

JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX ALIMENTARIUS COMMISSION  
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AMENDMENTS TO CODEX STANDARDS AND RELATED TEXTS

CORRIGENDUM TO THE SECTION ON THE STANDARD FOR MOZZARELLA

This corrigendum has been prepared following further research in the reports and working documents of CCMMP and in particular those related to CCMMP6, namely [CX/MMP 04/6/5](#) (page 84) and [CX/MMP 04/6/5 Add.1](#) (page 11), which seems to indicate that no additive functional class can be used for surface treatment in mozzarella with high moisture content.

**STANDARD FOR MOZZARELLA (CODEX STAN 262-2006)**

Section 4

1. Insert to the Table on the technological justification of food additives functional classes in the *Standard for Mozzarella (CODEX STAN 262-2006)* a “dash” (-) for the use of Preservatives and Anticaking agents in Mozzarella with high moisture content for surface treatment only (see Annex). These two entries were inadvertently left blank in both [ALINORM 06/29/11](#) Appendix XXII and the the standard on the Codex website.

## Annex

**Amendments to Section 4 “Food Additives” of the *Standard for Mozzarella* (CODEX STAN 262-2006)**

**Note:** Amendments are presented in **bold / underlined font**

**4. Food Additives**

Only those additive classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

**JUSTIFIED USE**

<b>Additive functional class</b>	<b>Mozzarella with low moisture content</b>		<b>Mozzarella with high moisture content</b>	
	<b>Cheese mass</b>	<b>Surface treatment</b>	<b>Cheese mass</b>	<b>Surface treatment</b>
Colours:	X <sup>(a)</sup>	–	X <sup>(a)</sup>	–
Bleaching agents:	–	–	–	–
Acidity regulators:	X	–	X	–
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–
Emulsifiers:	–	–	–	–
Antioxidants:	–	–	–	–
Preservatives:	X	X	X	⋮
Foaming agents:	–	–	–	–
Anti-caking agents:	–	X <sup>(b)</sup>	–	⋮

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

X The use of additives belonging to the class is technologically justified.

– The use of additives belonging to the class is not technologically justified.