codex alimentarius commission E

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

ALINORM 10/33/11

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirty third Session
Geneva, Switzerland, 5-9 July 2010

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

Auckland, New Zealand
1-5 February 2010

NOTE: This report contains Codex Circular Letter CL 2010/4-MMP

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CX 4/100.2 **CL 2010/4-MMP**
February 2010

TO: Codex Contact Points
Interested International Organizations

FROM: Secretariat, Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme,
Viale delle Terme di Caracalla
00153 Rome, Italy

SUBJECT DISTRIBUTION OF THE REPORT OF THE NINTH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS (ALINORM 10/33/11)

The report of the Ninth Session of the Codex Committee on Milk and Milk Products will be considered by the 33rd Session of the Codex Alimentarius Commission (Geneva, Switzerland, 5-9 July 2010).

MATTERS FOR ADOPTION BY THE 33RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft Standards and Related Texts at Step 8

1. **Draft Amendment to the Codex *Standard for Fermented Milks* (CODEX STAN 243-2003) , pertaining to Drinks based on Fermented Milk** (para. 39 and Appendix I1)

Others

2. **Updated List of Methods of Analysis and Sampling in Codex Standards for Milk and Milk Products** (*see* para. 62 and Appendix III);
3. **Revised Food Additive Listings in Standards for Milk and Milk Products** (*see* para. 74 and Appendix IV);
4. **Revised *Model Export Certificate for Milk and Milk Products*** (CAC/GL 67-2008) (*see* para. 95 and Appendix V);
5. **Revised Section on Contaminants in Standards for Milk and Milk Products** (*see* para. 105).

Governments and international organizations wishing to submit comment on the above texts should do so in writing, ***preferably by e-mail***, to: Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (***preferably*** by Email: codex@fao.org ortelefax : +39 06 57054593) **before 30 April 2010.**

Contents

SUMMARY AND CONCLUSIONS

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

Matters for the Codex Alimentarius Commission

Matters for Adoption / Approval

Draft and Proposed Draft Standards and Related Texts at Step 8 and 5/8 of the Procedure

The Committee agreed to forward to the Commission for adoption at Step 8 the Draft Amendment to the *Standard for Fermented Milks* (CODEX STAN 243-2003), pertaining to Drinks based on Fermented Milk (*see* para. 39 and Appendix II).

Other matters for adoption

The Committee agreed to forward to the Commission for adoption:

- Updated List of Methods of Analysis and Sampling in Codex Standards for Milk and Milk Products (*see* para. 62 and Appendix III);
- Revised Food Additive Listings in Standards for Milk and Milk Products (*see* para. 74 and Appendix IV);
- Revised *Model Export Certificate for Milk and Milk Products* (CAC/GL 67-2008) (*see* para. 95 and Appendix V);
- Revised Section on Contaminants in Standards for Milk and Milk Products (*see* para. 105).

Revocation

The Committee agreed to recommend to the Commission the revocation of

- *General Standard for Processe(ed) Cheese and Spreadable Process(ed) Cheese* (CODEX STAN 286-1978);
- *General for Processe(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)* (CODEX STAN 287-1978); and
- *General Named Variety Processe(ed) Cheese and Spreadable Process(ed) Cheese* (CODEX STAN 285-1978) (*see* para. 41).

Discontinuation on work

The Committee agreed to discontinue work on the proposed draft Standard for Processed Cheese (*see* para. 41).

Adjournment *sine die*

The Committee agreed to propose to the 33rd Session of the Commission to adjourn the Committee *sine die* until such a time as the Commission would require it to undertake new work (*see* para. 111).

Matters of Interest

Reference to voluntary application of provisions in Codex Commodity standards

The Committee agreed to retain the annexes / appendices in all 13 standards for milk and milk products and to amend their title and the introductory paragraph (*see* para. 17).

Matters referred to other Committees / Task Forces

Committee on Food Labelling (CCFL)

The Committee agreed that nutrition claims in standards for milk and milk products would not benefit from horizontal guidance developed by CCFL on this matter (*see* para. 24);

Committee on Food Additives (CCFA)

The Committee agreed to request the CCFA to consider additions/changes to the *Class Names and International Numbering System* (CAC/GL 36-1989) (*see* paras 71 and 73); and to provide to the CCFA the clarification concerning lycopenes (*see* para. 75).

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

The Committee recommended that the CCFICS take into account the specificities of the *Model Export Certificate for Milk and Milk Products* in any future revision of the *Generic Model Official Certificate* (Annex to the *Guidelines for Design, Production, Issuance and Use of Generic Official Certificate* (CAC/GL 38-2001)) (*see* para. 94).

Committee on Methods of Analysis and Sampling (CCMAS)

The Committee forwarded recommendations to the CCMAS concerning the revision of the Guidelines on Measurement Uncertainties (*see* para. 109).

LIST OF ABBREVIATIONS USED IN THIS REPORT

AOAC	Association of Official Analytical Chemists
CAC/GL	Codex Alimentarius Commission / Guidelines
CAC/RCP	Codex Alimentarius Commission / Recommended Code of Practice
CCFA	Codex Committee on Food Additives
CCFA	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
CCGP	Codex Committee on General Principles
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCMMP	Codex Committee on Milk and Milk Products
CL	Circular Letter
CRD	Conference Room Document
FAO	Food and Agriculture Organization of the United Nations
FDM	Fat in Dry Matter
GMP	Good Manufacturing Practices
GSFA	Codex General Standard for Food Additives
GSUDT	General Standard for the Use of Dairy Terms
HLPC	High Performance Liquid Chromatography
IDF	International Dairy Federation
INS	International Number System
ISO	International Organization for Standardization
JECFA	Joint FAO/WHO Expert Committee on Food Additives
MSNF	Milk Solids-Non -Fat
OIE	World Organisation for Animal Health
WHO	World Health Organization

INTRODUCTION

1. The Codex Committee on Milk and Milk Products (CCMMP) held its Ninth Session in Auckland (New Zealand) from 1-5 February 2010, at the kind invitation of the Government of New Zealand. Dr Steve Hathaway, Director of the Science Group, New Zealand Food Safety Authority, presided over the Session. The Session was attended by 135 delegates from 34 Member countries and one Member organization and Observers from 5 international organizations. A complete list of participants, including the Secretariat, is given in Appendix I to this report.

Division of Competence[1]

2. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in CRD 1.

ADOPTION OF THE AGENDA (Agenda Item 1)[2]

3. The Committee agreed to a proposal to consider Agenda Item 6 (c) *Consistency of the Model Certificate for Milk and Milk Products with the Generic Model Official Certificate* after Agenda Item 2.

4. The Committee also agreed to consider under Other Business and Future Work (Agenda Item 6) the following additional issues:

- New work on development of standards for Soft Cheese from a Blend of Milk and Vegetable Oil/Fat and for Processed Cheese and Spreadable Processed Cheese from a Blend of Cheese and Vegetable Oil/Fat (CRD 9);
- Amendment to the *Standard for Fermented Milks* (CODEX STAN 243-2003) (CRD 4);
- Review of contaminants section in standards for milk and milk products (CRD 2); and
- Revision of the *Guidelines on Measurement Uncertainty* (CAC/GL 50-2004) (CRD 18).

5. The Committee further agreed that the OIE contribution to the Ninth Session of the CCMMP (MMP/9 INF/1) would be presented under Agenda Item 2.

6. With the above modifications the Committee adopted the Provisional Agenda as its Agenda for the Session.

Other matters

7. In order to expedite the work on Agenda Item 6 (b) *Inconsistent presentation of food additive provisions in Codex standards for milk and milk products*, the Committee agreed to establish an in-session working group, led by New Zealand and working in English only, to prepare proposals, as outlined in CRD 14 for consideration by the Plenary.

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)[3]

8. The Committee noted matters presented in document CX/MMP 10/9/2 regarding relevant decisions of the 31st and 32nd Session of the Codex Alimentarius Commission, of the 63rd Session of the Executive Committee and of other Committees. The Committee also noted that the following issues would be considered under relevant agenda items:

- Inconsistency in the names of food additives in standards for milk and milk products and the Codex *Class Names and International Numbering System* (CAC/GL 36-1989), under Agenda Item 6(b);
- Consistency of the Codex *Model Export Certificate for Milk and Milk Products* (CAC/GL 67-2008) with the Generic Model Official Certificate (Annex to the Codex *Guidelines for the Design*,

[1] CRD 1 (Annotated Agenda – Division of competence between the European Union and its Member States);
[2] CX/MMP 10/9/1; CRD 14 (Proposal for in-session Working Group (WG) on Agenda Item 6(b) " Inconsistent presentation of food additive provisions in Codex standards for milk and milk products – prepared by New Zealand)
[3] CX/MMP 10/9/2; CX/MMP 10/9/2 Add.1; CRD 2 (Comments of India, Kenya, Thailand and IDF)

Production, Issuance and Use of Generic Official Certification (CAC/GL 38-2001)), under Agenda Item 6(c);

- Request of the 29th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS) for clarification on methods for the determination of natamycin in milk and milk products, under Agenda Item 6(a); and
- Amendment to the Section on Contaminants of Standards for milk and milk products, under Other Business and Future Work (Agenda Item 6).

9. On other matters, the Committee commented and/or made decisions as follows:

Reference to voluntary application of provisions in Codex commodity standards

10. The Committee noted background information concerning the status of annexes in Codex standards, as presented in Sections 1.3, 1.4 and 1.5.4 of ALINORM 09/32/8 "Amendments to Codex Standards and Related Texts", that was prepared for the 32nd of the Codex Alimentarius Commission. In particular, the Committee noted that Codex texts were intended for application by governments; they were of a voluntary nature and there were no provisions in the Procedural Manual allowing Codex Committees or the Commission to decide by whom or how standards would be used once they were adopted.

11. The Committee considered the three options proposed in document CX/MMP 10/9/2. The majority of delegations was of the view that the information included in the Annexes /Appendices was useful and should be retained in the standards (Option 2). These delegations were in favour of keeping the information included in the annexes / appendices, because this was the result of long discussion and agreement in CCMMP, and they were not in favour of reopening discussion on their content. These delegations proposed amending the title and the introductory paragraph of the annexes / appendices to clarify the intent of provisions therein.

12. Some delegations were of the view that only information that was generally agreed as useful should be retained.

13. Other delegations were of the view that annexes / appendices, which included only specific "information on usual manufacturing patterns" (i.e. appendices to individual cheese standards), should be deleted (Option 1) and that the content of the annexes / appendices related to quality criteria (i.e. appendices to the standards *for Edible Casein Products* (CODEX STAN 290-1995), *for Milk Fat Products* (CODEX STAN 280-1973) and *for Milk Powders and Cream Powders* (CODEX STAN 207-1999), should be moved into the body of the standards (Option 3).

14. Other delegations supported deletion of annexes / appendices in order to avoid confusion on the status of all the provisions included in a standard and because it was not appropriate to differentiate the statuses of particular sections of a standard.

15. The United States of America, supported by some other delegations, expressed support for the deletion of all annexes / appendices (Option 1) because in their view the information found in the annexes was inconsistent with the mandate of Codex to protect consumers and ensure fair trade practice and might inhibit fair trade. The Delegation pointed out that the Committee on General Principles (CCGP) had clarified that according to the WTO Agreement on Technical Barriers to Trade (TBT) all the content of Codex texts was considered to be international standards. In view of the value of the information, one delegation suggested the information in the annexes / appendices be collected outside Codex.

16. One delegation proposed as an option to maintain the *status quo* because in the current text it was clear that the intent of the annexes was that of voluntary application by commercial partners and not for application by governments.

17. After a lengthy discussion and, in view of the majority of delegations supporting the retention of the annexes / appendices, the Committee agreed to retain them, to refer to them as appendices and to amend their title and the introductory paragraph in all 13 standards for milk and milk products to read as follows:

Appendix - Additional Information

The additional information below does not affect the provisions in the preceding sections which are those that are essential to the product identity, the use of the name of the food and the safety of the food.

18. Australia, Canada, India, Japan, Mexico, New Zealand, the United States of America and Uruguay expressed their reservation to this decision.

19. The United States of America reiterated their concerns in regard to the retention of the appendices in the standards. They were of the view that the appendices reflected a lack of international agreement on certain provisions found in the ten individual cheese standards and that the lack of agreement was likely to result in unfair trade practices, despite the best efforts to clarify the intent of appendices. These concerns were shared by Australia, Costa Rica, Japan, Mexico and Uruguay.

20. Uruguay proposed that the standards for *Edible Casein Products* (CODEX STAN 290-1995), *for Milk Fat Products* (CODEX STAN 280-1973) and for *Milk Powders and Cream Powders* (CODEX STAN 207-1999) be reviewed on the basis of the content of the annexes / appendices. This view was supported by Brazil, Costa Rica and Thailand.

Food additives in Codex *Standard for Fermented Milks* (CODEX STAN 243-2003)

21. The Committee agreed to request the in-session Working Group on inconsistency of food additive names in standards for milk and milk products (*see* para. 7) to address the request of the 40th Session of the Codex Committee on Food Additives (CCFA) to clarify the type of lycopene on which were based the maximum level of 500 mg/kg for lycopenes in the Codex *Standard for Fermented Milks* (CODEX STAN 243-2003), as well the technical justification for their levels.

Use of modified standardised common names for the purpose of nutrition claim

22. The Committee noted that Section 4.3.3 of the Codex *General Standard for the Use of Dairy Terms* – GSUDT (CODEX STAN 206-1999) provided guidance on modifications of milk products and the consequent labelling requirements. It was further noted that in the development and revision of standards for milk products, the Committee had carefully considered compositional modifications and conformance with relevant provisions contained in the GSUDT and in other existing Codex guidance.

23. The Committee considered that the GSUDT, in combination with the standards for milk and milk products the Codex *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) and the Codex *Guidelines for the Use of Nutritional Claims* (CAC/GL 23-1997) provided adequate guidance on modified standard names for the purpose of nutrition claims for milk products.

24. The Committee agreed that nutrition claims in standards for milk and milk products would not benefit from horizontal guidance developed by the Codex Committee on Food Labelling (CCFL) on this matter.

Information from World Organisation for Animal Health (OIE)[4]

25. The Committee noted information in document MMP/9 INF/1 on OIE activities relevant to the work of CCMMP. In particular: (i) the activities of OIE Animal Production Food Safety Working Group (APFSWG) and the collaboration of OIE and Codex; and (ii) recent OIE developments related to OIE Terrestrial Animal Health Code Chapter 5.10 on Model Veterinary Certificates for international trade in live animals, hatching eggs and products of animal origin; Chapter 11.7 on Bovine tuberculosis; Code Chapter 8.1 on Anthrax; and the establishment of an *ad hoc* group on bovine brucellosis.

DRAFT AMENDMENT TO THE CODEX *STANDARD FOR FERMENTED MILK* (CODEX STAN 243-2003) PERTAINING TO DRINKS BASED ON FERMENTED MILK (Agenda Item 3)[5]

26. Indonesia, speaking as the Chair of the physical Working Group, which met on 31 January 2010,

[4] MMP/9 INF/1

[5] ALINORM 08/31/11 App. IV; CL 2008/23-MMP (Request for comments at Step 6); CX/MMP 10/9/3 Rev (Comments at Step 6 of Argentina, Costa Rica, Cuba, Dominican Republic, Guatemala, India, Indonesia, Japan, Lao People's Democratic Republic, Malaysia, Mexico, New Zealand, Paraguay, Philippines, Singapore, Thailand, United States of America and Uruguay); CX/MMP 10/9/3 Add.1 (Comments of Australia, Iran, Malaysia and Vietnam); CX/MMP 10/9/3 Add.2 (Comments of Philippines); CX/MMP 10/9/3 Add.3 (Discussion paper for the physical Working Group meeting on the draft Amendment to the Codex *Standard for Fermented Milks* (CODEX STAN 243-2003) pertaining to Drinks based on Fermented Milks); CRD 3 (Report of the physical Working Group on the draft Amendments to the Codex *Standard for Fermented Milks* (CODEX STAN 243-2003) pertaining to Drinks based on Fermented Milks); CRD 4 (Comments of Egypt, Kenya, Mali, Turkey and United Kingdom); CRD 12 (Comments of Iran); CRD 15 (Comments of Republic of Korea); CRD 17 (Comments of Iran and Turkey)

introduced the report of the Working Group as presented in CRD 3. The delegation explained that the Working Group had solved the outstanding issue of the minimum content of fermented milk by agreeing to a minimum of 40% fermented milk, though recognising the reservation on this decision of Austria, Brazil and Germany. The Working Group had addressed all written comments at Step 6, in particular those not supporting 40% minimum level of fermented milk and those on other sections of the draft amendments. The Working Group had considered that the proposals in relation to *ayran* and to packaging gases and CO_2 were out of the scope of its mandate and referred them to the Plenary for further consideration.

27. With regard to the report of the Working Group, Spain, speaking on behalf of the Member States of the European Union, clarified that the proposal of changing Section 7.1.4, which was referred to in CRD 3, had the objective to avoid misleading the consumers and was not only aimed at differentiating drinks based on fermented milk from other categories in the Standard, as wrongly reported in CRD 3. The delegation further underlined that the proposed change was not linked to the removal of square brackets around the minimum percentage of fermented milk in Section 2.4.

28. Turkey, referring to their written comments in CRD 4, recommended the inclusion of *ayran*, which is a kind of fermented milk product with a composition different from that of drinks based on fermented milk, in particular a higher percentage of milk protein. The delegation stressed that the total production of *ayran* represented a large percentage of the overall production of drinks based on fermented milk.

29. The Committee considered and addressed the recommendations of the Working Group as follows:

Removal of square brackets and adoption of a minimum 40% of fermented milk

30. The Committee agreed to the recommendation of the Working Group to remove the square brackets and to adopt a minimum of 40% fermented milk in Section 2.4. Germany, supported by Austria, Brazil, Costa Rica, Switzerland and Uruguay were of the opinion that a minimum content of 50% dairy ingredients was essential to safeguard the true nature of dairy products (Section 2.3 of the *General Standard for the Use of Dairy Terms* - GSUDT) and therefore maintained their reservation regarding a minimum of 40% of fermented milk.

Amendment of Section 7.1.4

31. The Committee considered the proposed amendment to Section 7.1.4. Several delegations were of the opinion that the proposed new sentence was not necessary because provisions for the declaration of ingredients were already specified in Section 4.2 of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985). The Committee noted that the purpose of the added sentence was to re-emphasize the requirement to declare water in the list of ingredients and the percentage of fermented milk used.

32. The Committee did not support the proposal of one delegation to modify the added sentence to make the requirement for the declaration of the percentage of fermented milk not compulsory if consumers were not misled and, after some discussion, it agreed to retain the sentence as proposed.

33. The Committee further agreed to delete the second part of the first sentence as the *General Standard for the Labelling of Prepackaged Foods*, which was referenced earlier in the standard, provided for the use of names existing by common usage.

Packaging gases and CO_2

34. With regard to the proposal of Iran to include carbon dioxide (INS 290) in the food additives list for drinks based on fermented milk, the Committee noted that its use was technologically justified as a carbonating agent. Therefore, the Committee agreed to include “carbonating agents” in the table listing the functional classes of food additives technologically justified for use in all four categories of drinks based on fermented milk and to add carbon dioxide at GMP level in the list of food additives.

Other

35. The Committee further discussed the proposals of Iran and Turkey to include a sentence in Section 2.4 indicating *ayran* and *doogh* as examples of traditional drinks based on fermented milk and to amend Section 3 “Composition” to include the specific compositional requirements for these products, as presented in CRD 17.

36. The Committee did not support the proposal to include in Section 2.4 these two examples as it would be a disadvantage to the large number (more than 100) of other traditional drinks based on fermented milk produced around the world. The Committee further noted that it was difficult to accommodate the specific compositional requirements of these two products in Section 3 "Composition" without reopening discussion on compositional requirements of fermented milks.

37. In recalling the decision of its Eighth Session to conclude work on drinks based on fermented milk at the present Session (*see* ALINORM 08/31/11, para. 49), the Committee agreed not to include specific reference to *ayran* and *doogh* in the draft Amendment.

38. The Committee was of the view that regional standards for these types of products could be developed.

Status of the draft Amendment to the Codex *Standard for Fermented Milks* (CODEX STAN 243-2003), pertaining to Drinks based on Fermented Milk

39. The Committee agreed to forward the draft Amendment to the 33rd Session of the Commission for adoption at Step 8 and inclusion in the Codex *Standard for Fermented Milks* (*see* Appendix II), pending the endorsement of the Section on Labelling (Section 7.1.4) and the revised Section on Food Additives (Section 4) by the relevant Committees.

REPORT OF THE PHYSICAL WORKING GROUP ON THE PROPOSED DRAFT STANDARD FOR PROCESSED CHEESE (Agenda Item 4)[6]

40. New Zealand and France, speaking as co-Chairs of the physical Working Group, introduced the report of the Working Group, as presented in CX/MMP 10/9/4. They informed the Committee that, after considerable discussion at the physical working group, it was not possible to develop a text that met the terms of reference given by the 8th Session of the CCMMP (*see* ALINORM 08/31/11, para. 72).

41. In view of the impossibility of further progressing the work on the proposed draft Standard for Processed Cheese, the Committee agreed to discontinue the work on this matter. The Committee further agreed to recommend to the 33rd Session of the Commission to revoke the following standards, as they were outdated and not used by industry:

- Codex *General Standard for Process(ed) Cheese and Spreadable Process(ed) Cheese* (CODEX STAN 286-1978);
- Codex *General Standard for Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)* (CODEX STAN 287-1978); and
- Codex *General Standard for Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese* (CODEX STAN 285-1978).

42. The Delegation of India expressed its reservation on the decision to revoke existing Codex standards for processed cheese products.

MAXIMUM LEVELS FOR ANNATTO EXTRACTS IN CODEX STANDARDS FOR MILK AND MILK PRODUCTS (Agenda Item 5)[7]

43. The Committee recalled that at its last Session it had agreed to recommend adoption of maximum levels of annatto extracts norbixin-based (INS 160b(ii)) in individual cheese standards in order to resolve the situation in which the lack of provisions for this additive could have precluded its use. The Committee also requested comments on the maximum levels as well as on their technological justification for consideration at the present session[8].

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[6] CX/MMP 10/9/4; CX/MMP 10/9/4 Add.1 (Comments of European Union); CRD 5 (Comments of Egypt, Kenya, India and Mali)

[7] CL 2008/2-MMP Part B (Request for comments and information on maximum levels for annatto extracts bixin-based (INS 160b(i)) and norbixin-based (INS 160b(ii)) in individual cheese standards); CX/MMP 10/9/5 (Comments of European Union); CRD 10 (Comments of India and Kenya)

[8] ALINORM 08/31/11, para. 16

44. The Committee noted that replies to CL 2008/2-MMP Part B indicated agreement with the adopted maximum levels and that there were no new proposals. Therefore, the Committee agreed to maintain the current provisions for annatto extracts norbixin-based (INS 160b(ii)) in the adopted standards.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 6)

REPORT OF THE IDF/ISO WORKING GROUP ON METHODS OF ANALYSIS AND SAMPLING FOR MILK AND MILK PRODUCTS (Agenda Item 6a)[9]

45. The Observer from IDF, speaking also on behalf of ISO, introduced the report of the IDF/ISO Working Group on Methods of Analysis and Sampling for Milk and Milk Products, as presented in CX/MMP 10/9/6 and informed the Committee that the report consisted of four parts:

- Part I: a review of comments submitted in response to Circular Letter CL 2008/2-MMP Part B and recommendations in this regard;
- Part II: a review of the methods for standards currently being elaborated;
- Part III: recommendations for updating methods in Codex standards for milk and milk products; and
- Part IV: a review of AOAC methods submitted at the Eighth CCMMP[10].

46. The Observer suggested the Committee to consider parts (I) and (III) together, followed by separate discussions of each of parts (II) and (IV).

47. As regards parts I and III, the Observer explained that Appendix 1 of CX/MMP/10/9/6 contained updates to methods of analysis and sampling for milk and milk products included in CODEX STAN 234 due to: (i) revisions of these methods by IDF/ISO; (ii) development of new IDF/ISO methods that apply to provisions in CCMMP standards; (iii) the request from the 31st session of CCMAS to clarify the Type of method for the determination of natamycin in cheese (and cheese rind), with the HPLC method being recommended as Type II and the molecular absorption method as Type III; and (iv) the IDF/ISO analysis of comments received in response to CL 2008/2-MMP-Part B.

48. The Observer drew the attention of the Committee to the comments by IDF/ISO relating to the Type of method for the determination of salt in butter by ISO 15648/IDF 179:2004 and ISO 1738/IDF 12:2004, as presented in CRD 6, where it was recommended to retain the existing Types for these methods.

49. The Observer also recommended to add the words “of triglycerides” in the Principle for the provision “Milk Fat purity” for Butter, Dairy Fat Spreads and Milk Fat Products.

50. Finally, the Observer drew the attention of the Committee to the fact that there was lack of consistency in the Codex *Standard on Recommended Methods of Analysis and Sampling* (CODEX STAN 234-1999) when multiple analyses needed to be made for determining a given provision. For example, in “Cheeses, individual”, only the fat method was listed in the provision “milk fat in dry matter”, but not the dry matter method. In contrast, “Cream cheese”, provision “moisture on fat free basis” listed both the method for the determination of moisture and the method for the determination of total fat, and then stated under the Principle to calculate the provision from the fat content and the moisture content.

51. A related issue was raised by Thailand in CRD 6, concerning the evaluation of milk solids-not-fat (MSNF) in Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat and in Reduced Fat Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat, as these products contained added sugars and the calculation principle did not allow for these. Thailand also noted that it was not clear what method should be used when sugars other than sucrose were added.

52. The Committee noted these inconsistencies and, after some discussion, decided that there was a need to address them. However, in view of the time necessary to address these inconsistencies, the Committee agreed to retain the present format as this was satisfactory for use by analysts.

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[9] CL 2008/2-MMP Part B (Request for Comments and Information on Additional Methods of Analysis and Sampling for Milk and Milk Products); CX/MMP 10/9/6 (Report of the IDF/ISO Working Group on Methods of Analysis and Sampling for Milk and Milk Products); CRD 6 (Comments of Mali, Thailand and IDF)

[10] ALINORM 08/31/11 para 106

Appendix 1

53. The Committee decided to consider Appendix 1 page by page and, agreed with the majority of proposed changes. In addition to minor editorial amendments, the Committee made the following observations and conclusions.

54. After a long exchange of views, the Committee agreed that the principle for calculation of MSNF in sweetened products could be corrected by amending it to read: "Calculation from total solids content, fat contents and sugar content", where appropriate.

55. The Committee agreed to delete method ISO 1737| IDF 13:2008 where it repetitively appeared for determination of MSNF.

56. To the comments of India regarding changing the original Types of the methods for the determination of salt in butter, described in Appendix 1 of CX/MMP 10/9/6, the Observer explained that: (i) the argument that a Type III method was more often used than a Type II method did not necessarily hold true, as in practice laboratories would use a method which was either prescribed by national legislation and/or as mandated by industry, irrespective of whether it was a Type II or Type III method. Therefore, for salt in butter, national or industry testing requirements might be based on the potentiometric method (ISO 15648/IDF179:2004) rather than the Mohr method (ISO 1738/IDF 12:2004); (ii) the endpoint detection of the Mohr method was based on a subjective colour change, and hence inferior to the potentiometric method, which more accurately determined the endpoint using pH differences (i.e. not subjectively determined). Furthermore, the potentiometric method had the advantage that it could be easily automated (higher throughput) whereas this was not the case for the Mohr method. The Observer emphasized that this was an important consideration in the context of the requirement for the selection of methods of analysis, as described in the Procedural Manual.

57. The Committee agreed to add the words "of triglycerides" in the Principle for the provision "Milk fat purity" for Butter, Dairy Fat Spreads and Milk Fat Products respectively, as it was proposed by IDF earlier (*see* para. 49).

58. The Committee agreed to Part B "Methods of Sampling by alphabetical order of commodity categories and names" as proposed in document CX/MMP 10/9/6.

Appendix 2

59. The Committee agreed to delete the proposed methods for processed cheese standards as these standards had been proposed for revocation (*see* para. 41).

Appendix 3

60. The Committee had a lengthy debate regarding the proposed uses of AOAC methods for determination of provisions in standards for milk and milk products. Some delegations were of the view that these methods were historically and extensively used in different parts of the world and supported their inclusion in CODEX STAN 234-1999. Other delegations were of the view that preference should be given to internationally developed and updated IDF/ISO methods.

61. The Committee reviewed the proposed AOAC methods listed in Appendix 3 of CX/MMP 10/9/6 and agreed:

- To include all AOAC methods that were equivalent to IDF/ISO methods;
- Not to include AOAC methods suggested for Type I for which precision figures were not available, which were outdated or were not equivalent to IDF/ISO methods; and
- To include, but separately from IDF/ISO methods, several AOAC methods proposed for Type III where no IDF/ISO methods were available and Type IV for which precision figures were not available, or because they were not equivalent to IDF/ISO methods.

Status of the methods of analysis and sampling for milk and milk products

62. The Committee agreed to forward the updated list of methods of analysis and sampling for milk and milk products, including AOAC methods, to the 33rd Session of the Commission for adoption, subject their endorsement by the Codex Committee on Methods of Analysis and Sampling (*see* Appendix III).

INCONSISTENT PRESENTATION OF FOOD ADDITIVE PROVISIONS IN CODEX STANDARDS FOR MILK AND MILK PRODUCTS (Agenda Item 6b)[11]

63. New Zealand, speaking as the Chair on the in-session Working Group, introduced the report of the Working Group on inconsistent presentation of food additive provisions in Codex standards for milk and milk products, as presented in CRD 19. The Delegation indicated that, as instructed by the Committee (*see* para. 7), the Working Group had reviewed the lists of food additives in 29 standards for milk and milk products, described in CX/MMP 10/9/2 Add.1, to identify inconsistencies of an editorial nature by comparing these lists with the Codex *Class Names and International Numbering System* (CAC/GL 36-1989). The Working Group did not consider the food additive provisions of CODEX STAN 285-1978, CODEX STAN 286-1978 and CODEX STAN 287-1978, in view of the decision of the Committee to recommend revocation of the three standards for processed cheese (*see* para. 41). In addition, the standards for *Extra Hard Grating Cheese* (CODEX STAN 278-1978) and for *Fat Spreads and Blended Spreads* (CODEX STAN 256-2007) were not considered because the former did not include an additive section and the latter was outside of the scope of the work of the Committee.

64. In revising the lists of food additives, the Working Group had clarified the specific inconsistencies listed in Part 3 of CX/MMP 10/9/2 Add. 1.

65. The Committee agreed with the list of amendments proposed by the Working Group, as contained in Appendix 1 of CRD 19, and agreed to reinsert in the tables food additives texts such as "For surface/rind treatment only" that had been moved in footnotes, for clarity.

66. The Committee noted that the maximum levels of sodium nitrate (INS 251) and potassium nitrate (INS 252) in the standards *for Cheddar* (CODEX STAN 263-1966) and *Danbo* (CODEX STAN 264-1966) stated 37 mg/kg and in the standards *for Edam* (CODEX STAN 265-1966), *Gouda* (CODEX STAN 266-1966), *Havarti* (CODEX STAN 267-1966), *Samsoe* (CODEX STAN 268-1966), *Tilsiter* (CODEX STAN 270-1968), *St. Paulin* (CODEX STAN 271-1968), *Emmental* (CODEX STAN 269-1967) and *Provolone* (CODEX STAN 272-1968) stated 35 mg/kg. The Committee noted that this inconsistency was due to a different rounding in converting the expression of these maximum levels from "sodium nitrate" to "nitrate ion". In order to ensure consistency among all standards for individual cheese, the Committee agreed to revise the maximum levels for sodium and potassium nitrate in standards *for Cheddar* and *Danbo* to 35 mg/kg.

67. The Committee addressed the non editorials matters identified by the Working Group as follows:

Group Additives in some milk product standards

68. The Committee noted that the food additive listing in a number of standards, e.g. *Standard for Milk Powders and Cream Powders* (CODEX STAN 207-1999), *Group Standard for Unripened Cheese, Including Fresh Cheese* (CODEX STAN 221-2001), listed group additives (name and INS no.) which included individual food additives that had not been evaluated by JECFA, e.g. sodium citrates (INS 331) that also includes disodium monohydrogen citrate (INS 331(ii)).

69. The Committee noted that the Working Group had not addressed this type of inconsistency as it was outside its mandate and it would have implied a revision of the food additive listing. It also noted that CAC/GL 36-1989 also included food additives that had not been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and therefore could not be used in Codex standards.

70. Since the identification of these inconsistencies implied additional substantial time and recognizing that only food additives that have been evaluated for safety by JECFA could be used, the Committee agreed to leave the food additives listing unchanged, as there was not a viable solution at this stage.

Inconsistencies in functional class

71. The Committee noted that sodium gluconate (INS 576) in the *Group Standard for Unripened Cheese, Including Fresh Cheese* (CODEX STAN 221-2001) was listed as a stabilizer/thickener and that this

[11] CX/MMP 10/9/7; CX/MMP 10/9/2 paras 16-17; CX/MMP 10/9/2 Add.1 (Review of the inconsistencies in the names of food additives in Standards for milk and milk products with INS nomenclature); CRD 7 (Comments of European Union, India, Kenya, Mali and IDF); CRD 19 (Report of the in-session Working Group on Inconsistent Presentation of Food Additive Provisions in Codex Standards for Milk and Milk Products)

technological purpose was not listed in CAC/GL 36-1989 for this additive. Therefore, the Committee agreed to request the Codex Committee on Food Additives (CCFA) to consider the addition of stabilizer/thickener function to sodium gluconate (INS 576).

Incorrect additive descriptor in CAC/GL 36-1989

72. The Committee noted that in the English version of CAC/GL 36-1989, available on the Codex website, INS 1414 was erroneously associated with hydroxylpropyl starch, instead of acetylated distarch phosphate. Therefore, the Committee agreed to request the Codex Secretariat to correct this inconsistency.

Listing of functional class not listed in CAC/GL 36-1989

73. The Committee noted that the *Standard for Edible Casein Products* (CODEX STAN 290-1995) included the functional class "neutralizing agents", which was not listed in CAC/GL 36-1989. Since the functional class "acidity regulators" included similar technological purposes, e.g. alkali, base, buffer, buffering agent, pH adjusting agent, the Committee agreed to delete "neutralizing agents" and move all food additives associated with this functional class under "acidity regulators". The Committee further agreed to request the CCFA to consider the addition of acidity regulator technological purpose to calcium carbonates (INS 170) for consistency.

Status of food additives listing in standards for milk and milk products

74. The Committee agreed to forward the revised food additive listing to the 33rd Session of the Commission for adoption, subject to the endorsement of relevant provisions by the CCFA (*see* Annex IV).

Request of 40th Session of the Codex Committee on Food Additives

75. In response to the request of the 40th Session of the CCFA to clarify the type of lycopene on which were based the maximum levels (500 mg/kg) for lycopenes in the *Standard for Fermented Milks* as well the technical justification for these levels (ALINORM 09/31/12, para. 47), the Committee agreed to reply to the CCFA that:

- The types of lycopenes included: lycopene (synthetic) (INS 160d(i)); lycopene (tomato) (INS 160d(ii)); and lycopene (*Blakeslea trispora*) (INS 160d(iii)); and
- The technical justification for these levels was to provide a consistent colour definition to flavoured fermented milks and flavoured drinks based on fermented milks.

76. The European Union supported by Switzerland reiterated their strong opposition to the level proposed for lycopenes at 500 mg/kg, emphasized that such a high level was not technologically justified, stressed their concerns regarding the safety of use of lycopenes at such levels and underlined that clarification from JECFA would be welcomed.

CONSISTENCY OF THE *MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS* (CAC/GL 67-2008) WITH THE *GENERIC MODEL OFFICIAL CERTIFICATE (ANNEX TO THE GUIDELINES FOR DESIGN, PRODUCTION, ISSUANCE AND USE OF GENERIC OFFICIAL CERTIFICATES* (CAC/GL 38-2001)) (Agenda Item 6 (c))[12]

77. New Zealand introduced document CX/MMP 10/9/8 and informed the Committee that a comparison of the *Model Export Certificate for Milk and Milk Products* (CAC/GL 67-2008) and the *Generic Model Official Certificate* revealed a number of differences. The Delegation pointed out that, in order to achieve consistency between the two models, it would be necessary to resolve these differences by significantly redrafting the *Model Export Certificate for Milk and Milk Products*. The Delegation recommended that before redrafting the certificate, the Committee consider whether there was a need to maintain a model certificate specifically for milk and milk products in the light of the adoption of the *Generic Model Official Certificate*.

[12] CX/MMP 10/9/8; CX/MMP 10/9/2 paras 12-13; CRD 8 (Comments of Argentina, Egypt, Mali, Philippines and IDF); CRD 11 (Comments of India and Kenya); CRD 13 (Comments of Argentina, Mali – English version); CRD 16 (Draft Model Certificate for Milk and Milk Products); CRD 16 (Rev) (Revised Draft Model Certificate for Milk and Milk Products).

78. Several delegations were of the view that the *Model Export Certificate for Milk and Milk Products* had been developed by the CCMMP after long discussions and that it provided useful information on specificities of the trade of milk products and, therefore, proposed to revise the *Model Export Certificate for Milk and Milk Products* to make it consistent with the *Generic Model Official Certificate*, as it was also recommended by the Codex Alimentarius Commission[13].

79. Some other delegations were of the view that the *Model Export Certificate for Milk and Milk Products* should be revoked and that specific guidance in relation to milk and milk products should be elaborated for inclusion in the *Generic Model Official Certificate.*

80. After some discussion, the Committee agreed to retain the *Model Export Certificate for Milk and Milk Products* and to align it with the *Generic Model Official Certificate* and to base its discussions on proposals prepared by IDF (CRD 16 and CRD 16 (Rev)).

81. The Committee generally agreed with the changes proposed in CRD 16 and CRD 16 (Rev) and, in addition to editorial comments, made the following observations and decisions.

Introduction and Scope

82. The Committee agreed to include an additional sentence to this section to clarify that the model certificate should be used in conjunction with the Codex *Guidelines for the Design, Production, Issuance and the Use of Generic Certificate* (CAC/GL 38-2001).

83. The Committee agreed to move the heading "Scope" to follow immediately after the Introduction.

Use of the model export certificates for milk and milk products

84. The Committee agreed to use the numbering approach as used in CAC/GL 38-2001; therefore, the presented text was amended and reordered to make it consistent with the *Generic Model Official Certificate.*

Identification of food products

85. The Committee agreed to delete reference to: (i) "species" as it was unnecessary and covered by "name of the food", and (ii) "slaughterhouse" as it was not appropriate for milk and milk products.

Name of the product

86. The Committee amended the first sentence to clarify that the name of the product should be consistent with the name of the food and the trade name (if used), as presented on the label, but need not to replicate all the label information.

Type of packaging

87. The Committee deleted the reference to the "Recommendation No 21 of the United Nations Centre for Trade Facilitation and Electronic Business" to add more flexibility in the use of the certificate and to recognise that the use of this recommendation was not a customary and usual practice when certifying for milk and milk products.

Country of dispatch

88. The Committee noted that the *Generic Model Official Certificate* used the term "country" while the term "country of dispatch" was used in other texts elaborated by the Committee on Food Import and Export Inspection and Certification Systems (CCFICS) and in the *Model Export Certificate for Milk and Milk Products*; and that both explanatory notes looked very similar. The Committee noted that the explanatory note previously elaborated by the CCMMP and used in the *Model Export Certificate for Milk and Milk Products* made it very clear that the key responsibility of the competent authority in charge of certification was "to verify and certify the conformity of the products to the attestations", whereas this concept was only implicit in the CCFICS explanation for "country". After some discussion, the Committee agreed to keep the reference to "country of dispatch" as defined in the CAC/GL 67-2008, and not to use the term "country".

Country of origin

89. The Committee noted that *Generic Model Official Certificate* defined the country of origin as "the country in which the products were produced, manufactured or packaged", while the World Customs

[13] ALINORM 09/32/REP, para. 12.

Organization and the *General Standard for Labelling of Prepackaged Foods* (CODEX STAN 1-1985) referred to "country of origin as the country in which the last "substantial transformation or a process that has changed its nature" had taken place. Therefore, the Committee agreed to delete "packaging" from the explanatory note as it did not constitute "substantial transformation" in relation to milk and milk products. The amended explanatory note reads: "Country of origin": where appropriate, name of the country in which the products were produced and/or manufactured".

Country of destination

90. The Committee agreed to add "country of destination" to the footnote referring to the ISO two-letter country codes, which already appeared in the definition of "country of origin".

Attestation

91. The Committee agreed to include additional explanatory text on the attestation as proposed in CRD 16 (Rev) with editorial amendment of the first sentence.

Logo/Letterhead

92. The Committee noted that boxes on "country of dispatch", "name of the product", "nature of the product", "date of manufacture", "date of minimum durability" and "attestation" were specific to milk and milk products. Therefore, it considered that their inclusion in the *Model Export Certificate for Milk and Milk Products* was justified despite the fact that they were not included in the *Generic Model Official Certificate.*

93. The Committee agreed to add a following footnote "If required by the importing country" to the entry "Date of manufacture" and a footnote "When required by importing country and expressed as provided in section 4.7.1 of the *General Standard for Labelling of Prepackaged Foods* to the entry "Date of minimum durability".

94. In concluding the discussion on this item, the Committee recommended that the CCFICS take into account the specificities of the *Model Export Certificate for Milk and Milk Products* in any future revision of the *Generic Model Official Certificate* (Annex to the *Guidelines for Design, Production, Issuance and Use of Generic Official Certificate* (CAC/GL 38-2001)). When such revision has been completed and the specificities for milk and milk products have been adequately addressed, consideration could be given to the revocation of the *Model Export Certificate for Milk and Milk Products*.

Status of the *Model Export Certificate for Milk and Milk Products* (CAC/GL 67-2008)

95. The Committee agreed to forward the revised *Model Export Certificate for Milk and Milk Products* (CAC/GL 67-2008) to the 33rd Session of the Commission for final adoption (*see* Appendix V).

OTHER BUSINESS

Proposals of Egypt for new work on the development of a standard for soft cheese from a blend of milk and vegetable oil/fat and a standard for processes(ed) cheese and spreadable process(ed) cheese from blend of cheese and vegetable oil/fat[14]

96. Egypt briefly introduced the proposals for new work, as presented in CRD 9. The Delegation indicated that soft cheese from a blend of milk and vegetable oil/fat, was produced in large quantities in Egypt and exported to many countries. Therefore, it was very important to elaborate international standards for these types of products in order to protect consumers and facilitate trade. The Delegation indicated that the proposed new work complied with the Criteria for the Establishment of Work Priorities and was consistent with the Goals and Objectives of the Strategic Plan of the Codex Alimentarius Commission for 2008–2013. Egypt withdrew its proposal for new work to develop a Standard for processes(ed) cheese and spreadable process(ed) cheese from blend of cheese and vegetable oil/fat in view of the Committee' s decision to revoke the processed cheese standards (*see* para. 41).

97. Since there was no support for this proposal, the Committee agreed not to initiate new work on the development of these standards.

[14] CRD 9 (Prepared by Egypt)

Amendment to the Codex *Standard for Fermented Milks* (CODEX STAN 243-2003)[15]

98. In introducing the matter, Turkey, indicated that provisions for yoghurt had been included in the *Standard for Fermented Milks* (CODEX STAN 243-2003) in 2003 and since then trends to use natural, additive-free products, such as yoghurt, had increased in many countries. The Delegation noted that yoghurt was one of the most important fermented milk products traded around the world and suggested to amend the *Standard for Fermented Milks* in order to include different types of yoghurt, such as yoghurt without additives with higher protein and dry matter content needed to maintain the structure of set yoghurt. The Delegation pointed out that an international standard would ensure fair practice in international trade of these products and harmonization of national standards. Therefore, the Delegation proposed to initiate new work on the revision of the *Standard for Fermented Milks* (CODEX STAN 243-2003).

99. Since there was no support for this proposal, the Committee agreed not to initiate new work on the revision of the *Codex Standard for Fermented Milks*.

100. The Committee was of the view that the development of regional standards for these types of products could be considered.

Review of contaminants section in standards for milk and milk products[16]

101. The Observer from IDF recalled that the 32nd Session of the Commission agreed to replace the provisions for contaminants (including pesticides) with the standardized provision as set out in the Procedural Manual for consistency throughout Codex standards and referred the matter to the Committees concerned when specific technical issues arose that required more than editorial changes to the section on contaminants. The Observer was of the view that the standard wording adopted by the Commission for provisions on contaminants might not be applicable for milk and milk products.

102. The Committee considered the proposal of IDF as presented in CRD 2.

103. Thailand was of the view that all contaminants in both paragraphs of Section 5 should refer to "product".

104. The Committee noted recent changes to the procedures adopted by the Committee on Pesticide Residues (CCPR) for calculating maximum residue levels (MRLs) for pesticides that could be applied to whole milk and milk fat.

105. After some discussion, the Committee agreed to forward the following wording to the 33rd Session of the Commission for adoption and inclusion in standards for milk and milk products, subject to endorsement by the relevant Codex Committees.

For inclusion in Section 5 of the milk product standards:

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the Codex General Standard for Contaminants and Toxins in Foods (CODEX STAN 193-1995).

The milk used in the manufacture of the products covered by this Standard shall comply with the Maximum Levels for contaminants and toxins specified for milk by the Codex General Standard for Contaminants and Toxins in Foods (CODEX STAN 193-1995) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC.

For inclusion in Section 5 of CODEX STANs 250-2006, 251-2006 and 252-2006

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the Codex General Standard for Contaminants and Toxins in Foods (CODEX STAN 193-1995).

The milk used in the manufacture of the products covered by this Standard shall comply with the Maximum Levels for contaminants and toxins specified for milk by the Codex General Standard for Contaminants and Toxins in Foods (CODEX STAN 193-1995) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC.

[15] CRD 4 (Prepared by Turkey)
[16] CRD 2 (Prepared by IDF)

The vegetable oils/fat used in the manufacture of the products covered by this Standard shall comply with the Maximum Levels for contaminants and toxins specified for the oils/fats by the Codex General Standard for Contaminants and Toxins in Foods (CODEX STAN 193-1995) and with the maximum residue limits for pesticides established for the oils/fats by the CAC.

106. The Delegation of Thailand expressed their reservation to this decision.

Revision of the *Guidelines on Measurement Uncertainty* (CAC/GL 50-2004)[17]

107. The Observer from IDF in referring to the proposed draft revised Guidelines on Measurement Uncertainties under development by the Codex Committee on Methods of Analysis and Sampling (CCMAS) expressed their concerns regarding this revision, because in their view the approach currently discussed compromises one of the objectives of Codex, namely to ensure fair practices in international trade. In IDF's view, the single-sample assessment procedure had the potential for an increased chance of rejecting compliant lots and on the other hand of accepting non-compliant lots. That was an issue in particular for trade of milk products, as the error associated with several methods of analysis for compositional criteria of milk products was significant compared with the overall error.

108. The Observer indicated that the product acceptance procedure proposal based on the Measurement Uncertainty approach, as currently discussed in CCMAS, potentially increased the risk of making incorrect decisions regarding compliance of lots against Codex product specifications. Therefore, IDF proposed the Committee to inform the CCMAS about CCMMP concerns in this regard.

109. Some delegations supported this proposal therefore, after some discussion, the Committee agreed to recommend to the CCMAS that:

- Sampling plans should be based on valid statistical principles that would meet the requirement for fair international trade in milk and milk products; and
- The Measurement Uncertainty product assessment procedure approach should fully take into account the specificities of milk and milk products.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 7)

110. The Committee noted that it had completed the work assigned to it by the Commission and agreed to propose to the 33rd Session of the Commission to adjourn the Committee *sine die* until such time as the Commission would require it to undertake new work.

111. The Committee noted that after its adjournment work on food additive provisions for milk and milk products would continue in the Committee on Food Additives.

[17] CRD 18 (Prepared by IDF).

SUMMARY STATUS OF WORK

Subject Matter	**Step**	**Action by:**	**Document Reference (ALINORM 10/33/11)**
Proposed draft Amendment to the Codex *Standard for Fermented Milks* (CODEX STAN 243-2003) pertaining to Drinks based on Fermented Milk	8	33rd CAC	Para. 39 and Appendix II
Proposed Draft Standard for Processed Cheese	discontinued	33rd CAC	Para. 72
Methods of Analysis and Sampling for Milk and Milk Products Standards, including AOAC standards	-	33rd CAC	Para. 62 and Appendix III
Revised Food Additive Listings of Standards for Milk and Milk Products	-	33rd CAC	Para. 74 and Appendix IV
Revised *Model Export Model Certificate for Milk and Milk Product* (CAC/GL 67-2008)	-	33rd CAC	Para. 95 and Appendix V

Appendix I

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Appendix II

DRAFT AMENDMENT TO THE *STANDARD FOR FERMENTED MILKS* (CODEX STAN 243-2003), PERTAINING TO DRINKS BASED ON FERMENTED MILK

(At Step 8 of the Procedure)

New category 2.4 to be inserted in Section 2 of the Standard as follows:

2.4 DRINKS BASED ON FERMENTED MILK

Drinks based on fermented milk are composite milk products, as defined in Section 2.3 of the Codex *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999), obtained by mixing Fermented Milk as described in Section 2.1 with potable water with or without the addition of other ingredients such as whey, other non-dairy ingredients, and flavourings. Drinks Based on Fermented Milk contain a minimum of 40% (m/m) fermented milk.

Other microorganisms than those constituting the specific starter cultures may be added.

The underlined words to be added as fourth bullet point and to the fifth bullet point of sub-section 3.2 as follows:

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless microorganisms including those specified in Section 2;
- Other suitable and harmless microorganisms (*in products covered by Section 2.4*);
- Sodium chloride;
- Non-dairy ingredients as listed in Section 2.3 (Flavoured Fermented Milks);
- Potable water (in products covered by Section 2.4);
- Milk and milk products (*in products covered by Section 2.4).*
- Gelatine and starch in:
  - fermented milks heat-treated after fermentation;
  - flavoured fermented milk,
  - drinks based on fermented milk; and
  - plain fermented milks if permitted by national legislation in the country of sale to the final consumer.

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

The underlined words to be added to the first paragraph of sub-section 3.3 as follows:

3.3 COMPOSITION

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

The underlined words to be added in the second paragraph of Section 4 as follows:

4. FOOD ADDITIVES

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CODEX STAN 192-1985), additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

Additive Functional Class	**Fermented Milks and Drinks based on Fermented Milk**		**Fermented Milks Heat Treated After Fermentation and Drinks Based on Fermented Milk Heat Treated After Fermentation**	
	Plain	**Flavoured**	**Plain**	**Flavoured**
Acidity regulators	-	X	X	X
~~Acids~~	-	~~X~~	~~X~~	~~X~~
Carbonating agents	X[2]	X[2]	X[2]	X[2]
Colours	-	X	-	X
Emulsifiers	-	X	-	X
Flavour Enhancers	-	X	-	X
Packaging gases	-	X	X	X
Preservatives	-	-	-	X
Stabilizers	X[1]	X	X	X
Sweeteners	-	X	-	X
Thickeners	X[1]	X	X	X

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

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

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

2 = The use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

(The following food additive provision should be added to the list of the individual food additives allowed for the products covered by the Standard - see Appendix VI of ALINORM 08/31/11)

Carbonating agents		
290	Carbon dioxide	GMP

The underlined words to be added to sub-section 7.1.1 to be amended as follows:

7.1 NAME OF THE FOOD

The chapeau sentence of sub-Section 7.1.1 as follows

7.1.1 The name of the ~~food~~ products covered by sections 2.1, 2.2 and 2.3, shall be fermented milk or concentrated fermented milk as appropriate.

The following new sub-Section to be inserted after subsection 7.1.3 as follows and subsequent sub-Sections to be re-numbered accordingly:

7.1.4 The name of the products defined in Section 2.4 shall be drinks based on fermented milk or may be designated with other variety names as allowed in the national legislation of the country in which the product is sold. In particular, water added as an ingredient to fermented milk shall be declared in the list of ingredients* and the percentage of fermented milk used (m/m) shall clearly appear on the label. When flavoured, the designation shall include the name of the principal flavouring substance(s) or flavour(s) added.

** As prescribed in section 4.2.1.5 of the General Standard for the Labelling of Prepackaged Foods* (footnote)

The underlined words to be added in Sub-section 7.1.5 as follows:

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

Appendix III

METHODS OF ANALYSIS AND SAMPLING IN MILK AND MILK PRODUCTS

UPDATED LIST OF METHODS OF ANALYSIS AND SAMPLING FOR CODEX STANDARDS FOR DAIRY PRODUCTS

(For adoption)

Proposed changes are shown in **~~bold strikethrough~~** for deletion and **bold underlined** for additions.

Products	Provisions	Method	Principle	Type	*CCMMP comments*
Milk products	Iron	NMKL 139 (1991) (Codex general method) **AOAC 999.10**	Atomic absorption spectrophotometry	II **III**	
Milk products	Iron	IDF 103A:1986 / ISO 6732:1985 **AOAC 984.27**	Photometry (bathophenanthroline) **Inductible Couple Plasma , optical emission spectrophotometry**	IV **III**	
Blend of evaporated skimmed milk and vegetable fat	Total fat	**ISO 1737| IDF 13:2008** **~~IDF 13C:1987 / ISO 1737:1999~~** **AOAC 989.05**	Gravimetry (Röse-Gottlieb)	IV **IV**	*Method update*
Blend of evaporated skimmed milk and vegetable fat	Milk solids-not-fat (MSNF)[1]	IDF 21B:1987/ISO 6731:1989 and **ISO 1737| IDF 13:2008** **~~IDF 13C:1987 / ISO 1737:1999~~** **AOAC 989.05**	Calculation from total solids content and fat content**~~s~~** Gravimetry (Röse-Gottlieb)	IV **IV** **IV**	*Method update*
Blend of evaporated skimmed milk and vegetable fat	Milk protein in MSNF[1]	ISO 8968-1/2|IDF 20-1/2:2001 / **AOAC 991.20**	Titrimetry (Kjeldahl)	IV	
Reduced fat blend of evaporated skimmed milk and vegetable fat	Total fat	**ISO 1737| IDF 13:2008** **~~IDF 13C:1987 / ISO 1737: 1999~~** **AOAC 989.05**	Gravimetry (Röse-Gottlieb)	IV **IV**	*Method update*

[1] Milk total solids and MSNF content include water of crystallization of lactose

Products	Provisions	Method	Principle	Type	*CCMMP comments*
Reduced fat blend of evaporated skimmed milk and vegetable fat	MSNF[1]	IDF 21B:1987 / ISO 6731:1989 and **ISO 1737| IDF 13:2008 ~~IDF 13C:1987 / ISO1737:1999~~** **AOAC 989.05**	Calculation from total solids **content** and fat content**~~s~~** **Gravimetry (Röse-Gottlieb)**	IV **IV**	*Method update and Principle update*
Reduced fat blend of Evaporated skimmed milk and vegetable fat	Milk protein in MSNF[1]	ISO 8968-1/2|IDF 20-1/2:2001 / **AOAC 991.20**	Titrimetry (Kjeldahl)	IV	
Blend of skimmed milk and vegetable fat in powdered form	Total fat	**ISO 1736|IDF 9:2008 ~~IDF 9C:1987 / ISO1736:2000~~** **AOAC 989.05**	Gravimetry (Röse-Gottlieb)	IV **IV**	*Method update*
Blend of skimmed milk and vegetable fat in powdered form	Water[2]	ISO 5537|IDF 26:2004 **AOAC 927.05**	Gravimetry, drying at 87 C **Gravimetry, drying at 100° C**	IV **IV**	
Blend of skimmed milk and vegetable fat in powdered form	Milk protein in MSNF[1]	ISO 8968-1/2|IDF 20-1/2:2001 **/ AOAC 991.20**	Titrimetry (Kjeldahl)	IV	
Reduced fat blend of skimmed milk powder and vegetable fat in powdered form	Total fat	**ISO 1736|IDF 9:2008 ~~IDF 9C:1987 / ISO 1736:2000~~** **AOAC 989.05**	Gravimetry (Röse-Gottlieb) **Gravimetry (modified Mojonnier)**	IV **IV**	*Method update*
Reduced fat blend of skimmed milk powder and vegetable fat in powdered form	Water[2]	ISO 5537|IDF 26:2004 **AOAC 927.05**	Gravimetry, drying at 87 °C **Gravimetry, drying at 100° C**	IV **IV**	
Reduced fat blend of skimmed milk powder and vegetable fat in powdered form	Milk protein in MSNF[1]	ISO 8968-1/2|IDF 20-1/2:2001 / **AOAC 991.20**	Titrimetry (Kjeldahl)	IV	
Blend of sweetened condensed skimmed milk and vegetable fat	Total fat	**ISO 1737| IDF 13:2008 ~~IDF 13C:1987 / ISO 1737:1999~~** **AOAC 989.05**	Gravimetry (Röse-Gottlieb)	IV **IV**	*Method update*

[2] Water content excluding the crystallized water bound to lactose (generally known as “moisture content”)

Products	**Provisions**	**Method**	**Principle**	**Type**	***CCMMP comments***
Blend of sweetened condensed skimmed milk and vegetable fat	Sucrose	ISO 2911|IDF 35:2004	Polarimetry	IV	
Blend of sweetened condensed skimmed milk and vegetable fat	Milk solids-not-fat (MSNF)[1]	IDF 15B:1991 / ISO 6734:1989 **AOAC 990.19**	Calculation from total solids content, ~~**and**~~ fat content~~s~~ **and sugar content**	IV **IV**	*Method update and Principle update*
Blend of sweetened condensed skimmed milk and vegetable fat	Milk protein in MSNF[1]	ISO 8968-1/2|IDF 20-1/2:2001 / **AOAC 991.20**	Titrimetry (Kjeldahl)	IV	
Reduced fat blend of sweetened condensed skimmed milk and vegetable fat	Total fat <= 8% m/m >= 1% m/m	**ISO 1737| IDF 13:2008** ~~**IDF 13C:1987 / ISO 1737: 1999**~~ **AOAC 989.05**	Gravimetry (Röse-Gottlieb)	IV **IV**	*Method update*
Reduced fat blend of sweetened condensed skimmed milk and vegetable fat	MSNF[1]>= 20% m/m	IDF 15B:1991 / ISO 6734:1989 **AOAC 990.19**	Calculation from total solids **content** ~~**and**~~ fat **content and sugar content**	IV **IV**	*Method update and Principle update*
Reduced fat blend of sweetened condensed skimmed milk and vegetable fat	Milk protein in MSNF[1]	ISO 8968-1/2| IDF 20-1/2:2001 / **AOAC 991.20**	Titrimetry (Kjeldahl)	IV	
Butter	Salt	ISO 1738|IDF 12:2004 **AOAC 960.29**	Titrimetry (Mohr: determination of chloride, expressed as sodium chloride)	III **IV**	
Butter	**Milk fat purity**	**ISO 17678|IDF 202:2010**	**Gas liquid chromatography of triglycerides**	**I**	*Method proposed for inclusion. See note below.*
The method allows the user to determine whether the milk fat has been adulterated (above a certain threshold). The scope of the method is not limited to butter, but is applicable to milk fat extracted from a range of milk products. In terms of detecting adulteration practices this standard is an important method to have as practically quantitative results cannot be derived from the sterol content of vegetable fats, because they depend on the production and processing conditions. Also, the qualitative determination of foreign fat using sterols is ambiguous. Furthermore, in contrast to the sterol methods, this standard has a broader scope than just detecting adulteration with vegetable fat as it also detects adulteration with fat from animal origin.					

Products	**Provisions**	**Method**	**Principle**	**Type**	***CCMMP comments***
Cheese (and cheese rind)	Natamycin	ISO 9233-1|IDF 140-1:2007	Molecular absorption spectrophotometry	**III**	*Type update (Response to CCMAS. ALINORM 08/31/23 para. 59)*
		ISO 9233-2|IDF 140-2:2007	HPLC	**II**	*Type update* **(***Response to CCMAS. ALINORM 08/31/23 para. 59)*
Cheese	**Sodium chloride**	**ISO 5943|IDF 88:2006**	**Potentiometry (determination of chloride, expressed as sodium chloride)**	**II**	*Method proposed for inclusion*
Cottage cheese	Fat-free dry matter	ISO 5534|IDF 4:2004 **and ISO 1735|IDF 5:2004**	Gravimetry, drying at 102 °C **Gravimetry (Schmid-Bondzynski-Ratzlaff)**	IV **IV**	*Method update and Principle update*
		AOAC 926.08 and AOAC 933.05	**Gravimetry, drying at 102 °C (vacuum oven)** **Gravimetry (modified Mojonnier)**	**IV** **IV**	
			Calculation from dry matter **content** and fat content**s**		
Cottage cheese	Milk fat	ISO 1735|IDF 5:2004	Gravimetry (Schmid-Bondzynski-Ratzlaff)	IV	
		AOAC 933.05	**Gravimetry (modified Mojonnier)**	**IV**	
		ISO 8262-3|IDF 124-3:2005	Gravimetry (Weibull-Berntrop)	IV	
Cheese, unripened including fresh cheese	Protein	ISO 8968-1/**2**|IDF 20-1/**2**:2001/AOAC 991.20 and 991.23	Titrimetry, Kjeldahl	I	*Method update*
Cream and prepared creams	Milk protein	ISO 8968-1/**2**|IDF 20-1/**2**:2001/AOAC 991.20	Titrimetry (Kjeldahl)	I	*Method update*
Cream	Milk fat	**ISO 2450|IDF 16:2008 ~~IDF 16C:1987 / ISO 2450:1999~~**	Gravimetry (Röse-Gottlieb)	I	*Method update*
Creams lowered in milk fat content	Milk fat	**ISO 2450|IDF 16:2008 ~~IDF 16C:1987 / ISO 2450:1999~~**AOAC 995.19	Gravimetry	I	*Method update*

Products	Provisions	Method	Principle	Type	*CCMMP comments*
Cream cheese	Dry matter	ISO 5534|IDF 4:2004	Gravimetry drying at 102 °C (**forced air oven)**	IV	
		AOAC 926.08	**Gravimetry drying at 100 °C (vacuum oven)**	**IV**	
Cream cheese	Moisture on fat free basis	ISO 5534|IDF 4:2004	Gravimetry drying at 102°C (**forced air oven)**	IV	
		AOAC 926.08	**Gravimetry drying at 100 °C (vacuum oven)**	**IV**	
		ISO 1735|IDF 5:2004	Gravimetry (Schmid-Bondzynski-Ratzlaff)	IV	
		AOAC 933.05	**Gravimetry (modified Mojonnier)**	**IV**	
			Calculation from fat content and moisture content	III	
Dairy fat spreads	**Milk fat purity**	**ISO 17678|IDF 202:2010**	**Gas liquid chromatography of triglycerides**	**I**	*Method proposed for inclusion* *See also comments above for Butter*
Edible casein products	Acids, free	ISO 5547|IDF 91:200**8**~~7~~	Titrimetry (aqueous extract)	IV	*Method update*
Edible casein products **(rennet casein)**	Ash (including P_2O_5)	ISO 5545|IDF 90:200**8**~~7~~	Gravimetry, ashing at 825 °C	~~**IV**~~ **I**	*Product update and Type update.* *This should be Type I as the precision figures are available in the standard.*
Edible casein products (acid casein)	**Fixed ash (including P_2O_5)**	**ISO 5544|IDF 89:2008**	**Gravimetry, ashing at 825 °C**	**I**	*Method Proposed for inclusion: see comment below.*
Both methods ISO 5545|IDF 90:2008 and ISO 5544|IDF 89:2008 are needed to cover the full range of products covered under "Edible casein products". The adopted method ISO 5545|IDF 90:2008 is suitable for caseins obtained by rennet precipitation and of caseinate, except ammonium caseinate.ISO 5544|IDF 89 needs to be used for acid caseins, ammonium caseinates and their mixtures with rennet casein and with caseinates of unknown type. Magnesium acetate is added to fix the P_2O_5; Magnesium acetate is not needed for rennet caseins as there is enough minerals in this type of product to bind the phosphorus.					

Products	Provisions	Method	Principle	Type	*CCMMP comments*
Edible casein products	~~**Moisture**~~ **Water**[2]	ISO 5550|IDF 78:2006	Gravimetry (drying at 102 °C)	I	*Provision update: The Codex standard for Edible casein products refers to water, with a note stating that "The water does not include the water of crystallization of lactose". Hence the provision "moisture" must be changed to "Water" with a reference to the footnote.*
Edible casein products	Lead	NMKL 139 (1991) (Codex general method) / **AOAC 999.10**	Atomic absorption spectrophptometry	III **IV**	
Evaporated milks	Milk fat	**ISO 1737| IDF 13:2008** ~~**IDF 13C: 1987 / ISO 1737:1999**~~	Gravimetry (Röse-Gottlieb)	I	*Method update*
Evaporated milks	Protein	ISO 8968-1/**2**|IDF 20-1/**2**:2001 AOAC 945.48H / AOAC 991.20	Kjeldahl, titrimetry	I	*Method update*
Fermented milks	Protein	ISO 8968-1/**2**|IDF 20-1/**2**:2001 AOAC 991.20	Titrimetry (Kjeldahl)	I	*Method update*
Fermented milks	Milk fat	**ISO 1211|IDF 1:2010** ~~**IDF 1D:1996 / ISO 1211:1999**~~ / AOAC 905.02	Gravimetry	I	*Method update*
Fermented milks – Yoghurt and yoghurt products	*Lactobacillus delbrueckii* subsp. *bulgaricus* & *Streptococcus thermophilus*	ISO 7889|IDF 117:2003	Colony count at 37 °C	I	
Fermented milks	Lactic acid (total acidity expressed as lactic acid)	IDF 150:1991 / ISO 11869:1997	Potentiometry, titration to pH 8.30 Spectrophotometry	**IV** ~~**I**~~	*Type update:* *This method does not have precision figures. Hence, it needs to be a Type IV method.*
Fermented milks	Microorganisms	**ISO 27205|IDF 149:2010**	Colony count at 25 °C, 30 °C, 37 °C and	IV	*Method update*

Products	Provisions	Method	Principle	Type	*CCMMP comments*
	constituting the starter culture	~~**IDF 149A:1997**~~ (Annex A)	45 °C according to the starter organism in question		
Fermented milks	***Lactobacillus acidophilus***	**ISO 20128|IDF 192:2006**	**Colony count at 37 °C**	**I**	*Method proposed for inclusion: The Codex standard 243 has a provision for Lactobacillus acidophilus in Acidophilus Milk*
Fermented milks	**Colony-forming units of yeasts and/or moulds**	**ISO 6611|IDF 94:2004**	**Colony-count at 25 °C**	**IV**	*Method proposed for inclusion: The Codex standard 243 has a provision for yeasts in connection with Kefir and Kumys.*
Milk powders and cream powders	Milk fat	**ISO 1736|IDF 9:2008** ~~**IDF 9C:1987 / ISO1736:2000**~~	Gravimetry (Röse-Gottlieb)	I	*Method update*
Milk powders and cream powders	Protein (in MSNF[1])	ISO 8968-1/**2**|IDF 20-1/**2**:2001 / **AOAC 991.20**	Titrimetry, Kjeldahl digestion	I	*Method update*
Milk powders and cream powders	Solubility **Index**	ISO 8156|IDF 129:2005	Centrifugation	I	*Provision update*
Milk powders and cream powders	Water[2]	ISO 5537|IDF 26:2004[3]	Gravimetry (drying at **87**~~**102**~~ °C)	**I** ~~**IV**~~	*Principle update and Type update: the method has been validated on milk powders so it should be Type I instead of Type IV*
Milk fat products	Milk fat	IDF 24:1964	Gravimetry (calculation from solids-not-fat **content** and water content)	IV	*Principle update*
Milk fat products	**Milk fat purity**	**ISO 17678|IDF 202:2010**	**Gas liquid chromatography of triglycerides**	**I**	*Method proposed for inclusion. See note below*
The method allows the user to determine whether the milk fat has been adulterated (above a certain threshold). The scope of the method is not limited to butter, but is applicable to milk fat extracted from a range of milk products. In terms of detecting adulteration practices this standard is an important method to have as practically quantitative results cannot be derived from the sterol content of vegetable fats, because they depend on the production and processing conditions. Also, the qualitative determination of foreign fat using sterols is ambiguous. Furthermore, in contrast to the sterol methods, this standard has a broader scope than just					

[3] The method has only been validated for milk powders, not for cream powders

Products	Provisions	Method	Principle	Type	*CCMMP comments*
detecting adulteration with vegetable fat as it also detects adulteration with fat from animal origin.					
Milk fat products	Water	ISO 5536|IDF 23:200~~2~~**9**	Titrimetry (Karl Fischer)	II	*Method update* *Note that in the provision there is no reference to footnote 2, which is correct as Milk fat products contain a negligible amount of MSNF (and thus lactose), and the method measures all water including any water of crystallization of lactose.*
Milk products obtained from fermented milks heat-treated after fermentation	Protein	ISO 8968-1/**2**|IDF 20-1/**2**:2001 AOAC 991.20-~~**23**~~	Titrimetry (Kjeldahl)	I	*Method update*
Mozzarella	Milk fat in dry matter – with high moisture	ISO 1735|IDF 5:2004 **AOAC 933.05**	Gravimetry after solvent extraction	IV **IV**	*Method update and Type update*
Mozzarella	Milk fat in dry matter – with low moisture	ISO 1735|IDF 5:2004 **AOAC 933.05**	Gravimetry after solvent extraction	IV **IV**	*Method update and Type update*
~~**Processed cheese products**~~	~~**Citric acid**~~	~~**ISO/TS 2963|IDF/RM 34:2006**~~	~~**Enzymatic method**~~	~~**IV**~~	
~~**Processed cheese products**~~	~~**Citric acid**~~	~~**AOAC 976.15**~~	~~**Photometry**~~	~~**III**~~	
~~**Processed cheese products**~~	~~**Milk fat**~~	~~**ISO 1735|IDF 5:2004**~~	~~**Gravimetry (Schmid- Bondzynski-Ratzlaff)**~~	~~**I**~~	
~~**Processed cheese products**~~	~~**Phosphate, added (expressed as phosphorus)**~~	~~**IDF 51B:1991**~~	~~**Calculation from phosphorus content and nitrogen content**~~	~~**IV**~~	~~***Principle update***~~
~~**Processed cheese products**~~	~~**Phosphorus**~~	~~**IDF 33C:1987 / ISO 2962:1984**~~	~~**Spectrophotometry (molybdate-ascorbic acid)**~~	~~**II**~~	
~~**Processed cheese products**~~	~~**Salt**~~	~~**ISO 5943|IDF 88:2006**~~**4**	~~**Potentiometry (determination of chloride, expressed as sodium chloride)**~~	~~**II**~~	~~***Method update***~~

Products	Provisions	Method	Principle	Type	*CCMMP comments*
Sweetened condensed milk	Milk fat	**ISO 1737| IDF 13:2008 ~~IDF 13C: 1987 / ISO 1737:1999~~**	Gravimetry (Röse-Gottlieb)	I	*Method update*
Sweetened ~~and~~ Condensed Milks	Protein	ISO 8968-1/**2**|IDF 20-1/**2**:2001 / AOAC 945.48H / AOAC 991.20	Kjeldahl, titrimetry	I	*Products update and Method update*
Whey cheeses by concentration	Milk fat	**ISO 1854|IDF 59:2008~~IDF 59A:1986 / ISO 1854:1999~~**	Gravimetry (Röse Gottlieb)	I	*Method update*
Whey cheeses by concentration	Milk fat in dry matter	**ISO 1854|IDF 59:2008~~IDF 59A:1986 / ISO 1854:1999~~** and ISO 2920|IDF 58:2004	Gravimetry (Röse Gottlieb) Gravimetry, drying at 88 °C Calculation from fat content and dry matter content	I I I	*Method update*
Whey powders	Ash	ISO 5545|IDF 90:200**8~~7~~**	Furnace, 825 °C	IV	*Method update*
Whey powders	Milk fat	**ISO 1736|IDF 9:2008 ~~IDF 9C:1987 / ISO 1736:2000~~**	Gravimetry (Röse-Gottlieb)	I	*Method update*
Whey powders	Milk protein	ISO 8968-1/**2**|IDF 20-1/**2**:2001 / AOAC 991.20	Titrimetry (modified Kjeldahl)	I	*Method update*
Whey powders	Protein (total N x 6.38)	**ISO 8968-1/2|IDF 20-1/2:2001** / AOAC 991.20 **~~IDF 92:1979 / ISO 5549:1978~~**	**Kjeldahl, titrimetry ~~Titrimetry, Kjeldahl digestion~~**	**I ~~IV~~**	*Method update, Principle update And type update.*
Whey powders	Water[2]	ISO 5537|IDF 26:2004 / **~~AOAC 927.05~~**	Gravimetry (drying at **87~~102~~** °C)	I	*Provision update (note) and Principle update*

PART B – METHODS OF SAMPLING BY ALPHABETICAL ORDER OF COMMODITY CATEGORIES AND NAMES

Commodity Standard	Method of Sampling	Notes	*CCMMP comments*
Milk and Milk products			
Milk products	**~~IDF 50|ISO 707~~[10] ISO 707|IDF 50:2008**	General instructions for obtaining a sample from a bulk	*Method update*
Milk products	**~~IDF 113|ISO 5538:2004~~ ISO 5538|IDF 113:2004**	Inspection by attributes	*Method update*
Milk products	IDF **~~standard~~** 136A:1992 ISO 8197:1988	Inspection by variables	*Method update*

~~[10] Draft standard which is publicly available~~

Appendix IV

REVISED FOOD ADDITIVES LISTINGS IN CODEX STANDARDS FOR MILK AND MILK PRODUCTS[1]

(For adoption)

***STANDARD FOR MILK POWDERS AND CREAM POWDER* (CODEX STAN 207-1999)**

INS No.	Name	Maximum Level
Stabilizers		
331	Sodium citrates	**5000 m**g/kg singly or in combination, expressed as anhydrous substances
332	Potassium citrates	
Firming agents		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
339	Sodium phosphates	**5000 m**g/kg singly or in combination expressed as anhydrous substances
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Emulsifiers		
322	Lecithins ~~(or phospholipids from natural sources)~~	Limited by GMP
471	Mono- and di- glycerides of fatty acids	**2500 m**g/kg
Anticaking Agents		
170(i)	Calcium carbonate	**10000 m**g/kg singly or in combination
341(iii)	Tricalcium ~~ortho~~phosphate	
343(iii)	Trimagnesium ~~ortho~~phosphate	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
Antioxidants		
300	~~L-~~Ascorbic acid **(L-)**	**500 m**g/kg expressed as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole ~~(BHA)~~	~~0.01% m~~/**m 100 mg/kg**

***GROUP STANDARD FOR CHEESES IN BRINE* (CODEX STAN 208-1999)**

INS No	Name	Maximum Level
Acidity regulators		
270	Lactic acid (L-, D-, and DL-)	Limited by GMP
575	Glucono delta-lactone ~~(GDL)~~	Limited by GMP

***GROUP STANDARD FOR UNRIPENED CHEESE INCLUDING FRESH CHEESE* (CODEX STAN 221-2001)**

INS No.	Name	Maximum Level
~~Acid~~		
~~260~~	~~Acetic acid, (glacial)~~	~~Limited by GMP~~
~~270~~	~~Lactic acid (L-, D-, and DL-)~~	~~Limited by GMP~~
~~296~~	~~Malic acid (DL-)~~	~~Limited by GMP~~
~~330~~	~~Citric acid~~	~~Limited by GMP~~
~~338~~	~~Orthop~~**P**~~hosphoric acid~~	~~2 g/kg expressed as P_2O_5~~
~~507~~	~~Hydrochloric acid~~	~~Limited by GMP~~

[1] Editorial amendments are presented as follows: deletion in ~~strikethrough~~ font and addition in **bold / underlined** font.

INS No.	Name	Maximum Level
Acidity Regulators		
170	Calcium carbonates	Limited by GMP
260	**Acetic acid~~,~~ (glacial)**	**Limited by GMP**
270	**Lactic acid (L-, D-, and DL-)**	**Limited by GMP**
296	**Malic acid (DL-)**	**Limited by GMP**
330	**Citric acid**	**Limited by GMP**
338	**~~Orthop~~Phosphoric acid**	**~~2 g/kg expressed as P_2O_5~~ 880 mg/kg expressed as phosphorus**
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	Limited by GMP
507	**Hydrochloric acid**	**Limited by GMP**
575	Glucono delta-lactone ~~(GDL)~~	Limited by GMP
Stabilizers/thickeners		
Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in section 3.2.		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	Limited by GMP
333	Calcium citrates	Limited by GMP
339	Sodium phosphates	**1540 mg/kg , singly or in combination, expressed as phosphorus 3**~~5 g/kg, singly or in combination, expressed as P_2O_5~~
340	Potassium phosphates	
341	Calcium phosphates	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
541	Sodium aluminium phosphate	
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	5 mg/kg
406	Agar	Limited by GMP
407	Carrageenan ~~and its Na, K, NH4 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
460	Cellulose**s**	Limited by GMP
466	Sodium carboxymethyl cellulose **(cellulose gum)**	Limited by GMP
576	Sodium gluconate	Limited by GMP
Modified starches as follows:		
1400	Dextrins, 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~~ed~~	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 trimetasphosphate;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
Colours		
100	Curcumins (for edible cheese rind)	Limited by GMP

INS No.	Name	Maximum Level
101	Riboflavins	Limited by GMP
140	Chlorophyll**s**	Limited by GMP
141	Chlorophylls and chlorophyllins, copper complexes	15 mg/kg, singly or combined
160a(i)	~~β-~~Carotene**s, *beta*-,** (synthetic)	25 mg/kg
160a(ii)	Carotenes**, *beta*-** (~~natural extracts~~ **vegetable**)	600 mg/kg
160b(ii)	Annatto extracts ~~—~~norbixin-based	25 mg/kg
160c	Paprika oleoresin	Limited by GMP
160e	~~β-apo-8´-~~Carotenal**, *beta*-apo-8'-**	35 mg/kg
160f	~~β-apo-8´-~~Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'**	35 mg/kg
162	Beet red	Limited by GMP
171	Titanium dioxide	Limited by GMP
Preservatives		
200	Sorbic acid	**1000 m**g/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	Limited by GMP
282	Calcium propionate	Limited by GMP
283	Potassium propionate	Limited by GMP
For surface/rind treatment only:		
235	~~Pimaricin (natamycin)~~ **Natamycin (pimaricin)**	2 mg/dm^2 of surface. Not present in a depth of 5mm
Foaming agents (for whipped products only)		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP
Sliced, cut, shredded and grated products only (surface treatment)		
Anticaking agents		
460	Cellulose**s**	Limited by GMP
551	Silicon dioxide, amorphous	**10000 m**g/kg singly or in combination.Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
560	Potassium silicate	
Preservatives		
200	Sorbic acid	**1000 m**g/kg of cheese, singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
280	Propionic acid	Limited by GMP
281	Sodium propionate	Limited by GMP
282	Calcium propionate	Limited by GMP
283	Potassium propionate	Limited by GMP
235	~~Pimaricin (natamycin)~~ **Natamycin (pimaricin)**	20 mg/kg applied to the surface added duringkneading and stretching process

***STANDARDS FOR FERMENTED MILKS* (CODEX STAN 243-2003)**

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
334	Tartaric acid (L(+)**-**)	2000 mg/kg as tartaric acid
335(i)	Monosodium tartrate	
335(ii)	**Sodium L(+)**~~Disodium tartrate~~ **tartrate**	
336(i)	Monopotassium tartrate	
336(ii)	Dipotassium tartrate	
337	Potassium sodium **L(+)-**tartrate	
355	Adipic acid	1500 mg/kg, as adipic acid
356	Sodium adipate**s**	
357	Potassium adipate**s**	
359	Ammonium adipate**s**	

INS No.	Name of Additive	Maximum Level
Colours		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin**, synthetic**	300 mg/kg
101(ii)	Riboflavin 5'-phosphate sodium	
102	Tartrazine	300 mg/kg
104	Quinoline yellow	150 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine **(carmoisine)**	150 mg/kg
124	Ponceau 4R **(Cochineal red A)**	150 mg/kg
129	Allura red AC	300 mg/kg
132	Indigotine **(Indigo carmine)**	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophyllins, copper complexes, **potassium and sodium** ~~Na and K~~ salts	
143	Fast green FCF	100 mg/kg
150b	Caramel II - caustic **sulfite** ~~sulphite~~ process	150 mg/kg
150c	Caramel III – ammonia process	2000 mg/kg
150d	Caramel IV – **sulfite** ~~sulphite~~ ammonia process	2000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	~~beta-~~Carotene**, *beta*-,** (~~S~~synthetic)	100 mg/kg
160e	~~beta-apo-8'-~~Carotenal**, *beta*-apo-8'-**	
160f	~~beta-apo-8'-~~Carotenoic acid, ~~Methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(iii)	~~beta-~~Carotenes**, *beta*-** (*Blakeslea trispora*)	
160a(ii)	~~**beta-**~~Carotenes, **beta-** (vegetable**)**	600 mg/kg
160b(i)	Annatto extracts, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin-based	20 mg/kg as norbixin
160d	Lycopene**s**	500 mg/kg
161b(i)	Lutein from *Tagetes erecta*	150 mg/kg
161h(i)	Zeaxanthin **(synthetic)**	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	100 mg/kg
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		
432	Polyoxyethylene (20) sorbitan monolaurate	3000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan **monostearate**	
436	Polyoxyethylene (20) sorbitan **tristearate**	
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
473	Sucrose esters of fatty acids	5000 mg/kg
474	Sucroglycerides	5000 mg/kg
475	Polyglycerol esters of fatty acids	2000 mg/kg
477	Propylene glycol esters of fatty acids	5000 mg/kg
481(i)	Sodium stearoyl lactylate	10000 mg/kg
482(i)	Calcium stearoyl lactylate	10000 mg/kg
491	Sorbitan monostearate	5000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour Enhancers		
580	Magnesium gluconate	GMP
620	Glutamic acid (L+)**-)**	GMP
621	Monosodium **L**-glutamate~~, L-~~	GMP
622	Monopotassium **L**-glutamate~~, L-~~	GMP
623	Calcium **di-L**-glutamate~~, di-L-~~	GMP
624	Monoammonium **L**-glutamate~~, L-~~	GMP
625	Magnesium **di-L**-glutamate~~, di-L-~~	GMP
626	Guanylic acid, 5'-	GMP
627	Disodium **5'**-guanylate~~, 5'-~~	GMP

INS No.	Name of Additive	Maximum Level
628	Dipotassium **5'**-guanylate~~, 5'~~	GMP
629	Calcium **5'**-guanylate~~, 5'~~	GMP
630	Inosinic acid, 5'-	GMP
631	Disodium **5'**-inosinate~~, 5'~~	GMP
632	~~Dipotassium~~ **Potassium 5'**-inosinate~~, 5'~~	GMP
633	Calcium **5'**-inosinate~~, 5'~~	GMP
634	Calcium **5'**-ribonucleotides~~, 5'~~	GMP
635	Disodium **5'**-ribonucleotides~~, 5'~~	GMP
636	Maltol	GMP
637	Ethyl maltol	GMP
Preservatives		
200	Sorbic acid	1000 mg/kg as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	300 mg/kg as benzoic acid
211	Sodium benzoate	
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	~~Ortho~~**P**hosphoric acid	1000 mg/kg, singly or in combination, as phosphorus
339(i)	~~Monosodium Orthophosphate~~ **Sodium dihydrogen phosphate**	
339(ii)	Disodium ~~Orthophosphate~~ **hydrogen phosphate**	
339(iii)	Trisodium ~~Ortho~~phosphate	
340(i)	~~Monopotassium Orthophosphate~~ **Potassium dihydrogen phosphate**	
340(ii)	Dipotassium **hydrogen** ~~Ortho~~phosphate	
340(iii)	Tripotassium ~~Ortho~~phosphate	
341(i)	Monocalcium **dihydrogen** ~~Ortho~~phosphate	
341(ii)	~~Dicalcium~~ **Calcium hydrogen** ~~Ortho~~phosphate	
341(iii)	Tricalcium ~~Ortho~~phosphate	
342(i)	~~Mono~~Ammonium **dihydrogen** ~~Ortho~~phosphate	
342(ii)	Diammonium**-hydrogen** ~~Ortho~~phosphate	
343(i)	**Mono**magnesium ~~Ortho~~phosphate	
343(ii)	~~Di~~Magnesium **hydrogen** ~~Ortho~~phosphate	
343(iii)	Trimagnesium ~~Ortho~~phosphate	
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 polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	GMP
406	Agar	GMP
407	Carrageenan ~~and its Na, K, NH_4, Ca and Mg salts (including furcelleran)~~	GMP
407a	Processed eucheuma seaweed **(PES)**	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
413	Tragacanth gum	GMP

INS No.	Name of Additive	Maximum Level
414	Gum arabic **(Acacia gum)**	GMP
415	Xanthan gum	GMP
416	Karaya gum	GMP
417	Tara gum	GMP
418	Gellan gum	GMP
425	Konjac flour	GMP
440	Pectins	GMP
459	~~beta-~~Cyclodextrin**, *beta*-**	5 mg/kg
460(i)	Microcrystalline cellulose **(Cellulose gel)**	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose **(cellulose gum)**	GMP
467	Ethyl hydroxyethyl cellulose	GMP
468	Cross-linked **sodium** carboxymethyl cellulose **(crossed-linked cellulose gum)**	GMP
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed **(cellulose gum,enzymatically hydrolyzed)**	GMP
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	GMP
470(ii)	Salts of oleic acid **with calcium, potassium and sodium** ~~(Ca, K, Na)~~	GMP
471	Mono- and di- glycerides **of fatty acids**	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP
511	Magnesium chloride	GMP
1200	Polydextrose**s**	GMP
1400	Dextrins, roasted starch	GMP
1401	Acid-treated starch	GMP
1402	Alkaline treated starch	GMP
1403	Bleached starch	GMP
1404	Oxidized starch	GMP
1405	~~Enzyme treated~~Starch**es, enzyme treated**	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
1451	Acetylated oxidized starch	GMP
Sweeteners[2]		
420	Sorbitol**s** ~~and Sorbitol Syrup~~	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt **(Hydrogenated isomaltulose)**	GMP
954	Saccharin**s**	100 mg/kg
955	Sucralose **(Trichlorogalactosucrose)**	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol syrup	GMP
965	Maltitol**s** ~~(Including Maltitol Syrup)~~	GMP
966	Lactitol	GMP

[2] The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

INS No.	Name of Additive	Maximum Level
967	Xylitol	GMP
968	Erythritol	GMP

***STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT* (CODEX STAN 250-2006)**

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**s**	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)	~~Mono~~**S**odium **dihydrogen** ~~Ortho~~phosphate	4400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium **hydrogen** ~~Ortho~~phosphate	
339(iii)	Trisodium ~~Ortho~~phosphate	
340(i)	~~Monop~~**P**otassium **dihydrogen** ~~Ortho~~phosphate	
340(ii)	Dipotassium **hydrogen** ~~Ortho~~phosphate	
340(iii)	Tripotassium ~~Ortho~~phosphate	
341(i)	Monocalcium **dihydrogen** ~~Ortho~~phosphate	
341(ii)	~~Dic~~**C**alcium **hydrogen** ~~Ortho~~phosphate	
341(iii)	Tricalcium ~~Ortho~~phosphate	
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 polyphosphate~~s~~	
452(v)	Ammonium polyphosphate~~s~~	
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~~s~~	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan ~~and its Na, K, NH_4, Ca and Mg salts (including furcelleran)~~	Limited by GMP
407a	Processed Eucheuma Seaweed **(PES)**	Limited by GMP

***STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN POWDERED FORM* (CODEX STAN 251-2006)**

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)	~~Mono~~**S**odium **dihydrogen** ~~Ortho~~phosphate	4400 mg/kg, singly or in combination,
339(ii)	Disodium **hydrogen** ~~Ortho~~phosphate	

INS No.	Name of Additive	Maximum Level
339(iii)	Trisodium ~~Ortho~~phosphate	as phosphorous
340(i)	~~Monop~~**P**otassium **dihydrogen** ~~Ortho~~phosphate	
340(ii)	Dipotassium **hydrogen** ~~Ortho~~phosphate	
340(iii)	Tripotassium ~~Ortho~~phosphate	
341(i)	Monocalcium **dihydrogen** ~~Ortho~~phosphate	
341(ii)	~~Dic~~**C**alcium **hydrogen** ~~Ortho~~phosphate	
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 polyphosphate~~s~~	
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 carbonate~~s~~	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and d- glycerides 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**, amorphous**	Limited by GMP
552	Calcium silicate	Limited by GMP
553(i)	Magnesium silicate **(synthetic)**	Limited by GMP
553(iii)	Talc	Limited by GMP
554	Sodium aluminosilicate	Limited by GMP
556	Calcium aluminium silicate	Limited by GMP
559	Aluminium silicate	Limited by GMP
341(iii)	Tricalcium ~~Ortho~~phosphate	4400 mg/kg, singly or in combination as phosphorous
343(iii)	Trimagnesium ~~Ortho~~phosphate	
Antioxidants		
300	Ascorbic acid **(L-)**	500 mg/kg as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	80 mg/kg, singly or in combination, as ascorbyl stearate
305	Ascorbyl stearate	
320	**Butylated hydroxyanisole ~~(~~**BHA**~~)~~**	100 mg/kg singly or in combination. Expressed on fat or oil basis
321	**Butylated hydroxytoluene ~~(~~**BHT**~~)~~**	
319	**Tertiary butylhydroquinone ~~(~~**TBHQ**~~)~~**	

***STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT* (CODEX STAN 252-2006)**

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**s**	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
170(i)	Calcium Carbonate	Limited by GMP
339(i)	~~Mono~~**S**odium **dihydrogen** ~~Ortho~~phosphate	4400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium **hydrogen** ~~Ortho~~phosphate	
339(iii)	Trisodium ~~Ortho~~phosphate	
340(i)	~~Monop~~**P**otassium **dihydrogen** ~~Ortho~~phosphate	
340(ii)	Dipotassium **hydrogen** ~~Ortho~~phosphate	
340(iii)	Tripotassium ~~Ortho~~phosphate	
341(i)	Monocalcium **dihydrogen** ~~Ortho~~phosphate	
341(ii)	~~Dic~~**C**alcium **hydrogen** ~~Ortho~~phosphate	
341(iii)	Tricalcium ~~Ortho~~phosphate	
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 polyphosphate~~s~~	
452(v)	Ammonium polyphosphate~~s~~	
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~~s~~	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan ~~and its Na, K, NH_4, Ca and Mg salts (including furcelleran)~~	Limited by GMP
407a	Processed eucheuma seaweed **(PES)**	Limited by GMP

STANDARD FOR DAIRY FAT SPREADS **(CODEX STAN 253-2006)**

INS No.	Name of Additive	Maximum Level
Colours		
100(i)	Curcumin	5 mg/kg
160a(i)	~~beta-c~~**C**arotene**s, *beta-*** (synthetic)	35 mg/kg, singly or in combination
160a(ii**i**)	~~beta-c~~**C**arotene**s, *beta-*** (*Blakeslea ~~triaspora~~ **trispora***)	
160e	~~beta-apo-~~Carotenal**, *beta*-apo-8'-**	
160f	~~β-apo-8'-~~Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160b(i)	Annatto extracts, bixin based	20 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 di- glycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	Limited by GMP
472c	Citric and fatty acid esters of glycerol	Limited by GMP
472e	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 esters of interesterified ricinoleic acid	4000 mg/kg
481(i)	Sodium stearoyl lactylate	10000 mg/kg, singly or in combination
482(i)	Calcium stearoy lactylate	
491	Sorbitan monostearate	

INS No.	Name of Additive	Maximum Level
492	Sorbitan tristearate	10000 mg/kg, singly or in combination
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)	~~Monop~~**P**otassium **dihydrogen** ~~Ortho~~phosphate	880 mg/kg, singly or in combination, as phosphorous
340(ii)	Dipotassium **hydrogen** ~~Ortho~~phosphate	
340(iii)	Tripotassium ~~Ortho~~phosphate	
341(i)	Monocalcium **dihydrogen** ~~Ortho~~phosphate	
341(ii)	~~Di~~**C**alcium **hydrogen** ~~Ortho~~phosphate	
341(iii)	Tricalcium ~~Ortho~~phosphate	
450(i)	Disodium diposphate	
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 glicol alginate	3000 mg/kg
407	Carrageenan ~~and its Na, K, NH_4, Ca and Mg salts (including furcelleran)~~	Limited by GMP
407a	Processed euchema 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 **(Cellulose gel)**	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
466	Sodium carboxymethyl cellulose **(cellulose gum)**	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	Oxidized starch	Limited by GMP
1405	Starches, enzyme treated	Limited by GMP
1410	Monostarch phosphate	Limited by GMP
1412	Distarch phosphate ~~esterified with Sodium trimetaphospahte; 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

INS No.	Name of Additive	Maximum Level
329	Magnesium lactate **(DL-)**	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 as tartaric acid
335 (i)	Monosodium tartrate	
335 (ii)	~~Dis~~Sodium **L (+)-**tartrate	
336 (i)	Monopotassium tartrate	
336 (ii)	Dipotassium tartrate	
337	Potassium sodium **L(+)-**tartrate	
339 (i)	~~Monos~~**S**odium **dihydrogen** ~~Ortho~~phosphate	880 mg/kg, singly or in combination as phosphorous
339 (ii)	Disodium **hydrogen** ~~Ortho~~phosphate	
339 (iii)	Trisodium ~~Ortho~~phosphate	
338	~~Orthop~~Phosphoric acid	
524	Sodium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
Antioxidants		
304	Ascorbyl palpitate	500 mg/kg, as ascorbyl stearate
305	Ascorbyl stearate	
307~~a~~	Tocopherols, ~~*d- alpha*~~	500 mg/kg
~~3067~~**~~b~~**	~~Mixed t~~**T**~~ocopherols concentrate, mixed~~	
310	Propyl gallate	200 mg/kg, singly or in combination: Butylated Hydroxyanisole (~~BHA,~~ INS 320), Butylated Hydroxytoluene (~~BHT,~~ INS 321), and Propyl Gallate (INS 310) as 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.
320	Butylated hydroxyanisole	200 mg/kg, singly or in combination: Butylated Hydroxyanisole (~~BHA,~~ INS 320),Butylated Hydroxytoluene (~~BHT,~~ INS 321), and Propyl Gallate (INS 310) as 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.
321	Butylated hydroxytoluene	75 mg/kg, singly or in combination: Butylated Hydroxyanisole (~~BHA,~~ INS 320), Butylated Hydroxytoluene (~~BHT,~~ INS 321), and Propyl Gallate (INS 310) as 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.
Anti-foaming agents		
900a	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

STANDARD FOR MOZZARELLA **(CODEX STAN 262-2007)**

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)~~ **Natamycin (Pimaricin)**	Not exceeding 2 mg/dm^2 and not present in a depth of 5 mm
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity Regulators		
170(i)	Calcium carbonate	Limited by GMP
260	**Acetic acid (glacial)**	**Limited by GMP**
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP

INS No.	Name of Additive	Maximum Level
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	**Lactic acid (L-, D-, and DL-)**	**Limited by GMP**
296	**Malic acid (DL-)**	**Limited by GMP**
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	**Citric acid**	**Limited by GMP**
338	~~Ortho~~**Phosphoric acid**	**880 mg/kg as phosphorus**
350(i)	Sodium hydrogen **DL-**malate	Limited by GMP
350(ii)	Sodium **DL-**malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate **(D, L-)**	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
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
507	**Hydrochloric acid**	**Limited by GMP**
575	Glucono delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
~~**Acids**~~		
~~260~~	~~Acetic acid **(glacial)**~~	~~Limited by GMP~~
~~270~~	~~Lactic acid (L-, D-, and DL-)~~	~~Limited by GMP~~
~~296~~	~~Malic acid (DL-)~~	~~Limited by GMP~~
~~330~~	~~Citric acid~~	~~Limited by GMP~~
~~338~~	~~Ortho~~**P**~~hosphoric acid~~	~~880 mg/kg as phosphorus~~
~~507~~	~~Hydrochloric 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)	~~Monos~~**S**odium **dihydrogen** ~~ortho~~phosphate	4400 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium **hydrogen** ~~ortho~~phosphate	
339(iii)	Trisodium ~~ortho~~phosphate	
340(i)	~~Monop~~**P**otassium **dihydrogen** ~~ortho~~phosphate	
340(ii)	Dipotassium **hydrogen** ~~ortho~~phosphate	
340(iii)	Tripotassium ~~ortho~~phosphate	
341(i)	Monocalcium **dihydrogen** ~~ortho~~phosphate	
341(ii)	~~Dic~~**C**alcium **hydrogen** ~~ortho~~phosphate	
341(iii)	Tricalcium ~~ortho~~phosphate	
342(i)	~~Monoa~~**A**mmonium **dihydrogen** ~~ortho~~phosphate	
342(ii)	Diammonium **hydrogen** ~~ortho~~phosphate	
343(ii)	~~Dim~~Magnesium **hydrogen** ~~ortho~~phosphate	
343(iii)	Trimagnesium ~~ortho~~phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
406	Agar	Limited by GMP
407	Carrageenan ~~and its Na, K, NH_4, Ca and Mg salts (includes furcelleran)~~	Limited by GMP
407a	Processed Euchema seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP

INS No.	Name of Additive	Maximum Level
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 **(cellulose gum)**	Limited by GMP
Colours		
140	Chlorophyll**s**	Limited by GMP
141(i)	Chlorophyll copper complexes	5 mg/kg singly or in combination
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	
171	Titanium dioxide	Limited by GMP
Anticaking Agents		
460(i)	Microcrystalline cellulose **(Cellulose gel)**	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate **(synthetic)**	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

STANDARD FOR CHEDDAR **(CODEX STAN 263-1966)**

INS No.	Name of Additive	Maximum Level
Colours		
101(i)	Riboflavin, **synthetic**	300 mg/kg
140	Chlorophyll**s**	Limited by GMP
160a(i)	~~*beta-*~~**C**arotene**s**~~,~~ ***beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~**C**arotene**s** ***beta-*** (*Blakeslea ~~triaspora~~* ***trispora***)	
160e	~~*beta-* apo-~~**8'** ~~-~~Carotenal**, *beta*-apo-8'-**	
160f	~~*beta-* apo-~~8'~~-~~Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta-*~~Carotene~~s~~**, *beta*- (**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	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)~~ **Natamycin (Pimaricin)**	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	~~37~~ **35** mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
28~~3~~**2**	Potassium ~~Calcium~~ 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(i)	Microcrystalline cellulose **(Cellulose gel)**	Limited by GMP
460(ii)	Powdered 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)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

STANDARD FOR DANBO **(CODEX STAN 264-1966)**

INS No.	Name of Additive	Maximum Level
Colours		
101(i)	Riboflavin, **synthetic**	300 mg/kg
140	Chlorophyll**s**	Limited by GMP
160a(i)	~~*beta-*~~C~~arotene~~**s, *beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~C~~arotene~~**s, *beta-*** (*Blakeslea ~~triaspora~~* ***trispora***)	
160e	~~*beta-*~~ apo-**8'** ~~apo-~~C~~arotenal~~**, *beta*-apo-8'-**	
160f	~~*beta-*~~ apo-8'~~-~~C~~arotenoic acid, ~~methyl or~~ ethyl **ester *beta*-apo-8'-**	
160a(ii)	~~*beta-*~~C~~arotenes~~, ***beta*-** **(**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	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)~~ **Natamycin (Pimaricin)**	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	~~37~~ **35** mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283~~2~~	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(i)	Microcrystalline cellulose **(Cellulose gel)**	Limited by GMP
460(ii)	Powdered 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)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

STANDARD FOR EDAM **(CODEX STAN 265-1966)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	~~*beta-*~~C~~arotene~~**s, *beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~C~~arotene~~**s, *beta-*** (*Blakeslea ~~triaspora~~* ***trispora***)	
160e	~~*beta-*~~ apo-**8'** ~~apo-~~C~~arotenal~~ ***beta*-apo-8'-,**	
160f	~~*beta-*~~ apo-8'~~-~~C~~arotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta-*~~C~~arotenes~~, ***beta*-** **(**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	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)~~ **Natamycin (Pimaricin)**	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg
281	Sodium propionate	

INS No.	Name of Additive	Maximum Level
283~~2~~	Potassium propionate	Surface Treatment only *
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(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered 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)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

***STANDARD FOR GOUDA* (CODEX STAN 266-1966)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	~~*beta-*~~ **C**arotene**s**, ***beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~ **C**arotene**s, *beta-*** (*Blakeslea ~~triaspora~~ **trispora***)	
160e	~~*beta-* apo-~~ ***8'-*** Carotenal**, *beta*-apo-8'-**	
160f	~~*beta-* apo-~~ 8'- Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta-*~~ Carotenes, ***beta-* (**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	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)~~ **Natamycin (Pimaricin)**	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283~~2~~	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(i)	Microcrystalline cellulose **(Cellulose gel)**	Limited by GMP
460(ii)	Powdered 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)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

***STANDARD FOR HAVARTI* (CODEX STAN 267-1966)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	~~*beta-*~~ **C**arotene**s**, ***beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~ **C**arotene**s, *beta-*** (*Blakeslea ~~triaspora~~ **trispora***)	
160e	~~*beta-* apo-~~ ***8'-*** Carotenal**, *beta*-apo-8'-**	

160f	~~*beta* apo 8'~~ Carotenoic acid, ~~methyl or~~ ethyl **ester, *beta*-apo-8'-**	
160a(ii)	~~*beta*~~ Carotenes, ***beta*- (**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	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)~~ **Natamycin (Pimaricin)**	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283~~2~~	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(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered 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)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

***STANDARD FOR SAMSØ* (CODEX STAN 268-1966)**

INS No.	**Name of Additive**	**Maximum Level**
Colours		
160a(i)	~~*beta*~~ Carotene**s**, ***beta*-** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta*~~ Carotene**s**, ***beta*-** (*Blakeslea ~~triaspora~~ **trispora***)	
160e	~~*beta* apo~~ **8'** Carotenal**, *beta*-apo-8'-**	
160f	~~*beta* apo 8'~~ Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta*~~ Carotenes, ***beta*- (**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin based	25 mg/kg
Preservatives		
1105	Lysozyme	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)~~ **Natamycin (Pimaricin)**	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283~~2~~	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(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP

INS No.	Name of Additive	Maximum Level
551	Silicon dioxide, amorphous	10000 mg/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

STANDARD FOR EMMENTAL **(CODEX STAN 269-1967)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	~~*beta-*~~**C**arotene**s, *beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~**C**arotene**s, *beta-*** (*Blakeslea* ~~*triaspora*~~ ***trispora***)	
160e	~~*beta-* apo-~~**8'-** Carotenal**, *beta*-apo-8'-**	
160f	~~*beta-* apo-~~8'- Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta-*~~ Carotenes**, *beta-* (**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	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)~~ **Natamycin (Pimaricin)**	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
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(i)	Microcrystalline cellulose **(Cellulose gel)**	Limited by GMP
460(ii)	Powdered 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)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

STANDARD FOR TILSITER **(CODEX STAN 270-1968)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	~~*beta-*~~**C**arotene**s, *beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~**C**arotene**s, *beta-*** (*Blakeslea* ~~*triaspora*~~ ***trispora***)	
160e	~~*beta-* apo-~~**8'-** Carotenal, ***beta*-apo-8'-**	
160f	~~*beta-* apo-~~8'- Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta-*~~Carotenes, ***beta-* (**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixi**n**-based	25 mg/kg
Preservatives		
1105	Lysozyme	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

INS No.	Name of Additive	Maximum Level
235	~~Pimaricin (natamycin)~~ **Natamycin (Pimaricin)**	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283~~2~~	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(i)	Microcrystalline cellulose **(Cellulose gel)**	Limited by GMP
460(ii)	Powdered 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)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

STANDARD FOR SAINT-PAULIN **(CODEX STAN 271-1968)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	~~*beta-*~~ Carotene**s**, ***beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~ Carotene**s**, ***beta-*** (*Blakeslea ~~triaspora~~* ***trispora***)	
160e	~~*beta-* apo-8'-~~ Carotenal**, *beta*-apo-8'-**	
160f	~~*beta-* apo-8'-~~ Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta-*~~ Carotenes, ***beta-*** **(**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	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)~~ **Natamycin (Pimaricin)**	2 mg/dm^2 Not present at a depth of 5 mm. Surface Treatment only *
251	Sodium nitrate	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283~~2~~	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(i)	Microcrystalline cellulose **(Cellulose gel)**	Limited by GMP
460(ii)	Powdered 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)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

***STANDARD FOR PROVOLONE* (CODEX STAN 272-1968)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	~~*beta-*~~**C**arotene**s, *beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~**C**arotene**s, *beta-*** (*Blakeslea* ~~*triaspora*~~ ***trispora***)	
160e	~~*beta-* apo-~~**8'** Carotenal, ***beta*-apo-8'-**	
160f	~~*beta-* apo-~~8'-Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta-*~~ Carotenes, ***beta-* (**vegetable**)**	600 mg/kg
171	Titanium dioxide	Limited by GMP
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Preservatives		
1105	Lysozyme	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)~~ **Natamycin (Pimaricin)**	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	35 mg/kg, Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3000 mg/kg Surface Treatment only *
281	Sodium propionate	
283~~2~~	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(i)	Microcrystalline cellulose **(Cellulose gel)**	Limited by GMP
460(ii)	Powdered 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)	Magnesium silicate **(synthetic)**	
553(iii)	Talc	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	

(*) For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978)

***STANDARD FOR COTTAGE CHEESE* (CODEX STAN 273-1968)**

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
260	**Acetic acid (glacial)**	**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
270	**Lactic acid (L-, D-, and DL-)**	**Limited by GMP**
296	**Malic acid (DL-)**	**Limited by GMP**
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP

INS No.	Name of Additive	Maximum Level
327	Calcium lactate	Limited by GMP
330	**Citric acid**	**Limited by GMP**
338	~~Orthop-~~**Phosphoric acid**	**880 mg/kg as phosphorus**
350(i)	Sodium hydrogen **DL-**malate	Limited by GMP
350(ii)	Sodium **DL-**malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate **(D, L-)**	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
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
507	**Hydrochloric acid**	**Limited by GMP**
575	Glucono delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
~~**Acids**~~		
~~260~~	~~Acetic acid **(glacial)**~~	~~Limited by GMP~~
~~270~~	~~Lactic acid (L-, D-, and DL-)~~	~~Limited by GMP~~
~~296~~	~~Malic acid (DL-)~~	~~Limited by GMP~~
~~330~~	~~Citric acid~~	~~Limited by GMP~~
~~338~~	~~Orthop~~**P**~~hosphoric acid~~	~~880 mg/kg as phosphorus~~
~~507~~	~~Hydrochloric 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)	~~Mono~~**S**odium **dihydrogen** ~~Ortho~~phosphate	1300 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium **hydrogen** ~~Ortho~~phosphate	
339(iii)	Trisodium ~~Ortho~~phosphate	
340(i)	~~Monop~~**P**otassium **dihydrogen** ~~Ortho~~phosphate	
340(ii)	Dipotassium **hydrogen** ~~Ortho~~phosphate	
340(iii)	Tripotassium ~~Ortho~~phosphate	
341(i)	Monocalcium **dihydrogen** ~~Ortho~~phosphate	
341(ii)	~~Dic~~Calcium **hydrogen** ~~Ortho~~phosphate	
341(iii)	Tricalcium ~~Ortho~~phosphate	
342(i)	~~Monoa~~**A**mmonium **dihydrogen** ~~ortho~~phosphate	
342(ii)	Diammonium **hydrogen** ~~ortho~~phosphate	
343(ii)	~~Dim~~Magnesium **hydrogen** ~~ortho~~phosphate	
343(iii)	Trimagnesium ~~ortho~~phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
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
406	Agar	Limited by GMP
407	Carrageenan ~~and its Na, K, NH_4, Ca and Mg salts (includes Furcelleran)~~	Limited by GMP
407a	Processed Euchema seaweed **(**PES**)**	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP

INS No.	Name of Additive	Maximum Level
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 **(cellulose gum)**	Limited by GMP
~~Stabilizers (Modified Starches)~~		
1400	Dextrins, roasted Starch	Limited by GMP
1401	Acid-treated Starch	Limited by GMP
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	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch Acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP

STANDARD FOR COULOMMIERS **(CODEX STAN 274-1969)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	~~*beta-*~~**C**arotene**s, *beta-*** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	~~*beta-*~~**C**arotene,**s *beta-*** (*Blakeslea ~~*triaspora*~~ ***trispora***)	
160e	~~*beta-* apo-~~**8’-**Carotenal**, *beta*-apo-8’-**	
160f	~~*beta-* apo-~~8’-Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8’-**	
160a(ii)	~~*beta-*~~Carotenes, ***beta*- (**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Acidity Regulators		
575	Glucono delta-lactone	Limited by GMP

STANDARD FOR CREAM CHEESE **(CODEX STAN 275-1973)**

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
260	**Acetic acid (glacial)**	**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
270	**Lactic acid (L-, D-, and DL-)**	**Limited by GMP**
296	**Malic acid (DL-)**	**Limited by GMP**
325	**Sodium lactate**	**Limited by GMP**
326	**Potassium lactate**	**Limited by GMP**
327	**Calcium lactate**	**Limited by GMP**
330	**Citric acid**	**Limited by GMP**
331(i)	**Sodium dihydrogen citrate**	**Limited by GMP**
332(i)	**Potassium dihydrogen citrate**	**Limited by GMP**
333	**Calcium citrates**	**Limited by GMP**

INS No.	Name of Additive	Maximum Level
334	**Tartaric acid (L(+)-)**	**1500 mg/kg singly or in combination as tartaric acid**
335(i)	**Monosodium tartrate**	
335(ii)	**~~Dis~~Sodium L(+)-tartrate**	
336(i)	**Monopotassium tartrate**	
336 (ii)	**Dipotassium tartrate**	
337	**Potassium sodium L(+)-tartrate**	
338	**~~Orthop~~Phosphoric acid**	**880 mg/kg as phosphorus**
350(i)	Sodium hydrogen **DL-**malate	Limited by GMP
350(ii)	Sodium **DL-**malate	Limited by GMP
351(i)	Potassium hydrogen malate	Limited by GMP
351(ii)	Potassium malate	Limited by GMP
352(ii)	Calcium malate **(D, L-)**	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
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
507	**Hydrochloric acid**	**Limited by GMP**
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
~~Acids~~		
~~260~~	~~Acetic acid **(glacial)**~~	~~Limited by GMP~~
~~270~~	~~Lactic acid (L-, D-, and DL-)~~	~~Limited by GMP~~
~~296~~	~~Malic acid (DL-)~~	~~Limited by GMP~~
~~330~~	~~Citric acid~~	~~Limited by GMP~~
~~338~~	~~OrthopPhosphoric acid~~	~~880 mg/kg as phosphorus~~
~~507~~	~~Hydrochloric acid~~	~~Limited by GMP~~
~~331(i)~~	~~Sodium dihydrogen citrate~~	~~Limited by GMP~~
~~332(i)~~	~~Potassium dihydrogen citrate~~	~~Limited by GMP~~
~~333~~	~~Calcium citrates~~	~~Limited by GMP~~
~~334~~	~~Tartaric acid (L(+)-)~~	~~1500 mg/kg singly or in combination as tartaric acid~~
~~335(i)~~	~~Monosodium tartrate~~	
~~335(ii)~~	~~Dis**S**odium **L(+)-**tartrate~~	
~~336(i)~~	~~Monopotassium tartrate~~	
~~336 (ii)~~	~~Dipotassium tartrate~~	
~~337~~	~~Potassium sodium **L(+)-**tartrate~~	
	Stabilizers	
339(i)	~~Mono~~**S**odium **dihydrogen** ~~Ortho~~phosphate	4400 mg/kg singly or in combination, expressed as phosphorus
339(ii)	Disodium **hydrogen** ~~Ortho~~phosphate	
339(iii)	Trisodium ~~Ortho~~phosphate	
340(i)	~~Monop~~**P**otassium **dihydrogen** ~~Ortho~~phosphate	
340(ii)	Dipotassium **hydrogen** ~~Ortho~~phosphate	
340(iii)	Tripotassium ~~Ortho~~phosphate	
341(i)	Monocalcium **dihydrogen** ~~Ortho~~phosphate	
341(ii)	~~Di~~**C**alcium **hydrogen** ~~Ortho~~phosphate	
341(iii)	Tricalcium ~~Ortho~~phosphate	
342(i)	~~Monoa~~**A**mmonium **dihydrogen** ~~ortho~~phosphate	
342(ii)	Diammonium **hydrogen** ~~ortho~~phosphate	
343(ii)	~~Dim~~Magnesium **hydrogen** ~~ortho~~phosphate	
343(iii)	Trimagnesium ~~ortho~~phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP

INS No.	Name of Additive	Maximum Level
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
406	Agar	Limited by GMP
407	Carrageenan ~~and its Na, K, NH_4, Ca and Mg salts (includes Furcelleran)~~	Limited by GMP
407a	Processed Euchema seaweed **(**PES**)**	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
418	Gellan gum	Limited by GMP
466	Sodium carboxymethyl cellulose **(cellulose gum)**	Limited by GMP
~~**Stabilizers (Modified Starches)**~~		
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid-treated starch	Limited by GMP
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	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch Acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
Emulsifiers		
322	Lecithins	Limited by GMP
470(i)	Salt of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Limited by GMP
470(ii)	Salt of oleic acid with calcium, potassium and sodium	Limited by GMP
471	Mono- and di-~~G~~**g**lycerides of fatty acids	Limited by GMP
472a	Acetic and fatty acid esters of ~~G~~**g**lycerol	Limited by GMP
472b	Lactic and fatty acid esters of ~~G~~**g**lycerol	Limited by GMP
472c	Citric and fatty acid esters of ~~G~~**g**lycerol	Limited by GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	10000 mg/kg
Antioxidants		
300	Ascorbic acid **(L-)**	Limited by GMP
301	Sodium ascorbate	Limited by GMP
302	Calcium ascorbate	Limited by GMP
304	Ascorbyl palmitate	500 mg/kg singly or in combination as ascorbyl stearate
305	Ascorbyl stearate	
307b	~~Mixed~~ **t**Tocopherol~~s~~ concentrate**, mixed**	200 mg/kg singly or in combination
307c	~~dl-*alpha-*~~Tocopherol**, dl-*alpha-***	
Colours		
160a(i)	~~*beta-*~~Carotene**s, *beta-*** (synthetic)	35 mg/kg singly or in combination
160a(iii)	~~*beta-*~~Carotene**s, *beta-*** (*Blakeslea ~~triaspora~~ **trispora***)	
160e	~~*beta-*~~apo-~~8-~~**Carotenal, *beta*-apo-8'-**	
160f	~~*beta-*~~apo-8'-Carotenoic acid, ~~methyl or~~ ethyl **ester, *beta*-apo-8'-**	
160a(ii)	~~*betal-*~~Carotenes, ***beta-*** **(**vegetable**)**	600 mg/kg
171	Titanium dioxide	Limited by GMP
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Foaming Agent		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP

STANDARD FOR CAMEMBERT **(CODEX STAN 276-1973)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	*beta*-**C**arotene**s, *beta*-** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	*beta*-**C**arotene**s, *beta*-** (*Blakeslea ~~triaspora~~ **trispora***)	
160e	*beta*-apo-**8'**-Carotenal**, *beta*-apo-8'-**	
160f	*beta*-apo-8'-Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta*~~-Carotenes, ***beta*- (**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Acidity Regulators		
575	Glucono delta-lactone	Limited by GMP

STANDARD FOR BRIE **(CODEX STAN 277-1973)**

INS No.	Name of Additive	Maximum Level
Colours		
160a(i)	*beta*-**C**arotene**s, *beta*-** (synthetic)	35 mg/kg Singly or in combination
160a(iii)	*beta*-**C**arotene**s *beta*-** (*Blakeslea ~~triaspora~~ **trispora***)	
160e	***beta*-apo-8'**-Carotenal**, *beta*-apo-8'-**	
160f	~~*beta*-apo-8'-~~Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**	
160a(ii)	~~*beta*-~~Carotenes, ***beta*- (**vegetable**)**	600 mg/kg
160b(ii)	Annatto extracts, norbixin-based	25 mg/kg
Acidity Regulators		
575	Glucono delta-lactone	Limited by GMP

STANDARD FOR EVAPORATED MILKS **(CODEX STAN 281-1971)**

INS No.	Name	Maximum Level
Firming agents		
508	Potassium chloride	**2000 mg**/kg singly or 3**000 m**g/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	**2000 m**g/kg singly or 3**000 m**g/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity Regulators		
170	Calcium carbonates	**2000 m**g/kg singly or 3**000 m**g/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

STANDARD FOR SWEETENED CONDENSED MILKS **(CODEX STAN 282-1971)**

INS No.	Name	Maximum Level
Firming agents		
508	Potassium chloride	**2000 m**g/kg singly or 3**000 m**g/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	**2000 m**g/kg singly or 3**000 m**g/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity Regulators		
170	Calcium carbonates	**2000 m**g/kg singly or 3**000 m**g/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	

341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

***STANDARD FOR CHEESE* (CODEX STAN 283-1978)**

INS No.	Name		Maximum Level
Colours			
100	Curcumins	(for edible cheese rind)	Limited by GMP
101	Riboflavins		Limited by GMP
120	Carmines	(for red marbled cheeses only)	Limited by GMP
140	Chlorophylls	(for green marbled cheeses only)	Limited by GMP
141	Chlorophylls and chlorophyllins, copper complexes		15 mg/kg
160a(i)	~~*beta-*~~ **C**arotene**s,** *beta-* (synthetic)		25 mg/kg
160a(ii)	Carotene**s, *beta-*** ~~(natural extracts)~~ **(vegetable)**		600 mg/kg
160b(ii)	Annatto extracts, norbixin-based		50 mg/kg
160c	Paprika oleoresin~~s~~		Limited by GMP
160e	~~*beta-* apo-~~ **8'-** Carotenal**, *beta*-apo-8'-**		35 mg/kg
160f	~~*beta-* apo-~~ 8'- Carotenoic acid, ~~methyl or~~ ethyl ester**, *beta*-apo-8'-**		35 mg/kg
162	Beet red		Limited by GMP
171	Titanium dioxide		Limited by GMP
Acidity regulators			
170	Calcium carbonates		Limited by GMP
504	Magnesium carbonates		
575	Glucono delta-lactone		
Preservatives			
200	Sorbic acid		3000 mg/kg calculated as sorbic acid
201	Sodium sorbate		
202	Potassium sorbate		
203	Calcium sorbate		
234	Nisin		12.5 mg/kg
239	Hexamethylene tetramine	(Provolone only)	25 mg/kg, expressed as formaldehyde
251	Sodium nitrate		50 mg/kg, expressed as $NaNO_3$
252	Potassium nitrate		
280	Propionic acid		3000 mg/kg, calculated as propionic acid
281	Sodium propionate		
282	Calcium propionate		
1105	Lysozyme		Limited by GMP
For surface/rind treatment only:			
200	Sorbic acid		1**000 m** /kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate		
203	Calcium sorbate		
235	~~Pimaricin (natamycin)~~ **Natamycin (Pimaricin)**		2 mg/dm^2 of surface. Not present in a depth of 5 mm**[9]**
Miscellaneous additive			
508	Potassium chloride		Limited by GMP

Sliced, cut, shredded or grated cheese

INS No.	Name	Maximum Level
Anti-caking agents		
460	Cellulose**s**	Limited by GMP
551	Silicon dioxide, amorphous	**10,000 mg**/kg singly or in combination. Silicates calculated as silicon dioxide
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
555	Potassium ~~aluminosilicate~~	

INS No.	Name	Maximum Level
	aluminium silicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
560	Potassium silicate	
Preservatives		
200	Sorbic acid	1**000 m**g/kg singly or in combination, calculated as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	

STANDARD FOR CREAM AND PREPARED CREAMS **(CODEX STAN 288-1976)**

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
270	Lactic acid (L-, D-, and DL-)	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulfate ~~sulphate~~	GMP
339(i)	~~Mono~~ Sodium ~~ortho~~ **dihydrogen** phosphate	1100 mg/kg expressed as phosphorus
339(ii)	Disodium ~~ortho~~ **hydrogen** phosphate	
339(iii)	Trisodium ~~ortho~~ phosphate	
340(i)	~~Mono~~ Potassium **dihydrogen** ~~ortho~~ phosphate	
340(ii)	Dipotassium ~~ortho~~ **hydrogen** phosphate	
340(iii)	Tripotassium ~~ortho~~ phosphate	
341(i)	Monocalcium ~~ortho~~ **diydrogen** phosphate	
341(ii)	~~Di~~**C**alcium ~~ortho~~ **hydrogen** phosphate	
341(iii)	Tricalcium ~~ortho~~ phosphate	
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 polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5000 mg/kg
406	Agar	GMP
407	Carrageenan ~~and its Na, K, NH_4 salts~~	GMP
407a	Processed eucheuma seaweed **(PES)**	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic **(Acacia gum)**	GMP

INS No.	Name of Additive	Maximum Level
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose **(Cellulose gel)**	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose **(cellulose gum)**	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate ~~esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride~~	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
Emulsifiers		
322(i)	Lecithin	GMP
432	Polyoxyethylene (20) sorbitan monolaurate	1000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and di- glycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5000 mg/kg
475	Polyglycerol esters of fatty acids	6000 mg/kg
491	Sorbitan monostearate	5000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Propellant For use only in whipped creams (including creams packed under pressure)		
942	Nitrous oxide	GMP

STANDARD FOR EDIBLE CASEIN PRODUCTS **(CODEX STAN 290-1995)**

INS No	Name of food additive	Maximum level
Acidity regulators		
170	**Calcium carbonates**	Limited by GMP
261(i)	Potassium acetate	
262(i)	Sodium acetate	
263	Calcium acetate	
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
328	Ammonium lactate	
329	Magnesium lactate (DL-)	
331	**Sodium citrates**	
332	**Potassium citrates**	
333	**Calcium citrates**	
345	**Magnesium citrate**	
380	**Triaammonium citrates**	

INS No	Name of food additive	Maximum level
339	**Sodium phosphates**	**4400 mg/kg singly or in combination expressed as ~~P_2O_5~~ phosphorus***
340	**Potassium phosphates**	
341	**Calcium phosphates**	
342	**Ammonium phosphates**	
343	**Magnesium phosphates**	
452	**Polyphosphates**	**~~5 g/kg~~ 2200 mg/kg singly or in combination expressed as phoshorus~~P_2O_5~~ ***
500	**Sodium carbonates**	**Limited by GMP**
501	**Potassium carbonates**	
503	**Ammonium carbonates**	
504	**Magnesium carbonates**	
524	**Sodium hydroxide**	
525	**Potassium hydroxide**	
526	**Calcium hydroxide**	
527	**Ammonium hydroxide**	
528	**Magnesium hydroxide**	
~~Neutralizing agents~~		
~~331~~	~~Sodium citrates~~	~~Limited by GMP~~
~~332~~	~~Potassium citrates~~	
~~333~~	~~Calcium citrates~~	
~~345~~	~~Magnesium citrate~~	
~~380~~	~~**Tria**Ammonium citrates~~	
~~339~~	~~Sodium phosphates~~	~~10 g/kg **4400 mg/kg** singly or in combination expressed as P_2O_5 **phosphorus***~~
~~340~~	~~Potassium phosphates~~	
~~341~~	~~Calcium phosphates~~	
~~342~~	~~Ammonium phosphates~~	
~~343~~	~~Magnesium phosphates~~	
~~170~~	~~Calcium carbonates~~	~~Limited by GMP~~
~~500~~	~~Sodium carbonates~~	
~~501~~	~~Potassium carbonates~~	
~~503~~	~~Ammonium carbonates~~	
~~504~~	~~Magnesium carbonates~~	
~~524~~	~~Sodium hydroxide~~	
~~525~~	~~Potassium hydroxide~~	
~~526~~	~~Calcium hydroxide~~	
~~527~~	~~Ammonium hydroxide~~	
~~528~~	~~Magnesium hydroxide~~	
Emulsifiers		
322	Lecithins	Limited by GMP
471	Mono- and di-glycerides of fatty acids	
Bulking agents		
325	Sodium lactate	Limited by GMP
Anti-caking agents		
170(i)	Calcium carbonate	~~10 g/kg~~ **4400 mg/kg** or in combination *
341(iii)	Tricalcium ~~ortho~~phosphate	
343(iii)	Trimagnesium ~~ortho~~phosphate	
460	Cellulose**s**	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
1442	Hydroxypropyl dist**a**rch phosphate	

* Total amount of ~~P_2O_5~~ **phosphorus** shall not exceed ~~10 g/kg~~ **4400 mg/kg**

Appendix V

REVISED *MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS*

(CAC/GL 67-2008)

(For adoption)

INTRODUCTION

This document should be read in conjunction with the *Guidelines for the Design, Production, Issuance and Use of Generic Official Certificates* (CAC/GL 38-2001).

SCOPE

The Model Export Certificate for Milk and Milk Products 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 deal with matters of animal and plant health unless directly related to food safety or suitability. Where attestation on animal health matters is required, reference should be made to the OIE Terrestrial Animal Health Code.

EXPLANATORY NOTES ON THE *MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS*

General

The certificate should be completed in a legible manner.

Page numbering should be used where the certificate occupies more than one sheet of paper. For multiple page certificates the certifying officer should ensure that it is clear that the pages constitute a single certificate including official translation(s) when appropriate (e.g., each page is numbered with the same unique certificate number certificate number so as to indicate it is a particular page in a finite sequence).

If ***the country of destination***, consignee, point of entry, or transport details change after the certificate has been issued, it is the responsibility of the importer to advise the competent authority of the importing country. Such a change should not result in a request for a replacement certificate to be issued.

The model certificate as it appears includes numbers designed to facilitate establishing a link between a particular section and the corresponding explanatory note. It is not intended that these numbers appear in the actual certificates issued by the certifying body.

Specific

Certificate type: the certificate should be marked with “ORIGINAL”, “COPY” or “REPLACEMENT” as appropriate.

Country of Dispatch: 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. The relevant part of the country may be mentioned where this relates to specific attestations.

1. ***Consignor/Exporter*****:** name and address (street, town and region/province/state, as applicable) of the natural or legal person or entity who sends the consignment.
2. ***Certificate number (No):*** is unique for each certificate and is authorized by the competent authority of the exporting country. This certificate number should appear on each page of the certificate. 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.
3. ***Competent authority*****:** Name of the Competent Authority of the country responsible for certification.
4. ***Certifying body:*** Name of the Certifying Body when it is different from the Competent Authority.

5. ***Consignee/Importer*:** name and address of the natural or legal person or entity to whom the consignment is shipped in the country of destination, at the time the certificate is issued.

6. ***Country of origin*[1]:** where appropriate, name of the country in which the products were produced and/or manufactured.

7. ***Country of destination*[1]:** name of the country of destination of the products.

8. ***Place of loading*:** name of a seaport, airport, freight terminal, rail station or other place at which goods are loaded onto the means of transport being used for their carriage.

9. ***Means of transport*:** Air/ship/rail/road/other, as appropriate and the identification (name or number) of these if available, or relevant documentary references.

10. ***Declared point of entry*:** if required and available the name of the point of entry authorised by the competent authority of the importing country and, its UN/LOCODE (refer to the United Nations Code for Trade and Transport Locations).

11. ***Conditions for transport/storage*:** appropriate temperature category (ambient, chilled, frozen) or other requirements (e.g. humidity) for transport/storage of the product.

12. ***Total quantity:*** in appropriate units of weight or volume for the whole consignment

13. ***Identification of container(s)/Seal number(s):*** identify the containers and seal numbers where applicable or if known.

14. ***Total number of packages*:** total number of packages for all products in the consignment.

15. ***Identification of food product(s)*:** give the descriptive information specific to the product or products to be certified. Identification is a description of the commodity and consignment to which the certificate uniquely relates, e.g., lot identifier or date coding, facilitating the traceability/product tracing of the product in the event of public health investigations and/or recalls.

    Where appropriate: or when required by the importing country, nature of the food (or description of the commodity), commodity code (HS code), intended purpose, producer/manufacturer, approval number of establishments (production plant, store (cold store or not)), region or compartment of origin, name of the product, lot identifier, ***date(s) of manufacture, date(s) of minimum durability***[2] , type of packaging, number of packages, net weight per type of product.

    - ***Nature of food*** - definition of the product according to Section 2.1, 2.2, 2.3 of the *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999).
    - ***Intended purpose (or Food products certified for)*** - the end use of the product should be specified in the certificate (e.g. direct human consumption, further processing, and trade samples).

      Where a certificate for trade samples is required, a consignment consisting of a food sample intended for evaluation, testing or research, 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.
    - ***Approval number of establishment(s)*** - is the 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.
    - ***Region or compartment of origin*** - if applicable. This is only for products affected by regionalisation measures or by the setting up of approved zones or compartments.

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1 **ISO Code**: the two letter country codes, in compliance with the international standard (ISO 3166 alpha-2), could be used.

2 As provided in Section 4.7.1 of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1995)

- ***Name of the product*** - The information appearing in this section should be consistent with the name of the food and the trade name (where one is used) as presented on the label 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, testing or research, 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.
- ***Lot(s)[3] identifier*** - 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.
- ***Type of packaging*** - identify the type of packaging of products

16. ***Attestation:*** the wording provided in the model certificate is an internationally agreed text that is recommended for use for milk and milk products, and which reflects provisions in paragraphs 15 and 16 of the *Guidelines for the Design, Production, Issuance and Use of Generic Official Certificates* (CAC/GL 38-2001).

The attestation is a statement confirming that the product or batches of products originate from an establishment that is in good regulatory standing with the Competent Authority in the exporting 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 country (to be agreed upon with the importing country) and/or the hygienic provisions of the *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004). The importing country should provide the exporting country with its provisions by precise and complete documents in a language agreed between the importing and exporting countries when it is required to meet the requirements of the importing country.

17. ***Certifying officer*** - name, official position, official stamp (optional), date of signature and signature.

[3] Lot means a definitive quantity of a commodity produced essentially under the same conditions (*General Standard for the Labelling of Prepackaged Foods* - CODEX STAN 1-1985)

LOGO/LETTERHEAD

MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS

COUNTRY OF DISPATCH: **CERTIFICATE TYPE**

<table>
<tr><td colspan="3" rowspan="3">1. Consignor/Exporter:</td><td colspan="4">2. Certificate number:</td></tr>
<tr><td colspan="4">3. Competent authority:</td></tr>
<tr><td colspan="4">4. Certifying body:</td></tr>
<tr><td colspan="7">5. Consignee/Importer:</td></tr>
<tr><td colspan="5">6. Country of origin:</td><td colspan="2">ISO Code:</td></tr>
<tr><td colspan="5">7. Country of destination :</td><td colspan="2">ISO Code:</td></tr>
<tr><td colspan="7">8. Place of loading:</td></tr>
<tr><td colspan="3">9. Means of transport:</td><td colspan="4">10. Declared point of entry:</td></tr>
<tr><td colspan="3">11. Conditions for transport/storage:</td><td colspan="4">12. Total quantity*</td></tr>
<tr><td colspan="3">13. Identification of container(s)/Seal number(s):</td><td colspan="4">14. Total number of packages</td></tr>
<tr><td colspan="7">15. Identification of food products as described below (multiple lines may be used for multiple products)</td></tr>
<tr><td>No.</td><td colspan="3">Nature of the food :</td><td colspan="3">Intended purpose:</td></tr>
<tr><td></td><td colspan="3"></td><td colspan="3"></td></tr>
<tr><td>No.</td><td colspan="2">Producer/Manufacturer:</td><td colspan="2">Approval number of establishments*:</td><td colspan="2">Region or compartment of origin:</td></tr>
<tr><td></td><td colspan="2"></td><td colspan="2"></td><td colspan="2"></td></tr>
<tr><td>No.</td><td>Name of the product</td><td colspan="2">Lot Identifier*</td><td>Type of packaging:</td><td>Number of packages:</td><td>Net weight:</td></tr>
<tr><td></td><td></td><td colspan="2"></td><td></td><td></td><td></td></tr>
<tr><td>No.</td><td>Date of manufacture*:</td><td colspan="2">Date of minimum durability**:</td><td></td><td></td><td></td></tr>
<tr><td></td><td></td><td colspan="2"></td><td></td><td></td><td></td></tr>
<tr><td colspan="7">16. Attestations: 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(es). Where this is not possible the non-selected option may be deleted);
▪ has/have been prepared, packed, held and transported prior to export under good hygienic practice and an effective food safety control system, implemented within the context of HACCP systems where appropriate and in accordance with the provisions of the Codex Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004)
▪ was/were produced in accordance with the public health requirements of.....(specify the country)</td></tr>
<tr><td colspan="7">17. Certifying officer:
Name: Official position:
Date: Signature:
Official Stamp:</td></tr>
</table>

The Model Export Certificate for Milk and Milk Products should be read in conjunction with the explanatory notes.

*) If required by the importing country.

**) When required by the importing country and expressed as provided in section 4.7.1 of the *General Standard for the Labelling of Prepackaged Food* (CODEX STAN 1-1995).