

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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ALINORM 06/29/11

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-ninth Session

Geneva, Switzerland, 3-7 July 2006

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

Queenstown, New Zealand, 27 March - 1 April 2006

Note: *This report includes Codex Circular Letter CL 2006/8-MMP*

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CL 2006/8-MMP
April 2006

To: Codex Contact Points
Interested International Organizations

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

Subject: **Distribution of the Report of the Seventh Session of the Codex Committee on Milk and Milk Products (ALINORM 06/29/11)**

The report of the Seventh Session of the Codex Committee on Milk and Milk Products will be considered by the 29th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 3-7 July 2006).

PART A: MATTERS FOR ADOPTION BY THE 29TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft and proposed draft Standards and Related Texts at Step 8

1. *Draft Amendment to Section 2 "Description" of the General Standard for Cheese* (ALINORM 06/29/11 para. 25 and Appendix II);
2. *Draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat* (ALINORM 06/29/11, para. 39 and Appendix III);
3. *Draft Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form* (ALINORM 06/29/11 para. 39 and Appendix IV);
4. *Draft Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat* (ALINORM 06/29/11 para. 39 and Appendix V);
5. *Draft Revised Standard for Cheddar (C-1)* (ALINORM 06/29/11 para. 64 and Appendix VI);
6. *Draft Revised Standard for Danbo (C-3)* (ALINORM 06/29/11 para. 64 and Appendix VII);
7. *Draft Revised Standard for Whey Cheeses* (ALINORM 06/29/11 para. 71 and Appendix VIII);

Governments and interested international organizations wishing to propose amendments or comments on the above documents should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the procedure for the Elaboration of Codex Standards including Consideration of any Statements relating to Economic Impact (*Codex Alimentarius Procedural Manual*, Fifteenth Edition). Comments should be forwarded to the Secretary, Codex Alimentarius Commission, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org preferably), **not later than 31 May 2006**.

Draft and proposed draft Standards and Related Texts at Step 5/8

1. *Proposed draft Revised Standard for Edam (C-4)* (ALINORM 06/29/11 para. 85 and Appendix IX);
2. *Proposed draft Revised Standard for Gouda (C-5)* (ALINORM 06/29/11 para. 85 and Appendix X);
3. *Proposed draft Revised Standard for Havarti (C-6)* (ALINORM 06/29/11 para. 85 and Appendix XI);
4. *Proposed draft Revised Standard for Samsø (C-4)* (ALINORM 06/29/11 para. 85 and Appendix XII);

5. *Proposed draft Revised Standard for Emmental (C-9)* (ALINORM 06/29/11 para. 85 and Appendix XIII);
6. *Proposed draft Revised Standard for Tilsiter (C-11)* (ALINORM 06/29/11 para. 85 and Appendix XIV);
7. *Proposed draft Revised Standard for Saint-Paulin (C-13)* (ALINORM 06/29/11 para. 85 and Appendix XV);
8. *Proposed draft Revised Standard for Provolone (C-15)* (ALINORM 06/29/11 para. 85 and Appendix XVI);
9. *Proposed draft Revised Standard for Cottage Cheese (C-16)* (ALINORM 06/29/11 para. 85 and Appendix XVII);
10. *Proposed draft Revised Standard for Coulommiers (C-18)* (ALINORM 06/29/11 para. 85 and Appendix XVIII);
11. *Proposed draft Revised Standard for Cream Cheese (C-31)* (ALINORM 06/29/11 para. 85 and Appendix XIX);
12. *Proposed draft Revised Standard for Camembert (C-33)* (ALINORM 06/29/11 para. 85 and Appendix XX);
13. *Proposed draft Revised Standard for Brie (C-34)* (ALINORM 06/29/11 para. 85 and Appendix XXI);
14. *Proposed draft Standard for Mozzarella (C-4)* (ALINORM 06/29/11 para. 85 and Appendix XXII);
15. *Proposed draft Standard for Dairy Fat Spreads* (ALINORM 06/29/11 para. 106 and Appendix XXIII).

Governments and interested international organizations wishing to propose amendments or comments on the above documents should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the procedure for the Elaboration of Codex Standards including Consideration of any Statements relating to Economic Impact (*Codex Alimentarius Procedural Manual*, Fifteenth Edition). Comments should be forwarded to the Secretary, Codex Alimentarius Commission, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org preferably), **not later than 31 May 2006.**

Proposed Draft Standards and Related Texts at Step 5

1. *Proposed Draft Model Export Certificate for Milk and Milk Products* (ALINORM 06/29/11 para. 143 and Appendix XXIV);

Governments and interested international organizations wishing to propose amendments or comments on the above document should do so in writing in conformity with the Procedures for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Fifteenth Edition). Comments should be forwarded to the Secretary, Codex Alimentarius Commission, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org preferably), **not later than 31 May 2006.**

PART B: REQUEST FOR COMMENTS AND INFORMATION

Methods of Analysis and Sampling for milk and milk products (ALINORM 06/29/11 para. 167)

Governments and interested international organizations are invited to provide comments on the above. Comments should be forwarded to Ms. Audrey Taulalo, Codex Committee on Milk and Milk Products, New Zealand Food Safety Authority, P.O. Box 2835 Wellington, New Zealand Fax +64 4 463 2583 - E-mail: audrey.taulalo@nzfsa.govt.nz with a copy to the Secretary, Codex Alimentarius Commission, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org preferably) for **not later than 30 September 2007.**

CONTENTS

SUMMARY AND CONCLUSIONS	page v
LIST OF ABBREVIATIONS	page viii
REPORT OF THE 7 TH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS	page 1
SUMMARY STATUS OF WORK	page 22
	Paragraph
INTRODUCTION	1
OPENING OF THE SESSION	2
ADOPTION OF THE AGENDA (Agenda Item 1)	3 - 6
MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)	7 - 21
CONSIDERATION OF DRAFT CODEX STANDARDS AND RELATED TEXTS AT STEP 7 (Agenda Item 3)	
Draft Amendments to Section 2 “Description” of the General Standard for Cheese (Agenda Item 3a)	22 - 25
Draft Standards for a Blend of Evaporated Skimmed Milk and Vegetable Fat; a Blend of Skimmed Milk and Vegetable Fat in Powdered Form; and a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (Agenda Items 3 b-d)	26 - 39
Draft Revised Standards for Cheddar (C-1) and Danbo (C-3) (Agenda Items 3 e-f)	40 - 64
Draft Revised Standard for Whey Cheese (Agenda Item 3g)	65 - 71
CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AND RELATED TEXTS AT STEP 4 (Agenda Item 4)	
Proposed Draft Revised Standards for Edam (C-4); Gouda (C-5); Havarti (C-6); Samsø (C-7); Emmental (C-9); Tilsiter (C-11); Saint-Paulin (C-13); Provolone (C-15); Cottage Cheese (C-16); Coulommiers (C-18); Cream Cheese (C-31); Camembert (C-33); Brie (C-34); and Proposed Draft Standard for Mozzarella (Agenda Items 4 a-n)	72 - 85
Proposed Draft Template for Fermented Milk Drinks Provisions (Agenda Item 4o)	86 - 97
Proposed Draft Standard for Dairy Spreads (Agenda Item 4p)	98 - 106
Proposed Draft Standard for Processed Cheese (Agenda Item 4q)	107 - 120
Proposed Draft Model Export Certificate for Milk and Milk Products (Agenda Item 4r)	121 - 145
SPECIFIC FOOD ADDITIVES LISTING FOR THE CODEX STANDARD FOR FERMENTED MILKS (Agenda Item 5)	146 - 150
DISCUSSION PAPER ON NAMING OF NON-STANDARDISED DAIRY PRODUCTS (Agenda Item 6) ...	151 - 155
DISCUSSION PAPER ON THE AMENDMENT TO THE LIST OF ADDITIVES INCLUDED IN THE CODEX STANDARD FOR CREAMS AND PREPARED CREAMS (Agenda Item 7)	157 - 159
OTHER BUSINESS AND FUTURE WORK (Agenda Item 8)	
Methods of Analysis and Sampling for Milk and Milk Products (Agenda Item 8a)	160 - 173
DATE AND PLACE OF NEXT SESSION (Agenda Item 9)	174

LIST OF APPENDICES

Appendix I :	List of Participants.....	page 24
Appendix II :	Draft Amendment to the Codex General Standard for Cheese	page 37
Appendix III :	Draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	page 38
Appendix IV :	Draft Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	page 42
Appendix V :	Draft Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	page 46
Appendix VI :	Draft revised Standard for Cheddar (C-1)	page 50
Appendix VII :	Draft revised Standard for Danbo (C-3)	page 55
Appendix VIII :	Proposed draft Standard for Whey Cheese	page 60
Appendix IX :	Proposed draft revised Standard for Edam (C-4)	page 63
Appendix X :	Proposed draft revised Standard for Gouda (C-5)	page 68
Appendix XI :	Proposed draft revised Standard for Havarti (C-6)	page 73
Appendix XII:	Proposed draft revised Standard for Samsø (C-7)	page 78
Appendix XIII :	Proposed draft revised Standard for Emmental (C-9)	page 83
Appendix XIV :	Proposed draft revised Standard for Tilsiter (C-11)	page 89
Appendix XV :	Proposed draft revised Standard for Saint-Paulin (C-13)	page 94
Appendix XVI :	Proposed draft revised Standard for Provolone (C-15)	page 99
Appendix XVII :	Proposed draft revised Standard for Cottage Cheese (C-16)	page 104
Appendix XVIII :	Proposed draft revised Standard for Coulommiers (C-18)	page 109
Appendix XIX :	Proposed draft revised Standard for Cream Cheese (C-31)	page 113
Appendix XX:	Proposed draft revised Standard for Camembert (C-33)	page 119
Appendix XXI :	Proposed draft revised Standard for Brie (C-34)	page 123
Appendix XXII :	Proposed draft Standard for Mozzarella	page 127
Appendix XXIII :	Proposed draft revised Standard for Dairy fat Spreads	page 133
Appendix XXIV:	Proposed draft Export Model Certificate for Milk and Milk Products	page 139
Appendix XXV:	Food Additive Listing for the Codex Standard for Fermented Milks	page 145
Appendix XXVI :	Methods of Analysis for milk and Milk Products	page 148
Appendix XXVII :	Project document for New Work on Amendment to the list of Food Additives included in the Codex Standard for Creams and Prepared Creams	page 165
Appendix XXVIII :	Proposed Timeframe for the Completion of Work	page 167

SUMMARY AND CONCLUSIONS

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

Matters for Adoption by the 29th Session of the Codex Alimentarius Commission:

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

- Amendment to Section 2 “Description” of the Codex General Standard for Cheese (para. 25 and Appendix II);
- Draft Standards for a Blend of Evaporated Skimmed Milk and Vegetable Fat; a Blend of Blend of Skimmed Milk and Vegetable Fat in Powdered Form; and a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (para. 39 and Appendices III-V);
- Draft revised Standards for Cheddar (C-1) and Danbo (C-3) (para. 64 and Appendices VI-VII);
- Draft revised Standard for Whey Cheeses (para. 71 and Appendix VIII).

The Committee recommended the following draft Standards for adoption at Step 5/8:

- Proposed draft revised Standards for Edam (C-4); Gouda (C-5); Havarti (C-6); Samso (C-7); Emmental (C-9); Tilsiter (C-11); Saint-Paulin (C-13); Provolone (C-15); Cottage Cheese (C-16); Coulommiers (C-18); Cream Cheese (C-31); Camembert (C-33); Brie (C-34); proposed draft Standard for Mozzarella (para. 84 and Appendices IX-XXII);
- Proposed draft Standard for Dairy Fat Spreads (para. 105 and Appendix XXIII);

The Committee recommended the following text for adoption at Step 5:

- Proposed draft Model Export Certificate for Milk and Milk Products (para. 142 and Appendix XXIV).

Matters for Consideration of the Commission:

The Committee:

- requested the Commission to amend the Standard for Whey Powders (CODEX STAN A-15-1995, Rev. 1-2003) to include the provision for benzoyl peroxide (para. 21);
- to request the Commission to amend the Codex *General Standard for Cheese* (CODEX STAN A-6-1978, Rev.1-1999) and other relevant texts as appropriate to specifically refer to the Codex *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004) and to delete the provisions contained in Section 6.2 as already covered by the new Code (paras 36-37);
- agreed to forward a project document on amendment to the list of food additives included in the Codex *Standard for Creams and Prepared Creams* (CODEX STAN A-9-1976, Rev.1-2003) for approval as new work under the accelerated procedures (para. 158 and Appendix XXVII).

Matters of Interest to the Commission:

The Committee:

- reiterated its position that there is a need for a consistent application of the conversion factor used for the calculation of milk protein throughout Codex and continued to support the nitrogen conversion factor of 6.38 as scientifically justified. Given that CCFSDU was discussing the applications of a different factor in the elaboration of a standard for infant formula, the Committee recommended that the issue of consistency be recognized by the Commission, with referral of the following question to CCMAS: what is the appropriate factor to be used when converting nitrogen content to protein content when analysing milk protein in the context of current methods of analysis? (paras 17-18);

- agreed that work on fermented milk drinks will be included in the *Codex Standard for Fermented Milks* and with the clear understanding that the scope of this work would be limited to the development of provisions for fermented milk drinks without re-opening any discussion on the provisions currently included in the Standard. It was further agreed to return the renamed proposed draft Amendment to the *Codex Standard for Fermented Milks* pertaining to Composite Fermented Milk Drinks to Step 2 for redrafting by an electronic Working Group led by Indonesia for circulation, comments at Step 3 and further consideration at the next Session (paras 89 and 96);
- agreed to return the proposed draft Standard for Processed Cheese to Step 2 for redrafting by a physical Working Group led by New Zealand for circulation, comments at Step 3 and further consideration at the next Session. (para. 119);
- agreed to establish a physical Working Group led by the European Community, to be held immediately prior to its next session, to consider the draft Model Export Certificate for Milk and Milk Products along with the comments submitted at Step 6 (para. 143);
- agreed that the United States would revise the food additive provisions of the *Codex Standard for Fermented Milks* related to flavoured fermented milks for circulation for comments and consideration by its next Session (para. 149);
- agreed to discontinue consideration of the issue related to the of naming non-standardised dairy products (para. 154);
- agreed to request information on methods of analysis and sampling required in standards for milk and milk products through a circular letter and to request the IDF/ISO Working Group on Method of Analysis and Sampling to prepare a list of methods required in the standards currently being elaborated by the Committee and to review the current methods of analysis and sampling for milk and milk products and provide recommendations on updates to the lists (para. 167);
- expressed its concern that the current lack of appropriate sampling plans for milk and milk products could lead to a variety of interpretations, which would create problems in ensuring consumer's protection and fair trade practices and it agreed to establish an electronic Working Group led by New Zealand that would prepare a discussion paper on sampling plans for milk products in the presence of significant measurement error for consideration by its next Session (para. 173).

Matters of Interest to the other Codex Committees and Task Forces:

Executive Committee

The Committee:

- agreed to forward a table compiling all the information regarding the timeframe for the completion of the ongoing work to the 58th Session of the Executive Committee (para 16 and Appendix XXVIII).

Codex Committee on Food Labelling (CCFL)

The Committee:

- expressed its concern about the implications of the establishment of a definition for trans fatty acids to its work and requested CCFL to take these concerns into account (para. 20);
- forwarded to CCFL the sections on labelling of the draft Standards for a Blend of Evaporated Skimmed Milk and Vegetable Fat; a Blend of Skimmed Milk and Vegetable Fat in Powdered Form; and a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat for endorsement (para. 39 and Appendices III-V);
- forwarded to CCFL the sections on labelling of the draft and proposed draft standards for individual cheese for endorsement along with the clarification regarding the mandatory country of origin labelling provisions (paras 57-60, 64, 85 and Appendices VI-VII, IX-XXII);
- forwarded to CCFL the section on labelling of the proposed draft Standard for Dairy Fat Spreads for endorsement (para. 105 and Appendix XXIII).

Codex Committee on Food Additives and Contaminants (CCFAC)

The Committee:

- requested CCFAC to revise the Codex Class Names and International Numbering System for Food Additives (CAC/GL 36-1989) to associate the food additives functional class “Stabilizer” to potassium chloride (INS 508), calcium chloride (INS 509), calcium citrates (INS 333), propylene glycol alginate (INS 405) and sodium dihydrogen citrate (INS 331i) and the food additive functional class “Acidity Regulator” to sodium lactate (INS 325) (para. 35);
- forwarded to CCFAC the sections on additives of the draft Standards for a Blend of Evaporated Skimmed Milk and Vegetable Fat; a Blend of Skimmed Milk and Vegetable Fat in Powdered Form; and a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat for endorsement and requested that CCFAC provide guidance on how to integrate the food additive provisions into the *Codex General Standard for Food Additives* (GSFA) (para. 39 and Appendices III-V);
- requested CCFAC to place paprika oleoresin (INS 160c) on its priority list for JECFA review and to identify the availability of information and data necessary for JECFA to evaluate the use of paprika oleoresin as a colour in food (para. 45);
- forwarded to CCFAC the sections on additives of the draft and proposed draft standards for individual cheese for endorsement (paras 64, 85 and Appendices VI-VII, IX-XXII);
- forwarded to CCFAC the section on additives of the proposed draft Standard for Dairy Fat Spreads for endorsement (para. 105 and Appendix XXIII);
- forwarded the lists of food additive provisions for use in plain and in heat-treated fermented milks of the Codex Standard for Fermented Milks to CCFAC for endorsement (para. 148 and Appendix XXV).

Codex Committee on Methods of Analysis and Sampling

The Committee:

- forwarded to CCMAS the list of methods of analysis and sampling for standards currently being elaborated and the updated list of methods of analysis and sampling for dairy products for endorsement (para. 168 and Appendix XXVI).

Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS)

The Committee:

- agreed to request CCFICS to comment on consistency of the proposed draft Model Export Certificate for Milk and Milk Products with the *Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates* (CAC/GL 38-2001, Rev.1-2005) (para. 144 and Appendix XXIV).

LIST OF ABBREVIATIONS USED IN THIS REPORT

ADI	Acceptable Daily Intake
AOAC	Association of Official Analytical Chemists
CAC/GL	Codex Alimentarius Commission / Guidelines
CAC/RCP	Codex Alimentarius Commission / Recommended International Code of Practice
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFAC	Codex Committee on Food Additives and Contaminants
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCMMP	Codex Committee on Milk and Milk Products
CCNSFDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CL	Circular Letter
CRD	Conference Room Document
EDA	European Dairy Association
EC	European Community
FAO	Food and Agriculture Organization of the United Nations
FDM	Fat in Dry Matter
GI	Geographical Indication
GMP	Good Manufacturing Practice
GSDT	Codex General Standard for the Use of Dairy Terms
GSFA	Codex General Standard for Food Additives
GSLPF	Codex General Standard for the Labelling of Prepackaged Foods
JECFA	Joint FAO/WHO Expert Committee on Food Additives
IDF	International Dairy Federation
INS	International Number System
ISO	International Organization for Standardization
OIE	World Organisation for Animal Health
PDO	Protected Designation of Origin
WHO	World Health Organization
USA	United States of America

INTRODUCTION

1. The seventh Session of the Codex Committee on Milk and Milk Products was held in Queenstown, New Zealand, from 27 March to 1 April 2006 at the kind invitation of the Government of New Zealand. The Session was chaired by Dr Steve Hathaway, Director of the Science Group, New Zealand Food Safety Authority. The Session was attended by delegates from 59 Member countries and one Member organization, and 4 international organizations. The List of Participants is attached at Appendix I.

OPENING OF THE SESSION

2. Dr Steve Hathaway opened the session and welcomed the participants on behalf of the Government of New Zealand.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

3. The Committee adopted the Provisional Agenda as proposed. It noted that item 5 should refer to the Codex *Standard for Fermented Milks* and not to Fermented Milk Products and agreed to discuss item 3 (g) before items 3 (e) and (f).

4. In order to expedite its work it agreed to establish *ad hoc* working groups on Food Additives² and on Dairy Spreads³.

5. The Committee agreed that the *ad hoc* Working Group on Food Additives would develop recommendations on food additive provisions related to items 3 b-d (blends), items 3 e-f and 4 a-n (individual cheese standards) and item 5 (fermented milks); take a horizontal approach and focus its work on identifying food additive functional classes that are technologically necessary; and develop recommendations that, to the extent possible, reference the Codex General Standard for Food Additives (GSFA).

6. The Delegation of the European Community presented CRD 1 on the division of competence between the European Community and its Member States according to paragraph 5, Rule II.5 of the Rules of Procedure of the Codex Alimentarius Commission.

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)⁴

7. The Committee noted Matters Referred by the 27th and 28th Session of the Codex Alimentarius Commission, the 57th Session of the Executive Committee and other Codex Committees regarding the proposed draft Standards adopted at Step 5 and advanced to Step 6 by the 27th Session of the Commission; the response of the Commission on the proposal for a new Standard on Parmesan Cheese; the clarification on the time-bound decision-making; the request by the 57th Session of the Executive Committee to be informed of the proposed timeframe for completion of all items approved as new work prior to 2004; the status of endorsements and the clarifications requested by the Codex Committee on Food Additives and Contaminants (CCFAC), Codex Committee on Food Labelling (CCFL) and Codex Committee on Methods of Analysis and Sampling (CCMAS); and the question of the nitrogen conversion factor currently proposed in the draft Standard on Infant Formula by the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU).

¹ CX/MMP 06/7/1.

² United States of America (chair), Australia (rapporteur), Canada, European Community, France, Japan, Malaysia, Mexico, Nepal, Netherlands, New Zealand, Switzerland, Thailand and IDF.

³ European Community (chair), Australia, Brazil, Canada, France, Malaysia, New Zealand, Spain, Thailand, United Kingdom and United States of America.

⁴ CX/MMP 06/7/2; CRD 10 (Comments by India and IDF).

8. In particular the Committee commented and/or made decisions on the following matters:

New Standard on Parmesan Cheese

9. Following the response of the Commission to questions forwarded by the 6th Session of the Committee, this matter was not discussed. However, statements were made by the Delegations of the United States of America and the European Community as follows:

10. The Delegation of the United States of America (USA) informed the Committee that in light of the opinion of the legal offices of FAO and WHO on the questions related to geographic indications and PDOs referred by this Committee at its 6th Session and the conclusion drawn by the Commission Chairperson at its 28th Session and so that the autonomy and integrity of the mandate of the Commission was not undermined by the prolonging of this debate and the ongoing work of this Committee was facilitated, the United States requested that the Committee adopt and follow the opinions provided by the legal offices of the FAO and WHO.

11. These legal opinions stated that "...the Statutes of the Codex Alimentarius Commission, the provisions on the elaboration of Codex Standards and related texts and the Criteria for the Establishment of Work Priorities do not contain any clauses whereby, in deciding whether a standard should be prepared, under the above reference framework, the Commission and its subsidiary bodies should be restricted by any national or related legislation regarding the protection of geographical indications adopted by its Members" and furthermore stated that "Accordingly, the fact that Parmigiano-Reggiano is registered as a Protected Designation of Origin would not preclude a majority of the Members of the Codex Alimentarius Commission from deciding to elaborate a Codex standard on parmesan cheese, if applicable criteria for acceptance of new work have been met and that "there are no requirements to the effect that aspects of intellectual property protection, e.g., trademarks, certification marks, geographical indications (GIs) or PDO's be considered as criteria to be taken into consideration by Codex when deciding on acceptance of new work or adopting standards".

12. The United States further recommended that the Committee expressly acknowledged and accepted the summary conclusions provided by the Commission Chairperson when deliberating upon work in this Committee.

13. The Delegation of the European Community (EC) stated that it had expressed its reservation during the 28th Session of the Commission on the opinion of the legal offices of FAO and WHO stating that it was not complete (ALINORM 05/28/41, paragraph 172). The opinion expressed by the legal services of FAO and WHO had not been adopted by the Commission, and the EC therefore considered that it could not be interpreted as the opinion expressed by the Commission as such. It was only one of the elements of the debate that took place in the Commission, and it should not be considered in isolation. The result of the debate had been the decision to hold the issue in abeyance, essentially due to the divergent opinions of the members on the issue (ALINORM 05/28/41, paragraph 174).

14. Further, it was the view of the EC that the opinion of the legal services only stated a "strictly legal point of view" and that this view was limited, as wider considerations including property rights of third parties, had to be taken into account. In addition, the opinion of the legal services was stated to be, at paragraph 20, "without prejudice to the fulfilment of all relevant criteria and procedural requirements for the elaboration of standards, including the need for a document on the basis of which the Commission would take its decision". From a legal and policy point of view, the EC believed that the opinion of the legal services should not undermine intellectual property rights such as trademarks, patents or geographical indications.

15. The statements by the United States and the European Community were noted but no conclusion was drawn by the Committee.

Proposed timeframe for completion of all items approved as new work prior to 2004

16. The Committee agreed to discuss the timeframe for the completion of work under each relevant item and to send to the 58th Session of the Executive Committee a table compiling all the information (see Appendices XXVIII).

Nitrogen Conversion Factor

17. The Committee had already established the use of 6.38 as the nitrogen conversion factor in all milk product standards adopted by the Commission addressing protein content and this had support in the scientific literature. The Committee reiterated its position that there is a need for a consistent application of the conversion factor used for the calculation of milk protein throughout Codex and the Committee continues to support the nitrogen conversion factor of 6.38 as scientifically justified.

18. Given that CCNFSDU was discussing the applications of a different factor in the elaboration of a standard for infant formula, the Committee recommended that the issue of consistency be recognized by the Commission, with referral of the following question to CCMAS: what is the appropriate factor to be used when converting nitrogen content to protein content when analysing milk protein in the context of current methods of analysis?

Others

Definition of trans fatty acids

19. The Delegation of Switzerland drew the attention of the Committee to the definition of trans fatty acids the inclusion of which in Codex texts is to be discussed at the 34th Session of CCFL (1-5 May 2006). The Observer of the European Dairy Association (EDA) stated that this definition did not take into account the physiological differences between the various trans fatty acids. New scientific research on this was underway, particularly on trans fatty acids occurring naturally in milk. EDA is of the opinion that the CCFL meeting should postpone the inclusion of this definition pending the findings of this research.

20. The Committee expressed its concern about the implications of the establishment of a definition for trans fatty acids to its work and requested CCFL to take these concerns into account.

Benzoyl Peroxide

21. The Committee noted that following the positive safety evaluation of benzoyl peroxide by JECFA, the 37th Session of CCFAC forwarded the provision for benzoyl peroxide to the 28th Session of the Commission for inclusion in the GSFA in food category 01.8.2 (dried whey and whey products, excluding whey cheeses) at an ML of 100mg/kg. In view of the above, the Committee requested the 29th Session of the Commission to amend the Standard for Whey Powders (CODEX STAN A-15-1995, Rev. 1 – 2003) to include the provision for benzoyl peroxide.

CONSIDERATION OF DRAFT CODEX STANDARDS AND RELATED TEXTS AT STEP 7 (Agenda Item 3)

DRAFT AMENDMENT TO SECTION 2 “DESCRIPTION” OF THE CODEX GENERAL STANDARD FOR CHEESE (Agenda Item 3a)⁵

22. The Committee recalled that at its 6th session it had agreed to retain the draft Amendment to Section 2 “Description” of the Codex *General Standard for Cheese* at Step 7 and to request comments on values for minimum protein content in cheese, justification for these values and the means of their expression (e.g. as on a dry matter basis or mass by mass basis) with the understanding that this information would facilitate discussion at the next Session⁶.

23. The Committee noted: that the establishment of a minimum protein level for cheese had been widely discussed without reaching agreement on a numerical value for minimum protein content; that a numerical value for minimum protein content was not specified in other standards for cheeses; and that, since it was possible to make cheese with a very low protein level, there was a risk that a numerical value for minimum protein content would exclude some types of cheeses currently in international trade.

⁵ ALINORM 04/27/11, Appendix II; CL 2005/14-MMP, Part B; CX/MMP 06/7/3 (Comments in response to CL 2004/15-MMP by Argentina, Brazil, New Zealand, Uruguay and Venezuela); CRD 2 (Comments by Philippines); CRD 11 (Comments by European Community).

⁶ ALINORM 04/27/11, para. 22.

24. Therefore, the Committee supported the proposed approach that protein content of cheese should not be subject to a quantitative limit but should be distinctly higher than the protein level of the blend of the milk materials, listed in Section 2.1 (a) “Description” of the Codex *General Standard for Cheese*, from which the cheeses are made.

Status of the Draft Amendment to Section 2 (Description) of the Codex General Standard for Cheese

25. The Committee agreed to forward the draft Amendment to the 29th Session of the Commission for adoption at Step 8 (see Appendix II).

DRAFT STANDARDS FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT; FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM; AND FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT (Agenda Item 3 b-d)⁷

26. The Committee recalled that the 27th Session of the Commission adopted the texts at Step 5 and advanced them to Step 6⁸; that the 33rd Session of CCFL endorsed the labelling provisions as proposed in the three draft standards and asked the Committee to consider whether the second paragraph of section 7.2 “Declaration of total fat content” required further clarification or amendment, with the understanding that any amendment would be referred back to the CCFL for endorsement⁹; and that the 37th Session of CCFAC endorsed some of the food additives provisions in the three draft standards and returned others to the Committee.¹⁰

General Comments

27. The Committee considered the referral of the 33rd Session of CCFL and agreed to amend the paragraph in the three draft standards according to a proposal of the Delegation of Canada that had been agreed by its 6th Session but had not been recorded in the report of that session. The proposal aimed at clarifying that “When required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement”. The Delegation of Malaysia expressed its reservation to this decision as it was of the opinion that it would be more appropriate to refer to “the common name of vegetable fat and vegetable oil”.

28. In addition to some minor editorial amendments, the Committee agreed to the following changes to the three draft Standards:

Section 1 “Scope”

29. The Committee agreed to expand the scope of the standard to include products intended for further processing so as not to limit the technological usage of the products and for consistency with the scope of other standards.

Section 3 “Essential Composition and Quality Factors”

30. The Committee deleted milkfat products from the list of raw materials (Section 3.1) in recognizing that the scope of the standard was to cover blends of evaporated skimmed milk and vegetable fat only and that the addition of milkfat was not allowed in the products covered by the Standard.

31. In noting that the 37th Session of CCFAC did not endorse the use of potassium chloride because salt substitutes was not an additive functional class, the Committee added potassium chloride to the list of permitted ingredients (Section 3.2) as a salt substitute.

⁷ ALINORM 04/27/11, Appendices III, IV, V; CL 2004/28-MMP; CX/MMP 07/7/4 (Comments at Step 6 by Argentina, Australia, Canada, European Community, France, United States of America and Venezuela); CX/MMP 06/7/4 Add.1 (Comments at Step 6 submitted by European Community and India); CRD 2 (Comments by Cuba, India, Indonesia, Malaysia, Philippines and IDF); CRD 14 Revised (Recommendations of the *ad hoc* Working Group on Food Additives).

⁸ ALINORM 04/27/41, paras 75-76 and Appendix IV.

⁹ ALINORM 05/28/22, paras 14-19.

¹⁰ ALINORM 05/28/11, para. 44 and Appendix V.

32. In Section 3.4 “Composition” the name of category “Blend of Evaporated Partly Skimmed Milk and Vegetable Fat” was changed to “Reduced Fat Blend of Evaporated Skimmed Milk and Vegetable Fat” for clarity and consistency with the scope of the Standard. For consistency, the same amendment was made in Section 7.1 “Name of the Food” The other two standards were amended accordingly.

33. In Section 3.4 of the proposed draft Standard for Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat, the Committee agreed to a minimum total fat content of 8% for category “Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat” and removed the square brackets around this figure.

Section 4 “Food Additive”

34. The Committee agreed to include the lists of food additives recommended by the *ad hoc* Working Group on Food Additives (see para. 5) as contained in CRD 14. It agreed that INS 332 Potassium Citrate should be listed as individual food additives (i.e. INS 332i-ii).

35. The Committee endorsed the recommendation of the *ad hoc* Working Group to request the CCFAC to revise the Codex *Class Names and International Numbering System for Food Additives* (CAC/GL 36-1989) (INS System) to associate the food additives functional class “Stabilizer” to potassium chloride (INS 508), calcium chloride (INS 509), calcium citrates (INS 333), propylene glycol alginate (INS 405) and sodium dihydrogen citrate (INS 331i) and the food additive functional class “Acidity Regulator” to sodium lactate (INS 325).

Section 6 “Hygiene”

36. In view of the adoption of the Codex *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004) by the 27th Session of the Commission, the Committee agreed to revise this section to specifically refer to the Code and to delete the provisions contained in Section 6.2 as already covered by the new Code.

37. In taking this decision the Committee agreed to amend all the other texts related to milk products accordingly and to request the Commission to amend the Codex General Standard for Cheese (CODEX STAN A-6-1978, Rev.1-1999) and other relevant texts as appropriate.

Section 7 “Labelling”

38. The Delegation of Malaysia proposed to reinsert the reference to the examples of other names of products in Section 7.1 “Name of the food” in order to prevent any misconception about products already in the market place and to avoid confusion among regulators and consumers as to these names (e.g. filled milk) which had a long history of use in some Member Countries. The Committee recalled the discussion at its 6th Session that led to the decision to delete the examples and did not support the reinsertion. The Delegation of Malaysia expressed its reservation to this decision.

Status of the Draft Standards for a Blend of Evaporated Skimmed Milk and Vegetable Fat; a Blend of Skimmed Milk and Vegetable Fat in Powdered Form; and a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat

39. The Committee agreed to forward the draft standards to the 29th Session of the Commission for adoption at Step 8 (see Appendices III, IV and V). It also agreed to forward the revised sections on Additives and Labelling to the relevant Committees for their endorsement. The Committee agreed to request that CCFAC provide guidance on how to integrate the food additive provisions into the Codex *General Standard for Food Additives* (GSFA).

DRAFT REVISED STANDARDS FOR CHEDDAR (C-1) AND DANBO (C-3) (Agenda Item 3 e-f)¹¹

40. The Committee recalled that the 27th Session of the Commission adopted the two texts at Step 5 and advanced them to Step 6¹²; the 33rd Session of CCFL asked the Committee to reconsider section 7.2 and in particular to clarify the mandatory country of origin labelling provisions and endorsed all other labelling provisions in both standards¹³; the 37th Session of CCFAC endorsed some of the food additives provisions in the two draft standards and returned others to the Committee for further consideration and clarification.¹⁴

General Comments on All Individual Cheese Standards

41. There was general agreement in the Committee that the for all cheese standards should, as far as possible, be finalized together, but in accordance with the review carried out by the 55th Session of the Executive Committee, that this decision should in no way delay the finalisation of any of the standards if there was no consensus on some of them.

42. With regard to the food additives (Section 4), the Committee considered the recommendations of the *ad hoc* Working Group on Food Additives (see para. 5) as proposed in CRD 15.

43. The Delegation of the European Community, supported by several other delegations, made the following proposals to amend the lists of food additives proposed by the *ad hoc* Working Group:

- For Unripened Cheese: (*EC amendments to be added*)

INS 235: maximum level of pimaricin of 1 mg/dm²; INS 280-283: GMP for use for surface treatment only; INS 350-352, INS 577-578, INS 338, and INS 331i, 332i and 333i: not permitted in mozzarella.

Stabilizers - INS 338, 339, 340, 341, 342, 343 and 450-452: 2000 mg/kg singly or in combination, expressed as P₂ O₅ for cottage cheese and cream cheese, but not permitted for mozzarella; INS 413, 417 and 466: not permitted in mozzarella.

Emulsifiers – INS 405: not permitted.

Colours – No colours permitted in unflavoured unripened cheese, including INS 140, 141i and 141ii.

Anticaking agents: INS 551-560: not permitted in mozzarella.

- For Ripened Cheese:

Colours – INS 171 no allowed.

Preservatives – INS 200-203: only permitted for prepacked/sliced cheeses; INS 235: permitted at 1mg/dm² only.

Anticaking agents – INS 551-559: only permitted for sliced or grated cheeses.

¹¹ ALINORM 04/27/11, Appendices Vi and VII; CL 2004/28-MMP; CX/MMP 07/7/4 (Comments at Step 6 by Argentina, Australia, Canada, European Community, France, United States of America and Venezuela); CX/MMP 06/7/4 Add.1 (Comments at Step 6 submitted by European Community and India); CRD 2 (Comments by Cuba, India, Indonesia, Malaysia, Philippines and IDF); CRD 3 (Comments by IDF); CRD 10 (Comments by IDF); CRD 11 (Comments by European Community); CRD 15 (Recommendations of the *ad hoc* Working Group on Food Additives).

¹² ALINORM 04/27/41, paras 75-76 and Appendix IV.

¹³ ALINORM 05/28/22, paras 20-21.

¹⁴ ALINORM 05/28/11, paras 44-45 and Appendix V.

44. The Committee agreed to replace the current list of food additives with those proposed by the *ad hoc* Working Group. The Committee agreed to delete paprika oleoresin from lists of food additives of the individual cheese Standards and to reconsider its inclusion once evaluated by JECFA as a colour. The Delegation of Austria, speaking on behalf of the 15 European Community Member States present at the Session, supported the view expressed by the Delegation of European Community, and, in the interest of making progress on this text, expressed its general reservation with regard to the decision on the additives section taken by the Committee. This was supported by the Delegation of Switzerland.

45. The Committee requested CCFAC to place paprika oleoresin (INS 160c) on its priority list for JECFA review and to identify the availability of information and data necessary for JECFA to evaluate the use of paprika oleoresin as a colour in food.

Draft revised Standard for Cheddar (C-1)

46. The Committee considered the document section by section and in addition to some minor editorial amendments and amendments to the Spanish and French version, agreed to the following changes

Section 2 “Description”

47. The Committee agreed to amend footnote 1 to clarify that the rind in “cheese without rind” had not been removed prior to sale. In the second paragraph, after a long debate, on the need to use ripening enhancing enzymes and in order to recognise future technological developments, it was agreed to retain the text “including the addition of ripening enhancing enzymes” and to remove the square brackets. The Committee agreed that this amendment applied to all individual standards for ripened cheese varieties. The Delegations of Switzerland and Germany expressed their reservations with this decision. The delegation of France expressed reservations with this decision as it was of the view that the use of ripening enhancing enzymes should be considered on a standard by standard basis.

48. The last sentence was amended to clarify that Cheddar intended for further processing needed not exhibit the same extent of ripening when justified through technical and/or trade needs. The Committee agreed that these changes would apply horizontally to all other individual cheese standards where these provisions occurred.

Section 3.2 “Permitted Ingredients”

49. The Committee noted that potassium chloride had been removed from the list of food additives because there was not a functional class for salt substitutes. Therefore, it agreed to include potassium chloride in Section 3.2 “Permitted ingredients” as a salt substitute along with sodium chloride.

50. The inclusion of calcium chloride was proposed, as a processing aid, in the list. In recognising that the use of processing aids in the manufacture of cheese was not limited to calcium chloride, the Committee agreed to add “safe and suitable processing aids” to the list of permitted ingredients.

51. The Committee agreed that these changes would apply horizontally to all other individual cheese standards.

Section 3.3 “Composition”

52. The Committee removed the square brackets and agreed on a reference level for milkfat in dry matter of 48% - 60%.

Section 4. Food Additives

53. The Committee agreed to amend the introductory statement to indicate that only those additive classes that were listed as technologically justified in the table of this section may be used. In accordance with its decision to include salt substitutes as permitted ingredients (see para. 31), it deleted salt substitutes from the table. The Committee agreed that these changes would apply horizontally to all other individual cheese standards.

Section 6 “Hygiene”

54. The Committee revised the section in accordance with its previous decision (see paras. 36-37).

Section 7.1 “Name of Food”

55. At the end of the third paragraph, the Committee agreed to amend the text regarding the expression of fat level by the inclusion of “*whichever is acceptable in the country of retail sale...*” to allow flexibility and to apply this amendment horizontally to all individual cheese standards. It agreed to remove the square brackets from footnote 3, in accordance to its decision on the reference level for milk constituent (see para. 52).

Section 7.2 “Country of Origin”

56. With regard to the request of the 33rd Session of CCFL to reconsider Section 7.2 “Country of Origin” and to clarify the mandatory country of origin labelling provisions, some countries were of the view that the provisions were not supportable for food safety reasons, increased compliance costs and did not provide benefits to consumers, and proposed to delete the provision. The Committee however agreed to retain the current wording of the Section in all individual cheese standards and to provide the following explanation for this decision to CCFL.

57. The C-Standards which were developed in the early 1960’s prior to the adoption of the Codex General Standard for the Labelling of Prepackaged Food¹⁵ (GSLPF) used the term “country of origin” as meaning the country in which the name first originated. The former approach used also included the principle that the “country of manufacture” (i.e. country of origin as described in the GSLPF) was to be declared in the case that the varietal cheese was manufactured in a country other than the country in which the name historically originated. Continuation of such usage now would be in conflict with the GSLPF, where “country of origin” means the country in which the product has been manufactured.

58. On the other hand, the individual standards currently under revision concern cheese varieties that are manufactured all over the world under the generic names specified by the respective standards (resulting from the evaluation of the 3rd CCMMP with regard to significance in trade). Section 4.5.1 of the GSLPF will not resolve disputes if the generic nature of these cheeses is disputed. Thus the CCMMP has proposed mandatory Country of Origin labelling independent of the geographical origin of the cheese varieties.

59. This was agreed upon in order to:

- ensure that henceforth the understanding of the term “country of origin” (i.e. country of manufacture) is consistent with the use in Section 4.5 of the GSLPF,
- ensure that henceforth the same labelling provisions apply to all manufacturers worldwide by abandoning the earlier approach which differentiated between countries in which the name was considered to have historically originated and any other country, and
- ensure that the maximum amount of information is provided since omission of country of origin information, in the case of these specific C-Standards, would mislead or deceive the consumer.

60. To conform with Section 8.1.2 of the GSLPF it is sufficient that the country of origin (i.e. country of manufacture) information is presented somewhere in the labelling and not necessarily in close proximity to the name of the food. As an example, a cheese could be described as being “produced in country X” or simply by mention of the name of the manufacturer, provided that any such mention of manufacturer also includes mention of the country of origin (i.e. country of manufacture).

61. The Delegation of New Zealand was of the opinion that this provision should not be applied horizontally to all individual cheese standards, but should be decided on a standard by standard basis. The Delegations of New Zealand and Australia expressed their reservations with the decision to retain mandatory country of origin labelling.

Section 7.3 “Declaration of milkfat content”

62. The Committee agreed to amend this section to be consistent with the wording of other adopted milk and milk product standards and to apply this amendment horizontally to all individual cheese Standards.

¹⁵ CODEX STAN 1-1985 (Rev.1 – 1991).

Draft revised Standard for Danbo (C-3)

63. The Committee considered the Standard section by section and only applied the horizontal changes previously agreed to.

Status of the Draft Revised Standards for Draft Cheddar (C-1) and Danbo (C-3)

64. The Committee agreed to advance the two draft Standards to Step 8 for adoption by the 29th Session of the Commission (see Appendices VI and VII). It also agreed to forward the sections on additives and labelling to the relevant Committees for their endorsement.

DRAFT REVISED STANDARD FOR WHEY CHEESE (Agenda Item 3g)¹⁶

65. The Committee noted that the 27th Session of the Commission had adopted the text at Step 5 and advanced it to Step 6¹⁷ and that the 33rd Session of CCFL and the 37th Session of CCFAC had endorsed respectively the labelling provisions and all the food additives provisions as proposed by the Committee.¹⁸

66. The Committee considered the document section by section and, in addition to minor editorial changes, agreed to the following changes:

Section 2 “Description”

67. In section 2.1, the Committee agreed to remove the square brackets from the sentence related to the ratio of whey protein to casein in products obtained through the coagulation of whey and to amend the sentence to state that the ratio should be “distinctly higher than that of milk” to recognise that the products covered by the standard were characterised by an enrichment of whey protein. It was also noted that the sentence was consistent with the language of the Codex *General Standard for Cheese* (Codex STAN A-6-1978, Rev.1-1999). The Delegation of Japan agreed with this proposal with the understanding that membrane techniques are included in the process of whey concentration as in Section 2 of this standard.

Section 3 “Essential Composition and Quality Factors”

68. The Committee included under section 3.2 “Permitted Ingredients” a new paragraph to indicate that sugars (limited by GMP) was a permitted ingredient only in products obtained through the concentration of whey by heat treatment.

69. It also agreed to include a new section 3.3 “Permitted Nutrients” to allow for the use of minerals and other nutrients in these products. The language of the new section was aligned with the text used in draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (see Agenda Item 3b).

Section 6 “Hygiene”

70. The Committee revised the section in accordance with its previous decision (see paras 36-37).

Status of the proposed draft revised Standard for Whey Cheese

71. The Committee agreed to forward the draft revised Standard to the 29th Session of the Commission for adoption at Step 8 (see Appendix VIII).

¹⁶ ALINORM 04/27/11, Appendix XXII; CL 2004/28-MMP; CX/MMP 07/7/4 (Comments at Step 6 by Argentina, Australia, Canada, European Community, France, United States of America and Venezuela); CX/MMP 06/7/4 Add.1 (Comments at Step 6 by European Community and India); CRD 2 (Comments by IDF); CRD 11 (Comments by European Community).

¹⁷ ALINORM 04/27/41, paras 75-76 and Appendix IV.

¹⁸ ALINORM 05/28/22, para 22; ALINORM 05/28/11, paras 44-45 and Appendix V.

CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AND RELATED TEXTS AT STEP 4 (Agenda Item 4)

PROPOSED DRAFT REVISED STANDARDS FOR EDAM (C-4); GOUDA (C-5); HAVARTI (C-6); SAMSO (C-7); EMMENTAL (C-9); TILSITER (C-11); SAINT-PAULIN (C-13); PROVOLONE (C-15); COTTAGE CHEESE (C-16); COULOMMIERS (C-18); CREAM CHEESE (C-31); CAMEMBERT (C-33); BRIE (C-34); PROPOSED DRAFT STANDARD FOR MOZZARELLA (Agenda Item 4a-n)¹⁹;

72. The Committee recalled that at its 6th Session the discussion on the Standard for Edam was discontinued due to time constraints and therefore all proposed draft revised Standards for individual cheeses were retained at Step 4 for further consideration at this Session.²⁰

73. The Committee was further reminded that horizontal changes agreed by the 6th Session also applied to the individual cheese Standards under this item²¹, namely:

- i) the deletion of the preamble;
- ii) the clarification of the last sentence by including reference to “manufacture” as well as “sold”; and the amendment of the footnote to make reference to the Annex to the Codex General Standard for Cheese and to replace “degree” with “extent” in Section 2. “Description”; and
- iii) the deletion of the second sentence of the Appendix.

74. In addition to the above changes and the horizontal changes agreed upon at this Session (see item 3e, f), the inclusion of the lists of food additives proposed by the *ad hoc* Working Group on Food Additives (see para. 5) and some minor editorial amendments, the Committee agreed to the following changes:

Draft revised Standard for Gouda (C-5)**Section 3.3 Composition**

75. In order clarify the use of the term “baby” gouda, it was agreed to specify a weight of less than 2.5 kg.

Draft revised Standard for Emmental (C-9)

76. The Delegation of Switzerland expressed its reservations with regard to the development of this Standard as it did not consider the denomination “Emmental” a generic name.

77. In noting the reservation expressed by the Delegation of Switzerland, the Delegation of the United States, supported by the Delegations of the Australia, Canada, Malaysia and New Zealand, expressed the view that “Emmental” was a generic name and that it has been considered as such for some time. These delegations further raised their concern that Protected Denomination of Origin (PDOs) and geographical indications continue to be raised in the Committee on standards for cheeses universally considered to be generic. The Observer of EDA stated that the name “Emmental” without any other qualifying term has to be considered as generic.

Section 2. “Description”

78. After a lengthy discussion on the permitted minimum weight and considering that several countries were producing Emmental of lower minimum weight (below 9 kg), the Committee agreed to amend this Section to indicate that countries in their territory could produce cheese of other weights provided it still maintains its physical, sensory and biochemical characteristics. The Delegation of France expressed its reservation with the decision to include ripening enhancing enzymes in the Standard for Emmental because it was of the view that their use should not be permitted in this product.

Draft revised Standard for Saint-Paulin (C-13)

79. In Section 2 “Description”, the Committee agreed to amend the footnote 1 to indicate that ripening film might be used in the manufacture of rindless cheese.

¹⁹ ALINORM 04/27/11, Appendices VIII-XXI.

²⁰ ALINORM 04/27/11, para. 79.

²¹ ALINORM 04/27/11, paras 58, 60, 61 and 73.

Draft revised Standard for Provolone (C-15)**Section 2 “Description”**

80. It was agreed to amend the temperatures for ripening from 12°C-20°C to 10°C-20°C in order to avoid the unnecessary use of additives. In addition, the last paragraph of this section was amended to indicate that the curd should be of a suitable pH for kneading and stretching. The Committee agreed to also apply this amendment to the Standard on Mozzarella.

Draft revised Standard for Cottage Cheese (C-16)**Section 7.1 “Name of the Food”**

81. The last sentence of the first paragraph was modified to more clearly illustrate that it was the consumer in the country of retail sale that should not be misled by the name of the product. It was agreed to also apply this amendment to the Standard on Cream Cheese.

82. It was agreed to delete “*dry curd cottage cheese*” from the first paragraph of this section and to amend the last paragraph, in order to indicate that “*dry curd*” or “*creamed*” referred to a style or nature of the food in order to permit the use of qualifiers which would allow for greater descriptive flexibility.

Draft revised Standard for Coulommiers (C-18)

83. It was agreed to add *Penicillium candidum* as another mould responsible for rind formation and maturation in Section 3.5 “Essential Ripening Procedure” and to apply this amendment to the other white-moulded cheeses, i.e. Brie and Camembert.

Draft revised Standard for Cream Cheese (C-16)

84. It was agreed that in the French and Spanish versions reference could be made to “*cream cheese*” in addition to the terms “*fromage à la crème*” and “*queso de nata*” and “*queso crema*”. It agreed to amend the title and section 7.1 “name of food” of the Standard to reflect this decision.

Status of the Proposed Draft revised Standards for Edam (C-4); Gouda (C-5); Havarti (C-6); Samsó (C-7); Emmental (C-9); Tilsiter (C-11); Saint-Paulin (C-13); Provolone (C-15); Cottage Cheese (C-16); Coulommiers (C-18); Cream Cheese (C-31); Camembert (C-33); Brie (C-34); Proposed Draft Standard for Mozzarella

85. The Committee agreed to advance the proposed draft Standards for individual cheeses to Step 5/8 for adoption by the 29th Session of the Commission (see Appendices IX-XXII) and to forward the proposed sections on additives and labelling to the relevant Committees for their endorsement.

PROPOSED DRAFT TEMPLATE FOR FERMENTED MILK DRINK PROVISIONS (Agenda Item 4o)²²

86. The Committee recalled that at its 6th Session it had agreed to circulate a template for Fermented Milk Drinks Provisions for comments at Step 3 and further consideration at its next session and to establish a Working Group, led by Indonesia, to consider how to proceed with the development of new work on Fermented Milk Drinks and prepare a proposal for the consideration at the next Session.²³

87. The Delegation of Indonesia presented the report of the Working Group (CX/MMP 07/6/6) which recommended that:

- the category of Fermented Milk Drinks be inserted into the Codex *Standard for Fermented Milks*;

²² ALINORM 04/27/11, Appendix XXIV; CL 2004/15-MMP, Part B; CX/MMP 06/7/5 (Comments at Step 3 by Argentina, Australia, Brazil, Iran, Japan, Mexico and Paraguay); CX/MMP 06/7/5, Add.1 (Comments at Step 3 by Kenya and Thailand); CX/MMP 06/7/6 (Discussion Paper on the Development of New Work on Fermented Milk Drinks); CRD 4 (Comments by Cuba, India, Indonesia, Mexico and Philippines); CRD 11 (Comments by European Community).

²³ ALINORM 04/27/11, para. 146.

- a new sub-category (sub-section 2.4) be created in the Standard for Fermented Milks in order to accommodate Fermented Milk Drinks;
- the accommodation of Fermented Milk Drinks within the Standard for Fermented Milks must in no way lead to re-opening of issues agreed. The only amendments to the Standard for Fermented Milks would be those required to accommodate the category of Fermented Milk Drinks;
- the provisions for Fermented Milk Drinks under discussion in the Committee should be integrated into the Standard for Fermented Milks only once they have been finalized by the Committee;
- when addressing the issue of Fermented Milk Drinks in the Committee the following title should be used: Provisions for Fermented Milk Drinks: Standard for Fermented Milks.

88. The majority of delegations supported the recommendation of the Working Group to develop provisions for Fermented Milk Drinks for inclusion in the Codex *Standard for Fermented Milks* (CODEX STAN 243-2003). Some delegations did not support this recommendation because the inclusion of the provisions for fermented milk drinks in the Standard would create confusion among consumers as to the nature of these products and could lead to substantial modifications of the Standard. Some other delegations were of the view that a decision on the inclusion of provisions for Fermented Milk Drinks in the Standard or the development of a separate standard should be considered only once the provisions for these products be finalized by the Committee.

89. In view of opinion of the majority of delegations, the Committee agreed to proceed with this work as proposed by the Working Group and with the clear understanding that the scope of this work would be limited to the development of provisions for fermented milk drinks for inclusion in the Codex *Standard for Fermented Milks* without re-opening any discussion on the provisions currently included in the Standard.

90. In considering the various sections of the proposed draft Template for Fermented Milk Drinks, the Committee made the following comments:

Title

91. The Committee agreed to change the title to: Proposed draft Amendment to the Codex Standard for Fermented Milks pertaining to Composite Fermented Milk Drinks.

Section 2 “Description”

92. The Committee debated on the minimum percentage of dairy ingredients. Some delegations expressed the view that products with the proposed dairy ingredient content of 40% would be misleading to consumers. It was reminded of the mandate of the 26th Session of the Commission to consider new work on fermented milk drinks²⁴. It was also noted that not all products with 50% or more dairy ingredients were covered by the Codex *Standard for Fermented Milks*.

93. The Committee noted that in the market there were fermented milk drinks, that were not covered by the Standard. In order to better understand the types of products to be covered by this new work, the Committee requested the International Dairy Federation (IDF) to conduct a review of the nature of drinkable fermented milk products that exist in the market and which were not covered by the Codex *Standard for Fermented Milks*.

94. It was noted that the provisions (e.g. raw materials; permitted ingredients) needed to be revised as to their content, language and presentation and to be presented in such a way to clearly separate them from the provisions currently contained in the Standard.

Section 7.1 “Name of the Food”

95. Some delegations were of the view that the Section needed to be entirely revised. It was observed that different names were used for these products, often coined/fanciful names; and that it would be preferable to not associate the term milk with the names of these products to avoid misleading the consumers.

²⁴ ALINORM 03/41, para.98.

Status of the proposed draft Template for Fermented Milk Drinks Provisions

96. The Committee agreed to return the renamed proposed draft Amendment to the Codex *Standard for Fermented Milks* pertaining to composite fermented milk drinks to Step 2 for redrafting by an electronic Working Group led by Indonesia²⁵. It agreed that the Working Group in redrafting the document would take into consideration the above discussion and the information provided by IDF (see para. 93). The revised document would be circulated for comments at Step 3 and consideration by the next Session of the Committee. It was agreed that the electronic Working Group would work in English only and would submit the document well in advance of the next Session to allow for adequate time for circulation for comments at Step 3.

97. The Committee indicated that this work would be completed by 2010 (by its 9th Session).

PROPOSED DRAFT STANDARD FOR DAIRY SPREADS (Agenda Item 4p)²⁶

98. The Committee recalled that at its 6th Session it had returned the proposed draft Standard for Dairy Spreads to Step 2 for redrafting by a Working Group led by the European Community on the basis of the discussion and written comments submitted at that Session, for circulation for comments at Step 3 and consideration at its current Session.²⁷

99. The Delegation of the European Community, leader of the *ad hoc* Working Group on Dairy Spreads (see para. 5) introduced the revised Standard for Dairy Fat Spreads as presented in CRD 13. It was noted that the work was based on a proposal contain in CRD 12, which had into taken account the written comments submitted.

100. The Committee discussed the draft revised Standard section by section and in addition to some minor editorial amendments agreed to the following changes:

Title of the Standard

101. The Committee agreed to the proposal of the Working Group to change the name of the Standard to “*Standard for Dairy Fat Spreads*”.

Section 4 “Food Additives”

102. Due to the concerns expressed on the list of food additives in Section 4, the Committee agreed to request the *ad hoc* Working Group on Food Additives (see para. 5) to develop recommendations for dairy fat spreads.

103. The Committee agreed with the list of food additives proposed by the Working Group in CRD16. It added to the list trisodium citrate (INS 331iii) limited by GMP.

Section 7.1 “Name of Food”

104. The Committee agreed to the deletion of “dairy spread” in Section 7.1.1 so that the name of the food would be “dairy fat spread” for consistency with the title and scope of the Standard.

Section 8 “Methods of Analysis”

105. The Committee removed the listed method from this Section as it was already included in the list of methods to be discussed under Agenda Item 8(a).

²⁵ With the assistance of Argentina, Austria, Belgium, Brazil, France, Germany, India, Italy, Japan, Kenya, Lithuania, Malaysia, Mexico, Nepal, Netherlands, New Zealand, Philippines, Thailand, United States of America, Vietnam, and IDF.

²⁶ CX/MMP 06/7/7; CX/MMP 06/7/7, Add.1 (Comments at Step 3 by Argentina, Australia, Canada, New Zealand and Venezuela); CX/MMP 06/7/7, Add.2 (Comments at Step 3 by Colombia, India, Kenya Thailand United States of America and IDF); CRD 5 (Comments by India, Malaysia and New Zealand); CRD 11 (Comments by European Community); CRD 12 (Proposed Draft Revised Standard for Dairy Fat Spreads prepared by the *ad hoc* Working Group on Dairy Spreads); CRD 13 (Proposed Draft Revised Standard for Dairy Fat Spread prepared by the *ad hoc* Working Group on Dairy Spreads); CRD 16 (Recommendations on food additives for dairy fat spreads prepared by the *ad hoc* Working Group on Food Additions).

Status of the proposed draft Standard for Dairy Spreads

106. The Committee agreed to advance the renamed proposed draft Standard for Dairy Fat Spreads to Step 5/8 for adoption by the 29th Session of the Commission (see Appendix XXIII) and to forward the proposed sections on food additives and labelling to the relevant Committees for their endorsement.

PROPOSED DRAFT STANDARD FOR PROCESSED CHEESE (Agenda Item 4q)²⁸

107. The Committee recalled that at its 6th Session it had returned the proposed draft Standard to Step 2 for redrafting on the basis of the discussion and written comments, for circulation, comments at Step 3 and consideration at its next Session²⁹.

108. The Representative of IDF introduced the document and highlighted the constructive work of the Working Group which demonstrated ability to make important compromises on a very contentious issue. The Working Group recognised that currently there was no problem in international trade with regard to Processed Cheese, despite the inherent weaknesses in the existing Standards A-8(a), A-8(b) and A-8(c) and different ways these have been implemented in national legislation. The Working Group concentrated on developing a Standard for processed cheese in general, which was aimed at replacing the existing Standards A-8(a) and A-8(b).

109. The main objectives of the documents were to:

- i) distinguish processed cheese from processed cheese preparations;
- ii) further develop the general approach in a way that would not exclude significant quantities of products currently designated as Processed Cheese;
- iii) develop a more contemporary approach to named variety processed cheese.

110. The Committee noted that due to the complex nature of the products, the proposed draft standard included some provisions which differed from other milk product standards and that recommendations on dry matter figures and additive provisions had been provided by IDF in CX/MMP 06/7/8, Add.2.

111. Many delegations expressed support for the development of the document, although it was recognized that additional work was still needed and that the large quantity of products traded internationally and potential challenges to international trade in the future because of differences in national legislation justified work by the Committee

112. Other delegations were in favour of discontinuing work because currently there was no problem for these products in international trade; the risk of not defining a minimum quantity of cheese content; and the difficulty to clearly identify the products covered by the Standard.

113. In view of the majority of the delegations which favoured further development of the document, and in recognizing it needed further elaboration, the Committee considered the document section by section with a view to collecting comments for further elaboration of the document. In addition to the written comments, the following observations were made:

²⁸ CX/MMP 06/7/8; CX/MMP 06/7/8, Add.1 (Comments at Step 3 by Argentina, Australia, Japan, New Zealand and Venezuela); CX/MMP 06/7/8, Add.2 (Comments by IDF); CX/MMP 06/7/8, Add.3 (Comments at Step 3 submitted by France, Canada, India, Thailand and United States of America); CRD 5 (Comments by India and New Zealand); CRD 11 (Comments by European Community).

²⁹ ALINORM 04/27/11, para. 90.

Essential Composition

114. Several delegations expressed support for the approach to express the relation between the various components of processed cheese, instead of expressing percentage and/or minimum value, as this approach allowed for more flexibility to standardize these types of products. It was indicated that the presentation of the section needed to be improved for clarity purpose and that values for minimum dry matter content needed further discussion; that provisions that trigger the qualifier “spreadable” needed further elaboration; and that the content of the section should be consistent and not repeat concepts related to the labelling of these products, e.g. Section 7.1 “Name of the food”.

115. Some delegations were of the view that cheese should represent the largest category of ingredients and be at least 50%; that allowing low cheese content for these products might be inconsistent with the use of the term cheese in the *Codex Standard for the Use of Dairy Terms*; that in processed cheese named varieties, the percentage of the named cheese needed to be further discussed and that cheese content should be calculated not only on products basis but also on dry matter basis; and that a maximum value for milkfat in dry matter (i.e. 75%) might exclude certain processed cheese already available in the market.

116. The inclusion of gelatine and starches among the permitted ingredients was considered and it was noted that their inclusion would depend on the discussion on the technological justification for the use of stabilizers and thickeners in the products.

Food Additives

117. Several delegations were of the view that the section needed further elaboration and discussion with regard to the use of functional classes of additives in various types of processed cheeses. It was also noted that, in preparing the list of additives consideration, should be given to the carry over from the raw materials.

Labelling

118. It was noted that the section needed further elaboration to improve its clarity to not mislead consumers as to the nature of these products; that the Section should be consistent with the provisions of Section 3 and should contain only provisions related to labelling and not to essential quality (e.g. texture of spreadable processed cheese); that further discussion was needed on the provisions concerning the naming and the texture of spreadable processed cheese; that the provisions of various subsections (e.g. 7.1.3 and 7.1.5) needed to better differentiate the products they were related to and that consideration be given to label declaration of non milk ingredients/additives of animal origin used in the products.

Status of the Proposed Draft Standard for Processed Cheese

119. The Committee agreed to return the proposed draft Standard to Step 2 for redrafting by a physical Working Group led by New Zealand³⁰ based on the above discussion and the written comments submitted at the present Session, for circulation, comments at Step 3 and further consideration at the next Session. It was agreed that the physical Working Group will meet in March 2007 in Brussels and will work in English only.

120. The Committee indicated that this work would be completed by 2010 (by its 9th Session).

PROPOSED DRAFT MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS (Agenda Item 4r)³¹

121. The Committee recalled that at its 6th Session it had returned the proposed draft Model Export Certificate to Step 2 for redrafting by a Working Group led by Switzerland on the basis of the discussion and written comments submitted at the Session.³²

³⁰ With the assistance of Argentina, Australia, Austria, Brazil, Canada, France, Germany, India, Ireland, Italy, Japan, New Zealand, Sweden, Thailand, United States of America and IDF.

³¹ CX/MMP 06/7/9; CX/MMP 06/7/9, Add.1 (Comments at Step 3 by Argentina, Australia, India, New Zealand, Thailand, IDF and OIE); CRD 5 (Comments by India, Malaysia and New Zealand); CRD 11 (Comments by European Community).

³² ALINORM 04/27/11, para. 108.

122. The Committee expressed general support for the document prepared by the Working Group which had significantly improved from the previous versions.

123. The Committee considered the document section by section and, in addition to minor editorial amendments, agreed to the following changes:

Introduction

124. The Committee added at the end of the last sentence of paragraph 1 “which should be considered when developing an official or officially recognised certificate for milk and milk products” to harmonise with the approach with the Model Export Certificate for Fish and Fishery Products.

125. The second paragraph was redrafted to clarify that the certificate was not dealing with matters of animal and plant health unless they were directly related to food safety and to recognize that a single certificate might contain other information. A sentence was added to specify that attestation on animal health matters should refer to the OIE Terrestrial Animal Health Code.

Objectives

126. The wording of paragraph 5 was amended to more accurately reflect the mandate of Codex of protecting the health of the consumers and ensuring fair practices in the food trade.

Scope

127. In paragraph 9, the Committee agreed to expand the scope of the certificate to include composite milk products, for completeness.

Definitions

128. The definitions for “inspection” and “requirements” were aligned with those contained in the Codex *Principles for Food Import and Export Inspection and Certification* (CAC/GL 20-1995).

Use of Model Export Certificate for Milk and Milk Products

129. This Section was amended to better describe the model certificate’s form and its use. Namely, the Committee agreed to add to paragraph 13 two sentences specifying that the model certificate consisted of a series of fields and that it was necessary to fill all fields necessary to support the validity of the certificate. A new paragraph was added to refer to the Codex *Guidelines for Generic Official Certificate Format and the Production and Issuance of Certificates* for the format and method of transmission of the certificate.

130. The Committee discussed the modality for the issuance of “replacement” certificate and of “addendum” and amended the text to specify that these certificates must be signed by a certifying officer but not necessarily by the same certifying officer.

I. Details Identifying Milk and Milk Products

131. The Committee discussed on the need to retain “Nature of food”; some delegations were of the opinion that the name of product in combination with the title of the certificate was in itself sufficient to identify the food; however, in recognizing that in some cases this information could be useful to identify the characteristics of the product, the Committee deleted the square brackets, while retaining the text. It was also specified that the nature of the products should be described according to Sections 2.1 (milk), 2.2 (milk product) and 2.3 (composite milk product) of the Codex General Standard for the Use of Dairy Terms.

132. The description of “Name of product” was amended to make clear that the information appearing in the Section should replicate what was presented on the label and be sufficient to identify food. The Committee also agreed to add the following text concerning certificates for food samples “Where a certificate for trade samples is required a consignment consisting of a food sample intended for evaluation in the importing country may be described using a term such as “trade samples”. It should be clearly indicated on the certificate or the package that the sample is not intended for retail sale and has no commercial value”.

133. The Committee had a long discussion on the need to provide information on date of manufacture, date of minimum durability or expiry date. It was noted that officers were not in a position to certify the minimum durability of a product and that this information was provided by the producers. It was also noted that information on minimum durability was very important for some importing countries which had often to make decisions on the entry of products in a country, particularly dairy products, based on the information contained in the certificate. The Committee in recognizing that the issue needed further discussion agreed to put in square brackets the definition of Lot(s) identification/ Date(s) Code, along with the corresponding section of the Annex, for further consideration at its next Session.

II. Provenance of Milk and Milk Products

134. The description of “Means of transport” was amended by replacing the second sentence with the provisions for the entry of the shipping containers and seal number as appropriate to recognize that a significant amount of dairy products are transported by shipping container.

135. The description of “Exporter or Consigner [Export License N^o]” was deleted in its entirety as the field was self-explanatory.

III. Attestation

136. The Committee amended the description of “public health attestation” to specify that the products should originate from an establishment in good regulatory standing. It deleted the qualifier “competent” to HACCP system as inappropriate and added some flexibility to the requirement related to HACCP system, by adding “where appropriate”.

137. The Committee amended the last sentence to allow for compliance of the product with either or both hygiene requirements of the exporting country and of the Codex Code of Hygienic Practice for Milk and Milk Products. In recognising that further discussion was needed on the acceptance of dairy products only on the basis of their compliance with the requirements of the exporting country or the Code of Hygienic Practice for Milk and Milk Products”, the Committee put the entire section and the corresponding field of the Annex in square brackets for further discussion at its next session.

Annex (Model Export Certificate for Milk and Milk Product’s Form)

138. The Committee removed the square brackets around “Nature of Food” in consistency with its previous decision (see para. 131).

139. The field “Lot(s) identification” was maintained as a separate field. The Committee changed “Date Code” with “Date(s) of manufacture” and added a new field “Date(s) of minimum durability, when required, if, and as provided on label” as a consequence to its discussion (see para. 133). The two fields were put in square brackets for further consideration at its next meeting.

140. The Committee noted that the information on Manufacturing Establishment or Factory Approval or Identity No often was not sufficient to allow for the easy and quick identification of the producers. It therefore agreed to request information on name and address of manufacturer and modified the field accordingly. The Delegation of the Netherlands expressed its reservation to this decision.

141. The Committee noted that information on Export License number was not always sufficient to easily identify and contact the exporter or consignor. Therefore, it added a new field for “Export License Number, if required”.

142. In the first tick box of the field “Attestation” the Committee agreed to delete “From the point of raw material production to the point of the export” and put the entire field in square brackets according to its previous decision (see para. 137).

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

143. The Committee agreed to forward the proposed draft Model Certificate to the 29th Session of the Commission for adoption at Step 5 (see Appendix XXIV). It agreed that at its next Session it would concentrate its discussion on those sections put in square brackets. In order to facilitate its discussion, the Committee agreed to establish a physical Working Group, to be led by European Community to consider the document along with the comments submitted at Step 6. It was agreed that the physical Working Group would be held immediately prior to the next Session of the Committee and would work in English only.

144. The Committee agreed to request the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) to comment on consistency of the text with the Codex *Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates* (CAC/GL 38-2001, Rev.1-2005).

145. The Committee indicated that this work would be completed by 2008 (by its 8th Session).

SPECIFIC FOOD ADDITIVES LISTING FOR THE CODEX STANDARD FOR FERMENTED MILKS (Agenda Item 5)³³

146. The Committee recalled that at its 6th Session it had agreed to circulate the specific food additive listing for the Codex *Standard for Fermented Milks* for comments and that a Working Group, led by the United States, would revise the list on the basis of the comments received for circulation, comments and consideration at its next session.³⁴

147. The Committee considered the recommendations of the *ad hoc* Working Group on Food Additives (see para. 5) as proposed in CRD 15 and agreed to the following:

- i) to endorse the list of food additive provisions for use in plain fermented milks and to include this information into the Codex *Standard for Fermented Milks* (see Appendix XXV, Part 1);
- ii) to endorse the list of food additive provisions for use in heat-treated fermented milks (plain) and to include this information into the Codex *Standard for Fermented Milks* (see Appendix XXV, Part 2).

148. The Committee agreed to forward the above two list to CCFAC for endorsement.

149. With regard to the food additive provisions in the flavoured fermented milks, the Committee agreed that the United States would revise the food additive provisions as contained in CX/MMP 06/7/10 on the basis of the written comments, for circulation for comments and consideration by the next Session of the Committee. It further agreed that the revised list of food additive provisions should explicitly list each food additive within a food additive functional class (i.e. stabilizer, thickener); should be consistent with the food additive provisions in the plain fermented milk categories; and should clearly identify the food additives that are currently adopted in Table 3 of the Codex *General Standard for Food Additives* (GSFA).

150. The Committee agreed that the document prepared by the United States would be submitted well in advance of the next Session to allow for adequate time for circulation for comments.

DISCUSSION PAPER ON NAMING NON-STANDARDISED DAIRY PRODUCTS (Agenda Item 6)³⁵

151. The Committee recalled that at its 6th Session it was agreed that a Working Group led by France would prepare a paper to address the issue of naming non-standardised dairy products for consideration by this Session with a view to forward it to the CCFL.³⁶

³³ CX/MMP 06/7/10; CL 2004/15-MMP, Part B; CX/MMP 06/7/10, Add.1 (Comments by Argentina, Australia, Japan, Lithuania, New Zealand and IDF); CX/MMP 06/7/8, Add.2 (Comments by Colombia, European Community, Kenya, India, Thailand and United States of America); CRD 6 (Comments submitted by Kenya and India); CRD 11 (Comments by European Community); CRD 14 (Recommendations of the *ad hoc* Working Group on Food Additives).

³⁴ ALINORM 04/27/11, paras 111-112.

³⁵ CX/MMP 06/7/11; CX/MMP 06/7/11 Add.1 (Comments by India, Kenya, Thailand); CRD 7 (Comments by Colombia, Kenya and India); CRD 11 (Comments by European Community).

152. The Delegation of France introduced the document CX/MMP 06/7/11 and recalled that the mandate of the Working Group was to address the issue of naming non-standardized dairy products, thus its work was restricted to dairy products only.

153. It was explained that a questionnaire had been sent out with the objective of identifying examples of descriptive designations on non-standardized dairy products including references to the name of dairy products covered by Codex standards and to better understand the criteria for differences with standardized dairy products.

154. It was reported that it would be difficult to reach harmonized rules more specific than the general rules on labelling and the Codex *General Standard on Use of Dairy Terms*. In view of these difficulties, it was proposed to discontinue this work.

155. The Committee agreed to the proposal of the Working Group to discontinue this work.

DISCUSSION PAPER ON AMENDMENT TO THE LIST OF ADDITIVES INCLUDED IN THE CODEX STANDARD FOR CREAMS AND PREPARED CREAMS (Agenda Item 7)³⁷

156. It was recalled that at the 6th Session of the Committee, the IDF was requested to prepare a project proposal for new work on the amendment to the list of additives included in the Codex Standard for Creams and Prepared Creams for consideration at this Session.³⁸

157. The Observer from IDF introduced document CX/MMP 06/7/12 and explained that, as a consequence of a review of the list of additives included in Section 4 of the Standard, it was proposed to amend the current list.

158. The Committee agreed to this proposal and reviewed the project document attached to the CX/MMP 06/7/12. It agreed that the review would encompass all the list of food additives.

159. The Committee agreed to forward the Project Document (see Appendix XXVII) to the 29th Session of the Commission for approval as new work under the Accelerated Procedure. Pending approval, a revised list would be circulated for comments at Step 3 and discussion by the 8th Session of the Committee.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 8)

METHODS OF ANALYSIS AND SAMPLING FOR MILK AND MILK PRODUCTS (Agenda Item 8a)³⁹

160. The Committee recalled that at its 6th Session it had agreed to request information on new methods of analysis and sampling required in the standards for milk and milk products through a circular letter. It agreed to request the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling to: i) prepare a list of methods required in the standards currently being elaborated by the Committee on the basis of the information received; ii) to review the current methods of analysis and sampling for milk and milk products and provide recommendations on updates to the list of methods; and, iii) to prepare recommendations for sampling plans for milk products on the basis of the General Guidelines on Sampling, recently finalised by the CCMAS.⁴⁰

161. Before introducing the report, the Representative of IDF, speaking also on behalf of ISO, explained to the Committee that the tripartite collaboration on methods of analysis and sampling between IDF, ISO and AOAC International no longer exists. Regrettably, AOAC International was no longer in a position to actively contribute to this work area and the report on methods of analysis and sampling had been prepared by the IDF in collaboration with ISO.

³⁶ ALINORM 04/27/11, para. 132.

³⁷ CX/MMP 06/7/12; CX/MMP 06/7/12 Add.1 (Comments submitted by India and Thailand); CRD 8 (Comments by Kenya); CRD 11 (Comments by the European Community).

³⁸ ALINORM 04/27/11, para. 149.

³⁹ CX/MMP 06/7/13 (Report of the IDF/ISO Working Group on Methods of Analysis and Sampling for Milk Products); CL 2005/12-MMP, Part B; CX/MMP 06/7/13, Add. 1 (Comments by Colombia and Thailand); CRD 9 (Comments by IDF).

⁴⁰ ALINORM 04/27/11, paras 134-136.

Methods required in the standards currently being elaborated by the Committee

162. At the request of the 6th Session of the Committee, IDF and ISO had prepared a list of methods (CX/MMP 06/7/13 Part II) required in the standards currently being elaborated by the Committee.

163. The Representative of IDF informed the Committee that some changes to the Table had been made and that an updated version of the Table had been presented in CRD 9. He also drew the attention of the Committee to the fact that for some provisions the scope of the recommended method did not explicitly include the particular commodity. However, IDF/ISO believed these methods to be suitable as they had been endorsed for very similar types of commodities as shown in the column headed "Status".

164. With regard to the referral from the 27th Session of CCMAS (see para. 15 of CX/MMP 06/7/2), the Committee endorsed the recommendation of IDF to confirm to CCMAS the suitability of IDF 4A:2004 and ISO 5534:2004 for dry matter in individual cheeses.

Review of the current methods of analysis and sampling for milk and milk products

165. At the request of the 6th Session of the Committee, the IDF/ISO Working Group had reviewed the provisions relating to current IDF and ISO methods of analysis and sampling for milk and milk products as listed in the *Codex Recommended Methods of Analysis and Sampling* (CODEX STAN 234). IDF and ISO advised the Committee that, as from 2001, IDF and ISO have agreed to jointly publish standard methods of analysis and sampling for milk and milk products. This means that for a particular provision only one joint standard is published which has both an IDF method number and an ISO method number. Furthermore, IDF and ISO had embarked on an extensive ongoing revision programme of its portfolio of methods of analysis and sampling and this had resulted in the need to make changes to many dairy-related methods in CODEX STAN 234.

166. The proposed changes were listed in the table of CX/MMP 06/7/13 Part I. For reasons outlined earlier, the IDF/ISO working group was no longer in a position to comment on AOAC methods, so these were not included in the report. The Committee noted that an error in this list regarding dry matter in whey cheese (the Type of method should be Type I instead of Type IV) had been corrected.

167. The Committee agreed to request information on methods of analysis and sampling required in standards for milk and milk products through a circular letter. It also agreed to request the IDF/ISO Working Group on Method of Analysis and Sampling:

- i) To prepare a list of methods required in the standards currently being elaborated by the Committee;
- ii) To review the current methods of analysis and sampling for milk and milk products and provide recommendations on updates to the lists.

Status of the Methods of Analysis and Sampling for Milk and Milk Products

168. The Committee agreed to forward the list of methods of analysis and sampling for standards currently being elaborated (see Appendix XXVI, Part A) and the updated list of methods of analysis and sampling for dairy products (see Appendix XXVI, Part B) to CCMAS for endorsement.

Sampling plans for milk products on the basis of the General Guidelines on Sampling

169. At the request of the 6th Session of CCMMP the IDF/ISO Working Group on Methods of Analysis and Sampling had examined the issues concerning the implementation of sampling plans on the basis of the *Codex General Guidelines on Sampling* (CAC/GL 50-2004). The findings had been documented in CX/MMP 06/7/13 Part III.

170. IDF/ISO had come to the conclusion that there were several reasons why these General Guidelines on Sampling could not immediately be applied to the assessment of conformance in milk products. These reasons included:

- i) The presence of significant measurement error associated with the testing of many provisions in milk products. This appeared to be the principal reason;

- ii) A lack of definition of the required stringency for sampling plans;
- iii) The application of sampling plans for lots of discrete items to product which is a bulk material.

171. IDF/ISO had then proceeded to explore other options for sampling plans (Appendix of CX/MMP 06/7/13, Part III), but found that all these options suffered from deficiencies, which affected the validity or stringency of the sampling plans.

172. Hence, the IDF/ISO Working Group concluded that it had not been able to provide specific recommendations for sampling plans for milk products on the basis of the Codex *General Guidelines on Sampling*.

173. The Committee expressed its concern that the current lack of appropriate sampling plans could lead to a variety of interpretations, which would create problems in ensuring consumer's protection and fair trade practices. Therefore, it agreed to establish an electronic Working Group led by New Zealand⁴¹ that would prepare a discussion paper on sampling plans for milk products in the presence of significant measurement error for consideration by its next Session. It was agreed that the electronic Working Group would work in English only.

DATA AND PLACE OF NEXT SESSION (Agenda Item 9)

174. The Committee was informed that its 8th Session was tentatively scheduled to be held in New Zealand in approximately two years time, subject to discussions between the Codex and New Zealand Secretariats.

⁴¹ With the assistance from Australia, France, Ireland, South Africa, United Kingdom, United States of America and IDF.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by:	Document Reference (ALINORM 06/29/11)
Draft Amendment to the Codex General Standard for Cheese	8	29 th CAC	Para. 25 and Appendix II
Draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	8	29 th CAC	Para. 39 and Appendix III
Draft Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	8	29 th CAC	Para. 39 and Appendix IV
Draft Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	8	29 th CAC	Para. 39 and Appendix V
Draft revised Standard for Cheddar (C-1)	8	29 th CAC	Para. 64 and Appendix VI
Draft revised Standard for Danbo (C-3)	8	29 th CAC	Para. 64 and Appendix VII
Draft revised Standard for Whey Cheeses	8	29 th CAC	Para. 71 and Appendix VIII
Proposed draft revised Standard for Edam (C-4)	5/8	29 th CAC	Para. 85 and Appendix IX
Proposed draft revised Standard for Gouda (C-5)	5/8	29 th CAC	Para. 85 and Appendix X
Proposed draft revised Standard for Havarti (C-6)	5/8	29 th CAC	Para. 85 and Appendix XI
Proposed draft revised Standard for Samso (C-7)	5/8	29 th CAC	Para. 85 and Appendix XII
Proposed draft revised for Emmental (C-9)	5/8	29 th CAC	Para. 85 and Appendix XIII
Proposed draft revised for Tilsiter (C-11)	5/8	29 th CAC	Para. 85 and Appendix XIV
Proposed draft revised for Saint-Paulin (C-13)	5/8	29 th CAC	Para. 85 and Appendix XV
Proposed draft revised for Provolone (C-15)	5/8	29 th CAC	Para. 85 and Appendix XVI
Proposed draft revised for Cottage Cheese (C-16)	5/8	29 th CAC	Para. 85 and Appendix XVII
Proposed draft revised for Coulommiers (C-18)	5/8	29 th CAC	Para. 85 and Appendix XVIII
Proposed draft revised for Cream Cheese (C-31)	5/8	29 th CAC	Para. 85 and Appendix XIX
Proposed draft revised for Camembert (C-33)	5/8	29 th CAC	Para. 85 and Appendix XX
Proposed draft revised for Brie (C-34)	5/8	29 th CAC	Para. 85 and Appendix XXI
Proposed draft for Mozzarella	5/8	29 th CAC	Para. 85 and Appendix XXII
Proposed Draft Standard for Dairy Fat Spreads	5/8	29 th CAC	Para. 106 and Appendix XXIII
Proposed Draft Model Export Certificate for Milk and Milk Products	5	29 th CAC 8 th CCMMP	Para. 143 and Appendix XXIV
Proposed draft Amendment to the Codex Standard for Fermented Milks pertaining to Composite Fermented Milk Drinks	2/3	Electronic Working Group 8 th CCMMP	Para. 96
Proposed Draft Standard for Processed Cheese	2/3	Physical Working Group 8 th CCMMP	Para. 119
Amendment to the List of Additives of the Codex Standard for Creams and Prepared Creams	1/2/3	29 th CAC	Para. 159 and Appendix XXVII
Food Additive Listings for the Codex Standard for Fermented Milks (flavoured fermented milks)	-	United States 9 th CCMMP	Para. 149

Subject Matter	Step	Action by:	Document Reference (ALINORM 06/29/11)
Methods of Analysis and Sampling for Milk and Milk Products Standards	-	Comments IDF/ISO 9 th CCMMP	Para. 167
Discussion Paper on sampling plans for milk products in presence of significant measurement error	-	Electronic Working Group 9 th CCMMP	Para. 173
Discussion Paper on the Issue of Naming Non-standardized Dairy Products	Discontinued		

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APPENDIX II

DRAFT AMENDMENT TO THE CODEX GENERAL STANDARD FOR CHEESE

(Codex STAN A-6-1978, Rev.1-1999, Amended 2003)

(at Step 8 of the Procedure)¹

2. DESCRIPTION

- 2.1 Cheese is the ripened or unripened soft, semi-hard, hard, or extra-hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by:
- (a) coagulating wholly or partly the protein of milk, skimmed milk, partly skimmed milk, cream, whey cream or buttermilk, or any combination of these materials, through the action of rennet or other suitable coagulating agents, **and by partially draining the whey resulting from the coagulation, while respecting the principle that cheese-making results in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the above milk materials from which the cheese was made; and/or**
 - (b) processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under (a).”

¹ Draft amendment is presented in BOLD.

APPENDIX III

DRAFT STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT

(at Step 8 of the Procedure)

1. SCOPE

This standard applies to a blend of evaporated skimmed milk and vegetable fat, also known as a blend of unsweetened condensed skimmed milk and vegetable fat, which is intended for direct consumption, or further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

A blend of evaporated skimmed milk and vegetable fat is a product prepared by recombining milk constituents and potable water, or by the partial removal of water and the addition of edible vegetable oil, edible vegetable fat or a mixture thereof, to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION & QUALITY FACTORS

3.1 RAW MATERIALS

Milk and milk powders¹, other milk solids, and edible vegetable fats/oils¹

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
- Lactose¹

3.2 PERMITTED INGREDIENTS

- Potable water
- Sodium chloride and/or potassium chloride as salt substitute

3.3 PERMITTED NUTRIENTS

Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

3.4 COMPOSITION

Blend of Evaporated Skimmed Milk and Vegetable Fat

Minimum total fat	7.5% m/m
Minimum milk solids-not-fat ²	17.5% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

¹ For specification, see relevant Codex Standard.

² The milk solids-not-fat content includes water of crystallization of the lactose.

Reduced Fat Blend of Evaporated Skimmed Milk and Vegetable Fat

Total fat	More than 1% and less than 7.5% m/m
Minimum milk solids-not-fat ²	19% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

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 of Additive	Maximum Level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium Dihydrogen Citrate	Limited by GMP
331(iii)	Trisodium Citrate	Limited by GMP
332(i)	Potassium Dihydrogen Citrate	Limited by GMP
332(ii)	Tripotassium Citrate	Limited by GMP
333	Calcium Citrate	Limited by GMP
508	Potassium Chloride	Limited by GMP
509	Calcium Chloride	Limited by GMP
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
339(i)	Monosodium Orthophosphate	10000 mg/kg Combined Total expressed as P ₂ O ₅
339(ii)	Disodium Orthophosphate	
339(iii)	Trisodium Orthophosphate	
340(i)	Monopotassium Orthophosphate	
340(ii)	Dipotassium Orthophosphate	
340(iii)	Tripotassium Orthophosphate	
341(i)	Monocalcium Orthophosphate	
341(ii)	Dicalcium Orthophosphate	
341(iii)	Tricalcium Orthophosphate	
450(i)	Disodium Diphosphate	
450(ii)	Trisodium Diphosphate	
450(iii)	Tetrasodium Diphosphate	
450(v)	Tetrapotassium Diphosphate	
450(vi)	Dicalcium Diphosphate	
450(vii)	Calcium Dihydrogen Diphosphate	
451(i)	Pentasodium Triphosphate	
451(ii)	Pentapotassium Triphosphate	
452(i)	Sodium Polyphosphate	
452(ii)	Potassium Polyphosphate	
452(iii)	Sodium Calcium Polyphosphate	
452(iv)	Calcium Polyphosphates	
452(v)	Ammonium Polyphosphates	
500(i)	Sodium Carbonate	Limited by GMP
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP
500(iii)	Sodium Sesquicarbonate	Limited by GMP
501(i)	Potassium Carbonates	Limited by GMP

INS No.	Name of Additive	Maximum Level
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP
Thickeners		
407	Carrageenan	Limited by GMP

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

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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes for Practice. 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.1-1991) the following specific provisions apply.

7.1 NAME OF THE FOOD

The name of the food shall be:

- Blend of Evaporated Skimmed Milk and Vegetable Fat; or
- Reduced Fat Blend of Evaporated Skimmed Milk and Vegetable Fat

Other names may be used if allowed by national legislation in the country of retail sale.

7.2 DECLARATION OF TOTAL FAT CONTENT

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. When required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement.

7.3 DECLARATION OF MILK PROTEIN

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. 1-1991) 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 should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS".

8. METHODS OF SAMPLING AND ANALYSIS

See Codex Alimentarius, Volume 13.

APPENDIX IV

DRAFT STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM

(at Step 8 of the Procedure)

1. SCOPE

This Standard applies to a blend of skimmed milk and vegetable fat in powdered form, intended for direct consumption, or further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

A blend of skimmed milk and vegetable fat in powdered form is a product prepared by the partial removal of water from milk constituents with the addition of edible vegetable oil, edible vegetable fat or a mixture thereof, to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION & QUALITY FACTORS

3.1 RAW MATERIALS

Milk and milk powders¹, other milk solids, and edible vegetable oils/ fats¹

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
- Lactose¹

3.2 PERMITTED NUTRIENTS

Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

¹ For specification, see relevant Codex Standard.

3.3 COMPOSITION

Blend of Skimmed Milk and Vegetable Fat in Powdered Form

Minimum total fat	26% m/m
Maximum water ²	5% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

Reduced Fat Blend of Skimmed Milk Powder and Vegetable Fat in Powdered Form

Total fat	More than 1.5% and less than 26% m/m
Maximum water ²	5% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

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 of Additive	Maximum Level
Stabilizers		
331(i)	Sodium Dihydrogen Citrate	Limited by GMP
331(iii)	Trisodium Citrate	Limited by GMP
332(i)	Potassium Dihydrogen Citrate	Limited by GMP
332(ii)	Tripotassium Citrate	Limited by GMP
508	Potassium Chloride	Limited by GMP
509	Calcium Chloride	Limited by GMP
Acidity Regulators		
339(i)	Monosodium Orthophosphate	10000 mg/kg singly or in combination to total expressed as P ₂ O ₅
339(ii)	Disodium Orthophosphate	
339(iii)	Trisodium Orthophosphate	
340(i)	Monopotassium Orthophosphate	
340(ii)	Dipotassium Orthophosphate	
340(iii)	Tripotassium Orthophosphate	
341(i)	Monocalcium Orthophosphate	
341(ii)	Dicalcium Orthophosphate	
450(i)	Disodium Diphosphate	
450(ii)	Trisodium Diphosphate	
450(iii)	Tetrasodium Diphosphate,	
450(v)	Tetrapotassium Diphosphate	
450(vi)	Dicalcium Diphosphate	
450(vii)	Calcium Dihydrogen Diphosphate	
451(i)	Pentasodium Triphosphate	
451(ii)	Pentapotassium Triphosphate	
452(i)	Sodium Polyphosphate	
452(ii)	Potassium Polyphosphate	
452(iii)	Sodium Calcium Polyphosphate	

² The milk solids and milk solids-not-fat contents include water of crystallization of the lactose.

INS No.	Name of Additive	Maximum Level
452(iv)	Calcium Polyphosphates	
452(v)	Ammonium Polyphosphates	
500(i)	Sodium Carbonate	Limited by GMP
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP
500(iii)	Sodium Sesquicarbonate	Limited by GMP
501(i)	Potassium Carbonates	Limited by GMP
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and Diglycerides of Fatty Acids	Limited by GMP
Anticaking Agents		
170(i)	Calcium Carbonate	Limited by GMP
504(i)	Magnesium Carbonate	Limited by GMP
530	Magnesium Oxide	Limited by GMP
551	Silicon Dioxide	Limited by GMP
552	Calcium Silicate	Limited by GMP
553(i)	Magnesium Silicate	Limited by GMP
553(iii)	Talc	Limited by GMP
554	Sodium Aluminosilicate	Limited by GMP
556	Calcium Aluminum Silicate	Limited by GMP
559	Aluminum Silicate	Limited by GMP
341(iii)	Tricalcium Orthophosphate	10000 mg/kg singly or in combination to total expressed as P ₂ O ₅
343(iii)	Trimagnesium Orthophosphate	
Antioxidants		
300	Ascorbic Acid	500 mg/kg as ascorbic acid
301	Sodium Ascorbate	
304	Ascorbyl Palmitate	80 mg/kg, singly or in combination
305	Ascorbyl Stearate	
320	BHA	100 mg/kg singly or in combination. Expressed on fat or oil basis
321	BHT	
319	TBHQ	

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

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.4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes for Practice. 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) the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be :

- Blend of Skimmed Milk and Vegetable Fat in Powdered Form; or
- Reduced Fat Blend of Skimmed Milk and Vegetable Fat in Powdered Form.

Other names may be used if allowed by national legislation in the country of retail sale.

7.2 DECLARATION OF TOTAL FAT CONTENT

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. When required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement.

7.3 DECLARATION OF MILK PROTEIN

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. 1-1991) 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 should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS".

8. METHODS OF SAMPLING AND ANALYSIS

See Codex Alimentarius, Volume 13.

APPENDIX V

**DRAFT STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND
VEGETABLE FAT**

(at Step 8 of the Procedure)

1. SCOPE

This standard applies to a blend of sweetened condensed skimmed milk and vegetable fat, intended for direct consumption, or further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

A blend of sweetened condensed skimmed milk and vegetable fat is a product prepared by recombining milk constituents and potable water, or by the partial removal of water, with the addition of sugar and with the addition of edible vegetable oil, edible vegetable fat or a mixture thereof to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and milk powders¹, other milk solids, and edible vegetable fats/oils¹ 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
- Lactose¹ (Also for seeding purposes)

3.2 PERMITTED INGREDIENTS

- Potable water
- Sugar
- Sodium chloride and/or potassium chloride as salt substitute

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 PERMITTED NUTRIENTS

Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

¹ For specification, see relevant Codex Standard.

3.4 COMPOSITION

Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat

Minimum total fat	8% m/m
Minimum milk solids-not-fat ²	20% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

Reduced Fat Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat

Total fat	More than 1% and less than 8% m/m
Minimum milk solids-not-fat ²	20% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

For a blend of sweetened condensed skimmed milk and 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 of Additive	Maximum Level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium Dihydrogen Citrate	Limited by GMP
331(iii)	Trisodium Citrate	Limited by GMP
332(i)	Potassium Dihydrogen Citrate	Limited by GMP
332(ii)	Tripotassium Citrate	Limited by GMP
333	Calcium Citrate	Limited by GMP
508	Potassium Chloride	Limited by GMP
509	Calcium Chloride	Limited by GMP
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
339(i)	Monosodium Orthophosphate	10000 mg/kg Combined Total expressed as P ₂ O ₅
339(ii)	Disodium Orthophosphate	
339(iii)	Trisodium Orthophosphate	
340(i)	Monopotassium Orthophosphate	
340(ii)	Dipotassium Orthophosphate	
340(iii)	Tripotassium Orthophosphate	
341(i)	Monocalcium Orthophosphate	
341(ii)	Dicalcium Orthophosphate	
341(iii)	Tricalcium Orthophosphate	
450(i)	Disodium Diphosphate	
450(ii)	Trisodium Diphosphate	
450(iii)	Tetrasodium Diphosphate	
450(v)	Tetrapotassium Diphosphate	

² The milk solids-not-fat contents include water of crystallization of the lactose.

Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat

INS No.	Name of Additive	Maximum Level
450(vi)	Dicalcium Diphosphate	
450(vii)	Calcium Dihydrogen Diphosphate	
451(i)	Pentasodium Triphosphate	
451(ii)	Pentapotassium Triphosphate	
452(i)	Sodium Polyphosphate	
452(ii)	Potassium Polyphosphate	
452(iii)	Sodium Calcium Polyphosphate	
452(iv)	Calcium Polyphosphates	
452(v)	Ammonium Polyphosphates	
500(i)	Sodium Carbonate	
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP
500iii	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium Carbonates	Limited by GMP
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP
Thickeners		
407	Carrageenan	Limited by GMP

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

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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes for Practice. 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) the following specific provisions apply :

7.1 NAME OF THE FOOD

The name of the food shall be:

- Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat; or
- Reduced Fat Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat

Other names may be used if allowed by national legislation in the country of retail sale.

7.2 DECLARATION OF TOTAL FAT CONTENT

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. Where required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement.

7.3 DECLARATION OF MILK PROTEIN

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.1-1991) 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 should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS".

8. METHODS OF SAMPLING AND ANALYSIS

See Codex Alimentarius, Volume 13.

APPENDIX VI

DRAFT REVISED STANDARD FOR CHEDDAR (C-1)

(at Step 8 of the Procedure)

1. SCOPE

This Standard applies to Cheddar intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Cheddar is a ripened hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 1-1991). The body has a near white or ivory through to light yellow or orange colour and a firm-textured (when pressed by thumb), smooth and waxy texture. Gas holes are absent, but a few openings and splits are acceptable. The cheese is manufactured and sold with or without¹ rind which may be coated.

For Cheddar ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 5 weeks at 7-15 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Cheddar intended for further processing need not exhibit the same extent of ripening when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and potassium chloride as a salt substitute;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

1 This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999).

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	22%	Not restricted	48% to 60%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 22% but less than 30%:	49%	
	Equal to or above 30% but less than 40%:	53%	
	Equal to or above 40% but less than 48%:	57%	
	Equal to or above 48% but less than 60%:	61%	
	Equal to or above 60%:	66%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
101(i)	Riboflavin	300 mg/kg
140	Chlorophyll	Limited by GMP
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
252	Potassium Nitrate	
280	Propionic Acid	3000 mg/kg Surface Treatment only *
281	Sodium Propionate	
282	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon Dioxide, (amorphous)	10000 mg/kg Singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i), (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(* For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Cheddar may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.2 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 23-1997, Rev. 2-2004)²

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer

² For the purpose of comparative nutritional claims, the minimum fat content of 48% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation.

7.5 LABELLING OF NON RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING CHEDDAR

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. METHOD OF MANUFACTURE

1.1 Starter cultures consist of non-gas forming lactic acid producing bacteria.

1.2 After coagulation, the curd is cut and heated in its whey to a temperature above the coagulation temperature. The curd is separated from the whey and stirred or cheddared. In traditional manufacture the curd is cut into blocks which are turned and progressively piled, keeping the curd warm, which results in the curd becoming compressed, smooth and elastic. After cheddaring the curd is milled. When the desired acidity is reached the curd is salted. The curd and salt are then mixed and moulded. Other processing techniques, which give end products with the same physical, chemical and organoleptic characteristics may be applied.

APPENDIX VII

DRAFT REVISED STANDARD FOR DANBO (C-3)

(at Step 8 of the Procedure)

1. SCOPE

This Standard applies to Danbo intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Danbo is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture, suitable for cutting, with few to plentiful, evenly distributed, smooth and round pea sized (or mostly up to 10 mm in diameter) gas holes, but a few openings and splits are acceptable. The shape is flat squared or parallelepiped. The cheese is manufactured and sold with or without¹ hard or slightly moist smear ripened rind, which may be coated.

For Danbo ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 12-20 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Danbo intended for further processing need not exhibit the same extent of ripening when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and potassium chloride as a salt substitute;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

1 This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese, see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999).

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	20%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 20% but less than 30%:	41%	
	Equal to or above 30% but less than 40%:	44%	
	Equal to or above 40% but less than 45%:	50%	
	Equal to or above 45 but less than 55%:	52%	
	Equal to or above 55%:	57%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
101(i)	Riboflavin	300 mg/kg
140	Chlorophyll	Limited by GMP
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only *.
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
252	Potassium Nitrate	
280	Propionic Acid	3000 mg/kg Surface Treatment only *
281	Sodium Propionate	
282	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon Dioxide, (amorphous)	10000 mg/kg Singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i), (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(* For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Danbo may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.2 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997, Rev.2-2004)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale, 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

² For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation.

7.5 LABELLING OF NON RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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 VIII

DRAFT REVISED STANDARD FOR WHEY CHEESES

(at Step 8 of the Procedure)

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 are solid, semi-solid, or soft products which are principally obtained through either of the following processes:

- (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 be distinctly higher than that of milk.

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

2.2 Whey 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 Whey 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 whey cheeses have a relatively low lactose content and a white to yellowish colour.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

- (1) For products obtained through the concentration of whey:-
whey, cream, milk and other raw materials obtained from milk.
- (2) For products obtained through the co-agulation of whey:-
whey, milk, cream and buttermilk

3.2 PERMITTED INGREDIENTS

Only for use in products obtained by coagulation of whey:

- Sodium chloride
- Starter cultures of harmless lactic acid bacteria

Only for use in products obtained through the concentration of whey by heat treatment

- Sugars (limited by GMP)

3.3 PERMITTED NUTRIENTS

Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for minerals and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

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	
203	Calcium 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 Regulatorss</i>		
260	Acetic Acid glacial	Limited by GMP
270	Lactic Acid	
296	Malic Acid	
330	Citric Acid	
575	Glucono delta-lactone	
<i>Preservatives</i>		
200	Sorbic acid	3g/kg calculated as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin	2mg/sq.dm of surface. Not present at a depth of 5mm
280	Propionic acid	3g/kg calculated as propionic acid
281	Sodium propionate	
282	Calcium propionate	

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

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.4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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**. Where it is considered necessary for consumer information in the country of sale, a description of the nature of the product may be required. 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 a whey cheese obtained through the co-agulation of whey is not designated by 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.

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 may be combined with an indication of the fat content as follows:

Fat on the dry basis¹

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

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), 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.

¹ The dry matter content of whey cheese includes water of crystallization of the lactose.

APPENDIX IX

PROPOSED DRAFT REVISED STANDARD FOR EDAM (C-4)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Edam intended for direct consumption or for further processing in conformity with the description in Section.2 of this Standard.

2. DESCRIPTION

Edam is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture, suitable for cutting, with few more or less round rice to pea sized (or mostly up to 10 mm in diameter) gas holes, distributed in a reasonable regular manner throughout the interior of the cheese, but few openings and splits are acceptable. The shape is spherical, of a flat block or of a loaf. The cheese is manufactured and sold with dry rind, which may be coated. Edam of flat block or loaf shape is also sold without ¹ rind.

For Edam ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 10-18 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Edam intended for further processing need not exhibit the same degree of ripening when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and potassium chloride as salt substitute;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

1 This is not to mean that the rind has been removed before sale, instead the the cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese, see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999).

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	40% to 50%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	47%	
	Equal to or above 40% but less than 45%:	51%	
	Equal to or above 45% but less than 50%:	55%	
	Equal to or above 50% but less than 60%:	57%	
	Equal to or above 60%:	62%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only*
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment Only *
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
252	Potassium Nitrate	
280	Propionic Acid	3000 mg/kg Surface Treatment only *
281	Sodium Propionate	
282	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon dioxide, (amorphous)	10 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i), (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(* For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 names Edam, Edamer or Edammer may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.2 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997, Rev.2 -2004) ².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation ³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale., 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

² For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING EDAM

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. APPEARANCE CHARACTERISTICS

Edam, in the spherical form, is normally manufactured with a weights ranging from 1.5 to 2.5 kg .

2. METHOD OF MANUFACTURE

Salting method: Salted in brine.

APPENDIX X

PROPOSED DRAFT REVISED STANDARD FOR GOUDA (C-5)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Gouda intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Gouda is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture, suitable for cutting, with few to plentiful, more or less round pin's head to pea sized (or mostly up to 10 mm in diameter) gas holes, distributed in a reasonable regular manner throughout the interior of the cheese, but few openings and splits are acceptable. The shape is of a flattened cylinder with convex sides, a flat block, or a loaf. The cheese is manufactured and sold with a dry rind, which may be coated. Gouda of flat block or loaf shape is also sold without ¹ rind.

For Gouda ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 10-17 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Gouda intended for further processing and Gouda of low weights (< 2.5 kg) need not exhibit the same degree of ripening when justified through technical and/or trade needs.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride; and potassium chloride as a salt substitute
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese, see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999)

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	48% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	48%	
	Equal to or above 40% but less than 48%:	52%	
	Equal to or above 48% but less than 60%:	55%	
	Equal to or above 60%:	62%	

Gouda with between 40 and 48% FDM and with a weight of less than 2.5 kg can be sold with a DM content of min. 50%, provided that the name is qualified by the term “baby”.

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only*
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment Only *
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
252	Potassium Nitrate	
280	Propionic Acid	3000 mg/kg Surface Treatment only *
281	Sodium Propionate	
282	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon dioxide, (amorphous)	10 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i), (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(* For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Gouda may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997, Rev.2-2004)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale, 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

² For the purpose of comparative nutritional claims, the minimum fat content of 48% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING GOUDA

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. APPEARANCE CHARACTERISTICS

Gouda is normally manufactured with weights ranging from 2.5 to 30 kg. Lower weights are normally qualified by the term "Baby".

2. METHOD OF MANUFACTURE

Salting method: Salted in brine.

APPENDIX XI

PROPOSED DRAFT REVISED STANDARD FOR HAVARTI (C-6)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Havarti intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Havarti is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999). The body has a near white or ivory through to light yellow or yellow colour and a texture suitable for cutting, with plentiful, irregular and coarse large rice seed sized (or mostly 1-2 mm in width and up to 10 mm in length) gas holes. The shape is flat cylindrical, rectangular or of a loaf shape. The cheese is sold with or without ¹ a slightly greasy smear ripened rind, which may be coated.

For Havarti ready for consumption, the ripening procedure to develop flavour and body characteristics is normally, depending on weight, 1-2 weeks at 14-18 °C (for smear development) followed by from 1-3 weeks at 8-12 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Havarti intended for further processing need not exhibit the same degree of ripening when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and potassium chloride as a salt substitute;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999).

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	46%	
	Equal to or above 40% but less than 45%:	48%	
	Equal to or above 45% but less than 55%:	50%	
	Equal to or above 55% but less than 60%:	54%	
	Equal to or above 60%:	58%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only*
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment Only *
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
252	Potassium Nitrate	
280	Propionic Acid	3000 mg/kg Surface Treatment only *
281	Sodium Propionate	
282	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon dioxide, (amorphous)	10 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i), (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 *Havarti* may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997, Rev. 2 -2004)².

Havarti with a fat in dry matter content of minimum 60% may alternatively be designated Cream *Havarti*.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON RETAIL CONTAINERS

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

² For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

APPENDIX XII

PROPOSED DRAFT REVISED STANDARD FOR SAMSØ (C-7)
(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Samsø intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Samsø is a ripened hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6- 1978, Rev. 1-1999). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture suitable for cutting, with few to plentiful, evenly distributed, smooth and round pea to cherry sized (or mostly up to 20 mm in diameter) gas holes, but few openings and splits are acceptable. The shape is a flat cylindrical, flat square or rectangular. The cheese is sold with or without ¹ a hard, dry rind, which may be coated.

For Samsø ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 8-17 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Samsø intended for further processing need not exhibit the same degree of ripening when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and potassium chloride as a salt substitute;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999).

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	46%	
	Equal to or above 40% but less than 45%:	52%	
	Equal to or above 45% but less than 55%:	54%	
	Equal to or above 55%:	59%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only*
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment Only *
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
252	Potassium Nitrate	
280	Propionic Acid	3000 mg/kg Surface Treatment only *
281	Sodium Propionate	
282	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon dioxide, (amorphous)	10 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i), (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57- 2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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 Samsø may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023- Rev 2-2004) ².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation ³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale, 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON RETAIL CONTAINERS

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

² For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

APPENDIX XIII

PROPOSED DRAFT REVISED STANDARD FOR EMMENTAL (C-9)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Emmental intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Emmental is a ripened hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999). The body has a ivory through to light yellow or yellow colour and an elastic, sliceable but not sticky texture, with regular, scarce to plentiful distributed, mat to brilliant, cherry to walnut sized (or mostly from 1 to 5 cm in diameter) gas holes, but few openings and splits are acceptable. Emmental is typically manufactured as wheels and blocks of weights from 40 kg or more but individual countries may on their territory permit other weights provided that the cheese exhibit similar physical, biochemical and sensory properties. The cheese is manufactured and sold with or without ¹ a hard, dry rind. The typical flavour is mild, nut-like and sweet, more or less pronounced.

For Emmental ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 2 months at 10-25°C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided a minimum period of 6 weeks is observed and provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Emmental intended for further processing need not exhibit the same degree of ripening, when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and Potassium Chloride as a salt substitute;
- Safe and suitable processing aids
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;

¹ This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999).

- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	45%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>		<u>Corresponding minimum dry matter content (m/m):</u>
	Equal to or above 45% but less than 50%:		60%
	Equal to or above 50% but less than 60%:		62%
	Equal to or above 60%:		67%
Propionic acid in cheese ready for sale ² :	minimum 150 mg/100g		
Calcium content ² :	minimum 800 mg/100g		

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

3.4 ESSENTIAL MANUFACTURING CHARACTERISTICS

Emmental is obtained by microbiological fermentation, using thermophilic lactic acid producing bacteria for the primary (lactose) fermentation; the secondary (lactate) fermentation is characterized by the activity of propionic acid producing bacteria. The curd is heated after cutting to a temperature significantly above³ the coagulation temperature.

4. FOOD ADDITIVES

Only those additives classes indicated as justified 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 food additives listed below may be used and only within the functions and limits specified.

² The purpose of these criteria are to provide targets for the validation (initial assessment prior to the design of the manufacturing process), respectively, of (i) whether the intended fermentation and ripening conditions are capable of achieving the activity of propionic acid producing bacteria, and of (ii) whether the curd management and pH development are capable of obtaining the characteristic texture.

³ The temperature required to obtain the compositional and sensory characteristics specified by this Standard depends on a number of other technology factors, including the suitability of the milk for Emmental manufacture, the choice and activity of coagulating enzymes and of primary and secondary starter cultures, the pH at whey drainage and at the point of whey removal, and the ripening/storage conditions. These other factors differ according to local circumstances: In many cases, in particular where traditional technology is applied, a cooking temperatures of approx. 50 °C is typically applied; In other cases, temperatures above and below are applied.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only*
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment Only *
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
252	Potassium Nitrate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon dioxide, (amorphous)	10 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i), (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 names *Emmentaler* or *Emmentaler* may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023–1997) ⁴.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation ⁵ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale. 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON RETAIL CONTAINERS

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

⁴ For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

⁵ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING EMMENTAL

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. APPEARANCE CHARACTERISTICS

Usual dimensions:

Shape:	<u>Wheel</u>	<u>Block</u>
Height:	12-30 cm	12-30 cm
Diameter:	70-100 cm	-
Minimum weight:	60 kg	40 kg

2. METHOD OF MANUFACTURE

- 2.1 Fermentation procedure: Microbiologically derived acid development.

APPENDIX XIV

PROPOSED DRAFT REVISED STANDARD FOR TILSITER (C-11)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Tilsiter intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Tilsiter is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture suitable for cutting, with irregularly shaped, shiny and evenly distributed gas holes. The cheese is manufactured and sold with or without 1* a well-dried smear-developed rind, which may be coated.

For Tilsiter ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 10-16 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Tilsiter intended for further processing need not exhibit the same degree of ripening when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and potassium chloride as a salt substitute;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese, see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999).

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	49%	
	Equal to or above 40% but less than 45%:	53%	
	Equal to or above 45% but less than 50%:	55%	
	Equal to or above 50% but less than 60%:	57%	
	Equal to or above 60% but less than 85%:	61%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only*
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	
235	Pimaricin (Natamycin)	12.5 mg/kg
251	Sodium Nitrate	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment Only *
252	Potassium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
280	Propionic Acid	3000 mg/kg Surface Treatment only *
281	Sodium Propionate	
282	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon dioxide, (amorphous)	10 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i), (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(* For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Tilsiter may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997, Rev.2 - 2004) ².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation ³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

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

² For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

APPENDIX XV

PROPOSED DRAFT REVISED STANDARD FOR SAINT-PAULIN (C-13)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Saint-Paulin intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Saint-Paulin is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) but flexible texture. Gas holes are generally absent, but few openings and splits are acceptable. The cheese is manufactured and sold with or without ¹ a dry or slightly moist rind, which is hard, but elastic under thumb pressure, and which may be coated.

For Saint-Paulin ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 1 week at 10-17 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Saint-Paulin intended for further processing need not exhibit the same degree of ripening when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and potassium chloride as a salt substitute;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film may be used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese, see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999).

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	40%	Not restricted	40% to 50%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 40% but less than 60%:	44%	
	Equal to or above 60%:	54%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only*
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment Only *
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
252	Potassium Nitrate	
280	Propionic Acid	3000 mg/kg Surface Treatment only *
281	Sodium Propionate	
282	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon dioxide, (amorphous)	10 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i), (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(* For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Codex Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Saint-Paulin may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

² For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

7.5 LABELLING OF NON RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING SAINT-PAULIN

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. APPEARANCE CHARACTERISTICS

- 1.1 Shape: Small flat cylinder with slightly convex sides. Other shapes are possible.
- 1.2 Dimensions and weights:
 - a) Usual variant: Diameter approx. 20 cm; min. weight 1.3 kg
 - b) "Petit Saint-Paulin": Diameter 8-13 cm; min. weight 150 g.
 - c) "Mini Saint-Paulin": Min. weight 20 g.

2. METHOD OF MANUFACTURE

- 2.1 Fermentation procedure: Microbiologically derived acid development.
- 2.2 Other characteristics: The cheese is salted in brine.

3. QUALIFIERS

The designations "Petit Saint-Paulin" and "Mini Saint-Paulin" should be used when the cheese complies with the provisions for dimensions and weights (1.2).

APPENDIX XVI

PROPOSED DRAFT REVISED STANDARD FOR PROVOLONE (C-15)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Provolone intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Provolone is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a fibrous texture with long stranded parallel-orientated protein fibers. It is suitable for cutting and, when aged, for grating as well. Gas holes are generally absent, but few openings and splits are acceptable. The shape is mainly cylindrical or pear-shaped, but other shapes are possible. The cheese is manufactured and sold with or without ¹ a rind, which may be coated.

For Provolone ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 1 month at 10-20 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Provolone intended for further processing and Provolone of low weights (< 2 kg) need not exhibit the same degree of ripening when justified through technical and/or trade needs

Provolone is made by “pasta filata” processing which consists of heating curd of a suitable pH value, kneading and stretching until the curd is smooth and free from lumps. Still warm, the curd is cut and moulded, then firmed by cooling in chilled water or brine. Other processing techniques, which give end products with the same physical, chemical and organoleptic characteristics are allowed.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows’ milk or buffaloes’ milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and Potassium chloride as salt substitute;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids
- Potable water;

¹ This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a “rindless” cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999)..

- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	45%	Not restricted	45% to 50%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>		<u>Corresponding minimum dry matter content (m/m):</u>
	Equal to or above 45% but less than 50%:		51%
	Equal to or above 50% but less than 60%:		53%
	Equal to or above 60%:		60%

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

3.4 ESSENTIAL MANUFACTURING CHARACTERISTICS

The principal starter culture microorganisms shall be *Lactobacillus helveticus*, *Streptococcus salivarius subsp. thermophilus*, *Lactobacillus delbrueckii subsp. bulgaricus* and *Lactobacillus casei*.

4. FOOD ADDITIVES

Only those additives classes indicated as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
171	Titanium Dioxide	Limited by GMP
Preservatives		
1105	Lysozyme Hydrochloride	Limited by GMP
200	Sorbic Acid	1000 mg/kg based on sorbic acid. Surface Treatment only *
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	2 mg/dm ² Not present at a depth of 5 mm. Surface Treatment only *
239	Hexamethylene Tetramine	25 mg/kg Expressed as formaldehyde
251	Sodium Nitrate	50 mg/kg Singly or in combination (expressed as sodium nitrate)
252	Potassium Nitrate	
280	Propionic Acid	3000 mg/kg Surface Treatment only *
281	Sodium Propionate	
282	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
504 (i)	Magnesium Carbonate	Limited by GMP
575	Glucono delta-Lactone	Limited by GMP
Anticaking Agents		
460	Cellulose	Limited by GMP
460(i)	Microcrystalline Cellulose	Limited by GMP
551	Silicon dioxide, (amorphous)	10000 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium Silicate	
553(i) (iii)	Magnesium Silicates	
554	Sodium Aluminosilicate	
556	Calcium Aluminium Silicate	
559	Aluminium Silicate	

(*) For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex STAN A-6-1978, Rev. 1-1999)

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Provolone may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997) ².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation ³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale 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.

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

² For the purpose of comparative nutritional claims, the average minimum fat content of 45% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING PROVOLONE

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. APPEARANCE CHARACTERISTICS

- 1.1 Typical shapes: Cylindrical (Salame), pear-shaped (Mandarino), pear-shaped cylinder (Gigantino) and flask (Fiaschetta).
- 1.2 Typical packing: The cheese is typically encased in ropes.

APPENDIX XVII

PROPOSED DRAFT REVISED STANDARD FOR COTTAGE CHEESE (C-16)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Cottage Cheese intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Cottage Cheese is a soft, rindless¹, unripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) and the Standard for Unripened Cheese Including Fresh Cheese (CODEX STAN 221-2001). The body has a near white colour and a granular texture consisting of discrete individual soft curd granules of relatively uniform size, from approximately 3-12 mm depending on whether small or large type of curd is desired, and possibly covered with a creamy mixture.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Gelatin and starches: 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.
- Sodium chloride and Potassium chloride as a salt substitute
- Potable water.
- Safe and suitable processing aids

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u>	<u>Maximum content</u>	<u>Reference level</u>
	<u>(m/m):</u>	<u>(m/m):</u>	<u>(m/m):</u>
Milkfat:	0%	Not restricted	4-5%
Fat free dry matter:	18%	Restricted by the MFFB	

Compositional modifications beyond the minimum and maximum specified above for fat free dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

¹ The cheese has been kept in such a way that no rind is developed (a "rindless" cheese).

Additive functional class:	Justified use:	
	Cheese mass ²	Surface/rind treatment
Colours:	-	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X ¹	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	-
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

²) Cheese mass ^{includes} creaming mixture

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 Additive	Maximum Level
Preservatives		
200	Sorbic Acid	1000 mg/kg, singly or in combination as sorbic acid
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	12.5 mg/kg
280	Propionic Acid	Limited by GMP
281	Sodium Propionate	
282	Calcium Propionate	
283	Potassium Propionate	
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
261(i)	Potassium Acetate	Limited by GMP
261(ii)	Potassium Diacetate	Limited by GMP
262(i)	Sodium Acetate	Limited by GMP
263	Calcium Acetate	Limited by GMP
325	Sodium Lactate	Limited by GMP
326	Potassium Lactate	Limited by GMP
327	Calcium Lactate	Limited by GMP
350(i)	Sodium Hydrogen Malate	Limited by GMP
350(ii)	Sodium Malate	Limited by GMP
351(i)	Potassium Hydrogen Malate	Limited by GMP
351(ii)	Potassium Malate	Limited by GMP
352(ii)	Calcium Malate	Limited by GMP

INS No.	Name of Additive	Maximum Level
500(i)	Sodium Carbonate	Limited by GMP
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP
500(iii)	Sodium Sesquicarbonate	Limited by GMP
501(i)	Potassium Carbonate	Limited by GMP
501(ii)	Potassium Hydrogen Carbonate	Limited by GMP
504(i)	Magnesium Carbonate	Limited by GMP
504(ii)	Magnesium Hydrogen Carbonate	Limited by GMP
575	Glucono-delta-actone	Limited by GMP
577	Potassium Gluconate	Limited by GMP
578	Calcium Gluconate	Limited by GMP
Acids		
260	Acetic Acid	Limited by GMP
270	Lactic Acid	Limited by GMP
296	Malic Acid	Limited by GMP
330	Citric Acid	Limited by GMP
338	Orthophosphoric Acid	2000 mg/kg as P ₂ O ₅
507	Hydrochloric Acid	Limited by GMP
574	Gluconic Acid	Limited by GMP
Stabilizers		
331(i)	Sodium Dihydrogen Citrate	Limited by GMP
332(i)	Potassium Dihydrogen Citrate	Limited by GMP
333	Calcium Citrates	Limited by GMP
339(i-iii); 340(i-iii); 341(i-iii); 342(i),(ii); 343(ii),(iii); 450(i),(iii),(v),(vi); 451(i),(ii); 452(i),(ii),(iv),(v)	Phosphates	3000 mg/kg, singly or in combination, expressed as P ₂ O ₅
400	Alginic Acid	Limited by GMP
401	Sodium Alginate	Limited by GMP
402	Potassium Alginate	Limited by GMP
403	Ammonium Alginate	Limited by GMP
404	Calcium Alginate	Limited by GMP
405	Propylene Glycol Alginate	5000 mg/kg, singly or in combination
406	Agar	Limited by GMP
407	Carrageenan or its Na, K, NH ₄ , Ca and Mg Salts (includes Furcelleran)	Limited by GMP
410	Carob Bean Gum	Limited by GMP
412	Guar Gum	Limited by GMP
413	Tragacanth Gum	Limited by GMP
415	Xanthan Gum	Limited by GMP
416	Karaya Gum	Limited by GMP
417	Tara Gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium Carboxymethyl Cellulose	Limited by GMP
Stabilizers (Modified Starches)		
1400	Dextrins, Roasted Starch White and Yellow	Limited by GMP
1401	Acid-Treated Starch	Limited by GMP

INS No.	Name of Additive	Maximum Level
1402	Alkaline-Treated Starch	Limited by GMP
1403	Bleached Starch	Limited by GMP
1404	Oxidized Starch	Limited by GMP
1405	Starches, Enzyme-Treated	Limited by GMP
1410	Monostarch Phosphate	Limited by GMP
1412	Distarch Phosphate Esterified with Sodium Trimetaphosphate; Esterified with Phosphorus-Oxychloride	Limited by GMP
1413	Phosphated Distarch Phosphate	Limited by GMP
1414	Acetylated Distarch Phosphate	Limited by GMP
1420	Starch Acetate Esterified with Acetic Anhydride	Limited by GMP
1421	Starch Acetate Esterified with Vinyl Acetate	Limited by GMP
1422	Acetylated Distarch Adipate	Limited by GMP
1440	Hydroxypropyl Starch	Limited by GMP
1442	Hydroxypropyl Distarch Phosphate	Limited by GMP

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 names Cottage Cheese may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used. The name may be translated into other languages so that the consumer in the country of retail sale will not be misled

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers include nutritional claims in accordance with the Guideline for the Use of Nutritional Claims² (CAC/GL 23-1997, Rev 1-2004). In addition the appropriate characterizing terms describing the nature or style of the product may accompany the name of the food. Such terms include “dry curd” or “creamed”

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale, 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.

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

² For the purpose of comparative nutritional claims, the fat content of 4% constitutes the reference.”

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation.

APPENDIX XVIII

PROPOSED DRAFT REVISED STANDARD FOR COULOMMIERS (C-18)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Coulommiers intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Coulommiers is a soft, surface ripened, primarily mould ripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) which has a shape of a flat cylinder or sectors thereof. The body has a near white through to light yellow colour and a soft-textured (when pressed by thumb), but not crumbly texture, ripened from the surface to the center of the cheese. Gas holes are generally absent, but few openings and splits are acceptable. A rind is to be developed that is soft and entirely covered with white mould but may have red, brownish or orange coloured spots. Whole cheese may be cut or formed into sectors prior to or after the mould development.

For Coulommiers ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 10 days at 10-16 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Coulommiers intended for further processing need not exhibit the same extent of ripening when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms, including *Geotrichum candidum*, *Brevibacterium linens*, and yeast;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and Potassium Chloride as a salt substitute;
- Potable water;
- Safe and suitable processing aids
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	40%	Not restricted	40% to 50%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum dry matter content (m/m):</u>	
	Equal to or above 40% but less than 50%:	42%	
	Equal to or above 50% but less than 60%:	46%	
	Equal to or above 60%:	52%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

3.4 ESSENTIAL SIZES AND SHAPES

Maximum height: approx. 5 cm;

Weight: Whole cheese of flat cylinder: min. 300 g.

3.5 ESSENTIAL RIPENING PROCEDURE

Rind formation and maturation (proteolysis) from the surface to the center is predominantly caused by *Penicillium candidum* and/or *Penicillium camembertii* and *Penicillium caseicolum*.

4. FOOD ADDITIVES

Only those additives classes indicated as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Acidity Regulators		
575	Glucono delta-Lactone	GMP

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice and Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Coulommiers may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997) ¹.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

¹ For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter constitutes the reference.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation² in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale 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.

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING COULOMMIERS

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. METHOD OF MANUFACTURE

1.1 Fermentation procedure: Microbiologically derived acid development.

1.2 Type of coagulation: Coagulation of the milk protein is typically obtained through the combined action of microbial acidification and proteases (e.g. rennet) at an appropriate coagulation temperature.

² For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

APPENDIX XIX

PROPOSED DRAFT REVISED STANDARD FOR CREAM CHEESE (C-31)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Cream Cheese intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

In some countries, the term “cream cheese” is used to designate cheeses, such as high fat ripened hard cheese, that do not conform to the description I Section 2. This Standard does not apply to such cheeses.

2. DESCRIPTION

Cream Cheese is a soft, spreadable, unripened and rindless¹ cheese in conformity with the Standard for Unripened Cheeses Including Fresh Cheeses (CODEX STAN 221-2001) and the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999). The cheese has a near white through to light yellow colour. The texture is spreadable and smooth to slightly flaky and without holes, and the cheese spreads and mixes readily with other foods.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless micro-organisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and Potassium Chloride as a salt substitute;
- Potable water;
- Safe and suitable processing aids
- Gelatine and starches: 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;
- Vinegar.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content (m/m):</u>	<u>Maximum content (m/m):</u>	<u>Reference level (m/m):</u>
Milk fat in dry matter:	25 %	Not restricted	60-70 %
Moisture on fat free basis:	67 %	-	Not specified
Dry matter:	22%	Restricted by the MMFB	Not specified

¹ The cheese has been kept in such a way that no rind is developed (a “rindless” cheese)

Compositional modifications of Cream Cheese beyond the minima and maxima specified above for milkfat, moisture and dry matter are not considered to be in compliance with section 4.3.3 of the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X ²	-
Thickeners:	X ²	-
Emulsifiers:	X	-
Antioxidants:	X	-
Preservatives:	X ²	-
Foaming agents:	X ³	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

²) Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk products and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

³) For whipped products, only

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 Additive	Maximum Level
Preservatives		
200	Sorbic Acid	1000 mg/kg singly or in combination as sorbic acid
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited to GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170i	Calcium Carbonate	Limited to GMP
261i	Potassium Acetate	Limited to GMP
261(ii)	Potassium Diacetate	Limited to GMP

INS No.	Name of Additive	Maximum Level
262(i)	Sodium Acetate	Limited to GMP
263	Calcium Acetate	Limited to GMP
325	Sodium Lactate	Limited to GMP
326	Potassium Lactate	Limited to GMP
327	Calcium Lactate	Limited to GMP
350(i)	Sodium Hydrogen Malate	Limited to GMP
350(ii)	Sodium Malate	Limited to GMP
351(i)	Potassium Hydrogen Malate	Limited to GMP
351(ii)	Potassium Malate	Limited to GMP
352(ii)	Calcium Malate	Limited to GMP
500(i)	Sodium Carbonate	Limited to GMP
500(ii)	Sodium Hydrogen carbonate	Limited to GMP
500(iii)	Sodium Sesquicarbonate	Limited to GMP
501(i)	Potassium Carbonate	Limited to GMP
501(ii)	Potassium Hydrogen Carbonate	Limited to GMP
504(i)	Magnesium Carbonate	Limited to GMP
504(ii)	Magnesium Hydrogen Carbonate	Limited to GMP
575	Glucono-delta-Lactone	Limited to GMP
577	Potassium Gluconate	Limited to GMP
578	Calcium Gluconate	Limited to GMP
Acids		
260	Acetic Acid	Limited to GMP
270	Lactic Acid	Limited to GMP
296	Malic Acid	Limited to GMP
330	Citric Acid	Limited to GMP
338	Orthophosphoric Acid	2000 mg/kg as P ₂ O ₅
507	Hydrochloric Acid	Limited to GMP
574	Gluconic Acid	Limited to GMP
Stabilizers		
331(i)	Sodium Dihydrogen Citrate	Limited to GMP
332(i)	Potassium Dihydrogen Citrate	Limited to GMP
333	Calcium Citrates	Limited to GMP
334, 335(i), 335(ii), 336(i), (ii), 337	Tartrates	1500 mg/kg singly or in combination
339(i-iii); 340(i-iii); 341(i-iii); 342(i),(ii); 343(ii),(iii); 450(i),(ii),(v),(vi); 451(i),(ii); 452(i),(ii),(iv),(v);	Phosphates	10000 mg/kg singly or in combination, expressed as P ₂ O ₅
400	Alginic Acid	Limited to GMP
401	Sodium Alginate	Limited to GMP
402	Potassium Alginate	Limited to GMP
403	Ammonium Alginate	Limited to GMP
404	Calcium Alginate	Limited to GMP
405	Propylene Glycol Alginate	5000 mg/kg singly or in combination
406	Agar	Limited to GMP

INS No.	Name of Additive	Maximum Level
407	Carrageenan or its Na, K, NH ₄ , Ca and Mg salts (includes Furcelleran)	Limited to GMP
410	Carob Bean Gum	Limited to GMP
412	Guar Gum	Limited to GMP
413	Tragacanth Gum	Limited to GMP
415	Xanthan Gum	Limited to GMP
416	Karaya gum	Limited to GMP
417	Tara Gum	Limited to GMP
418	Gellan Gum	Limited to GMP
466	Sodium Carboxymethyl Cellulose	Limited to GMP
Stabilizers (Modified Starches)		
1400	Dextrins, Roasted Starch White and Yellow	Limited to GMP
1401	Acid-Treated Starch	Limited to GMP
1402	Alkaline Treated Starch	Limited to GMP
1403	Bleached Starch	Limited to GMP
1404	Oxidized Starch	Limited to GMP
1405	Starches, Enzyme-Treated	Limited to GMP
1410	Monostarch Phosphate	Limited to GMP
1412	Distarch Phosphate Esterified with Sodium Trimetaphosphate; Esterified with Phosphorus-Oxychloride	Limited to GMP
1413	Phosphated Distarch Phosphate	Limited to GMP
1414	Acetylated Distarch Phosphate	Limited to GMP
1420	Starch Acetate Esterified with Acetic Anhydride	Limited to GMP
1421	Starch Acetate Esterified with Vinyl Acetate	Limited to GMP
1422	Acetylated Distarch Adipate	Limited to GMP
1440	Hydroxypropyl Starch	Limited to GMP
1442	Hydroxypropyl Distarch Phosphate	Limited to GMP
Emulsifiers		
322	Lecithins	Limited to GMP
470	Salts of Fatty Acids (with Base Al, Ca, Na, Mg, K and NH ₄)	Limited to GMP
471	Mono- and Di-Glycerides of Fatty Acids	Limited to GMP
472a	Acetic and Fatty Acid Esters of Glycerol	Limited to GMP
472b	Lactic and Fatty Acid Esters of Glycerol	Limited to GMP
472c	Citric and Fatty Acid Esters of Glycerol	Limited to GMP
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	Limited to GMP

INS No.	Name of Additive	Maximum Level
Antioxidants		
300	Ascorbic Acid	Limited to GMP
301	Sodium Ascorbate	Limited to GMP
302	Calcium Ascorbate	Limited to GMP
304	Ascorbyl Palmitate	500 mg/kg singly or in combination
305	Ascorbyl Stearate	
306	Mixed Tocopherols Concentrate	200 mg/kg singly or in combination
307	alpha-Tocopherol	
Colours		
160ai,e,f	Carotenoids	35 mg/kg
160aai	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	10 mg/kg on bixin/norbixin basis
171	Titanium Dioxide	GMP
Foaming Agent		
290	Carbon Dioxide	GMP
941	Nitrogen	GMP

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Cream Cheese may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used. The name may be translated into other languages so that the consumer in the country of retail sale will not be misled

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range but equal to or above 40% fat in dry matter as specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. The designation of products in which the fat content is below 40% fat in dry matter but above the absolute minimum specified in section 3.3 of this Standard shall either be accompanied by an appropriate qualifier describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision, or alternatively the name 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, in either case provided that the designation used does not create an erroneous impression the retail sale regarding the character and identity of the cheese.

Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997) ².

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation ³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale, 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.

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

² For the purpose of comparative nutritional claims, the minimum fat content of 60% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

APPENDIX XX

PROPOSED DRAFT REVISED STANDARD FOR CAMEMBERT (C-33)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Camembert intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Camembert is a soft surface ripened, primarily mould ripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), which has a shape of a flat cylinder or sectors thereof. The body has a near white through to light yellow colour and a soft-textured (when pressed by thumb), but not crumbly texture, ripened from the surface to the center of the cheese. Gas holes are generally absent, but few openings and splits are acceptable. A rind is to be developed that is soft and entirely covered with white mould but may have red, brownish or orange coloured spots. Whole cheese may be cut or formed into sectors prior to or after the mould development.

For Camembert ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 10 days at 10-16 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Camembert intended for further processing need not exhibit the same extent of ripening when justified through technical and/or trade needs.

Carré de Camembert is a soft surface ripened cheese with a square shape and which comply with all other criteria and requirements specified for Camembert.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms, including *Geotrichum candidum*, *Brevibacterium linens*, and yeast;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and Potassium Chloride as a salt substitute;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	38%	
	Equal to or above 40% but less than 45%:	41%	
	Equal to or above 45% but less than 55%:	43%	
	Equal to or above 55%:	48%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

3.4 ESSENTIAL SIZES AND SHAPES

Maximum height: approx. 5 cm;

Weight: Whole cheese of flat cylinder (Camembert) or square (Carré de Camembert): approx. 80 g to 500 g.

3.5 ESSENTIAL RIPENING PROCEDURE

Rind formation and maturation (proteolysis) from the surface to the center is predominantly caused by *Penicillium candidum* and /or *Penicillium camembertii* and *Penicillium caseicolum*

4. FOOD ADDITIVES

Only those additives classes indicated as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg Singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg On bixin/norbixin basis
Acidity Regulators		
575	Glucono delta-Lactone	Limited to GMP

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RC 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 names Camembert and Carré de Camembert may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The term “Carré de” may be replaced by other appropriate term(s) related to shape that are suitable in the country of retail sale.

The use of the names is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale.), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997) ¹.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

¹ For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation² in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale. 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.

7.4 LABELLING OF NON RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING CAMEMBERT

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. METHOD OF MANUFACTURE

1.1 Fermentation procedure: Microbiologically derived acid development.

1.2 Type of coagulation: Coagulation of the milk protein is typically obtained through the combined action of microbial acidification and proteases (e.g. rennet) at an appropriate coagulation temperature.

2 For instance, repackaging, cutting, slicing, shredding and grating - is not regarded as substantial transformation

APPENDIX XXI

PROPOSED DRAFT REVISED STANDARD FOR BRIE (C-34)

(at Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to Brie intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Brie is a soft surface ripened, primarily white mould ripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), which has a shape of a flat cylinder or sectors thereof. The body has a near white through to light yellow colour and a soft-textured (when thumbs-pressed), but not crumbly texture, ripened from the surface to the center of the cheese. Gas holes are generally absent, but few openings and splits are acceptable. A rind is to be developed that is soft and entirely covered with white mould but may have red, brownish or orange coloured spots. Whole cheese may be cut or formed into sectors prior to or after the mould development.

For Brie ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 10 days at 10-16 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Brie intended for further processing need not exhibit the same extent of ripening when justified through technical and/or trade needs

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms, including *Geotrichum candidum*, *Brevibacterium linens*, and yeast;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and potassium chloride as a salt substitute;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	40%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 40% but less than 45%:	42%	
	Equal to or above 45% but less than 55%:	43%	
	Equal to or above 55% but less than 60%:	48%	
	Equal to or above 60%:	51%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

3.4 ESSENTIAL SIZES AND SHAPES

Maximum height: approx. 5 cm;

Weight: Whole cheese of flat cylinder: approx. 500 g to 3500 g

3.5 ESSENTIAL RIPENING PROCEDURE

Rind formation and maturation (proteolysis) from the surface to the centre is predominantly caused by *Penicillium candidum* and/or *Penicillium camembertii* and *Penicillium caseicolum*

4. FOOD ADDITIVES

Only those additives classes indicated as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

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 Additive	Maximum Level
Colours		
160a(i),e,f	Carotenoids	35 mg/kg singly or in combination
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b	Annatto Extracts	25 mg/kg on bixin/norbixin basis
Acidity Regulators		
575	Glucono delta-Lactone	Limited by GMP

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Brie may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997) ¹.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

¹ For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation² in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale. 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.

7.4 LABELLING OF NON RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING BRIE

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. METHOD OF MANUFACTURE

1.1 Fermentation procedure: Microbiologically derived acid development.

1.2 Type of coagulation: Coagulation of the milk protein is typically obtained through the combined action of microbial acidification and proteases (e.g. rennet) at an appropriate coagulation temperature.

² For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation.

APPENDIX XXII

PROPOSED DRAFT STANDARD FOR MOZZARELLA

(at Step 5/8 of the Procedure)

1. SCOPE

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

2. DESCRIPTION

Mozzarella is an unripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 2-2001) and the Standard for Unripened Cheese Including Fresh Cheese (CODEX STAN 221-2001). It is a smooth elastic cheese with a long stranded parallel-orientated fibrous protein structure without evidence of curd granules. The cheese is rindless¹ and may be formed into various shapes.

Mozzarella with a high moisture content is a soft cheese with overlying layers that may form pockets containing liquid of milky appearance. It may be packed with or without the liquid. The cheese has a near white colour.

Mozzarella with a low moisture content is a firm/semi-hard homogeneous cheese without holes and is suitable for shredding.

Mozzarella is made by “pasta filata” processing, which consists of heating curd of a suitable pH value kneading and stretching until the curd is smooth and free from lumps. Still warm, the curd is cut and moulded, then firmed by cooling. Other processing techniques, which give end products with the same physical, chemical and organoleptic characteristics are allowed.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows’ milk or buffaloes’ milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and Potassium Chloride as a salt substitute;
- Safe and suitable processing aids
- Vinegar;
- Potable water;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded Mozzarella with a low moisture content only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ The cheese has been kept in such a way that no rind is developed (a “rindless” cheese)

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>	
Milkfat in dry matter:				
- with high moisture:	20%	Not restricted	40% to 50%	
- with low moisture:	18%	Not restricted	40% to 50%	
Dry matter:	Depending on the fat in dry matter content, according to the table below.			
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum dry matter content (m/m):</u>		
		<u>With low moisture:</u>	<u>With high moisture:</u>	
	Equal to or above 18% but less than 30%:	34%	-	
	Equal to or above 20% but less than 30%:	-	24%	
	Equal to or above 30% but less than 40%:	39%	26%	
	Equal to or above 40% but less than 45%:	42%	29%	
	Equal to or above 45% but less than 50%:	45%	31%	
	Equal to or above 50% but less than 60%:	47%	34%	
	Equal to or above 60% but less than 85%:	53%	38%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with 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 as justified 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 food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:			
	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Colours:	X ¹	-	X ¹	-
Bleaching agents:	-	-	-	-
Acids:	X	-	X	-
Acidity regulators:	X	-	X	-
Stabilizers:	X	-	X	-
Thickeners:	X	-	X	-
Emulsifiers:	-	-	-	-
Antioxidants:	-	-	-	-
Preservatives:	X	X	X	
Foaming agents:	-	-	-	-
Anti-caking agents:	-	X ³	-	

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

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 Additive	Maximum Level
Preservatives		
200	Sorbic Acid	1000 mg/kg singly or in combination as sorbic acid
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin (Natamycin)	Not exceeding 2 mg/dm ² and not present in a depth of 5 mm
280	Propionic acid	Limited to GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170i	Calcium Carbonate	Limited to GMP
261(i)	Potassium Acetate	Limited to GMP
261(ii)	Potassium Diacetate	Limited to GMP
262(i)	Sodium Acetate	Limited to GMP
263	Calcium Acetate	Limited to GMP
325	Sodium Lactate	Limited to GMP
326	Potassium Lactate	Limited to GMP
327	Calcium lactate	Limited to GMP
350(i)	Sodium Hydrogen Malate	Limited to GMP
350(ii)	Sodium Malate	Limited to GMP
351(i)	Potassium Hydrogen Malate	Limited to GMP
351(ii)	Potassium Malate	Limited to GMP
352(ii)	Calcium Malate	Limited to GMP
500(i)	Sodium carbonate	Limited to GMP
500(ii)	Sodium Hydrogen carbonate	Limited to GMP
500(iii)	Sodium sesquicarbonate	Limited to GMP
501(i)	Potassium carbonate	Limited to GMP
501(ii)	Potassium Hydrogen Carbonate	Limited to GMP
504(i)	Magnesium carbonate	Limited to GMP
504(ii)	Magnesium Hydrogen Carbonate	Limited to GMP
575	Glucono-delta-lactone	Limited to GMP
577	Potassium Gluconate	Limited to GMP
578	Calcium Gluconate	Limited to GMP
Acids		
260	Acetic Acid	Limited to GMP
270	Lactic Acid	Limited to GMP
296	Malic Acid	Limited to GMP
330	Citric Acid	Limited to GMP
338	Orthophosphoric Acid	2000 mg/kg as P ₂ O ₅
507	Hydrochloric Acid	Limited to GMP
574	Gluconic Acid	Limited to GMP
Stabilizers		
331(i)	Sodium Dihydrogen Citrate	Limited to GMP
332(i)	Potassium Dihydrogen Citrate	Limited to GMP
333	Calcium Citrates	Limited to GMP

INS No.	Name of Additive	Maximum Level
339(i-iii); 340(i-iii); 341(i-iii); 342(i,ii); 343(ii,iii), 450(i,iii,v,vi); 451(i,ii); 452(i,ii,iv,v)	Phosphates	10000 mg/kg singly or in combination, expressed as P ₂ O ₅
406	Agar	Limited to GMP
407	Carrageenan or its Na, K, NH ₄ , Ca and Mg salts (includes furcelleran)	Limited to GMP
410	Carob bean gum	Limited to GMP
412	Guar gum	Limited to GMP
413	Tragacanth gum	Limited to GMP
415	Xanthan gum	Limited to GMP
416	Karaya gum	Limited to GMP
417	Tara Gum	Limited to GMP
440	Pectins	Limited to GMP
466	Sodium carboxymethyl cellulose	Limited to GMP
Colours		
140	Chlorophyll	Limited to GMP
141(i,ii)	Chlorophylls, Copper Complexes	5 mg/kg
171	Titanium Dioxide	Limited to GMP
Anticaking Agents		
460	Cellulose	Limited to GMP
460(i)	Microcrystalline Cellulose	Limited to GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

5. CONTAMINANTS

The milk used in the manufacture of 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

It is recommended that the product 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. 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) 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 Mozzarella may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) apply.

The designation of Mozzarella with a high moisture content shall be accompanied by a qualifying term describing the true nature of the product.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023-1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of retail sale, 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.

7.4 LABELLING OF NON RETAIL CONTAINERS

Information specified 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) 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address 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.

Determination of equivalency between “pasta filata” processing and other processing techniques: Identification of the typical structure by confocal laser scanning microscopy.

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² For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter constitutes the references.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING MOZZARELLA

The information below is intended for voluntary application by commercial partners and not for application by governments.

MOZZARELLA WITH A HIGH MOISTURE CONTENT

1. METHOD OF MANUFACTURE

- 1.1 The principal starter culture microorganisms are *Streptococcus thermophilus* and/or *Lactococcus* spp.
- 1.2 Products made from buffalo's milk shall be salted in cold brine.

APPENDIX XXIII

PROPOSED DRAFT REVISED STANDARD FOR DAIRY FAT SPREADS

(At Step 5/8 of the Procedure)

1. SCOPE

This Standard applies to dairy fat spreads intended for use as spreads for direct consumption, or for further processing, in conformity with section 2 of this Standard.

2. DESCRIPTION

Dairy fat spreads are milk products relatively rich in fat in the form of a spreadable emulsion principally of the type of water-in-milk fat that remains in solid phase at a temperature of 20°C.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

- Milk and/or products obtained from milk.

Raw materials, including milk fat, may have been subjected to any appropriate processing (e.g. physical modifications including fractionation) prior to its use.

3.2 PERMITTED INGREDIENTS

The following substances may be added:

- Flavours and flavourings;
- Safe and suitable processing aids;
- Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food¹, maximum and minimum levels for vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual countries including, where appropriate, the prohibition of the use of particular nutrients;
- Sodium chloride and potassium chloride as a salt substitute;
- Sugars (any carbohydrate sweetening matter);
- Inulin and malto-dextrins (limited by GMP);
- Starter cultures of harmless lactic acid and/or flavour producing bacteria;
- Water;
- Gelatine and Starches (limited by GMP). These substances can be used in the same function as thickeners, provided they are added only in amounts functionally necessary as governed by GMP taking into account any use of the thickeners listed in section 4.

3.3 COMPOSITION

The milk fat content shall be no less than 10% and less than 80% (m/m) and shall represent at least 2/3 of the dry matter.

Compositional modifications of Dairy Fat Spreads are restricted by the requirements of section 4.3.3 of the General Standard for the Use of Dairy Terms.

¹ CAC/GL 09-1987

4. FOOD ADDITIVES

Only those additive functional classes indicated as technologically justified 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 food additives listed below the table may be used and only within the functions and limits specified.

Additive functional class:	Justified use in dairy fat spreads:	
	<70% milk fat content*	≥ 70% milk fat content
Acids	X	X
Acidity regulators	X	X
Anticaking agents	-	-
Antifoaming agents	X	X
Antioxidants	X	X
Bleaching agents	-	-
Bulking agents	-	-
Carbonating agents	-	-
Colours	X	X
Colour retention agents	-	-
Emulsifiers	X	-
Firming agents	-	-
Flavour enhancers	X	-
Foaming agents	-	-
Gelling agents	-	-
Humectants	-	-
Preservatives	X	X
Propellants	X	X
Raising agents	-	-
Sequestrants	-	-
Stabilizers	X	-
Thickeners	X	-

* The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

INS No.	Name of Additive	Maximum Level
Colours		
100(i)	Curcumin	5 mg/kg
160a(i)	Carotenes, beta- (Synthetic)	25 mg/kg
160a(ii)	Carotene, beta-, Natural Extracts	Limited by GMP
160b	Annatto, Bixin, Norbixin	20 mg/kg (calculated as total bixin or norbixin)
160e	Carotenal, beta-apo- (C30)	35 mg/kg
160f	Carotenoic acid, methyl or ethylester, beta-apo-8'	35 mg/kg
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	10000 mg/kg singly or in combination (Dairy fat spreads for baking purposes only)
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono and diglycerides of fatty acids	Limited by GMP
472(a)	Acetic and fatty acid esters of glycerol	Limited by GMP
472(b)	Lactic and fatty acid esters of glycerol	Limited by GMP
472(c)	Citric and fatty acid esters of glycerol	Limited by GMP

INS No.	Name of Additive	Maximum Level
472(e)	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
473	Sucrose esters of fatty acids	10000 mg/kg, Dairy fat spreads for baking purposes only.
474	Sucroglycerides	10000 mg/kg, Dairy fat spreads for baking purposes only.
475	Polyglycerol esters of fatty acids	5000 mg/kg
476	Polyglycerol polyricinoleate	4000 mg/kg
481(i)	Sodium stearyl lactylate	10000 mg/kg singly or in combination
482(i)	Calcium stearyl lactylate	
491	Sorbitan monostearate	10000 mg/kg, Singly or in combination
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Preservatives		
200	Sorbic acid	2000 mg/kg singly or in combination (as sorbic acid) for fat contents < 59% and 1000 mg/kg singly or in combination (as sorbic acid) for fat contents ≥ 59%
201	Sodium Sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
Stabilizers/thickeners		
340 (i),(ii) (iii)	Potassium phosphates	2000 mg/kg singly or in combination with other phosphates, expressed as P ₂ O ₅
341 (i),(ii),(iii)	Calcium orthophosphate	
450 (i)	Disodium diphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	Limited by GMP
402	Potassium alginate	Limited by GMP
403	Ammonium alginate	Limited by GMP
404	Calcium alginate	Limited by GMP
406	Agar	Limited by GMP
405	Propylene glycol alginate	3000 mg/kg
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (including furcellaran)	Limited by GMP
407a	Processed eucheama seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
414	Gum arabic (Acacia gum)	Limited by GMP
415	Xanthan gum	Limited by GMP
418	Gellan gum	Limited by GMP
422	Glycerol	Limited by GMP
440	Pectins	Limited by GMP
460 (i)	Microcrystalline Cellulose	Limited by GMP
460 (ii)	Powdered Cellulose	Limited by GMP
461	Methyl cellulose	Limited by GMP
463	Hydroxypropyl cellulose	Limited by GMP
464	Hydroxypropyl methyl cellulose	Limited by GMP
465	Methyl ethyl cellulose	Limited by GMP

INS No.	Name of Additive	Maximum Level
466	Sodium carboxymethyl cellulose	Limited by GMP
500 (i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium Hydrogen Carbonate	Limited by GMP
500 (iii)	Sodium sesquicarbonate	Limited by GMP
1400	Dextrin, roasted starch white and yellow	Limited by GMP
1401	Acid-treated starch	Limited by GMP
1402	Alkaline-treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidised starch	Limited by GMP
1405	Starches, enzyme treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate esterified with Sodium trimetaphosphate; esterified with phosphorous oxychloride	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate esterified with acetic anhydride	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Acidity regulators		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
329	Magnesium lactate	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(ii)	Disodium monohydrogen citrate	Limited by GMP
334	Tartaric acid (L(+))	5000 mg/kg singly or in combination
335 (i)	Monosodium tartrate	
335 (ii)	Disodium tartrate	
336 (i),(ii)	Potassium tartrates	
337	Potassium sodium tartrate	
339 (i),(ii),(iii)	Sodium phosphates	2000 mg/kg singly or in combination with other phosphates, expressed as P ₂ O ₅
338	Orthophosphoric acid	
524	Sodium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
Antioxidants		
304	Ascorbyl palmitate	500 mg/kg
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	500 mg/kg
307	Tocopherol, alpha	
310	Propyl gallate	200 mg/kg.
320	Butylated hydroxyanisole (BHA)	200 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
	Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) at a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.	

INS No.	Name of Additive	Maximum Level
Anti-foaming agents		
900 a	Polydimethylsiloxane	10 mg/kg in dairy fat spreads for frying purposes, only
Flavour enhancers		
627	Disodium 5'-Guanylate	Limited by GMP
628	Dipotassium 5'-Guanylate	Limited by GMP

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission.

6. HYGIENE

It is recommended that the product 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 4-2003), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. 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) and the Codex 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 "Dairy Fat Spread" Other names may be used if allowed by national legislation in the country of retail sale.

7.1.2 Dairy fat spreads with reduced fat content may be labelled as "reduced fat" in line with the Codex Guidelines for the Use of Nutrition and Health Claims².

7.1.3 The designations and any qualifying terms should be translated into other languages in a non-misleading way and not necessarily word for word and should be acceptable in the country of retail sale.

7.1.4 Dairy fat spread may be labelled to indicate whether it is salted or unsalted according to national legislation.

7.1.5 Dairy fat spreads that have been sweetened shall be labelled to indicate that they have been sweetened.

7.2 DECLARATION OF FAT CONTENT

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

² CAC-GL 23-1997

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) 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 on the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

APPENDIX XXIV

PROPOSED DRAFT MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS

(At Step 5 of the Procedure)

INTRODUCTION

1. Certification is one method that can be utilized by regulatory agencies of importing and exporting countries to complement the control of their inspection systems for milk and milk products. This model certificate recognizes that importing country authorities may, as a condition of clearance of consignments, require importers to present certification issued by, or with the authority of, exporting country authorities. To help facilitate international trade, the numbers and types of certificates should be limited. Harmonisation efforts could be promoted through the use of international (Codex) model certificates such as the proposed Codex Model Export Certificate for Milk and Milk Products which should be considered when developing an official or officially recognised certificate for milk and milk products.

2. This model certificate does not deal with matters of animal and plant health unless directly related to food safety or quality. However it is recognised that in practice a single certificate may contain information relevant to several matters. Where attestation on animal health matters is required, reference should be made to the OIE Terrestrial Animal Health Code.

3. The Model Export Certificate for Milk and Milk Products does not mandate the use of such certification. Alternatives to the use of official and officially recognized certificates should be considered wherever possible, in particular where the inspection system and requirements of an exporting country are assessed as being equivalent to those of the importing country.

4. The Model Export Certificate does not in any way diminish the trade facilitation role of commercial or other types of certificates, including third party certificates, not issued by, or with the authority of, exporting country authorities.

OBJECTIVES

5. The certificate should contain essential information relating to the protection of the health of consumers and ensuring fair practices in the food trade.

6. The certificate should clearly describe the dairy product and the consignment to which it uniquely relates. The certificate should contain a clear reference to the hygiene requirements to which the certified dairy product needs to conform. This statement is based on the inspection system of the competent authority.

7. The level of information required should be adequate for the importing country's purpose and not impose unnecessary burdens on the exporting country or exporter, nor should there be a requirement for the disclosure of information that is commercial-in-confidence unless it is of relevance to public health.

8. The establishment of bilateral or multilateral agreements, such as equivalence agreements may provide the basis for dispensing with the issuance of certificates.

SCOPE

9. The Model Export Certificate includes official and officially recognised certificates. It applies to milk, milk products and composite milk products as defined in General Standard for the Use of Dairy Terms (CODEX STAN 206-1999) presented for international trade that meet food safety and suitability requirements. The Model Export Certificate does not cover animal health matters.

10. Where administratively and economically feasible, certificates may be issued in an electronic format provided that the principles for electronic certification¹ are met.

¹ Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates (CAC/GL 38-2001, Rev. 1-2005).

GENERAL REMARKS CONCERNING THE PRODUCTION AND ISSUANCE OF CERTIFICATES

11. The production and issuance of certificates for milk and milk products should be carried out in accordance with the principles and appropriate sections of the following Codex texts:

- Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates (CAC/GL 38-2001, Rev. 1-2005);
- Principles for Food Import and Export Inspection and Certification (CAC/GL 20-1995);
- Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems (CAC/GL 26-1997);
- Guidelines for the Development of Equivalence Agreements Regarding Food Import and Export Inspection and Certification Systems (CAC/GL 34-1999);
- Code of Ethics for International Trade in Foods (CAC/RCP 20-1979, Rev. 1-1985).

12. The selection of the appropriate language(s) of certificates should be based on adequacy for the importing country's purpose, comprehension by the certifying officer and minimizing unnecessary burden on the exporting country.

DEFINITIONS

Certificates¹ are those paper or electronic documents, which describe and attest to attributes of consignments of food moving in international trade.

Certification¹ is the procedure by which official certification bodies or officially recognized certification bodies provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems, and examination of finished products.

Certifying bodies¹ are official certification bodies and bodies officially recognized by the competent authority.

Certifying officers¹ are employees of certifying bodies authorized to complete and issue certificate.

Inspection² is the examination of food or systems for control of food, raw materials, processing, and distribution including in-process and finished product testing, in order to verify that they conform to requirements, .

Official Certificates¹ are certificates issued by an official certification body of an exporting country, in accordance with the requirements of an importing or exporting country.

Official inspection systems and official certification systems² are systems administered by a government agency having jurisdiction empowered to perform a regulatory or enforcement function or both.

Officially recognized inspection systems and officially recognized certification systems² are systems which have been formally approved or recognized by a government agency having jurisdiction.

Officially Recognized Certificates¹ are certificates issued by an officially recognized certification body of an exporting country, in accordance with the conditions of that recognition and in accordance with the requirements of an importing or exporting country.

Requirements² are the criteria set down by the competent authorities relating to trade in foodstuffs covering the protection of public health, the protection of consumers and condition of fair trading,

USE OF MODEL EXPORT CERTIFICATES FOR MILK AND MILK PRODUCTS

13. The model certificate consists of a series of fields. Each field of the Model Export Certificate for Milk and Milk Products must be filled in or else, marked in a manner that would prevent alteration of the certificate. All fields that are necessary to support the validity of the attestation must be filled in.

² Codex Principles for Food Import and Export Inspection and Certification (CAC/GL 20-1995).

14. The format and method of transmission of the certificate should be determined by the Guidelines for Generic Official Certificate Format and the Production and Issuance of Certificates.

Original Certificate should be identifiable and this status should be displayed appropriately with the mark “ORIGINAL” or if a copy is necessary, this certificate should be clearly marked “COPY”. The term “REPLACEMENT” is reserved for use on certificates where, for any good and sufficient reason (such as loss of or damage to the certificate in transit), a replacement certificate is issued by a certifying officer.

Page numbering should be used where the certificate occupies more than one sheet of paper.

Seal and signature should be applied in a manner that minimizes the risk of fraud.

Certificate number (No) is unique for each certificate and is authorized by the competent authority of the exporting country. If there is an addendum, it must be clearly marked as such and must have the same identification number as the primary certificate and the signature of a certifying officer signing the sanitary certificate.

Competent authority: For the purposes of the Model Export Certificate for Milk and Milk Products, the competent authority is the official organisation empowered to execute various functions. Its responsibility may include the management of official systems of inspection or certification at the regional or local level.

I. DETAILS IDENTIFYING MILK AND MILK PRODUCTS

Nature of food Definition of the product according to Section 2.1, 2.2, 2.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999)

Name of product The information appearing in this section should replicate what is presented on the label i.e. the name of the food and the trade name (where one is used) and should be sufficient to identify the food. Where a certificate for trade samples is required a consignment consisting of a food sample intended for evaluation in the importing country may be described using a term such as “trade samples”. It should be clearly indicated on the certificate or the package that the sample is not intended for retail sale and has no commercial value.

Number of units refers to the number of packages as e.g. cartons, boxes, bags, barrels, pallets, etc.

[Lot identification / Date code is the lot identification system developed by a processor to account for their production of milk and milk products thereby facilitating the traceability/product tracing of the product in the event of public health investigations and/or recalls.]

Manufacturing establishment or Factory approval/Identity No Number assigned by the competent authority to the manufacturing establishment or factory where the milk product was produced. In case the consignment encompasses products from several manufacturing establishments or factories the approval number of each manufacturing establishment and / or factory should be mentioned.

II. PROVENANCE OF MILK AND MILK PRODUCTS

Country of Dispatch For the purposes of the Model Export Certificate for Milk and Milk Products, the country of dispatch designates the name of the country of the competent authority which has the competence to verify and certify the conformity to the attestations.

Means of transport describes the way the product is transported. including, if appropriate, identification of the shipping container and a seal number .

Specific transportation and handling requirements If appropriate refer to the necessary information on how to handle the product in order to prevent it from perishing. This may include the indication of any storage temperature specified by the manufacturer.

IV. ATTESTATION

[Public health attestation statement confirming that the product or batches of products originate from an establishment that is in good regulatory standing with the Competent Authority in that country and that the products were processed and otherwise handled under a HACCP System, where appropriate, and that the food complies with the hygiene requirements of the exporting country and/or the hygiene requirements of the Code of Hygienic Practice for Milk and Milk Products.]

Logo/ letterhead of certifying body _____ Certificate No _____

MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS

Competent authority responsible for Certification _____

I. Details identifying milk and milk products

Nature of Food _____

Name of the Product (s) _____

Number of units _____ Weight per unit _____

Net weight _____

Lot(s) identification _____

[Date(s) of manufacture _____

Date(s) of minimum durability, when required, if, and as provided on label] _____

Manufacturing Establishment or Factory Approval or Identity No _____

Name and Address of Manufacturer _____

II. Provenance of milk and milk products

Country of dispatch _____

Means of transport _____

Specific transportation and handling requirements (if appropriate) _____

Exporter or Consignor _____

Name and
Address _____

Export Licence No. if required _____

III. Destination of milk and milk products

Country of destination _____

Importer / Consignee _____

Name and Address _____

IV. Attestation

[The undersigned certifying officer hereby certifies that:

1. The products described above were manufactured at (an) establishment(s) that has/have been approved by, or otherwise determined to be in good regulatory standing with the competent authority in the exporting country and that

2. The product(s) (please tick the appropriate box)

The products have been prepared, packed, held and transported under good hygienic practice and an effective food safety control system, implemented within the context of HACCP where appropriate, implemented consistently and in accordance with the requirements contained in the Codex Code of Hygienic Practice for Milk and Milk Products.

The product(s) was/were produced in accordance with the public health requirements of..... (specify the country)

Date and Place of issuance of
Certificate _____

Certifying officer (seal and signature) _____]

APPENDIX XXV

**FOOD ADDITIVES LISTING
(CODEX STANDARD FOR FERMENTED MILKS – CODEX STAN 243-2003)**

PART 1 - FERMENTED MILKS (PLAIN)

INS No.	Name of Additive	Maximum Level
Stabilizers and Thickeners		
331(iii)	Trisodium Citrate	Limited to GMP
334; 335(i,ii); 336(i,ii); 337	Tartrates	Limited to GMP
339(i-iii); 340(i-iii); 341(i-iii); 342(i,ii); 343(ii,iii); 450(i,iii,v,vi); 451(i,ii); 452(i,ii,iv,v)	Phosphates	2,200 mg/kg used singly or in combination expressed as P ₂ O ₅
401	Sodium Alginate	Limited to GMP
405	Propylene Glycol Alginate	Limited to GMP
406	Agar	Limited to GMP
407	Carrageenan	Limited to GMP
407a	Processed Euchema Seaweed	Limited to GMP
410	Carob Bean Gum	Limited to GMP
412	Guar Gum	Limited to GMP
415	Xanthan Gum	Limited to GMP
416	Karaya Gum	Limited to GMP
417	Tara Gum	Limited to GMP
418	Gellan Gum	Limited to GMP
425	Konjac Flour	Limited to GMP
440	Pectins (Amidated and Non-Amidated)	Limited to GMP
466	Sodium Carboxymethyl Cellulose	Limited to GMP
1400	Dextrins, White and Yellow, Roasted Starch	Limited to GMP
1401	Acid Treated Starch	Limited to GMP
1402	Alkaline Treated Starch	Limited to GMP
1403	Bleached Starch	Limited to GMP
1404	Oxidized Starch	Limited to GMP
1405	Enzyme Treated Starch	Limited to GMP
1410	Monostarch Phosphate	Limited to GMP
1412	Distarch Phosphate	Limited to GMP
1413	Phosphated Distarch Phosphate	Limited to GMP
1414	Acetylated Distarch Phosphate	Limited to GMP
1420	Starch Acetate	Limited to GMP
1422	Acetylated Distarch Adipate	Limited to GMP
1440	Hydroxypropyl Starch	Limited to GMP
1442	Hydroxypropyl Distarch Phosphate	Limited to GMP
1450	Starch Sodium Octenyl Succinate	Limited to GMP

PART 2 - HEAT TREATED FERMENTED MILKS (PLAIN)

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
260	Acetic Acid, Glacial	Limited to GMP
270	Lactic Acid (L-)	Limited to GMP
296	Malic Acid (DL-)	Limited to GMP
326	Potassium Lactate	Limited to GMP
327	Calcium Lactate	Limited to GMP
330	Citric Acid	Limited to GMP
331(i)	Sodium Dihydrogen Citrate	Limited to GMP
331(iii)	Trisodium Citrate	Limited to GMP
332(i)	Potassium Dihydrogen Citrate	Limited to GMP
332(ii)	Tripotassium Citrate	Limited to GMP
355	Adipic Acid	1500 mg/kg, as adipic acid
356	Sodium Adipate	
357	Potassium Adipate	
359	Ammonium Adipate	
500(i)	Sodium Carbonate	Limited to GMP
500(ii)	Sodium Hydrogen Carbonate	Limited to GMP
501(i)	Potassium Carbonate	Limited to GMP
504(i)	Magnesium Carbonate	Limited to GMP
504(ii)	Magnesium Hydrogen Carbonate	Limited to GMP
507	Hydrochloric Acid	Limited to GMP
524	Sodium Hydroxide	Limited to GMP
526	Calcium Hydroxide	Limited to GMP
527	Ammonium Hydroxide	Limited to GMP
528	Magnesium Hydroxide	Limited to GMP
529	Calcium Oxide	Limited to GMP
574	Gluconic Acid	Limited to GMP
575	Glucono delta-Lactone	Limited to GMP
Packing Gases		
290	Carbon Dioxide	Limited to GMP
941	Nitrogen	Limited to GMP
Stabilizers and Thickeners		
170i	Calcium Carbonate	Limited to GMP
338;339(i-iii); 340(i-iii); 341(i-iii); 342(i,ii); 343(ii,iii); 450(i,iii,v,vi); 451(i,ii); 452(i,ii,iv,v)	Phosphates	2,200 mg/kg used singly or in combination expressed as P ₂ O ₅
400	Alginate	Limited by GMP Singly or in combination.
401	Sodium Alginate	
402	Potassium Alginate	
403	Ammonium Alginate	
404	Calcium Alginate	
406	Agar	Limited to GMP
407	Carrageenan	Limited to GMP
407a	Processed Euchema Seaweed	Limited to GMP
410	Carob Bean Gum	Limited to GMP
412	Guar Gum	Limited to GMP
413	Tragacanth Gum	Limited to GMP
414	Gum Arabic	Limited to GMP
415	Xanthan Gum	Limited to GMP

416	Karaya Gum	Limited to GMP
417	Tara Gum	Limited to GMP
418	Gellan Gum	Limited to GMP
425	Konjac Flour	Limited to GMP
440	Pectins (Amidated and Non-Amidated)	Limited to GMP
461	Methyl Cellulose	Limited to GMP
463	Hydroxypropyl Cellulose	Limited to GMP
464	Hydroxypropyl Methyl Cellulose	Limited to GMP
465	Methyl Ethyl Cellulose	Limited to GMP
466	Sodium Carboxymethyl Cellulose	Limited to GMP
470	Salts of Oleic Acid (Ca, K, Na)	Limited to GMP
471	Mono- and Di- glycerides	Limited to GMP
472a	Acetic and Fatty Acid Esters of Glycerol	Limited to GMP
472b	Lactic and Fatty Acid Esters of Glycerol	Limited to GMP
472c	Citric and Fatty Acid Esters of Glycerol	Limited to GMP
1200	Polydextrose	Limited to GMP
1400	Dextrins, White and Yellow, Roasted Starch	Limited to GMP
1401	Acid Treated Starch	Limited to GMP
1402	Alkaline Treated Starch	Limited to GMP
1403	Bleached Starch	Limited to GMP
1404	Oxidized Starch	Limited to GMP
1405	Enzyme Treated Starch	Limited to GMP
1410	Mono Starch Phosphate	Limited to GMP
1412	Distarch Phosphate	Limited to GMP
1413	Phosphated Distarch Phosphate	Limited to GMP
1414	Acetylated Distarch Phosphate	Limited to GMP
1420	Starch Acetate	Limited to GMP
1422	Acetylated Distarch Adipate	Limited to GMP
1440	Hydroxypropyl Starch	Limited to GMP
1442	Hydroxypropyl Distarch Phosphate	Limited to GMP
1450	Starch Sodium Octenyl Succinate	Limited to GMP

APPENDIX XXVI

METHOD OF ANALYSIS AND SAMPLING FOR MILK PRODUCTS

Part A – Methods of analysis and sampling for standards currently being elaborated

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
Blend of evaporated skimmed milk and vegetable fat (at Step 8)	Total fat	$\geq 7.5\%$ m/m	IDF 13C:1987 ISO 1737:1999	Gravimetry (Röse-Gottlieb)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	E 22 CCMAS (milk fat in evaporated milk)
	Milk solids-not-fat* (MSNF)	$\geq 17.5\%$ m/m	IDF 21B:1987 ISO 6731:1989 IDF 13C:1987 ISO 1737:1999	Calculation from total solids content and fat content Gravimetry (Röse-Gottlieb)		I	E 22 CCMAS (evaporated milk)
	Milk protein in MSNF*	$\geq 34\%$ m/m in the MSNF	IDF 20-part 1 or 2:2001 ISO 8963-part 1 or 2:2001	Titrimetry (Kjeldahl)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	E 23 CCMAS (evaporated milk)
Reduced fat blend of evaporated skimmed milk and vegetable fat (part of above standard)	Total fat	$\leq 7.5\%$ m/m $\geq 1\%$ m/m	IDF 13C:1987 ISO 1737:1999	Gravimetry (Röse-Gottlieb)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	E 22 CCMAS (milk fat in evaporated milk)
	MSNF *	$\geq 19\%$ m/m	IDF 21B:1987 ISO 6731:1989 IDF 13C:1987 ISO 1737:1999	Calculation from total solids and fat contents		I	E 22 CCMAS (evaporated milk)

* Milk total solids and Milk solids-not-fat content include water of crystallization of lactose

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
	Milk protein in MSNF*	>= 34% m/m in the MSNF	IDF 20-1 or 2:2001 ISO 8963-1 or 2:2001	Titrimetry (Kjeldahl)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	E 23 CCMAS (evaporated milk)
Blend of skimmed milk and vegetable fat in powdered form (at Step 8)	Total fat	>=26% m/m	IDF 9C:1987 ISO1736:1999	Gravimetry (Röse-Gottlieb)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	
	Water**	<= 5% m/m	IDF 26:2004 ISO 5537:2004	Gravimetry, drying at 87°C	The scope of the method does not include this type of product. However, it is expected that the method is applicable. For WMP and SMP this method was found to produce results that were not significantly different from those produced by IDF26A:1993	I	
	Milk protein in MSNF*	>= 34% m/m in the MSNF	IDF 20-part 1 or part 2:2001 ISO 8961-part 1 or part 2:2001	Titrimetry (Kjeldahl)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	
Reduced fat blend of skimmed milk powder and vegetable fat in powdered form (part of above standard)	Total fat	<=26% m/m >= 1.5% m/m	IDF 9C:1987 ISO 1736:1999	Gravimetry (Röse-Gottlieb)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	

* Milk total solids and Milk solids-not-fat content including water of crystallization of lactose

** Water content excluding the crystallized water bound to lactose (in fact to read moisture content)

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
	Water**	<= 5% m/m	IDF 26:2004 ISO 5537:2004	Gravimetry, drying at 87°C	The scope of the method does not include this type of product. However, it is expected that the method is applicable. For WMP and SMP this method was found to produce results that were not significantly different from those produced by IDF26A:1993	I	
	Milk protein in MSNF*	>= 34% m/m in the MSNF	IDF 20-part 1 or part 2:2001 ISO 8961-part 1 or part 2:2001	Titrimetry (Kjeldahl)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	
Blend of sweetened condensed skimmed milk and vegetable fat (at Step 8)	Total fat	>=[7-8%] m/m	IDF 13C:1987 ISO 1737:1999	Gravimetry (Röse-Gottlieb)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	E 22 CCMAS (milk fat in sweetened condensed milk)
	Milk solids-not-fat* (MSNF)	>= 20% m/m	IDF 15B:1991 ISO 6734:1989 IDF 13C:1987 ISO 1737:1999	Calculation from total solids content and fat content Gravimetry (Röse-Gottlieb)		I	E 23 CCMAS (solids in sweetened condensed milk) E 22 CCMAS (milk fat in sweetened condensed milk)

*Milk total solids and Milk solids-not-fat content include water of crystallization of lactose

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
	Milk protein in MSNF*	>=34% m/m in the MSNF	IDF 20-part1 or part 2:2001 ISO 8963-part 1 or part 2:2001	Titrimetry (Kjeldahl)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	E 23 CCMAS (sweetened condensed milk)
Reduced fat blend of sweetened condensed skimmed milk and vegetable fat (part of above standard)	Total fat <= 8% m/m >= 1% m/m	<= 8% m/m >= 1% m/m	IDF 13C:1987 ISO 1737: 1999	Gravimetry (Röse-Gottlieb)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	E 22 CCMAS (milk fat in sweetened condensed milk)
	MSNF* >= 20% m/m	>= 20% m/m	IDF 15B:1991 ISO 6734:1989 IDF 13:1987 ISO1737:1999	Calculation from total solids and fat contents		I	E 23 CCMAS (solids in sweetened condensed milk) E 22 CCMAS (milk fat in sweetened condensed milk)
	Milk protein in MSNF*	>= 34% m/m in the MSNF	IDF 20-part 1 or part 2:2001 ISO 8963-part 1 or part 2:2001	Titrimetry (Kjeldahl)	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	E 23 CCMAS (sweetened condensed milk)
Cheddar (C-1) (applies, <i>mutatis mutandis</i> , to Danbo (C-3), Edam (C-4), Gouda (C-5), Havarti (C-6), Samsø (C-7), Emmental (C-9), Tilsiter (C-11), St Paulin (C-13), Provolone (C-15),	Milkfat in dry matter (FDM)	>= 22% m/m Reference level [48-60%] m/m The above is the requirement for Cheddar only. The other named cheeses have different and in a number of cases more complicated, requirements in this	IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid-Bondzinski-Ratzlaff)	IDF 5:2004 ISO 1735:2004 measures fat and when DM is measured using IDF 4:2004/ISO 5534:2004 FDM is then calculated using the values obtained from the above.	I	E 22 CCMAS

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
Coulommiers (C-18), (Cheddar and Danbo at Step 8, all others at Step 5/8)		regard.					
	Dry matter according to FDM	FDM 22-30% m/m >=49% FDM 30-40% m/m >=53% FDM 40-48% m/m >=57% FDM 48-60% m/m >=61% FDM >60% m/m >=66%	IDF 4:2004 ISO 5534:2004	Gravimetry, drying at 102°C		I	E 27 CCMAS
Emmental (C-9) only (cheese ready for sale) (at Step 8)	Propionic acid >=150mg/100 g				No specific IDF/ISO method for measurement of propionic acid in cheese exists		
Emmental (C-9) (at Step 8)	Calcium >= 800mg/100g		IDF 154: 1992 ISO 8070:1987	Flame atomic absorption	The scope of the method does not include this type of product. However, when using either a dry ashing or an acid digest preparation it is expected to work for cheese as well. (Note: experience with the dry ash method suggests there may sometimes be some loss of minerals). IDF 154 is an old and provisional standard and will be deleted when IDF 119/ISO 8070 is published. IDF 119/ISO 8070 has been submitted to an interlab validation study extending the field of application to Ca and Mg and to “other milk	III	

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
					products” including cheese in 2004. Precision figures were satisfactory.		
Cottage cheese (C-16) (at Step 5/8)	Milkfat	>= 0% m/m Reference level 4-5% m/m	IDF 5:2004 ISO 1735:2004 IDF 124-3:2005 ISO 8262-3:2005	Gravimetry (Schmid- Bondzynski- Ratzlaff) Gravimetry (Weibull- Berntrop)	Use IDF 5 2004 / ISO 1735:2004 except when the lactose content >5% of non fat solids in which case IDF 124-3:2005 / ISO 8262-3:2005 should be used. The scope of the methods do not include this type of product. However, it is expected that the methods are applicable.	I	
	Fat-free dry matter	>=18% m/m	IDF 4:2004 ISO 5534:2004	Gravimetry, drying at 102°C	IDF 4:2004 ISO 5534:2004 measures DM when used with IDF 5:2004 ISO 5534:2004 (or IDF 124-3:2005 / ISO 8262-3:2005 as appropriate) the FFDM may be obtained through calculation.	I	E 23 CCMAS
Coulommiers (C-18) (at Step 5/8)	Milkfat in dry matter	40% level 40% to 50% = >40% but < 50% Reference level 42% = > 50% but < 60% Reference level 46% =>60% Reference level 52%	IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid- Bondzynski- Ratzlaff)	IDF 5:2004 ISO 1735:2004 measures fat and when DM is measured using IDF 4:2004 ISO 5534:2004 FDM is then calculated using the values obtained from the above.	I	E 22 CCMAS
	Dry matter	40% reference level 40% to 50%	IDF 4:2004 ISO 5534:2004	Gravimetry Drying at 102°C		I	E 27 CCMAS
Cream cheese (C-31) (at Step 5/8)	Milk fat in dry matter	25% Reference Level 60-70%	IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid- Bondzynski- Ratzlaff)	IDF 5:2004 ISO 1735:2004 measures fat and when DM is measured using IDF 4:2004 ISO 5534:2004 FDM is then calculated using the values obtained from the above.	I	E 22 CCMAS

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
	Moisture on fat free basis	67% Reference level not specified	IDF 4:2004 ISO 5534:2004 And IDF 5:2004 ISO 1735:2004	Calculation from fat content and moisture content	The scope of the methods do not include this type of product. However, it is expected that the methods are applicable.	I	E 22 CCMAS E 23 CCMAS
	Dry matter	22% restricted by the MMFB reference level not specified	IDF 4:2004 ISO 5534:2004	Gravimetry Drying at 102°C	The scope of the methods do not include this type of product. However, it is expected that the methods are applicable.	I	E 27 CCMAS
Camembert (C-33) (at Step 5/8)	Milkfat in dry matter	Minimum content 30% Reference level 45-55%	IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratzlaff)		I	E 23 CCMAS
	Dry matter	=>30% but < 40% reference level 38% =>30% but <45% reference level 41% =>45 but <55% reference level 43% => 55% reference level 48%	IDF 4:2004 ISO 5534:2004	Gravimetry Drying at 102°C		I	E 27 CCMAS
Brie (C-34) (at Step 5/8)	Milkfat in dry matter	Minimum content 40% Reference level 45-55%	IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratzlaff)		I	E 23 CCMAS
	Dry matter	=>40% but < 45% reference level 42% =>45% but <55% reference level 43% =>55 but <60%	IDF 4:2004 ISO 5534:2004	Gravimetry Drying at 102°C		I	E 27 CCMAS

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
		reference level 48% => 60% reference level 51%					
Mozzarella (at Step 5/8)	Milkfat in dry matter – with high moisture	Minimum 20% reference level 40%-50%	IDF 5:2004 ISO 1735:2004		The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	
	Milkfat in dry matter – with low moisture	Minimum 18% reference level 40%-50%	IDF 5:2004 ISO 1735:2004		The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	
	Dry matter	=>18% but <30% reference level with low moisture 34% =>20% but <30% reference level with high moisture 24% =>30% but <40% reference level with low moisture 39% reference level with high level moisture 26% =>40% but < 50% reference level with low moisture 42% reference level with high moisture 29% => 45% but <50% reference level with low moisture 45% reference level with	IDF 4:2004 ISO 5534:2004	Gravimetry Drying at 102°C		I	E 27 CCMAS

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
		high moisture 31% =>50% but < 60% reference level with low moisture 47% reference level with high moisture 34% =>60% but <85% reference level with low moisture 53% reference level with high moisture 38%					
Provolone (C-15) Mozzarella	Fibrous texture with long stranded parallel- oriented protein fibres	Pasta filata processing			No IDF/ISO method available		
Whey cheeses (at Step 8)	Total fat		IDF 59A:1986 ISO 1854:1999	Gravimetry (Röse Gottlieb)		I	E 22 CCMAS
Whey cheeses by concentration (part of the above standard)	Total fat		IDF 59A:1986 ISO 1854:1999	Gravimetry (Röse Gottlieb)		I	
Whey cheeses by coagulation (part of the above standard)	Total fat		IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid- Bondzynski- Ratzlaff)		I	
Whey cheeses by concentration (part of the above standard)	Dry matter (total solids)		IDF 58:2004 ISO 2920:2004	Gravimetry, drying at 88 °C		I	E 23 CCMAS
Whey cheeses by coagulation (part of the above standard)	Dry matter (total solids)		IDF 4:2004 ISO 5534:2004	Gravimetry, Drying at 102°C	The scope of the method does not include this type of product. However, it is expected that the method is applicable.	I	

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
	Ratio whey protein to casein to exceed that of milk				No IDF/ISO method available		
Whey cheese (part of above standard)	Fat on the dry basis	Minimum 10% and < 33%	IDF 59 A:1986 ISO 1854:1999 And IDF 58:2004 ISO 2920:2004	Calculation from fat content and dry matter content	Applicable only to whey cheese made by concentration	I	
Creamed whey cheese (part of above standard)	Fat on the dry basis	Minimum 33%	IDF 59 A: 1986 ISO 1854: 1999 And IDF 58:2004 ISO 2920:2004	Calculation from fat content and dry matter content	Applicable only to whey cheese made by concentration	I	
Skimmed whey cheese (part of above standard)	Fat on the dry basis	Less than 10%	IDF 59 A:1986 ISO 1854:1999 And IDF 58:2004 ISO 2920:2004	Calculation from fat content and dry matter content	Applicable only to whey cheese made by concentration	I	
Dairy fat spreads (at Step 5/8)	Milk fat (three-quarter fat butter) (half-fat butter)	< 80% (m/m) > = 10% (m/m) < = 62% (m/m) > = 60% (m/m) < = 41% (m/m) > = 39% (m/m)	IDF 194:2003 ISO 17189:2003	Gravimetry Direct determination of fat using solvent extraction		I	

Commodity	Provision	Requirement	Method	Principle	Comments	Type	Status
	Vegetable fat		IDF 54:1970 ISO 3594 (confirmed 1996)	Gas liquid chromatography	These methods are likely to be superseded by IDF 202 ISO 17678 "Milkfat - Detection of foreign fats by GLC analysis of triglycerides"Reference method)", which IDF/ISO expect to publish by 2007	II	
			IDF 32:1965 ISO 3595:1976 (confirmed 1996)	Phytosterol acetate test		III	

Part B - Updated list of methods of analysis and sampling for Codex Standards for dairy products

Milk and Milk Products				
Milk products	Iron	IDF Standard 103A:1986 ISO 6732:1985 (confirmed 1995)	Photometry (bathophenanthroline)	IV
Milk products	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Milk products	Sampling	IDF Standard 113A:1990 ISO 5538:1987 (confirmed 1992) IDF 113 ISO 5538:2004	Inspection by attributes	-
Milk products	Sampling	IDF Standard 136A:1992 ISO 8197:1988 (confirmed 1993)	Inspection by variables	-
Milk products (products not completely soluble in ammonia)	Milkfat	IDF Standard 126A:1988 ISO 8262-3:1987 IDF 124-3 ISO 8262-3:2005	Gravimetry (Weibull-Berntrop)	I
Butter	Milk solids-not-fat	IDF Standard 80:1977 ISO 3727:1977 IDF 80-2 ISO 3727-2:2002	Gravimetry	I
Butter	Milkfat	IDF Standard 80:1977 ISO 3727:1977 IDF 80-3 ISO 3727-3:2003	Gravimetry	I
Butter	Salt	IDF Standard 12B:1988 ISO 1738:1997 IDF 12 ISO 1738:2004	Titrimetry (Mohr: determination of chloride, expressed as sodium chloride)	II
Butter	Salt	IDF Standard 179:1997 IDF 179 ISO 15648:2004	Potentiometry (determination of chloride, expressed as sodium chloride)	III
Butter	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Butter	Vegetable fat	IDF Standard 54:1970 ISO 3594:1976 (confirmed 1996)	Gas liquid chromatography	II

Butter	Vegetable fat	IDF Standard 32:1965 ISO 3595:1976 (confirmed 1996)	Phytosteryl acetate test	III
Butter	Water	IDF Standard 80:1977 ISO 3727:1977 IDF 80 / ISO 3727:2001	Gravimetry	I
Cheese	Citric acid	IDF Standard 34C:1992 IDF RM 34 / ISO TS 34:2005	Enzymic method	II
Cheese	Citric acid	ISO 2963:1997	Photometry	III
Cheese	Milkfat	IDF Standard 5B: 1986 ISO 1735:1987 IDF 5 / ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratslaff)	I
Cheese	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 / ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Cheese (and cheese rind)	Natamycin	IDF Standard 140A:1992 ISO 9223:1991 (confirmed 1996)	Molecular absorption spectrophotometry & HPLC after extraction	II
Cheeses in brine	Milkfat in dry matter	IDF Standard 5B:1986 ISO 1735:1987 IDF 5 / ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratslaff)	I
Cheeses in brine	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 / ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Cream	Milkfat	IDF Standard 16C:1987 ISO 2450:1985	Gravimetry (Röse-Gottlieb)	I
Cream	Solids	IDF Standard 21B:1987 ISO 6731:1989	Gravimetry (drying at 102°C)	I
Edible casein products	Acids, free	IDF Standard 91:1979 (confirmed 1986) ISO 5547:1978 (confirmed 1993)	Titrimetry (aqueous extract)	IV
Edible casein products	Ash (including P ₂ O ₅)	IDF Standard 90:1979 (confirmed 1986) ISO 5545:1978	Furnace, 825°C	IV

Edible casein products	Copper	IDF Standard 76A:1980 ISO 5738:1980 (confirmed 1995) IDF 76 / ISO 5738:2004	Colorimetry (diethyldiethiocarbamate)	III
Edible casein products	Lactose	IDF Standard 106:1982 ISO 5548:1980 (confirmed 1996) IDF 106 / ISO 5548:2004	Photometry (phenol and H ₂ SO ₄)	IV
Edible casein products	Lead	IDF Standard 133A:1992	Spectrophotometry (1,5-diphenylthiocarbazone)	III
Edible casein products	Milkfat	IDF Standard 127A:1988 ISO 5543:1986 (confirmed 1996)	Gravimetry (Schmid-Bondzynski-Ratslaff)	I
Edible casein products	Moisture	IDF Standard 78C:1990 ISO 5550:1978 IDF 78 / ISO 5550:2005	Gravimetry (drying at 102°C)	I
Edible casein products	pH	IDF Standard 115A:1989 ISO 5546:1979 (confirmed 1996)	Electrometry	IV
Edible casein products	Protein (total N x 6.38 in dry matter)	IDF Standard 92:1979 (confirmed 1986) ISO 5549:1978 (confirmed 1993)	Titrimetry, Kjeldahl digestion	IV
Edible casein products	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 / ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Edible casein products	Sediment (scorched particles)	IDF Standard 107A:1995 ISO 5739:1983 IDF 107 / ISO 5739:2002	Visual comparison with standard disks, after filtration	IV
Evaporated milks	Milkfat	IDF Standard 13C: 1987 ISO 1737:1985	Gravimetry (Röse-Gottlieb)	I
Evaporated milks	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 / ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Evaporated milks	Solids	IDF Standard 21B:1987 ISO 6731:1989	Gravimetry (drying at 102°C)	I
Milk powders and cream powders	Milkfat	IDF Standard 9C: 1987 ISO 1736:1985	Gravimetry (Röse-Gottlieb)	I

Milk powders and cream powders	Protein (in milk solids-not-fat)	IDF Standard 20B:1993 IDF 20-1 / ISO 8968-1:2001	Titrimetry, Kjeldahl digestion	I
Milk powders and cream powders	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 / ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Milk powders and cream powders	Scorched particles	IDF Standard 107A:1995 ISO 5739:1983 IDF 107 / ISO 5739:2002	Visual comparison with standard disks, after filtration	IV
Milk powders and cream powders	Solubility	IDF Standard 129A:1988 ISO 8156:1987 IDF 129 / ISO 8156:2005	Centrifugation	I
Milk powders and cream powders	Acidity, titratable	IDF Standard 86:1981 ISO 6091:1980	Titrimetry, titration to pH 8.4	I
Milk powders and cream powders	Water	IDF Standard 26A:1993 IDF 26 / ISO 5537:2004¹	Gravimetry (drying at 102°C)	IV
Milkfat products	Antioxidants (phenolic)	IDF Standard 165:1993	Reversed phase gradient liquid chromatography	II
Milkfat products	Fatty acids, free (expressed as oleic acid)	IDF Standard 6B:1989 ISO 1740:1991 (confirmed 1996) IDF 6 / ISO 1740:2004	Titrimetry	I
Milkfat products	Milkfat	IDF Standard 24:1964	Gravimetry (calculation from solids-not-fat and water content)	IV
Milkfat products	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 / ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Milkfat products	Vegetable fat (sterols)	IDF Standard 54:1979 ISO 3594:1976 (confirmed 1996)	Gas liquid chromatography	II
Milkfat products	Vegetable fat	IDF Standard 32:1965 ISO 3595:1976 (confirmed 1996)	Phytosteryl acetate test	III

¹ the replacing method has only been validated for milk powders, not for cream powders

Milkfat products	Water	IDF Standard 23A:1988 IDF 23 / ISO 5536:2002	Titrimetry (Karl Fischer)	II
Processed cheese products	Citric acid	IDF Standard 34C:1992 IDF RM 34 / ISO TS 2963:2005	Enzymic method	II
Processed cheese products	Citric acid	ISO 2963:1997	Photometry	III
Processed cheese products	Milkfat	IDF Standard 5B:1986 ISO 1735:1987 IDF 5 / ISO 1735:2004	Gravimetry (Schmid- Bondzynski-Ratzlaff)	I
Processed cheese products	Phosphate, added (expressed as phosphorus)	IDF Standard 51B:1991	Calculation	IV
Processed cheese products	Phosphorus	IDF Standard 33C: 1987 ISO 2962:1984 (confirmed 1994)	Spectrophotometry (molybdate-ascorbic acid)	II
Processed cheese products	Salt	IDF Standard 88A:1979 ISO 5943:1988 (confirmed 1996) IDF 88 / ISO 5943:2004	Potentionmetry (determination of chloride, expressed as sodium chloride)	II
Sweetened condensed milk	Milkfat	IDF Standard 13C: 1987 ISO 1737:1985	Gravimetry (Röse-Gottlieb)	I
Sweetened condensed milks	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 / ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Whey cheese	Dry matter	IDF Standard 58:1970 (confirmed 1993) ISO 2920:1974 (confirmed 1996) IDF 58 / ISO 2920:2004	Gravimetry (drying at 88±2°C)	I
Whey cheese	Milkfat (in dry matter)	IDF Standard 59A:1986 ISO 1854:1987	Gravimetry (Röse-Gottlieb)	I
Whey cheese	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 / ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Whey powders	Ash	IDF Standard 90:1979 (confirmed 1986) ISO 5545:1978	Furnace, 825°C	IV

Whey powders	Copper	IDF Standard 76A:1980 ISO 5738:1980 (confirmed 1995) IDF 76 / ISO 5738:2004	Photometry (diethyldiethiocarbamate)	III
Whey powders	Milkfat	IDF Standard 9C:1987 ISO 1736:1985	Gravimetry (Röse-Gottlieb)	I
Whey powders	Moisture, "Free"	IDF Standard 58:1970 (confirmed 1993) ISO 2920:1974 (confirmed 1996) IDF 58 / ISO 2920:2004	Gravimetry (drying at 88±2°C)	IV
Whey powders	Protein (total N x 6.38)	IDF Standard 92:1979 (confirmed 1986) ISO 5549:1978 (confirmed 1978)	Titrimetry, Kjeldahl digestion	IV
Whey powders	Sampling	IDF Standard 113A:1990 ISO 5538:1987 (confirmed 1992) IDF 113 / ISO 5538:2004	Inspection by attributes	-
Whey powders	Sampling	IDF Standard 50C:1995 ISO 707:1997 IDF 50 / ISO 707:2005	General Instructions for obtaining a sample from a bulk	-
Yoghurt products	<i>Lactobacillus bulgaricus & Streptococcus thermophilus</i>	IDF Standard 117A:1988 IDF 117 / ISO 7889:2003	Colony count at 37°C	
Yoghurt products	<i>Lactobacillus bulgaricus & Streptococcus thermophilus</i>	IDF Standard 146:1991 IDF 146 / ISO 9232:2003	Test for identification	
Yoghurt products	Solids, Total	IDF Standard 151:1991 IDF 151 / ISO 13580:2005	Gravimetry (drying at 102°C)	I

APPENDIX XXVII

PROJECT DOCUMENT FOR NEW WORK ON AMENDMENT TO THE LIST OF FOOD ADDITIVES INCLUDED IN THE CODEX STANDARD FOR CREAMS AND PREPARED CREAMS (Codex STAN A-9-1976, Rev.1-2003)

Introduction

During its Sixth Session the Codex Committee on Milk and Milk Products agreed that IDF would prepare a project proposal for new work on the amendment to the list of additives included in the Codex Standard for Creams and Prepared Creams, as requested by the 53rd Session of the Executive Committee¹, for consideration at its next Session.²

Purpose and scope of the proposed standard³.

The purpose is to revise and update the list of additives in section 4 of the *Codex Standard for Creams and Prepared Creams, Codex Stan A-9-1976, Rev.1-2003*.

The scope is limited to the list of specific additives in section 4 of the standard.

Its relevance and timeliness.

The Standard for Cream and Prepared Creams was revised by the 5th Session of CCMMP in 2002. The list of additives that was adopted was the list contained in Appendix VI of ALINORM 01/11 that had been endorsed by the 33rd Session of the Codex Committee on Food Additives and Contaminants (CCFAC). The 5th Session of CCMMP had a revised list of additives available to it in CX/MMP 02/3, but decided not to include it in the standard at that time, for procedural reasons⁴.

The proposed revision of the list of additives is essentially to incorporate the updated list of additives from CX/MMP 02/3, and one other additive (requested by Japan) that is technologically justified.

The main aspects to be covered.

Revise the list of additives in section 4 of the Standard for Cream and Prepared Creams to:

1. Include additives that are technologically justified.
2. Establish maximum levels for some additives, to be consistent with the policy of establishing maximum levels for additives having numerical ADIs.

An assessment against the *Criteria for the Establishment of Work Priorities*.

The proposal is consistent with:

- a. Consumer protection from the point of view of health and fraudulent practices.
- b. Diversification of national legislations and apparent resultant or potential impediments to international trade.
- c. Amenability of the commodity to standardization.

Relevance to Codex Strategic Objectives.

The proposal is consistent with:

- a. Promoting sound regulatory framework
- b. Promoting maximum application of Codex standards.

In this regard, this proposed amendment would recognise additives that are technologically justified for these products, and would maintain consistent policy on maximum limits and terminology for food additives.

¹ ALINORM 04/27/3, para. 20.

² ALINORM 04/27/11, para. 149

³ For the purpose of this document the word "standard" is meant to include any or the recommendations of the Commission intended to be submitted to Governments for acceptance.

⁴ ALINORM 03/11, paras 25 – 29.

Information on the relation between the proposal and other existing Codex documents.

The proposal relates to the *Codex Standard for Creams and Prepared Creams, CODEX STAN A-9-1976, Rev.1-2003* and the *General Standard for Food Additives, CODEX STAN 192-1995, Rev.5-2004*.

Identification of any requirement for and availability of expert scientific advice.

None identified.

Identification of any need for technical input to the standard from external bodies so that this can be planned for.

Input from the International Dairy Federation has already been completed⁵.

The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.

Proposed start by CCMMP in 2006, completion in 2008, and adoption by the Commission in 2008.

The decision to undertake new work or to revise standards shall be taken by the Commission on the basis of a critical review conducted by the Executive Committee.

⁵ CRD 3, Sixth Session of the Codex Committee on Milk and Milk Products

APPENDIX XXVIII

PROPOSED TIMEFRAME FOR COMPLETION OF WORK

WORK TITLE	STEP	YEAR OF COMPLETION	SESSION
Draft Amendment to Section 2 "Description" of the Codex General standard for Cheese	8	2006	29 th CAC
Draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	8	2006	29 th CAC
Draft Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	8	2006	29 th CAC
Draft Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	8	2006	29 th CAC
Draft revised Standard for Cheddar (C-1)	8	2006	29 th CAC
Draft revised Standard for Danbo (C-3)	8	2006	29 th CAC
Proposed Draft Revised Standard for Whey Cheese	8	2006	29 th CAC
Proposed Draft revised Standards for Edam (C-4)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Gouda (C-5)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Havarti (C-6)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Samsø (C-7)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Emmental (C-9)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Tilsiter (C-11)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Saint-Paulin (C-13)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Provolone (C-15)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Cottage Cheese (C-16)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Coulommiers (C-18)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Cream Cheese (C-31)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Camembert (C-33)	5/8	2006	29 th CAC
Proposed Draft revised Standard for Brie (C-34)	5/8	2006	29 th CAC
Proposed Draft Standard for Mozzarella	5/8	2006	29 th CAC
Proposed Draft Standard for Dairy fat Spreads	5/8	2006	29 th CAC
Proposed Draft Model Export Certificate for Milk and Milk Products	5	2008	8 th CCMMP
Proposed Draft Standard for Processed Cheese	2	2010	9 th CCMMP
Proposed Draft Template for Fermented Milk Drink Provisions	2	2010	9 th CCMMP