

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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STANDARD FOR EXTRA HARD GRATING CHEESE

CXS 278-1978

Formerly CODEX STAN C-35-1978. Adopted in 1978. Amended in 2018.

1. DESIGNATION OF CHEESE

Extra Hard Grating

2. DEPOSITING COUNTRY

United States of America

3. RAW MATERIALS

3.1 Kind of milk: Cow's milk, goat's milk or sheep's milk and mixtures of these milks.

3.2 Authorized additions**3.2.1 Necessary additions:**

- cultures of harmless lactic acid producing bacteria (starter)
- rennet or other suitable coagulating enzymes
- sodium chloride.

3.2.2 Optional additions:

- calcium chloride, max.200 mg anhydrous/kg of the milk used
- harmless flavour producing bacteria
- harmless enzymes to assist in flavour development (solids of preparation not to exceed 0.1% of weight of milk used)
- chlorophyll, including copper chlorophyll complex, max. 15 mg/kg cheese
- sorbic acid or its sodium or potassium salts, maximum 1 g/kg calculated as sorbic acid in the final product.

4. PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION**4.1 Type**

4.1.1 Consistency: Extra hard, suitable for grating.

4.1.2 Short description: Extra hard, dry, slightly brittle, suitable for grating. Period of curing at least 6 months.

4.2 Shape: Various.

4.3 Dimensions and weights: Various.

4.4 Rind (where present)

4.4.1 Consistency: Extra hard.

4.4.2 Appearance: Dry, may be coated with vegetable oil, food grade wax or plastic materials.

4.4.3 Colour: Amber.

4.5 Body

4.5.1 Texture: Granular, slightly brittle.

4.5.2 Colour: Natural uncoloured to light cream colour.

4.6 Holes (when holes are a typical characteristic of the variety)

4.6.1 Number: Few.

4.6.2 Shape: Small, round.

4.6.3 Size: Approximately 1–2 mm.

4.6.4 Appearance: Characteristic gas holes.

4.7 Minimum fat content in dry matter: 32%

4.8 Maximum moisture content: 36%

5. METHOD OF MANUFACTURE

- 5.1 Method of coagulation:** Rennet or other suitable coagulating enzymes; with the possible addition of a lactic acid starter.
- 5.2 Heat treatment:** Milk may be raw or pasteurized. If pasteurized the milk is heated to not less than 72 °C (161 °F) for 15 seconds.
- 5.3 Fermentation procedure:** Lactic acid fermentation or other flavour producing cultures and enzymes.
- 5.4 Maturation procedure:** After the curd which may be lightly salted is shaped into forms, the cheese may again be salted in brine, dry salted or both; held in a cool and well aerated or temperature controlled room for not less than 6 months.

6. METHODS OF SAMPLING AND ANALYSIS

For checking the compliance with this Standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this Standard, shall be used.

7. MARKING AND LABELLING

- 7.1** Only cheese conforming with this Standard may be designated Extra Hard Grating Cheese or any recognized variety name in the consuming country. A “coined” or “fanciful” name, may be used however, provided it is not misleading and is accompanied by the phrase “Extra Hard Grating Cheese”.
- 7.2** It shall be labelled in conformity with the appropriate sections of the *General Standard for Cheese* (CXS 283-1978).