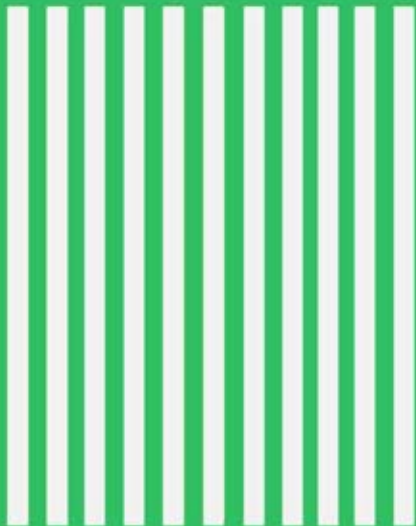


**REPORT OF THE SEVENTH SESSION OF THE
JOINT FAO/WHO COMMITTEE
OF GOVERNMENT EXPERTS
ON THE CODE OF PRINCIPLES
CONCERNING MILK AND
MILK PRODUCTS**

Held in Rome, Italy
4 - 8 May 1964



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





FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
ORGANISATION DES NATIONS UNIES POUR L'ALIMENTATION ET
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WORLD HEALTH ORGANIZATION
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The Director-General of the Food and Agriculture Organization of the United Nations and the Director-General of the World Health Organization ... have the honor to attach a copy of the Report of the Seventh Session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products, held in Rome, 4-8 May 1964.

Attention is drawn to the "Summary of Points for Action by Governments" on page x.

ROME/GENEVA, June 1964

REPORT OF THE
SEVENTH SESSION OF THE JOINT FAO/WHO COMMITTEE OF GOVERNMENT
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CODE OF PRINCIPLES
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For
"SUMMARY OF POINTS FOR ACTION BY
GOVERNMENTS"
See page x

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Note:

APPENDIXES A, B, D	require Governments' acceptance.,
APPENDIXES C, E	require detailed comment by Governments.
APPENDIX F	requires Governments' consideration for any possible action by them.
APPENDIX G	does not require action or special consideration by Governments.

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The Committee elected the following officers:-

CHAIRMAN: Mr. G.O. Kermode (United Kingdom)

VICE-CHAIRMEN: Mr. A. Desez (France)
Mr. James J. Walker (New Zealand)

Sub-Committee on Processed Cheese Products

CHAIRMAN: Dr. E. Ackermann (Switzerland)

Sub-Committee on Food Additives (*)

CHAIRMAN: Dr. D.O. Chapman (FAO)

Footnote (*)

As none of the delegates wished to chair the Sub Committee, Dr. Chapman acted as Chairman.

SUMMARY OF POINTS FOR ACTION BY GOVERNMENTS

Paragraph 12:	New clause on Prepacked Cheese to Standard No. A.6 - General Standard for Cheese. (for Governments' acceptance)	Page	3
Paragraph 15:	Standard No. A.7 - Whey Cheeses. (for Governments' acceptance)	"	3
Paragraphs 16-21:	Draft General Standard for Processed Cheese Products. (for detailed comments by Governments)	"	4
Paragraph 22:	Procedure for establishing International Individual Cheese Standards. (for Governments' acceptance)	"	4
Paragraph 23:	Draft application form for an international individual standard for processed cheese products. (for detailed comments by Governments)	"	5
Paragraphs 26-27:	Application forms for registration of an International Individual Cheese Standard, already submitted to the Secretariat, (for special consideration by Governments)	"	5
Paragraph 49(a):	List of the additives used in each country in connection with standardized milk products, together with the minimum technological level and purpose of use. (for detailed information by Governments)	"	10

Note

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| <p>1) Governments are requested to make their comments available to the Secretariat by 15 January 1965 at the latest.
Comments received after the above deadline will not be considered for processing and/or despatch to Governments.</p> <p>2) Governments are requested to inform the Secretariat on the number of copies of both the Code and the Report which they wish to receive. Requirements by national organizations concerned should be taken into account, as it might be difficult for the Secretariat to meet further requests after the official distribution of the documents has taken place.</p> <p>3) Please address any correspondence in this connection to the Secretariat "for the attention of the Code of Principles concerning Milk and Milk Products".</p> |
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REPORT

ROLE OF THE COMMITTEE IN RELATION TO THE JOINT FAO/WHO CODEX ALIMENTARIUS COMMISSION

1. The Joint FAO/WHO Codex Alimentarius Commission at its First Session, Rome, July 1963, decided to treat the present Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products as a Committee of the whole of the Commission, under Rule IX.1 (a) of its Rules of Procedure, having exclusive competence for all questions concerning milk and milk products. Decisions of this Committee, which is already open to all member countries of FAO and WHO, would therefore be decisions of the Commission in this specified field, subject to review in Plenary if requested. In this way the recommendations of the Joint FAO/WHO Conference on Food Standards (see its Report, paragraph 39) were given full effect. The costs of the Committee were already met from the regular budget of FAO. At its Second Session, the Commission would take up possible re-publication in the Codex of the Code of Principles and its associated standards.

In this connection the Committee understood that the already established Code of Principles will not be reviewed or altered by the Codex Alimentarius Commission.

EXTENT OF GOVERNMENTS' PARTICIPATION

2. The Committee again noted with regret that the response made to its request for early replies to the questions set out in its Reports had not, in a number of cases, met with the success which had been expected. The Committee reiterated that it was essential for Governments to make early replies to all requests made in its Reports if rapid progress was to be made. It was emphasized that comments should reach the Secretariat before the deadline recommended by the Committee.

3. The Committee considered a proposal by the Secretariat to fix a deadline for comments from Governments. It was noted that, according to the rules approved by the Joint FAO/WHO Codex Alimentarius Commission, the full set of documents of each meeting should be transmitted to Governments two months before the date of the meeting. Taking into account the time needed by the Secretariat for consideration, processing and translation of these comments, and for the preparation of the synoptic working papers, it was decided that comments received after six months from the date of release of the report of the session should not be considered for processing and/or despatch to Governments.

The deadline of 15 January 1965 was indicated for comments on this Report.

GOVERNMENTS' ACCEPTANCE OF THE CODE

4. The Committee noted that acceptance of the Code of Principles had now also been received from Congo (Leopoldville). The number of acceptances of the Code had thus risen to 58.

5. The Committee was informed that a questionnaire concerning the acceptance of the Code of Principles and its associated standards was sent out to all Member Governments of FAO and WHO in April 1964. The up-to-date status of acceptances will be published in the next edition of the Code of Principles.

6. The Committee also noted that the Government of Romania has communicated its acceptance of Standard A.5 (Milk Powder). In this connection it was apparent that some important exporting and/or importing countries are favourably considering the

acceptance of this standard in the near future, thereby facilitating and expediting wider international agreement on this matter.

7. The Committee requested FAO and WHO to endeavour to obtain an even more widespread acceptance of the Code, and if aware of any misuse of the Code by countries adhering to it, to take appropriate action.

STANDARD No. A.4: SWEETENED CONDENSED MILK

8. The Committee considered suggestions from various countries as to the formulation of paragraph 4, "Marking and Labelling", of this standard. The Committee adopted the following wording for inclusion in the standard and publication in the fifth edition of the Code:-

"Where sugars other than sucrose are used, either alone or together with sucrose, the name and percentage by weight of each sugar, including sucrose, shall be declared on the label."

STANDARD No. A.6 (1963): GENERAL STANDARD FOR CHEESE

9. The Committee reviewed this standard, already published in the Fourth Edition of the Code of Principles, in the light of the comments received. It decided that the following points should be accepted to facilitate the correct interpretation of the standard in question, namely:-

(a) The absence of any mention of moisture content in paragraph 1 did not preclude the consideration of this factor in any individual cheese standards which the Committee might elaborate in the future.

(b) In order to cover the possible use of reconstituted or recombined milk in cheese, the Committee decided to reword its Decision No.5, published in the Fourth Edition of the Code, as follows:-

"The Committee decided that all standards adopted under the Code should apply to products so defined, whether made from milk, reconstituted milk, or recombined milk."

(c) Where international individual cheese standards have been established, the term "variety" in the last line of paragraph 2 should be understood to refer to such varieties whose designations are the object of such standards.

(d) The expression "other clear indication of the producing country" in paragraph 4.1 (a) should be understood as including any clear statement of the full address of the manufacturer or first exporter.

(e) In the French and Spanish versions of paragraph 4.3 the expression "full fat" should be translated literally as "tout gras" and "todo graso" in order to reflect clearly the problem posed by that term.

(f) It is understood that paragraph 4.2 does not apply where an international individual cheese standard provides otherwise, and in particular, except for the highest fat content, wherever such a standard fixes more than one minimum fat content for the cheese in question.

10. The Committee also decided that the following footnote should be inserted after the first sentence of paragraph 4.4 of this standard:-

"It should be understood that this refers to varieties containing not more than 60% water as calculated on the weight of the cheese sold".

11. The standard will be published in the Fifth Edition of the Code, with a note to the effect that it should be read in the light of the statements set out in the above paragraphs 9 and 10.

12. The Committee furthermore considered the comments received from Governments on the draft Standard for Prepacked Cheese, already published as Appendix C in the Report of the Sixth Session. In view of the Governments' recommendations, it decided that the shortened version should be a part of the Standard No. A.6 -General Standard for Cheese.

This relevant additional clause to Standard No. A.6 is published as Appendix A of this Report, and is now submitted to governments for acceptance.

13. The Committee noted the recommendation made by Italy that the name of the importer be considered as an essential item of marking and labelling. It was, however, the understanding of the Committee that the present version of the additional clause as in Appendix A of this Report, would also meet the requirements of the Italian Government in this connection under its national regulations, in the light of the statement in Article 6.4 of the Code of Principles.

14. The U.S.A. expressed the view that, since cheese which is prepacked no longer permits application of an accurate statement of net weight, a declaration of net weight must be made at the point of prepacking to give consumers the basic information to which they are entitled.

STANDARD No. A.7: WHEY CHEESES

15. A working group was appointed by the Committee to draft a new revision of this standard, taking into particular account the comments made by Italy, Norway, Spain and the U.S.A.

The version of this Standard, as adopted by the Committee, is published in Appendix B of this Report, and now re-submitted to Governments for acceptance in its revised form.

DRAFT GENERAL STANDARD FOR PROCESSED CHEESE PRODUCTS

16. The Committee considered the Governments comments concerning this draft standard, and appointed an "ad hoc" Sub-Committee to prepare a revised draft accordingly.

The revised draft standard, as adopted by the Committee, is published in Appendix C of this Report and now re-submitted to Governments for detailed comment.

17. The Committee stressed that such a standard would cover all the products manufactured with the use of emulsifiers. As the national requirements and denominations for processed cheese products may vary considerably, international individual standards for processed cheese products will be dealt with at a later stage.

18. The Italian delegation pointed out that, according to national regulations, they may encounter some difficulties in raising the quantities of emulsifying agents as stated in the draft standard. However, they may agree to meet with the standard requirement in this connection after consideration of the background documentation for the recommendations made by the Joint FAO/WHO Expert Committee on Food Additives in respect of phosphates.

The Committee expressed its opinion that it would not be desirable to discuss the scientific aspects of this problem in detail. However, reference was made to Article 7 of the Report of the 6th Session, which adequately covered the main issue of the question.

19. The Committee considered that it was important to achieve as soon as possible a wide agreement on the level of use of emulsifiers, which are needed in the manufacture of processed cheese products. In the absence of such an agreement, considerable dislocation of international trade in processed cheese products might result.

20. A comprehensive discussion was held to ascertain whether the nutritive sweetening agents (paragraph 3.4) and the permitted additions (paragraph 3.5) should be included in the limit of 1/6 for solids incorporated as stated in Article 3.2.2. (see Appendix C of this Report).

It was decided that this matter will be reconsidered at the next session of the Committee in the light of the Governments' comments.

21. The delegation of the Netherlands expressed the opinion that a processed cheese product bearing a cheese designation should include an important part of this cheese. It was the opinion of the Committee that any requirements in this respect may be considered when dealing with the international individual cheese standards.

PROCEDURE FOR ESTABLISHING INTERNATIONAL CHEESE STANDARDS

22. The Committee had a very comprehensive discussion on the several aspects of the problem and, in the light of the comments received from Governments, a few amendments were adopted for both the procedure for establishing international cheese standards and the Application Form for registration of international cheese standards.

The revised text of the above documents is published as Appendix D of this Report and is now re-submitted to Governments for acceptance.

23. It was also agreed to submit to Governments for comments the draft application form for an international individual standard for processed cheese products, which was proposed by the IDF, and is published as Appendix E of this Report.

24. The "reserved use" of some designations of certain cheese varieties was raised by France and Italy. The Committee fully appreciated that these countries were rather concerned about the misuse of designations which they consider to be quite exclusive. In this connection reference was made to Article 4.1 (a) of Standard No. A. 6 - General Standard for Cheese - which was thought by several delegates to be a sufficient safeguard against the possible misleading use of the designation of the cheese varieties.

25. A few countries raised the question of the true and correct understanding of the above Article 4.1 (a) of Standard No. A.6. According to their opinion, this article would not necessarily make any claim for a mention of the producing country in the case of cheese being sold on the home market. It was pointed out that, as given in the footnote to Standard No. A.6, this standard should be read in the light of the understandings set out in the Report of the Sixth Session, paragraph 5 (d) It was confirmed that the understanding of the above-mentioned paragraph, now included as paragraph 9 (d) of this Report, is clear enough and does not require any improvement for its correct interpretation. The Committee wished Governments to avoid any misuse of this recommendation.

26. The submission and treatment of requests was also considered by the Committee, with a view to expediting the procedure as stated by Article 2.2.2 of the Procedure for establishing International Individual Cheese Standards. It was agreed that

the IDF should make available to the Secretariat a report on the requests which have already been transmitted to them, concerning the application form submitted by Denmark, the Netherlands, Switzerland and the U.S.A. It was recommended that application forms for International Individual Cheese Standards should be made available to the Secretariat not later than 1 August 1964 if IDF was to be in a position to report on the applications to the 8th Session of the Committee.

27. The Secretariat wished to draw the attention of the Committee to the fact that translation and processing of the documents concerning the establishment of International Individual Cheese Standards would certainly require a good deal of time and would also involve considerable expenditure. The Secretariat's concern in this connection was duly acknowledged by the Committee who made the following decision:-

- (a) Governments shall be informed on each application transmitted to the Secretariat (the list of the cheese varieties involved as at June 1964 is published as Appendix F of this Report).
- (b) Governments who will communicate to the Secretariat their direct interest in any cheese variety will be provided with the full set of documents of each application, in the original language of the applicant country.

It was agreed that this procedure would only apply for the period June 1964 — June 1965, after which time the Secretariat should be in a position to release the documents in question in all the official languages of FAO. It was also agreed that any documents transmitted by Governments should be presented to the Secretariat in one of the official languages of the Organization.

28. In connection with the above paragraph 27, the Committee wished to request the Directors of both FAO and WHO to consider any possible budgetary implication and to make available all the facilities which may be needed to meet the Governments' requirements in this respect.

METHODS OF SAMPLING AND ANALYSIS

29. The Committee considered the table showing the up-to-date status of Methods of Sampling and Analysis, which forms Appendix 0 of this Report.

30. The Observers of the ISO and the IDF informed the Committee of the action already taken by their Organizations, and of the action which is expected to be taken in the near future as far as cooperation with the AOAC is concerned. It was interesting to note the IDF Observer's statement that the difficulties which had been encountered, particularly from the procedural point of view, in achieving an effective working agreement had already been overcome.

31. The Committee welcomed the closer contact between the IDF, the ISO and the AOAC, and expressed its appreciation of the agreed cooperation, which will no doubt enable the Committee to consider some new standards on Methods of Analysis at its next session, tentatively scheduled to take place at the end of May 1965.

32. The Committee, taking into account the IDF proposal, decided that the new title of Standard No. B.3 should now read:-

"Standard Method for the Determination of Fat Content of Cheese and of Processed Cheese Products, according to Schmidt-Bondzynski-Ratzlaff (S.B.R.)."

This new title of the standard will appear in the next edition of the Code of Principles.

MILK HYGIENE REQUIREMENTS

33. The Committee considered the progress report prepared by the Secretariat in connection with the recommendations made at its Sixth Session (see paragraph 13 - 17 of the related Report). A comprehensive discussion was held, particularly to clarify the recommendation 16.1 in the Report of the Sixth Session.

34. It was recommended that, in consideration of the several aspects of the problem, a list of priorities be established by the Panel, already in existence, according to the following understanding»-

- that a List of Basic Requirements for Plant Licensing should be drawn up, taking into account the various problems relating to the collection of milk and milk cooling centres;
- that the above basic requirements should be those which are essential to achieve a supply of wholesome milk and milk products, as regards the plant and installation facilities needed;
- that the basic requirements of dispensing shops should be considered with particular reference to the need of both cleanliness and cooling facilities;
- that as far as the designation of "fit for human consumption" is concerned, the wholesomeness of milk and/or milk products should be defined, including consideration of the presence of toxins.

35. The delegation of Italy drew the attention of the Committee to the need for the appointment of a microbiologist as a member of the Panel, in view of the relevant importance of the bacteriological aspects of defining milk products "fit for human consumption." It was noted that experts on microbiology had already been appointed as Members of the Panel, and that FAO may consider the possibility of appointing another bacteriologist if required during the Panel's work. It was also noted that the Netherlands delegation stressed the need of covering the problems related to milk production as well, but with lower priority.

36. With the above recommendations in mind, it was agreed:-

- (a) that the first step should be for the Panel to limit its task to setting out recommended procedures or a guide rather than to attempt to define at this stage a rigid code of principles to be adopted by member countries;
- (b) that the above guide might develop at some later date into a code of acceptable practices and, eventually, into a code of principles, but this would depend upon the willingness of governments to adopt and enforce these principles;
- (c) that the Panel would, therefore, first have to decide what the "basic requirements" would be with regard to different aspects of hygienic practices used in processing in milk plants, and also in the sale of milk and milk products.

It was thought that basic requirements should only apply to those which are indispensable. Other levels such as "most desirable", "desirable", etc. might be formulated with a view to their possible adoption by different governments, according to their means.

- (d) that the formulation of these recommended or guiding principles is a fairly long-term task which would no doubt require several meetings of the Panel, and adequate budgetary allocation;

- (e) that it may be advisable to make interim progress reports to the Committee of Government Experts. It would also be very helpful for IDF to appoint a special committee to undertake preparatory work for the Panel, as a session should be held before the end of 1964;
- (f) that the establishment of hygienic practices and conditions applicable to the examination of milk plants and dispensing shops, prior to the issue of a licence, seems to be too limited a view of the hygienic aspects of the problem in question. Consequently, the guide to recommended procedures should be extended in due course to include problems of production and collection, as well as processing and sales;
- (g) that the Panel Would also take up the problem of defining "fit for human consumption" with respect to milk and milk products.

37. Finally, the Committee emphasized the need of carrying out the Panel's work with all possible speed, taking into account the various difficulties involved. It wished to request the Directors-General of both FAO and WHO to consider the importance of this work as far as developing countries are concerned, and to make all the necessary facilities and funds available accordingly.

FOOD ADDITIVES IN MILK PRODUCTS (other than in Processed Cheese Products)

38. An "ad hoc" Sub-Committee was appointed for preliminary consideration of the problem in the light of comments received from Governments and of paragraphs 18-27 of the Report of the Sixth Session.

39. In considering the question of food additives in milk products, the Committee thought that the problem could best be approached by examining those milk products for which standards have already been established in the Code of Principles, namely: butter, milk fat, evaporated milk, sweetened condensed milk, milk powder and cheese. It was agreed that food' additives be considered under two main categories: (i) those for which provision is provided in the standard, and (ii) additives for which no provision has been made. It was also pointed out that the mention of an additive, not provided for in a standard, is not to be taken as an endorsement for its use or as a recommendation for the revision of a standard. The recommendation that additional additives be included in the standards should be done officially by the individual Governments submitting their request to FAO.

40. It was also noted by the Committee that IDF is preparing a statement on the use of additives in milk products, including cheese.

41. Butter. (Standard No. A.1)

The three substances listed in the standard, namely, sodium chloride, lactic acid cultures and vegetable colouring matters, were considered to be acceptable. A level of 2-3 percent for salt was considered to be generally used.

Neutralizing salts were briefly mentioned, but were felt to be no longer used in sufficient quantity to warrant consideration. Diacetyl was also mentioned, but considered of insufficient importance to be listed in any way.

It was noted that antioxidants are used internally in some countries in batter used for the manufacture of biscuits. The Committee wished to call its use to the attention of the Netherlands' Food Additive Committee without any implication of endorsement of this practice.

42. Milk Fat, Butter Fat, Butter Oil (anhydrous). (Standard No. A.2)

It was recommended that no additive should be allowed in milk fat, other than those provided for in the butter standard.

43. Evaporated Milk, Evaporated Skimmed Milk. (Standard No. A.3)

The Committee concurred with the additives listed in this Standard. Levels of use of sodium phosphate, sodium citrate and calcium chloride appear to range from 0.1 to 0.2 to 0.8 percent in different countries. It was also noted that sodium bicarbonate is used as a stabilizer in these products, as well as carrageenin and its salts at a level of 0.015 percent.

Chemicals such as sodium hydroxide, sodium carbonate, calcium lactate and calcium hydroxide were mentioned. However, in view of their strong neutralizing properties in addition to their stabilizing action, it was considered undesirable to list them as additives in evaporated milk.

It was noted that certain vitamins are added as nutrients in some countries.

44. Sweetened Condensed Milk, Skimmed Sweetened Condensed Milk. (Standard No. A.4)

The Committee noted that the same additives as presently provided for in the Evaporated Milk Standard are used in this product, as well as lactose at a level of 0.02 percent.

45. Whole Milk Powder, Partly Skimmed Milk Powder, Skimmed Milk Powder. (Standard No. A.5)

The Committee was informed that the same additives, as provided for in evaporated milk, are used in whole milk powder at a level of 0.5%. However, some concern was expressed about the technological justification for these chemicals in this product.

46. Cheese. (Standard No. A.6, General Standard for Cheese)

The Committee noted that rennet, calcium chloride, sodium chloride, sodium nitrate, colour of vegetable origin, and bacterial and mould cultures are common additives to cheese. The delegate of the United States of America reported that the following additives are permitted in cheese in that country: benzoyl peroxide, calcium chloride, catalase, colouring, flavours, hydrogen peroxide, lactic acid, potassium sorbate, rennet, sodium sorbate, sorbic acid, tragacanth gum and vinegar.

47. Coating for Milk Products

The Committee recognized that a number of coating materials are used in cheesemaking and come into contact with other milk products. The use of these materials may involve the migration of small amounts of chemicals into the final product.

The Committee recommended that coatings for cheese and materials coming in contact with other milk products should be dealt with by an Expert Committee under the Joint FAO/WHO Food Standards Program.

48. The Committee furthermore considered the following questions, which were the object of some comments from Governments:-

- (a) Should antioxidants and/or antimicrobials be used in milk products?

It was agreed that the answer in general should be "No", at least for the standardized milk products listed in paragraphs 41, 42, 43, 44, 45 and 46 above.

- (b) Should additives be declared on the label?

It was quickly realized that a good deal of problems are involved in the labelling of food additives in milk products. It was therefore agreed to await the comments of the Committee on Labelling under the Joint FAO/WHO Codex Alimentarius Commission before discussing this question further.

- (c) Should additives be used in baby foods?

It was appreciated that, as far as possible, additives in baby food milk products should not be used. It was considered desirable, however, to ask the Joint FAO/WHO Expert Committee on Food Additives to comment on the desirability of using the additives mentioned in paragraphs 41, 42, 43, 44 and 45 above, from the health standpoint, in infant feeding.

- (d) Should the use of hydrogen peroxide be tolerated during milk collection, under special circumstances?

It was noted that FAO and WHO have already stated their point of view in this connection, and it was agreed that this matter should not be handled by the Committee.

49. The Committee finally recommended:-

- (a) that Governments be asked to note carefully the additives referred to in the standardized milk products listed in paragraphs 41, 42, 43, 44, 45 and 46 above, and advise FAO as soon as possible of the additives used in their countries, together with the minimum technological level of use and purpose of use in these products.
- (b) that the Joint FAO/WHO Expert Committee on Food Additives be invited to comment on the safety of the use of the above mentioned additives in infant feeding.
- (c) that the attention of the Joint FAO/WHO Codex Alimentarius Expert Committee on Food Additives under the chairmanship of the Netherlands be drawn to this part of the Report.

DESIGNATION OF IMITATION MILKS

50. It was noted that, in accordance with the recommendation made by the Committee at its Sixth Session, several Governments have considered resolving this problem by suggesting the use of new generic designations.

51. The majority of the Government delegations recommended that the suffix "...rine" be used in general for imitation milk and imitation milk products, in which milk or milk protein is wholly or partially replaced by non milk components. This suggested solution is also in line with the decision made by the IDF's General Assembly in 1963. In connection with this decision, designations such as, for example, Cocorine, Palmorine, Vegarine, Vegerine, were suggested. However, according to the IDF and the majority of the Government Delegations, the word "milk" or terms used for milk products (such as Milcorine, Butyrine, Fromarine, etc.) should be prohibited.

52. Other Governments made more flexible recommendations. Some of them would be agreeable to the inclusion of the suffix "milk", provided that the word "filled" is not used. A new designation, such as "Vegemilk" was given as an example.

53. A very few countries were in favour of the term "filled skim milk" for the designation of imitation milks. They felt that this designation would not be misleading and would be sufficiently near to the present designation to be acceptable.

54. One or two countries suggested keeping the present designation of the so called "filled milk" with a clear descriptive statement of the components on the label.

55. It was noted that the correct interpretation of the designations "filled milk" and/or "filled skim milk" would be quite difficult if they are to be translated into other languages. In this case the designation might be very misleading, and the addition of words like "... with foreign fats" would therefore be strictly necessary.

56. The Observer of the International Federation of Margarine Associations (IFMA) thought it was desirable to draw the attention of the Committee to the following points:-

- that it would be quite incorrect and impractical to use the term "margarine" in connection with the designation of imitation milks and/or milk products;
- that "margarine" is a food or a foodstuff as independent as all other fully independent products, foodstuffs or food, and consequently any realistic and workable proposals should duly take into consideration this point;
- that the designation "margarine" has passed into the ownership of the margarine industry represented by the IFMA on a world-wide basis.

57. The Committee again noted that the designation "filled milk" for imitation milk is still being used to mislead the consumer. It was therefore confirmed that the designation at present used should be held to be incompatible with the Code of Principles concerning Milk and Milk Products. In fact it was agreed that the problem of the so-called "filled milk" should unquestionably be referred to Article 4 ("Other Products") of the Code of Principles and its designation found according to one of the following prescriptions:-

- (a) by using the word "milk" preceded by the word "imitation" in clear type,
or
- (b) by distinct name and/or description indicating the true nature of the principal raw materials used.

58. The Committee pointed out that in suggesting new generic designations it did not intend to interfere with the action and responsibility of the imitation milk manufacturers, but merely wished to indicate - as examples - some tentative suggestions, bearing in mind that the main component of most imitation milks is still a pure milk product. Any misinterpretation of the product by the consumer should, however, unquestionably be avoided by taking into account the basic principles which have already been established in the Code after several years of international cooperation. In this connection attention was also called to paragraph (i) of the Guiding Principles as listed on page 7 of the Report of the First Session of the Joint FAO/WHO Codex Alimentarius Commission, which reads as follows:-

"Products similar to standardized products shall be sufficiently designated by a fancy name accompanied by adequate labelling."

59. In order to find a practical and effective solution to the problem, the Committee decided to ask both FAO and WHO to give particular attention to the matter.

It was recommended:-

- (a) that FAO and/or WHO should contact the manufacturers of imitation milks in this connection, and
- (b) that FAO and/or WHO should take action when aware of any misuse of the designation of the so called "filled milk" by countries adhering to the Code of Principles.

NOTE BY THE BELGIUM DELEGATION ON THE ADDITION OF SOME PARTICULAR SUBSTANCES TO MILK AND MILK PRODUCTS

60. The Committee considered the following note which was submitted by the Belgium Delegation:-

"The Associate Standards to the Code of Principles allow for the addition to milk products of harmless substances which may be needed for manufacturing purposes. However, it might also be necessary to add some particular substances in order to facilitate the control of possible adulterations, rather than for technological reasons. For example, in order to avoid rendered butter from old stocks being sold as fresh milk fat, the Belgium authorities decided that a certain percentage of sesame oil should be added to rendered butter. The Committee is requested to point out:-

- that such an addition is technically required, at least as far as the above purpose is concerned, and consequently should not be prohibited under the Code of Principles, or
- that if such an addition only refers to nutritive substances, it should not be prohibited under the Code of Principles, as in the case of vitamins."

The Committee was of the opinion that the addition of sesame oil to rendered butter could not be considered as needed for manufacturing purposes or even assimilated to the addition of vitamins. However, it was agreed that the addition of sesame oil would not be incompatible with the Code of Principles, provided that it was duly declared.

IDF RESOLUTION AS REGARDS FERMENTED MILKS

61. The Committee was informed on the following resolution which was adopted during the Annual Meetings of the International Dairy Federation in November 1963:-

"The IDF Seminar on Fermented Milk held in Paris, September 1963

- considering the increasing importance of the production of fermented milks and derived products;
- considering the importance of fermented milks and of derived products for the consumers

recommended that IDF should initiate work in view of preparing draft standards on fermented milk and products derived there from with the aim of submitting such standards in due course to the Committee of Government Experts on the Code of Principles."

The Committee acknowledged this information and expressed its good wishes to the IDF for this intended work.

PLACE OF MEETINGS OF THE COMMITTEE

62. The Comments received from Governments on this item have clearly indicated that the Headquarters of FAO in Rome are considered to be a very suitable place for holding the Committee's sessions. Some countries suggested, as an alternative, any of the other United Nations' Headquarters. However, the Committee again confirmed the desirability of holding one or more of the future sessions in other regions in order to obtain wider participation by the member countries of FAO and WHO. It was considered that FAO should be given two years' advance notice to enable them to make the necessary administrative plans in this connection.

APPENDIX A

Additional Clause concerning Pre-packed
Cheese to the Standard A.6 - General
Standard for Cheese

(submitted to Governments for acceptance)

5. (New Clause)

Pre-packed Cheese*

- * Pre-packing of cheese should be carried out in accordance with good commercial practices and conditions that will maintain the cheese quality during the normal storage and marketing period.

When cheese which in cut or sliced form and ready for consumption has been packed out of sight of the consumer, is for sale, the following additional information shall appear on the pack of the pre-packed cheese, except where the pre-packed cheese is intended for manufacturing purposes:-

"The name of the pre-packer, or of the importer, or of the seller of the pre-packed cheese. "

6. (ex Art. 5)

Methods of Sampling and Analysis:

Unchanged

Standard No. A. 7, Whey Cheeses*

- * This standard does not apply to whey cheeses made from sheep's milk whey or to products made by precipitation of protein materials from whey, with or without the addition of milk or milk fat.

(adopted by the Committee and re-submitted to Governments for acceptance)

1.1 Definition

Whey cheeses are the products obtained by»

(a) Coagulation of whey

or

(b) Concentration and moulding of concentrated whey, with or without the addition of milk and milk fat.

1.2 Export Standards

1.2.1 The Standard for composition of whey cheeses shall be the percentage of fat in the dry matter.

1.2.2 The minimum percentage fat in the dry matter in "cream whey cheese" shall be 33 percent.

1.2.3 The minimum percentage fat in the dry matter in "whey cheese" shall be 10 percent.

1.2.4 Whey cheese with less than 10 percent fat in the dry matter shall be designated "skimmed whey cheese".

1.3 Marking and labelling

1.3.1 Whey cheeses or their packs shall bear the designation concerned as by Article 1.2.2., 1.2.3 and 1.2.4., the name of the producing country and the minimum fat content in the dry matter.

1.3.2 The marking of fat percentage in the dry matter and the designation shall be made in distinct and legible figures and words.

1.3.3 All exported whey cheeses or their packs as well as commercial documents referring thereto shall, in addition to the name of the producing country, bear an indication of the manufacturer or exporter in plain or in code.

APPENDIX C

Draft General Standards for Processed Cheese Products

(re-submitted to Governments for detailed comment)

1. Definition
 - 1.1 Processed cheese products are milk products made by grinding, mixing, melting and emulsifying, with the aid of heat and emulsifying agents, cheese of one or more varieties which comply with the "General Standard for Cheese".
2. Emulsifying agents
 - 2.1 Not more than 4 percent of which not more than 3 percent can be mono- or polyphosphates.
 - 2.2 The mono- and polyphosphoric acids and their sodium, sodium-aluminum, potassium and calcium salts.
 - 2.3 Citric, lactic and tartaric acids and their sodium, potassium and calcium salts.
 - 2.4 Percentages refer to anhydrous emulsifying agents by weight of the finished product.
3. Permitted additions*

* Unless stricter requirements are prescribed by international individual standards for processed cheese products, or by national standards until such international standards shall have been adopted under the Code

 - 3.1 Milk and milk products in such proportions that the anhydrous lactose content does not exceed 5 percent by weight of the finished product, unless declared on the label.
 - 3.2 Flavouring substances such as: spices, fruits, vegetables, meats, etc.
 - 3.2.1 Shall not be intended to take the place, in part or in whole, of any milk constituent of the processed cheese product.
 - 3.2.2 The solids incorporated thereby shall in no case exceed 1/6 of the weight of the total solid of the finished product.
 - 3.3 Salt (sodium chloride).
 - 3.4 Nutritive sweetening agents, such as: sugar, dextrose (corn sugar), corn syrup, corn syrup solids, glucose syrup, glucose syrup solids, maltose, malt syrup, etc
 - 3.5 Permitted additions subject to food additives provisions of the "Codex Alimentarius".
 - 3.5.1 Stabilizers such as carob bean gum, gum karaya, gum tragacanth, guar gum, gelatin, sodium carboxymethylcellulose (cellulose gum), carrageenan, oat gum, algin (sodium alginate), propylene glycol alginate, etc.
 - 3.5.2 Colouring agents.
 - 3.5.3 Other chemicals.

- 3.5.3.1 Sodium bicarbonate
- 3.5.3.2 Calcium carbonate
- 3.5.3.3 Calcium chloride
- 3.5.3.4 Acetic acid
- 3.5.3.5 Vinegar
- 3.5.4 Antimycotic and antimicrobial substances.
 - 3.5.4.1 Sorbic acid and its sodium and potassium, salts
 - 3.5.4.2 Propionic acid and its sodium and calcium salts
 - 3.5.4.3 Nisin
- 3.5.5 Glutamates, natural and artificial flavourings.

4. Milk fat content

The minimum milk fat content in the total solids of the finished product shall be as required by the designation in accordance with 6.2 and 6.3.

5. Solids content

The total solids content in the finished product shall not be less than 33 percent.

6. Designations

- 6.1 Designations for processed cheese products, such as "processed cheese", "processed cheese food", "processed cheese spread", or their equivalents prescribed by national legislation or usage, shall exclusively be employed to designate the products defined in 1. above.
- 6.2 When the name of a processed cheese product contains a cheese designation the product is subject to the same minimum fat requirements as the cheese whose designation is used.
- 6.3 When the term "full fat" or its equivalents is used, the product must contain a minimum of 45 percent milk fat in the total dry matter.
 - 6.3.1 The term "full fat" or its equivalents may only be used where it is traditionally employed for the variety of cheese whose designation the product carries.

7. Marking and labelling

The original packs of processed cheese products shall carry the following declarations in clearly visible characters:-

- 7.1 The designation in accordance with 6.
- 7.2 Unless 7.3 applies, the minimum milk fat content in the total dry matter if below 45 percent under the following conditions:-
 - 7.2.1 The declaration shall be expressed in multiples of 5 percent only, save in the case of a product described under 6.2 where the stated minimum milk fat content may be that of the cheese whose designation is used.

- 7.3 It shall not be obligatory to mark the minimum milk fat content whenever the variety declared on the label conforms with an international standard of composition fixing minimum milk fat and minimum total solids contents adopted under the Code of Principles or, until such an international standard shall have been adopted, whenever it regards exclusively the home market, the variety in question complies with national legislation defining its composition.
- 7.4 Paragraph 7.3 does not apply, however, where an international individual standard of composition provides otherwise.
- 7.5 The name of milk and milk products added in accordance with 3.1.
- 7.6 The name or class of the flavouring substances added in accordance with 3.2 and 3.5.5.
- 7.7 The name of the nutritive sweetening agents added in accordance with 3.4.
- 7.8 The name of the antimicrobial and antimicrobial substances added in accordance with 3.5.4.
- 7.9 The net weight except on individual portions not intended for separate sale.
- 7.10 The manufacturer or seller, except on individual portions not intended for separate sale in which case this mention may be replaced by a trade mark or other identification of the manufacturer or seller.
- 7.11 The name of the producing country (for export only).

Procedure for Establishing International Individual Cheese Standards

(re-submitted to Governments in its revised form for acceptance)

1. General

- 1.1 With the introduction in the Code of Principles of international individual standards for cheese, the Code is aiming at informing and protecting the consumer and endeavours to promote an honest use of cheese denominations on the international market.
- 1.2 The application form to be filled in by the depositing country (see below) provides (under 4.9 and 5.5) for blank lines where the depositing country may mention other essential characteristics.

2. Principles to be observed

- 2.1 Justification by the depositing country and documentation
 - 2.1.1 Every request for setting-up an international individual standard for cheese shall be substantiated and supported by documents.
 - 2.1.2 Particularly, it should appear from the supporting documentation:-
 - (a) that the composition, the designation and where appropriate the characteristics of the cheese are defined in the legislation of the requesting country;
 - (b) that the requesting country is a substantial producer of the cheese bearing the designation in question;
 - (c) that the cheese is of national and international importance.
 - 2.1.3 The method of manufacture shall be as outlined in the standard or such other method, if any, which produces a cheese having the same physical, chemical and organoleptic properties as the cheese produced when the procedure outlined in the standard is used.
 - 2.1.4 If a standard is justifiably deposited by several countries for one cheese designation but with different characteristics, such countries shall be invited to establish uniform criteria by mutual agreement.
- 2.2 Submission and treatment of requests
 - 2.2.1 Countries submit their requests to the Secretariat.
 - 2.2.2 The Secretariat transmits these requests:-
 - (a) to all Member Governments of FAO and WHO for comment*
 - (b) to IDF for consideration and report.

* Please refer to paragraph 27 and 28 of this Report.

- 2.2.3 The Committee of Government Experts considers the request for a standard in the light of government comments and any recommendations from IDF. With a view to the adoption of a

standard, the Committee will be guided by the criteria set out in paragraphs 2.1.1 to 2.1.4 above. On adoption, the standard will be submitted to all Member Governments of FAO and WHO for acceptance following the Committee's usual procedures.

APPLICATION FORM* FOR REGISTRATION OF AN INTERNATIONAL INDIVIDUAL
CHEESE STANDARD

* See Explanatory Notes on this form overleaf

1. Designation of cheese
 - 1.1 Name of the cheese
2. Depositing country
 - 2.1 Name of the country
3. Raw materials
 - 3.1 Kind of milk
 - 3.2 Authorized additions
4. Essential characteristics of the cheese ready for consumption
 - 4.1 Type
 - 4.2 Shape
 - 4.3 Dimensions and weight
 - 4.4 Rind
 - Consistency and appearance
 - Colour
 - 4.5 Body
 - Texture and colour
 - 4.6 Holes
 - Distribution
 - Shape
 - Size
 - Appearance
 - 4.7 Minimum fat contents in the dry matter:% (if more than one, state all)
 - 4.8 Maximum moisture content: % or, minimum dry matter content: %
 - 4.9 Other essential characteristics:
5. Method of manufacture
 - 5.1 Method of coagulation
 - 5.2 Heat treatment
 - 5.3 Fermentation procedure
 - 5.4 Maturation procedure
 - 5.5 Other essential characteristics

EXPLANATORY NOTES ON THE APPLICATION FORM

- 3.1 Kind of milk
e.g. cow's milk, sheep's milk, etc.
- 3.2 Additions
Natural seasoning products, e.g. cumin-seed
- 4.1 Type
Hard-cheese, semi-hard cheese, soft cheese, curd cheese
- 4.2 Shape
e.g. loaf, cylinder, etc.
- 4.3 Dimensions and weight
Limits to be stated
- 4.4 Rind
Consistency and appearance:-
hard and dry, hard with a wax film, soft and dry, soft with a wax film, soft with white mould, soft with green mould, rindless, etc.
- 4.5 Body
Texture:- e.g. soft, firm, flaky, etc.
Colour:- e.g. veins of mould, etc.
- 4.6 Holes
Distribution:- regular, plentiful, few, no holes
Shape:- round, irregular
Size :- large, medium, small.
if desired:- approximate diameter in mm.
Appearance:- mat, smooth
- 4.9 Other essential characteristics
e.g. flavour and taste, cheese for grating, salt content, volatile acid content, etc.
- 5.1 Method of coagulation
with rennet, with lactic acid
- 5.2 Heat treatment
e.g. scalded curd, raw curd
if desired:- details of heat treatment

Draft Application Form
for an International Individual Standard
for Processed Cheese Products

(submitted to Governments for detailed comment)

1. Designation of the processed cheese product
 - 1.1 Name of the processed cheese product
2. Depositing country
 - 2.1 Name of the country
3. Raw materials
 - 3.1 Variety of cheese used for the manufacture
 - 3.2 Permitted additions
4. Essential characteristics of the processed cheese product
 - 4.1 Minimum fat content in the dry matter ...%
 - 4.2 Minimum dry matter content ...%
 - 4.3 Anhydrous lactose content ...%
 - 4.4 Other essential characteristics

APPENDIX F

Application Forms for Registration of an International
Cheese Standard, already Transmitted to the Secretariat
(as at June 1964)

(for Governments' attention in the light of paragraphs 27 and 28 of this Report)

- | | | | |
|-----|----------------------|--------|----------------|
| 1) | Cheddar | by the | U.S.A. |
| 2) | Cream and Neufchatel | | " |
| 3) | Emmenthal (Swiss) | | ", Switzerland |
| 4) | Edam | by the | Netherlands |
| 5) | Gouda | | |
| 6) | Danablu | by | Denmark |
| 7) | Danbo | | " |
| 8) | Elbo | | " |
| 9) | Esrom | | " |
| 10) | Fynbo | | " |
| 11) | Havarti | | " |
| 12) | Maribo | | " |
| 13) | Mycella | | " |
| 14) | Samsoe | | " |
| 15) | Tybo | | " |
| 16) | Gruyère | by | Switzerland |
| 17) | Sbrinz | | " |
| 18) | Appenzell | | " |

APPENDIX G

Methods of Sampling and Analysis

(up-to-date status as at June 1964)

Group I

"Standards under way within ISO and ready for submission by ISO/IDF within the period stated for revision of "final status"."

1)	Bitter	Sampling
2)	Evaporated milk	"
3)	Sweetened condensed milk	"
4)	Milk powder	"
5)	Liquid milk	"
6)	Cheese	"
7)	Cheese	Fat

Group II

"Further standards already under way within ISO (so far coinciding with the FAO urgency program)."

8)	Processed cheese products	Solids
9)	Selection of samples	(ISO/IDF)

Group III

"Standards ready for consideration by a joint IDF/ISO/AOAC working group. Expected submission to FAO before the 8th Session of the Committee of Government Experts."

10)	Liquid milk	Fat
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Group IV

"Standards not yet under consideration within ISO but to be dealt with at an early date."

11)	Butterfat	Sampling
12)	"	Fat
13)	"	Water
14)	"	Acidity
15)	"	Refractive Index
16)	Evaporated milk	Fat
17)	Sweetened condensed milk	Fat
18)	Milk powder	Fat
19)	Milk powder	Water

Group V

"Standards depending on an agreement in principle with AOAC of the methods involved."

20)	Hitter	Water
21)	"	Salt
22)	Cheese	Solids

Group VI

"Standards, the position of which should be indicated by IDF."

23)	Bitter	Fat
24)	"	Solids not fat
25)	Evaporated milk	Milk solids
26)	Sweetened condensed milk	"
27)	Sweetened condensed milk	Sugars
28)	Whey Cheese	Sampling
29)	Whey Cheese	Fat
30)	" "	Solids
31)	Processed cheese products	Sampling
32)	" " "	Fat
33)	" " "	Lactose
34)	" " "	Emulsifying agents

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

First session, Rome, Italy, 8-12 September 1958 (Meeting Report No. 1958/15)

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)

Code of Principles concerning Milk and Milk Products:

First Edition 1960

Second Edition 1961

Third Edition 1962

Fourth Edition 1963