

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 4 (a)

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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 AMENDMENTS TO THE CODEX GENERAL STANDARD FOR CHEESE

COMMENTS SUBMITTED IN RESPONSE TO CL 2000/8- MMP - PART C

1. **PROPOSED DRAFT AMENDMENTS TO THE CODEX GENERAL STANDARD FOR CHEESE (COMPOSITION "MINIMUM PROTEIN IN DRY MATTER [6] % (m/m)" - ALINORM 01/11, APPENDIX IX**

Czech Republic

The suggested parameter - limit for protein content in dry matter of cheese has not been used till now and we suppose it would be a mistake.

According our opinion it would be useful to give a limit for protein content in cheese, but not in dry matter of cheese.

The suggested limit is very low and it is senseless.

We recommend to give limits for protein content in cheese, e.g.:

- min. protein in unripened cheese 6% (m/m)
- min protein in ripened cheese 10% (m/m)

Unripened cheese – it means e.g. fresh cheese or quarg with high fat content and relative low protein content regarding low dry matter of product.

New Zealand

The proposed minimum protein level in subsection 3.3 is intended to provide guidance, particularly for import inspection services on the identity of cheese.

1. The method of expressing the protein content should be appropriate to the fact that the minimum protein level is the minimum needed for coagulation. For this purpose, protein on a fat-free basis or protein in moisture or protein in cheese would be better than protein in dry matter.
2. The method of expressing protein should also be such that errors in determination are minimised. ALINORM 01/11, para 16, mentions a determination error of 25%. This level of error could be reduced by using one determination, protein, rather than both protein and dry matter.

New Zealand therefore proposes that protein should be expressed as protein in cheese. This level should be scientifically justified on the basis that the cheese should not have a protein level less than that of the milk which it was made. We note that the lower end of the range of protein content of cheese milk would be around 3%.

United Kingdom

The minimum protein figure of [6%] does not appear to have a clear scientific basis. If a minimum value is to be established, it should be decided only after detailed technical considerations and clear justification. The UK suggests that, if a value is needed, it should reflect the minimum protein content required for coagulation of milk protein.

2. PROPOSED DRAFT AMENDMENT TO THE CODEX GENERAL FOR CHEESE – APPENDIX ON CHEESE RIND, SURFACE AND COATING – ALINORM 01/11, APPENDIX X

Czech Republic

We suggest the modification of the text in the part “Cheese Rind”,

At the start of ripening the rind has higher salt content, water content. We suggest to change expression “the same composition” with words like “the similar composition”.

Specification of cheese coating in the form of “film” or “protecting layer” corresponds to our practice.

United Kingdom

The UK agrees with the principle that information on cheese coatings should be available in cases where the consumer could be misled. For example there may be difficulty in distinguishing between the cheese and cheese coating, or knowing whether the coating is edible or not. The UK also proposes that the Standard follows a broad approach that allows for product innovation and development of coatings that are safe to use.

Spain (only for the Spanish version)

In section “Cheese Rind” - Al apartado “Corteza de queso”:

En el primer párrafo, primera línea, debe sustituirse la expresión : Durante la maduración de la cuajada del queso con mohos en un lugar ...”, por la siguiente: “Durante la maduración de la cuajada del queso con moldeado en un lugar ...”.