

codex alimentarius commission



FOOD AND AGRICULTURE
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Agenda Item 3

CX/FL 03/3-Add.1

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD LABELLING

Thirty-first Session, Ottawa, Canada, 28 April - 2 May 2003

CONSIDERATION OF LABELLING PROVISIONS IN DRAFT CODEX STANDARDS (Milk and Milk Products)

COMMITTEE ON MILK AND MILK PRODUCTS (5th Session, April 2002)¹

A. DRAFT REVISED STANDARD FOR CREAM AND PREPARED CREAMS (At Step 8)

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 209-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD

7.1.1 The name of the food shall be as specified in section 2 of this Standard, as appropriate and taking into account section 7.1.3. However, "prepackaged liquid cream" may be designated as "cream" and "cream packed under pressure" may be designated by another descriptive term that refers to its nature or intended use or as "Whipped Cream". The term "prepared cream" should not apply as a designation.

The products covered by this Standard may alternatively be designated with other names specified in the national legislation of the country in which the product is manufactured and/or sold or with a name existing by common usage, provided that such designations do not create an erroneous impression in the country of retail sale regarding the character and identity of the food.

In addition, labelling statements, such as product designation of fermented creams and content claims, may include reference to the terms "Acidophilus", "Kefir", and "Kumys", as appropriate, provided that the product has been fermented by the corresponding specific starter culture(s) specified in section 2.1 of the Codex Standard for Fermented Milks, and provided that the product complies with those compositional microbiological criteria that are applicable to the corresponding fermented milk as specified in section 3.3 of that Standard.

7.1.2 The designation shall be accompanied by an indication of the fat content that is acceptable in the country of retail sale, either as a numerical value or by a suitable qualifying term, either as part of the name or in a prominent position in the same field of vision.

Nutrition claims, when used, shall be in accordance with the Codex Guidelines for Use of Nutrition Claims (CAC/GL 23-1997, *Codex Alimentarius*, Volume 1A). For this purpose only, the level of 30% milk fat constitutes the reference.

¹ ALINORM 03/11, Appendices II, II and IV

7.1.3 Creams which have been manufactured by the recombination or reconstitution of dairy ingredients as specified in Sections 2.2 and 2.3 shall be labelled as “Recombined cream” or “Reconstituted cream” or another truthful qualifying term if the consumer would be misled by the absence of such labelling.

7.1.4 An appropriate description of the heat treatment should be given, either as part of the name or in a prominent position in the same field of vision, if the consumer would be misled by the absence of such labelling.

When reference is made in the labelling to the type of heat treatment(s) applied, the definitions established by the Codex Alimentarius Commission shall apply.

7.2 DECLARATION OF MILK FAT CONTENT

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

Where the fat content of the product is indicated by a numerical value in accordance with Section 7.1.2, such indication may constitute the fat declaration, provided that the indication includes any additional information as required above.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods, and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

B. DRAFT REVISED STANDARD FOR FERMENTED MILKS (At Step 8)

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991, *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD

7.1.1 The name of the food shall be fermented milk or concentrated fermented milk as appropriate.

However, these names may be replaced by the designations Yoghurt, Acidophilus Milk, Kefir, Kumys, Stragisto, Labneh, Ymer and Ylette, provided that the product complies with the specific provisions of this Standard. Yoghurt may be spelled as appropriate in the country of retail sale.

“Alternate culture yoghurt”, as defined in Section 2, shall be named through the use of an appropriate qualifier in conjunction with the word “yoghurt”. The chosen qualifier shall describe, in a way that is accurate and not misleading to the consumer, the nature of the change imparted to the yoghurt through the selection of the specific *Lactobacilli* in the culture for manufacturing the product. Such change may include a marked difference in the fermentation organisms, metabolites and/or sensory properties of the product when compared to the product designated solely as “yoghurt”. Examples of qualifiers which describe differences in sensory properties include terms such as “mild” and “tangy”. The term “alternate culture yoghurt” shall not apply as a designation.

The above specific terms may be used in connection with the term “frozen” provided (i) that the product submitted to freezing complies with the requirements in this Standard, (ii) that the specific starter cultures can be reactivated in reasonable numbers by thawing, and (iii) that the frozen product is named as such and is sold for direct consumption, only.

Other fermented milks and concentrated fermented milks may be designated with other variety names as specified in the national legislation of the country in which the product is sold, or names existing by common

usage, provided that such designations do not create an erroneous impression in the country of retail sale regarding the character and identity of the food.

7.1.2 Products obtained from fermented milk(s) heat treated after fermentation shall be named “Heat Treated Fermented Milk”. If the consumer would be misled by this name, the products shall be named as permitted by national legislation in the country of retail sale. In countries where no such legislation exists, or no other names are in common usage, the product shall be named “Heat Treated Fermented Milk”.

7.1.3 The designation of Flavoured Fermented Milks shall include the name of the principal flavouring substance(s) or flavour(s) added.

7.1.4 Fermented milks to which only nutritive carbohydrate sweeteners have been added, may be labeled as “sweetened _____”, the blank being replaced by the term “Fermented Milk” or another designation as specified in Section 7.1.1. 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.

7.1.5 The names covered by this Standard may be used in the designation, on the label, in commercial documents and advertising of other foods, provided that it is used as an ingredient and that the characteristics of the ingredient are maintained to a relevant degree in order not to mislead the consumer.

7.2 DECLARATION OF FAT CONTENT

If the consumer would be misled by the omission, the milk fat content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage of mass or volume, or (ii) in grams per serving as qualified in the label, provided that the number of servings is stated.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Pre-packaged Foods, and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer, shall appear on the container. However, lot identification and the name and address of the manufacturer or packager may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

C. DRAFT REVISED STANDARD FOR WHEY POWDERS (At Step 8)

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1 - 1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be:

Whey powder	According to the definitions in section 2 and compositions
Acid whey powder	as specified in Section 3.3.

The designation of products in which the fat and/or lactose contents are below or above the reference content levels specified in Section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the lactose and/or fat content, respectively, either as part of the name or in a prominent position in the same field of vision.

The term “sweet” may accompany the name of whey powder, provided that the whey powder meets the following compositional criteria:

minimum lactose:	65%
minimum protein:	11%
maximum ash:	8.5%

pH (10% solution)*:

>6

* or titratable acidity of maximum 0.16% (calculated as lactic acid)

7.2 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1 - 1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.