

Joint FAO/WHO Food Standards Programme

**JOINT FAO/WHO COMMITTEE
OF GOVERNMENT EXPERTS
ON THE CODE OF PRINCIPLES
CONCERNING MILK AND MILK
PRODUCTS**

Report of the Thirteenth Session

Held in Rome, Italy, 15-20 June 1970



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
WORLD HEALTH ORGANIZATION
Rome



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REPORT
of the
THIRTEENTH SESSION
of the
JOINT FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE OF
PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

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SUMMARY OP POINTS FOR ACTION BY GOVERNMENTS

1. Governments are requested to make their comments available, at the latest 15 February 1971. All communications should be sent, if possible, in duplicate and addressed to the Technical Secretary, Committee on the Code of Principles concerning Milk and Milk Products, Meat and Milk Group. FAO, Rome.
2. Governments may send observations regarding any matter they would wish to raise.

Those specific points on which the Committee agreed that comments should be sought are the following:

<p>- General Standard A-8(a) for Process(ed) Cheese or Process(ed) Cheese</p>	<p>- submitted to Governments for acceptance. (See paragraphs 12 and 40 to 51 of this Report and Appendices IV-A to IV-C)</p>
<p>- General Standard A-8(b) for "Process(ed) Cheese" and "Spreadable Process(ed) Cheese"</p>	
<p>- General Standard A-8(c) for Processed Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread) at Step 7 of the Committee's Procedure.</p>	
<p>- Compositional Standards A-1 to A-5 and A-7, redrafts at Step 5 of the Committee's Procedure</p>	<p>- (a) Governments to comment specifically on the food additives and labelling sections (see paragraphs 13 to 24 of this Report and Appendices III-A to III-F).</p> <p>- (b) Governments to comment on the list of proposed changes for standards A-1, A-2, A-4, A-5, A-7 and on <u>revised Standard A-3</u> (see paras. 14 to 24 and 58 to 62 of this Report).</p>
<p>- Decision No. 5</p>	<p>- submitted to Governments for acceptance.</p> <p>(a) The attention of Governments is particularly drawn to the desirability of accepting Decision No. 5 on a product by product basis.</p> <p>(b) Governments to comment whether products made by reconstitution or recombining milk ingredients should be labelled as such and whether the use of the letter "R" as prefix to the designation of the product would be sufficient. (See paragraphs 25 to 28 of this Report).</p>

- General Standard for Cheese A-6, redraft at Step 3 of the Committee's Procedure
 - Governments
 - (a) to submit information on new technological processes for cheese-making, (see paras. 32-37 of this Report)
 - (b) to comment, particularly on the proposal of the U.S. Government for incorporating a classifying system in Standard A-6 (see paras. 38/39 of this Report and MDS 71/6. Document MDS71/6 was submitted to Governments prior to the issue of this Report), and
 - (c) to comment on the use of the denomination "Swiss-type cheese" (see paragraphs 64 to 68 of this Report).

- International Individual Cheese Standards
 - Suggested solution to the problem of developing International Individual Cheese Standards affected by Certain International Agreements
 - Esrom, Maribo, Fynbo, Adelost, Blue Cheese, Edelpilzkäse, Mycella, Normanna at Step 4 of the Committee's Procedure
 - Draft Standard A-9 for Cream at Step 5 of the Committee's Procedure
- Governments to comment. (See paragraph 52 of this Report and Appendices V and VI).
- Governments which have not yet commented, to comment particularly on the difficulties which might arise if Fromage Bleu were exported into an English speaking country which had accepted the Standard for Blue Cheese. (See paragraphs 59 and 60 and Appendices III-A to III-H of the Report of the Twelfth Session and paragraph 71 of this Report).
- Governments which have not yet commented, to comment particularly on the desirability of establishing separate standards for:
 - (pasteurized) cream
 - sterilized cream
 - reconstituted and recombined cream
 - whipping and (whipped) cream
 and to submit technical information on additives necessary for the manufacture of the above creams. (See paragraphs 72 to 74 of the Report of the Twelfth Session and paragraph 71 and Appendix III-G of this Report).

- Draft Standard A-10 for High Fat Milk Powder, Half Cream Powder and Cream Powder at Step 5 of the Committee's Procedure
- Governments which have not yet commented, to comment particularly as to the type of designations which they deem to be satisfactory, and to submit information on additives necessary for the manufacture of milk powders (including powders containing less than 40 % fat) particularly with regard to milk powders for special purposes (See paragraph 75 of the Report of the Twelfth Session and paragraph 71 and Appendix III-H of this Report.)
- Draft Standard A-11 for Yoghurt at Step 3 of the Committee's Procedure
- Governments to comment (see paragraphs 54 and 55 of this Report and Appendix VII).
- The position of the Milk Committee with regard to old and new products of mixed origin
- Governments to comment (see paragraph 69 of this Report and Appendix VIII).
- Standard B-11 for Determination of Dry Matter in Whey Cheese at Step (h) of the Committee's Procedure
- Submitted to Governments for acceptance
- The attention of Governments is also drawn to the decision as to the future of the standard for Blue Stilton (see MDS 70/8(b) and paragraph 71 of this Report) and to
- the questions raised as regard certain food additives in document MDS 70/9 Addendum (see also paragraph 71 of this Report).

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Rome, 15-20 June 1970

INTRODUCTION

1. The Thirteenth Session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products was held at FAO headquarters in Rome, 15-20 June 1970, The session was attended by 70 participants including representatives and observers from 27 countries, and observers from 6 organizations (see Appendix I for the List of Participants).
2. The Thirteenth Session of the Joint Committee was convened by the Directors-General of FAO and WHO. The meeting was opened by the Deputy Director-General of FAO, Mr. Oris V. Wells, who briefly reviewed the programme of work of the Committee and the progress being made by the Codex Alimentarius Commission.
3. The Committee was presided over by its Chairman, Mr. F.E. Fenton (U.S.A.) and its two Vice-Chairmen, Dr. P. Ballester (Spain) and Dr. H.D. Kay (Federal Republic of Germany). The Joint secretaries were Dr. F. Winkelmann and Mr. W.L. de Haas of FAO.

Election of Officers

4. The Committee unanimously elected Dr. P. Ballester (Spain) Chairman of the Committee, to serve from the end of the 13th Session until the end of the 14th Session. The Committee also unanimously elected Dr. H.W. Kay (Federal Republic of Germany) and Mr. J.R. Sherk (Canada) to be first and second Vice-chairmen respectively, both to serve from the end of the 13th Session until the end of the 14th Session. The Committee expressed its appreciation of the outgoing officers of the Committee.

Adoption of Agenda

5. The provisional agenda was adopted with a slight rearrangement in the order of items to be discussed.

ACCEPTANCES OF THE CODE OF PRINCIPLES AND ASSOCIATED STANDARDS

6. The Committee was informed of the latest position regarding government acceptances of the Code of Principles, Associated Standards and Methods of Analysis and Sampling. Seventy-one governments had now accepted the Code of Principles concerning Milk and Milk Products; 45 governments had accepted the compositional standards for butterfat and evaporated milk; 46 governments had accepted the compositional standards for butter and sweetened condensed milk; 65 governments had accepted the compositional standard for milk powder; 35 governments had accepted the general standard for cheese and 18 governments had accepted the standard for whey cheese. On average, some 45 governments had accepted the standard methods of analysis and sampling for milk and milk products B.1 to B.5 and some 16 governments the standard methods of analysis B.6 to B.8.
7. The Committee was informed of the current position regarding acceptances by governments of the international individual cheese standards for Cheddar, Danablu,

Danbo, Edam, Gouda, Havarti, Samsøe, Cheshire, Emmentaler, Gruyère, Tilsiter, Limburger, Saint-Paulin, Svecia, Provolone, Cottage Cheese including Creamed Cottage Cheese, Butterkäse, Coulommiers, Gudbrandsdalsost, Harzer Käse, Herrgårdsost, Hushållsost, and Norvegia. This was as follows:

8.	<u>International Individual Cheese Standards C.1 to C.16</u>	<u>No. of Countries</u>	<u>Acceptances since 7 July 1969</u>
	Standard C.1 - Cheddar	: 17	Poland
	Standard C.2 - Danablu	: 16	Switzerland
	Standard C.3 - Danbo	: 16	None
	Standard C.4 - Edam	: 15	Poland
	Standard C.5 - Gouda	: 13	Poland
	Standard C.6 - Havarti	: 13	Norway
	Standard C.7 - Samsøe	: 16	None
	Standard C.8 - Cheshire	: 15	None
	Standard C.9 - Emmentaler	: 14	Poland
	Standard C.10 - Gruyère	: 14	Poland
	Standard C.11 - Tilsiter	: 10	Switzerland
	Standard C.12 - Limburger	: 11	None
	Standard C.13 - Saint-Paulin	: 6	None
	Standard C.14 - Svecia	: 10	None
	Standard C.15 - Provolone	: 9	None
	Standard C.16 - Cottage Cheese including Creamed Cottage Cheese	: 3	None

9. International individual cheese standards submitted to governments for acceptance after the Twelfth Session of the Committee:

Standard C.17	- Butterkäse	- 9 countries	- Denmark, (Federal Republic of Germany), Finland, (France), (Netherlands), Norway, (Poland), (Spain), (United Kingdom)
Standard C.18	- Coulommiers	- 8 countries	- Finland, (France), (Netherlands), Norway, (Poland), (Spain), (Switzerland), U.K.
Standard C.19	- Gudbrandsdalsost	- 8 countries	- Denmark, Finland, (France), (Netherlands), Norway, (Poland), Spain, (Switzerland)
Standard C.20	- Harzer Käse	- 9 countries	- Denmark, Federal Republic of Germany, France)*, Finland, (Netherlands), Norway, (Poland), Spain, United Kingdom)
Standard C.21	- Herrgårdsost	- 7 countries	- Denmark, Finland, (France), (Netherlands), Norway, Spain, United Kingdom

Standard C.22	- Hushållsost	- 7 countries	- Denmark, Finland, (France), (Netherlands), Norway, Spain, (United Kingdom)
Standard C.23	- Norvegia	- 8 countries	- Denmark, Finland, (France), (Netherlands), Norway, Spain, (Switzerland), (United Kingdom)

The countries shown in brackets accepted the standards concerned with certain reservations.

10. With regard to the amendments agreed for the international individual cheese standards for Cheshire, Gruyère, Edam and Gouda, the Committee was informed that the following governments, which had accepted the original versions of the standards, had not yet indicated their acceptance of the amendments:

- Cheshire : Federal Republic of Germany, Malta, Norway, Sweden*, Trinidad and Tobago
- Gruyère : Malta, Norway, Trinidad and Tobago
- Edam : Ireland, Norway, Sweden*, Trinidad and Tobago, U.S.A.
- Gouda : Ireland, Trinidad and Tobago, U.S.A.

* In the course of the session the delegation of Sweden advised the Secretariat that they accepted the amendments.

GOVERNING PARAGRAPH FOR THE FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS ON THE RELATIONSHIP BETWEEN THE COMMISSION AND THE COMMITTEE

11. The Committee had before it an extract of the Report of the Seventh Session of the Codex Alimentarius Commission. The Committee noted that the Commission, in the light of government comments and the full explanation which it had received from Dr. Ballester (Spain) in his capacity as first Vice-chairman of the Committee, had been able to reach agreement on a revised text of the governing paragraph. The following was the text agreed to by the Commission:

The Commission decided that the FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products would be considered as a Committee under Rule IX.1(a) of the Rules of Procedure. The Committee would be competent to consider and elaborate all codes and standards concerning milk and milk products, and pass them, as appropriate, through all the steps of the Procedure for the Elaboration of International Standards for Milk Products. It would cause them to be submitted to governments for acceptance, except that decisions of the Committee, whether on standards or not, would be subject to review by the Commission at the request of a Member of the Commission. The Committee will consider the acceptances received in the light of the General Principles of the Codex Alimentarius and will report on these acceptances to the Codex Alimentarius Commission. The Commission will decide in the light of these acceptances whether the standard shall be published in the Codex Alimentarius as a world-wide standard. Those provisions of standards formulated by the Committee of Government Experts which relate to additives, labelling and hygiene would be subject to the procedure

for endorsement by the appropriate Codex General Subject Committees as laid down in paragraph 13 of the Guidelines for Codex Committees (Procedural Manual, Second Edition, pp. 54, 55 and 57). Methods of analysis and sampling formulated by the Committee of Government Experts would not, however, be subject to endorsement by the Codex Committee on Methods of Analysis and Sampling.¹

The Committee noted that the amended version of the governing paragraph followed closely the text proposed by the Committee, except for the addition of a provision which would enable the Committee to consider the acceptances received from governments also in the light of the General Principles of the Codex Alimentarius and to report on these acceptances to the Commission. The Committee further noted that the delegations of New Zealand and Denmark had expressed the view in the Commission that the Committee should only consider minor deviations as acceptances where these were of a more stringent nature. There was general agreement in the Committee that where minor deviations related to fundamental provisions of milk standards such as minimum fat content, great care would have to be exercised by the Committee in deciding whether such deviations could be regarded as acceptances of the standard. In view of the provision in the Code of Principles relating to "more rigorous requirements" it would be unlikely that the Committee could consider minor deviations of a less stringent nature as constituting acceptances under the Code of Principles. The Committee would have to examine these matters on a case by case basis in the light of government notifications of acceptance and a full examination within the Committee.

12. The Committee noted that the Commission had amended the text of Step 8 and introduced a new Step 9 in the Procedure for the Elaboration of Milk Standards. (The amended Procedure is contained in Appendix II to this Report).

'Step 8:

The recommended standard is published as a standard in the Code of Principles concerning Milk and Milk Products when the Committee determines that it is appropriate to do so in the light of the acceptances received.'

'Step 9

The recommended standard is published as a standard in the Codex Alimentarius when the Codex Alimentarius Commission determines that it is appropriate to do so in the light of the acceptances received.'

These steps would have the effect of enabling recommended milk standards to be published as standards in the Code of Principles concerning Milk and Milk Products when the Committee determined that it was appropriate to do so in the light of the acceptances received and also it would enable the Commission, in the light of any recommendation from the Committee, to decide whether the recommended standard should be published in the Codex Alimentarius. The Committee noted that the changes which had been made in the governing paragraph and the Procedure for the Elaboration of Milk Standards did not in any way affect the status of the Code of Principles concerning Milk and Milk Products nor acceptances of the Code. The Committee emphasized that it would be necessary for the Secretariat, when issuing milk standards at Step 7 for acceptance, to draw to the attention of governments the need to reply on the basis of the Code of Principles and the General Principles of the Codex Alimentarius in order that the Committee could fully discharge its responsibilities in examining acceptances and making appropriate recommendations to the Commission concerning

any standards which the Committee considered it would be appropriate to publish in the Codex Alimentarius. The Committee expressed its satisfaction with the way the revised governing paragraph and the steps of procedure clarified the working procedures and responsibilities and noted that these arrangements would enable the Committee to consider gradually over a period of years whether standards under the Code might become Codex standards. The Committee further noted that a report would be submitted to the FAO Conference indicating that the governing paragraph and the steps of procedure were satisfactory to the Commission and the Committee.

RE-DRAFTS OF STANDARDS A.1 TO A.5 AND A.7

13. The Committee had before it document MDS 70/5 containing the texts of standards A.1 to A.5 and A.7 presented in the Codex format, together with the labelling and the food additives sections set out in detail in accordance with the decisions taken by the Committee at its Twelfth Session, and the comments received from governments on that document.

14. When considering the redrafts point by point, it became apparent that a number of proposed amendments would involve changes of substance and therefore it would not be appropriate to send the standards for acceptance (see also paragraph 24 to this Report).

15. The delegations of the Federal Republic of Germany and of Poland wanted it to be put on record that they considered a number of food additives listed in the standards under discussion to be technologically unnecessary and in particular that butter should not contain any additives at all.

16. In view of the possibility of Code standards becoming Codex standards and in view of the desirability of informing the consumer as fully as possible as to the true nature of the product concerned and taking into account Article 1.4 of the Code of Principles (relating to milk which is not bovine in origin), the Committee considered it appropriate to include in each standard a labelling provision for products made with milk obtained from livestock species other than the cow. Such a labelling provision could read as follows:

"Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived shall be inserted immediately before or after the designation of the product."

17. Redraft of Standard No. A.1 for Butter and Whey Butter

2.3 Maximum water content

With regard to the maximum water content, the Committee discussed a suggestion to delete the provision contained in the last sentence of 2.3 reading:

"If the water content according to national legislation may exceed 16% m/m, then it must not exceed 18% m/m and be declared on the label in accordance with section 4.1.2."

and also to delete 4.1.2 reading:

"Butter or whey butter intended for export having a maximum water content of more than 16% m/m but less than 18% m/m shall bear the

following declaration on the label: "contains not more than 18 percent of water."

Some delegations considered the wording "contains not more than 18% of water" to be misleading to the consumer in that it could be interpreted in such a way that "normal" butter contained more than 18% of water as butter with a maximum water content of 16% m/m would have declaration of the water content. It was agreed that the two sentences be put in square brackets and that governments should be invited to comment specifically on the suggestion to delete these sentences.

3.2 Neutralizing salts

The Committee agreed that the maximum of 0.2% m/m should be amended to read:

"0.2% m/m singly or in combination expressed as anhydrous substances."

4.1 The Name of the Food

4.1.3 Compulsory designation of exported whey butter as "whey butter". Some delegations considered it unnecessary to have a provision for whey butter intended for export only, as section 4.1.1 seemed to be adequate for the designation of the product. The Committee decided not to change the provision for the time being but to request government comments specifically on this matter.

4.1.4 Declaration of salt content.

The Committee considered the question whether a labelling provision for the declaration of the presence or absence of salt should be included in the standard, particularly with regard to consumer information. It was agreed that the following paragraph should be inserted:

"4.1.4 Butter may be labelled as to whether it is salted or unsalted according to national legislation."

4.4 Country of Origin (Manufacture)

It was proposed to include under paragraph 4.4, paragraph 3.5(b) of the Recommended General Standard for the Labelling of Prepackaged Foods:

"When a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling."

As regards the question whether the labelling provisions applied also to butter in bulk, the Committee noted that the reference to the General Standard for the Labelling of Prepackaged Foods did not mean that the labelling section was restricted to prepackaged butter.

18. Redraft of Standard No. A. 2 for (i) Butterfat, Butteroil, and (ii) Anhydrous Butterfat, Anhydrous Butteroil and Anhydrous Milkfat

The Committee agreed to delete in the heading and in the standard the terms "butterfat" and "anhydrous butterfat" according to the proposal put forward by the representatives of IDF, ISO and AOAC at the Tenth Session of the Committee.

3. Food Additives

It was agreed to delete the square brackets under "Maximum level".

4.5 Country of Origin (Manufacture)

It was proposed to include under paragraph 4.5 paragraph 3.5(b) of the General Standard for the Labelling of Prepackaged Foods.

19. Redraft of Standard No. A.3 for Evaporated Milk and Evaporated Skimmed Milk"

4.2 Net Contents

The Committee agreed that the net contents shall be declared by weight or volume and that the paragraph be amended accordingly. The delegations of the United Kingdom and Denmark informed the Committee that their legislation required a declaration of the liquid milk equivalent.

20. Redraft of Standard No. A.4 for Sweetened Condensed Milk and Skimmed Sweetened Condensed Milk

1. Definitions

The Committee agreed to enlarge the definitions by adding the phrase "... in sufficient quantity to prevent microbiological spoilage". The Committee further considered it desirable to include the following definition in this section:

"1.3 Sugars means sucrose and dextrose as defined by the Codex Alimentarius."

and to incorporate under 2.1 and 2.2:

"2.1.3 Sugars" and

"2.2.2 Sugars" respectively.

4.1.2 Sugars other than sucrose.

The delegation of the United Kingdom objected to the decision not to provide for a declaration on the label when sugar (sucrose) alone was added. In their view, the designation "sweetened" was not such as to inform the consumer that sugar (sucrose) was present. The United Kingdom would have preferred to have a simple declaration of ingredients in order of quantity and did not consider it necessary to require a mandatory declaration of the amount of sugar(s).

21. Redraft of Standard No. A.5, Whole Milk Powder, Partly Skimmed Milk Powder and Skimmed Milk Powder

1. Scope

The Committee decided to change the wording of the Scope Section to read: "This Standard applies exclusively to dried milk products as defined, having a fat content of not more than 40% m/m." The Committee agreed that this decision might require to be reviewed in the light of its consideration of the standard for high fat milk powder.

2. Definitions

One delegation proposed to have a separate definition for each of the various milk powders. The Committee was of the opinion however that this was not necessary and decided not to change the definition as it stood.

3. Essential Composition and Quality Factors

The delegation of Denmark proposed to make a provision for other additives not listed, such as lecithin, anti-caking agents, etc., as proposed by the Committee at its last session. The delegation of France proposed that the use of lecithin be declared. It was agreed that governments should be requested to give their comments on and eventually to submit proposals for, a separate standard to cover milk powders for special purposes.

22. Redraft of Standard No. A.7, General Standard for Whey Cheeses

1. Scope

In the discussion of the redraft of the General Standard for Cheese the Italian delegation brought to the attention of the Committee the fact that neither Standard A.7 nor Standard A.6 covered sheep's whey cheese. To avoid such a gap it was agreed to request governments to give their comments on the possible deletion of the negative provision in the Scope Section of the General Standard for Whey Cheeses regarding the exclusion of sheep's whey cheese from the Standard.

3. Essential Composition and Quality Factors

After some discussion the Committee agreed to accept as a synonymous designation for "Creamed Whey Cheese" the designation "Full fat Whey Cheese", as some delegations had objections against the word "Creamed".

4. Food Additives (new numbering)

The Committee decided that as it appeared that during the manufacture of whey cheeses sorbic acid might be added, to include a Food Additives Section in the Standard.

5. (ex 4) Labelling

5.1 The Name of the Food

In paragraph 5.1.1 the labelling provision regarding the animal source applies.

5.5 Commercial Documents

The Committee decided to delete the paragraph.

23. With regard to the examination of the redrafted standards in format, the delegation of Switzerland made the following statement:

"1. The purpose of Item 5 of the Agenda, "Examination of the Redrafted Standards in Format particularly with regard to the Labelling Sections", following MDS 70/5 was:

- 1.1 to consider the format of the standards, taking into account the format drawn up by the Codex Alimentarius Commission;
 - 1.2 to deal with the labelling section of the standards in the light of the recommended "International General Standard for the Labelling of Prepackaged Foods";
 - 1.3 to amend the standards as regards additives endorsed by the respective Codex Committee.
2. From the discussion it resulted that the standards A.1 - A.5 and A.7 have to be sent out to governments for further comments under Step 5, which means that all standards for milk products would stay under revision.
3. After discussions with several delegations, it seems that the suggestion to bring all standards back to Step 5 is premature and not yet justified for the following reasons:
 - 3.1 Most of the changes were based on the Recommended International General Standard for the Labelling of Prepackaged Foods, which so far has not been accepted by any government; therefore there is no justification to use the provision of this standard at this time for the revision of standards which actually exist and have been accepted by a considerable number of governments.
 - 3.2 Other changes partly of substantial matter were proposed during the meeting, even though the Agenda did not provide for this. Therefore the delegations were not sufficiently prepared to consider all the problems involved in the revision of standards.
 - 3.3 The existing standards have been established through ten years of discussions and negotiations and often could only be finalized by mutual agreements and compromises. It seems to be clear that the revision of all standards at the same time would make it extremely difficult to continue the work in this cooperative atmosphere.
 - 3.4 The revision of all standards at the same time will also be a handicap for adapting national legislations to the standards in the framework of the Code.
4. In due consideration of these arguments, we propose to this Committee to put all suggested changes of standards A.1 - A.5 and A.7 in the report of this session, with the understanding that the modifications are provided for amending the standards at a later stage. Up to this stage, the governments have the opportunity to consider the proposed amendments and modifications. The governments should be invited to comment on Step 5, specifically on the food additives and labelling sections."
24. In the light of the decision recorded in paragraph 14 of this Report in consideration of the Swiss proposal the committee agreed to put all suggested changes of standards A.1 - A.5 and A.7 in the report of the session, with the understanding that the modifications are provided for amending the standards at a later stage. Up to this stage, the governments have the opportunity to consider the proposed amendments and modifications. The governments should be invited to comment on Step 5, specifically on the food additives and labelling sections, and also on the following specific matters:

List of proposed changes to standards A.1 to A.5 and A.7

- Standard A.1 - to restrict the maximum water content to 16% m/m;
- Standard A.2 - to restrict the designations to "butteroil" and "anhydrous butteroil" and "anhydrous milkfat";
- to change the composition and quality factors to comply with the ones proposed by the IDF:
- | | |
|-------------------------|-----------|
| - min. milk fat content | 99.8% m/m |
| max. water content | 0.1% m/m |
- and,
- | | |
|-------------------------|-----------|
| - min. milk fat content | 99.6% m/m |
| max. water content | 0.2% m/m |
- Standard A.4 - to amend the definition by adding the phrase "in sufficient quantity to prevent microbiological spoilage";
- to insert a definition for "sugars": "Sugars mean sucrose and dextrose as defined by the Codex Alimentarius Commission" and to incorporate a reference to sugars in the compositional requirements.
- Standard A.5 - to include other additives, such as lecithin, anti-caking agents, etc., in the food additives list as proposed at the 12th Session and to request government comments and eventually to submit proposals for a separate standard to cover milk powders for special purposes.
- Standard A.7 - to delete the proviso for the exclusion of whey cheeses made from sheep's milk whey;
- to use "full fat whey cheese" as a synonymous designation for "creamed whey cheese";
- to provide for a food additive section;
- to allow the use of sorbic acid for products covered by this standard.

The redrafts of Standards No. A.1 to A.5 and A.7 with amendments agreed to by the Committee are contained in Appendices III-A to III-F to this Report.

AMENDMENT OF DECISION No. 5

25. At the 12th Session of the Committee the Australian delegation indicated that evaporated and sweetened condensed milk was being made by recombining dried milk ingredients with water. They therefore suggested that this should be authorized under the Code of Principles by amending Decision No. 5 to read:

"The Committee decided that all Standards adopted under the Code should apply to products so defined, whether made from milk, reconstituted milk or re-combined milk or by reconstitution or recombining milk ingredients."

26. The Committee had before it a paper giving the historical background of Decision No.5 of the Committee's Decision concerning certain declarations of acceptance and noted that 14 governments had commented in writing on the proposed amendment. Ten

of these countries were either supporting the proposed amendment or had no objections to it whereas four countries indicated that the proposed amendment would not be acceptable to them.

27. During the discussion the following opinions were put forward:
- (a) The raw material for the manufacture of milk products should be restricted to liquid milk.
 - (b) Notwithstanding the fact that national legislation in several countries did not allow the manufacture of re-combined and reconstituted milk products and that several countries did not produce such products, the proposed amendment was to be supported in the interest of the whole dairy industry and also because the products would open new markets especially in countries deficient in protein.
 - (c) The amended text of Decision No.5 should not exclude the possibility that standards for individual products may prescribe that the product concerned shall be manufactured from milk only.
 - (d) Products made by reconstitution or recombining milk ingredients should be labelled accordingly as the consumer should be properly informed about the type of product he receives, particularly as some of these products might have a shorter shelf life compared with that of products made from (fresh) milk or might have different (organoleptic) qualities.
 - (e) There was no need for a label declaration as a number of recombined and reconstituted products were not organoleptically distinguishable or analytically different from the corresponding products made from (fresh) milk. This statement was questioned by the US delegation. Other delegations thought, however, that such a labelling provision might have a detrimental effect on milk product consumption by giving it an inferior-to-fresh image.
 - (f) Considerable doubt was expressed in the Committee as to the precise status of Decision No.5 in connection with the Code of Principles, the standards for milk and milk products and government acceptances. It was considered that Decision No.5 was fundamentally different in nature to the other decisions made by the Committee which concerned individual acceptance(s) by governments. The Committee considered that Decision No.5 was a fundamental policy matter affecting all the standards for milk products. It would therefore be important in future to have Decision No.5 accepted by governments rather than merely recorded as a decision of the Committee. It might therefore be necessary for the substance of Decision No.5 when agreed upon to be incorporated as appropriate in the standards for milk and milk products. Governments would need therefore to examine the proposed text of Decision No.5 on a standard by standard basis.
28. After a full discussion the Committee decided
- (i) that the amended Decision No.5 as given above should be sent to governments for acceptance;
 - (ii) that the attention of governments should be drawn to the desirability of accepting this Decision on a product by product basis, and
 - (iii) that governments should comment on whether they consider it necessary that products made by reconstitution or recombining milk ingredients should be labelled as such and whether they would consider an Australian proposal that

labelling by using the letter "R" as prefix to the designation of the product would be sufficient.

EDIBLE ICES

29. The Committee was informed that the Codex Alimentarius Commission had examined a background paper dealing with international trade in and national legislation on edible ices. The trade statistics had indicated that there was not at the present time a very significant trade in edible ices on an intercontinental basis. However, there was a substantial and significant trade on a European regional level, especially among neighbouring countries. The Commission had placed on record that the Committee had indicated its willingness to develop standards for edible ices based on milk fat and also on non-milk fat. The Government of Sweden had also indicated its readiness to accept responsibility for a Codex Committee on this subject. The Coordinating Committee for Europe had indicated a willingness to examine this subject on a regional basis. Differing views were expressed in the Commission as to which body might eventually be most suitable to elaborate standards for edible ices. The Commission did not, however, take any decision on this matter as the Commission generally was of the opinion that the international trade in edible ices was not sufficient to consider work on standards for edible ices to be urgent. The Commission further noted that in many countries detailed national legislations already regulated these products. The Committee noted that the Commission had agreed there appeared to be no need at present to proceed with the elaboration of standards on a world-wide basis but that the Swedish delegation had been requested to prepare a comprehensive paper including possible draft standards in the Codex format taking account of government comments, the summary of national legislation contained in document ALINORM 70/34 and the views expressed in the Commission. The Commission agreed to request the Milk and Milk Products Committee to defer further work on standards for milk ices and also requested the Coordinating Committee for Europe to consider and advise in the light of the Swedish paper whether it would be worthwhile to contemplate proceeding with the drafting of standards on a European regional basis.

30. The Committee agreed to the Commission's request not to proceed with further work at this time on standards for milk ices, pending the outcome of a further review of this subject by the Commission. In the light of the Commission's statement in the Report of its Seventh Session that 'it would not normally expect decisions of the Milk Committee to be reviewed by the Commission and that, in all probability, such review by the Commission would, in practice, concern standards which had been finalized by the Committee', the Committee noted that the action of the Commission concerning edible ices appeared to be exceptional to meet exceptional circumstances. The Committee also wished to place on record that it was still prepared to undertake the elaboration of standards for edible ices based on milk fat and non-milk fat and expressed the wish that it would have an opportunity to see the paper elaborated by the Swedish Government. In the event of the Commission deciding that some body other than the Committee should be requested to elaborate standards for edible ices, then the Committee would wish to be fully consulted and afforded an opportunity to participate in the elaboration of the standards, particularly for ices based on milk fat. The Secretariat undertook to bring these matters to the attention of the Commission when the subject of edible ices was again reviewed.

31. The Committee expressed its appreciation to the IDF for its kind offer to make available to the Swedish authorities the standard elaborated by the IDF for milk ices.

RE-EXAMINATION OF THE GENERAL STANDARD FOR CHEESE A.6

32. The Committee had before it (i) the redraft of the General Standard for Cheese A.6 presented in the Codex format (Document MDS 70/10), (ii) a proposal by the Government of the United States of America for an amendment to Standard A.6 containing a classification system for cheeses (Document MDS 70/IO-Addendum), (iii) an excerpt from the report of the sixth session of the Codex Committee on Food Additives, (iv) a draft of a definition of (rennet and)"other suitable coagulating enzymes" prepared by the Secretariat (Document MDS 70/9 (a) - Addendum) and (v) Government comments on the revision of the definition of cheese in the General Standard A.6.

33. The re-draft of the General Standard was considered point by point and the following items received the particular attention of the Committee:

Scope

34. The Committee examined the question whether a reference should be included in the scope section making it absolutely clear that the provision of the General Standard would not override the provisions for other permitted additives in individual cheese standards. It was agreed that the scope section be amended to read as follows:

"SCOPE

This standard applies to all cheese which is in conformity with the definition for cheese. Subject to the provisions of this standard, more specific requirements and other permitted additions may be included in international individual cheese standards, or group standards, and in such cases the more specific requirements of those standards shall apply in respect of the particular variety or group of cheeses concerned."

Definition

35. The Committee then considered the (a) existing definition of cheese in the General Standard, (b) the draft definition it had drawn up at its Eleventh Session, (c) a revised definition proposed by the delegation of the Federal Republic of Germany,

- (a) Cheese is the fresh or matured product obtained by draining after coagulation of milk, cream, skimmed or partly skimmed milk, butter-milk or a combination of some or all of these products.
- (b) Cheese is the fresh or matured product obtained from milk, cream, skimmed or partly skimmed milk, buttermilk or a combination of some or all of these products, either by draining after coagulation or by any other method which would give the same result.
- (c) Cheese is the fresh or matured product obtained from milk, cream, skimmed or partly skimmed milk, buttermilk or a combination of some or all of these products by draining after coagulation. Draining can be replaced by any other procedures that give the same result,

in the light of Government comments which had been sought on:

- (i) ought the definition to provide for coagulation with the formation of a gel as a necessary process in cheesemaking, and
- (ii) if coagulation with the formation of a gel is not considered to be an essential process in cheese making, what processes are used, or are envisaged for use, in substitution for coagulation?

The ensuing discussion centered mainly around the problem whether the existing definition (a) should at the present be amended so as to make it applicable for cheeses obtained by manufacturing processes other than traditional processes. Several delegations expressed the view that it would be advisable to keep definition (a) until such time as more information became available on these new processes especially any processes which might not involve coagulation.

Other delegations considered it preferable to decide on the widening of the applicability of the definition at the session, in order not to hinder technological development in the field of cheese manufacture.

36. The representative of the IDF presented an oral report to the Committee emphasizing the difficulty in defining the term "coagulation" in the context of the definition for cheese. The representative referred to the production of the curd by coagulation with the formation of a homogeneous gel and by cold renneting followed by the formation of a homogeneous gel or a "floculation" of fine curd grains. He further mentioned the role of new mechanized cheesemaking procedures and the research work undertaken on several casein fractions particularly with regard to the protective role of K casein in relation to other casein fractions.

37. After an extended discussion the Committee concluded that definition (a) should be retained for the time being but placed on record that the Committee did not intend to inhibit technical development. It was agreed that the IDF be asked to keep the Committee informed about new techniques of cheesemaking and possibly to propose a definition for "coagulation" and that the Committee would consider definitions (b) and (c) and amendments proposed for the definitions next year, in the light of the information to be received from the IDF and from Governments.

PROPOSAL OF THE UNITED STATES OF AMERICA CONCERNING CLASSIFICATION OF CHEESES

38. The delegation of the United States introduced Document MDS 70/10-Add, emphasizing that this proposal was not intended to replace international individual cheese standards but to provide for a classification of the numerous cheeses which would not be covered by international individual cheese standards. It was agreed that the document, which was received too late to enable the Committee to discuss it in detail, should be sent to Governments and to the IDF for comments as a proposal for the amendment of Standard A.6 at Step 3 of the Procedure. The Secretariat was requested to prepare the document as soon as possible in order to give Governments ample time to comment on it and to circulate their comments well in advance of the next session of the Committee.

Additions

39. The Committee considered a definition for "milk coagulating enzymes suitable for cheesemaking" which was prepared by the Secretariat (Document MDS 70/9(a)-Addendum, Part II) and agreed that the definition amended as follows should be incorporated in the section "Definitions" for comments by Governments:

"A milk coagulating enzyme preparation suitable for cheesemaking is a product which is not harmful to the health of the consumer and with the aid of which, either singly or in combination with calf rennet, cheese can be manufactured which has all the characteristics of the type of cheese concerned."

The Committee then considered a proposal to include in the Additions' section all additives used in the manufacture of cheeses. After a lengthy discussion it was agreed that this would not be practicable and that an attempt be made to list additional additives according to the grouping system as proposed by the Government of the United States. The delegation of the U.S.A. will undertake to prepare such a grouped list of additives for consideration by the Committee. In view of the fact that the additives listed in international individual cheese standards were adequately covered by the amended scope, it was agreed to delete the sentence in square brackets [any other food additive permitted in an international individual cheese standard (or in a group standard)].

PROCESSED CHEESE

40. The Committee had before it the:

Draft General Standard for Process(ed) Cheese or Process(ed) Cheese	A.8 (a)
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Draft General Standard for "Process(ed) Cheese" and "Spreadable Process(ed) Cheese"	A.8 (b)
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Draft General Standard for Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)	A.8 (c)
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as contained in Appendices V.A to V.C of the Report of the 12th Session, and government comments on the draft standards.

After a brief introduction by Dr. Stine, the chairman of the previous years' drafting groups, who summarized the development of the various texts elaborated by the drafting group and emphasized that the draft standards represented the best compromise which could be reached, the Committee considered the draft standards point by point. The following items received the Committee's particular attention:

41. Draft General Standard for
Process(ed) *Cheese or *Process(ed) Cheese - A.8(a)
"Fromage *fondu" ou "Fromage fondu *"

1. Definition

The Committee examined a proposal to amend the definition by defining more clearly the restriction as regards the addition of foodstuff to the products and agreed to add to the definition the phrase "in accordance with paragraph 3".

With regard to the question whether the standard should also apply to products made without the aid of emulsifying agents, the Committee noted that in 1967 it had agreed to postpone establishing a standard for products made with the aid of heat only ("Pasteurized Blended Cheese"). The Committee reaffirmed that processed cheese was a product made with the aid of heat and emulsifiers.

The Committee adopted the definition as amended.

The delegations of France and the United Kingdom stated that they could not agree with the Committee's point of view as in their opinion processed cheese could be made without emulsifiers.

2.1 The Committee requested the Secretariat to advise the Codex Committee that the maximum level of phosphates in these products had been reduced from 4 to 3%.

3. Optional Ingredients

3.4 The Committee agreed to amend paragraph 3.4 to read:

"For the purposes of flavouring the product, foods other than sugars, properly cooked or otherwise prepared, may be added in sufficient quantity to characterize the product provided these additions, calculated on the basis of dry matter, do not exceed one sixth of the weight of the total solids of the final product."

4. Optional Food Additives

With regard to doubts raised as to the necessity for allowing the use of cream, butter and butteroil, which would lower the protein content of the product, the Committee noted that only small amounts of these products were necessary to adjust the fat content of the processed cheese.

4.2 The Committee agreed to amend 4.2 to read:

"Calcium chloride, sodium bicarbonate and/or calcium carbonate within the limits specified in paragraph 2."

4.4 As sorbic acid and propionic acid with their respective salts would not be used together, it was decided to delete the last part of the sentence "or mixture up to finished product".

5. Heat Treatment

The delegation of France raised objections against specifying a heat treatment of 70°C for 30 sec. The Committee considered the possibility of defining the heat treatment in the definition of the product or specifying the heat treatment under a paragraph for hygienic requirements. The Committee noted that the heat treatment was required both from the point of view of public health and quality.

The Committee adopted the following amended text of section 5:

"During their manufacture products conforming to the definition shall be heated to a temperature of 70°C for 30 seconds, or any other equivalent or greater time/temperature combination."

6. Composition and Designation

6.2(a) The Committee discussed in detail the problem of whether it was justifiable to incorporate in an international standard provisions referring to national legislation. Several delegations expressed the view that the inclusion of such provisions would be against the philosophy of international standardization and inconsistent with the objectives of the Committee. Other delegations stated that while they sympathized with that view, they felt that including the alternative of national legislation was the only means to reach agreement as national legislations were too different to justify any hope for obtaining a better agreement at the present time.

It was agreed that paragraph 6.2(a) should be retained.

- 6.2(b) The Committee then considered the provision laid down for fat in dry matter and dry matter contents, as specified in paragraph 6.2(b). Several delegations pointed out that the figures given offered too great a choice for fat and dry matter contents to the manufacturer, and suggested that the minimum fat content of the processed cheese be based on that of the cheese variety from which the processed was manufactured. The Committee agreed to prescribe that the minimum fat contents in the dry matter of the processed cheese should comply with the provisions of the international individual cheese standard for the variety concerned and agreed to amend 6.2(b) to read:

"In the absence of such national legislation the minimum fat content in the dry matter shall be not less than that prescribed in the international individual cheese standard for that variety and in the case of two or more varieties, not less than that of the arithmetical average of the fat contents in dry matter prescribed in the standard concerned. The minimum solid contents shall be as shown in the following table with the exception of Process(ed) Gruyère, Emmental or Appenzeller cheese where the solid content shall be at least 50% and in the case of Edam the solid content shall be at least 51% and that of Gouda be at least 53%."

(the table remained unchanged).

7. Marking and Labelling

It was agreed to amend the first sentence to read:

"Products shall carry the following declarations in clearly visible characters:";

- 7.1.2 to add to paragraph 7.1.2 the phrase:

"in descending order of proportion";

- 7.2.1 insert in paragraph 7.2.1 the word "single" before ". . . variety of cheese";

- 7.2.4 to edit paragraphs 7.2.4 and 7.2.5 to make them consistent with the corresponding provisions in the redrafts of standards A.1 to A.5 and A.7.

- 7.2.5 With regard to the declaration of the milk fat in multiples of 5%, the Committee noted that in the case of a processed cheese with a fat content between two steps the lower level would have to be declared.

42. Draft General Standard for

"Process(ed) Cheese" and "Spreadable Process(ed) Cheese" - A.8(b)
"Fromage fondu" et "Fromage fondu pour tartine"

1. Definition

The Committee decided to make some changes in the product definition and also to add a definition for "sugars", which word would replace the term "natural sweetening agents", so that the definition section would read:

"Process(ed) cheese" and "spreadable process(ed) cheese" are made by grinding, mixing, melting and emulsifying with the aid of heat and

emulsifying agents one or more varieties of the cheese, with or without the addition of milk components and/or other foodstuffs in accordance with paragraph 3."

"Sugars" means any carbohydrate sweetening matter.

3. Optional Ingredients

The Committee discussed the various points contained in this section at length and decided to make the following amendments:

- 3.1 to delete the second part of the sentence - which would now read: ". . . cream, butter and butteroil may be added".
- 3.2 The Committee considered proposals to replace the term "milk solids" by "milk products", "milk components", or by a list of dairy ingredients, particularly with regard to preventing or allowing the use of casein in the manufacture of processed cheese and spreadable processed cheese. Some delegations were opposed to the use of casein. Other delegations could not see why the addition of casein should be excluded, even if there was no analytical method to determine the amount of casein added.

After an extensive discussion, the Chairman ruled that the term "milk components" be used in standards A.8(b) and A.8(c).

4. Optional Food Additives

The Committee's decisions to amend 4.2 and 4.4 as given in paragraph 41 of this Report apply.

5. Heat Treatment

The Committee's decision as given in paragraph 41 of this Report applies.

6. Composition and Designation

The Committee discussed again the question of deleting the provisions relating to national legislation and agreed that in the case of products covered by standard A.8(b), these provisions should be deleted. The Committee agreed to delete the part in brackets in 6.2 and to add to 6.1 the following clause:

"... but mention may be made of the name of a cheese variety on the label in close proximity to the label declarations required under 7.2."

(See also paragraph 43 of this Report).

7. Marking and Labelling

The introductory sentence was amended as in A.8(a) by deleting "The original pack of...".

- 7.2.2 The Committee discussed in a very lengthy debate the pros and cons of paragraph 7.2.2 whereby milk components would have to be declared in accordance with paragraph 3.2. In view of the delegates representing the main producing and consuming countries of the product covered by standard A.8(b), the deletion of paragraph 7.2.2 was considered desirable. These delegations were of the opinion that there was no need to declare additions mentioned in the definition other than added foodstuffs. Moreover, by maintaining paragraph 3.2, whereby milk

components could be added to a maximum total lactose content in the final product of 5%, these components were not declared either. They further expressed the view that governments, when accepting the standard, were free to provide more stringent requirements under national legislation and to indicate that in their declaration of acceptance. Other delegations were in disagreement with this and considered it a necessity for an international standard to make it mandatory to list all additions which was in their opinion more in accord with modern food labelling. Following this discussion the Committee decided to delete paragraph 7.2.2 from the standard.

43. Draft General Standard for "Process(ed) Cheese Preparations", ("Process(ed) Cheese Food and Process(ed) Cheese Spread")- A.8(c)
Préparations à base de Fromage Fondu (Process(ed) Cheese Food et Process(ed) Cheese Spread)
1. Definition
The Committee's decisions as regards "milk components", "sugars" and the addition of the phrase "in accordance with paragraph 3" apply (see paragraphs 41 and 42 of this Report).
 3. Optional Ingredients
 - 3.4, 3.6 The Committee's decisions apply as given in paragraph 42 of this Report.
 - 3.5 The Committee's decision as regards redrafting this paragraph applies (see paragraph 41 of this Report) with the exception that sugar should not be mentioned as the reference to sugars would be in contradiction to the definition which allows the use of sugars.
 - 4.6 The Committee agreed to include "arabic gum" in the list of additives and to replace "Algin (sodium alginate)" by "sodium, potassium, calcium and ammonium salts of alginic acid".
 5. Heat treatment
The Committee's decision as given in paragraph 41 of this Report applies.
 6. Composition and Designation
 - 6.1 The Committee considered the use of a variety name in a list of ingredients (see also paragraph 44 of this Report), and decided that in line with the general desire to have as much uniformity between the standards as possible, the same wording for paragraph 6 be used as in Standard A.8(b):
"Products conforming to this standard may not be designated by a cheese variety name in connection with the name "Process(ed) Cheese Preparations" (Process(ed) Cheese Food and Process(ed) Cheese Spread), but mention may be made of the name of a cheese variety on the label in close proximity to the label declarations required under 7.2".
The Committee agreed to the same wording for 6.2 too, to read:

"Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread) shall have a minimum dry matter content related to the declared minimum milk fat in dry matter content, as follows: (table as in A.8(c), followed by the note) "At least 51% of the dry matter of the finished product shall be derived from cheese".

7. Marking and Labelling

It was agreed to amend the first sentence as in A.8(a).

7.2.2 Declaration of food additives permitted according to 4.4, 4.5 and 4.6.

44. When considering the provision that a variety name may be given in the ingredients list, the Committee again examined the question whether the declaration of a complete list of ingredients should be made mandatory and again it became apparent that there was a cleavage of opinions in the Committee. The delegations favouring a declaration of all ingredients justified their opinion by explaining that

- (a) too many options were left open to the manufacturer allowing him not to declare a number of ingredients covered under the General standards A.8(a), (b) and (c),
- (b) the definition of these products show that the consumer cannot be expected to know the true nature of the product, which as is the case for instance with cheese or butter or where the decision of the Committee was that a list of ingredients would not be necessary and that therefore
- (c) the consumer should be fully informed as to the true nature of the product as a whole, which would be consistent with the provisions of Articles 3 and 5 of the Code of Principles.

45. On the other hand, the delegations which were opposed to a complete listing of ingredients declared that labelling should be restricted to important declarations only:

- (a) in order not to have to print too great a number of details on the label, particularly in countries where printing in more than one language was required,
- (b) as the consumer was well able to decide which products to buy from the labelling information required by this standard,
- (c) as the acceptance of a standard under the procedure of the Code of Principles would allow a country to prescribe more stringent requirements under national legislation.

46. The Committee concluded that it was not possible to reach an agreement on this matter and by 12 to 9 votes with 2 abstentions decided not to make a declaration of a complete list of ingredients mandatory in Standard A.8(c).

47. The delegations of Australia, Canada, New Zealand, United Kingdom and U.S.A. asked that their opposition to the decision should be placed on record as in their view it was not in accordance with Article 3 of the Code of Principles, as amplified by the note on Article 3 which referred to "cheese with added foods" (which were covered not only by this standard but also by Standard A.8(b)). Article 3 required that "the label shall indicate the milk or milk product used as well as the other essential constituents". In this view, this requirement would need a full declaration of ingredients. They pointed out that the Code had been accepted by a large number of governments and that it was wrong for its application to be overturned by a vote on a narrow majority. The Danish

delegation stated that the partial declaration of important ingredients required by this standard was not contrary to Article 3 of the Code of Principles.

The Netherlands delegation asked for the following statement to be put on record:

In the case of composite products mentioned in Article 3 of the Code of Principles for which a standard has been elaborated, the Netherlands delegation considered that the labelling requirements as contained in that Article did not apply. In this case, the provisions of the Recommended General Standard for the Labelling of Pre-packaged Foods contained in section 3.2(a) (i) and (iii) applied. "Sweetened condensed milk" and "ice-cream" were examples.

48. The delegation of Switzerland then proposed the insertion of a provision which would require all ingredients to be declared on the label except those listed under paragraphs 2, 4.1, 4.2 and 4.3.

49. A number of delegations which had opposed the decision not to have a mandatory complete list of ingredients, as recorded above (paragraph 46), decided not to oppose the Swiss proposal as it would at least provide for more information on the label.

50. The proposal of the delegation of Switzerland that 7.2.2 read as follows:

"All ingredients used should be declared on the label with the exception of those listed under paragraphs 2, 4.1, 4.2 and 4.3"

was then agreed to by the Committee and the following countries reserved their position:

- (1) France - a general reservation.
- (2) Federal Republic of Germany - a reservation because the requirements of their legislation were the opposite of those in the Swiss proposal.
- (3) Poland - a reservation as they preferred, as an alternative to full declaration, the original text of the standard, including the retention of paragraph 7.2.2.
- (4) Netherlands - a reservation because they preferred the original text with the deletion of 7.2.2.
- (5) Algeria - a reservation as they preferred full declaration.

7.2.4 Paragraphs 7.2.4 and 7.2.5 shall be edited as foreseen in
7.2.5 Standard A.8(a). (See paragraph 41 of this Report).

51. The Committee decided that the Draft General Standards A.8(a), A.8(b) and A.8(c) as amended should be sent to Governments for acceptance at Step 7, after the additive and labelling provisions of the standards had been put into the Codex format and had been endorsed. The texts of the standards with the amendments listed above are contained in Appendices IV A to IV C to this Report.

INTERNATIONAL INDIVIDUAL CHEESE STANDARDS
- INTERNATIONAL AGREEMENTS -

52. The delegation of the U.S.A. introduced document MDS 70/8(a) containing a "Suggested solution to the problem of developing international individual cheese standards affected by certain international agreements". The delegation of Italy and the President of the Stresa Convention Council informed the Committee that the Council at its last meeting had proposed to the Government of Italy to consider calling a meeting of

government experts in order to seek the most appropriate solution as regards the labelling of cheeses including the denominations and 'appellations d'origine'. The Committee asked to receive a report on the outcome of the meeting referred to by the President of the Stresa Convention. The delegation of the U.S.A. pointed out that the negotiations between the Italian and the U.S. Governments concerning certain cheese varieties were being continued. The delegation of Italy submitted a statement to the Committee which is contained in Appendix VI to this Report. Several delegations expressed their interest in the U.S. document and the Committee agreed that it be included in the Report of the Session for comments by governments and that the discussion on the cheeses in question be postponed. The document is contained in Appendix V to this Report.

Blue Stilton

53. The Committee agreed to postpone a decision as to the standard for Blue Stilton until next year and noted that the Stilton Cheesemakers Association had filed applications in six countries for certification marks (Australia, Finland, France, Federal Republic of Germany, Italy and New Zealand).

DRAFT STANDARD FOR YOGHURT

54. The Committee briefly considered a first draft of a standard for yoghurt which had been prepared by the Secretariat in accordance with the request of the Committee to proceed with the elaboration of standards for the main types of fermented milk, notably yoghurt.

55. It was decided that the draft standard as contained in document MDS 70/14 should be sent to governments for comment at Step 3 of the Procedure for the Elaboration of International Standards for Milk Products. The attention of governments should be drawn more particularly to the following points which were mentioned during the brief consideration of the draft standard:

1. Definition
 - Deletion of reference to specific microorganisms
 - Establishment of a separate standard for flavoured yoghurt
2. Essential Composition and Quality Factors
 - The minimum milk solids non-fat content
 - Provisions for three different fat levels
 - Substitution of the term "non-fat yoghurt" by a more appropriate term
 - Appropriate compositional provisions controlling the addition of flavouring substances (including foods) in 'flavoured yoghurt'.

IDF/ISO/AOAC COOPERATION IN THE FIELD OF METHODS OF ANALYSIS AND SAMPLING FOR MILK AND MILK PRODUCTS

56. The Committee approved the report of the meeting of representatives of the three organizations which had been held immediately prior to the 13th session of the Committee and agreed to send Standard B.11 "Determination of Dry Matter Content in Whey Cheese (Reference Method)" to governments for acceptance at Step (h) of the Procedure for 'Elaborating and Publishing Methods of Sampling and Analysis. The text of the Standard is given in Appendix IX to this Report.

Ghee

57. The Secretariat briefly introduced document MDS 70/16 -Information from governments on their national legislation as regards Ghee. The delegate of IDF informed the Committee that a standard was at an advanced stage of drafting and that the paper would be presented in Melbourne later this year. The Committee decided to send document MDS 70/16 to IDF for consideration in the preparation of the standard. IDF would thus present the draft standard at the next Committee meeting. It was generally agreed that it would be desirable to have a standard for ghee.

REVISED STANDARD FOR EVAPORATED MILK - A.3

58. The Committee heard a résumé from the Chairman on government comments raising the figure in the provision for minimum milk fat and minimum total solids contents in Standard A.3. It appeared that the majority of those who expressed their views were in favour of the change and that among those countries at present against the measure there were some whose negative decision was considered to have only a temporary character.

59. As the existing standard had been accepted by 45 governments, the Committee agreed that the number of countries in favour of the proposed change was comparatively small. It was therefore decided to send the standard to governments for comments at Step 5, with revisions in the following sections in relation to document MDS 70/5, Standard No. A.3:

- (i) 2. Essential Composition and Quality Factors
 - 2.1.1 Minimum milk fat content 7.8% m/m
 - 2.1.2 Minimum milk solids content 25.9% m/m
- (ii) 4. Labelling (see paragraph 19 of this Report)
 - 4.2 Net contents to read:
 - 4.2.1 "The net contents shall be declared by weight or volume in either ..."

60. Regarding the declaration of the net content of the product, the delegations of the United Kingdom and Denmark supported the view that declaring the milk equivalent would suffice too. Other delegations pointed out that a milk equivalent depended on an exact international compositional definition of milk otherwise the amount stated as the reconstitution quantity would not be on a precise basis.

61. The Committee briefly considered a proposal for including a provision for "partly skimmed" evaporated milk in the standard which might help some governments who had been unable to accept the minimum fat content laid down in the present standard and also because such a product had good qualities for certain usages.

62. The delegation of the U.S.A. pointed out that in the definition of the product no mention was made of standardization which was a common practice. It was the consensus of the Committee that this was covered by the term of Article 1 of the Code of Principles and Decision No. 5 which permit standardization. With regard to Decision No. 5 which, it had been agreed, should be sent to governments for adoption, the U.K. delegation emphasized the necessity to draw the attention of governments to apply this decision, when adopting it, to the various compositional standards they had already accepted. (See also paragraph 28 of this Report).

63. The Secretariat informed the Committee on the procedure regarding the acceptance of revised standards. The new standard will become operative:

- (i) as far as governments are concerned, when the national legislation is changed;
- (ii) as far as the Code of Principles is concerned, the moment the Committee decides to print the standards at Step 8 of the Procedure.

Other Business

64. The Committee was informed by the Secretariat that the Sixth Seminar on Food and Drug Control for Central America and Panama had discussed a request from the Government of Switzerland to the countries of Central America to prohibit the use of the denomination "queso tipo suizo" (Swiss-type cheese) applied to cheese of local production and similar to Swiss cheeses. The Seminar discussed, in addition to that particular subject, the general practice of using the description "type" when applied to certain food products and beverages.

65. Before advising their respective governments on the appropriate action to be taken in response to the request of the Swiss Government, the delegates to the Seminar decided to seek the opinion of the Codex Alimentarius on this matter and specifically whether the description "type" when applied to certain products had been introduced in any of the draft standards of the Codex, and if not, whether such a practice could nevertheless be considered admissible.

66. The Committee noted that the General Standard for the Labelling of Prepackaged Foods, which had been sent to governments for acceptance, contained under the section "General Principles" a statement prohibiting any labelling "in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect", and that Article 5 of the Code of Principles prohibited label declarations, "in a manner likely to mislead the purchaser and/or consumer as to the true nature of the composition of the product as a whole". After an exchange of opinions, the Committee concluded that the question should be put on the agenda for the next session of the Committee and be considered in the context of the proposed revision of the General Standard for Cheese, A.6, to include group classifications for cheeses.

67. The preliminary opinion of the Committee, which should not be construed to be based on a thorough evaluation of all the issues involved in labelling a cheese "Swiss-type", was that as there was no definition for "Swiss-type" in the Code of Principles, in the General Standard for Cheese A.6, nor in any international individual cheese standard, the use of the term "Swiss-type" could be misleading. It would therefore be necessary for the Committee to be in possession of all the facts of circumstances concerning the use of this term before any firm opinion could be given.

68. The Secretariat was requested to obtain further information on this matter before the next session of the Committee. The Committee would then be prepared to examine this question as a general issue as well as in any particular circumstances.

Processed Infant Foods, Imitation Milks and the Role of the Protein Advisory Group (PAG)

The position of the Milk Committee with regard to old and new Product's of mixed origin

69. The delegation of the Netherlands pointed out the necessity for the Committee to keep abreast with technological developments and changes in consumer preferences.

They referred to document MDS 70/19 and expressed the view that in this connection the Committee would have to study the necessity of broadening the scope of the Code of Principles. It was decided to include Dr. Th. C.J.M. Rijssenbeek's paper in the Report for comments by governments and for consideration at the next meeting of the Committee.

70. The processed infant foods and imitation milks paper contained in document MDS 70/19 was introduced by Dr. G.D. Kapsiotis. Special emphasis was laid on the importance of the development of protein rich foods, for, growing children, containing milk for which the PAG was to draft guidelines based on expert opinion regarding microbiological and compositional requirements. A special paper on this matter would be prepared for the next meeting of the Committee. The Committee noted that the Codex Committee on Foods for Special Dietary Uses was elaborating standards for these products and would be taking into account the expert advice and proposed guidelines of the PAG.

Items deferred to the next session of the Committee

71. The Committee agreed that the items covered by documents

MDS 70/8(a) The problem of developing international individual cheese standards affected by certain international agreements. Suggestion by the delegation of the United States to solve this problem.

MDS 70/8(b) Decision as to the future of the Standard for Blue Stilton.

MDS 70/9(a) Consideration of Draft Standards at Step 5 of the Procedure for the Elaboration of International Individual Cheese Standards: Esrom, Maribo, Fynbo, Adelost, Blue Cheese, Edelpilzkäse, Mycella, Normanna.

MDS 70/9(a) I. Food Additives in Milk and Milk Products
Addendum II. Draft of a Definition for (Rennet and) Other Suitable Coagulating Enzymes.

MDS 70/9(b) IDF Report on Draft Standards at Step 3 of the above procedure: Cream Cheese, Gorgonzola, Jarlsberg, Parmesan, Romano, Romadur, Dalost (Grevé) Ekte Geitost, Nøkkelost, Prästost;-Münster.

MDS 70/9(c) List of Priorities
and

MDS 70/12 Consideration of the Provisional Standards for Cream A-9 and for High-Fat Milk Powder, 'Half'-Cream Powder and Cream Powder A-10 at Step 6 of the above Procedure..

which due to lack of time could not be considered, be put on the agenda for the next session of the Committee

IDF/ISO/AOAC COOPERATION IN THE FIELD OF METHODS OF SAMPLING AND ANALYSIS

72. Representatives of IDF, ISO and AOAC met in Rome on 12 June 1970 to discuss analytical standards required in connection with the Code of Principles concerning Milk and Milk Products.

Present:

Dr. R.W. Weik (Chairman)	AOAC
Dr. J.G. van Ginkel	ISO
Dr. S. Boelsma	ISO
Prof. J. Casalis	IDF
Mr. P.F.J. Staal	IDF
Mr. Floyd E. Fenton	Chairman of the Committee of Government Experts
Dr. F. Winkelmann	FAO
Mr. W. de Haas	FAO

The discussions, the results of which are given below, were also partially followed by Sir Richard Trehane, President of IDF and by Mr. G.O. Kermode, Chief of the FAO/WHO Food Standards Branch.

73. Procedure of Cooperation between the 3 Organizations

Final agreement was reached on the text of this procedure, which is given in paragraph 87 for the information of the Committee. Reference is made in this text to the corresponding steps (c) to (f) of the FAO/WHO Procedure for elaborating and publishing methods of sampling and analysis.

74. Determination of Water, Solids-not-fat and Fat Contents of Butter on One Test Portion

Following a meeting, in May 1970, of the joint IDF/ISO/AOAC Group dealing with this subject, it was concluded that the principle of this method should be reconsidered, in the light of additional comments from the AOAC. It was felt that, in the meantime, progress could be made with the elaboration by the above Group, of separate standards for the determination of:

- fat in butter
- moisture in butter

and it is likely that two such standards will be submitted to the Committee at its Session in 1971, at step (c) of the FAO/WHO Procedure for elaborating and publishing methods of sampling and analysis.

75. Determination of fat in Whey Cheese

The Röse-Gottlieb method adopted for the IDF draft standard was recently challenged and views were expressed that the SBR method would be preferable for whey cheese. This matter is at present under consideration.

76. Determination of Dry Matter in Whey Cheese

Agreement was reached on the text of a method which is now submitted to the Committee (see Appendix IX) at step (f) of the above Procedure.

77. Determination of Fat in Cream

It is expected that a jointly agreed draft standard will be submitted to the Committee at its Session in 1971, at step (c) of the above Procedure.

78. Determination of nitrate in Cheese

It is planned to hold in the near future, a meeting of a joint IDF/ISO/AOAC Group which will consider a basic document prepared by ISO on this subject. Progress will be reported to the 1971 Session of the Committee.

79. Determination of

- Phosphorus in cheese and processed cheese products
- Citric acid in processed cheese products
- Sucrose in sweetened condensed milk

It is expected that a jointly agreed final version for the above 3 determinations will be submitted to the Committee at its 1971 session, at step (f) of the above Procedure.

80. Determination of water in Milk Products

As the 3 organizations already in the past shared the view that agreement on conventional methods for the determination of moisture in milk and milk products - even for a single product - could hardly be achieved, a joint IDF/ISO/AOAC Group was created to study other, less empiric, methods (such as the Karl Fischer method). Priority should be given to the following 3 commodities in the order below:

- dried milk
- cheese
- butter-oil

Note:

In the context of this work, the above Group will also consider the merits of the oven method for the determination of dry matter in cheese and processed cheese, to be used as a routine method.

81. Determination of fat in Sweetened Condensed Milk

In view of the difficulties encountered with some sweetened condensed milks, due to gel formation in the presence of diethyl ether used for the extraction, and in accordance with the results of the investigations made in this connection, it is recommended to the Committee that the following modification should be introduced in Standard B.7 (given in Appendix IV-C of the Report of the 10th Session):

- clause 7.3.2 to read:

"Stir the prepared sample and immediately weigh, to the nearest 0.001 g, directly in, or by difference into, the extraction apparatus (5.2) about 4 g of evaporated milk or 2 - 2.5 g of sweetened condensed milk. Add water up to a volume of 10.5 ml and shake gently with slight warming (40 - 50°C) until the product is completely dispersed. Cool, for example in running water."

Reference may also be made to the IDF/ISO/AOAC report in the Report of the 10th Session of the Committee, paragraph 43, iii).

82. Determination of Iodine Value of Fat from Butter

High priority was not accorded to this item, on which further work is proceeding in AOAC.

83. Numerical Selection of Samples

A joint IDF/ISO/AOAC Group is working on this subject.

84. Other methods of chemical analysis

The 3 organizations are also working on a number of methods not - or not yet - requested under the Code, such as:

- detection of foreign fats in milk fat
- determination of phosphatase in milk and dried milk
- determination of chloride in cheese.

85. Methods of bacteriological analysis

The representatives of the 3 organizations agreed to deal as a matter of priority, with the elaboration of methods for the:

- colony count in dried milk
- coliform count in milk and milk products

in accordance with the views expressed by the Committee at its 10th Session (see Report paragraph 39 h)).

86. Date and place of next meeting

It was agreed that the next meeting of representatives of the 3 organizations should be held in Rome, immediately prior to the 14th Session of the Committee.

87. The meeting agreed on the following basic practical procedure of cooperation between IDF/ISO/AOAC, as related to standards required under the Code of Principles (see also paragraph 73 of this Report):

Step 1) Creation of joint Groups of Experts

- 1.1 When the decision has been made to deal with a method required for the Code of Principles (such a decision could be taken on the occasion of the yearly meeting in Rome of the representatives of IDF/ISO/AOAC) a joint IDF/ISO/AOAC Group is created with representatives from the three organizations in order to deal with the elaboration of a suitable method. AOAC contributions are likely to be mostly by correspondence.
- 1.2 In IDF, the appointment of members to a Group of Experts normally occurs during the meeting of a Commission when a list of countries is set up where the National Committees will be entitled to appoint members. However, it was decided that, in order not to delay the IDF/ISO/AOAC work, the Permanent Committee of Commission E would be entitled, in connection with the creation of joint IDF/ISO/AOAC Groups, to decide on the list of National Committees which would be invited to appoint IDF members on these Groups.

Step 2) Elaboration of a first draft

2. The joint groups are expected to agree on the principle of a method and, on this basis, to elaborate a first draft.

Step 3) Submission of 1st draft to constituents of the 3 organizations and to FAO/WHO Government's

- 3.1 The first draft mentioned under step 2) above, is submitted simultaneously to the constituents of the three organizations and to the FAO/WHO Secretariat, for comments.

For IDF this implies that approval of this first draft by Commission E will not be necessary and the draft will be sent directly by the IDF General Secretariat to the IDF National Committees (questionnaire).

For ISO, this means that this first draft will be sent to members of ISO/TC 34/SC 5 (and to TC 34 members as the case may be).

For AOAC, this means that the draft will be submitted to the appropriate referee.

For the FAO/WHO Secretariat, this means that the draft standard will be submitted to Governments for comments (Steps (c) and (d)).

- 3.2 In circulating this first draft, it should be mentioned in an appropriate manner that the document is the result of consultations between the experts of the 3 organizations.

Step 4) Consideration of comments and elaboration of second draft

4. Comments from National Committees (IDF), from ISO/TC 34/SC 5 (and TC 34 members as the case may be), from AOAC and from FAO/WHO Governments will be collated at the IDF General Secretariat in Brussels, at the ISO in Leiden, at the FAO in Rome and at AOAC in Washington respectively and a factual report in English setting out these comments will be prepared in each of these 4 cities. These reports will be sent to the joint groups for their consideration. The joint Groups will elaborate on this basis a second draft, if necessary. (Step (e) of the Procedure).

Step 5) Treatment of second draft

5. The second draft prepared at step 4) above, will be submitted simultaneously to the 3 organizations for acceptance: in the case of IDF, to the next meeting of Commission E; in the case of ISO, to ISO member bodies (including a separate vote of TC 34 members, as the case may be); and in the case of AOAC to the next meeting of the Association.

In all cases, all efforts should be made to obtain approval of the Commission, of the member bodies and the Association respectively.

Step 6) Final approval for publication

6. The Permanent Committee of Commission E (IDF) SC 5 Secretariat and the Executive Director or General Referee AOAC can approve editorial amendments and give final approval for publication of the document.
- 7.1 After step 6), the final stage is reached when the method should be eligible for publication - if possible simultaneous-ly - by IDF/ISO/AOAC and for submittance to the FAO/WHO Committee, at step f) of the FAO/WHO Procedure.
- 7.2 It is recommended that each organization, when publishing the standard, should make appropriate reference to the publication of this same standard by the other organizations.

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LISTA DE PARTICIPANTES

- * The Heads of Delegations are listed first; Alternates, Advisers, and Consultants are listed in alphabetical order.
Les chefs de delegations figurent en tête et les suppléants, conseillers et consultants sont énumérés par ordre alphabétique.
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* Chairman of the Committee
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PROCEDURE FOR THE ELABORATION OF*
MILK AND MILK PRODUCT STANDARDS

- *) This Procedure also serves as "Procedure for the Revision of Standards" with the following amendments,
Steps 1 and 2 are replaced by a decision of the Committee to consider an amendment of substance and to deal with it at Step 3.
It is understood that Steps 5 and 6 can be omitted in accordance with the provision contained in Footnote ¹
(See Report of the Eleventh Session, paragraphs 45 and 46).

STEP 1:

The Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products decides on the elaboration of an international standard, collects information from the governments concerned on their national standards and other relative data and forwards copies of this information to the International Dairy Federation for the development of the first draft of an international standard.

STEP 2:

The IDF prepares a draft standard taking into account any information supplied by Member Governments or otherwise available. A report, accompanied by the draft standard, is sent to the Committee's Secretariat by IDF for distribution to Member States of FAO and WHO as a working paper for the next session of the Committee.

STEP 3:

The Committee's conclusions on the draft standard together with the draft standard as may be amended by the Committee, are published in the report of the session and are sent by the Secretariat to Member States of FAO and WHO for comment.

STEP 4:

The Committee considers the draft standard in the light of government comments and amends or revises the draft standard, if appropriate.

STEP 5: ¹

The draft standard as amended is sent out to governments for further comments.

STEP 6: ¹

The Committee further considers the draft standard in the light of government comments and adopts the final text as a recommended standard.

¹ It shall be open to the Committee to authorize the omission of steps 5 and 6 of the Procedure if it considers, without dissent, that the completion of the standard is entirely uncontroversial and that the standard has already proved to be generally agreeable to the Committee.

STEP 7:

The recommended standard is submitted by the Secretariat to governments for acceptance.

STEP 8:

The recommended standard is published as a standard in the Code of Principles concerning Milk and Milk Products when the Committee determines that it is appropriate to do so in the light of the acceptances received.

STEP 9:

The recommended standard is published as a standard in the Codex Alimentarius when the Codex Alimentarius Commission determines that it is appropriate to do so in the light of the acceptances received.

AMENDED REDRAFTS OF STANDARDS A-1 TO A-5 AND A-7 AND OF DRAFT STANDARDS A-9 AND A-10 AT STEP 5 OF THE COMMITTEE'S PROCEDURE

IMPORTANT NOTE

The amended redrafts of standards A-1 to A-5 and A-7 do not contain amendments other than those agreed to by the Committee at its Thirteenth Session as regards the food additive and the labelling sections, except that the terms "butterfat" and "anhydrous butterfat" were deleted from standard A-2 and that the figures for the minimum milk fat and the minimum milk solids content in standard A-3 were changed to 7.8% m/m and 25.9% m/m respectively. These two changes were agreed to by the Committee as a result of the discussion held at the Thirteenth Session and previous sessions of the Committee.

In the case of amendments constituting a deletion of sections or parts of sections from the texts contained in Document MDS 70/5, November 1969, the words concerned were put in square brackets. Additions to, or changes of wording in the texts contained in Document MDS 70/5 are underlined and marked in the margin.

In addition to commenting specifically on the food additives and labelling sections, governments were invited to comment also on the proposed changes to standards A-1 to A-5 and A-7 listed in paragraphs 24 and 58 of this Report.

STANDARD FOR BUTTER AND WHEY BUTTER

1. DEFINITIONS

- 1.1 Butter is a fatty product exclusively derived from milk.
- 1.2 Whey butter is a fatty product derived from whey containing no other fat than milkfat.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

- 2.1 Minimum milkfat content: 80% m/m
- 2.2 Maximum milk solids-not-fat content: 2% m/m
- 2.3 Maximum water content: 16% m/m. If the water content according to national legislation may exceed 16% m/m, then it must not exceed 18% m/m and be declared on the label in accordance with section 4.1.3.
- 2.4 Additions
- 2.4.1 Sodium chloride
- 2.4.2 Cultures of harmless lactic acid producing bacteria

3. FOOD ADDITIVES

3.1	<u>Food Colors</u>		<u>Maximum level</u>
3.1.1	Annatto	1)	Not limited
3.1.2	Carotene		Not limited
3.1.3	Curcumin	1)	Not limited
3.2	<u>Neutralizing Salts</u>	<u>Use</u>	<u>Maximum level</u>
3.2.1	Sodium orthophosphate	The addition of these salts is restricted for the PH adjustment of cream for butter making and for direct use in salted butter	0.2% m/m singly or in combination <u>expressed as anhydrous substances</u>
3.2.2	Sodium carbonate		
3.2.3	Sodium bicarbonate		
3.2.4	Sodium hydroxyde		
3.2.5	Calcium hydroxyde		

1) Temporarily endorsed by the Codex Committee on Food Additives (CCFA)

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

- 4.1.1 All products designated "butter" or "whey butter" must conform to the standard and products not conforming to the standard may not be so designated.
- 4.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the

animal or animals from which the milk has been derived shall be inserted immediately before or after the designation.

4.1.3 Butter or whey butter intended for export having a maximum water content of more than 16 % m/m but less than 18 % m/m shall bear the following declaration on the label: "contains not more than 18 percent of water".

4.1.4 Whey butter intended for export must be designated as "whey butter".

4.1.5 Butter may be labelled as to whether it is salted or unsalted according to national legislation.

4.2 Net Contents

4.2.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

4.3 Name and Address

4.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

4.4 Country of Origin (Manufacture)

4.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

4.4.2 Where a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to the country of origin for the purpose of labelling.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", paragraphs 2 and 6.

5.2 Determination of the acid value: according to FAO/WHO Standard B-4, "Determination of the Acid Value of Fat from Butter".

5.3 Determination of the refractive index: according to FAO/WHO Standard B-5, "Determination of the Refractive Index of Fat from Butter".

5.4 Determination of the salt content: according to FAO/WHO Standard B-8, "Determination of the Salt (Sodium Chloride) Content of Butter".

(5.5 Determination of water, solids-not-fat and fat content: according to FAO/WHO Standard B-9, "Determination of water, solids-not-fat and fat contents of butter on one test portion". (Method being developed).)

APPENDIX III-B

STANDARD NO. A-2

STANDARD
FOR
(i) BUTTEROIL
AND

(ii) ANHYDROUS BUTTEROIL AND ANHYDROUS MILKFAT

1. DEFINITION

- 1.1 Butteroil, Anhydrous Butteroil and Anhydrous Milkfat are products exclusively obtained from butter or cream and resulting from the removal of practically the entire water and solids-not-fat content.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Butteroil

2.1.1 Minimum milkfat content: 99,3 % m/m

2.1.2 Maximum water content: 0,5 % m/m

2.2 Anhydrous Butteroil and Anhydrous Milkfat

2.2.1 Minimum milkfat content: 99,6 % m/m

2.2.2 Maximum water content: less than 0,2 % m/m

3. FOOD ADDITIVES

3.1 Antioxidants

Maximum level

- 3.1.1 Any combination of propyl, octyl and dodecyl gallates, with butylated hydroxyanisole (BHA) or butylated hydroxytoluene (BHT) or both in products not intended for direct consumption nor for use in recombined milk or recombined milk products. 200 mg/kg, but gallateds not to exceed 100 mg/kg

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

- 4.1.1 All products designated "Butteroil" must conform to the standard and products not conforming to the standard may not be so designated.
- 4.1.2 Only products described under Section 1.1 and complying with the requirements of Section 2.2 may be designated "Anhydrous Butteroil" or "Anhydrous Milkfat".
- 4.1.3 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the

animal or animals from which the milk has been derived shall be inserted immediately before or after the designation.

4.2 List of Ingredients

4.2.1 The presence of antioxidants shall be declared on the label and the class title "Antioxidant(s)" may be used.

4.3 Net Contents

4.3.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

4.4 Name and Address

4.4.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor, shall be declared.

4.5 Country of Origin (Manufacture)

4.5.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products", paragraph 2.

5.2 Determination of acid value: according to FAO/WHO Standard B.4 "Determination of the Acid Value of Pat from Butter".

5.3 Determination of refractive index: according to FAO/WHO Standard B.5 "Determination of the Refractive Index of Pat from Butter".

STANDARD
FOR
EVAPORATED MILK
AND
EVAPORATED SKIMMED MILK

1. DEFINITIONS

- 1.1 Evaporated milk is a liquid product, obtained by the partial removal of water only from milk.
- 1.2 Evaporated skimmed milk is a liquid product, obtained by the partial removal of water only from skimmed milk.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

- 2.1 Evaporated milk
- | | |
|------------------------------------|-------------------|
| 2.1.1 Minimum milkfat content: | 7.8 [7.5] % m/m |
| 2.1.2 Minimum milk solids content: | 25.9 [25.0] % m/m |
- 2.2 Evaporated skimmed milk
- | | |
|-------------------------------------|------------|
| 2.2.1 Minimum milk solids contents: | 20.0 % m/m |
|-------------------------------------|------------|

3. FOOD ADDITIVES

- 3.1 Stabilizers Maximum level
- 3.1.1 Sodium and calcium salts of:
- | | |
|---|--|
| hydrochloric acid | 0.2 % m/m singly
or in combination
expressed as
anhydrous
substances |
| citric acid | |
| carbonic acid | |
| orthophosphoric acid | |
| polyphosphoric acid
(as linear phosphate with a degree of
polymerisation up to 6 units) | |

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

- 4.1.1 All products designated (a) "Evaporated milk" or by the following synonyms: "Evaporated whole milk", "Evaporated full cream milk", "Unsweetened condensed whole milk", and "Unsweetened full cream condensed milk", and (b) "Evaporated skimmed milk", or by the synonym "Unsweetened condensed skimmed milk", must conform to the standard and products not conforming to the standard may not be so designated.

4.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived shall be inserted immediately before or after the designation.

4.2 Net Contents

4.2.1 The net contents shall be declared by weight or volume in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

4.3 Name and Address

4.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor, shall be declared.

4.4 Country of Origin (Manufacture)

4.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraphs 2 and 4.

5.2 Determination of fat content: according to FAO/WHO Standard B.7, "Determination of the Fat Content of Evaporated Milks and of Sweetened Condensed Milks".

APPENDIX III-D

STANDARD NO. A-4

STANDARD
FOR
SWEETENED CONDENSED MILK
AND
SKIMMED SWEETENED CONDENSED MILK

1. DEFINITIONS

- 1.1 Sweetened condensed milk is a product obtained by the partial removal of water only from milk, with the addition of sugars.
- 1.2 Skimmed sweetened condensed milk is a product obtained by the partial removal of water only from skimmed milk with the addition of sugars.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

- 2.1 Sweetened condensed milk
- | | |
|------------------------------------|-----------|
| 2.1.1 Minimum milkfat content: | 8.0% m/m |
| 2.1.2 Minimum milk solids content: | 28.0% m/m |
- 2.2 Skimmed sweetened condensed milk
- | | |
|-------------------------------------|-----------|
| 2.2.1 Minimum milk solids contents: | 24.0% m/m |
|-------------------------------------|-----------|

3. FOOD ADDITIVES

- 3.1 Stabilizers Maximum level
- 3.1.1 Sodium and calcium salts of:
- | | |
|----------------------|--|
| hydrochloric acid | 0.2 % m/m singly or in combination expressed as anhydrous substances |
| citric acid | |
| carbonic acid | |
| orthophosphoric acid | |
| polyphosphoric acid | |
- (as linear phosphate with a degree of polymerisation up to 6 units)

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

- 4.1.1 All products designated (a) "Sweetened condensed milk" or by the following synonyms: "Sweetened condensed whole milk" and "Sweetened full cream condensed milk", and (b) "Skimmed sweetened condensed milk" or by the following synonyms: "Machine skimmed sweetened condensed milk" and "Sweetened condensed skimmed milk" must conform to the standard and products not conforming to the standard may not be so designated.

- 4.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived shall be inserted immediately before or after the designation.
- 4.1.3 When sugars other than sucrose are used, either alone or together with sucrose, the name and the percentage by weight of each sugar, including sucrose, shall be declared on the label.

4.2 Net Contents

- 4.2.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

4.3 Name and Address

- 4.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor, shall be declared.

4.4 Country of Origin (Manufacture)

- 4.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

5. METHODS OF SAMPLING AND ANALYSIS

- 5.1 Sampling: according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products", paragraphs 2 and 4.
- 5.2 Determination of fat content: according to FAO/WHO Standard B.7 "Determination of the Fat Content of Evaporated Milks and of Sweetened Condensed Milks".
- (5.3 Determination of sucrose content: according to FAO/WHO Standard B.14 "Polarimetric Determination of the Sucrose Content of Sweetened Condensed Milk" (method being developed).)

APPENDIX III-E

STANDARD NO. A-5

STANDARD
FOR
WHOLE MILK POWDER
PARTLY SKIMMED MILK POWDER
AND
SKIMMED MILK POWDER

1. SCOPE

This standard applies exclusively to dried milk products as defined, having a fat content of not more than 40% m/m.

2. DEFINITIONS

Milk powder is a product obtained by the removal of water only from milk, partly skimmed milk or skimmed milk.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Whole milk powder

3.1.1 Minimum milkfat content:	26% m/m
3.1.2 Maximum milkfat content:	less than 40% m/m
3.1.3 Maximum water content:	5% m/m

3.2 Partly skimmed milk powder

3.2.1 Minimum milkfat content:	more than 1.5% m/m
3.2.2 Maximum milkfat content:	less than 26% m/m
3.2.3 Maximum water content:	5% m/m

3.3 Skimmed milk powder

3.3.1 Maximum milkfat content:	1.5% m/m
3.3.2 Maximum water content:	5% m/m

4. FOOD ADDITIVES

4.1 Stabilizers

Maximum level

4.1.1 Sodium and calcium salts of:

hydrochloric acid	0.5% m/m singly or in combination expressed as anhydrous substances
citric acid	
carbonic acid	
orthophosphoric acid	
polyphosphoric acid (as linear phosphate with a degree of polymerisation up to 6 units)	

5. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

5.1 The Name of the Food

5.1.1 All products designated (a) "Whole milk powder" or by the following synonyms: "Dried full cream milk", "Full cream milk powder", "Dry whole milk", "Milk powder" and "Dried milk", (b) "Partly skimmed milk powder" or by the synonym "Partly skimmed dried milk", and (c) "Skimmed milk powder" or by the following synonyms: "Non-fat dry milk" and "Dried skimmed milk" must conform to the standard and products not conforming to the standard may not be so designated.

5.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived shall be inserted immediately before or after the designation.

5.1.3 The percentage by weight of milkfat content in partly skimmed milk powder shall be declared on the label.

5.1.4 The fat content of whole milk powder, when declared, shall be expressed as a percentage by weight of the final product.

5.2 Net Contents

5.2.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

5.3 Name and Address

5.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor, shall be declared.

5.4 Country of Origin (Manufacture)

5.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

6. METHODS OF SAMPLING AND ANALYSIS

6.1 Sampling: according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products", paragraphs 2 and 5.

6.2 Determination of fat content: according to FAO/WHO Standard B.2 "Determination of the Fat Content of Dried Milk".

APPENDIX III-F

STANDARD NO. A-7

GENERAL STANDARD
FOR
WHEY CHEESES

1. SCOPE

This standard does not apply to whey cheeses made from sheep's milk whey.

2. DEFINITIONS

2.1 Whey cheeses are the products obtained by the concentration of whey and the moulding of the concentrated whey, with or without the addition of milk and milk fat.

2.2 The dry matter of the whey cheeses includes the water of crystallization of lactose.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Creamed whey cheese

3.1.1 Minimum milkfat content: 33% m/m calculated in the dry matter

3.2 Whey cheese

3.2.1 Minimum milkfat content: 10% m/m calculated in the dry matter

3.3 Skimmed whey cheese

3.3.1 Maximum milkfat content: less than 10% m/m calculated in the dry matter

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

4.1.1 All products designated as "Creamed whey cheese", "Whey cheese" or "Skimmed whey cheese" must conform to the standard and products not conforming to the standard may not be so designated.

4.1.2 Where milk and/or whey from milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived shall be inserted immediately before or after the designation.

4.1.3 The minimum fat content in the dry matter shall be declared on the label.

4.2 Net Contents

4.2.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

4.3 Name and Address

4.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

4.4 Country of Origin (Manufacture)

4.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

[4.5 Commercial Documents

4.5.1 Commercial documents relating to exported whey cheeses shall contain the information required in sections 4.3.1 and 4.4.1.]

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products".

(5.2 Determination of the fat content: according to FAO/WHO Standard B.10 "Determination of the Fat Content of Whey Cheeses" (method being developed).)

5.3 Determination of the dry matter: according to FAO/WHO Standard B.11 "Determination of Dry Matter in Whey Cheese".

DRAFT STANDARD
FOR
CREAM

1. SCOPE

This standard does not apply to [sterilized cream, reconstituted cream, recombined cream, whipping and whipped cream].

2. DEFINITION

Cream is the liquid milk product rich in fat separated from milk, which takes the form of an emulsion of the fat-in-water type.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Cream

3.1.1 Minimum milkfat content: 18% m/m

3.2 Half Cream

3.2.1 Minimum milkfat content: 10% m/m

3.2.2 Maximum milkfat content: less than 18% m/m

4. FOOD ADDITIVES

5. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

5.1 The Name of the Food

5.1.1 All products designated (a) "Cream" and (b) "Half Cream" or cream qualified by an appropriate alternative term in place of "Half" must conform to the standard and products not conforming to the standard may not be so designated.

5.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived shall be inserted immediately before or after the designation.

5.1.3 The percentage by weight of the milkfat content shall be declared on the label.

5.2 Net Contents

5.2.1 The net contents shall be declared by volume in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

5.3 Name and Address

5.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

5.4 Country of Origin (Manufacture)

5.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

6. METHODS OF SAMPLING AND ANALYSIS

6.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraph 3.

DRAFT STANDARD
FOR
CREAM POWDER
HALF CREAM POWDER
AND
HIGH FAT MILK POWDER

1. DEFINITION

- 1.1 Cream powder, half cream powder and high fat milk powder are the milk products obtained by the removal of water only from cream or high fat milk and containing not less than 65%, 50% or 40% of milkfat respectively in the product.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Cream powder

- 2.1.1 Minimum milkfat content: 65% m/m
2.1.2 Maximum water content: 5% m/m

2.2 Half cream powder

- 2.2.1 Minimum milkfat content: 50% m/m
2.2.2 Maximum milkfat content: less than 65% m/m
2.2.3 Maximum water content: 5% m/m

2.3 High fat milk powder

- 2.3.1 Minimum milkfat content: 40% m/m
2.3.2 Maximum milkfat content: less than 50% m/m
2.3.3 Maximum water content: 5% m/m

3. FOOD ADDITIVES

3.1 Stabilizers

Maximum level

3.1.1 Sodium and calcium salts of:

- | | |
|--|-----------------------|
| hydrochloric acid | |
| citric acid | 0.5% m/m singly or in |
| carbonic acid | combination |
| orthophosphoric acid | expressed as |
| polyphosphoric acid | anhydrous substances |
| (as linear phosphate with a degree of
polymerisation up to 6 units) | |

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

- 4.1.1 All products designated (a) "Cream powder", (b) "Half cream powder" or cream powder qualified by an appropriate alternative

term in place of "half" and (c) "High fat milk powder" must conform to the standard and products not conforming to the standard may not be so designated.

4.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived shall be inserted immediately before or after the designation.

4.1.3 The percentage by weight of the milkfat content shall be declared on the label.

4.2 Net Contents

4.2.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

4.3 Name and Address

4.3.1 The name and address of the manufacturer, packer, distributor, importer, or vendor, shall be declared.

4.4 Country of Origin (Manufacture)

4.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraphs 2 and 5.

RECOMMENDED GENERAL STANDARDS
FOR
PROCESS(ED) CHEESE PRODUCTS
SUBMITTED
TO
GOVERNMENTS
FOR ACCEPTANCE
AT STEP 7 OF THE COMMITTEE'S PROCEDURE

- A. GENERAL STANDARD FOR PROCESS(ED) CHEESE OR
..... PROCESS(ED) CHEESE - A-8(a)
- B. GENERAL STANDARD FOR "PROCESS(ED) CHEESE" AND "SPREADABLE
PROCESS(ED) CHEESE" - A-8(b)
- C. GENERAL STANDARD FOR PROCESS(ED) CHEESE PREPARATIONS
(PROCESS(ED) CHEESE FOOD AND PROCESS(ED) CHEESE SPREAD) - A-
8(c)

STANDARD-8(a)
at Step 7

RECOMMENDED GENERAL STANDARD
FOR
PROCESS(ED) _____ *CHEESE OR _____ *PROCESS(ED) CHEESE

"Fromage _____ *fondu" ou "Fromage fondu _____ *"

* Blank shall be filled in by(a) cheese variety name(s)

1. DEFINITION

1.1 Process(ed) _____ Cheese or _____ Process(ed) Cheese is made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, with or without the addition of foodstuffs in accordance with paragraph 2.

1.2 "Sugars" means any carbohydrate sweetening matter.

2. OPTIONAL INGREDIENTS

2.1 Cream, butter and butter-oil may be added in quantities to ensure compliance with the minimum fat requirements.

2.2 Salt (sodium chloride).

2.3 Vinegar within the limits specified in paragraph 3.1.1.

2.4 Spices and other vegetable seasonings in sufficient quantity to characterize the product.

2.5 For the purposes of flavouring the product, foods other than sugars, properly cooked or otherwise prepared, may be added in sufficient quantity to characterize the product provided these additions, calculated on the basis of dry matter, do not exceed one sixth of the weight of the total solids of the final product.

3. FOOD ADDITIVES

The following provisions in respect of food additives have been endorsed by the Codex Committee on Food Additives, unless otherwise indicated:

3.1 Necessary Food Additives

3.1.1 Emulsifiers	(2)	<u>Maximum level</u>
3.1.1.1 Sodium, sodium-aluminium, potassium and calcium salts of the mono-, di- and polyphosphoric acids		4 % m/m, singly or in combination calculated
3.1.1.2 Sodium, potassium and calcium salts of citric acid		as anhydrous substances, but mono-, di- and polyphosphates not to exceed 3 % m/m
3.1.1.3 Citric acid and/or phosphoric acid with sodium bicarbonate and/or calcium carbonate		

3.2 Optional Food Additives

3.2.1 Colours		<u>Maximum level</u>
Annatto	(1)	Not limited
Beta-carotene		"
Chlorophyll		"
Riboflavin		"
Oleoresin of paprika	(1)	"
Curcumine	(1)	"
3.2.2 Acidifiers		<u>Maximum level</u>
Citric acid		
Phosphoric acid	(2)	within the limits specified in 3.1.1
Acetic acid		
Lactic acid		
3.2.3 Preservatives		<u>Maximum level</u>
3.2.3.1 Either sorbic acid and its sodium and potassium salts, or	(2)	2000 mg/kg
Propionic acid and its sodium and calcium salts	(2)	3000 mg/kg
3.2.3.2 Nisin		100 mg/kg
3.2.4 Other Additives		<u>Maximum level</u>
3.2.4.1 Calcium chloride		within the limits specified in 3.1.1
Sodium bicarbonate and/or calcium carbonate		

(1) Temporarily endorsed by the Codex Committee on Food Additives (CCFA)

(2) Not (yet) endorsed by the CCFA

4. HEAT TREATMENT

During their manufacture products conforming to the definition of the standard shall be heated to a temperature of 70°C for 30 seconds, or any other equivalent or greater time/temperature combination.

5. COMPOSITION AND DESIGNATION

Process(ed) cheese, the designation of which includes one or more variety names:

- 5.1 shall contain only the varieties mentioned in the name, with the exception of Gruyère and Emmental which are interchangeable;
- 5.2 the fat and solid content of Process(ed) _____ Cheese or _____ Process(ed) Cheese shall be:
- (a) in accordance with the national legislation of the consuming country for Process(ed) _____ Cheese or _____ Process(ed) Cheese, if any such legislation exists;
 - (b) in the absence of such national legislation the minimum fat content in the dry matter shall be not less than that prescribed in the international individual cheese standard for that variety and in the case of two or more varieties, not less than that of the arithmetical average of the fat contents in dry matter prescribed in the standards concerned. The minimum solid contents shall be as shown in the following table with the exception of Process(ed) Gruyère, Emmental or Appenzeller cheese where the solid content shall be at least 50 % and in the case of Edam the solid content shall be at least 51 % and that of Gouda be at least 53 %.

<u>Milk fat in dry matter</u> (FDB)%	<u>Dry Matter %</u>
65	53
60	52
55	51
50	50
45	48
40	46
35	44
30	42
25	40
20	38
15	37
10	36
less than 10	34

6. LABELLING

The following provisions in respect of the labelling of the products are subject to endorsement by the Codex Committee on Food Labelling:

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

6.1 The Name of the Food

- 6.1.1 The name of a product made from a single variety and designated by a variety name shall be "Process(ed) _____ Cheese or _____ Processed Cheese", the blank being filled with the name of the variety of cheese used.
- 6.1.2 The name of a product made from two or more varieties of cheese shall be "Process(ed) _____ and _____ Cheese or _____

and _____ Process(ed) Cheese" in descending order of proportion.

6.1.3 In case the process(ed) cheese above includes spices or natural foodstuffs, according to paragraph 2.5 the name of the product shall be one applicable above followed by the term "with _____", the blank being filled with the common or usual name or names of the spices or natural foodstuffs used, in order of predominance by weight.

6.1.4 The milk fat content shall be declared on the label in multiples of 5 % (the figure used to be that of the 5 % multiple below the actual composition), except in those cases where process(ed) _____ cheese carries the name of a single variety of cheese covered by an international individual cheese standard.

6.2 List of Ingredients

6.2.1 The presence of preservatives permitted according to paragraph 3.2.3 shall be declared on the label and the class title "Preservative(s)" may be used.

6.3 Net Contents

6.3.1 The net contents, except on individual portions not intended for separate sale, shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

6.4 Name and Address

6.4.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared, except on individual portions not intended for separate sale, in which case the declaration may be replaced by a trademark or other indication of the manufacturer, or importer, or seller.

6.5 Country of Origin (Manufacture)

6.5.1 The name of the producing country shall be declared (for export only).

7. METHODS OF SAMPLING AND ANALYSIS

7.1 Sampling: according to FAO/WHO Standard B-1 "Sampling Methods for Milk and Milk Products", paragraphs 2 and 7.

7.2 Fat Content: according to FAO/WHO Standard B-3 "Determination of the Fat Content of Cheese and Processed Cheese Products".

RECOMMENDED GENERAL STANDARD
FOR
"PROCESS(ED) CHEESE" AND "SPREADABLE PROCESS(ED) CHEESE"
"Fromage fondu" et "Fromage fondu pour tartine"

1. DEFINITION

1.1 "Process(ed) cheese" and "spreadable process(ed) cheese" are made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, with or without the addition of milk components and/or other foodstuffs in accordance with paragraph 2.

1.2 "Sugars" means any carbohydrate sweetening matter.

2. OPTIONAL INGREDIENTS

2.1 Cream, butter and butter-oil may be added.

2.2 Milk components may be added to a maximum total lactose content in the final product of 5 %.

2.3 Salt (sodium chloride).

2.4 Vinegar within the limits specified in paragraph 3.1.1.

2.5 Spices and other vegetable seasonings in sufficient quantity to characterize the product.

2.6 For the purposes of flavouring the product, foods other than sugars, properly cooked or otherwise prepared, may be added in sufficient quantity to characterize the product provided these additions, calculated on the basis of dry matter, do not exceed one sixth of the weight of the total solids of the final product.

3. FOOD ADDITIVES

The following provisions in respect of food additives have been endorsed by the Codex Committee on Food Additives, unless otherwise indicated;

3.1 Necessary Food Additives

3.1.1 Emulsifiers (2)	<u>Maximum level</u>
3.1.1.1 Sodium, sodium-aluminium, potassium and calcium salts of the mono-, di- and polyphosphoric acids	4 % m/m, singly or in combination calculated
3.1.1.2 Sodium, potassium and calcium salts of citric acid	as anhydrous substances, but mono-, di- and polyphosphates not to exceed 3 % m/m
3.1.1.3 Citric acid and/or phosphoric acid with sodium bicarbonate and/or calcium carbonate	

3.2 Optional Food Additives

3.2.1 Colours	<u>Maximum level</u>
Annatto (1)	Not limited
Beta-carotene	"
Chlorophyll	"
Riboflavin	"
Oleoresin of paprika (1)	"
Curcumine (1)	"
3.2.2 Acidifiers	<u>Maximum level</u>
Citric acid	
Phosphoric acid (2)	within the limits specified in 3.1.1
Acetic acid	
Lactic acid	
3.2.3 Preservatives	<u>Maximum level</u>
3.2.3.1 Either sorbic acid and its sodium and potassium salts, or (2)	2000 mg/kg
Propionic acid and its sodium and calcium salts (2)	3000 mg/kg
3.2.3.2 Nisin	100 mg/kg
3.2.4 <u>Other Additives</u>	<u>Maximum level</u>
3.2.4.1 Calcium chloride	within the limits specified in 3.1.1
Sodium bicarbonate and/or calcium carbonate	

(1) Temporarily endorsed by the Codex Committee on Food Additives (CCFA)

(2) Not (yet) endorsed by the CCFA

4. HEAT TREATMENT

During their manufacture products conforming to the definition of the standard shall be heated to a temperature of 70°C for 30 seconds, or any other equivalent or greater time/temperature combination.

5. COMPOSITION AND DESIGNATION

5.1 Products conforming to this standard may not be designated by a cheese variety name in connection with the names "Process(ed) Cheese" or

"Spreadable Process(ed) Cheese" but mention may be made of the name of a cheese variety on the label in close proximity to the label declarations required under paragraph 6.2.

- 5.2 Process(ed) Cheese and Spreadable Process(ed) Cheese shall have a minimum dry matter content related to the declared minimum milk fat in dry matter content, as follows:

<u>Milk fat in dry matter</u> (FDB) %	<u>Dry matter %</u> <u>Process(ed) Cheese</u>	<u>Dry matter % Spreadable</u> <u>Process(ed) Cheese</u>
65	53	45
60	52	44
55	51	44
50	50	43
45	48	41
40	46	39
35	44	36
30	42	33
25	40	31
20	38	29
15	37	29
10	36	29
less than 10	34	29

6. LABELLING

The following provisions in respect of the labelling of the products are subject to endorsement by the Codex Committee on Food Labelling:

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), the following specific provisions apply:

6.1 The Name of the Food

- 6.1.1 The name of the product shall be "Process(ed) Cheese" or "Spreadable Process(ed) Cheese" as applicable.
- 6.1.2 In case the "Process(ed) Cheese" or "Spreadable Process(ed) Cheese" above includes spices or natural foodstuffs, according to 2.6 the name of the product shall be one applicable above followed by the term "with _____", the blank being filled with the common or usual name or names of the spices or natural foodstuffs used, in order of predominance by weight.
- 6.1.3 The milk fat content shall be declared on the label in multiples of 5 %, the figure used to be that of the 5 % multiple below the actual composition.

6.2 List of Ingredients

- 6.2.1 The presence of preservatives permitted according to paragraph 3.2.3 shall be declared on the label and the class title "Preservative(s)" may be used.

6.3 Net Contents

6.3.1 The net contents, except on individual portions not intended for separate sale, shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

6.4 Name and Address

6.4.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared, except on individual portions not intended for separate sale, in which case the declaration may be replaced by a trademark or other indication of the manufacturer, or importer, or seller.

6.5 Country of Origin (Manufacture)

6.5.1 The name of the producing country shall be declared (for export only).

7. METHODS OF SAMPLING AND ANALYSIS

7.1 Sampling: according to FAO/WHO Standard B-1 "Sampling Methods for Milk and Milk Products", paragraphs 2 and 7.

7.2 Fat Content: according to FAO/WHO Standard B-3 "Determination of the Fat Content of Cheese and Processed Cheese Products".

STANDARD A-8(c)
at Step 7

RECOMMENDED GENERAL STANDARD
FOR
PROCESS(ED) CHEESE PREPARATIONS

Préparations à base de fromage fondu

(PROCESS(ED) CHEESE FOOD AND PROCESS(ED) CHEESE SPREAD)
(Process(ed) Cheese Food et Process(ed) Cheese Spread)

1. DEFINITION

- 1.1 Process(ed) cheese preparations are made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, which contain, moreover in any case the products mentioned in paragraph 2.5 and/or those mentioned in paragraphs 2.7 and 3.2.4.2. Process(ed) cheese preparations designated as Process(ed) Cheese Food shall contain milk components to an amount of at least 5 % expressed as lactose and may contain any of the ingredients in accordance with paragraph 2 except sugars and food additives in accordance with paragraph 3 except vegetable gums. Process(ed) cheese preparation designated as Process(ed) Cheese Spreads may contain any or all of the ingredients in accordance with paragraph 2 and food additives in accordance with paragraph 3.
- 1.2 "Sugars" means any carbohydrate sweetening matter.

2. INGREDIENTS

- 2.1 Cream, butter and butter-oil may be added.
- 2.2 Salt (sodium chloride).
- 2.3 Vinegar within the limits specified in paragraph 3.1.1
- 2.4 Spices and other vegetable seasonings in sufficient quantity to characterize the product.
- 2.5 Milk components.
- 2.6 For the purposes of flavouring the product foods properly cooked or otherwise prepared, may be added in sufficient quantity to characterize the product provided these additions, calculated on the basis of dry matter, do not exceed one sixth of the weight of the total solids of the final product.
- 2.7 Sugars.

3. FOOD ADDITIVES

The following provisions in respect of food additives have been endorsed by the Codex Committee on Food Additives, unless otherwise indicated:

3.1 Necessary Food Additives

3.1.1 Emulsifiers	(2)	<u>Maximum level</u>
3.1.1.1 Sodium, sodium-aluminium, potassium and calcium salts of the mono-, di- and polyphosphoric acids		4 % m/m, singly or in combination calculated
3.1.1.2 Sodium, potassium and calcium salts of citric acid		as anhydrous substances, but mono-, di- and polyphosphates not to exceed 3 % m/m
3.1.1.3 Citric acid and/or phosphoric acid with sodium bicarbonate and/or calcium carbonate		

3.2 Optional Food Additives

3.2.1 Colours		<u>Maximum level</u>
Annatto	(1)	Not limited
Beta-carotene		"
Chlorophyll		"
Riboflavin		"
Oleoresin of paprika	(1)	"
Curcumine	(1)	"
3.2.2 Acidifiers		<u>Maximum level</u>
Citric acid		
Phosphoric acid	(2)	within the limits specified in 3.1.1
Acetic acid		
Lactic acid		
3.2.3 Preservatives		<u>Maximum level</u>
3.2.3.1 Either sorbic acid and its sodium and potassium salts, or	(2)	2000 mg/kg
Propionic acid and its sodium and calcium salts	(2)	3000 mg/kg
3.2.3.2 Nisin		100 mg/kg
3.2.4 <u>Other Additives</u>		<u>Maximum level</u>
3.2.4.1 Calcium chloride		within the limits specified in 3.1.1
Sodium bicarbonate and/or calcium carbonate		

(1) Temporarily endorsed by the Codex Committee on Food Additives (CCFA)

(2) Not (yet) endorsed by the CCFA

Maximum level

3.2.4.2	Arabic gum	(2)	
	Locust bean gum	(2)	
	Carob bean gum	(2)	
	Karaya gum	(2)	
	Guar gum	(1)	
	Oat gum	(2)	
	Tragacanth gum	(2)	
	Agar-agar		
	Carrageenan		0.8 % m/m singly or in combination
	Sodium carboxymethylcellulose (cellulose gum)		
	Sodium, potassium, calcium and ammonium salts of alginic acid	(3)	
	Propylene glycol ester of alginic acid	(1)	
	Pectin		
	Gelatin	(2)	

- (1) Temporarily endorsed by the Codex Committee on Food Additives (CCFA)
(2) Not (yet) endorsed by the CCFA
(3) Sodium alginate has been endorsed by the CCFA, in addition the potassium salt has been endorsed for Cottage Cheese; the CCFA will be requested to endorse the calcium salt, the ammonium salt and the potassium salt for processed cheese preparations, which have been added to the list of optional food additives at the Thirteenth Session of the FAO/WHO Committee of Government Experts on the Code of Principles.

4. HEAT TREATMENT

During their manufacture products conforming to the definition of the standard shall be heated to a temperature of 70 C for 30 seconds, or any other equivalent or greater time/temperature combination.

5. COMPOSITION AND DESIGNATION

- 5.1 Products conforming to this standard may not be designated by a cheese variety name in connection with the name "Process(ed) Cheese Preparations" (Process(ed) cheese food and Process(ed) cheese spread) but mention may be made of the name of a cheese variety on the label in close proximity to the label declarations required under paragraph 6.2.
- 5.2 Process(ed) Cheese Preparations (Process(ed), cheese food and Process(ed) cheese spread) shall have a minimum dry matter content related to the declared minimum milk fat in dry matter, as follows:

<u>Milk fat in dry matter (FDB)%</u>	<u>Dry Matter %</u>
65	45
60	44
55	44
50	43
45	41
40	39
35	36
30	33
25	31
20	29
15	29
10	29
less than 10	29

At least 51 % of the dry matter of the finished product shall be derived from cheese

6. LABELLING

The following provisions in respect of the labelling of the products are subject to endorsement by the Codex Committee on Food Labelling:

In addition to Sections 1, 2,4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

6.1 The Name of the Food

- 6.1.1 Process(ed) cheese preparation or where national legislation distinguishes between "process(ed) cheese food" and "process(ed) cheese spread" these names shall be used.
- 6.1.2 In case the products include spices and natural foodstuffs as provided for under 2.4 and 2.6, the name of the product shall be the one applicable above followed by the term "with_____ ", the blank being filled in with the common or usual name or names of the spices or foodstuffs used, in order of predominance by weight.
- 6.1.3 The minimum milk fat content shall be declared on the label in multiples of 5 %, the figure used to be that of the 5 % multiple below the actual composition.

6.2 List of Ingredients

- 6.2.1 All ingredients used shall be declared on the label with the exception of those listed under paragraphs 2.3, 3.1.1, 3.2.1, 3.2.2 and 3.2.4.1.

6.3 Net Contents

- 6.3.1 The net contents, except on individual portions not intended for separate sale, shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

6.4 Name and Address

6.4.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared, except on individual portions not intended for separate sale, in which case the declaration may be replaced by a trademark or other indication of the manufacturer, or importer, or seller.

6.5 Country of Origin (Manufacture)

6.5.1 The name of the producing country shall be declared (for export only).

7. METHODS OF SAMPLING AND ANALYSIS

7.1 Samplings according to FAO/WHO Standard B-1 "Sampling Methods for Milk and Milk Products", paragraphs 2 and 7.

7.2 Fat Content: according to FAO/WHO Standard B-3 "Determination of the Fat Content of Cheese and Processed Cheese Products".

APPENDIX VII

STANDARD NO. A-11

Submitted to Governments for Comments

DRAFT OF A
STANDARD
FOR
YOGHURT

at Step 3 of the Committee's Procedure

1. DEFINITIONS

- 1.1 Yoghurt is a coagulated milk product obtained by lactic acid fermentation through the action of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*, from cream, concentrated or unconcentrated milk, partly skimmed milk or skimmed milk, with or without the addition of skimmed milk powder, concentrated whey, whey powder, cream and sugars.
- 1.2 Flavoured yoghurt is yoghurt with added flavouring foods or other flavouring substances and with or without added colouring substances.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Yoghurts

2.1.1 Yoghurt

Minimum milkfat content: more than 0.5% m/m. The milkfat content shall be declared on the label in accordance with section 4.1.3

Minimum milk solids non-fat content 8.5 % m/m

2.1.2 Non-fat yoghurt

Maximum milkfat content 0.5 % m/m

Minimum milk solids non-fat content 8.5 % m/m

2.2 Flavoured yoghurts

2.2.1 Flavoured yoghurt and flavoured non-fat yoghurt

Yoghurt and non-fat yoghurt complying with the requirements of sections 1.2 and 2.1.1 and 1.2 and 2.1.2 respectively, and containing enough flavouring foodstuffs, coffee or spices to impart the characteristic flavour and/or containing flavours as listed in section 3.1 and/or food colours as listed in section 3.2.

2.2.2 The minimum milkfat and milk solids non-fat contents referred to in section 2.2 are to be understood as the milkfat and milk solids non-fat percentages in the final product.

- 2.3 Additions
 - 2.3.1 Cultures of Lactobacillus bulgaricus and Streptococcus thermophilus.
 - 2.3.2 Concentrated milk, partly skimmed or skimmed concentrated milk, skimmed milk powder.
 - 2.3.3 Concentrated whey, whey powder
 - 2.3.4 Cream
 - 2.3.5 Sugars
 - 2.3.6 Natural flavouring ingredients such as fruit [fresh, canned, deep frozen, powdered], fruit purée, fruit pulp, jam, fruit syrup, fruit juice, honey, chocolate, cocoa, nuts, coffee, spices
- 3. FOOD ADDITIVES
 - 3.1 Flavours
Essences and extracts derived from fruit or parts of fruit.
 - 3.2 Food colours
Suitable food colours approved by the Codex Committee on Food Additives may be used for flavoured yoghurts.
 - 3.3 Stabilizers Maximum level
Ammonium, potassium, sodium, calcium
Salts of alginic acid
Agar-Agar
Vegetable gums
Cellulose gum (CMC)
Modified starches
Gelatine
 - 3.4 pH adjusting agents
Citric acid
1-Tartaric acid
Malic acid

LABELLING

In addition to sections 1, 2, 4 and , 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

- 4.1 The name of the food
 - 4.1.1 All products designated "Yoghurt" and "Non-fat yoghurt" must conform to the standard and products not conforming may not be so designated.

- 4.1.2 Products conforming to sections 1.2, 2.2, 2.3 and 3 may be designated "Yoghurt", and "Non-fat yoghurt", provided that the designation is accompanied by a clear indication of the additions and flavours used, which are listed in sections 2.3.6 and 3.1 e.g. "yoghurt with strawberries", "yoghurt with pineapple juice", "non-fat yoghurt with chocolate", "yoghurt with apricot jam", "yoghurt with hazel nuts", "yoghurt with ginger pieces" "yoghurt with apricot flavour", "non-fat yoghurt with ginger flavour".
- 4.1.3 The percentage by weight of the milkfat content shall be declared on the label, except that in the case of :
- (a) non-fat yoghurt and flavoured non-fat yoghurt conforming to sections 2.1.2 and 2.2.1 the declaration of the milkfat content may be replaced by the prefix "non fat" ;
 - (b) yoghurt and flavoured yoghurt conforming to sections 2.1.1 and 2.2.1 and having milkfat contents of not more than 1.5% (1%) and more than 0.5% the declaration of the milkfat content may be replaced by the prefix "low fat".

4.2 List of ingredients

4.2.1 The presence of added sugars shall be declared on the label.

4.2.2 The presence of food additives shall be declared on the label

4.3 Net contents

4.3.1 The net contents shall be declared by weight or volume in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as requested by the country in which the product is sold.

4.4 Name and address

4.4.1 The name and address of the manufacturer, packer, distributor, importer or vendor, shall be declared.

4.5 Country of origin (Manufacture)

4.5.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

Submitted to Governments for Comments

The Position of the Milk Committee with Regard
to Old and New Products of Mixed Origin

1. The purpose of the Code of Principles concerning Milk and Milk Products as set out in the Preamble is to protect the consumer of Milk and Milk Products and to assist the dairy industry by four listed means.
2. The history of the Code has shown, that protection of the consumer and assistance to the dairy industry has been well balanced during the twelve meetings of the Committee of Government Experts for the Code.
3. The elaboration of Standards has both an effect on the protection and information of the consumer as well as to the prevention of unfair practices in the trade of Milk and Milk Products.
4. The Dairy Industry is having great problems on account of surplus production in many parts of the world on the one hand and the development of new products to improve malnutrition in other parts of the world. As a result of these conflicting situations may be cited:
 - "the combination of the protein part of the milk of surplus production with cheaper vegetable fats, the so called 'filled milk';
 - the development in production and sale of edible ices in series of compositions varying from milk products to mixtures with non-milk products or without any milk constituents;
 - the development of the Processed Cheese Industry offering more possibilities for the use of cheese in combination with or without other products for nutritional purpose in household use;
 - the development of the so called 'Coffee whiteners' as low-fat substitutes for cream, based on edible casein;
 - the intensive research towards the production of protein from unconventional sources need not be seen as a threat to the dairy industry as milk has one of the best balanced amino-acid diagrams of all foods, but it will result in the use of this part of the milk for the completion of the nutritional value of other foods on a vegetable basis;
 - the advantage of these vegetable foods lying in the cheap production of bulk food".
5. Though the Milk and Milk Products Committee has in its early life in the setting up of Standards shown no desire to deal with other than pure milk products, this situation has definitely taken a turn during the 1968 meeting and was confirmed in the 1969 meeting.
6. The Committee has certainly to make up for lost time with regard to processed cheese and edible ices and should be ready to deal with any new product in which the valuable proteins of milk are used, preferably before it goes into production and not when it has established a position of its own on the market, without any say of the Milk Committee in consequence of its charge. This may

lead to a widening of the scope of the Code in order to deal with Standards for composite products.

7. The Committee has lost in the field of processed cheese and edible ices again a valuable year as a result of interpretation of rules. The Committee should be aware, that it is expected to take initiatives as it is composed of experts, who should and only can give suggestions, proposals and solutions to Governments and the Codex Alimentarius Commission.

Ir. TH.C.J.M. RIJSSENBEK

Chief of Delegation
of the Netherlands.

July 17, 1969

Submitted to Governments for Acceptance

STANDARD B.11

DETERMINATION OF DRY MATTER CONTENT IN WHEY CHEESE
(Reference Method)

1. Scope.

This reference method specifies the determination of the dry matter content in whey cheese.

2. Definition of the dry matter content.

The dry matter of whey cheese is defined as the substances remaining after completion of the drying process described below. The dry matter includes the water of crystallisation of lactose. The dry matter is expressed as a percentage by mass.

3. Principle of method.

The dry matter as defined under paragraph 2 is obtained by evaporating the water from the whey cheese sample at a temperature of $88 \pm 2^{\circ}\text{C}$, in an air oven.

4. Apparatus.

4.1 Grinding-mill or other appropriate device.

4.2 Analytical balance.

4.3 Desiccator provided with efficient drying agent (e.g. silica gel with hygrometric indicator).

4.4 Drying oven well ventilated and thermostatically controlled, adjusted to operate at $88 \pm 2^{\circ}\text{C}$.

4.5 Stainless steel, nickel or aluminium dishes, height about 20 mm, diameter 60 to 80 mm.

4.6 Quartz sand or sea sand which passes through a sieve with 10 2 openings per cm^2 but not through a sieve with 40 openings per cm^2 (e.g. woven wire cloth test sieve with nominal size of aperture of 500 μm and of 180 μm respectively; see ISO Recommendation R 565), if necessary washed with hot concentrated hydrochloric acid and water, dried and ignited.

4.7 Flat ended glass stirrers.

5. Sampling.

See FAO/WHO Standard B.1 "Sampling methods for milk and milk products" Section 7 : Sampling of cheese.

6. Procedure.

6.1 Preparation of the sample

The representative sample of the cheese shall be ground by means of the grinding mill. When a soft consistency of the cheese makes the use of the grinding-mill impossible, the sample shall be thoroughly mixed by means of another appropriate device (e.g. glass stirrer or spatula).

The prepared sample shall be kept in a suitable airtight container until analyzed and the analysis begun within 1 hour.

6.2 Determination

6.2.1 Weigh about 20 g of sand and a glass stirrer into the dish.

6.2.2 Moisten the sand with water and dry the dish in the oven at $88 \pm 2^\circ\text{C}$ until constant mass.

6.2.3 Allow the dish to cool in the desiccator, and weigh to the nearest 0.5 mg.

6.2.4 Quickly weigh to the nearest 0.5 mg about 3 g of the prepared cheese sample in the dish.

6.2.5 Thoroughly mix the cheese with the sand by means of the stirrer.

6.2.6 Dry the dish in the oven at $88 \pm 2^\circ\text{C}$ for 4 hours.

6.2.7 Allow to cool in the desiccator and weigh.

6.2.8 Dry in the oven again for 1 hour as before. Cool in the desiccator and weigh to the nearest 0.5 mg.

6.2.9 Repeat the drying until the difference in mass between two successive weighings is not more than 1 mg.

7. Expression of results.

7.1 Calculation

$$\text{Dry matter content \%} = \frac{(M2 - m)}{(M1 - m)} \times 100$$

where :

m = mass, in grammes, of dish containing sand and stirrer (according to 6.2.3)

M1 = mass, in grammes, of dish and contents (according to 6.2.4)

M2 = mass, in grammes, of dish and contents after drying (according to 6.2.9).

7.2 Repeatability of results.

The difference between results of duplicate determinations (results obtained simultaneously or in rapid succession by the same analyst) should not exceed 0.2 g dry matter for 100 g of the whey cheese.

The following reports of earlier sessions in this series have been issued:

First session,	Rome, Italy, 8-12 September 1958	(Meeting Report No. 1959/15).
Second session,	Rome, Italy, 13-17 April 1959	(Meeting Report No. 1959/AN-2).
Third session,	Rome, Italy, 22-26 February 1960	(Meeting Report No. AN 1960/2).
Fourth session,	Rome, Italy, 6-10 March 1961	(Meeting Report No. AN 1961/3).
Fifth session,	Rome, Italy, 2-6 April 1962	(Meeting Report No. AN 1962/3).
Sixth session,	Rome, Italy, 17-21 June 1963	(Meeting Report No. AN 1963/5).
Seventh session,	Rome, Italy, 4-8 May 1964	(Meeting Report No. AN 1964/4).
Eighth session,	Rome, Italy, 24-29 May 1965	(Meeting Report No. AN 1965/3).
Ninth session,	Rome, Italy, 20-25 June 1966	(SP-10/105- 9th).
Tenth session,	Rome, Italy, 25-31 August 1967	(SP-10/105-10th).
Eleventh session,	Rome, Italy, 10-15 June 1968	(Cx 5/70-11th).
Twelfth session,	Rome, Italy, 7-12 July 1969	(Cx 5/70-12th).

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