

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
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Agenda Item 4 (e)

CX/MMP 02/10-part 2  
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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON MILK AND MILK PRODUCTS

#### Fifth Session

Wellington, New Zealand, 8-12 April 2002

### PROPOSED DRAFT REVISED STANDARDS FOR PRODUCTS IN WHICH MILK COMPONENTS ARE SUBSTITUTED BY NON-MILK COMPONENTS

#### Report of the Drafting Group

including proposed draft revised standards for i) Evaporated Skimmed Milk with Vegetable Fat; ii) Sweetened Condensed Milk with Vegetable Fat; iii) Skimmed Milk Powder with Vegetable Fat

(Prepared by Australia, Malaysia, New Zealand, Thailand and International Dairy Federation)

Governments and interested international organisations are invited to comment on the attached proposed draft standard for products in which milkfats is wholly or partially substituted by vegetable fat. Comments should be sent to:

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Codex Committee on Milk and Milk Products  
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with a copy to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy, **not later than 1 March 2002.**

## SUMMARY

A Drafting Group met in October 2001 to discuss the justification for, and to revise, the proposed draft standards for three products in which milk components are substituted by non-milk components. The background to this work, and the Group's conclusions, follow. The revised proposed draft standards are attached for comment at Step 3 of the Codex procedure.

## BACKGROUND

The Fourth Session of the Codex Committee on Milk and Milk Products (CCMMP) agreed that, pending justification, it would request the 47<sup>th</sup> Session of the Executive Committee to approve the elaboration of worldwide Codex standards for Evaporated Skimmed Milk with Vegetable Fat, Sweetened Condensed

Skimmed Milk with Vegetable Fat and Skimmed Milk Powder with Vegetable Fat as new work, with the understanding that the titles of the standards would be further deliberated in the course of their elaboration.

It was also concluded that pending the approval of the Executive Committee, a drafting group consisting of Australia, Malaysia, New Zealand, Thailand and the International Dairy Federation would commence work on the three proposed draft standards. It was also understood that the group would gather information as required by the Codex Criteria for the Establishment of Work Priorities on international trade of these three products, as well as information on current product names and national legislation, in parallel to the elaboration of the standards.

Subsequent to the Fourth Session of the CCMMP, the 47<sup>th</sup> Session of the Executive Committee approved the elaboration of the subject standards with the understanding that issues surrounding their names needed to be addressed by the CCMMP.

Governments and international organisations were invited to respond to circular letter number CL 2001/16-MMP (May 2001) to comment and provide information on current product names and national legislation, and data on the production, consumption, and trade of these products.

The Drafting Group met to consider replies to this circular letter with regard to justification for elaboration of the standards and amendments to the previous versions of the proposed draft standards. The Drafting Group prepared revised versions, which are attached for comment and subsequent discussion at the Fifth Session of the CCMMP.

## REPORT OF THE DRAFTING GROUP

1. The drafting group met in Auckland, New Zealand, on 31 October 2001. Chaired by Dr Vincent Ng In Hooi of Malaysia, the meeting was attended by 16 delegates in total, from Australia, Malaysia, New Zealand, Thailand and the International Dairy Federation.
2. The drafting group referred to the following documents:
  - ALINORM 01/3, Report of the Forty-Seventh Session of the Executive Committee of the Codex Alimentarius
  - ALINORM 01/11, Report of the Fourth Session of the Codex Committee on Milk and Milk Products
  - CX/MMP 00/4, Elaboration of a Standard for Products in which Milk Components are Substituted by Non-Milk Components
  - CL 2001/16-MMP, Request for Comments on the Elaboration of a Standard for Products in which Milk Components are Substituted by Non-Milk Components.
  - Codex Stan 206-1999, Codex General Standard for the Use of Dairy Terms.
3. The drafting group took its terms of reference from para 30 of ALINORM 01/11:
  - to commence work on the three proposed draft standards, and
  - to gather information as required by the Codex Criteria for the Establishment of Work Priorities, as well as information on current product names and national legislation in this regard.
4. The drafting group had before it official responses to CL 2001/16-MMP from Argentina, Australia, Canada, Czech Republic, Denmark, France, Germany, Malaysia, Netherlands, Norway, Singapore, Spain, Thailand and USA.
5. The drafting group agreed that two options for the titles of the standards should be offered for further consideration:
  - the titles from the report of CCMMP, or
  - the titles “**Blend of Sweetened Condensed Skim Milk with Vegetable Fat**”, “**Blend of Evaporated Skimmed Milk with Vegetable Fat**”, and “**Blend of Skimmed Milk Powder with Vegetable Fat**”.

The two options were placed in square brackets throughout the texts.

6. The drafting group also noted that it might be possible to construct titles using the phrase “substituted with”.
7. The group amended Section 2, Description, by replacing the phrase “obtained from” with the phrase “consisting of”.
8. The drafting group agreed to revise section 4, Food Additives, to reflect recent development of the General Standard for Food Additives, i.e. specifying maximum levels as “limited by GMP” for additives that have been assessed by JECFA and not been assigned numerical ADIs. It was also noted that the combined total phosphates in all classes of food additives should not exceed the specified maximum level.
9. In the [Proposed Draft Standard for Skimmed Milk Powder with Vegetable Fat/Proposed Draft Standard for Blend of Skimmed Milk Powder with Vegetable Fat], the group placed the provisions for antioxidants in square brackets for further consideration, noting that their inclusion would need to be justified. It was noted that antioxidants might be needed for certain vegetable fats, or for partially skimmed products. It was also agreed to include provisions for the antioxidants BHT and TBHQ.
10. In section 7.1, Name of the Food, the group decided to include the following text in square brackets for further consideration:

[Other names may be used if allowed by national legislation in the country of retail sale. For example, “filled milk”.]
11. The title of section 7.2 was amended to read “Declaration of Fat Content.” The paragraph referring to a statement on the presence of edible vegetable fat was moved from section 7.1 to this section, and placed in square brackets for further consideration.
12. Section 7.5, referring to a statement that the product is not suitable for infants, was headed “Advisory Statement”, and the section was placed in square brackets for further consideration.
13. Section 7.6, Labelling of Non-Retail Containers, was deleted, as the scope of the standards is limited to products for direct consumption.
14. In section 8, Methods of Sampling and Analysis, the methods for determination of fat content and total solids content were placed in square brackets, as the group did not have information as to whether these methods were suitable for these products. The heading for section 4 was amended to read, “Determination of Milk Protein Content”.
15. The drafting group agreed that the proposed draft standards as amended were ready to be circulated for comment at step 3 of the Codex procedure and further consideration by the Fifth Session of CCMMP. The agreed texts are attached as Appendices I - III to this agenda paper.
16. The group reviewed the data provided by governments in response to the circular letter and agreed that the standards satisfied the Codex criteria for establishment of work priorities in terms of the volume of production and trade.
17. The group noted that some government responses to CL 2001/16-MMP had referred to these products by names such as “beverage whitener”, and observed that the standards may impinge on the labelling of such products.
18. The group also noted that some government responses had referred to other types of products such as recombined skimmed milk powder with vegetable fat. The group agreed that such products were outside its terms of reference.

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

(As revised at Step 3, October 2001)

## 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 milkfat 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
<b>Firming agents</b>		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
<b>Stabilizers</b>		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	Limited by GMP
333	Calcium citrates	Limited by GMP
<b>Acidity Regulators</b>		
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	Limited by GMP
<b>Thickeners</b>		
407	Carrageenan	Limited by GMP
<b>Emulsifier</b>		
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].<sup>1</sup>

### **8.4 DETERMINATION OF MILK PROTEIN CONTENT**

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

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<sup>1</sup> Secretariat’s note: As both methods are Type 1 methods, there shall be only one method selected.

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

(As revised at Step 3, October 2001)

**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**

**RAW MATERIALS**

Milk and milk powders\*, other milk solids, edible vegetable fats/oils\* and milkfat 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.

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

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

(As revised at Step 3, October 2001)

**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 & QUALITY FACTORS**

**3.1 RAW MATERIALS**

Milk and milk powders\*, other milk solids, edible vegetable fats/oils\* and milkfat 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.

<b>INS No.</b>	<b>Name</b>	<b>Maximum Level</b>
<b>Stabilizers</b>		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	Limited by GMP
<b>Firming agents</b>		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
<b>Acidity Regulators</b>		
339	Sodium phosphates	Combined total for phosphates < 10g/kg
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	Limited by GMP
<b>Emulsifier</b>		
322	Lecithins (or phospholipids from natural sources)	Limited by GMP
471	Mono-and diglycerides of fatty acids	Limited by GMP
<b>Anti-caking Agents</b>		
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 for phosphates < 10 g/kg
343(iii)	Trimagnesium orthophosphate	
<b>[Antioxidants]</b>		
300	L-Ascorbic acid	0.5 g/kg expressed as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole (BHA)	0.01% m/m
321	Butylated hydroxytoluene (BHT)	0.01 % m/m
319	Tertiary butyl hydroquinone (TBHQ)	0.01% m/m]

## **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.