

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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WORLD
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Forty-seventh Session, WHO Headquarters, Geneva, 28-30 June 2000

CONSIDERATION OF PROPOSED DRAFT STANDARDS AND RELATED TEXTS AT STEP 5 Government Comments

CODEX COMMITTEE ON MILK AND MILK PRODUCTS

DENMARK

Proposed Draft Revised Standard for Creams, Whipped Creams and Fermented Creams (ALINORM 01/11, Appendix VI)

Although we do not object to adoption at Step 5, we believe that the attempt to cover every dairy product in which the term "cream" occurs in the name of the food has left the draft standard in too complicated a form.

In particular, we see no need for Codex to establish commodity standards for "creams" which have been subjected to further treatment such as fermentation, thickening and acidification.

We maintain the position that this standard should be kept simple and that it should only address products for direct sale to the consumer (i.e. not covering industrial creams).

Proposed Draft Revised Standard for Fermented Milks (ALINORM 01/11, Appendix VII)

We support adoption at Step 5.

However, the way that "mild yoghurt" has been addressed in the Proposed Draft Standard is not acceptable to Denmark. Unless "mild yoghurt" complies with the generic definition of "yoghurt" we consider the use of the term misleading to consumers in our country.

On the other hand, this problem might be solved if the provisions for "mild yoghurt" are supplemented by adequate text emphasizing that the term can only be used in countries, in which specific national legislation so provides and only in accordance with the specific legislation of the particular country.

Further, if a specific definition for "mild yoghurt" is retained, such a definition must not exclude "mild yoghurt" which is in conformity with the generic definition of "yoghurt".

Finally, we would like to stress that we support the tentative solution to the labelling of products heat-treated after fermentation, although further review of mainly editorial nature is necessary.

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Proposed Draft Revised Standard for Whey Powders (ALINORM 01/11, Appendix VIII)

We support adoption at Step 5.

CZECH REPUBLIC***Proposed Draft Revised Standard for Creams, Whipped Creams and Fermented Creams (ALINORM 01/11, App. VI)***

The lowest fat level has been set at 10 % and confirmed by the national legislation.

Every cream products are labelled with declaration of fat content in % m/m.

The most amount of creams non-fermented is produced with 30 - 33 % fat.

Fermented creams are produced with 12 - 18 % fat content. We suggest acceptance this range of fat (in standard minimum 18 %).

Starch is generally used as ingredient for every fermented cream for stabilisation of consistency.

Proposed Draft Revised for Fermented milks (ALINORM 01/11, App. VII)

Para 2.1. - "Mild yoghurt" is not produced in the Czech Republic and the name "yoghurt" with any other adjective is allowed for products with cultures *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus* only. This yoghurts are manufactured with milder or stronger milk acid taste depending on the brand and technology. Designation "mild yoghurt" or similar Czech translation should be confusing for consumers.

Products "Acidophilus milk" should consist except micro-organism *Lactobacillus acidophilus* also mesophilic culture (starter). It is necessary for the quality of product for the consumers (taste according the acidity). We suggest to complete Acidophilus milk in para 2.1. with mesophilic culture (*Streptococcus lactis*, *Streptococcus cremoris*) and in para 3.3 *Lactobacillus acidophilus* min. 10^6 and with *Streptococcus* min. 10^7 during durability.

Para 3.3. - see above - Acidophilus milk

- additional labelled micro-organisms - we suggest min 10^4 during durability, it means e.g. specific micro-organisms for yoghurt min. 10^7 and additional min. 10^4 respecting taste of products and durability of this additional micro-organisms (Bifidobacteriens).

Para 7.2. - We suggest the declaration of fat content in % m/m in labelling of fermented products to eliminate possible confusion of consumers, it is also the demand of national legislation in the Czech Republic.

Proposed Standard for Whey Powders (ALINORM 01/11, App. VIII)

No objections. Specification for both types of products is welcome. Difference in water content max. 5,0 and 4,5 % seems to be formal only.

CODEX COMMITTEE ON FOOD IMPORT AND EXPORT INSPECTION AND CERTIFICATION

Proposed Draft Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates (ALINORM 01/30, Appendix II)

BRAZIL

Paragraph 18, third bullet, we suggest to replace the words “and/or” with the word “or” so that the text would read as follows:

- **The status (licensing details) of processing ~~and/or~~ or packaging establishment in the exporting country; and,**