

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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HEALTH
ORGANIZATION



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April 2002

ALINORM 03/11

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-Fifth Session

Rome, Italy, 30 June - 5 July 2003

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

Wellington, New Zealand, 8 - 12 April 2002

Note: *This report includes Codex Circular Letter CL 2002/11-MMP*

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CL 2002/11-MMP
April 2002

TO: Codex Contact Points
Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme - FAO, Viale delle Terme di Caracalla - 00100 Rome, Italy

SUBJECT: **DISTRIBUTION OF THE REPORT OF THE FIFTH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS (ALINORM 03/11)**

The report of the Fifth Session of the Codex Committee on Milk and Milk Products (CCMMP) is attached. It will be considered by the 50th Session of the Executive Committee of the Codex Alimentarius Commission (Rome, 26 - 28 June 2002) and the 25th Session of the Codex Alimentarius Commission (Rome, 30 June - 5 July 2003)

PART A: MATTERS FOR ADOPTION BY THE 25TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AT STEP 8 AND AT STEPS 5/8

Draft Standards and Related Texts at Step 8

- Draft Revised Standard for Cream and Prepared Creams (ALINORM 03/11, Appendix II)
- Draft Revised Standard for Fermented Milk Products (ALINORM 03/11, Appendix III)
- Draft Revised Standard for Whey Powders (ALINORM 03/11, Appendix IV)

Draft Standards and Related Texts at Steps 5/8

- Draft Appendix on Cheese Rind, Surface and Coatings of the Codex General Standard for Cheese (ALINORM 03/11, Appendix VI)

Governments and interested international organizations wishing to propose amendments or comments on the above documents should do so in writing in conformity with the Procedures for the Elaboration of Codex Standards and Related Texts (at Steps 5/8 or 8) (*Codex Alimentarius Procedural Manual*, Twelfth Edition, pages 18-27). Comments should be forwarded to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org), **not later than 31 March 2003.**

PART B: MATTERS FOR ADOPTION BY THE 50TH SESSION OF THE EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION AT STEP 5

- Proposed Draft Amendment to section 3.3 (Composition) of the Codex General Standard for Cheese (ALINORM 03/11, Appendix V);
- Proposed Draft Standard for Sweetened Condensed Milk with Vegetable Fat/Blend of Sweetened Condensed Milk with Vegetable Fat (ALINORM 03/11, Appendix VIII);
- Proposed Draft Standard for Evaporated Skimmed Milk with Vegetable Fat/Blend of Evaporated Skimmed Milk with Vegetable Fat (ALINORM 03/11, Appendix IX);

- Proposed Draft Standard for Skimmed Milk Powder with Vegetable Fat/Blend of Skimmed Milk Powder with Vegetable Fat (ALINORM 03/11, Appendix X)

Governments and interested international organizations are invited to comment on the above document and should do so in conformity with the Procedures for the Elaboration of Codex Standards and Related Texts at Step 5) (*Codex Alimentarius Procedural Manual*, Twelfth Edition, page 20). Comments should be forwarded to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org), **not later than 31 May 2002.**

PART C: REQUEST FOR COMMENTS AT STEP 3 AND INFORMATION

- Proposed Draft Revised Standard for Whey Cheese (ALINORM 03/11, Appendix XII)
- Additional Methods of Analysis and Sampling for milk and milk products (ALINORM 03/11, para. 116)

Governments and interested international organizations are invited to provide comments on the proposed draft Revised Standard for Whey Cheese (see Appendix XII to this report) and on additional methods of analysis and sampling for milk and milks products. Comments should be forwarded to Ms. Laurie Knight, Codex Committee on Milk and Milk Products, MAF Policy, Ministry of Agriculture and Forestry , P.O. Box 2526 Wellington, New Zealand Fax +64 4 474 4265 - E-mail: knightl@maf.govt.nz with a copy to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org) for **not later than 30 November 2002.**

SUMMARY AND CONCLUSIONS

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

Matters for Consideration by the 25th Session of the Codex Alimentarius Commission:

The Committee recommended the following draft Standards for final adoption at Step 8:

- draft revised Standard for Cream and Prepared Creams (para. 36, Appendix II);
- draft revised Standard for Fermented Milk Products (para. 61, Appendix III);
- draft revised Standards for Whey Powders (para. 74, Appendix IV);

The Committee submitted the draft Appendix on Cheese Rind, Surface and Coatings of the Codex General Standard for Cheese to the Commission for adoption at Steps 5/8 (para. 84, Appendix VI).

Matters for Consideration by the 50th Session of the Executive Committee:

The Committee recommended the following draft Standards and related texts for adoption at Step 5:

- proposed draft Amendment to Section 3.3. "Composition" of the Codex General Standard for Cheese (para. 79, Appendix V);
- proposed draft standards for Sweetened Condensed Milk with Vegetable Fat/Blend of Sweetened Condensed Milk with Vegetable Fat (para. 111, Appendix VIII);
- proposed draft standards Evaporated Skimmed Milk with Vegetable Fat/Blend of Evaporated Skimmed Milk with Vegetable Fat (para. 111, Appendix IX);
- proposed draft standards for Skimmed Milk Powder with Vegetable Fat/Blend of Skimmed Milk Powder with Vegetable Fat (para. 111, Appendix X);

The Committee agreed to propose the elaboration of the following new work :

- draft Standard for Processed Cheese (para. 102);
- draft Model Export Certificate for Milk and Milk Products (para. 121);
- draft revised Standard for Whey Cheese (para. 130, Appendix XII).

The Committee asked the advice of the Executive Committee as to the proposed revision of the Codex Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System (CAC/GL 13/1991) and a decision as to which Codex body should undertake such a revision if so decided (para. 13).

Matters of Interest to the Commission:

In addition the Committee:

- agreed with the opinion of the 34th CCFAC that the maximum level of 0.05 mg/kg for lead in the Codex Standard for Butter should be deleted (para. 7);
- decided to separate the specific food additive listings and corresponding maximum use levels from the draft revised Standard for Fermented Milk Products; and agreed that a drafting group would review and finalise this information for circulation, comments and further consideration at its next meeting (para. 55);
- agreed to revise proposed draft standards for individual cheese varieties for circulation at Step 3 and further consideration at its 6th Session (para. 96);
- agreed that the proposed draft revised Standard for Dairy Spreads be further revised (para. 99);
- agreed on a revised List of Methods of Analysis as required for determining compliance for Milk and Milk Products (para. 116, Appendix XI); and to request comments for additional methods of analysis and sampling for milk and milk products (para. 116);
- postponed the consideration of the elaboration of a proposed draft Codex Standard for Parmesan until its next meeting (para. 126);
- requested to prepare a discussion paper on the possible elaboration of an Annex to the Codex General Standard for Cheese to encompass principles and provisions for the naming and labelling of cheese descriptions (para. 129).

CONTENTS

SUMMARY AND CONCLUSIONS	page iv
LIST OF ABBREVIATIONS	page vii
REPORT OF THE 5 TH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS	page 1
SUMMARY STATUS OF WORK	page 18
	<i>Paragraph</i>
INTRODUCTION	1
ADOPTION OF THE AGENDA (Agenda Item 1)	2 - 5
MATTERS REFERRED FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2)	6 - 13
Codex Committee on Food Additives and Contaminants.....	7 - 9
Codex Committee on Food Import and Export Inspection and Certification Systems	10
Codex Guidelines for the Preservation of raw Milk by Use of the Lactoperoxidase System (CAC/GL 13-1991).....	11 - 13
DRAFT REVISED CODEX STANDARD FOR CREAMS, WHIPPED CREAMS AND FERMENTED CREAMS (Agenda Item 3a)	14 - 36
PROPOSED DRAFT REVISED STANDARD FOR FERMENTED MILK PRODUCTS (Agenda Item 3b)	37 - 62
PROPOSED DRAFT REVISED STANDARD FOR WHEY POWDERS (Agenda Item 3c)	63 - 74
PROPOSED DRAFT AMENDMENTS TO THE CODEX GENERAL STANDARD FOR CHEESE (Agenda Item 4a)	75 - 84
i. Section 3.3 “Composition”	75 - 79
ii. Appendix on Cheese Rind, Surface and Coatings	80 - 84
PROPOSED DRAFT REVISED STANDARDS FOR INDIVIDUAL CHEESES (Agenda Item 4b) .	85 - 96
PROPOSED DRAFT REVISED STANDARD FOR DAIRY SPREADS (Agenda Item 4c)	97 - 99
PROPOSED DRAFT STANDARD FOR PROCESSED CHEESE (MINIMUM CHEESE CONTENT) (Agenda Item 4d)	100 - 103
PROPOSED DRAFT STANDARDS FOR PRODUCTS IN WHICH MILK COMPONENTS ARE SUBSTITUTED BY NON-MILK COMPONENTS (Agenda Item 4e)	104 - 112
METHODS OF ANALYSIS AND SAMPLING FOR MILK PRODUCTS (Agenda Item 5)	113 - 116
DISCUSSION PAPER ON MODEL EXPORT CERTIFICATE FOR MILK PRODUCTS (Agenda Item 6)	117 - 122
PROPOSAL FOR A NEW STANDARD FOR PARMESAN (Agenda Item 7a)	123 - 126
PROPOSAL FOR A NEW STANDARD FOR CHEESE SPECIALTIES (Agenda Item 7b)	127 - 129
OTHER BUSINESS AND FUTURE WORK (Agenda Item 8)	130 - 131
DATE AND PLACE OF NEXT SESSION (Agenda Item 9)	132 - 133

LIST OF APPENDICES

Appendix I :	List of Participants	page 20
Appendix II :	Draft Revised Standard for Cream and Prepared Creams	page 34
Appendix III :	Draft Revised Standard for Fermented Milks	page 40
Appendix IV :	Draft Revised Standard for Whey Powders	page 45
Appendix V :	Proposed Draft Amendment to the Codex General Standard for Cheese - Section 3.3 "Composition"	page 49
Appendix VI :	Proposed Draft Amendment to the Codex General Standard for Cheese - Appendix on Cheese Rind, Surface and Coatings	page 50
Appendix VII :	Guidance for Inclusion of Details in Codex Standards for Individual Cheese varieties (for internal CCMMP use only)	page 51
Appendix VIII :	Proposed Draft Standard for [Sweetened Condensed Skimmed Milk with Vegetable Fat/ Blend of Sweetened Condensed Skimmed Milk with Vegetable Fat]	page 53
Appendix IX :	Proposed Draft Standard for [Evaporated Skimmed Milk with Vegetable Fat/ Blend of Evaporated Skimmed Milk with Vegetable Fat]	page 56
Appendix X :	Proposed Draft Standard for [Skimmed Milk Powder with Vegetable Fat/ Blend of Skimmed Powder with Vegetable Fat]	page 59
Appendix XI :	Methods of Analysis and Sampling for Milk Products	page 63
Appendix XII :	Proposed Draft Revised Standard for Whey Cheeses	page 70

LIST OF ABBREVIATIONS USED IN THIS REPORT

AOAC	Association of Official Analytical Chemists
CAC/GL	Codex Alimentarius Commission / Guidelines
CAC/RCP	Codex Alimentarius Commission / Recommended International Code of Practice
CCMMP	Codex Committee on Milk and Milk Products
CCFAC	Codex Committee on Food Additives and Contaminants
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CL	Circular Letter
CRD	Conference Room Document
EC	European Community
FAO	Food and Agriculture Organization of the United Nations
FDM	Fat in Dry Matter
GMP	Good Manufacturing Practice
GSDT	Codex General Standard for the Use of Dairy Terms
GSFA	Codex General Standard for Food Additives
JECFA	Joint FAO/WHO Expert Committee on Food Additives
IDF	International Dairy Federation
INS	International Number System
ISO	International Organization for Standardization
OIE	Office International des Epizooties / International Office of Epizootics
WHO	World Health Organization

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

INTRODUCTION

1. The fifth Session of the Codex Committee on Milk and Milk Products was held in Wellington, New Zealand, from 8-12 April 2002 at the kind invitation of the Government of New Zealand. Dr Steve Hathaway, Director of Programme Development, Food Assurance Authority, Ministry of Agriculture and Forestry, chaired the meeting. The Session was attended by 135 participants from 33 Member countries and one non-Member country, and 4 international organizations. The List of Participants is attached at Appendix I.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

2. The Committee adopted the Provisional Agenda as proposed. The Committee agreed to consider the Discussion Paper on the Model Certificate for Milk Products (agenda item 6) immediately after agenda item 4 (Proposed Draft Revised Standards at Step 4). The Committee also agreed to consider a proposal to revise the Codex Standard for Whey Cheese (CRD 1) under Other Business and Future Work (agenda item 8). The Committee noted that editorial changes to the draft revised standard for Whey Powder would be considered under agenda item 3(c), and agreed that discussions on Processed Cheese (agenda item 4d) should be on the basis of CRD 13.

3. In response to concerns raised by the Chairperson as to the length, depth and complexity of the subjects scheduled for consideration by the Committee, the Codex Secretariat noted that the Commission had emphasized that continued priority should be given to horizontal science based work; that wherever appropriate work on commodity-specific (i.e., vertical) standards should be reduced in favour of horizontal or general standards; and, that the modernization of current commodity standards, and the transfer of material from commodity standards to applicable general standards, should be completed promptly.

4. In this regard, the Codex Secretariat suggested that the Committee's work might be significantly prioritized and streamlined through strict adherence to the Codex Criteria for the Establishment of Work Priorities, which required Codex bodies to justify their work on the basis of specific parameters related to the protection of consumer health and the promotion of international trade.

5. The Committee also noted that Article 1 of the Statutes of the Codex Alimentarius Commission included the promotion and coordination of all food standards work undertaken by international governmental and non-governmental organizations. In this regard, the Committee was informed that the Codex Committee on General Principles would be considering the issue of Codex collaboration with other international organizations with a view towards enhancing such cooperation, as directed² by the 24th Session of the Codex Alimentarius Commission. The Committee was informed that this examination would include the consideration of potential revisions to specific references to other international organizations (e.g., the International Dairy Federation) in the Codex Alimentarius Procedural Manual (i.e., Uniform Procedure for the Elaboration of Codex Standards and Related Texts).

MATTERS REFERRED FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2)³

6. The Committee noted matters arising from the 24th Session of the Codex Alimentarius Commission and other Codex Committees related to the Commission's Strategic Framework, proposed draft Medium-Term Plan 2003-2007 and the Chairperson's Action Plan; Risk Analysis Policies of the Codex Alimentarius Commission; the Consideration of Proposed Draft Standards and Related Texts; the Consideration of New

¹ CX/MMP 02/1

² ALINORM 01/41, para. 31.

³ CX/MMP 02/2

Work Proposals and the Discontinuation of Work; and, the elaboration of the Proposed Draft Code of Hygienic Practice for Milk and Milk Products under the Codex Committee on Food Hygiene.

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

7. The Committee agreed with the opinion⁴ of the 34th Session (March 2002) Session of the Codex Committee on Food Additives and Contaminants (CCFAC) that since butter did not significantly contribute to dietary intake, the maximum level of 0.05 mg/kg for lead in the Codex Standard for Butter should be deleted.

8. The Committee was informed that the Codex maximum levels for lead in milk (0.02 mg/kg) and milk fat (0.1 mg/kg) were discussed⁵ at the 34th CCFAC on the basis of the request⁶ of the Commission to reevaluate these levels. The 34th CCFAC decided to request comments on the need for a separate maximum level for lead in milk fat for consideration at its next Session.

9. In regard to the Codex General Standard for Food Additives (GSFA), the Committee noted that decisions⁷ taken by the 34th CCFAC related to the relationship between Codex commodity standards and the GSFA should be considered in the continued elaboration of standards for milk and milk products. These included general principles of the Codex GSFA as well as the respective roles of the Codex Secretariat, Codex Commodity Committees and the CCFAC. The Committee noted that the CCFAC discussion might lead to the revision of the Preamble to the GSFA and that in any case, the Committee should continue to follow the Codex Alimentarius Procedural Manual section concerning Relations Between Commodity Committees and General Committees.

CODEX COMMITTEE ON FOOD IMPORT AND EXPORT INSPECTION AND CERTIFICATION SYSTEMS

10. The Committee noted that the Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates (ALINORM 01/30A, Appendix II) adopted by the 24th Session of the Codex Alimentarius Commission would be taken into consideration under agenda item 6 (Discussion Paper on the Model Export Certificate for Milk Products).

CODEX GUIDELINES FOR THE PRESERVATION OF RAW MILK BY USE OF THE LACTOPEROXIDASE SYSTEM (CAC/GL 13-1991)

11. The Committee noted activities of the FAO related to the application of the Codex Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System (CAC/GL 13-1991) and in particular, the request of an expert FAO group to examine amendments⁸ to these guidelines.

12. The Committee noted that the Codex Guidelines were only meant to be utilized when refrigeration of raw milk was not feasible or sufficient and that in any case, milk or milk products manufactured using the lactoperoxidase system should be excluded from international trade. The Committee noted that the information contained in the Guidelines was useful for some developing countries. It was also observed that since the Guidelines were related to the continued elaboration of the proposed draft Code of Hygienic Practice for Milk and Milk Products, the text might more logically be considered by the Codex Committee on Food Hygiene. The Committee also noted that significant omissions and typographical errors existed in the proposed text.

13. The Committee did not have the opportunity to discuss the text in detail, and noted that since the Guidelines were not intended for products entering international trade, the Executive Committee might provide advice as to the proposed revision of the Guidelines within or outside Codex, including a decision as to which Codex body should undertake such a revision if so decided.

⁴ ALINORM 03/12, para. 135.

⁵ ALINORM 03/12, paras. 136-137.

⁶ ALINORM 01/41, para. 121.

⁷ ALINORM 03/12, paras. 42 – 55.

⁸ CX/MMP 02/2 - Appendix 1

DRAFT REVISED CODEX STANDARD FOR CREAMS, WHIPPED CREAMS AND FERMENTED CREAMS (Agenda Item 3a)⁹

14. The 4th Session of the CCMMP advanced¹⁰ the proposed draft Standard for Creams, Whipped Creams and Fermented Creams (ALINORM 01/11, Appendix VI) to the Executive Committee for preliminary adoption at Step 5.

15. The CCMMP also requested the IDF to redraft the text on the basis of the Committee's discussions and written comments submitted and comments submitted at Step 6 after CCEXEC adoption with a view towards the consideration of a revised text at the current meeting.

16. The 47th Session of the Executive Committee adopted¹¹ the proposed draft Standard as submitted by the CCMMP, and comments were requested at Step 6 under CL 2000/15-GEN. The Committee considered the draft Standard revised by the IDF (CX/MMP 02/3, Annex II) as the basis for its discussions at Step 7.

TITLE OF THE STANDARD

17. The Committee agreed to revise the title of the Standard to read as "Draft Revised Standard for Cream and Prepared Creams" to reflect the expanded Scope of products included under the category of prepared creams.

SECTION 1 – SCOPE

18. The Committee was informed that the scope of the Codex Alimentarius included standards for all the principal foods; whether processed, semi-processed or raw; for distribution to the consumer, and that materials for further processing into foods should be included to the extent necessary to achieve the purposes of Codex.

19. Some delegations were of the opinion that creams and prepared creams intended for further processing should not be included in the standard and that a separate standard might be required. However, as it was noted that certain aspects of the Standard were also applicable to products intended for further processing, the Committee decided to retain the text as proposed. The delegations of Argentina and the Netherlands disagreed with this decision.

SECTION 2.4.2 – WHIPPING CREAM

20. The Committee added a phrase to the beginning of the second sentence to clarify that when cream was intended for use by the final consumer, it should have been prepared in a way that facilitates the whipping process. As a result of this decision, the Committee deleted the text "[by the final consumer]".

SECTION 2.4.4 – WHIPPED CREAM

21. The Committee clarified that whipped cream was the fluid cream, reconstituted cream and/or recombined cream. The Committee also decided not to consider the proposal for the development of a definition for thickened cream.

SECTION 2.4.5 – FERMENTED CREAM

22. The Committee agreed to specify that fermented cream was obtained by the action of "suitable", as opposed to "specific", microorganisms.

SECTION 2.4.6 – ACIDIFIED CREAM

23. The Committee agreed with the definition as proposed.

⁹ CX/MMP 02/3 and comments from Argentina, Canada, Colombia, Czech Republic, Denmark, Japan, New Zealand, Poland, United Kingdom, United States and IDF (CX/MMP 02/3 Add.1), Egypt (CRD 12); France (CRD 6); Germany (CRD 10); India (CRD 14); Italy (CRD 9); the Philippines (CRD 18); Switzerland (CRD 4); Thailand (CRD 15); Uruguay (CRD 8); and EC (CRD 7).

¹⁰ ALINORM 01/11, para. 60.

¹¹ ALINORM 01/3, Appendix IV

SECTION 3.2 – PERMITTED INGREDIENTS

24. The Committee agreed that milk powder should be added to the list of ingredients permitted for use in products for which stabilizers and/or thickeners were justified. The Committee also agreed to remove the square brackets from the term “sodium chloride” as a permitted ingredient for use in fermented and acidified cream.

SECTION 4 – FOOD ADDITIVES

25. The Committee was informed that the list of food additives contained in Appendix VI of ALINORM 01/11 had been endorsed by the 33rd Session of the Codex Committee on Food Additives and Contaminants (CCFAC) without changes (ALINORM 01/12A, para. 42).

26. The Committee noted that the revised version (CX/MMP 02/3, Annex II) of the food additives section prepared by the IDF contained a generic table of food additive functional classes/product categories as well as a revised specific list of food additives and their corresponding maximum use levels.

27. The Committee recalled that the Codex Alimentarius Procedural Manual stipulated that all provisions in respect of food additives were required to be endorsed by the Codex Committee on Food Additives and Contaminants on the basis of technological justification provided by the commodity committees. The Committee also noted, however, that the Codex General Standard for Food Additives treated the use of additives in a generic sense as it applied to additives used in all foods, regardless of whether or not such foods had been standardized by Codex.

28. The Committee considered several different options for the format of the food additives section in the Standard. These options were the inclusion of the generic table alone, the inclusion of the generic table as well as the specific list of food additives, or the more traditional specific listing of the food additives and their corresponding use levels.

29. As a result of the work of a drafting group that met during the Session, the Committee agreed in principle with the inclusion of a generic table based on food additive functional classes and food product categories. In this regard, the Table proposed by the IDF was simplified to reflect the food additive functional classes and food categories contained in the revised Standard. The Committee also noted the importance of including a specific list of food additives and their respective maximum use levels in the Standard and therefore, agreed to maintain the list of food additives as previously endorsed by the CCFAC.

SECTION 5 – CONTAMINANTS

30. The Committee noted that contaminants could also include other sources of contamination in addition to heavy metals (e.g., radionuclides). In this regard, the Committee agreed that Sections 5.1 (Heavy Metals) and 5.2 (Pesticide Residues) should be combined and simplified to read that “The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission”.

SECTION 7.1 – NAME OF THE FOOD

31. The Committee agreed to clarify the first paragraph of this section to indicate that the name of the food shall be as specified in Section 2 of the Standard and should also take account of Section 7.1.3 as related to recombined or reconstituted creams.

32. The decision to delete the term “yoghurt” in Section 7.1.1 was taken in the context of the changes to Section 3.3 in the Fermented Milks Standard (maximum milk fat content raised to 15%).

33. In Section 7.1.2, the Committee had extensive discussions on the level of milk fat to be included for the purpose of nutrition claims, i.e., some delegations were in favour of 30% or lower while other delegations were willing to accept a level of 40%. As a compromise solution, the Committee agreed that for the purpose of nutrition claims, the level of 30% milk fat constituted the reference. The Committee also agreed that the product designation of fermented creams utilizing nutrition claims should be as found acceptable in the country of retail sale.

34. The Committee revised Section 7.1.4 to stipulate that an appropriate description of the heat treatment applied, based on definitions established by the Codex Alimentarius Commission, should be given either as

part of the name or in a prominent position in the same field of vision, if the consumer would be misled by the absence of such labelling.

SECTION 7.2 – DECLARATION OF MILK FAT CONTENT

35. The delegation of Malaysia, supported by India, Indonesia, Iran, Korea and Thailand, was of the opinion that the standard should include separate labelling provisions related to ingredients of animal origin, such as gelatin and rennet, so that specific groups of consumers could make informed purchasing decisions. However, as it was noted that provisions in existing Codex labelling texts addressed this issue, the Committee did not support the proposal of Malaysia.

Status of the Draft Revised Standard for Cream and Prepared Creams

36. The Committee forwarded the draft revised Standard for Cream and Prepared Creams to the 25th Session of the Codex Alimentarius Commission for final adoption at Step 8 (see Appendix II). The Committee noted that the labelling provisions of the Standard were subject to endorsement by the Codex Committee on Food Labelling. The Committee also noted that since the food additives had already been previously endorsed by the Codex Committee on Food Additives and Contaminants, their reconsideration was not necessary. However, the Codex Secretariat agreed to inform the CCFAC of the new CCMMP procedure regarding the use of the generic table of food additives.

DRAFT REVISED CODEX STANDARD FOR FERMENTED MILK PRODUCTS (Agenda Item 3b)¹²

37. The 4th Session of the CCMMP advanced¹³ the proposed draft Standard for Fermented Milk Products (ALINORM 01/11, Appendix VII) to the Executive Committee for preliminary adoption at Step 5.

38. The CCMMP also requested the IDF to redraft the text on the basis of the Committee's discussions and written comments submitted and comments submitted at Step 6 after CCEXEC adoption with a view towards the consideration of a revised text at the current meeting.

39. The 47th Session of the Executive Committee adopted¹⁴ the proposed draft Standard as submitted by the CCMMP, and comments were requested at Step 6 under CL 2000/15-GEN. The Committee considered the draft Standard revised by the IDF (CX/MMP 02/4, Appendix) as the basis for its discussions at Step 7.

SECTION 2.1 – FERMENTED MILK

40. The Committee further clarified the term “coagulation” at the end of the first sentence of the definition for *Fermented Milk* by adding the term “iso-electric precipitation”. The Committee decided to specify that the starter microorganisms shall be viable, active and abundant in the product “to the date of minimum durability”.

41. In view of the opinion expressed that use of the term “modified” might imply genetically modified products or ingredients, the Committee renamed the category of “Culture Modified Yoghurt” to “Alternate Culture Yoghurt” in this section and as a consequential change throughout the remainder of the text.

42. The Committee decided to generically refer to “Cultures of *Streptococcus thermophilus* and any *Lactobacillus* species” to allow flexibility in the range of cultures allowed in the manufacture of Alternate Culture Yoghurt.

¹² CX/MMP 02/4 and comments from Argentina, Canada, Colombia, Czech Republic, Denmark, Italy, Japan, New Zealand, Poland, United Kingdom, United States and IDF (CX/MMP 02/4 Add.1), Cuba (CRD5); Egypt (CRD 12); France (CRD 6); Germany (CRD 10); India (CRD 14); Mauritius (CRD 16); Switzerland (CRD 4); Thailand (CRD 15); Uruguay (CRD 8); EC (CRD 7) and the Philippines (CRD 18).

¹³ ALINORM 01/11, para. 73.

¹⁴ ALINORM 01/3, Appendix IV

SECTION 2.2 – CONCENTRATED FERMENTED MILK

43. The Committee confirmed that concentrated fermented milk was a fermented milk in which the protein had been increased to a minimum of 5.6%.

SECTION 2.3 – FLAVOURED FERMENTED MILKS

44. The Committee noted that in some countries, up to 60% of non-dairy ingredients were used in flavoured fermented milks and therefore, it was suggested that the inclusion of a specific percentage figure was not feasible. However, as the Committee also noted that flavoured fermented milks should contain milk as an essential component, it was decided that flavoured fermented milks should be restricted to a maximum of 50% (w/w) of non-dairy ingredients. The delegations of India, Italy, Mexico, Poland and Switzerland were of the opinion that a level of 50% of non-dairy ingredients significantly recharacterized the product and therefore, did not support this decision.

SECTION 3.1 – RAW MATERIALS

45. The Committee added “potable water for the use in reconstitution or recombination” as an acceptable raw material.

SECTION 3.2 – PERMITTED INGREDIENTS

46. Some delegations were of the opinion that gelatin and starch should not be allowed as food ingredients in fermented milks as these products were perceived as “pure” foods by consumers. It was also noted by the delegation of Italy that gelatin could lead to gastrointestinal disturbances in certain population groups. However, the Committee also noted the opinion that gelatin and starch were needed to ensure the stability of fermented milks transported over long distances and that in any case, these ingredients would be listed on the label.

47. The Committee therefore decided to permit the use of gelatin and starch in fermented milks heat-treated after fermentation, and in flavoured fermented milk. The Committee also decided that if permitted by national legislation, the use of gelatin and starch could also be used in plain fermented milk. The Section was further qualified to indicate that they should only be added in amounts functionally necessary under conditions of good manufacturing practice.

SECTION 3.3 – COMPOSITION

48. The Committee decided to modify the figure for milk fat (% w/w) for Yoghurt, Alternate Culture Yoghurt and Acidophilus Milk to less than 15% and reduced the minimum titratable acidity, expressed as % lactic acid (% w/w), for fermented milk to 0.3%. The delegations of India and Italy opposed changing the figure for milk fat to 15%.

49. The Committee also clarified that the microbiological criteria were valid up to the date of minimum durability, and that compliance with the microbiological criteria specified in the table was to be verified through analytical testing of the product after storage under the conditions specified in the labelling. The delegation of Australia requested that the sum of microorganisms be changed from 10^7 to 10^6 .

50. The Committee noted that the proposal to include an additional column for “yoghurt drinks” would be considered as a separate work item at a future meeting as it was outside the scope of the current standard.

SECTION 4 – FOOD ADDITIVES

51. The Committee noted that the revised version of the food additives section prepared by the IDF contained a generic table of food additive functional classes/product categories as well as a new specific listing of food additives and their corresponding maximum use levels.

52. In consideration of its previous discussions on the food additive provisions in the draft revised Codex Standard for Creams, Whipped Creams and Fermented Creams (agenda item 3a), the Committee agreed with the inclusion of a generic table based on food additive functional classes and food product categories. In this regard, the functional classes of “anticaking agents” and “firming agents” were removed from the table, as

these additives were only used in the separately packaged composite non-dairy components (e.g., cereals) accompanying the product.

53. In addition, the use of stabilizers and thickeners was added to the category of plain fermented milks, with the qualification that their use was restricted to reconstituted and recombined products only and if permitted by national legislation in the country of sale to the final consumer. In view of the ongoing revision of food category system within the context of the General Standard for Food Additives, the Committee also decided to totally remove the footnote references to specific food categories from the table.

54. It was noted that the Codex Committee on Food Additives and Contaminants had not endorsed the new listing of specific food additives and their corresponding use levels as proposed in the Standard. In view of the difficulties in deciding on specific additives and their corresponding use levels at the current meeting, the Committee decided to separate out the proposed listing for the time being.

55. The Committee decided that a drafting group under the direction of Australia, assisted by Argentina, Denmark, France, Germany, New Zealand, Spain, Switzerland, the United States, the European Community and the International Dairy Federation, would review and finalize the specific food additive listings and their respective corresponding maximum use levels for circulation, additional comment and further consideration at the next Session of the CCMMP. In taking this decision, the Committee agreed that the drafting group should take account of the Committee's discussions under agenda item 2, the above discussions under the current agenda item and written comments submitted.

SECTION 5 – CONTAMINANTS

56. The Committee agreed to modify this Section as decided above under agenda item 3a (see para. 30).

SECTION 7.1 – NAME OF THE FOOD

57. The delegation of Canada was of the opinion that paragraph 4 of sub-section 7.1.1 was too restrictive to cover frozen yoghurt produced and sold internationally. However, the Committee maintained the paragraph as drafted.

58. Spain, on behalf of the member states of the European Union, proposed as a compromise solution, the following suggestion as a third sentence to Section 7.1.2: "In countries where no such legislation exists, or no other names having a history of common usage, the product shall be named "Heat Treated Fermented Milk". However, in consideration that historical precedence was a matter not normally within the purview of Codex, the following text was agreed as follows:

7.1.2 "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 named as permitted by national legislation in the country of retail sale. In countries where no such legislation exists, or no other names are in common usage, the products shall be named "Heat Treated Fermented Milk".

59. Section 7.1.4 was also clarified to indicate that for products which only nutritive carbohydrate have been added, they may be labelled as "sweetened _____", the blank being replaced by the term "Fermented Milk" or another designation as specified in Section 7.1.1.

60. In response to a comment from India, supported by France, Italy and the EC, that products containing non-nutritive carbohydrate sweeteners should be labelled as not being recommended for consumption by children, the Codex Secretariat clarified that except for specific cases (e.g., standards for special nutritional or dietary purposes) Codex standards were not normally directed nor controlled for consumption by specific population groups. It was also noted that approval for the use of food additives was under the purview of the Codex Committee on Food Additives and Contaminants, and that these approvals were only granted on the basis of a thorough scientific review and calculation of exposure from all dietary sources.

Status of the Draft Revised Standard for Fermented Milks

61. The Committee forwarded the draft revised Standard for Fermented Milks to the 25th Session of the Codex Alimentarius Commission for final adoption at Step 8 (see Appendix III). The Committee noted that

the labelling provisions of the Standard were subject to endorsement by the Codex Committee on Food Labelling.

62. The Committee also noted that the specific food additive listing and corresponding maximum levels of use to be considered by the drafting group would be subject to endorsement by the Codex Committee on Food Additives and Contaminants when they are included as a future addition to the Standard.

DRAFT REVISED CODEX STANDARD FOR WHEY POWDERS (Agenda Item 3c)¹⁵

63. The 4th Session of the CCMMP advanced¹⁶ the proposed draft Standard for Whey Powders (ALINORM 01/11, Appendix VIII) to the Executive Committee for preliminary adoption at Step 5.

64. The CCMMP also requested the IDF to redraft the text on the basis of the Committee's discussions and written comments submitted and comments submitted at Step 6 after CCEXEC adoption with a view towards the consideration of a revised text at the current meeting.

65. The 47th Session of the Executive Committee adopted¹⁷ the proposed draft Standard as submitted by the CCMMP, and comments were requested at Step 6 under CL 2000/15-GEN. The Committee considered the draft Standard revised by the IDF (CX/MMP 02/5) as the basis for its discussions at Step 7.

SECTION 3.3 – COMPOSITION

66. The Committee agreed to a complete revision and reorganization of the composition provisions for whey powder and acid whey powder on the basis of a proposal submitted by the IDF under CRD 17. This amendment included revised provisions for minimum, maximum and reference parameters in a tabular format. Also, the Committee agreed to include titratable acidity as an alternative to pH.

SECTION 4 – FOOD ADDITIVES

67. The Committee was informed that the list of food additives contained in Appendix VIII of ALINORM 01/11 had been endorsed by the 33rd Session of the Codex Committee on Food Additives and Contaminants (ALINORM 01/12A, para. 34). However, the proposed maximum level of 100 mg/kg for benzoyl peroxide (INS 928) was not endorsed by the CCFAC because the 55th Session of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) did not establish an acceptable daily intake for the compound. The 55th JECFA recommended an acceptable level of treatment of 0-40 mg/kg for flour, and noted that it could draw no conclusions in regard to the acceptability of other proposed uses for benzoyl peroxide because information on toxicity and intake was not available.

68. Subsequent to the above decision, the 34th Session of the CCFAC included benzoyl peroxide on its Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA (ALINORM 03/12, Appendix XVI) so that data identified by the 55th Session of JECFA could be considered.

69. The Committee agreed in principle that bleaching agents were required in the manufacture of whey powders and in view of the latest decision of the CCFAC, decided to maintain the maximum level of 100 mg/kg for benzoyl peroxide in square brackets, pending a final determination as to its status by JECFA and the CCFAC. It was understood that the square bracketed entry would be removed by the Commission at the time of adoption if a final determination as to its inclusion had not been made. The Committee decided that hydrogen peroxide should not be included as it was considered to be a processing aid.

SECTION 5 – CONTAMINANTS

70. The Committee was informed that the 33rd Session of the CCFAC did not endorse the proposed draft maximum level of 1 mg/kg for lead (ALINORM 01/12A, para. 102). The CCFAC agreed that in view of the

¹⁵ CX/MMP 02/5 and comments from Argentina, Canada, Czech Republic, Denmark, Poland, United States, IDF (CX/MMP 02/5 Add.1), France (CRD 6); Germany (CRD 10); India (CRD 14); Switzerland (CRD 4); Thailand (CRD 15); Uruguay (CRD 8); EC (CRD 7) and the IDF (CRD 17).

¹⁶ ALINORM 01/11, paras. 87-97.

¹⁷ ALINORM 01/3, Appendix IV

adoption of a maximum level for lead in milk, there was no need for specific levels for lead in milk products. The CCMMP therefore agreed with the CCFAC determination and deleted the specific maximum level of 1 mg/kg for lead.

71. The Committee also agreed to modify this Section as decided above under agenda item 3a (see para. 30).

SECTION 7.1 – NAME OF THE FOOD

72. The Committee agreed to a complete revision and reorganization of these provisions on the basis of a proposal submitted by the IDF under CRD 17 to include labelling provisions for use of qualifying terms such as “sweet”.

APPENDIX

73. The Committee noted that the optional quality factors contained in the Appendix to the Standard were not relevant to the mandate of the Codex Alimentarius Commission and therefore, deleted the Appendix in its entirety. This decision also resulted in the deletion of the introductory paragraph to the Standard in regard to the voluntary nature of these provisions.

Status of the Draft Revised Standard for Whey Powders

74. The Committee forwarded the draft revised Standard for Whey Powders to the 25th Session of the Codex Alimentarius Commission for final adoption at Step 8 (see Appendix IV). The Committee noted that the labelling provisions of the Standard were subject to endorsement by the Codex Committee on Food Labelling.

PROPOSED DRAFT AMENDMENTS TO THE CODEX GENERAL STANDARD FOR CHEESE (Agenda Item 4a)¹⁸

I. COMPOSITION

75. Following the request of the 23rd Session of the Codex Alimentarius Commission to consider the inclusion of a minimum level for protein in the Codex General Standard for Cheese, the 4th CCMMP agreed to circulate a new section 3.3 “Composition” for comments at step 3. It requested IDF to collect data on protein level of cheese for consideration at its next session¹⁹.

76. The Committee considered the need to establish a minimum level for protein, the methodology of expression of the minimum protein level (such as on mass “as is” basis and on dry matter basis) and a value for such minimum level. The Committee considered three different scenarios, i.e., the establishment of a specific level; the principle that the level should be higher than the level in the milk used for the production of the cheese; and, no provisions whatsoever.

77. Some delegations did not support the establishment of a minimum protein level in the Standard because of the lack of technological justification and the potential to create disruptions in trade. Other delegations were in support of a minimum numeric level for ensuring fair practices in trade. In this regard, it was noted that the adoption of a proposed numeric value (i.e. 6 %) for minimum protein content (on both “as is” and dry matter basis) might not apply to some categories of cheese. Therefore, some delegations proposed to revise the text on composition to encompass the principle that the protein content of cheese should be higher than the protein content of the milk from which the cheese was derived.

78. As a compromise solution, the Committee agreed on the following text:

“[The principle should be respected that cheese-making results in a concentration of milk protein, and that consequently, the protein content of cheese should be distinctly higher than the protein level of the milk from which the cheese was made]”.

¹⁸ ALINORM 01/11, Appendix IX and Appendix X; comments from Czech Republic, New Zealand, Spain and United Kingdom (CX/MMP 02/6), Colombia (CRD 3); Germany (CRD 10); India (CRD 14); Philippines (CRD 14); EC (CRD 7); IDF (CRD 13).

¹⁹ ALINORM 01/11, para 19

The delegation of Japan expressed its concern on the definition of the term for milk as it did not appear to be the same as the term in the GSDT.

Status of the Proposed Draft Amendment to Section 3.3 (Composition) of the Codex General Standard for Cheese

79. The Committee agreed to forward the above proposed draft Amendment to the Codex General Standard for Cheese (Section 3.3 - Composition) to the 50th Session of the Executive Committee for adoption at Step 5 (see Appendix V).

II. APPENDIX ON CHEESE RIND SURFACE AND COATINGS

80. The 47th Session of the Executive Committee approved as a new work the request of the 4th Session of the CCMMP to elaborate a proposed draft Appendix on cheese rind, surface and coatings as a revision to the Codex General Standard for Cheese²⁰.

CHEESE RIND

81. The Committee clarified the explanation for “Rindless Cheese” by specifying that such cheese was ripened through the use of ripening film, and deleted the reference to the use of a plastic bag.

CHEESE COATINGS

82. The Committee agreed to add the example of ripening films at the end of the first bullet and deleted the last sentence in this section.

83. The Committee noted that the request to require specific labelling and clear information on the edible or inedible status of cheese coatings could be considered at the next Session.

Status of the Proposed Draft Appendix on Cheese Rind, Surface and Coatings of the Codex General Standard for Cheese

84. The Committee agreed to forward the draft Amendment to the Codex General Standard for Cheese – Appendix on Cheese Rind, Surface and Coatings (see Appendix VI) to the 25th Session of the Codex Alimentarius Commission for final adoption at Steps 5/8 (with omission of Step 6 and 7).

PROPOSED DRAFT REVISED STANDARDS FOR INDIVIDUAL CHEESES (Agenda Item 4b)²¹

85. The 4th CCMMP requested²² the IDF to redraft the Codex Standards for Individual Cheeses taking into account the recommendations of the *ad hoc* Working Group on Cheeses, written comments submitted and the discussion at the session. The Committee also agreed that IDF might identify a series of principles related to the establishment of an absolute minimum fat content and the level of detail in each standard for consideration at its next session.

86. The Committee considered Report 1 “Establishment of Absolute Minimum Contents of Fat in Dry Matter for Individual Cheese Varieties” and Report 2 “Review of Details in the Individual Cheese Standards” included in CX/MMP 02/7- part 1.

ESTABLISHMENT OF ABSOLUTE MINIMUM CONTENTS OF FAT IN DRY MATTER FOR INDIVIDUAL CHEESE VARIETIES

87. The Committee discussed the two approaches proposed in Report 1 for the establishment of absolute minimum fat: one based on a technological approach and one on market data (decision tree) approach.

²⁰ ALINORM 01/3, Appendix III

²¹ CX/MMP 02/7-part 1; CX/MMP, 02/7 part 2; comments from Canada, Czech Republic, Denmark, New Zealand, Poland, United Kingdom, United States and IDF (CX/MMP 02/7 - Add 1), Colombia (CRD 3); Cuba (CRD 5); France (CRD 6); Germany (CRD 10); India (CRD 14); Italy (CRD 9); Philippines (CRD 18); Switzerland (CRD 4); Uruguay (CRD 8); and EC (CRD 7).

²² ALINORM 01/11, para 83

88. Some delegations were of the opinion that the market approach was based on arbitrary criteria and the establishment of an absolute minimal fat content for certain varieties of cheeses (e.g. mozzarella and cheddar cheese) could be jeopardized by “modelling” the data basis and, as a consequence, result in unacceptable values. The Committee agreed that the establishment of absolute minimum fat contents for certain varieties of cheeses needed alternative and more specific approaches than the market approach. However, the resulting absolute minimum listed in Report 1 were acceptable for most varieties.

89. The Committee examined the values for absolute minimum fat content that should be reflected in the individual standards as proposed in the Annex of Report 1. It was agreed to not consider the standard for Parmesan and to amend the values for the following cheese varieties:

Cheddar	22 % FDM (instead of 1 % FDM)
Danbo	20% FDM
Edam	30% FDM
Gouda	30% FDM
Havarti	30% FDM
Samsø	30% FDM
Emmental	45% FDM
Tilsiter	30% FDM
Saint-Paulin	40% FDM
Provolone	45% FDM
Cottage Cheese	0 % total fat w/w (instead of 4% total fat w/w)
Dry Curd Cottage Cheese	None
Coulommiers	40% FDM
Cream Cheese	[25% / 40% FDM]
Camembert	30% FDM
Brie	40% FDM
Mozzarella (low)	18% FDM (instead of 2% FDM)
Mozzarella (high)	20% FDM

90. It was further agreed to address the issue of absolute minimum fat content for cream cheese during the discussion on the individual standards, especially as to the different connotations for the term “cream cheese” in English and non-English speaking countries.

REVIEW OF DETAILS IN THE INDIVIDUAL CHEESE STANDARDS

91. The Committee considered the application of the “Guidance for Inclusion of Details in Codex Standards for Individual Cheese Varieties” (Annex 1 of Report 1) for the further revision of the Standards for Individual Cheeses and the review of the details presented in Annex II of Report 1.

92. The Committee generally supported the principles outlined in Annex I. Some delegations were of the opinion that in order to facilitate trade and to provide information for consumers, details in individual cheese standards should be limited to those that accurately describe unique and essential aspects of specific cheeses. Some countries expressed concern in regard to possible differences in details for products intended for direct consumption and for further processing in the same standard. Other delegations noted their reservation of applying Principle 3a as this goes against the Codex principles.

93. The Committee did not examine Annex II of Report 2 “Review of Details Currently Addressed in Codex Standards for Individual Cheese Varieties” in detail. However, the following observations were made on the table by some delegations:

- Technology - Standard for Cheddar (C-1) – Specific technological details for temperature should be maintained. However, it was observed that this detail was not measurable in the final product.
- Ripening procedure – It was noted that there was concern with specifying this detail for cheese intended for further processing.
- Specific ripening agents – Details for specific ripening agents should appear in the standards and not in the Appendix.
- Curd treatments to control end product characteristics - Standard for Emmental (C-9) – It was suggested to delete the value of 50° C. It was also suggested to maintain 50° C and specify a time/temperature relationship. There was no agreement on this issue.
- Salting procedure – Add salting in brine to Standards for Edam (C-4) and Gouda (C-5).

94. In view of time constraints, the Committee did not consider Report 3 “Redraft of the Proposed Draft Standards for Individual Cheese Varieties” and CX/MMP 02/7- part 2.

Status of the Proposed Draft Revised Standards for Individual Cheeses Varieties

95. The Committee agreed to apply the “Guidance for Inclusion of Details in Codex Standards for Individual Cheese Varieties” for the further revision of the individual cheese standards and appended the Guidance to the report (see Appendix VII) with the understanding it was only intended for the internal use of the Committee and was outside the Codex Step procedure.

96. The Committee agreed that IDF would revise the proposed draft standards for individual cheese varieties on the basis of the above discussions, written comments submitted at the current meeting and the “Guidance for Inclusion of Details in Codex Standards for Individual Cheese Varieties” for circulation at Step 3 and further consideration at the 6th Session of the CCMMP.

PROPOSED DRAFT REVISED STANDARD FOR DAIRY SPREADS (Agenda Item 4c)²³

97. The 4th Session of the CCMMP did not consider the proposed draft revised standard for Dairy Spreads in detail and agreed²⁴ to align the draft Standard with the Codex Standard for Butter and, where necessary, with the proposed draft Standard for Fat Spreads and Blended Spreads, taking into consideration the General Standard for the Use of Dairy Terms. The 4th Session of the CCMMP requested the IDF to redraft the standard for circulation and comments at Step 3 and further consideration at the current meeting.

98. The Committee considered the proposed draft revised standard and made general comments with regard to the inclusion of additives not allowed for use in butter and the need to revise the provisions on the name of the product in order to ensure that the name “butter” was not used in a way that misled the consumers.

Status of the Proposed Draft Revised Standards for Dairy Spreads

99. The Committee agreed to return the proposed draft revised Standard for Dairy Spreads to Step 2 for revision by a drafting group led by the European Commission, with the assistance of Argentina, France, Germany, Ireland, Italy, New Zealand, Switzerland and the United Kingdom for circulation for comments at Step 3 and further consideration by the 6th Session of the CCMMP.

²³ CX/MMP 02/8; comments from Argentina, Canada, Czech Republic, Denmark, Japan, New Zealand, Poland, United Kingdom, United States and IDF (CX/MMP 02/8 - Add 1), Cuba (CRD 5); France (CRD 6); Germany (CRD 10); India (CRD 14); Switzerland (CRD 4); Thailand (CRD 15); Uruguay (CRD 8); EC (CRD 7).

²⁴ ALINORM 01/11, para 74-75

PROPOSED DRAFT STANDARD FOR PROCESSED CHEESE (MINIMUM CHEESE CONTENT) (Agenda Item 4d)²⁵

100. The 4th Session of the CCMMP agreed²⁶ to further examine the prospect of establishing an absolute minimum cheese content for processed cheeses or alternative approaches and decided to obtain additional information and data as well as comments on the two alternative proposals identified by the *ad hoc* Working Group on Cheeses. It further agreed that France, the United States and the IDF would collate and present the information at the current session.

101. The Committee was informed that the replies to the questionnaire circulated with Circular Letter 2001/20-MMP showed that specification of a minimum content of cheese in processed cheese and processed cheese preparation was not generally practiced and did not provide explicit support to either of the two proposals. Therefore the Committee examined alternative approaches as proposed in CRD 13.

Status of the Proposed Draft Standard for Processed Cheese

102. The Committee agreed on the need to establish a standard for processed cheese only (excluding processed cheese products and preparations). It agreed that a drafting group led by the IDF with the assistance of Argentina, Australia, Austria, Canada, France, Germany, India, Iran, Ireland, New Zealand, Switzerland, United Kingdom and the United States would prepare a proposed draft Standard for Processed Cheese by using definitions that will specify ingredients and processing techniques, with consideration given to the inclusion of some supplementary compositional criteria and with labelling provisions for cheese content for consumer information. The Committee agreed that a minimum cheese content should not be specified in the standard. The delegations of Australia, New Zealand and the United States questioned the need for establishing this standard.

103. The Committee agreed to circulate the proposed draft standard for Processed Cheese for comments at Step 3 and further discussion at its 6th Session, pending the approval by the 50th Executive Committee as new work.

PROPOSED DRAFT STANDARDS FOR PRODUCTS IN WHICH MILK COMPONENTS ARE SUBSTITUTED BY NON-MILK COMPONENTS (Agenda Item 4e)²⁷

104. The 4th Session of the CCMMP agreed²⁸ that pending the approval of the Executive Committee as new work, a drafting group would elaborate proposed draft Codex Standards for Evaporated Skimmed Milk with Vegetable Fat, Sweetened Condensed Milk with Vegetable Fat and Skimmed Milk Powder with Vegetable Fat, with the understanding that the titles of the standards would be further discussed in the course of their deliberation. It was also understood that the drafting group would collect information (see CL 2001/16-MMP) on current product names, national legislation and other relevant data in parallel to the elaboration of the standards.

105. Subsequent to the 4th Session of the CCMMP, the 47th Session of the Executive Committee approved²⁹ the elaboration of the proposed draft standards, with the understanding that issues surrounding the name of the food needed to be addressed. The Committee considered the proposed draft Standards prepared by the drafting group (CX/MMP 02/10- Part 2) as the basis for its discussions at Step 4.

106. In presenting the proposed draft Standards, the delegation of Malaysia noted that the drafting group met in October 2001 to discuss the justification for, and the further elaboration of the three standards in which milk components are substituted by non-milk components. It was noted that options for the Scope of the

²⁵ CX/MMP 02/9; CX/MMP 02/9, Add. 1; comments from Colombia (CRD 3); Germany (CRD 10); IDF (CRD 13).

²⁶ ALINORM 01/11, para 77

²⁷ Comments submitted in response to CL 2001/16-MMP from Argentina, Canada, Czech Republic, Denmark, France, Germany, India, Malaysia, Netherlands, Norway, Singapore, Spain Switzerland, Thailand, USA, EC (CX/MMP 02/10 – Part 1) and comments submitted in response to CX/MMP 02/10 – Part 2 from Argentina, Canada, Denmark, New Zealand, Poland, UK, USA (CX/MMP 02/10 – Add. 1), Colombia (CRD 3), Cuba (CRD 5), France (CRD 6), Germany (CRD 10), India (CRD 14), Italy (CRD 9), Malaysia (CRD 2), Philippines (CRD 18), Switzerland (CRD 4), Uruguay (CRD 8), EC (CRD 7) and the IDF (CRD 13).

²⁸ ALINORM 01/11, paras. 28 and 30.

²⁹ ALINORM 01/3, para. 43 and Appendix III.

standards included the product names originally proposed in the report of the 4th Session of CCMMP (Codex Standards for Sweetened Condensed Milk with Vegetable Fat, Evaporated Skimmed Milk with Vegetable Fat and Skimmed Milk Powder with Vegetable Fat) as well as the same titles with the addition of the words “Blend of ...” at the beginning of each product name. The drafting group also noted the additional possibility of constructing product names using the phrase “substituted with” as well as for allowing other names in accordance with the legislation of the country where the product was sold. The drafting group also revised the sections related to Food Additives (Section 4), Labelling (Section 7) and Methods of Analysis and Sampling (Section 8).

107. Some delegations were of the opinion that because these products were intended to replace traditional milk and milk products, the product names should not include any reference to dairy terms such as milk, milk powder, etc. which might be misleading to consumers. It was further noted by some delegations that in any case, the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999) prohibited the use of dairy terms for other foods (Section 4.6). It was noted that the product names should reflect the description parameters in Section 2 in that the products were made from blends of milks with vegetable fats that were subjected to additional processing.

108. Other delegations were of the opinion that the information submitted and compiled by the drafting group was more than adequate to address the Codex Criteria for the Establishment of Work Priorities applicable to commodities, including a large volume of production and trade between countries, diverse national legislation with potential impediments to international trade and substantial market potential. It was also noted that the current Labelling section of the standard provided for the use of alternative product names if permitted by the national legislation in the country of retail sale.

109. Due to time constraints, the Committee only had a general discussion on the individual standards, i.e., the Committee did not discuss the individual standards in detail. However, the Committee noted that the standards required additional revisions based on other general Codex texts and previous decisions of the Committee. This entailed the inclusion of standardized text in Section 6 (Hygiene) and the revision of Section 5 (Contaminants) on the basis of previous decisions taken under agenda item 3a (see para. 30).

110. It was also noted by some countries that the Section 1 – Scope, should be expanded to include products intended for further processing as had been accomplished for other milk product standards. It was also suggested that Sections 3.2 and 3.3 should be harmonized and that the use of the extracts and food additives listed should be further examined. It was also suggested that the term “filled” should be limited for use in regions where its meaning was familiar to consumers. It was also suggested to delete the sentence in [] in the second paragraph of Section 7.1.1.

Status of the Proposed Draft Standards for Sweetened Condensed Milk with Vegetable Fat/Blend of Sweetened Condensed Milk with Vegetable Fat; Evaporated Skimmed Milk with Vegetable Fat/Blend of Evaporated Skimmed Milk with Vegetable Fat; and, Skimmed Milk Powder with Vegetable Fat/Blend of Skimmed Milk Powder with Vegetable Fat

111. The Committee forwarded the proposed draft standards for Sweetened Condensed Milk with Vegetable Fat/Blend of Sweetened Condensed Milk with Vegetable Fat (Appendix VIII); Evaporated Skimmed Milk with Vegetable Fat/Blend of Evaporated Skimmed Milk with Vegetable Fat (Appendix IX); and, Skimmed Milk Powder with Vegetable Fat/Blend of Skimmed Milk Powder with Vegetable Fat (Appendix X) to the 50th Session of the Executive Committee for preliminary adoption at Step 5. The delegations of Denmark, India and Italy expressed their reservations to this decision.

112. The Committee agreed that subsequent to the CCEXEC adoption at Step 5, a drafting group led by Malaysia, with the assistance of Australia, France, Germany, India, Italy, Mexico, New Zealand, Thailand, EC and IDF, would prepare revised versions of the proposed draft standards on the basis of the above discussions, written comments submitted at the current meeting and comments to be submitted at Step 6 after CCEXEC adoption. The revised texts, as well as the comments submitted at Step 6 subsequent to CCEXEC adoption, would be circulated for consideration by the next 6th Session of the CCMMP.

METHODS OF ANALYSIS AND SAMPLING FOR MILK PRODUCTS (Agenda Item 5)³⁰

113. The Committee noted that, when Codex committees have included provisions on methods of analysis or sampling in a Codex commodity standard, these should be referred to the CCMAS for consideration except for methods of analysis and sampling associated with microbiological criteria. It was also noted that when Codex committees have included provisions on microbiological methods of analysis and sampling for the purpose of verifying hygiene provisions, they should be referred to the Codex Committee on Food Hygiene.³¹

114. The representative of the International Dairy Federation presented the report of the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling. It was noted that the document provided a listing³² of methods of analysis and sampling required for provisions contained in the draft and proposed draft standards for milk and milk products under consideration by the Committee. The Committee made several minor revisions to the list of methods proposed, and also added a reference to Extra Hard Grating Cheese to the methods for milk fat in dry matter and dry matter (total solids).

115. The Committee also noted the status of endorsements for methods of analysis related to milk and milk products as well as a series of questions concerning such methods arising from the 23rd Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS) (ALINORM 01/23, Appendix IV). However, due to time constraints, the specific requests of the CCMAS were not considered.

Status of Methods of Analysis for Milk and Milk Product Standards

116. The Committee forwarded the revised List of Methods of Analysis Required for Provisions in Commodity Standards for Milk and Milk Products (see Appendix XI) to the Codex Committee on Methods of Analysis and Sampling for endorsement. The Committee also agreed to request comments for additional methods of analysis and sampling for milk and milk products by circular letter to this report, and to discuss the proposals submitted at its next Session under Other Business and Future Work.

DISCUSSION PAPER ON MODEL EXPORT CERTIFICATE FOR MILK PRODUCTS (Agenda Item 6)³³

117. The 4th Session of the CCMMP agreed³⁴ in principle to the future consideration of a discussion paper on the possible elaboration of an export certificate for milk products and as an initial step, it was decided that comments would be requested on the approach thought most appropriate for its elaboration, including objectives and scope, specific definitions required, general principles and criteria.

118. The Committee also agreed that a drafting group led by Switzerland, with the assistance of Argentina, Australia, Denmark, France, Germany, India, New Zealand, USA, EC and IDF, would prepare a discussion paper for consideration at its fifth Session, taking into account written comments submitted, information received in response to the circular letter and other information from relevant general subject committees as appropriate.

119. This Committee was informed that the 24th Session of the Codex Alimentarius Commission adopted³⁵ Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates on the basis of a text provided by the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS). In advancing the text for adoption by the Commission, the 9th CCFICS agreed that

³⁰ Report of the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling (CX/MMP 02/11) and unsolicited comments submitted by India (CRD 14).

³¹ Codex Alimentarius Procedural Manual, 12th Edition, pages 86-88.

³² Appendix to CX/MMP 02/11.

³³ CX/MMP 02/12 and comments submitted in response to CL 2001/10-MMP from Argentina, Australia, Canada, Cuba, Czech Republic, Denmark, Germany, India, New Zealand, Singapore, USA, IDF (CX/MMP 02/12-Add. 1), India (CRD 14) and Uruguay (CRD 8).

³⁴ ALINORM 01/11, paras. 124-130.

³⁵ ALINORM 01/41, Appendix IV.

matters of animal and plant health, although not normally addressed in the guidelines, should be considered when directly related to food quality and safety.³⁶

120. The Committee noted that the mandate of the Commission primarily related to the protection of consumers' health as well as to the coordination of all food standards work undertaken by international governmental and non-governmental organizations. In regard to matters related to this latter responsibility, the Commission's Draft Medium-Term Plan 2003-2007 included the integration into the Codex Alimentarius of OIE standards and other recommendations for the management of food-borne diseases (and vice-versa).

Status of the Proposed Draft Model Export Certificate for Milk and Milk Products

121. The Committee agreed to the elaboration of a proposed draft Model Export Certificate for Milk and Milk Products, subject to approval as new work by the 50th Session of the Executive Committee. The Committee requested a drafting group led by Switzerland, with the assistance of Argentina, Australia, Denmark, France, Germany, India, Ireland, Malaysia, Netherlands, New Zealand, Spain, United Kingdom, United States and the IDF, to elaborate the proposed draft Model Export Certificate for Milk and Milk Products for circulation, comment and additional consideration at the 6th session of the CCMMP.

122. The Committee stressed that the Certificate should primarily focus on aspects related to human health, and should only take account of aspects related to animal health if directly related to consumer protection. It was also agreed that the document should not conflict with the Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates and should take account of the work of other international organization activities in this area. The Committee also agreed to inform the Codex Committee on Food Hygiene of this undertaking.

PROPOSAL FOR A NEW STANDARD FOR PARMESAN (Agenda Item 7a)³⁷

123. The 4th Session of the CCMMP agreed³⁸ that discussions concerning the possibility of elaborating a new individual standard for parmesan cheese would be deferred until its current meeting so that a decision could be made on whether or not to proceed with this work on the basis of a preliminary text contained in CX/MMP 00/18-Add. 1.

124. The delegation of Spain, speaking on behalf of the Member States of the European Union present at the Session, requested the postponement of the consideration of the elaboration of a standard, in view of ongoing negotiations within the Community related to the use of the term "Parmesan". It was also suggested that the Codex Standard for Extra Hard Grating Cheese (CODEX STAN C-35) could be revised, thereby avoiding the naming issue.

125. Other delegations strongly supported the elaboration of a Codex Standard for Parmesan Cheese, and noted that the information submitted and compiled in support of the elaboration of a standard was more than adequate to address the Codex Criteria for the Establishment of Work Priorities applicable to commodities, including a large volume of production and trade between countries, diverse national legislation with potential impediments to international trade and substantial market potential. It was also noted that regardless of the negotiations within the Community, a Codex standard would apply to all 165 member states of the Codex Alimentarius Commission.

Status of the Proposal for a New Standard for Parmesan

126. The Committee could not reach a consensus position and therefore, postponed the consideration of the elaboration of a proposed draft Codex Standard for Parmesan until its next meeting. The delegation of the United States objected to this decision.

³⁶ ALINORM 01/30A, paras. 4 – 30 and Appendix II.

³⁷ Comments submitted in response to document CX/MMP 00/18 from Denmark, Italy, the Netherlands, Switzerland, USA, IDF (CX/MMP 00/18-Add. 1), France (CX/MMP 00/18-Add. 2), Germany (CRD 10) and the EC (CRD 7).

³⁸ ALINORM 01/11, paras. 131-133.

PROPOSAL FOR A NEW STANDARD FOR CHEESE SPECIALITIES (Agenda Item 7b)³⁹

127. The 4th Session of the CCMMP requested⁴⁰ France to provide more information for consideration at its current meeting as to the possible elaboration of a standard for cheese specialities.

128. Some delegations supported the development of a Standard. Several delegations were of the opinion that regardless of the information compiled in support of the elaboration of a standard for “cheese specialities”, there was still a question as to the exact nature of the product. It was also suggested that specific provisions for the products might be included as revisions to the labelling or other sections of other generic standards for cheeses.

Status of the Proposal for a New Standard for Cheese Specialities

129. The Committee requested the IDF to prepare a discussion paper, in collaboration with France, on the possible elaboration of an Annex to the Codex General Standard for Cheese (CODEX STAN A-6) to encompass principles and provisions as necessary for the naming and labelling of cheese descriptions. It was requested that the discussion paper should adequately address the Codex Criteria for the Establishment of Work Priorities and the terms of reference of the CCMMP.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 8)

130. At the suggestion of the International Dairy Federation (CRD 1) and pending the approval of the 50th Session of the Executive Committee, the Committee agreed to circulate the proposed draft Revised Codex Standard for Whey Cheeses (see Appendix XII) for comments at Step 3 and further consideration at its next meeting.

131. The Committee had no further business to discuss.

DATE AND PLACE OF NEXT SESSION (Agenda Item 9)

132. The Committee noted that the 6th Session of the Codex Committee on Milk and Milk Products was tentatively scheduled to be held in New Zealand in approximately two years time, subject to discussions between the Codex and New Zealand Secretariats.

133. Some countries raised the possibility of holding the next Session of the Committee in Rome, Italy. The Chairperson agreed to discuss this possibility with the Government of New Zealand. The delegation of Italy offered to provide financial and logistical support in this regard.

³⁹ CX/MMP 02/13 and unsolicited comments submitted by Cuba (CRD 5) and the United Kingdom (CRD11).

⁴⁰ ALINORM 01/11, paras. 134-137.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by:	Document Reference (ALINORM 03/11)
Draft Revised Standard for Cream and Prepared Creams	8	25 th CAC CCFAC, CCFL	Appendix II
Draft revised Standard for Fermented Milk Products	8	25 th CAC CCFAC, CCFL	Appendix III
Draft Revised Standard for Whey Powders	8	25 th CAC CCFAC, CCFL	Appendix IV
Draft Appendix on Cheese Rind, Surface and Coatings of the Codex General Standard for Cheese	5/8	25 th CAC	Appendix VI
Proposed Draft Amendments to Section 3.3. "Composition" of the of the Codex General Standard for Cheese	5	50 th EXEC 6 th CCMMP	Appendix V
Proposed Draft Standard for [Sweetened Condensed Milk with Vegetable Fat / Blend of Sweetened Condensed Milk with Vegetable Fat]	5	50 th EXEC; Malaysia Governments 6 th CCMMP	Appendix VIII; para. 112
Proposed Draft Standard for [Evaporated Skimmed Milk with Vegetable Fat / Blend of Evaporated Skimmed Milk with Vegetable Fat]	5	50 th EXEC; Malaysia Governments 6 th CCMMP	Appendix IX; para. 112
Proposed Draft Standard for [Skimmed Milk Powder Milk with Vegetable Fat / Blend of Skimmed Milk Powder with Vegetable Fat]	5	50 th EXEC; Malaysia Governments 6 th CCMMP	Appendix X; para. 112
Proposed Draft Revised Standards for Individual Cheeses	2	IDF; Governments; 6 th CCMMP	Paras. 95-96
Proposed Draft Revised Standard for Dairy Spreads	2	European Commission 6 th CCMMP	Para. 99
Proposed Draft Standard for Processed Cheese	1,2	50 th EXEC; IDF Governments 6 th CCMMP	Paras. 102-103
Proposed Draft Model Export Certificate for Milk and Milk Products	1,2	50 th EXEC; Switzerland Governments 6 th CCMMP CCFH	Paras. 121-122
Proposed Draft Revised Codex Standard for Whey Cheeses	1,2	50 th EXEC Governments 6 th CCMMP	Appendix XII Para. 130

Subject Matter	Step	Action by:	Document Reference (ALINORM 03/11)
Specific food additive listings for the draft revised Standard for Fermented Milk Products		Australia Governments 6 th CCMMP	Para. 55
Methods of Analysis and Sampling for Milk and Milk Products Standards		CCMAS Governments	Appendix XI; Para. 116
Standard for Parmesan		6 th CCMMP	Para. 126
Standard for Cheese Specialties		IDF and France 6 th CCMMP	Para. 129

APPENDIX I

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APPENDIX II

DRAFT REVISED STANDARD FOR CREAM AND PREPARED CREAMS

(Advanced to Step 8)

1. SCOPE

This Standard applies to cream and prepared creams for direct consumption or further processing as defined in Section 2 of this Standard.

2. DESCRIPTION

- 2.1 CREAM** is the fluid^a milk product comparatively rich in fat, in the form of an emulsion of fat-in-skimmed milk, obtained by physical separation from milk.
- 2.2 RECONSTITUTED CREAM** is cream obtained by reconstituting milk products with or without the addition of potable water and with the same end product characteristics as the product described in Section 2.1.
- 2.3 RECOMBINED CREAM** is cream obtained by recombining milk products with or without the addition of potable water and with the same end product characteristics as the product described in Section 2.1.
- 2.4 PREPARED CREAMS** are the milk products obtained by subjecting cream, reconstituted cream and/or recombined cream to suitable treatments and processes to obtain the characteristic properties as specified below.
- 2.4.1 Prepackaged liquid cream** is the fluid^a milk product obtained by preparing and packaging cream, reconstituted cream and/or recombined cream for direct consumption and/or for direct use as such.
- 2.4.2 Whipping cream** is the fluid^a cream, reconstituted cream and/or recombined cream that is intended for whipping. When cream is intended for use by the final consumer the cream should have been prepared in a way that facilitates the whipping process.
- 2.4.3 Cream packed under pressure** is the fluid^a cream, reconstituted cream and/or recombined cream that is packed with a propellant gas in a pressure-propulsion container and which becomes Whipped Cream when removed from that container.
- 2.4.4 Whipped cream** is the fluid^a cream, reconstituted cream and/or recombined cream into which air or inert gas has been incorporated without reversing the fat-in-skimmed milk emulsion.
- 2.4.5 Fermented cream** is the milk product obtained by fermentation of cream, reconstituted cream or recombined cream, by the action of suitable microorganisms, that results in reduction of pH with or without coagulation. Where the content of (a) specific microorganism(s) is(are) indicated, directly or indirectly, in the labelling or otherwise indicated by content claims in connection with sale, these shall be present, viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.
- 2.4.6 Acidified Cream** is the milk product obtained by acidifying cream, reconstituted cream and/or recombined cream by the action of acids and/or acidity regulators to achieve a reduction of pH with or without coagulation.

^a) Fluid means capable of pouring at temperatures above freezing

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

All creams and prepared creams:

Milk, which may have been subjected to mechanical and physical treatments prior to cream processing.

Additionally, for creams made by reconstitution or recombination:

Butter*, milk fat products*, milk powders*, cream powders*, and potable water.

Additionally, for prepared creams described in Section 2.4.2 through to Section 2.4.6:

The product that remains after the removal of milk fat by churning milk and cream to manufacture butter and milk fat products (often referred to as buttermilk) and that may have been concentrated and/or dried.

* For specifications, see the relevant Codex standards

3.2 PERMITTED INGREDIENTS

Only those ingredients listed below may be used for the purposes and product categories specified, and only within the limitations specified.

For use in products only for which stabilizers and/or thickeners are justified (see table in Section 4):

- Products derived exclusively from milk or whey and containing 35% (m/m) or more of milk protein of any type (including casein and whey protein products and concentrates and any combinations thereof) and milk powders: These products can be used in the same function as thickeners and stabilizers, provided they are added only in amounts functionally necessary not exceeding 20 g/kg, taking into account any use of the stabilizers and thickeners listed in Section 4.
- Gelatine and starch: 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 stabilizers/thickeners listed in section 4.

Additionally, for use in fermented cream, only:

- Starter cultures of harmless microorganisms including those specified in Section 2 of the Codex Standard for Fermented Milks.

Additionally, for use in fermented cream and acidified cream, only:

- Rennet and other safe and suitable coagulating enzymes to improve texture without achieving enzymatic coagulation.
- Sodium chloride.

3.3 COMPOSITION

Milk fat: Minimum 10% (w/w)

Compositional modification below the minimum specified above for milk fat is not considered to be in compliance with the Section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those additives listed below may be used and only within the limits specified.

Stabilizers and thickeners, including modified starches may be used singly or in combination, in compliance with the definitions for milk products and only to the extent that they are functionally necessary, taking into account any use of gelatine and starch as provided for in Section 3.2.

<i>Additive functional class:</i>	Stabilizers*	Acidity Regulators*	Thickeners* and Emulsifiers*	Packing Gases and Propellants
<i>Product category:</i>				
<i>Prepackaged liquid cream (2.4.1):</i>	X	X	X	-
<i>Whipping cream (2.4.2):</i>	X	X	X	-
<i>Cream packed under pressure (2.4.3):</i>	X	X	X	X
<i>Whipped cream (2.4.4):</i>	X	X	X	X
<i>Fermented cream (2.4.5):</i>	X	X	X	-
<i>Acidified cream (2.4.6):</i>	X	X	X	-

* These additives may be used when needed to ensure product stability and integrity of the emulsion, taking into consideration the fat content and durability of the product. With regard to the durability, special consideration should be given to the level of heat treatment applied since some minimally pasteurized products do not require the use of certain additives.

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

INS No	Name of Food Additive	Maximum Level
Stabilizers		
170	Calcium carbonates	Limited by GMP
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
331	Sodium citrates	
332	Potassium citrates	
333	Calcium citrates	
516	Calcium sulphate	
Acidity Regulators		
339	Sodium phosphates	2 g/kg, singly or in combination, expressed as P ₂ O ₅
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	
270	Lactic acid (L, D, and DL-)	
330	Citric acid	

Thickeners and Emulsifiers		
322	Lecithins	Limited by GMP
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan and its Na, K, NH ₄ salts	
410	Carob bean gum	
412	Guar gum	
414	Gum Arabic	1 g/kg
415	Xanthan gum	
418	Gellan gum	
432	Polyoxyethylene (20) sorbitan monolaurate	
433	Polyoxyethylene (20) sorbitan monooleate	
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	Limited by GMP
508	Potassium chloride	
509	Calcium chloride	
1410	Monostarch phosphate	
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	Limited by GMP
1450	Starch sodium octenyl succinate	
Packing Gases and Propellants		
For use only in whipped creams (including creams packed under pressure):		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	
942	Nitrous oxide	

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, *Codex Alimentarius*, Volume 1B), 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, 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, *Codex Alimentarius*, Volume 1B).

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 FOOD

7.1.1 The name of the food shall be as specified in section 2 of this Standard, as appropriate and taking into account section 7.1.3. However, "prepackaged liquid cream" may be designated as "cream" and "cream packed under pressure" may be designated by another descriptive term that refers to its nature or intended use or as "Whipped Cream". The term "prepared cream" should not apply as a designation.

The products covered by this Standard may alternatively be designated with other 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 in the country of retail sale regarding the character and identity of the food.

In addition, labelling statements, such as product designation of fermented creams and content claims, may include reference to the terms "Acidophilus", "Kefir", and "Kumys", as appropriate, provided that the product has been fermented by the corresponding specific starter culture(s) specified in section 2.1 of the Codex Standard for Fermented Milks, and provided that the product complies with those compositional microbiological criteria that are applicable to the corresponding fermented milk as specified in section 3.3 of that Standard.

7.1.2 The designation shall be accompanied by an indication of the fat content that is acceptable in the country of retail sale, either as a numerical value or by a suitable qualifying term, either as part of the name or in a prominent position in the same field of vision.

Nutrition claims, when used, shall be in accordance with the Codex Guidelines for Use of Nutrition Claims (CAC/GL 23-1997, *Codex Alimentarius*, Volume 1A). For this purpose only, the level of 30% milk fat constitutes the reference.

7.1.3 Creams which have been manufactured by the recombination or reconstitution of dairy ingredients as specified in Sections 2.2 and 2.3 shall be labelled as "Recombined cream" or "Reconstituted cream" or another truthful qualifying term if the consumer would be misled by the absence of such labelling.

7.1.4 An appropriate description of the heat treatment should be given, either as part of the name or in a prominent position in the same field of vision, if the consumer would be misled by the absence of such labelling.

When reference is made in the labelling to the type of heat treatment(s) applied, the definitions established by the Codex Alimentarius Commission shall apply.

7.2 DECLARATION OF MILK FAT CONTENT

The milk fat 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.

Where the fat content of the product is indicated by a numerical value in accordance with Section 7.1.2, such indication may constitute the fat declaration, provided that the indication includes any additional information as required above.

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.

APPENDIX III

DRAFT REVISED STANDARD FOR FERMENTED MILKS

(Advanced to Step 8)

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 suitable microorganisms and resulting in reduction of pH with or without coagulation (iso-electric precipitation). These starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.

Certain Fermented Milks are characterized by specific starter culture(s) used for fermentation as follows:

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

Alternate Culture Yoghurt: Cultures of *Streptococcus thermophilus* and any *Lactobacillus* species.

Acidophilus Milk: *Lactobacillus acidophilus*.

Kefir: Starter culture prepared from kefir grains, *Lactobacillus kefir*, 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 unisporus*, *Saccharomyces cerevisiae* and *Saccharomyces exiguus*).

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

Other microorganisms than those constituting the specific starter culture(s) specified above may be added.

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 yoghurt), Labneh, Ymer and Ylette.

2.3 FLAVOURED FERMENTED MILKS

Flavoured Fermented Milks are composite milk products, as defined in Section 2.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999) which contain a maximum of 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.
- Potable water for the use in reconstitution or recombination.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless microorganisms including those specified in Section 2;
- Sodium chloride; and
- Non-dairy ingredients as listed in Section 2.3 (Flavoured Fermented Milks).
- Gelatine and starch in:
 - fermented milks heat-treated after fermentation,
 - flavoured fermented milk, and
 - plain fermented milks if permitted by national legislation in the country of sale to the final consumer,

provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the stabilizers/thickeners listed in section 4. These substances may be added either before or after adding the non-dairy ingredients.

3.3 COMPOSITION

	Fermented Milk	Yoghurt, Alternate Culture Yoghurt and Acidophilus milk	Kefir	Kumys
Milk protein ^a (% w/w)	min. 2.7%	min. 2.7%	min. 2.7%	
Milk fat (% w/w)	less than 10%	less than 15%	less than 10%	less than 10%
Titration acidity, expressed as % lactic acid (% w/w)	min. 0.3%	min. 0.6%	min. 0.6%	min. 0.7%
Ethanol (% vol./w)				min. 0.5%
Sum of microorganisms constituting the starter culture defined in section 2.1 (cfu/g, in total)	min. 10 ⁷	min. 10 ⁷	min. 10 ⁷	min. 10 ⁷
Labelled microorganisms ^b (cfu/g, total)	min. 10 ⁶	min. 10 ⁶		
Yeasts (cfu/g)			min. 10 ⁴	min. 10 ⁴

- a) Protein content is 6.38 multiplied by the total Kjeldahl nitrogen determined.
- b) Applies where a content claim is made in the labelling that refers to the presence of a specific microorganism (other than those specified in section 2.1 for the product concerned) that has been added as a supplement to the specific starter culture.

In Flavoured Fermented Milks the above criteria apply to the fermented milk part. The microbiological criteria (based on the proportion of fermented milk product) are valid up to the date of minimum durability. This requirement does not apply to products heat-treated after fermentation.

Compliance with the microbiological criteria specified above is to be verified through analytical testing of the product through to “the date of minimum durability” after the product has been stored under the storage conditions specified in the labeling.

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

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.

In accordance with Section 4.1 of the Preamble to the General Standard for Food Additives (CODEX STAN 192 (Rev. 2-1999), additional additives may be present in the flavoured fermented milks as a result of carry-over from non-dairy ingredients.

	Fermented Milks		Fermented Milks Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
Additive class				
Colours	-	×	-	×
Sweeteners	-	×	-	×
Emulsifiers	-	×	-	×
Flavour enhancers	-	×	-	×
Acids	-	×	×	×
Acidity regulators	-	×	×	×
Stabilizers	× ¹	×	×	×
Thickeners	× ¹	×	×	×
Preservatives	-	-	-	×
Packaging gases	-	×	×	×

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

- = The use of additives belonging to the class is not technologically justified

¹ Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

5. CONTAMINANTS

The products covered by this standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Codex Alimentarius, Volume 1B), 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, Codex Alimentarius, Volume 1B).

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

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.

“Alternate culture yoghurt”, as defined in Section 2, shall be named through the use of an appropriate qualifier in conjunction with the word “yoghurt”. The chosen qualifier shall describe, in a way that is accurate and not misleading to the consumer, the nature of the change imparted to the yoghurt through the selection of the specific *Lactobacilli* in the culture for manufacturing the product. Such change may include a marked difference in the fermentation organisms, metabolites and/or sensory properties of the product when compared to the product designated solely as “yoghurt”. Examples of qualifiers which describe differences in sensory properties include terms such as “mild” and “tangy”. The term “alternate culture yoghurt” shall not apply as a designation.

The above specific terms may be used in connection with the term “frozen” provided (i) that the product submitted to freezing complies with the requirements in this Standard, (ii) that the specific starter cultures can be reactivated in reasonable numbers by thawing, and (iii) that the frozen product is named as such and is sold for direct consumption, only.

Other fermented milks 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.

7.1.2 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 named as permitted by national legislation in the country of retail sale. In countries where no such legislation exists, or no other names are in common usage, the product shall be named “Heat Treated Fermented Milk”.

7.1.3 The designation of Flavoured Fermented Milks shall include the name of the principal flavouring substance(s) or flavour(s) added.

7.1.4 Fermented milks to which only nutritive carbohydrate sweeteners have been added, may be labeled as “sweetened _____”, the blank being replaced by the term “Fermented Milk” or another designation as specified in Section 7.1.1. If non-nutritive sweeteners are added in partial or total substitution to sugar, the mention “sweetened with _____” or “sugared and sweetened with _____” should appear close to the name of the product, the blank being filled in with the name of the artificial sweeteners.

7.1.5 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 milk fat 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.

APPENDIX IV

DRAFT REVISED STANDARD FOR WHEY POWDERS

(Advanced to Step 8)

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 whey powder.

* For specification, see relevant Codex Standard.

3.3 COMPOSITION

Whey Powder:

Criteria:	Minimum content	Reference content	Maximum content
Lactose ^(a)	n.s.	61.0% (m/m)	n.s.
Milk protein ^(b)	10.0% (m/m)	n.s.	n.s.
Milk fat	n.s.	2.0% (m/m)	n.s.
Water ^(c)	n.s.	n.s.	5.0% (m/m)
Ash	n.s.	n.s.	9.5% (m/m)
pH (in 10% solution)*	> 5.1	n.s.	n.s.

* or titratable acidity (calculated as lactic acid) <0.35%

Acid whey powder:

Criteria:	Minimum content	Reference content	Maximum content
Lactose ^(a)	n.s.	61.0% (m/m)	n.s.
Milk protein ^(b)	7.0% (m/m)	n.s.	n.s.
Milk fat	n.s.	2.0% (m/m)	n.s.
Water ^(c)	n.s.	n.s.	4.5% (m/m)
Ash	n.s.	n.s.	15.0% (m/m)
pH (in 10% solution) *	n.s.	n.s.	□ 5.1

* or titratable acidity (calculated as lactic acid) ≥0.35%

- (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 milk protein 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
<i>Stabilizers</i>		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
500	Sodium carbonates	
501	Potassium carbonates	
<i>Firming agents</i>		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	
<i>Acidity regulators</i>		
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	
524	Sodium hydroxide	Limited by GMP
525	Potassium hydroxide	
526	Calcium hydroxide	
<i>Anti-caking agents</i>		
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 distarch phosphate	

[928	<i>Bleaching agents</i> Benzoyl peroxide - calcium phosphate tribasic, as a carrier for liquid whey destined for dried products other than infant foods]	[100 mg/kg, but not allowed in whey powders for infant foods]
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5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, *Codex Alimentarius*, Vol.1B), 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, *Codex Alimentarius*, Vol.1B).

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
Acid whey powder	as specified in Section 3.3.

The designation of products in which the fat and/or lactose contents are below or above the reference content levels specified in Section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the lactose and/or fat content, respectively, either as part of the name or in a prominent position in the same field of vision.

The term “sweet” may accompany the name of whey powder, provided that the whey powder meets the following compositional criteria:

minimum lactose:	65%
minimum protein:	11%
maximum ash:	8.5%
pH (10% solution)*:	>6
* or titratable acidity of maximum 0.16% (calculated as lactic acid)	

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 V

PROPOSED DRAFT AMENDMENT TO THE CODEX GENERAL STANDARD FOR CHEESE

(Advanced to Step 5)

3.3 COMPOSITION

[The principle should be respected that cheese-making results in a concentration of milk protein, and that consequently, the protein content of cheese should be distinctly higher than the protein level of the milk from which the cheese was made.]

APPENDIX VI

**PROPOSED DRAFT AMENDMENT TO THE CODEX GENERAL STANDARD FOR CHEESE
(CODEX STAN A-6-1978, REV. 1-1999): APPENDIX**

(Advanced to Step 5/8)

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 by the use of a ripening film. The outer part of that cheese does not develop a rind with a lower moisture content although influence of light of course can cause some difference compared 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 (for example, ripening films).
- 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.

APPENDIX VII

**GUIDANCE FOR INCLUSION OF DETAILS IN
CODEX STANDARDS FOR INDIVIDUAL CHEESE VARIETIES
(For Internal CCMMP Use Only)**

1. THE CODEX PROCEDURAL MANUAL

The standards shall be drafted in accordance with the Codex Procedural Manual. In particular, the content of the standard should:

- a. Protect consumers health and ensure fair practices in food trade
- b. Should, to comply with the GSLPF and the GSUDT, adequately describe the nature (true identity) of the food.
- c. Should contain a description of the product with an indication, where appropriate, of:
 - i. the raw materials,
 - ii. any necessary references to processes of manufacture,
 - iii. all quantitative and other requirements as to composition including, where necessary, identity characteristics,
 - iv. requirements as to compulsory and optional ingredients, and
 - v. quality factors which are essential for the designation, definition or composition of the product with the object to preventing fraud (such as quality of raw material, taste, odour, colour, texture and basic quality criteria of the end product).
- d. Be based on sound science, sound technology and other factors considered legitimate to meet the aims described in the above indents.

2. PRINCIPLES AND GUIDELINES FOR APPLICATION FOR CODEX STANDARDS FOR INDIVIDUAL CHEESE VARIETIES**2.1 BASIC PRINCIPLES:**

- a. The true identity of a cheese is described by a group of criteria, and the absence of one of these may modify the identity of the cheese variety. In such a group of criteria, the type/concept of (a) detail(s) that is(are) necessary to adequately describe the true identity of a cheese variety are those that:
 - i. Achieve the characteristics of the variety either directly or indirectly, and/or
 - ii. Differentiate it from other cheese varieties regulated by Codex and other varieties having significant importance on the market.
- b. The type/concept of a detail should be addressed (retained, amended or included) within the body of the standard where:
 - i. A horizontal provision need clarification though an interpretation or an additional specification.
 - ii. Other information related to consumers health protection and/or facilitating fair trade practices justifies addressing the type/concept of a detail (or a set of details).

2.2 GUIDELINES FOR APPLICATION:

- a. The following type/concepts should be evaluated individually for each cheese variety:
 - i. Type of cheese
 - ii. Texture of cheese mass (consistency, moisture)

-
- iii. Appearance of cheese body (holes, colour)
 - iv. Origin of milk
 - v. Appearance of whole cheese (description of the rind, rind/rindless, format, shape, dimensions, weights)
 - vi. Specific method(s) of manufacture (ripening, special/unique processing steps) including, if necessary, appropriate alternative method(s) of manufacturing that achieve an equivalent end product
 - vii. Specific flavour characteristics
- b. Details to be included in the body of the standard should be formulated as follows:
- i. Criteria that are formulated in a way that relates to the description of the end product should be preferred. Where this is not possible or sufficient, the criteria may be formulated differently and/or supplemented.
 - ii. Measurable criteria (quantitative or by reference to established reference scales) should be preferred. Where this is not possible, the criteria may be formulated differently.
 - iii. Methods of determining quantitative (measurable) identity criteria should be identified, where appropriate
- c. A type/concept of a detail that cannot be addressed in the body of the standard can be addressed in the appendix to the standard for non-governmental application, if it reflects patterns established by common practice and/or by national legislation.

3. PRACTICAL APPROACH FOR THE REVISION OF THE STANDARDS CURRENTLY UNDER CONSIDERATION

- a. Taking into account the previous reviews, it is appropriate to regard the type/concept of details currently included in the proposed draft standards for individual standards (CX/MMP 00/12) as justified for inclusion as concepts, though the formulations of each detail may not be fully adequate in all cases. Proposals for deletion must include justification that demonstrates that the above principles have not been met, in particular, that the identity of the variety will not be adversely affected by its deletion.
- b. The details currently included should be reviewed using the principles specified in section 2.2.b above.
- c. The same approach should be applied in a review of the details currently located in the appendices to the current proposed draft standards, i.e. (i) to determine whether the concept/type of a detail should be retained in or removed from the appendix or should be relocated in the main body of the standard and (ii) if retained, to formulate them in accordance with section 2.2.b above.

APPENDIX VIII**PROPOSED DRAFT STANDARD FOR [SWEETENED CONDENSED SKIMMED MILK WITH VEGETABLE FAT / BLEND OF SWEETENED CONDENSED SKIMMED MILK WITH VEGETABLE FAT]**

(Advanced to Step 5)

1. SCOPE

This Standard applies to [sweetened condensed skimmed milk with vegetable fat / blend of sweetened condensed skimmed milk with vegetable fat], intended for direct consumption in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

[Sweetened condensed skimmed milk with vegetable fat / blend of sweetened condensed milk with vegetable fat] is a product consisting of milk in which milk fat has been replaced wholly or partly by an equivalent amount of edible vegetable oil, edible vegetable fat or a mixture thereof. The product is prepared by recombining milk constituents and potable water with the addition of sugar, or by the partial removal of water with the addition of sugar, to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION & QUALITY FACTORS**3.1 RAW MATERIALS**

Milk and milk powders*, other milk solids, edible vegetable fats/oils* and milk fat products.*

The following milk products are allowed for protein adjustment purposes:

- Milk retentate Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration; and
- Lactose* (Also for seeding purposes)

* For specification, see relevant Codex Standard.

3.2 PERMITTED INGREDIENTS

- Potable water
- Sugar
- Sodium chloride

In this product, sugar is generally considered to be sucrose, but a combination of sucrose with other sugars, consistent with Good Manufacturing Practice, may be used.

3.3 COMPOSITION

Minimum total fat	[7 - 8%] m/m
Minimum milk solids-not-fat **	20% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

** The milk solids-not-fat content includes water of crystallization of the lactose.

For [sweetened condensed skimmed milk with vegetable fat / blend of sweetened condensed skimmed milk with vegetable fat] the amount of sugar is restricted by Good Manufacturing Practice to a minimum value which safeguards the keeping quality of the product and a maximum value above which crystallization of sugar, may occur.

4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

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

INS No.	Name	Maximum Level
	<i>Firming agents</i>	
508	Potassium chloride	Limited by GMP
509	Calcium chloride	
	<i>Stabilizers</i>	
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
333	Calcium citrates	
	<i>Acidity Regulators</i>	
170	Calcium carbonates	Limited by GMP
339	Sodium phosphates	Combined total < 10g/kg
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	
	<i>Thickeners</i>	
407	Carrageenan	Limited by GMP
	<i>Emulsifier</i>	
322	Lecithins	Limited by GMP

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 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.3-1999), the following specific provisions apply.

7.1 NAME OF THE FOOD

The name of the food shall be [sweetened condensed skimmed milk with vegetable fat / blend of sweetened condensed skimmed milk with vegetable fat].

[Other names may be used if allowed by national legislation in the country of retail sale. For example, “sweetened condensed filled milk”].

7.2 DECLARATION OF FAT CONTENT

If the consumer would be misled by the omission, the total 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 or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

[A statement shall appear on the label as to the presence of edible vegetable fat and/ or edible vegetable oil, together with the common name of the vegetables from which such fat or oil is derived.]

7.3 DECLARATION OF MILK PROTEIN

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

7.4 LIST OF INGREDIENTS

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.3-1999), milk products used only for protein adjustment need not be declared.

[7.5 ADVISORY STATEMENT

A statement shall appear on the label to indicate that the product is not suitable for infants. For example, “NOT SUITABLE FOR INFANTS”.]

8. METHODS OF SAMPLING & ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 7707:1997/AOAC 968.12.

8.2 DETERMINATION OF TOTAL FAT CONTENT

According to [IDF Standard 1D:1996, 13C:1987/ ISO 1737:1985/AOAC 920.115].

8.3 DETERMINATION OF TOTAL SOLIDS CONTENT

According to [IDF Standard 15B:1982/ISO 6734:1991 or AOAC 920.115D].¹

8.4 DETERMINATION OF MILK PROTEIN CONTENT

Protein content is 6.38 multiplied by total Kjeldahl nitrogen determined by AOAC 920.115G.

¹ Secretariat's note: As both methods are Type 1 methods, there shall be only one method selected.

APPENDIX IX**PROPOSED DRAFT STANDARD FOR [EVAPORATED SKIMMED MILK WITH VEGETABLE FAT / BLEND OF EVAPORATED SKIMMED MILK WITH VEGETABLE FAT]**

(Advanced to Step 5)

1. SCOPE

This Standard applies to [evaporated skimmed milk with vegetable fat / blend of evaporated skimmed milk with vegetable fat], also known as [unsweetened condensed skimmed milk with vegetable fat / blend of unsweetened condensed skimmed milk with vegetable fat], which is intended for direct consumption in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

[Evaporated skimmed milk with vegetable fat / blend of evaporated skimmed milk with vegetable fat] is a product consisting of milk in which milk fat has been replaced wholly or partly by an equivalent amount of edible vegetable oil, edible vegetable fat or a mixture thereof. The product is prepared by recombining milk constituents and potable water, or by the partial removal of water, to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION & QUALITY FACTORS**3.1 RAW MATERIALS**

Milk and milk powders*, other milk solids, edible vegetable fats/oils* and milk fat products.*

The following milk products are allowed for protein adjustment purposes:

- Milk retentate Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration; and
- Lactose*

* For specification, see relevant Codex Standard.

3.2 PERMITTED INGREDIENTS

- Potable water
- Sodium chloride

3.3 COMPOSITION

Minimum total fat	[6 - 8%] m/m
Minimum milk solids-not-fat **	[17.5 – 20%] m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

** The milk solids-not-fat content includes water of crystallization of the lactose.

4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

Only food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
	<i>Firming agents</i>	
508	Potassium chloride	Limited by GMP
509	Calcium chloride	
	<i>Stabilizers</i>	
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
333	Calcium citrates	
	<i>Acidity Regulators</i>	
170	Calcium carbonates	Limited by GMP
339	Sodium phosphates	Combined total < 10g/kg
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	
	<i>Thickeners</i>	
407	Carrageenan	Limited by GMP
	<i>Emulsifier</i>	
322	Lecithins	Limited by GMP

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 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 provision of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.3-1999), the following specific provisions apply.

7.1 NAME OF THE FOOD

The name of the food shall be [evaporated skimmed milk with vegetable fat / blend of evaporated skimmed milk with vegetable fat].

[Other names may be used if allowed by national legislation in the country of retail sale. For example, “evaporated filled milk”.]

7.2 DECLARATION OF FAT CONTENT

If the consumer would be misled by the omission, the total 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 or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

[A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil, together with the common name of the vegetable from which such fat or oil is derived.]

7.3 DECLARATION OF MILK CONTENT

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

7.4 LIST OF INGREDIENTS

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 3-1999), milk products used only for protein adjustment need not be declared.

[7.5 ADVISORY STATEMENT

A statement shall appear on the label to indicate that the product is not suitable for infants. For example, “NOT SUITABLE FOR INFANTS”.]

8. METHODS OF SAMPLING & ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 7707:1997/AOAC 968.12.

8.2 DETERMINATION OF TOATAL FAT CONTENT

According to [IDF Standard 13C:1987/ISO1737:1985/AOAC 945.48G].

8.3 DETERMINATION OF TOTAL SOLIDS CONTENT

According to [IDF Standard 21B:1987/ISO 6731:1989/AOAC 925/23A].

8.4 DETERMINATION OF MILK PROTEIN

Protein content is 6.38 multiplied by total Kjeldahl nitrogen determined by AOAC 945.48H.

APPENDIX X

**PROPOSED DRAFT STANDARD FOR [SKIMMED MILK POWDER WITH
VEGETABLE FAT / BLEND OF SKIMMED MILK POWDER WITH VEGETABLE FAT]**

(Advanced to Step 5)

1. SCOPE

This Standard applies to [skimmed milk powder with vegetable fat / blend of skimmed milk powder with vegetable fat], intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

[Skimmed milk powder with vegetable fat / blend of skimmed milk powder with vegetable fat] are products consisting of milk in which milk fat has been replaced wholly or partly by an equivalent amount of edible vegetable oil, edible vegetable fat or a combination thereof. The product is prepared by the partial removal of water to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 RAW MATERIALS**

Milk and milk powders*, other milk solids, edible vegetable fats/oils* and milk fat products.*

The following milk products are allowed for protein adjustment purposes:

- Milk retentate Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate Milk permeate is the product obtained by removing milk proteins and milk fat from milk, partly skimmed milk or skimmed milk by ultrafiltration; and
- Lactose *

* For specification, see relevant Codex Standard.

3.2 COMPOSITION**[Skimmed Milk Powder with Vegetable Fat / Blend of Skimmed Milk Powder with Vegetable Fat]**

Minimum total fat	26% m/m
Maximum water **	5% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

** The milk solids and milk solids-not-fat contents include water of crystallization of the lactose.

[Partly Skimmed Milk Powder with Vegetable Fat / Blend of Partly Skimmed Milk Powder with Vegetable Fat]

Minimum total fat	26% m/m
Maximum water **	5% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

** The milk solids-not-fat content includes water of crystallization of the lactose.

4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

Only those food additives listed below may be used and only within limits specified.

INS No.	Name	Maximum Level
<i>Stabilizers</i>		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
<i>Firming agents</i>		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	
<i>Acidity Regulators</i>		
339	Sodium phosphates	Combined total < 10g/kg
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	
<i>Emulsifier</i>		
322	Lecithins (or phospholipids from natural sources)	Limited by GMP
471	Mono- and diglycerides of fatty acids	
<i>Anti-caking Agents</i>		
170(i)	Calcium carbonate	[Limited by GMP]
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicates	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
341 (iii)	Tricalcium orthophosphate	Combined total . 10g/kg
343(iii)	Trimagnesium orthophosphate	
<i>[Antioxidants</i>		
300	L-Ascorbic acid	0.5 g/kg expressed as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	0.01 % m/m]
320	Butylated hydroxyanisole (BHA)	
321	Butylated hydroxytoluene (BHT)	
319	Tertiary butyl hydroquinone (TBHQ)	

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 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.3-1999), the following specific provisions apply.

7.1 NAME OF THE FOOD

The name of the food shall be:

[Skimmed milk powder with vegetable fat / blend of skimmed milk powder with vegetable fat.]

[Partly skimmed milk powder with vegetable fat / blend of partly skimmed milk powder with vegetable fat.]

[Other names may be used if allowed by national legislation in the country of retail sale. For example, “filled milk powder”.]

7.2 DECLARATION OF FAT CONTENT

If the consumer would be misled by the omission, the total 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 or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

[A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil, together with the common name of the vegetable from which such fat or oil is derived.]

7.3 DECLARATION OF MILK PROTEIN

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

7.4 LIST OF INGREDIENTS

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 3-1999), milk products used only for protein adjustment need not be declared.

[7.5 ADVISORY STATEMENT

A statement shall appear on the label to indicate that the product is not suitable for infants. For example, “NOT SUITABLE FOR INFANTS”.]

8. METHODS OF SAMPLING & ANALYSIS**8.1 SAMPLING**

According to IDF Standard 50C:1995/ISO 7707 :1997/AOAC 968.12.

8.2 DETERMINATION OF TOTAL FAT CONTENT

According to [IDF Standard 13C:1987/ISO1737:1985/AOAC 945.48G].

8.3 DETERMINATION OF TOTAL SOLIDS CONTENT

According to [IDF Standard 21B:1987/ISO 6731:1989/AOAC 925/23A].

8.4 DETERMINATION OF MILK PROTEIN CONTENT

Protein content is 6.38 multiplied by total Kjeldahl nitrogen determined by AOAC 945.48H.

APPENDIX XI

METHODS OF ANALYSIS AND SAMPLING FOR MILK PRODUCTS

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE	TYPE	STATUS
Dairy spreads (A-16)	Milk fat < 80% (m/m) > 10% (m/m)	-	-	-		
	Milk fat (three-quarter fat butter) < = 61 (m/m) > = 59% (m/m) (half-fat butter) < = 41% (m/m) > = 39% (m/m)	ISO 17189 IDF194	Direct determination of fat		II	
Fermented milks	Milk fat < = 10%	ISO 1736:2000				
	Lactic acid (fermented milk) < = 0.5% (m/m) (Yoghurt, alternate culture yoghurt, acidophilus milk) > = 0.6% (m/m) (kumys) > = 0.7% (m/m)	IDF 150:1991 ISO 11869:1997	Potentiometry, titration to pH 8.30	Question has been raised by CCMAS (see report above)	I	NE
	Lactic acid requirements as above	AOAC 937.05	Spectrophotometry (for lactic acid in milk & milk products)	Question has been raised by CCMAS (see report above)	I	NE
	Protein > = 2.7% (m/m) (except for kumys) > = [5.6%] (m/m) (concentrated fermented milk)	ISO 8968-1 IDF 20-1:2001 AOAC 991.20-23	Titrimetry (Kjeldahl)	The method is applicable for all kind of milk products but validated for milk only.	I	E
	Ethanol > = 0.5% (vol./w) (kumys)					

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE	TYPE	STATUS
	Microorganisms constituting the starter culture (Kefir) Lactic acid bacteria <i>Lactobacillus kefir</i> & species of <i>Leuconostoc</i> , <i>Lactococcus</i> & <i>Acetobacter</i> $\geq 10^7$ cfu/g Yeasts <i>Kluyveromyces marxianus</i> , <i>Saccharomyces omnisporus</i> , <i>S.cerevisiae</i> & <i>S.exiguus</i> $\geq 10^4$ cfu/g (Kumys) Lactic acid bacteria <i>Lactobacillus delbrueckii</i> subsp <i>bulgaricus</i> $\geq 10^7$ cfu/g Yeasts <i>Kluyveromyces marxianus</i> $\geq 10^4$ cfu/g	IDF 149A:1997 (Annex A)	Colony count at 25°C, 30°C, 37°C and 45°C according to the starter organism in question	Question has been raised by CCMAS (see report above)	I	TE
	(Yoghurt) <i>Streptococcus thermophilus</i> & <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> $\geq 10^7$ cfu/g	IDF 117B:1997 ISO 7889	Colony count at 37°C	Question has been raised by CCMAS (see report above)	I	TE
	(Yoghurt) <i>Streptococcus thermophilus</i> & <i>Lactobacillus delbrueckii</i> subsp. <i>Bulgaricus</i> $\geq 10^7$ cfu/g	IDF 146:1991 ISO 9232	Test for identification	Question has been raised by CCMAS (see report above)	I	TE
Cream and Prepared Creams	Milk fat $\geq 10\%$ (m/m)	IDF 16C:1987 (revised to ISO 2450) ISO 2450:1999 AOAC 920.111A	Gravimetry (Röse Gottlieb)		I	E
	Milk protein $\geq 35\%$ (m/m)	ISO 8968-1 IDF20-1:2001 AOAC 991.20	Titrimetry (Kjeldahl)	The method is applicable for all kind of milk products but validated for milk only	I	

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE	TYPE	STATUS
Whey powders	Lactose (Whey powder and Acid whey powder) ≥ 61.0% (m/m)	ISO 5765-2 IDF 79-2:2002	Enzymatic, on galactose moeity		II	E
	Milk protein (Whey powder) ≥ [11.0] % (m/m) (Acid whey powder) ≥ [7.0] % m/m	ISO 8968-1 IDF 20-1:2001 AOAC 991.20	Titrimetry (modified Kjeldahl)	The method is applicable for all kind of milk products but validated for milk only	I	
	Milk fat (Whey powder, Acid whey powder) ≤ 2%* (m/m)	IDF 9C:1987 (revised to ISO 1736 ISO 1736:2000 AOAC 932.06	Gravimetry (Röse Gottlieb)		II	E
	Water (not including water of crystallization of lactose) (Whey powder) ≤ 5% (m/m) (Acid whey powder) ≤ 45% (m/m)	IDF 26A:1993		Under revision to become ISO 5537 IDF 26	I	
	Ash (Whey powder) ≥ 9.5% (m/m)	IDF 90:1979 ISO 5545:1978	Furnace, at 825°C		IV	E

* recommendation

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE	TYPE	STATUS
Individual cheeses	Milk fat in dry matter Min Max	IDF 5B:1986	Gravimetry (Schmid-Bondzynski-Ratzlaff)	Under revision to become ISO 1735 IDF 5	I	E
Cheddar (C-1)	>= 1% (m/m) No restriction	ISO 1735:1987				
	>= 20% (m/m) No restriction	AOAC 933.05				
Danbo (C-3)	>= 30% (m/m) No restriction	idem				
Edam (C-4)	>= 30% (m/m) No restriction	idem				
Gouda (C-5)	>= 30% (m/m) No restriction	idem				
Havarti (C-6)	>= 30% (m/m) No restriction	idem				
Samsøe (C-7)	>= 45% (m/m) No restriction	idem				
Emmental (C-9)	>= 30% (m/m) No restriction	idem				
Tilsiter (C-11)	>= 40% (m/m) No restriction	idem				
St Paulin (C-13)	>= 45% (m/m) No restriction	idem				
Provolone (C-15)		idem				
Cottage cheese (C-16)		IDF 126A:1988				
-Cottage cheese	>= 4% (m/m) No restriction	ISO 8262-3:1987				
-Dry curd cottage cheese	None <= 4% m/m	AOAC –				
	>= 40% (m/m) No restriction		Gravimetry (Schmid-Bondzynski-Ratzlaff)	Under revision to become ISO 1735 IDF 5		
Coulommiers (C-18)		IDF 5B:1986				
		ISO 1735:1987				
		AOAC 933.05				
Cream cheese (C-31)	>= [25/40]% (m/m) No restriction	Idem				
		Idem				
Camembert (C-33)	>= 30% (m/m) No restriction	Idem				
Brie (C-34)	>= 40% (m/m) No restriction	Idem				
Mozzarella		Idem				
- high moisture	>= 20% (m/m) No restriction					
- low moisture	>= 2% (m/m) No restriction					
Extra Hard Grating Cheese (C-35)	>=25% (m/m) No restriction	Idem				

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE	TYPE	STATUS
Individual cheeses	Dry matter (Total solids) In the range of:					
Cheddar (C-1)	>= 42-64% (m/m)	IDF 4A:1982 ISO 5534:1985 AOAC- all methods differ	Gravimetry, drying at 102°C	Question has been raised by CCMAS (see report above). Items under revision to become ISO 5534 IDF 4	II	E
Danbo (C-3)	>= 41-57% (m/m)	Idem				
Edam (C-4)	>= 47-58% (m/m)	Idem				
Gouda (C-5)	>= 48-62% (m/m)	Idem				
Havarti (C-6)	>= 46-58% (m/m)	Idem				
Samsøe (C-7)						
- Samsøe	>= 46-59% (m/m)	Idem				
- Mini-Samsøe	>= 46-57% (m/m)	Idem				
Emmental (C-9)	>= 60-63% (m/m)	Idem				
Tilsiter (C-11)	>= 49-61% (m/m)	Idem				
St Paulin (C-13)	>= 44-54% (m/m)	Idem				
Provolone (C-15)	>= 51-56% (m/m)	Idem				
Cottage cheese (C-16)						
- Cottage cheese	>= 20% (m/m)	Idem				
- Dry curd cottage cheese	>= 24% (m/m)	Idem				
Coulommiers (C-18)	In the range of: >= 42-52% (m/m)	Idem				
Cream cheese (C-31)	>= 25%	Idem				
Camembert (C-33)	In the range of: >= 38-51% (m/m)	Idem				
Brie (C-34)	>= 42-51% (m/m)	Idem				
Mozzarella						
- high moisture	>= 24-38% (m/m)	Idem				
- low moisture	>= 31-53% (m/m)	Idem				
Extra Hard Grating Cheese (C-35)	>=64-70% (m/m)	Idem				

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE	TYPE	STATUS
Cream cheese	Moisture on a fat-free basis >= 67% (m/m)	IDF 4A:1982 ISO 5534:1985 AOAC – All methods IDF 5B:1986 ISO 1735:1987 AOAC 933.5	Calculation, determination of fat and water content, calculation fat-free basis	Methods under revision		
[Sweetened condensed milk with vegetable fat/Blend of sweetened condensed milk with vegetable fat]	Total fat >= [7-8] % (m/m)	ISO 1737:1999 AOAC 920.115F	Gravimetry (Röse Gottlieb)		II	E
	Sampling	ISO 707:1997 AOAC 970.27				
	Milk solids-not-fat (including water of crystallization of lactose) >= 20% (m/m)	IDF 15B:1991 ISO 6734:1989 ISO 1737:1999	Calculation, Determination of water content and fat content, calculation of solids-non-fat content	Question has been raised by CCMAS (see report above)	I	E
	Milk protein in milk solids-not-fat >= 34% (m/m)	AOAC 920.115G ISO 8968-1 + 3:2001 IDF 20-1 + 3:2001	Titrimetry (Kjeldahl)			
[Evaporated skimmed milk with vegetable fat/Blend of evaporated skimmed milk with vegetable fat]	Total fat >= [6-8] % (m/m)	ISO 1737:1999 AOAC 945.48G	Gravimetry (Röse Gottlieb)		II	E
	Milk solids-not-fat (including water of crystallization of lactose) >= [17.5-20] % (m/m)	IDF 21B:1987 ISO 6731:1989 AOAC 945.48D ISO 2450:1999	Calculation, determination of water content and fat content, calculation of solids-non-fat content			
	Milk protein in milk solids-not-fat = 34% (m/m)	AOAC 945.48H ISO 8968-1 + 3:2001 IDF 20-1 + 3:2001	Titrimetry (Kjeldahl)		I	E

COMMODITY	PROVISION	METHOD	PRINCIPLE	NOTE	TYPE	STATUS
	Sampling	ISO 707:1997 AOAC 970.27				
[Skimmed milk powder with vegetable fat/Blend of skimmed milk powder with vegetable fat] (for both skimmed milk product and partly skimmed milk product)	Total fat ≥ 26% (m/m)	IDF 9C (revised to ISO 1736) ISO 1736:2000 AOAC 932.06	Gravimetry (Röse Gottlieb)			
	Water* ≤ 5% (m/m)	Under revision to become ISO 5537 IDF 26	Gravimetry, drying at 102°C	Method is for total solids		
	Milk protein in milk solids-not-fat*	ISO 8968-1+3 IDF 20-1+3:2001 AOAC 930.29	Titrimetry (Kjeldahl)	The method is applicable for all kind of milk products but validated for milk only	I	E
	Sampling	ISO 707:1997 AOAC 970.28				

* milk solids and milk solids-not-fat including water of crystallization of lactose

APPENDIX XII

PROPOSED DRAFT REVISED STANDARD FOR WHEY CHEESES¹**1. SCOPE**

This Standard applies to all products intended for direct consumption or further processing, in conformity with the definition of whey cheeses in Section 2 of this Standard. Subject to the provisions of this Standard, Codex standards for individual varieties of whey cheeses may contain provisions which are more specific than those in this Standard.

2. DESCRIPTION

2.1 Whey Cheeses is the are solid, semi-solid, or soft products which are principally obtained through either of the following processes: by the concentration whey, with or without the addition of milk, cream or other raw materials of milk origin, and the moulding of the concentrated product.

(1) the concentration of whey and the moulding of the concentrated product;

(2) the coagulation of whey by heat with or without the addition of acid .

In each case, the whey may be pre-concentrated prior to the further concentration of whey or coagulation of the whey proteins. The process may also include the addition of milk, cream, or other raw materials of milk origin before or after concentration or coagulation. The ratio of whey protein to casein in the product obtained through the coagulation of whey shall exceed that of milk.

The product obtained through the coagulation of whey may either be ripened or unripened.

2.2 Cheese obtained through the concentration of whey is produced by heat evaporation of whey, or a mixture of whey and milk, cream, or other raw materials of milk origin, to a concentration enabling the final cheese to obtain a stable shape. Due to their relatively high lactose content these cheeses are typically yellowish to brown in colour and possess a sweet, cooked, or caramelized flavour.

2.3 Cheese obtained through the coagulation of whey is produced by heat precipitation of whey, or a mixture of whey and milk or cream, with or without the addition of acid. These cheeses have a relatively low lactose content and a white to yellowish colour.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 RAW MATERIALS**

Only raw materials specified in Section 2 of this Standard are permitted.

3.2 PERMITTED INGREDIENTS

Only for use in products obtained by coagulation of whey:

- Sodium chloride
- Starter cultures of harmless lactic acid bacteria

¹ Amendments needed to incorporate whey cheeses obtained through coagulation of whey are indicated with strikethrough and underlining.

4. FOOD ADDITIVES

Only those food additives listed below may be used for products obtained through the concentration of whey and only within the limits specified.

INS No.	Name	Maximum Level
	<i>Preservatives</i>	
200	Sorbic acid	1 g/kg calculated as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	

Only those food additives listed below may be used for products obtained through the coagulation of whey and only within the limits specified.

INS No.	Name	Maximum Level
	<i>Acidity Regulators</i>	
<u>260</u>	<u>Acetic Acid glacial</u>	<u>Limited by GMP</u>
<u>332</u>	<u>Lactic Acid</u>	
<u>296</u>	<u>Malic Acid</u>	
<u>330</u>	<u>Citric Acid</u>	
<u>575</u>	<u>Glucono delta-lactone</u>	
	<i>Preservatives</i>	
<u>200</u>	<u>Sorbic acid</u>	<u>3g/kg calculated as sorbic acid</u>
<u>201</u>	<u>Sodium sorbate</u>	
<u>202</u>	<u>Potassium sorbate</u>	
<u>203</u>	<u>Calcium sorbate</u>	
<u>234</u>	<u>Nisin</u>	<u>12.5 mg/kg</u>
<u>235</u>	<u>Pimaricin</u>	<u>2mg/sq.dm of surface. Not present at a depth of 5mm</u>
<u>280</u>	<u>Propionic acid</u>	<u>3g/kg calculated as propionic acid</u>
<u>281</u>	<u>Sodium propionate</u>	
<u>282</u>	<u>Calcium propionate</u>	

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 **whey cheese**. Alternatively, where it is considered necessary for consumer information in the country of sale, a further description of the nature of a cheese produced from coagulated whey may be required, such as “whey protein cheese”. However, the words “whey cheese” may be omitted in the designation of an individual whey 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 “whey 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 whey cheese obtained through the concentration of whey may be designated according to the fat content as provided in Section 7.2.

Whey cheese obtained through the coagulation of whey may alternatively be designated “fresh whey cheese” provided it is not misleading to the consumer in the country of retail sale.

7.2 DECLARATION OF MILK FAT 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.

For cheeses obtained from the concentration of whey, the declaration of milk fat content designations may be combined with an indication of the fat content as follows:

Fat on the dry basis*

Creamed whey cheese	minimum 33%
Whey cheese	minimum 10% and less than 33%
Skimmed whey cheese	less than 10%

*) The dry matter content of whey cheese includes water of crystallization of the lactose.

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. 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.