

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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AMENDMENTS TO CODEX STANDARDS AND RELATED TEXTS

PRINCIPLES AND GUIDELINES FOR THE ESTABLISHMENT AND APPLICATION OF MICROBIOLOGICAL CRITERIA RELATED TO FOODS (CAC/GL 21-1997)

Sections 4.5, 4.8 and 4.9

Insert a footnote to the FAO/WHO “*Risk managers guide to the statistical aspects of microbiological criteria related to foods*” in sections 4.5, 4.8 and 4.9 of *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* ([CAC/GL 21-1997](#))¹.

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](#)) an “X” and “X^(b)” 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.

¹ [REP15/FH](#), paragraph 36.

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

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

(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.