STANDARD FOR SWEETENED CONDENSED MILKS

CXS 282-1971

1. SCOPE
   This Standard applies to sweetened condensed milks, intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION
   Sweetened condensed milks are milk products which can be obtained by the partial removal of water from milk with the addition of sugar, or by any other process which leads to a product of the same composition and characteristics. The fat and/or protein content of the milk may have been adjusted, only to comply with the compositional requirements in Section 3 of this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS
   3.1 Raw materials
   Milk and milk powders\(^1\), cream and cream powders\(^1\), milkfat products\(^1\).

   The following milk products are allowed for protein adjustment purposes:
   - Milk retentate: Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
   - Milk permeate: Milk permeate is the product obtained by removing milk proteins and milkfat from milk, partly skimmed milk, or skimmed milk by ultrafiltration; and
   - Lactose\(^1\).

   3.2 Permitted ingredients
   - Potable water
   - Sugar
   - Sodium chloride.

   In this product, sugar is generally considered to be sucrose, but a combination of sucrose with other sugars, consistent with Good Manufacturing Practice, may be used.

   3.3 Composition

   **Sweetened condensed milk**
   - Minimum milkfat: 8% m/m
   - Minimum milk solids\(^{(a)}\): 28% m/m
   - Minimum milk protein in milk solids-not-fat\(^{(a)}\): 34% m/m

   **Sweetened condensed skimmed milk**
   - Maximum milkfat: 1% m/m
   - Minimum milk solids\(^{(a)}\): 24% m/m
   - Minimum milk protein in milk solids-not-fat\(^{(a)}\): 34% m/m

   **Sweetened condensed partly skimmed milk**
   - Milkfat: More than 1% and less than 8% m/m
   - Minimum milk solids-not-fat\(^{(a)}\): 20% m/m
   - Minimum milk solids\(^{(a)}\): 24% m/m
   - Minimum milk protein in milk solids-not-fat\(^{(a)}\): 34% m/m

   **Sweetened condensed high-fat milk**
   - Minimum milkfat: 16% m/m
   - Minimum milk solids-not-fat\(^{(a)}\): 14% m/m
   - Minimum milk protein in milk solids-not-fat\(^{(a)}\): 34% m/m

   \(^{(a)}\) The milk solids and milk solids-not-fat content includes water of crystallization of the lactose.

   For all sweetened condensed milks the amount of sugar is restricted by Good Manufacturing Practice to a minimum value which safeguards the keeping quality of the product and a maximum value above which crystallization of sugar, may occur.

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\(^1\) See Standard for Sugars (CXS 212-1999).
4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

<table>
<thead>
<tr>
<th>INS no.</th>
<th>Name of additive</th>
<th>Maximum level</th>
</tr>
</thead>
<tbody>
<tr>
<td>508</td>
<td>Potassium chloride</td>
<td>2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances</td>
</tr>
<tr>
<td>509</td>
<td>Calcium chloride</td>
<td></td>
</tr>
<tr>
<td>331</td>
<td>Sodium citrates</td>
<td>2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances</td>
</tr>
<tr>
<td>332</td>
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<tr>
<td>333</td>
<td>Calcium citrates</td>
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</tr>
<tr>
<td>170</td>
<td>Calcium carbonates</td>
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<tr>
<td>339</td>
<td>Sodium phosphates</td>
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<td>451</td>
<td>Triphosphates</td>
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</tr>
<tr>
<td>452</td>
<td>Polyphosphates</td>
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</tr>
<tr>
<td>500</td>
<td>Sodium carbonates</td>
<td></td>
</tr>
<tr>
<td>501</td>
<td>Potassium carbonates</td>
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<tr>
<td>407</td>
<td>Carrageenan</td>
<td>150 mg/kg</td>
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<tr>
<td>322</td>
<td>Lecithins</td>
<td>Limited by GMP</td>
</tr>
</tbody>
</table>

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995).

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum levels for contaminants and toxins specified for milk by the General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (CXC 1-1969), the Code of Hygienic Practice for Milk and Milk Products (CXC 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. The products should comply with any microbiological criteria established in accordance with the Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods (CXG 21-1997).
7. **LABELLING**

In addition to the provisions of the General Standard for the Labelling of Prepackaged Foods (CXS 1-1985) and the General Standard for the Use of Dairy Terms (CXS 206-1999), the following specific provisions apply:

7.1 **Name of the food**

The name of the food shall be:

- Sweetened condensed milk
- Sweetened condensed skimmed milk
- Sweetened condensed partly skimmed milk
- Sweetened condensed high-fat milk

Sweetened condensed partly skimmed milk may be designated “sweetened condensed semi-skimmed milk” if the milkfat content is 4.0–4.5% and the minimum milk solids is 28% m/m.

7.2 **Declaration of milkfat content**

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

7.3 **Declaration of milk protein**

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

7.4 **List of ingredients**

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CXS 1-1985), milk products used only for protein adjustment need not be declared.

7.5 **Labelling of non-retail containers**

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

8. **METHODS OF SAMPLING and ANALYSIS**

For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.