat	2.0% m/m	2.0% m/m	2.0% m/m
Ash (including P ₂ O ₅)	7.5% m/m (min.)	2.5% m/m (max.)	-
Maximum lactose ^(c)	1.0% m/m	1.0% m/m	1.0% m/m
Maximum free acid	-	0.27 ml 0.1 N NaOH/g	-
Maximum pH value	-	-	8.0

(a) Protein content is 6.38 multiplied by the total Kjeldahl nitrogen determined.

(b) The water content does not include water of crystallization of the lactose.

(c) Although the products may contain both anhydrous lactose and lactose monohydrate, the lactose content is expressed as anhydrous lactose. 100 parts of lactose monohydrate contain 95 parts of anhydrous lactose.

In accordance with the provision of section 4.3.3 of the General Standard for the Use of Dairy Terms, edible casein products may be modified in composition to meet the desired end-product composition. However, compositional modifications beyond the minima or maxima specified above for milk protein in dry matter, casein, water, milkfat, lactose and free acid are not considered to be in compliance with the Section 4.3.3.

4. FOOD ADDITIVES

Only those additives listed below may be used within the limits specified.

CASEINATES

INS No	Name of food additive	Maximum level
Acidity regulators		
261(i)	Potassium acetate	Limited by GMP
262(i)	Sodium acetate	
263	Calcium acetate	
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
328	Ammonium lactate	
329	Magnesium lactate (DL-)	
452	Polyphosphates	5 g/kg singly or in combination expressed as P ₂ O ₅ *
Neutralizing agents		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
333	Calcium citrates	
345	Magnesium citrate	
380	Ammonium citrates	
339	Sodium phosphates	10 g/kg singly or in combination expressed as P ₂ O ₅ *
340	Potassium phosphates	
341	Calcium phosphates	
342	Ammonium phosphates	
343	Magnesium phosphates	
170	Calcium carbonates	Limited by GMP
500	Sodium carbonates	
501	Potassium carbonates	
503	Ammonium carbonates	
504	Magnesium carbonates	
524	Sodium hydroxide	
525	Potassium hydroxide	
526	Calcium hydroxide	
527	Ammonium hydroxide	
528	Magnesium hydroxide	
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and di-glycerides of fatty acids	
Bulking agents		
325	Sodium lactate	Limited by GMP

Anti-caking agents

170(i)	Calcium carbonate	10 g/kg singly or in combination *
341(iii)	Tricalcium orthophosphate	
343(iii)	Trimagnesium orthophosphate	
460	Cellulose	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
1442	Hydroxypropyl distach phosphate	

*) Total amount of P₂O₅ shall not exceed 10 g/kg.

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

In particular, the following maximum limits apply:

Metal	Maximum Level
Lead	1 mg/kg

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with those maximum residues limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate Sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be:

Edible acid casein
Edible caseinate
Edible rennet casein

According to the descriptions in Section 2 and the compositions in Section 3.3.

The name of edible caseinate shall be accompanied by an indication of the cation used.

7.2 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991; *Codex Alimentarius*, Volume 1A) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Vol. 13.

APPENDIX

INFORMATION ON USUAL PATTERNS OF MANUFACTURING EDIBLE CASEIN PRODUCTS

This text below is intended for voluntary application by commercial partners and not for application by governments.

1. Other Quality Factors

1.1 *Physical appearance*

White to pale cream; free from lumps which do not break up under slight pressure.

1.2 *Flavour and odour*

Not more than slight foreign flavours and odours. The product must be free from offensive flavours and odours.

2. Processing aids

Acids used for precipitation purposes:

INS No	Name
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260	Acetic acid, glacial
270	Lactic acid (L-, D- and DL-)
330	Citric acid
338	Orthophosphoric acid
507	Hydrochloric acid
513	Sulphuric acid

For renneting enhancement purposes:

509	Calcium chloride
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3. Additional quality factors

	Rennet casein	Acid casein	Caseinates
Maximum sediment (scorched particles)	15 mg/25g	22.5 mg/25g	22.5 mg/25g (spray dried) 81.5 mg/25g (roller dried)

Heavy metals

The following limits apply:

<i>Metal</i>	<i>Maximum limit</i>
Copper	5 mg/kg
Iron	20 mg/kg (50 mg/kg in roller dried caseinates)

4. Additional methods of analysis

See *Codex Alimentarius*, Vol. 13.

**PROPOSED DRAFT AMENDMENT TO THE
CODEX GENERAL STANDARD FOR CHEESE: DESCRIPTION**

(Advanced to Step 5 of the Codex Procedure with a recommendation to omit Steps 6 and 7
for adoption at Step 8)

Amend Section 2.1 of the Codex General Standard for Cheese (CODEX STAN A-6-1978,
Rev.1-1999) as follows (struck-out text to be deleted and italicized text to be inserted):

- 2.1 Cheese is the ripened or unripened soft or semi-hard, hard and extra hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by:
- (a) ~~coagulating wholly or partly the following raw materials: milk and/or products obtained from milk,~~ *the protein of milk, skimmed milk, partly skimmed milk, cream, whey cream or buttermilk, or any combination of these materials,* through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from such coagulation; and/or
 - (b) processing techniques involving coagulation of *the protein of* milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under (a).

**PROPOSED DRAFT AMENDMENT TO THE
CODEX GROUP STANDARD FOR CHEESES IN BRINE: SAMPLING**
(Advanced to Step 5 of the Codex Procedure with a recommendation to omit Steps 6 and 7
for adoption at Step 8)²

Amend Section 8.1 of the Codex Standard for Cheeses in Brine (CODEX STAN 208-1999) concerning sampling as follows (struck-out text to be deleted):

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC 933.12.

Special requirements for cheese in brine: A representative piece of cheese is placed on a cloth or on a sheet of ~~non~~-absorbent paper for 5 to 10 min. A slice of 2-3 cm is cut off and sent to the laboratory in a sealed insulated box for analysis.

²

Pending approval of work by the 47th Session of the Executive Committee.

**PROPOSED DRAFT REVISED STANDARD FOR
CREAMS, WHIPPED CREAMS AND FERMENTED CREAMS**
(Advanced to Step 5 of the Codex Procedure)

1. SCOPE

This Standard applies to creams, including whipped creams and fermented creams, for direct consumption [or further processing,] in conformity with the definition in Section 2 of this Standard.

2. DESCRIPTION

2.1 CREAMS are milk products comparatively rich in fat, in the form of an emulsion of fat-in-skimmed milk, which can be obtained by:

- (a) separation from milk. The final composition may be adjusted by the addition of milk or skimmed milk; or
- (b) reconstituting and/or recombining milk products into creams with the same characteristics as the product obtained under (a).

2.1.1 Whipping creams are liquid creams which are suitable for whipping [by the final consumer].

2.1.2 [Thickened cream [to be developed]]

2.2 WHIPPED CREAMS are creams into which air or inert gas has been incorporated without reversing the fat-in-skimmed milk emulsion.

2.2.1 Creams packed under pressure are creams that are packed with a propellant gas in a pressure-propulsion container.

2.3 FERMENTED CREAMS are creams that have been subjected to fermentation by the action of [specific] microorganisms and resulting in reduction of pH and coagulation.

2.3.1 [Acidified Cream [to be developed]]

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

- Milk

For use only in creams made by reconstitution or recombination:

- Butter*, milkfat products*, milk, and cream powders*, potable water.

* For specifications, see the relevant Codex standards

3.2 PERMITTED INGREDIENTS

For use only in UHT, sterilized, creams receiving similar heat treatments, creams and fermented creams containing less than [xx]% milkfat, whipping cream and whipped cream (including creams packed under pressure):

	<u>Maximum</u>
Milk solids non fat, or	20 g/kg
Caseinates	6 g/kg
Gelatine and starches	6 g/kg singly or in combination with the thickening and modifying agents listed in section 4

For use only in fermented creams:

- Starter cultures of harmless microorganisms
- Safe and suitable enzymes
- [Sodium chloride]

3.3 COMPOSITION³

Cream:

Minimum milkfat	10%
Reference level for fat	[18/20/30/35/36]% m/m

Creams lowered in milkfat content:

Minimum milkfat	10% m/m
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Fermented cream:

Minimum milkfat	[18%]
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4. FOOD ADDITIVES⁴

Only those additives listed below may be used and only within the limits specified, for use only in UHT and sterilised creams, creams and fermented creams containing less than [xx]% milkfat, whipping cream and whipped cream (including creams packed under pressure).

INS No	Name of Food Additive	Maximum Level
Stabilizers		
170	Calcium carbonates	Limited by GMP
270	Lactic acid (L, D, and DL-)	
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
330	Citric acid	
331	Sodium citrates	
332	Potassium citrates	
333	Calcium citrates	
500	Sodium carbonates	
501	Potassium carbonates	
516	Calcium sulphate	
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polypshosphates	
Thickeners and Emulsifiers		
322	Lecithins	Limited by GMP
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	

³ Provisions for whipping cream, thickened cream and acidified cream are to be developed, as necessary.

⁴ Additive provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation in the General Standard for Food Additives

404	Calcium alginate	
406	Agar	
407	Carrageenan and its Na, K, NH ₄ salts	
410	Carob bean gum	
412	Guar gum	
414	Gum Arabic	
415	Xanthan gum	
418	Gellan gum	
432	Polyoxyethylene (20) sorbitan monolaurate	1 g/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
440	Pectins	Limited by GMP
460	Cellulose	
461	Methyl cellulose	
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methyl cellulose	
465	Methyl ethyl cellulose	
466	Sodium carboxymethyl cellulose	
471	Mono- and diglycerides of fatty acids	
472a	Acetic and fatty acid esters of glycerol	
472b	Lactic and fatty acid esters of glycerol	
472c	Citric and fatty acid esters of glycerol	
508	Potassium chloride	
509	Calcium chloride	
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate esterified with sodium trimetaphosphate: esterified with phosphorus oxychloride	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate esterified with acetic anhydride	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
For use only in whipped creams (including creams packed under pressure):		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	
942	Nitrous oxide	

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residues limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygiene Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurisation, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 209-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD³

The name of the food shall be cream, or whipped cream, or fermented cream, as appropriate. Cream packed under pressure may also be designated as whipped cream. Fermented creams may alternatively be designated with other descriptive names specified in the national legislation of the country in which the product is manufactured and/or sold or with a name existing by common usage, provided that such designations do not create an erroneous impression regarding the character and identity of the food.

Creams increased or lowered in milkfat content above or below the milkfat content specified for cream (i.e., creams containing in excess of [xx]% milkfat or from 10% to [xx]% milkfat) shall be designated with a qualifying term describing the true nature of the food.

Nutrition claims, when used, shall be in accordance with the Codex Guidelines for Use of Nutrition Claims (CAC/GL 23-1997). In the case of creams containing less milkfat than the standard food (i.e., creams containing from 10% to [xx]% milkfat), the reference fat content shall be the milkfat content of the standard food (i.e., [xx]% milkfat).

The designation “whipping cream” may be used for creams specifically intended for whipping, that is, incorporation of air or inert gas without reversing the fat-in-skimmed milk emulsion. The designation “whipped cream” may be used for creams with a minimum milkfat content of [30%] that have been so whipped.

Creams which have been manufactured by the recombination or reconstitution of dairy ingredients as specified in Sections 2 and 3.1 shall be labelled as “Recombined cream” or “Reconstituted cream” or another truthful qualifying term if the consumer would be misled by the absence or such labelling.

When creams have been pasteurised, sterilised, or UHT-treated they shall have the declaration “pasteurised”, “sterilised” or “UHT”, as appropriate, in close proximity to the designation.

7.2 DECLARATION OF MILKFAT CONTENT

The milkfat content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage of mass or volume, (ii) in grams per serving as qualified in the label, provided that the number of servings is stated.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods, and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the

name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

PROPOSED DRAFT REVISED STANDARD FOR FERMENTED MILKS

(Advanced to Step 5 of the Codex Procedure)

1. SCOPE

This standard applies to fermented milks, that is Fermented Milk including, Heat Treated Fermented Milks, Concentrated Fermented Milks and composite milk products based on these products, for direct consumption or further processing in conformity with the definitions in Section 2 of this Standard.

2. DESCRIPTION

2.1 FERMENTED MILK

Fermented Milk is a milk product obtained by fermentation of milk, which milk may have been manufactured from products obtained from milk with or without compositional modification as limited by the provision in Section 3.3, by the action of specific microorganisms and resulting in reduction of pH and coagulation. These specific microorganisms shall be viable, active and abundant in the product [at the point of sale to the final consumer / to the date of minimum durability / at the time when the product leaves the manufacturer] if the product is not heat-treated after fermentation.

Certain Fermented Milks are characterised by the specific micro-organism(s) used for fermentation as follows:

Yoghurt: Symbiotic cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *Bulgaricus*

Acidophilus Milk: *Lactobacillus acidophilus*

Kefir: Starter culture prepared from kefir grains, *Lactobacillus kefiri*, species of the genera *Leuconostoc*, *Lactococcus* and *Acetobacter* growing in a strong specific relationship

Kefir grains constitute both lactose fermenting yeasts (*Kluyveromyces marxianus*) and non-lactose-fermenting yeasts (*Saccharomyces omnisporus*, *Saccharomyces cerevisiae* and *Saccharomyces exiguus*)

Kumys: *Lactobacillus delbrueckii* subsp. *Bulgaricus* and *Kluyveromyces marxianus*

Mild Yoghurt: [Cultures of *Streptococcus thermophilus* and other *Lactobacilli* other than *Lactobacillus delbrueckii* subsp. *Bulgaricus*]

Other cultures than those specified in the descriptions of the specific fermented milks above may be used in addition to the specific cultures characterising the product.

2.2 CONCENTRATED FERMENTED MILK

Concentrated Fermented Milk is a Fermented Milk the protein of which has been increased prior to or after fermentation to minimum [5.6%]. Concentrated Fermented Milks includes traditional products such as Stragisto (strained yaourti), Labneh, Ymer and Ylette.

2.3 COMPOSITE FERMENTED MILK PRODUCTS

Composite Fermented Milk Products are products which contain [a maximum of [30/50]% (w/w) of] non dairy ingredients (such as nutritive and non nutritive carbohydrates, fruits and vegetables as well as juices, purees, pulps, preparations and preserves derived therefrom, cereals, honey, chocolate, nuts, coffee, spices and other harmless natural flavouring foods) and/or flavours. The non-dairy ingredients can be mixed in prior to/or after fermentation.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless micro-organisms including those specified in Section 2;
- Sodium chloride.
- In composite products only:
- Gelatine and starches, added either before or after adding the flavourings
- Flavouring foods, safe and suitable nutritive and non-nutritive carbohydrates, natural flavours, nature identical and artificial flavours.

3.3 COMPOSITION

	Fermented Milk	Yoghurt and Acidophilus milk	Yoghurt, Acidophilus milks and Fermented Milk with additional microorganisms (optional)	Mild Yoghurt	Kefir	Kumys
Milk protein ^a (% w/w)	min 2.8%	min 2.8%	min 2.8%		min 2.8%	
Titration acidity, expressed as % lactic acid (% w/w)	min 0.6%	min 0.6%	min 0.6%		min 0.6%	min 0.7%
Ethanol (% vol./w)				[to be developed]		min 0.5%
Sum of specific microorganisms defined in section 2.1 (cfu/g, in total)	min 10 ⁷	min 10 ⁷	min 10 ⁷	[to be developed]	min 10 ⁷	min 10 ⁷
Labelled additional microorganisms (optional) (cfu/g, total)			min 10 ⁶	[to be developed]		
Yeasts (cfu/g)					min 10 ⁴	min 10 ⁴

a) Protein content is 6.38 multiplied by the total Kjeldahl nitrogen determined.

In Composite Fermented Milk Products the above criteria apply to the fermented milk part in the products, however the microbiological criteria (based on the proportion of fermented milk product) are valid up to [the point of sale to the final consumer / the date of minimum durability / the time when the product leaves the manufacturer]. This requirement does not apply to products heat-treated after fermentation.

3.4 ESSENTIAL MANUFACTURING CHARACTERISTICS

Whey removal after fermentation is not permitted in the manufacture of fermented milks, except for Concentrated Fermented Milk (Section 2.2)

4 FOOD ADDITIVES

[Additives to be identified according to the decision chart in square brackets below.]

[Fermented milks		Heat treated fermented milks	
		Plain	Composite	Plain	Composite
GSFA Categorisation		01.2.1.1. 01.1.2 (except fl.) 01.1.1.2.	01.7 (partly) 01.1.2 (flavoured)	01.2.1.2 01.1.2	To be specified.
Category	Technical function				
Colours		-	X	-	X
Sweeteners		-	X	X	X
Preservatives		-	X	-	X
Other additives	Antioxidants Acidifiers Acidity regulators Anticaking agents Emulsifiers Firming agents Flavour enhancers Gelling agents Modified starches Packaging gases Propellent gases Stabilisers Thickeners	No Additives Are Needed	X X X X X X X X X X X X X X X	- X X - - X - X X X X X X X X	X X X X X X X X X X X X X X

X justified
- not justified]

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by this standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this standard shall comply with the maximum residues limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this Standard should be subject to a combination of control measures, which may include, for example, pasteurisation, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991, *Codex Alimentarius, Volume IA*) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD⁵

7.1.1 The name of the food shall be fermented milk or concentrated fermented milk as appropriate.

However, these names may be replaced by the designations Yoghurt, Acidophilus Milk, Kefir, Kumys, Stragisto, Labneh, Ymer and Ylette, provided that the product complies with the specific provisions of this Standard. Yoghurt may be spelled as appropriate in the country of retail sale.

Other fermented milks, including mild yoghurts, and concentrated fermented milks may be designated with other variety names as specified in the national legislation of the country in which the product is sold, or names existing by common usage, provided that such designations do not create an erroneous impression in the country of retail sale regarding the character and identity of the food.

Products obtained from fermented milk(s) heat treated after fermentation shall be named "Heat Treated Fermented Milk". [If the consumer would be misled by this name, the products shall be labelled in a manner permitted by national legislation in the country of sale to the final consumer. When there is no legislation in the country of sale, the product shall be labelled "Heat Treated Fermented Milk".]

7.1.2 The designation of Composite Fermented Milk Products shall include the name of the principal flavouring substance(s) or flavour(s) added.

7.1.3 The designation of products, to which artificial sweeteners have been added, shall be accompanied by the term "sweetened with...".

7.1.4 The names covered by this Standard may be used in the designation, on the label, in commercial documents and advertising of other foods, provided that it is used as an ingredient and that the characteristics of the ingredient are maintained to a relevant degree in order not to mislead the consumer.

7.2 DECLARATION OF FAT CONTENT

If the consumer would be misled by the omission, the milkfat content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage of mass or volume, or (ii) in grams per serving as qualified in the label, provided that the number of servings is stated.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Pre-packaged Foods, and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer, shall appear on the container. However, lot identification and the name and address of the manufacturer or packager may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

⁵ Provisions for "milk yoghurt" are to be developed.

PROPOSED DRAFT REVISED STANDARD FOR WHEY POWDERS

(Advanced to Step 5 of the Codex Procedure)

The Annex to this Standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A.(I)(b) of the General Principles of the Codex Alimentarius.

1. SCOPE

This Standard applies to Whey Powder and Acid Whey Powder, intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Whey powders are milk products obtained by drying whey or acid whey.

Whey is the fluid milk product obtained during the manufacture of cheese, casein or similar products by separation from the curd after coagulation of milk and/or of products obtained from milk. Coagulation is obtained through the action of, principally, rennet type enzymes.

Acid whey is the fluid milk product obtained during the manufacture of cheese, casein or similar products by separation from the curd after coagulation of milk and/or of products obtained from milk. Coagulation is obtained, principally, by acidification.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Whey or acid whey.

3.2 PERMITTED INGREDIENTS

Seed lactose* in the manufacture of pre-crystallized (non-hygroscopic) whey powder.

* For specification, see relevant Codex Standard.

3.3 COMPOSITION

	Whey powder	Acid whey powder
Minimum lactose ^(a)	61.0 % m/m	61.0% m/m
Minimum milk protein ^(b)	[11.0]% m/m	[7.0]% m/m
Maximum milkfat	[2.0/7.0]% m/m	2.0% m/m
Maximum water ^(c)	5.0% m/m	4.5% m/m
Maximum ash	9.5% m/m	[15.0/18.0]% m/m
pH (in 10 % solution)	> 5.1	<= 5.1

(a) Although the products may contain both anhydrous lactose and lactose monohydrate, the lactose content is expressed as anhydrous lactose. 100 parts of lactose monohydrate contain 95 parts of anhydrous lactose.

(b) Protein content is 6.38 multiplied by the total Kjeldahl nitrogen determined.

(c) The water content does not include water of crystallization of the lactose.

In accordance with the provision of Section 4.3.3 of the General Standard for the Use of Dairy Terms, whey powders may be modified in composition to meet the desired end-product composition, for instance, neutralization or demineralization. However, compositional modifications beyond the minima or maxima specified above for lactose, milk protein, milkfat and water are not considered to be in compliance with the Section 4.3.3.

4. FOOD ADDITIVES

Only those additives listed below may be used within the limits specified.

INS No	Name of food additive	Maximum level
Stabilizers		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
500	Sodium carbonates	
501	Potassium carbonates	
339	Sodium phosphates	10 g/kg singly or in combination expressed as P ₂ O ₅
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
Firming Agents		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	
Acidity regulators		
452(i)	Sodium polyphosphate	Limited by GMP
524	Sodium hydroxide	
525	Potassium hydroxide	
526	Calcium hydroxide	
Anti-caking agents		
170(i)	Calcium carbonate	10 g/kg singly or in combination
341(iii)	Tricalcium orthophosphate	
343(iii)	Trimagnesium orthophosphate	
460	Cellulose	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
1442	Hydroxypropyl distach phosphate	
Bleaching Agent		
928	Benzoyl peroxide - calcium phosphate tribasic, as a carrier for liquid whey destined for dried products other than infant foods	100 mg/kg

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

In particular, the following maximum limits apply:

Metal	Maximum Level
Lead	1mg/kg

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with those maximum residues limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate Sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be:

Whey Powder	According to the definitions in Section 2 and compositions as specified in Section 3.3.
Acid whey powder	

7.2 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Vol. 13.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING WHEY POWDERS

This text below is intended for voluntary application by commercial partners and not for application by governments.

1. Other Quality Factors

1.1 Physical appearance

Uniform colour corresponding to that of the whey from which the powder is derived. Free from lumps that does not break up under moderate pressure.

1.2 Flavour and odour

Free from off flavours and odours

2. Processing aids

507 Hydrochloric acid

3. Heavy metals

The following limits apply:

Metal	Maximum limit
Copper	5 mg/kg
Iron	20 mg/kg (50 mg/kg in roller dried powder)

5. Additional methods of analysis

Appropriate methods for the determination of the content of copper and iron are provided in *Codex Alimentarius*, Vol. 13.

**PROPOSED DRAFT AMENDMENT TO THE
CODEX GENERAL STANDARD FOR CHEESE: COMPOSITION**
(At Step 3 of the Codex Procedure)

Insert a new subsection on Composition as follows in Section 3 of the Codex General Standard for Cheese (CODEX STAN A-6-1978, Rev.1-1999):

3.3 COMPOSITION

Minimum protein in dry matter [6] % m/m

**PROPOSED DRAFT AMENDMENT TO THE
CODEX GENERAL STANDARD FOR CHEESE: APPENDIX**

(At Step 1/2/3 of the Codex Procedure)

Insert a new Appendix concerning cheese coatings as follows in the Codex General Standard for Cheese (CODEX STAN A-6-1978, Rev.1-1999):

“APPENDIX

CHEESE RIND

During ripening of the moulded cheese curd in natural creation or in environments in which the air humidity and, possibly, air composition are controlled, the outside of the cheese will develop into a semi-closed layer with a lower moisture content. This part of the cheese is called **rind**. The rind is constituted of cheese mass which, at the start of the ripening, is of the same composition as the internal part of the cheese. In many cases, the brining of cheese initiates the formation of rind. Due to the influence of the salt gradient in the brine, of oxygen, of drying out and of other reactions, the rind successively becomes of a somewhat different composition than the interior of the cheese and often presents a more bitter taste.

During or after ripening the cheese rind can be treated or can be naturally colonized with desired cultures of microorganisms, for instance *Penicillium candidum* or *Brevibacterium linens*. The resulting layer, in some cases referred to as **smear**, forms a part of the rind.

Rindless cheese is ripened in a (semi-) airtight barrier such as ripening film (normally a plastic bag). The outer part of that cheese do not develop a rind with a lower moisture content although influence of light of course can cause some difference to the inner part.

CHEESE SURFACE

The term "**cheese surface**" is used for the outside layer of cheese or parts of cheese, even in the sliced, shredded or grated form. The term includes the outside of the whole cheese, disregarding whether a rind has been formed or not.

CHEESE COATINGS

Cheese can be coated prior to the ripening, during the ripening process or when the ripening has been finished. When a coating is used during ripening the purpose of the coating is to regulate the moisture content of the cheese and to protect the cheese against microorganisms.

Coating of a cheese after the ripening has been finished is done to protect the cheese against microorganisms and other contamination, to protect the cheese from physical damage during transport and distribution and/or to give the cheese a specific appearance (e.g. coloured).

Coating can be distinguished very easily from rind, as coatings are made of non-cheese material, and very often it is possible to remove the coating again by brushing, rubbing or peeling it off.

Cheese can be coated with:

- A film, very often polyvinylacetate, but also other artificial material or material composed of natural ingredients, which helps to regulate the humidity during ripening and protects the cheese against microorganisms.
- A layer, mostly wax, paraffin or a plastic, which normally is impermeable to moisture, to protect the cheese after ripening against microorganisms and against physical damage during retail handling and, in some cases to contribute to the presentation of the cheese.

In the national legislation of some countries, coating materials and their composition are regulated.”

METHODS OF ANALYSIS AND SAMPLING FOR MILK PRODUCTS

1. Methods for Requirements/Specifications in Draft and Proposed Draft under Elaboration (except food additives)

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE ⁶
Milk Products	Copper <= 5 mg/kg (whey powders, edible casein products)	AOAC 985.35	Atomic absorption spectrophotometry	E/II
Milk Products	Copper <= 5 mg/kg (whey powders, edible casein products)	IDF Standard 76A:1980 ISO 5738:1980 AOAC 960.40 (Codex general method)	Photometry, diethyldithiocarbamate	E/III
Milk Products	Iron <= 20 mg/kg (spray dried whey powder, edible caseinate products except roller dried caseinates), <= 50 mg/kg (roller dried whey powder & caseinates) <= 2.0 mg/kg (butter) <= 0.2 mg/kg (milkfat products)	NMKL 139.1991 (Codex general method)		E/II
Milk Products	Iron <= 20 mg/kg (spray dried whey powder, edible caseinate products except roller dried caseinates), <= 50 mg/kg (roller dried whey powder & caseinates) <= 2.0 mg/kg (butter) <= 0.2 mg/kg (milkfat products)	IDF Standard 103A:1986 ISO 6732:1985	Photometry, bathophenanthroline	E/IV
Milk Products	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	E/-
Milk Products	Sampling	IDF Standard 113A:1990 ISO 5538:1987	Inspection by attributes	E/-
Milk Products	Sampling	IDF Standard 136A:1992 ISO 8197:1988	Inspection by variables	E/-

⁶ The status of endorsement (E=endorsed by the CCMAS; NE=not endorsed; blank=not yet considered by the CCMAS) and, if the method is endorsed, its Type.

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE ⁶
Cheese (A-6, C)	Milkfat (specified in individual standards)	IDF Standard 5B:1986 ISO 1735:1987 AOAC 933.05	Gravimetry (Schmid-Bonzynski-Ratzlaff)	E/I
Cheese (A-6, C)	Moisture (specified in individual standards)	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102 °C	
Cheese (A-6, C)	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	E/-
Cheese (A-6, C)	Solids (specified in individual standards)	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102 °C	
Cheeses, individual (C)	Dry matter (specified in individual standards)	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102 °C	
Cheeses, individual (C)	Milkfat in dry matter >=48 % (48-55) %	IDF Standard 5B:1986 ISO 1735:1987 AOAC 933.05	Gravimetry (Schmid-Bonzynski-Ratzlaff)	
Creams, Whipped Creams and Fermented Creams (A-9)	Milk solids-not-fat <= 20 g/kg	IDF Standard 80:1977 ISO 3727:1977 AOAC 920.116	Gravimetry	
Creams, Whipped Creams and Fermented Creams (A-9)	Milk-solid-not-fat <= 20 g/kg	IDF Standard 11A:1986	Gravimetry	
Cream (A-9)	Milkfat >= xx % m/m	IDF Standard 16C:1987 ISO 2450:1999 AOAC 995.19	Gravimetry	
Creams Lowered in Milkfat Content	Milkfat >= 10 %	IDF Standard 16C:1987 ISO 2450:1999 AOAC 995.19	Gravimetry	
Creams, Whipped creams and Fermented Creams (A-9)	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	
Dairy Spreads	Milkfat (59-61) %	IDF Standard 80:1977 ISO 3727:1977 AOAC 938.06	Gravimetry	
Edible Casein Products (A-18)	Ash (including P ₂ O ₅) >= 7.5 % (rennet casein), <= 2.5 % (acid casein)	IDF Standard 90:1979 ISO 5545:1978	Furnace, 825 °C	E/IV

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE ⁶
Edible Casein Products (A-18)	Casein in protein >= 95 %	IDF Standard 29:1964	Titrimetry, Kjeldahl	
Edible Casein Products (A-18)	Free acid <= 0.27 ml 0.1 N NaOH/g	IDF Standard 91:1979 ISO 5547:1978	Titrimetry, aqueous extract	E/IV
Edible Casein Products (A-18)	Lactose <= 1.0 %	IDF Standard 106:1982 ISO 5548:1980	Photometry, phenol and H ₂ SO ₄	E/IV
Edible Casein Products (A-18)	Lead <= 1 mg/kg	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	E/II
Edible Casein Products (A-18)	Lead <= 1 mg/kg	IDF Standard 133A:1992	Spectrometry, 1,5- diphenylthiocarbazone	E/III
Edible Casein Products (A-18)	Lead <= 1 mg/kg	AOAC 982.23 (Codex general method)	Anodic Stripping Voltammetry	E/III
Edible Casein Products (A-18)	Lead <= 1 mg/kg	NMKL 139.1991 (Codex general method)	Atomic absorption spectrophotometry	E/III
Edible Casein Products (A-18)	Milkfat <= 2.0 %	IDF Standard 127A:1988 ISO 5543:1986	Gravimetry (Schmidt- Bondzynski-Ratslaff)	E/I
Edible Casein Products (A-18)	Moisture <= 12 % (rennet casein & acid casein), <= 8 % (caseinates)	IDF Standard 78C:1991 ISO 5550:1978	Gravimetry, drying at 102 °C	E/I
Edible Casein Products (A-18)	pH <= 7.5 (caseinates)	IDF Standard 115A:1989 ISO 5546:1979	Electrometry	E/IV
Edible Casein Products (A-18)	Protein (total N x 6.38 in dry matter) >= 84 % (rennet casein), >= 90 % (acid casein), >= 88 % (caseinates)	IDF Standard 92:1979 ISO 5549:1978	Titrimetry, Kjeldahl	E/IV
Edible Casein Products (A-18)	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	E/-
Edible Casein Products (A-18)	Sediment (scorched particles) (in 25 g) <= 15 mg (rennet casein), <= 22.5 mg (acid casein, spray dried caseinates), <= 81.5 mg (roller dried caseinates)	IDF Standard 107A:1995 ISO 5739:1983	Visual comparison with standard disks, after filtration	E/IV

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE ⁶
Fermented Milks (A-11)	Lactic acid >= 0.6 % (m/m) (yoghurt, acidophilus milk, cultured milk, cultured buttermilk, fermented milk containing bifidobacteria, kefir), >= 0.7 % (m/m) (kumys)	IDF Standard 150:1991 ISO 11869:1997	Potentiometry	
Fermented Milks (A-11)	Lactic acid >= 0.6 % (m/m) (yoghurt, acidophilus milk, cultured milk, cultured buttermilk, fermented milk containing bifidobacteria, kefir), >= 0.7 % (m/m) (kumys)	AOAC 937.05	Spectrophotometric (for lactate acid in milk & milk products)	
Fermented Milks (A-11)	Protein >= 2.8 % (m/m) (except for kumys)	IDF Standard 20B:1993 ISO DIS 8968 AOAC 991.20-23	Titrimetry (Kjeldahl)	
Fermented Milks (A-11)	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	
Fermented Milks (A-11)	Dairy starter cultures of lactic acid bacteria (LAB)	IDF Standard 149A:1997 (Annex A)	Colony count at 25 °C, 30 °C, 37 °C & 45 °C according to the starter organism in question	
Fermented Milks (Yoghurt) (A-11)	<i>Streptococcus thermophilus</i> & <i>Lactobacillus delbrueckii</i> subsp. <i>Bulgaricus</i> >= 10 ⁷ cfu/g	IDF Standard 117B:1997 ISO DIS 7889	Colony count at 37°C	
Fermented Milks (Yoghurt) (A-11)	<i>Streptococcus thermophilus</i> & <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> >= 10 ⁷ cfu/g	IDF Standard 146:1991 ISO CD 9232	Test for identification	
Milk Products obtained from Fermented Milks Heat-Treated after Fermentation (A-11)	Protein >= 2.8 % (m/m)	IDF Standard 20B:1993 ISO DIS 8968 AOAC 991.20-23	Titrimetry (Kjeldahl)	

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE ⁶
Milk Products obtained from Fermented Milks Heat-Treated after Fermentation (A-11)	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	E/-
Processed Cheese Products (A-8)	Dry matter ≥ 20 %	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102 °C	
Processed Cheese Products (A-8)	Dry matter ≥ 20 %	AOAC 926.08	Gravimetry, vacuum oven	
Processed Cheese Products (A-8)	Gelatin and starch ≤ 10 g/kg singly or combined and/or in combination with stabilizers/thickeners (processed cheese preparations)	AOAC 940.24 (cottage cheese)		
Processed Cheese Products (A-8)	Milkfat (dry basis) (no level specified)	IDF Standard 5B:1986 ISO 1735:1987 AOAC 933.05	Gravimetry (Schmid-Bonzynski-Ratzlaff)	
Unripened Cheese Including Fresh Cheese	Dry matter [not decided (unripened/fresh cheese)] ≥ 3.5 % (cream cheese)	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102 °C	
Unripened Cheese Including Fresh Cheese	Dry matter [not decided (unripened/fresh cheese)] ≥ 35 % (m/m), < Restricted by the MMFB	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102 °C	
Unripened Cheese Including Fresh Cheese	Dry matter [not decided (unripened/fresh cheese)] ≥ 3.5 % (cream cheese)	AOAC 926.08	Gravimetry, vacuum oven	
Unripened Cheese Including Fresh Cheese	Protein ≥ 60 % (in milkfat free dry matter without addition of foods and flavouring substances)	IDF Standard 20B:1993 ISO DIS 8968 AOAC 991.20/920.123	Titrimetry, Kjeldahl	
Whey Powders (A-15)	Ash ≤ 9.5 % (whey powder), ≤ 15.0 % (acid whey powder)	IDF Standard 90:1979 ISO 5545:1978	Furnace, 825 °C	E/IV
Whey Powders (A-15)	Lactose (expressed as anhydrous lactose) ≥ 61.0 %	IDF Standard 79B:1991 ISO CD 5765	Enzymatic method; Glucose moiety (method A), Galactose moiety (method B)	NE

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE ⁶
Whey Powders (A-15)	Lead <= 1 mg/kg	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	E/II
Whey Powders (A-15)	Milkfat <= 2 %	IDF Standard 9C:1987 ISO 1736:1985 AOAC 932.06	Gravimetry (Röse-Gottlieb)	E/I
Whey Powders (A-15)	Moisture, "Free" <= 5.0 % (whey powder), <= 4.5 % (acid whey powder)	IDF Standard 58:1970 ISO 2920:1974	Gravimetry, drying at 88 °C	E/IV
Whey Powders (A-15)	Protein (total N x 6.38) >= 11 % (whey powder), >= 10 % (acid whey powder)	IDF Standard 92:1979 ISO 5549:1978	Titrimetry, Kjeldahl	E/IV
Whey Powders (A-15)	Sampling	IDF Standard 113A:1990 ISO 5538:1987	Inspection by attributes	E/-
Whey powders (A-15)	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	E/-

2. Methods for adopted Codex Standards for which questions have been raised by the CCMMP or CCMAS (except food additives)

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE ⁷
Milk Products	Copper <= 0.05 mg/kg (whey powders, edible casein products)	IDF Standard 76A:1980 ISO 5738:1980 AOAC 960.40 (Codex general method)	Photometry, diethyldithiocarbamate	
Cheeses in Brine (208)	Dry matter >= 40 % (soft), >= 52 % (semi-hard)	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102 °C	
Milkfat Products (A-2)	Propyl gallate, BHT, BHA (use or non-use)	IDF Standard 165:1993	Reversed phase gradient light chromatography	E/II
Milkfat Products (A-2)	Peroxide value (expressed as milliequivalents of oxygen/kg fat) <= 0.3 (anhydrous milkfat, anhydrous butteroil), <= 0.6 (milkfat, butteroil, ghee)	AOAC 965.33	Titrimetry	

⁷ The status of endorsement (E=endorsed by the CCMAS; NE=not endorsed; blank=not yet considered by the CCMAS) and, if the method is endorsed, its Type.

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE ⁷
Sweetened Condensed Milks (A-4)	Solids >= 28 % (sweetened condensed milk), >= 24 % (sweetened condensed skimmed milk, sweetened condensed partly skimmed milk)	IDF Standard 15B:1991 ISO 6734:1989	Gravimetry, drying at 102 °C	NE

3. Methods established for food additives

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE ⁸
Cheese and Processed Cheese Products	Citric acid	IDF Standard 34C:1992	Enzymatic	E/II
Cheese and Processed Cheese Products	Citric acid	ISO 2963:1997 AOAC 976.15	Photometry	E/II
Cheese and Cheese Rind	Pimaricin (Natamycin) 2 mg/dm ² surface. Absent at 5 mm depth	IDF Standard 140A:1992 ISO 9233:1991	Molecular absorption spectrometry & HPLC (extraction)	E/II
Processed Cheese Products	Added phosphate (expressed as phosphorus)	IDF Standard 51B:1991	Calculation	
Processed Cheese Products	Citrate emulsifying agents	IDF Standard 52A:1992 ISO 12082:1997	Calculation from citric acid & lactose contents	
Processed Cheese Products	Phosphorus	IDF Standard 33C:1987 ISO 2962:1984 AOAC 990.24	Spectrophotometry, molybdate-ascorbic acid	

⁸ The status of endorsement (E=endorsed by the CCMAS; NE=not endorsed; blank=not yet considered by the CCMAS) and, if the method is endorsed, its Type.