

# codex alimentarius commission

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

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**ALINORM 97/11**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX ALIMENTARIUS COMMISSION**

**Twenty-second Session  
Geneva, 23 - 28 June 1977**

**REPORT OF THE SECOND SESSION OF THE  
CODEX COMMITTEE ON MILK AND MILK PRODUCTS**

**Rome, Italy  
27 - 31 May 1996**

Note: This document incorporates Codex Circular Letter 1996/19-MMP.



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CX 5/70.2

CL 1996/19-MMP  
July 1996

TO: - Codex Contact Points  
- Participants at the Second Session of the Codex Committee on Milk and Milk Products  
- Interested International Organizations

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO  
Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT **DISTRIBUTION OF THE REPORT OF THE SECOND SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS (ALINORM 97/11)**

The report of the Second Session of the Codex Committee on Milk and Milk Products will be considered by the 22nd Session of the Codex Alimentarius Commission to be held in Geneva from 23-28 June 1997.

## **MATTERS FOR ADOPTION OR APPROVAL BY THE 22ND SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

### **PART A. DRAFT STANDARDS AT STEP 8**

- 1. DRAFT REVISED STANDARD FOR BUTTER (ALINORM 97/11, Appendix II);**
- 2. DRAFT REVISED STANDARD FOR MILKFAT PRODUCTS (ALINORM 97/11, Appendix III);**
- 3. DRAFT REVISED STANDARD FOR EVAPORATED MILKS (ALINORM 97/11, Appendix IV);**
- 4. DRAFT REVISED STANDARD FOR SWEETENED CONDENSED MILKS (ALINORM 97/11, Appendix V);**
- 5. DRAFT REVISED STANDARD FOR MILK AND CREAM POWDERS (ALINORM 97/11, Appendix VI);**
- 6. DRAFT REVISED STANDARD FOR CHEESE (ALINORM 97/11, Appendix VII);**
- 7. DRAFT REVISED STANDARD FOR WHEY CHEESE (ALINORM 97/11, Appendix VIII); and**
- 8. DRAFT STANDARD FOR CHEESES IN BRINE (ALINORM 97/11, Appendix IX)**

Governments wishing to propose amendments or to comment on the above Draft Standards should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact (*Codex Alimentarius Procedural Manual*, Ninth Edition, pp. 33-35) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, **not later than 31 March 1997.**

**PART B. PROPOSED DRAFT REVISED CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS** (ALINORM 97/11, Appendix X)

Governments wishing to propose amendments or to submit comments regarding the implications which the Proposed Draft Revised Code of Principles Concerning Milk and Milk Products or any provisions thereof may have for their economic interest should do so in writing in conformity with the Procedures for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Ninth Edition, pp. 28-29) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, **not later than 31 March 1997**.

**PART C. WITHDRAWAL OF CERTAIN INDIVIDUAL CHEESE STANDARDS**  
(ALINORM 97/11, para. 84)

- 1. INDIVIDUAL CHEESE STANDARD FOR DANABLU;**
- 2. INDIVIDUAL CHEESE STANDARD FOR GRUYERE;**
- 3. INDIVIDUAL CHEESE STANDARD FOR GUDBRANDSDALSOST;**
- 4. INDIVIDUAL CHEESE STANDARD FOR NORVEGIA;**
- 5. INDIVIDUAL CHEESE STANDARD FOR ESROM; AND**
- 6. INDIVIDUAL CHEESE STANDARD FOR CERTAIN BLUE-VEINED CHEESES (Deletion of Danablu, Adelost and Blue Cheese)**

Governments wishing to comment on the proposed deletion of the above standards should do so in writing to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, **not later than 31 March 1997**.

## SUMMARY AND CONCLUSIONS

The Second Session of the Codex Committee on Milk and Milk products reached the following conclusions:

### **MATTERS FOR CONSIDERATION BY THE COMMISSION**

- Recommended the adoption at Step 8 of the Draft Revised Standards for Butter, Milkfat Products, Evaporated Milks, Sweetened Condensed Milks, Milk and Cream Powders, Cheese, and Whey Cheese; and the Draft Standard for Cheeses in Brine (para. 72);
- Recommended the adoption at Step 5 of the Proposed Draft Revised Code of Principles Concerning Milk and Milk Products (para. 20);
- Requested approval to initiate the elaboration of a standard for dairy spread and an individual cheese standard for Mozzarella (para. 86); and a model export certificate by the Codex Committee on Food Import and Export Certification and Inspection Systems (para. 89); and
- Recommended to withdraw the Individual Cheese Standards for Danablu, Gruyere, Gudbrandsdalsost, Norvegia, and Esrom; to delete Danablu, Adelost and Blue Cheese from the Individual Cheese Standard for Certain Blue Veined Cheeses; and, once the Standard for Unripened Cheese Including Fresh Cheese has been completed, to withdraw the Individual Cheese Standard for Cream Cheese, (para. 84).

### **OTHER MATTERS OF INTEREST TO THE COMMISSION**

- Amended the title of the Standard for Unripened Cheese to the Standard for Unripened Cheese Including Fresh Cheese and returned it to Step 6 for redrafting and government comments (paras. 70-72);
- Returned to Step 3 the Proposed Draft Revised Standards for Processed Cheese, Cream, and individual cheeses (except those recommended for withdrawal), and the Proposed Draft Standards for Fermented Milks, Milk Products Obtained from Fermented Milks Heat-Treated after Fermentation, and Dairy Spreads; and requested IDF to review them in the light of the comments submitted to and made at the Session (para. 73);
- Returned to Step 3 Nutritional and Quality Descriptors for Milk Products for government comments (para. 76);
- Agreed to ask IDF to prepare a consolidated document for consideration at the next Session on the Heat Treatment Definitions taking into account the comments submitted to and made at the Session (para. 74);
- Agreed to refer the following Articles of the Proposed Draft Revised Code of Principles Concerning Milk and Milk Products to the relevant Codex Committees:
  - Article 4.3 regarding milk products with modified composition to the Codex Committee on Food Labelling (para. 14); and
  - Article 8 regarding review to the Codex Committee on General Principles (para. 18);
- Agreed to refer to the Codex Committee on Food Hygiene: the proposal of USA to include a statement on pasturization in the hygiene provision of all milk standards; and the proposal of Uruguay on microbiological criteria for butter (paras. 23 & 27);

- Agreed to refer back to the Codex Committee on Food Hygiene the document considered at the Session on the Draft Code of Hygienic Practice for Uncured/Unripened Cheese and Ripened Soft Cheese along with the comments submitted to and made at the Session (para. 78);
- Requested the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling to identify appropriate methods of analysis for whey protein/casein ratio (para. 80);
- Agreed to forward to the Codex Committee on Food Additives and Contaminants the documents on food additives and to request it to provide necessary instruction on submission of information on technological justification for the uses of food additives (para. 81);
- Agreed to study matters related to cheese coatings (para. 82);
- Confirmed that the nomenclature of milk protein products be forwarded to the Codex Committee on Food Labelling to be included in the list of names of classes of ingredients in the Codex General Standard for the Labelling of Prepackaged Foods (para. 83);
- Requested a document on trade statistics and justification for the elaboration of a standard for "Parmesan" cheese for consideration at the next Session (para. 87); and
- Felt generally that "filled milk" was outside the Terms of Reference of the Committee (para. 88).

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## **REPORT OF THE SECOND SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS**

### **INTRODUCTION**

1. The Codex Committee on Milk and Milk Products held its second Session at FAO Headquarters in Rome from 27 to 31 May 1996, by courtesy of the Government of New Zealand. The meeting was chaired by Dr. Peter O'Hara, Acting Director General, Ministry of Agriculture. The Session was attended by delegates and observers from 50 Member countries, 3 observer countries and 5 international organizations. The list of participants and members of the Secretariat is attached as Appendix I.

### **OPENING OF THE SESSION (Agenda Item 1)**

2. Her Excellency Miss J.C. Trotter, the New Zealand Ambassador to Italy and Representative to FAO, welcomed the delegates and opened the meeting on behalf of the Government of New Zealand. She stressed the importance of inter-country cooperation and inter-sectoral collaboration in developing international standards as the basis for food trade. The Ambassador also stressed the significance that Codex standards had gained in the Agreement on the Application of Sanitary and Phytosanitary Measures (SPS) of the World Trade Organization (WTO), and the impact this recognition would have on international food trade.

3. Within the framework of the SPS Agreement, WTO member countries have the right to establish sanitary and phytosanitary measures necessary to protect human, animal and plant health. However, in order to reduce unnecessary and unjustified obstacles to trade, these measures have to be scientifically justified and based on international standards, guidelines and recommendations such as those developed by Codex. On the basis of these observations, Her Excellency stressed the necessity for Codex to work as expeditiously as possible, so that Codex standards remain relevant to current scientific knowledge and to latest developments in international food trade.

4. In responding to the opening remarks, Dr. H. de Haen, Assistant Director-General, on behalf of the Director-General of FAO, welcomed the delegations and described the fundamental principles on which the Codex Alimentarius Commission had been established in 1962 in cooperation with the World Health Organization (WHO). He referred to the World Food Summit being organized by FAO for November 1996 where member countries would review their commitment to eradicating hunger and malnutrition. He pointed out that food quality and safety were important components of food security. Dr. de Haen emphasized the support of FAO for its member countries in meeting the obligations prescribed in SPS and TBT, and affirmed that FAO would continue to support the work of Codex which underpins these two agreements.

5. On behalf of the Directors-General of FAO and WHO, Dr. de Haen thanked the Government of New Zealand for its support for the Codex Alimentarius Commission and acknowledged the contribution of other international organizations and individual experts in the formulation of Codex standards.

### **ADOPTION OF THE AGENDA<sup>1</sup> (Agenda Item 2)**

6. The Committee adopted the Provisional Agenda with the understanding that the following items would be discussed under Agenda Item 10 - Other Business and Future Work: food additives; cheese coatings; export certificates; nomenclature of milk protein products; methods for monitoring whey protein/casein ratio; and filled milk.

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<sup>1</sup> CX/MMP 96/1, CX/MMP 96/1-Add.1



## **REVIEW OF CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS<sup>2</sup> (Agenda Item 3)**

7. The Committee at its First Session had requested the IDF to review the Code for discussion at this Session, which had been subsequently approved by the Commission at its 21st Session<sup>3</sup>.

8. The Committee first discussed the status of the Code. The Delegation of the United Kingdom pointed out that among all Codex Committees only this Committee used the Code of Principles and stated that most of the articles were covered either by the Codex General Standard for the Labelling of Prepackaged Foods (GSLPF)<sup>4</sup> or individual standards and therefore, there would be no need for the Code. However, many delegations felt that the Code was necessary and preferred to send forward to the Commission for adoption and subsequent implementation by Member countries. The Committee noted that the Code clarified the Terms of Reference of the Committee and was a set of statements regarding the reservation of the names for milk and milk products which would provide for interpretation of the relevant sections of the GSLPF.

9. The Committee **agreed** to make reference to the Code in the labelling provisions of individual standards.

### **Article 2 - Definitions**

10. The Committee **agreed** to delete the word "healthy" from the definition of milk as it was felt that the term "normal mammary secretion" was sufficient and to insert the word "milking" before the word "animals" to specify animals for milking.

11. The Committee noted that the term "functionally necessary" had been introduced in the definition of milk product to accommodate the use of substances necessary for manufacturing but not necessarily classified as food additives. The Committee **decided** to maintain the wording in the definition as presented. The Delegation of Canada asked how vitamin addition to milk and milk products could fit in the definitions. The Committee noted that these products were covered by Article 3.3 of the Code.

12. The Committee discussed extensively the definition of composite milk product. The Committee generally **agreed** that it did not wish to elaborate standards for composite products. Nonetheless, many delegations felt it necessary to have the definition of composite milk product for regulatory purposes while some delegations felt it unnecessary as they stated that composite products were covered by the GSLPF. The Committee considered replacing the word "mainly" either by numerical limit or other wording. The Delegation of the United Kingdom pointed out that these products were characterized by milk ingredients. The Committee **decided** to amend the definition of composite milk products as follows to accommodate this concept:

"composite milk product": is a product of which the milk, milk products or milk constituents are an essential part either in terms of quantity or for characterization of the product, provided that the constituents not derived from milk are not intended to take the place in part or in whole of any milk constituent."

### **Article 3.2**

13. Discussion focused on protein standardization of milk, especially in relation to milk for direct consumption. Matters raised were: difficulties in monitoring whey protein/casein ratio (see para. 80); whether or not the inclusion of protein standardization in the Article encouraged downward standardization which would damage the image of milk; natural variation of protein content among species, seasons, etc.; whether or not a minimum level of protein was necessary; and labelling of protein standardized milk. Noting that liquid milk for direct consumption was regulated by national

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<sup>2</sup> CX/MMP 96/2, CX/MMP 96/2-Add.1 (CRD 1) & 2 (CRD 10)(comments from Canada, Czech Republic, Denmark, France, Germany, India, Japan, Netherlands, New Zealand, Norway, Slovak Republic, Spain, Sweden, UK, USA, and European Association for Animal Production).

<sup>3</sup> ALINORM 95/11, para. 24; ALINORM 95/37, para. 85

<sup>4</sup> CODEX STAN 1- 1985 (Rev. 1 - 1991).

legislation, the Committee **decided** to keep the Article as presented. The United Kingdom expressed general reservations on the application of protein standardization. India advised that buffalo milk was being standardized when it was necessary to bring it to the protein level of cow milk by adjusting solids-not-fat level because buffalo milk contains not only higher level of fat than cow milk but also higher solids-not-fat level as well as protein level. India recommended standardization of solids-not-fat level in addition to protein in the Article 3.2.

### **Article 4.3**

14. The Delegations of Canada, Germany and USA proposed to delete the last sentence of Article 4.3 as in their countries cheeses with modified composition were produced and marketed. The Committee **decided** to keep the sentence noting that where the individual cheese standard exists, the provisions in the individual standard should be followed and the name of the cheese could not be used for modified products unless specified in the standard. The Committee **agreed** to bring this Article to the attention of the Codex Committee on Food Labelling specifically in relation to individual cheese standards.

### **Article 6 - Origin of Milk**

15. The Committee noted that the labelling distinction between cow milk and milks from other species in the existing Code had been deleted in the revised Code. The Delegation of India stated that: not all the milks were the same; buffalo milk should be recognized; premium products existed in the market; and the term "the consumers would not be misled" was subjective and therefore should not be in the definition. Noting that the concept of "misleading to the consumer" had been already included in the GSLPF and that in the revised Code all milks were treated in the same manner, the Committee **decided** to maintain the wording as presented. The Delegation of India expressed its reservation on this Article.

### **Article 7.2**

16. The Committee **agreed** to insert the term "non-milk" before the word "product" in the last line for clarification.

### **Articles 7.3 & 7.4**

17. The Committee had a lengthy discussion on the use of dairy names for non-milk products containing milk constituents or products either at an essential level or less. The Committee felt that it was necessary to reserve dairy names for milk, milk products and composite milk products and to protect them from abuses. The Committee **decided** to make minor editorial changes to Article 7.3 and to reword Article 7.4 as follows to provide for the use of dairy names in the description of the product and in the list of ingredients of non-milk products containing minor amount of milk constituents, and at the same time to prohibit their uses for products intended to substitute milk or milk products:

"However, with regard to a product referred to in article 7.3, which contains milk ingredients, the term "milk" or a name of a milk product may be used for labelling and advertising purposes only to indicate the milk ingredients in the description of the true nature of the product and to list the ingredients in accordance with the General Standard for the Labelling of Prepackaged Foods.

If, however, the product is intended to replace milk, a milk product or a composite milk product, the name of the product which is substituted shall not be used, unless permitted in the country of sale."

### **Article 8 - Review**

18. The Committee expressed two opposite views: to retain Article 8; and to delete whole or a part of it. The Committee recognized that this kind of statement was not included in Codex texts except the Code of Ethics for International Trade in Food. The Committee **decided** for the time being to

substitute it with the article on review included in the Code of Ethics<sup>5</sup> with the omission of the term "health, safety and" as the Code does not cover safety aspects and to refer this Article to the Codex Committee on General Principles. Several delegations expressed their wish to have one more round of discussion on this Article.

### **Annex**

19. The Committee **agreed** to include in the Annex the definitions of "reconstituted (product)" and "recombined (product)" as in Decision 5 of the present Code.

### **Status of the Code of Principles Concerning Milk and Milk Products<sup>6</sup>**

20. After extensive discussions on which procedure to follow, normal or accelerated procedure, the Committee **decided** to advance the Code to Step 5 of the normal procedure for adoption by the Commission at its 22nd Session in 1997.

### **CONSIDERATION OF DRAFT AND DRAFT REVISED STANDARDS AT STEP 7<sup>7</sup> (Agenda Item 4)**

21. The Committee decided to base its consideration on the document CX/MMP 96/3-Add. 3.

### **GENERAL CONSIDERATIONS**

22. The Committee agreed to take some horizontal approaches throughout the consideration of all standards as follows:

#### 1. Scope

To replace the term "the product" with the name of the product.

#### 2. Description and 3. Essential Composition and Quality Factors

To use "milk and products obtained from milk" in Description and Raw materials unless specifically stated otherwise in the standard, as the term "milk" implies liquid milk.

#### 3.2 Permitted Ingredients

To add "potable water" where appropriate and extend the statement about starter cultures as follows: "Starter cultures of harmless lactic acid and/or flavour producing bacteria".

#### 6. Hygiene

To use the Codex standard text provided for in the *Procedural Manual*<sup>8</sup>.

#### 7. Labelling

To include a reference to the Code of Principles Concerning Milk and Milk Products, to follow as much as possible the Codex General Standard for the Labelling of Prepackaged Foods and to amend the labelling provision for the origin of milk as follows:

"A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission".

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<sup>5</sup> CAC/RCP 20-1979, Rev. 1 (1985), *Codex Alimentarius*, Second Edition, Volume 1A, p. 20.

<sup>6</sup> Attached to this Report as Appendix X.

<sup>7</sup> CX/MMP 96/3, CX/MMP 96/3 Conference Room Document, CX/MMP 96/3-Add.1 (Comments from Canada, Czech Republic, Egypt, Germany, Netherlands, Norway, Poland, Romania, Slovak Republic, Spain, UK, USA, and IDF), CX/MMP 96/3-Add.2 (CRD 2) (comments from France, India, Cote D'Ivoire, Mexico, Thailand, Uruguay, UK), CX/MMP 96/3-Add.3 (CRD 3) (Annotated drafts and summarized comments), CX/MMP 96/3-Add.5 (CRD 8)(proposals on food additives by IDF), CX/MMP 96/3-Add.6 (CRD 11) (comments from France and Uruguay).

<sup>8</sup> *Codex Alimentarius Commission Procedural Manual*, Ninth Edition, pp. 118-119.

To delete the term "and, in the absence of such a container, on the product itself" from the section on the labelling of non-retail containers where appropriate.

23. The Committee noted the proposal of the Delegation of USA to modify the hygiene provision of all standards to include the following wording:

“Pasteurization, or an equivalent measure approved by the official agency having jurisdiction, shall be used in order to achieve the appropriate level of public health protection”.

The Committee **agreed** to refer the US proposal on modification for consideration by the Codex Committee on Food Hygiene while **maintaining** the Codex standard text in the provision. Several delegations expressed their view that mandatory pasteurization should not be included in the hygiene provision. The Committee also noted the statement of Iran that raw milk should not be allowed for the production of milk products.

24. The Observer from the EC expressed reservations on the food additives provisions of all standards considered regarding substances in the lists and their maximum levels.

### **DRAFT REVISED STANDARD FOR BUTTER<sup>9</sup>**

#### Description

25. The Committee **decided** to remove the reference to whey butter and to make the amendments accordingly.

#### Essential Composition and Quality Factors

26. The Committee **agreed** to delete maximum water content in Section 3.3 as it was unnecessary when the minimum content of fat was stated. The Observer from the EC expressed doubts on the maximum water content.

#### Hygiene

27. The Committee noted the proposal of Uruguay to include under Section 6.3 numerical values for the microbiological criteria (total coliforms at 30°C, n=5, C=2, m=10 cfu/g, M=100 cfu/g; coliforms at 45°C, n=5, c=2, m>3 cfu/g, M=10 cfu/g; *Salmonella* spp, n=5, c=0, m=Absence in 25g) and **decided** to refer this statement for consideration by the Codex Committee on Food Hygiene. The Delegation was encouraged to raise this issue at the CCFH which is responsible for hygienic matters.

28. The Observer from the EC proposed different numerical values for the microbiological criteria: total coliforms at 30°C, n=5, C=2, m=0 cfu/g, M=10 cfu/g.

#### Labelling

29. The Committee **agreed** to include Section 7.3 Declaration of Milkfat Content with the following wording: “Butter shall be labelled to indicate the fat content in a manner found acceptable in the country of sale if the consumer would be misled by its omission.”

#### Methods of Sampling and Analysis

30. The Committee **decided** to include the methods for detection of vegetable fat.

### **DRAFT REVISED STANDARD FOR MILKFAT PRODUCTS<sup>10</sup>**

31. The Committee **agreed** to include “milkfat” in the Standard and to make the amendments accordingly.

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<sup>9</sup> Agreed text is attached as Appendix II.

<sup>10</sup> Agreed text is attached as Appendix III.

### Description

32. It was **decided** to add a separate description for ghee to read “Ghee is a product exclusively obtained from milk, cream or butter by means of processes which result in almost total removal of water and non-fat solids, with an especially developed flavour and physical structure”.

### Essential Composition and Quality Factors

33. The Committee **decided** to insert “milkfat” in Section 3.3 and to remove the provision for maximum water in all products except for anhydrous milkfat/anhydrous butteroil.

### Food Additives

34. The Committee saw no justification in not using carbon dioxide as inert gas in Section 4.1 and **agreed** to delete the statement excluding it.

35. The Committee noted that dilauryl thiodipropionate and isopropyl citrate mixture were not allowed in many countries including the EC and **agreed** to delete them.

### Methods of Analysis and Sampling

36. The Delegation of India requested to include a method for detecting animal fat other than milkfat and offered to provide the method for consideration by the IDF/ISO/AOAC Working Group.

## **DRAFT REVISED STANDARD FOR EVAPORATED MILKS<sup>11</sup>**

### Title

37. The Committee recognized that other means than the traditional heating process could be used to remove water from milk provided that the end product would have a composition and characteristics similar to the product obtained by traditional heat evaporation. Although a proposal was made to change the name of the product to reflect the use of new technologies, the Committee **decided** to retain the name “evaporated milks”.

### Essential Composition and Quality Factors

38. The Committee **agreed** to transfer the definitions of “milk retentate” and “milk permeate” from the appendix into the body of the standard as proposed by the Delegation of France.

39. The Committee noted the reservations expressed by the Delegation of the United Kingdom on the inclusion of protein standardization in the standards for preserved milks (see para. 13). The Observer from the EC expressed reservations on the use of milk and cream powders.

### Labelling

40. The Committee agreed to include Section 7.3 List of Ingredients.

## **DRAFT REVISED STANDARD FOR SWEETENED CONDENSED MILKS<sup>12</sup>**

41. The Committee **agreed** to replace the word "sucrose" with the word “sugar” as appropriate in the standard.

### Essential Composition and Quality Factors

42. The Committee **agreed** not to include sweetening agents and nutritive carbohydrate sweeteners in the list of permitted ingredients and to include the statement regarding sugar in Sections 3.2 and 3.3.

### Food Additives

43. The Committee **did not accept** the proposal to include emulsifiers and **agreed** to retain the food additives in the present Standard and to include aspartame in the list.

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<sup>11</sup> Agreed text is attached as Appendix IV.

<sup>12</sup> Agreed text attached as Appendix V.

### Labelling

44. The Committee **agreed** to include Section 7.3 List of Ingredients.

### Appendix

45. The Committee **agreed** to delete the Appendix which contained Composition and Other Methods of Analysis.

## **DRAFT REVISED STANDARD FOR MILK AND CREAM POWDERS<sup>13</sup>**

### Description

46. The Committee **agreed** to include cream as a source of the products.

### Essential Composition and Quality Factors

47. The Committee **agreed** to combine the composition lists of cream powder and high-fat milk powder. The Delegations of Sweden and Switzerland proposed to raise the minimum protein content when protein standardization was applied. The Committee recalled that this minimum level had been agreed at the previous Session. The Delegation of Sweden also proposed to lower the maximum water content in powders with high fat content. The Observer from the EC expressed some doubts on the minimum levels of water and protein.

### Food Additives

48. The Committee **confirmed** the inclusion of anticaking agents which were in the existing standard. The Delegation of Poland expressed its reservation over the use of anticaking agents.

### Labelling

49. The Committee **agreed** to include Sections 7.3 List of Ingredients.

## **DRAFT REVISED STANDARD FOR CHEESE<sup>14</sup>**

50. The Committee had a prolonged discussion on whether or not to retain the provision regarding natural flavouring substances in the Standard without reaching consensus and decided to seek the advice of an informal working group. The Committee **agreed** to make the following amendments as proposed by the group:

- To insert the following wording after the first sentence in the Scope:  
"However the labelling section of this standard provides additionally for the designation of cheese with flavouring foods, spices, herbs, natural flavours, nature identical flavours and artificial flavours."
- To delete the text on the use of natural flavourings in Section 3.2 Permitted Ingredients; and
- To insert after the first paragraph of Section 7.1 Name of the food the following wording:  
"A product, subject of this Standard with the addition of flavouring foods, spices, herbs, natural flavours, nature identical flavours and artificial flavours (ref: *Codex Alimentarius*, 2nd Ed., Vol. 1A) may be named "cheese" with a clear description of the added characteristic ingredients (or group of ingredients) provided that such ingredients are not intended to take the place of any milk constituent and the cheese remains the essential part of the product. Such a description is not required if the consumer would not be misled by its omission."

### Description

51. The Committee **agreed** to replace the words "cured" and "uncured" with the words "ripened" and "unripened" respectively.

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<sup>13</sup> Agreed text attached as Appendix VI.

<sup>14</sup> Agreed text is attached as Appendix VII.

### Essential Composition and Quality Factors

52. The Committee **decided**: to delete the first paragraph of the Section; not to include "and cultures of harmless fungi" in Section 3.2 as fungi were microorganisms; and to replace coagulating agent with coagulating enzymes in Section 3.2.

53. The Committee **agreed** not to include the proposal of France on Section 3.3 on cheese coatings and deferred further discussion until Agenda Item 10 (see para. 82).

### Food Additives

54. The Committee **agreed** to include a list of food additives contained in CX/MMP 96/3-Add.5 (CRD 8) and to add lysozyme in the list of preservatives.

### Labelling

55. The Committee **decided** to make minor amendments to the first paragraph of Section 7.1 Name of the food. It further **decided** to replace the table of designation with a new simplified one. It noted that as a consequence the definitions of characterizing terms for cheese in relation to fat content were transferred to Section 7.3 Declaration of fat content. The explanation of MFFB was retained.

56. The Committee **concurred** in using the common wording in Section 7.2 Country of origin.

57. The Committee **agreed** to amend Section 7.3 Declaration of milkfat content as follows:

"For characterizing the product, the fat content shall be indicated, expressed either as a percentage by mass or as a percentage in dry matter\* or as specified in national legislation. Contents of fat in dry matter may adequately be indicated in the labelling of the cheese, e.g. by steps of 5% fat in dry matter.

\*) Fat in dry matter may be indicated as prefix % FDM, suffix % FDM or suffix +"

The wording above would be also used in the draft standards for whey cheese and for cheeses in brine.

58. The committee **agreed** to include a new Section 7.5 Date marking.

### **DRAFT REVISED STANDARD FOR WHEY CHEESE<sup>15</sup>**

59. The Delegation of Italy expressed reservations on the standard for whey cheese stating that "whey cheese" should be regarded as condensed whey but not a type of "cheese".

### Description

60. The Committee **decided** not to include "precipitation of whey proteins" as cheese made from precipitated whey protein should be classified as whey protein cheese, the definition of which was included in Annex of the Revised Code of Principles<sup>16</sup>; and it recalled that it had been decided at the last Session not to elaborate a standard for whey protein cheese.

### Essential Composition and Quality Factors

61. The Committee **decided** to delete the first paragraph in this Section.

### Labelling

62. The Committee **decided** to move the paragraph following the table of fat on the dry basis to replace the first sentence of Section 7.1 Name of the food.

63. While France, Spain and Switzerland preferred to keep the second sentence of Section 7.3 Country of origin, the Committee **decided** to delete the sentence as it was pointed out that this matter was well covered by Section 4.5 of the Codex General Standard for the Labelling of Prepackaged Foods.

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<sup>15</sup> Agreed text is attached as Appendix IX.

<sup>16</sup> See Appendix X.

## **DRAFT GROUP STANDARD FOR CHEESES IN BRINE**

### Scope

64. The Committee **agreed** to include the term "Group" before the word "Standard" and to delete the last sentence.

### Description

65. The Committee **agreed** on a new description as follows:

"Cheeses in Brine are semi-hard to soft ripened/unripened cheeses in conformity with the Codex Standard for Cheese (CODEX STAN A-6). The body has a white to yellowish colour and a compact texture suitable for slicing, with none to few mechanical openings. The cheeses have no actual rind and have been ripened and preserved in brine until delivered to, or prepacked for, the consumer."

### Essential Composition and Quality Factors

66. The Committee **decided** to move cultures, coagulating enzymes and sodium chloride from Section 3.1 Raw material to Section 3.2 Permitted ingredients. It also **decided** to include calcium chloride in Section 3.2; to amend the table in Section 3.3 Composition; and to delete Section 3.4. The Committee noted that Section 3.5 was not to cover hygiene issues and decided to delete the Section in order to make the Standard less restrictive.

67. The Delegation of India preferred that the original wording in Section 3.1 be used in all standards.

### Food Additives

68. The Committee **agreed** to delete all colorants as they could rather be used as "decolorants" to make yellowish cheese white.

### Labelling

69. The committee **agreed** not to include a new sentence regarding water content in Section 7.3 as water was needed only for technological reasons and therefore no reference was needed.

## **DRAFT GROUP STANDARD FOR UNRIPENED CHEESE**

70. The Committee **decided** to include in the title the term "including fresh cheese" but not to include the term "excluding Mozzarella" in the Scope.

71. The Committee felt that the inclusion of fresh cheese would require extensive redrafting of the standard and **decided** to return the standard to Step 6 for redrafting and government comments. The Committee requested IDF to undertake the drafting.

### Status of Draft and Draft Revised Standards

72. The following standards were advanced to Step 8 for adoption by the Commission:

Draft Revised Standards for: Butter;  
Milkfat Products;  
Evaporated Milks;  
Sweetened Condensed Milks;  
Milk and Cream Powders;  
Cheese; and  
Whey Cheese; and

Draft Group Standard for Cheeses in Brine.

The Draft Group Standard for Unripened Cheese Including Fresh Cheese was returned to Step 6.



## **CONSIDERATION OF PROPOSED DRAFT AND PROPOSED DRAFT REVISED STANDARDS AT STEP 4<sup>17</sup> (Agenda Item 5)**

73. Due to time constraints, the Committee could not consider the Proposed Draft Revised Standards for Processed Cheese, Cream, and individual cheeses and the Proposed Draft Standards for Fermented Milks, Milk Products Obtained from Fermented Milks Heat-Treated after Fermentation, and Dairy Spreads. The Committee **agreed** to return them to Step 3 and to request IDF to review them in the light of written comments submitted and those comments made at the Session under Agenda Items 3 and 4 relevant to these standards.

## **CONSIDERATION OF HEAT TREATMENT DEFINITIONS<sup>18</sup> (Agenda Item 6)**

74. The Committee felt that a number of definitions needed revision and clarification and **agreed** to ask IDF to prepare a consolidated document taking into consideration written comments and those made at the Session for consideration at the next Session of the Committee and the subsequent session of the Codex Committee on Food Hygiene.

## **CONSIDERATION OF NUTRITIONAL AND QUALITY DESCRIPTORS FOR MILK PRODUCTS<sup>19</sup> (Agenda Item 7)**

75. The Committee noted that the recently concluded 24th Session of the Codex Committee on Food Labelling (CCFL)<sup>20</sup> had agreed that no exceptions should be made to the application of the Guidelines for Use of Health and Nutrition Claims and reasserted its earlier decision that the provisions should cover all foods. The Guidelines prescribed the term "low" to be used only when the level of fat was no more than 3 g per 100 g solid; however, the term "reduced" or "light" could be used if the fat content was decreased by at least 25%.

76. Taking into consideration the decision of the CCFL, time constraints and that countries had not been given time for study, the Committee **decided** to return the document to Step 3 for government comments. The Observer from IDF expressed its willingness to accommodate the decision of the CCFL into the document and relevant standards.

77. The Committee noted that the term "low fat" in the General Standard for Cheese was used for characterizing the product. (see also para. 57)

## **CONSIDERATION OF THE DRAFT CODE OF HYGIENIC PRACTICE FOR UNCURED/UNRIPENED CHEESE AND RIPENED SOFT CHEESE<sup>21</sup> (Agenda Item 8)**

78. The Committee recalled the request of the Codex Committee on Food Hygiene (CCFH) to review three specific points of the Code and the decision of this Committee to ask IDF to undertake the work. There was a general support to the proposal that the code should be amended to make it less mandatory and that the CIP (Clean in Place) system should not be separated. Several delegations expressed the desire that the Code should include the proposition of IDF concerning the production, storage and transport of raw milk destined for the manufacture of unripened cheese and ripened soft cheese, after the milk has been pasteurized or has received an equivalent treatment. The Committee recommended that Annex 2 of the IDF proposal be applied to all milk products. The Committee

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<sup>17</sup> CX/MMP 96/4 Parts (a) - (e), CX/MMP 96/4-Add.1 (CRD 4)(comments from Canada, Czech Republic, Germany, Finland, India, Japan, Malawi, Netherlands, New Zealand, Norway, Slovak Republic, Sweden, UK, USA, European Association for Animal Production and MARINALG International), CX/MMP 96/4-Add.2 (CRD 9)(comments from Switzerland), CX/MMP 96/4-Add.3 (CRD 12) (comments from Armenia, Denmark, France, Italy, Panama, Spain, and Biopolymer International).

<sup>18</sup> CX/MMP 96/5 (Definition of Heat Treatment), CX/MMP 96/5-Add.1 (CRD 5)(comments from Canada, Germany, India, Netherlands, Slovak Republic, USA, and European Association for Animal Production).

<sup>19</sup> CX/MMP 96/6.

<sup>20</sup> 14-17 May 1996, Ottawa, Canada (ALINORM 97/22).

<sup>21</sup> ALINORM 95/13, Appendices V & VI, CX/MMP 96/8, CX/MMP 96/8-Add.1 (CRD 6)(comments from Canada, Netherlands, USA, and European Association for Animal Production), CX/MMP 96/8-Add.2 (CRD 13) (comments from Denmark).

**agreed** that the document prepared by IDF along with the comment papers and the discussion at this Session be referred back to the CCFH.

## **METHODS OF ANALYSIS AND SAMPLING FOR MILK PRODUCTS - REPORT OF IDF/ISO/AOAC WORKING GROUP ON METHODS OF ANALYSIS AND SAMPLING<sup>22</sup> (Agenda Item 9)**

79. The Committee noted that the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling had reviewed and updated, where necessary, previously recommended methods and recommended some new methods for provisions in milk standards.

80. The Committee **requested** the Working Group to identify appropriate methods of analysis for whey protein/casein ratio as several delegations expressed concerns over the lack of or difficulties in monitoring the ratio, especially in relation to protein standardization.

## **OTHER BUSINESS AND FUTURE WORK (Agenda Item 10)**

### **OTHER BUSINESS**

#### Food Additives<sup>23</sup>

81. The Committee was informed that the Codex Committee on Food Additives and Contaminants (CCFAC) required technological justification of the uses of food additives when considering endorsement. The Committee felt, however, that no clear instruction had been given on the submission of information on technological justification. The Committee **agreed** to forward the referred documents to the CCFAC and to request it to provide necessary instruction or information on this matter.

#### Cheese Coatings

82. The Committee noted the comments by the Delegation of France that cheese coating was widely practised and **agreed** that this issue would need further consideration by the Committee.

#### Nomenclature of Milk Protein Products

83. The Committee **confirmed** its previous decision to forward the nomenclature of milk protein products to the Codex Committee on Food Labelling to be included in the list of names of classes of ingredients in the Codex General Standard for the Labelling of Prepackaged Foods.

#### Withdrawal of Some Individual Cheese Standards<sup>24</sup>

84. The Committee noted the request to withdraw the following individual cheese standards and **agreed** to refer this matter to the Commission for approval.

Danablu (C-2)

Gruyere (C-10)

Gudbrandsdalsost (C-19)

Norvegia (C-23)

Esrom (C-26)

Cream Cheese (C-31) (pending the inclusion in the Standard for Unripened Cheese Including Fresh Cheese)

Certain Blue Veined Cheeses (C-32)(deletion of Danablu, Adelost and Blue Cheese)

85. The Delegation of Germany noted its reservation and mentioned the need for certain criteria for withdrawal of remaining individual cheese standards.

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<sup>22</sup> CX/MMP 96/7.

<sup>23</sup> CX/MMP 96/3-Add.4 (CRD 7), CX/MMP 96/3-Add.5 (CRD 8).

<sup>24</sup> CX/MMP 96/4 Part (d), CX/MMP 96/4-Add.2 (comments from Switzerland).

## **FUTURE WORK**

### New Standards

86. The Committee **agreed** to seek approval of the Commission to initiate the elaboration of an individual cheese standard for Mozzarella noting the development of the Standard for Unripened Cheese including Fresh Cheese. The Committee would also **seek** approval for the standard for dairy spreads as it had not been formally approved by the Commission.

87. The Committee also considered a proposal of Germany to elaborate a new individual cheese standard for "Parmesan". The Committee **requested** Germany to identify product(s) in question and to prepare a paper on trade statistics and justification for the elaboration of the standard for consideration by the Committee at its next Session. France and IDF offered to collaborate with Germany.

88. Noting that filled milk was a product based on milk and vegetable fat, the Committee generally felt that this product was outside the Terms of Reference of this Committee.

### Export Certificate

89. The Committee was informed of the work of the Codex Committees on Food Import and Export Certification and Inspection Systems (CCFICS) and on Fish and Fishery Products regarding model export certificates for general purposes and for fish and fishery products. The Committee was of the opinion that the draft generic model might not be applicable to dairy products. The Committee **agreed** to request the CCFICS to take up this work. The Delegation of Switzerland in collaboration with that of Germany would prepare a document for consideration by the CCFICS and CCMMP at their next sessions.

## **DATE AND PLACE OF NEXT SESSION (Agenda Item 11)**

90. The next Session of the Committee was tentatively scheduled to be held from 25-29 May 1998. The final dates and place would be decided between the Host Government and the Codex Secretariat.

**SUMMARY STATUS OF WORK**

Subject	Step	For Action by	Document Reference (ALINORM 97/11)
Draft Revised Standards for: - Butter - Milkfat Products - Evaporated Milks - Sweetened Condensed Milks - Milk and Cream Powders - Cheese - Whey Cheese	8	22nd CAC	Appendix II Appendix III Appendix IV Appendix V Appendix VI Appendix VII Appendix VIII
Draft Standard for Cheeses Brine	8	22nd CAC	Appendix IX
Draft Standard for Unripened Cheese Including Fresh Cheese	6	IDF Governments	paras. 71-72
Proposed Draft Revised Code of Principles Concerning Milk and Milk Products	5	22nd CAC CCGP CCFL	Appendix X
Proposed Draft Revised Standards for: - Processed Cheese - Cream	3	IDF Governments	para. 73
Proposed Draft Revised Individual Cheese Standards	3	IDF Governments	para. 73
Proposed Draft Standards for: - Fermented Milks - Milk Products Obtained from Fermented Milks Heat-Treated after Fermentation	3	IDF Governments	para. 73
Nutritional and Quality Descriptors for Milk Products	3	Governments	paras. 75-77
Heat Treatment Definitions	3	IDF Governments	para. 74
Proposed Draft Standard for Dairy Spreads	1, 2 , 3	22nd CAC IDF	paras. 73 & 86
Proposed draft individual cheese standard for Mozzarella	1	22nd CAC IDF	para. 86
Model export certificate for milk products	1	22nd CAC CCFICS Switzerland Germany	para. 89
Withdrawal of Individual Cheese Standards for: - Danablu - Gruyere - Gudbrandsdalsost - Norvegia - Esrom	-	22nd CAC	para. 84

(SUMMARY STATUS OF WORK, continued)

Subject	Step	For Action by	Document Reference (ALINORM 97/11)
Individual Cheese Standard for Certain Blue Cheeses (deletion of Danablu, Adelost and Blue Cheese from the Standard)	-	22nd CAC	para. 84
Withdrawal of Individual Cheese Standard for Cream Cheese	-	CAC <sup>25</sup>	para. 84
Code of Hygienic Practice for Uncured/Unripened Cheese and Ripened Soft Cheese	-	Codex Secretariat CCFH	para. 78
Methods of Analysis and Sampling	-	IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling	paras. 79-80
Nomenclature of milk protein products	-	CCFL	para. 83
Information on "Parmesan"	-	Germany	para. 87

<sup>25</sup>

At the Session of the CAC where the Standard for Unripened Cheese Including Fresh Cheese is adopted.

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**DRAFT REVISED STANDARD FOR BUTTER (A-1)**  
(Advanced to Step 8 of the Codex Procedure)

The Appendix to this Standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A(I)(b) of the General Principles of the Codex Alimentarius.

**1. SCOPE**

This Standard applies to butter intended for direct consumption or for further processing in conformity with the definitions in Section 2 of this Standard.

**2. DESCRIPTION**

Butter is a fatty product derived exclusively from milk and products obtained from milk, principally in the form of an emulsion of the type water-in-oil.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 Raw Materials

Milk and products obtained from milk

3.2 Permitted Ingredients

Sodium chloride and food grade salt  
Starter cultures of harmless lactic acid and/or flavour producing bacteria  
Potable water

3.3 Composition

Minimum milkfat content	80% m/m
Maximum milk solids-not-fat content	2% m/m

**4. FOOD ADDITIVES**

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

No.	Name of Food Additive	Maximum Level
<b>Colours</b>		
160b	Annatto extracts	20 mg/kg (calculated as bixin)
160a	β-Carotene	25 mg/kg
<b>Acidity Regulators</b>		
339	Sodium phosphates	)
500(i)	Sodium carbonate	) 2 g/kg
500(ii)	Sodium hydrogen carbonate	) singly or in combination expressed as
524	Sodium hydroxide	) anhydrous substances
526	Calcium hydroxide	)

**5. CONTAMINANTS**

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

In particular, the following limit applies:

<b>Metal</b>	<b>Maximum Level</b>
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Lead	0.05 mg/kg
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## 5.2 Pesticide Residues

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

## 6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms in amounts which may represent a hazard to health;
- (b) shall be free from parasites which may represent a hazard to health; and
- (c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## 7. LABELLING

The name or names specified in Section 7.1 of this Standard shall be used only in accordance with the Code of Principles Concerning Milk and Milk Products.

Prepackaged products covered by this Standard should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985).

### 7.1 Name of the Food

The name of the food shall be "Butter". The name "butter" with a suitable qualification shall be used for butter with more than 95% fat.

7.1.1 A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

7.1.2 Butter may be labelled to indicate whether it is salted or unsalted according to national legislation.<sup>1</sup>

### 7.2 Labelling of Non-Retail Containers

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

### 7.3 Declaration of Milkfat Content

Butter shall be labelled to indicate the fat content in a manner found acceptable in the country of sale if the consumer would be misled by its omission.

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<sup>1</sup> Governments when accepting this Standard, are requested to indicate the provisions in force in their country.

## **8. METHODS OF SAMPLING AND ANALYSIS**

### 8.1 Sampling

According to IDF Standard 50C:1995/ISO DIS 707/AOAC 968.12.

### 8.2 Determination of Milkfat, Solids-not-fat and Water Content

According to IDF Standard 80:1977/ISO 3727:1977/AOAC 938.06 (fat) & 920.116.

### 8.3 Detection of Vegetable Fat

According to either IDF Standard 32:1965/ISO 3595:1976/AOAC 955.34 (phytosteryl acetate test) or IDF Standard 54:1970/ISO 3594:1976/AOAC 970.50 (gas-liquid chromatography).

### 8.4 Determination of Lead

According to AOAC 972.25 (Codex general method).

## **Appendix**

### **1. OTHER CONTAMINANTS**

#### **Heavy Metals**

<b>Metal</b>	<b>Maximum Level</b>
Iron	2.0 mg/kg
Copper	0.05 mg/kg

### **2. OTHER METHODS OF ANALYSIS**

#### 2.1 Determination of Acid Value

According to IDF Standard 6B:1989/ISO 1740:1991/AOAC 967.17.

#### 2.2 Determination of Refractive Index

According to IDF Standard 7A:1969 (confirmed 1983)/ISO 1739:1975/AOAC 969.18.

#### 2.3 Determination of Salt Content

According to IDF Standard 12B:1988/ISO CD 1738/AOAC 960.29.

#### 2.4 Determination of Iron

According to NMKL 139.1991 (Codex general method) or IDF Standard 103A:1986/ISO 6732:1985.

#### 2.5 Determination of Copper

According to AOAC 971.20 (Codex general method) or IDF Standard 76A:1980/ISO 5738:1980/AOAC 960.40 (Codex general method).

**DRAFT REVISED STANDARD FOR MILKFAT PRODUCTS (A-2)**  
(Advanced to Step 8 of the Codex Procedure)

The Appendix to this Standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A(I)(b) of the General Principles of the Codex Alimentarius.

**1. SCOPE**

This Standard applies to Anhydrous milkfat, milkfat, anhydrous butteroil, butteroil and ghee, which are intended for further processing or culinary use, in conformity with the definitions in Section 2 of this Standard.

**2. DESCRIPTION**

2.1 Anhydrous Milkfat, Milkfat, Anhydrous Butteroil and Butteroil are fatty products derived exclusively from milk and products obtained from milk by means of processes which result in almost total removal of water and non-fat solids.

2.2 Ghee is a product exclusively obtained from milk, cream or butter by means of processes which result in almost total removal of water and non-fat solids, with an especially developed flavour and physical structure.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 Raw Materials

Milk and products obtained from milk

3.2 Permitted Ingredients

Starter cultures of harmless lactic acid and/or flavour producing bacteria.

3.3 Composition

	Anhydrous milkfat/ Anhydrous butteroil	Milkfat	Butteroil	Ghee
Minimum milkfat (% m/m)	99.8	99.6	99.6	99.6
Maximum water (% m/m)	0.1	-	-	-

**4. FOOD ADDITIVES**

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

4.1 Inert gas with which airtight containers are flushed before, during and after filling with product.

4.2 Antioxidants

The following are permitted with or without antioxidant synergists in all products except Anhydrous Milkfat:

No.	Name of Food Additive	Maximum Level
<b>Antioxidants</b>		
310	Propyl gallate	100 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg

	Any combination of propyl gallate, BHA and BHT providing limits above are not exceeded	200 mg/kg
306	Mixed tocopherols concentrate )	
307	Alpha-tocopherol )	
308	Synthetic gamma-tocopherol )	500 mg/kg
309	Synthetic delta-tocopherol )	
304	Ascorbyl palmitate )	500 mg/kg
305	Ascorbyl stearate )	individually or in combination
	<b>Antioxidant Synergists</b>	
330	Citric acid	Limited by GMP
331	Sodium citrates	Limited by GMP

## 5. CONTAMINANTS

### 5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

### 5.2 Pesticide Residues

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

## 6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms in amounts which may represent a hazard to health;
- (b) shall be free from parasites which may represent a hazard to health; and
- (c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## 7. LABELLING

The name or names specified in Section 7.1 of this Standard shall be used only in accordance with the Code of Principles Concerning Milk and Milk Products.

Prepackaged products covered by this Standard should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985).

### 7.1 Name of the Food

The name of the food shall be:

Anhydrous Milkfat	)	
Milkfat	)	According to description specified in Section 2,
Anhydrous Butteroil	)	composition specified in Section 3, and the use of
Butteroil	)	antioxidants (see Section 4).
Ghee	)	

7.1.1 A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

7.2 Labelling of Non-Retail Containers

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

**8. METHODS OF SAMPLING AND ANALYSIS**

8.1 Sampling

According to IDF Standard 50C:1995/ISO DIS 707/AOAC 968.12

8.2 Determination of Fat Content

According to IDF Standard 24:1964/ISO CD 8852.

8.3 Determination of Water Content

According to IDF Standard 23A:1988/ISO CD 5536.

8.4 Detection of Vegetable Fat

According to either IDF Standard 32:1965/ISO 3595:1976/AOAC 955.34 (phytosteryl acetate test) or IDF Standard 54:1970/ISO 3594:1976/AOAC 970.50 (gas-liquid chromatography).

**1. OTHER QUALITY FACTORS**

	Anhydrous milkfat/ Anhydrous butteroil	Milkfat	Butteroil	Ghee
Maximum free fatty acids (% m/m as oleic acid)	0.3	0.4	0.4	0.4
Maximum peroxide value (milli- equivalents of oxygen/kg fat)	0.3	0.6	0.6	0.6
Taste and odour	Acceptable for market requirements after heating a sample to 40-45°C			
Texture	Smooth and fine granules to liquid, depending on temperature			

**2. OTHER CONTAMINANTS**

**Heavy Metals**

The following limits apply to Anhydrous Milkfat, Milkfat, Anhydrous Butteroil and Butteroil and Ghee:

<b>Metal</b>	<b>Maximum Level</b>
Copper	0.05 mg/kg
Iron	0.2 mg/kg

**3. OTHER METHODS OF ANALYSIS**

- 3.1 Determination of Free Fatty Acids Content (expressed as oleic acid)  
According to IDF Standard 6B:1989/ISO 1740:1991/AOAC 969.17.  
The free fatty acids content can be calculated by multiplying the fat acidity by 0.282.
- 3.2 Determination of Peroxide Value  
According to IDF Standard 74A:1991/ISO 3976:1977.
- 3.3 Determination of Copper Content  
According to IDF Standard 76A:1980/ISO 5738:1980/AOAC 960.40 (Codex general method).
- 3.4 Determination of Iron Content  
According to IDF Standard 103A:1986/ISO 6732:1985.

**DRAFT REVISED STANDARD FOR EVAPORATED MILKS (A-3)**  
(Advanced to Step 8 of the Codex Procedure)

**1. SCOPE**

This Standard applies to evaporated milks, intended for direct consumption or further processing, in conformity with the definitions in Section 2 of this Standard.

**2. DESCRIPTION**

Evaporated milks are milk products which can be obtained by the partial removal of water from milk by heat, 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 & QUALITY FACTORS**

**3.1 Raw Materials**

Milk and milk powders\* , cream and cream powders\* , milkfat products\* .

The following milk products are allowed for protein standardization 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.
- lactose\*

**3.2 Permitted Ingredients**

Potable water

**3.3 Composition**

Evaporated milk

Minimum milkfat	7.5% m/m
Minimum milk solids	25% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

Evaporated skimmed milk

Maximum milkfat	1% m/m
Minimum milk solids	20% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

Evaporated partly skimmed milk

Milkfat	More than 1% and less than 7.5% m/m
Minimum milk solids	20% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

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\* For specifications, see the relevant Codex standards.



Evaporated high-fat milk

Minimum milkfat	15% m/m
Minimum milk solids-not-fat	11.5% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

#### 4. FOOD ADDITIVES

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

No.	Name of Food Additive	Maximum Level
<b>Firming Agents</b>		
	Sodium chloride )	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
508	Potassium chloride )	
509	Calcium chloride )	
<b>Stabilizers</b>		
331	Sodium citrates )	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
332	Potassium citrates )	
333	Calcium citrates )	
<b>Acidity Regulators</b>		
500	Sodium carbonates )	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
501	Potassium carbonates )	
170	Calcium carbonates )	
339	Sodium phosphates )	
340	Potassium phosphates )	
341	Calcium phosphates )	
450	Diphosphates )	
451	Triphosphates )	
452	Polyphosphates )	
<b>Thickener</b>		
407	Carrageenan	150 mg/kg

#### 5. CONTAMINANTS

##### 5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

##### 5.2 Pesticide Residues

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

#### 6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms in amounts which may represent a hazard to health;
- (b) shall be free from parasites which may represent a hazard to health; and

- (c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## **7. LABELLING**

The name or names specified in Section 7.1 of this Standard shall be used only in accordance with the Code of Principles Concerning Milk and Milk Products.

Prepackaged products covered by this Standard should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985).

### **7.1 Name of the Food**

The name of the food shall be

Evaporated milk	}	according to the composition specified in Section 3
Evaporated skimmed milk	}	
Evaporated partly skimmed milk	}	
Evaporated high-fat milk	}	

Evaporated partly skimmed milk may be designated “evaporated semi-skimmed milk” if the milkfat content is 4.0 - 4.5% and the minimum milk solids is 24% m/m.

- 7.1.1 A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

### **7.2 Declaration of Milkfat Content**

The milkfat content expressed as a percentage by weight of the product shall be declared.

### **7.3 List of Ingredients**

For products obtained by recombination or reconstitution, the fact of recombination and reconstitution shall be declared by listing the raw materials in the ingredients list. Milk products used only for protein adjustment purposes need not be declared.

### **7.4 Labelling of Non-Retail Containers**

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

## **8. METHODS OF SAMPLING & ANALYSIS**

### **8.1 Sampling**

According to IDF Standard 50C:1995/ISO DIS 707/AOAC 968.12.

### **8.2 Determination of Milkfat Content**

According to IDF Standard 13C:1987/ISO 1737:1985/AOAC 920.115F, 945.48G.

### **8.3 Determination of Total Solids Content**

According to IDF Standard 21B:1987/ISO 6731:1989 or AOAC 925.23A, 920.107, 945.48D.

### **8.4 Determination of Protein Content**

Protein content is 6.38 multiplied by total Kjeldahl nitrogen determined by AOAC 945.48H following the method prescribed in IDF Standard 20B:1993/ISO CD 8968/AOAC 991.20.

**DRAFT REVISED STANDARD FOR SWEETENED CONDENSED MILKS (A-4)**  
(Advanced to step 8 of the Codex Procedure)

**1. SCOPE**

This Standard applies to sweetened condensed milks, intended for direct consumption or further processing, in conformity with the definitions 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 & QUALITY FACTORS**

**3.1 Raw Materials**

Milk and milk powders\* , cream and cream powders\* , milkfat products\*.

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.
- lactose\* (also for seeding purposes)

**3.2 Permitted Ingredients**

Potable water

Sugar

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	28% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

Sweetened condensed skimmed milk

Maximum milkfat	1% m/m
Minimum milk solids	24% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

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\* For specifications, see the relevant Codex standards.

Sweetened condensed partly skimmed milk

Milkfat	More than 1% and less than 8% m/m
Minimum milk solids-not-fat	20% m/m
Minimum milk solids	24% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

Sweetened condensed high-fat milk

Minimum milkfat	16% m/m
Minimum milk solids-not-fat	14% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

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.

**4. FOOD ADDITIVES**

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

<b>No.</b>	<b>Name of Food Additive</b>	<b>Maximum Level</b>
<b>Sweetener</b>		
951	Aspartame	1 g/kg
<b>Firming Agents</b>		
	Sodium chloride )	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
508	Potassium chloride )	
509	Calcium chloride )	
<b>Stabilizers</b>		
331	Sodium citrates )	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
332	Potassium citrates )	
333	Calcium citrates )	
<b>Acidity Regulators</b>		
500	Sodium carbonates )	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
501	Potassium carbonates )	
170	Calcium carbonates )	
339	Sodium phosphates )	
340	Potassium phosphates )	
341	Calcium phosphates )	
450	Diphosphates )	
451	Triphosphates )	
452	Polyphosphates )	
<b>Thickener</b>		
407	Carrageenan	150 mg/kg

**5. CONTAMINANTS**

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 Pesticide Residues

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

## **6. HYGIENE**

- 6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.
- 6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.
- 6.3 When tested by appropriate methods of sampling and examination, the product:
- (a) shall be free from microorganisms in amounts which may represent a hazard to health;
  - (b) shall be free from parasites which may represent a hazard to health; and
  - (c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## **7. LABELLING**

The name or names specified in Section 7.1 of this Standard shall be used only in accordance with the Code of Principles Concerning Milk and Milk Products.

Prepackaged products covered by this Standard should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985).

### **7.1 Name of the Food**

The name of the food shall be

Sweetened condensed milk	}	
Sweetened condensed skimmed milk	}	according to the composition specified in
Sweetened condensed partly skimmed milk	}	Section 3
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.

- 7.1.1 A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

### **7.2 Declaration of Milkfat Content**

The milkfat content expressed as a percentage by weight of the product shall be declared.

### **7.3 List of Ingredients**

For products obtained by recombination or reconstitution of milk products, the fact of recombination and reconstitution shall be declared by listing the raw materials in the ingredients list. Milk products used for protein adjustment purposes need not be declared.

### **7.4 Labelling of Non-Retail Containers**

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

## **8. METHODS OF SAMPLING & ANALYSIS**

### **8.1 Sampling**

According to IDF Standard 50C:1995/ISO DIS 707/AOAC 968.12.

### **8.2 Determination of Milkfat Content**

According to IDF Standard 13C:1987/ISO 1737:1985/AOAC 920.115F, 945.48G.

### **8.3 Determination of Total Solids Content**

According to IDF Standard 15B:1982/ISO 6734:1991 or AOAC 920.115D.

### **8.4 Determination of Protein Content**

Protein content is 6.38 multiplied by total Kjeldahl nitrogen determined by AOAC 920.115G following the method prescribed in IDF Standard 20B:1993/ISO/CD 8968/AOAC 991.20.

**DRAFT REVISED STANDARD FOR MILK AND CREAM POWDERS (A-5/A-10)**  
(Advanced to Step 8 of the Codex Procedure)

**1. SCOPE**

This Standard applies to milk powders and cream powders, intended for direct consumption or further processing, in conformity with the definitions in Section 2 of this Standard.

**2. DESCRIPTION**

Milk powders and cream powders are milk products which can be obtained by the partial removal of water from milk or cream. The fat and/or protein content of the milk or cream 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 & QUALITY FACTORS**

**3.1 Raw Materials**

Milk and cream

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
- lactose\*

**3.2 Composition**

Cream powder

Minimum milkfat	42% m/m
Maximum water	5% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

Whole milk powder

Milkfat	Minimum 26% and less than 42% m/m
Maximum water	5% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

Partly skimmed milk powder

Milkfat	More than 1.5% and less than 26% m/m
Maximum water	5% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

Skimmed milk powder

Maximum milkfat	1.5% m/m
Maximum water	5% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

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\* For specification, see the relevant Codex standard.

#### 4. FOOD ADDITIVES

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

No.	Name of Food Additive	Maximum Level
<b>Stabilizers</b>		
331	Sodium citrates )	5 g/kg singly or in combination, expressed as anhydrous substances
332	Potassium citrates )	
<b>Firming Agents</b>		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
<b>Acidity Regulators</b>		
500	Sodium carbonates )	5 g/kg singly or in combination, expressed as anhydrous substances
501	Potassium carbonates )	
339	Sodium phosphates )	
340	Potassium phosphates )	
450	Diphosphates )	
451	Triphosphates )	
452	Polyphosphates )	
<b>Emulsifiers</b>		
471	Mono- and diglycerides of fatty acids	2.5 g/kg
322	Lecithin (or phospholipids from natural sources)	Limited by GMP
<b>Anticaking Agents</b>		
341(iii)	Tricalcium orthophosphate )	10 g/kg singly or in combination
170(i)	Calcium carbonate )	
530	Magnesium oxide )	
504(i)	Magnesium carbonate )	
343	Trimagnesium phosphate )	
559	Aluminium silicate )	
552	Calcium silicate )	
553	Magnesium silicates )	
554	Sodium Aluminosilicate )	
551	Silicon dioxide, amorphous )	
<b>Antioxidants</b>		
301	Sodium L-ascorbate )	0.5 g/kg expressed as ascorbic acid
300	L-Ascorbic acid )	
304	Ascorbyl palmitate )	0.01% m/m
320	Butylated Hydroxyanisole (BHA)	

#### 5. CONTAMINANTS

##### 5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

##### 5.2 Pesticide Residues

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.



## **6. HYGIENE**

- 6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.
- 6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.
- 6.3 When tested by appropriate methods of sampling and examination, the product:
- (a) shall be free from microorganisms in amounts which may represent a hazard to health;
  - (b) shall be free from parasites which may represent a hazard to health; and
  - (c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## **7. LABELLING**

The name or names specified in Section 7.1 of this Standard shall be used only in accordance with the Code of Principles Concerning Milk and Milk Products.

Prepackaged products covered by this Standard should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985).

### **7.1 Name of the Food**

The name of the food shall be

Cream powder	}	
Whole milk powder	}	according to the composition in Section 3.2
Partly skimmed milk powder	}	
Skimmed milk powder	}	

Partly skimmed milk powder may be designated "Semi-skimmed milk powder" provided that the content of milkfat does not exceed 16% m/m and is not less than 14% m/m.

If allowed by national legislation or otherwise identified to the consumer in the country where the product is sold, "whole milk powder" may be designated "full cream milk powder" and "skimmed milk powder" may be designated "low fat milk powder".

- 7.1.1 A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

### **7.2 Declaration of Milkfat Content**

The milkfat content expressed as a percentage by weight of the product shall be declared.

### **7.3 List of Ingredients**

Milk products used for protein adjustment purposes need not be declared.

### **7.4 Labelling of Non-Retail Containers**

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

## **8. METHODS OF SAMPLING & ANALYSIS**

### **8.1 Sampling**

According to IDF Standard 50C:1995/ISO DIS 707/AOAC 968.12.

### **8.2 Determination of Milkfat Content**

According to IDF Standard 9C:1987/ISO 1736:1985/AOAC 932.06.

### **8.3 Determination of Protein Content**

Protein content is 6.38 multiplied by total Kjeldahl nitrogen determined by IDF Standard 20B:1993/ISO CD 8968/AOAC 991.20, 991.22 or 991.23.

### **8.4 Determination of Water Content**

According to IDF Standard 26A:1993/ISO CD 5537.

**DRAFT REVISED STANDARD FOR CHEESE (A-6)**  
(Advanced to step 8 of the Codex Procedure)

**1. SCOPE**

This Standard applies to all products, intended for direct consumption or further processing, in conformity with the definition of cheese in Section 2 of this Standard. However the labelling section of this standard provides additionally for the designation of cheese with flavouring foods, spices, herbs, natural flavours, nature identical flavours and artificial flavours. Subject to the provisions of this Standard, standards for individual varieties of cheese, or groups of varieties of cheese, may contain provisions which are more specific than those in this Standard.

**2. DESCRIPTION**

2.1 Cheese is the ripened or unripened solid or semi-solid product in which the whey protein/casein ratio does not exceed that of milk, obtained by:

- (a) coagulating wholly or partly the following raw materials: milk, skimmed milk, partly skimmed milk, cream, whey cream, or buttermilk, or any combination of these materials, through the action of rennet or other suitable coagulating enzymes, and by partially draining the whey resulting from such coagulation; and/or
- (b) processing techniques involving coagulation of milk and/or materials obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under (a).

2.1.1 Ripened cheese is cheese which is not ready for consumption shortly after manufacture but which must be held for such time, at such temperature, and under such other conditions as will result in the necessary biochemical and physical changes characterizing the cheese in question.

2.1.2 Mould ripened cheese is a ripened cheese in which the ripening has been accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese.

2.1.3 Unripened cheese including fresh cheese is cheese which is ready for consumption shortly after manufacture.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 Raw Materials

Only raw materials specified in Section 2 of this Standard are permitted.

3.2 Permitted Ingredients

- Starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless microorganisms
- Rennet or other safe and suitable coagulating enzymes
- Sodium chloride
- Calcium chloride
- Carbon dioxide (CO<sub>2</sub>) (processing aid)

**4. FOOD ADDITIVES**

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

**Unripened cheeses:**

As listed in the Standard for Unripened Cheese Including Fresh Cheese (CODEX STAN A-19).

## Cheeses in Brine

As listed in the Standard for Cheeses in Brine (CODEX STAN A-17).

### Ripened cheeses, including mould ripened cheeses

No.	Name of Food Additive	Maximum Level
<b>Colours</b>		
100	Curcumin	Limited by GMP for edible cheese rind
101	Riboflavin	Limited by GMP
141	Copper chlorophylls	15 mg/kg
160a	Carotenes	600 mg/kg
160c	Paprica oleoresin	Limited by GMP
160b	Annatto extracts - normal coloured	10 mg/kg)on bixin/norbixin basis
	- orange coloured	25 mg/kg)
<b>Acidity regulators</b>		
170	Calcium carbonates	)
504	Magnesium carbonates	) Limited by GMP
575	Glucono delta-lactone	)
<b>Preservatives</b>		
234	Nisin	12.5 mg/kg
239	Hexamethylene tetramine (Provolone only)	25 mg/kg, expressed as formaldehyde
251	Sodium nitrate	) 50 mg/kg, expressed as
252	Potassium nitrate	) NaNO <sub>3</sub>
1105	Lysozyme	Limited by GMP
<u>For surface/rind treatment only:</u>		
200	Sorbic acid	)
202	Potassium sorbate	) 1 g/kg singly or in combination
203	Calcium sorbate	)
235	Pimaricin (natamycin)	2 mg/dm <sup>2</sup> of surface Not present in a depth of 5 mm

### Sliced, shredded or grated cheese

<b>Anticaking agents</b>		
460	Microcrystalline cellulose	Limited by GMP
551	Silicon dioxide, amorphous	)
552	Calcium silicate	)
553	Magnesium silicates	)
554	Sodium alminosilicate	) 10 g/kg singly or in combination
555	Potassium aluminium silicate	)
556	Calcium aluminium silicate	)
557	Zinc silicate	)
559	Aluminium silicate	)
560	Potassium silicate	)

## 5. CONTAMINANTS

### 5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 Pesticide Residues

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission.

**6. HYGIENE**

6.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms in amounts which may represent a hazard to health;
- (b) shall be free from parasites which may represent a hazard to health; and
- (c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

**7. LABELLING**

The name or names specified in Section 7.1 of this Standard shall be used only in accordance with the Code of Principles Concerning Milk and Milk Products.

Prepackaged products covered by this Standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1 - 1985).

7.1 Name of the Food

Only products in conformity with this Standard may be designated cheese. Only products in conformity with an international individual or group standard, or national legislation, may be designated with the specific designation.

A product, subject of this Standard with the addition of flavouring foods, spices, herbs, natural flavours, nature identical flavours and artificial flavours (ref: *Codex Alimentarius*, 2nd Ed., Vol. 1A) may be named "cheese" with a clear description of the added characteristic ingredients (or group of ingredients) provided that such ingredients are not intended to take the place of any milk constituent and the cheese remains the essential part of the product. Such a description is not required if the consumer would not be misled by its omission.

7.1.1 In case the product is not designated with a variety name but with the designation "cheese" alone, the designation may be accompanied by the appropriate descriptive terms in the following table:

Designation according to firmness and ripening characteristics		
According to firmness: Term 1		According to principal ripening: Term 2
MFFB %	Designation	
< 51	Extra hard	Ripened
49-56	Hard	Mould ripened
54-69	Firm/Semi-hard	Unripened/Fresh
> 67	Soft	In Brine

MFFB equals percentage moisture on a fat-free basis, i.e.,

$$\frac{\text{Weight of moisture in the Cheese}}{\text{Total weight of cheese} - \text{Weight of fat in the cheese}} \times 100$$

**Example:** The designation of cheese with a moisture on a fat-free basis of 57% which is ripened in a manner similar to which Cheddar is ripened would be:

*"Ripened firm (or semi-hard) cheese" or "Firm (or semi-hard) ripened cheese."*

7.1.2 A word or words denoting the animal or, in the case of a mixture, animals from which the milk has been derived should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

## 7.2 Country of Origin

The country of origin (which means the country in which the cheese was manufactured, not the country in which the variety first originated) shall be declared taking into account Section 4.5 of the General Standard for the Labelling of Prepackaged Foods.

## 7.3 Declaration of Milkfat Content

For characterizing the product, the fat content shall be indicated, expressed either as a percentage by mass or as a percentage in dry matter\* or as specified in national legislation. Contents of fat in dry matter may adequately be indicated in the labelling of the cheese, e.g. by steps of 5% fat in dry matter.

\*) Fat in dry matter may be indicated as prefix % FDM, suffix % FDM or suffix +

Additionally, the following terms may be used or national standards may apply:

High fat	(if the content of FDM is above or equal to 60%);
Full fat	(if the content of FDM is above or equal to 45% and less than 60%);
Medium fat	(if the content of FDM is above or equal to 25% and less than 45%);
Low fat	(if the content of FDM is above or equal to 10% and less than 25%); and
Skim	(if the content of FDM is less than 10%).

## 7.4 List of Ingredients

Starter cultures, rennet or other safe and suitable coagulating enzymes, and calcium chloride need not be declared in the list of ingredients.

## 7.5 Date Marking

The date of minimum durability need not be declared in the labelling of whole cheese which is still ripening.

## 7.6 Labelling of Non-retail Containers

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

# 8. METHODS OF SAMPLING AND ANALYSIS

## 8.1 Sampling

According to IDF Standard 50C:1995/ISO DIS 707/AOAC 968.12.

## 8.2 Determination of Milkfat Content

According to IDF Standard 5B:1986/ISO 1735:1987/AOAC 933.05

## 8.3 Determination of Dry matter/moisture Content

According to IDF Standard 4A:1982/ISO 5534:1985 or AOAC 926.08.

**DRAFT REVISED STANDARD FOR WHEY CHEESE (A-7)**  
(Advanced to Step 8 of the Codex Procedure)

**1. SCOPE**

This Standard applies to all products intended for direct consumption or further processing, in conformity with the definition of whey cheese in Section 2 of this Standard. Subject to the provisions of this Standard, standards for individual varieties of whey cheese may contain provisions which are more specific than those in this Standard.

**2. DESCRIPTION**

**Whey Cheese** is the solid or semi-solid product obtained by the concentration of whey, with or without the addition of milk, cream or other raw materials of milk origin, and the moulding of the concentrated product.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

**3.1 Raw Materials**

Only raw materials specified in Section 2 of this Standard are permitted.

**4. FOOD ADDITIVES**

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

<b>No.</b>	<b>Name of Food Additive</b>	<b>Maximum Level</b>
200	Sorbic acid	)
201	Sodium sorbate	) 1 g/kg calculated as sorbic acid
202	Potassium sorbate	)

**5. CONTAMINANTS**

**5.1 Heavy Metals**

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

**5.2 Pesticide Residues**

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

**6. HYGIENE**

**6.1** It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

**6.2** To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

**6.3** When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms in amounts which may represent a hazard;
- (b) shall be free from parasites which may represent a hazard to health; and
- (c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## 7. LABELLING

The name or names specified in Section 7.1 of this Standard shall be used only in accordance with the Code of Principles Concerning Milk and Milk Products.

Prepackaged products covered by this Standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1 - 1985).

### 7.1 Name of the Food

Only products conforming to this Standard may be designated Whey Cheese. Only whey cheese conforming to an international individual standard or national legislation may be designated with the specific designation in the applicable standard or national legislation.

The designations may be combined with an indication of the fat content as follows:

	<b>Fat on the dry basis*</b>
Creamed whey cheese	minimum 33%
Whey cheese	minimum 10% and less than 33%
Skimmed whey cheese	less than 10%

\*) The dry matter content of whey cheese includes water of crystallization of the lactose.

7.1.1 A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

### 7.2 Declaration of Milkfat Content

For characterizing the product, the fat content shall be indicated, expressed either as a percentage by mass or as a percentage in dry matter\* or as specified in national legislation. Contents of fat in dry matter may adequately be indicated in the labelling of the cheese, e.g. by steps of 5% fat in dry matter.

\*) Fat in dry matter may be indicated as prefix % FDM, suffix % FDM or suffix +

### 7.3 Country of Origin

The country of origin (which means the country in which the whey cheese was manufactured, not the country in which the variety first originated) shall be declared, taking into account Section 4.5 of the General Standard for the Labelling of Prepackaged Foods.

### 7.4 Labelling of Non-retail Containers

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

## 8. METHODS OF SAMPLING AND ANALYSIS

### 8.1 Sampling

According to IDF Standard 50C:1995/ISO DIS 707/AOAC 968.12.

### 8.2 Determination of Milkfat Content

According to IDF Standard 59A:1986/ISO 1854:1987/AOAC 974.09

### 8.3 Determination of Dry Matter Content

According to IDF Standard 58:1970 (confirmed 1993)/ISO 2920:1974



**DRAFT GROUP STANDARD FOR CHEESES IN BRINE (A17)**  
(Advanced to Step 8 of the Codex Procedure)

**1. SCOPE**

This Standard applies to cheeses in brine, intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard. Subject to the provisions of this Group Standard, standards for individual varieties of cheeses in brine may contain provisions which are more specific than those in this Standard.

**2. DESCRIPTION**

Cheeses in Brine are semi-hard to soft ripened/unripened cheeses in conformity with the Codex Standard for Cheese (CODEX STAN A-6). The body has a white to yellowish colour and a compact texture suitable for slicing, with none to few mechanical openings. The cheeses have no actual rind and have been ripened and preserved in brine until delivered to, or prepacked for, the consumer.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

**3.1 Raw materials**

Only raw materials specified in Section 2 of this Standard are permitted.

**3.2 Permitted ingredients**

- Starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless microorganisms
- Rennet or other safe and suitable coagulating enzymes
- Sodium chloride
- Calcium chloride
- Safe and suitable enzymes to assist in flavour development

**3.3 Composition**

	<u>Soft</u>	<u>Semi-hard</u>
Minimum fat in dry matter (%)	40	40
Minimum dry matter (%)	40	52

**4. FOOD ADDITIVES**

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

<b>No.</b>	<b>Name of Food Additive</b>	<b>Maximum Level</b>
<b>Acidity Regulators</b>		
270	Lactic acid (L-, D- and DL-)	Limited by GMP
575	Glucono delta-lactone (GDL)	Limited by GMP

**5. CONTAMINANTS**

**5.1 Heavy Metals**

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

**5.2 Pesticide Residues**

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

## **6. HYGIENE**

- 6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.
- 6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.
- 6.3 When tested by appropriate methods of sampling and examination, the product:
- (a) shall be free from microorganisms in amounts which may represent a hazard to health;
  - (b) shall be free from parasites which may represent a hazard to health; and
  - (c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## **7. LABELLING**

Prepackaged products covered by this Standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1 - 1985).

### **7.1 Name of the Food**

Only products in conformity with this Standard may be designated Cheese in Brine or a variety name according to international or national individual standards for such cheeses.

- 7.1.1 A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

### **7.2 Declaration of Milkfat Content**

For characterizing the product, the fat content shall be indicated, expressed either as a percentage by mass or as a percentage in dry matter\* or as specified in national legislation. Contents of fat in dry matter may adequately be indicated in the labelling of the cheese, e.g. by steps of 5% fat in dry matter.

\*) Fat in dry matter may be indicated as prefix % FDM, suffix % FDM or suffix +

### **7.3 List of Ingredients**

Starter cultures, rennet or other safe and suitable coagulating enzymes, and calcium chloride need not be declared in the list of ingredients.

### **7.4 Labelling of Non-retail Containers**

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

## **8. METHODS OF SAMPLING AND ANALYSIS**

### **8.1 Sampling**

According to IDF Standard 50C:1995/ISO DIS 707/ AOAC 933.12.

Special requirements for cheese in brine: A representative piece of cheese is placed on a cloth or on a sheet of non-absorbent paper for 5 to 10 min. A slice of 2-3 cm is cut off and sent to the laboratory in a sealed insulated box for analysis.

8.2 Determination of Milkfat content

According to IDF Standard 5B:1985/ISO 1735:1987/ AOAC 933.05.

8.3 Determination of Dry Matter Content

According to IDF Standard 4A:1982/ISO 5534:1985 or AOAC 926.08.

**CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS**

(Advanced to Step 5 of the Codex Procedure)

**PREAMBLE**

THE CODEX ALIMENTARIUS COMMISSION,

CONSIDERING THAT:

- (a) the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products in 1958 adopted a "Code of Principles concerning Milk and Milk Products" (the Code), which has since been accepted in principle by 73 Governments;
- (b) the Commission approved in 1993 the change of status of the Joint FAO/WHO Committee referred to under (a) to become the Codex Committee on Milk and Milk Products (CCMMP) under Rule IX.1(b)(I) of the Commission's Rules of Procedure with the following terms of reference: "To elaborate international codes and standards for milk and milk products within the framework of the Codex Alimentarius and the Code of Principles concerning Milk and Milk Products";
- (c) as a consequence of this change of status the Code needs to be aligned with the General Principles of the Codex Alimentarius;
- (d) the Code and the associated interpretations and decisions of the FAO/WHO Committee referred to under (a), need to be revised otherwise to bring them up to date and to avoid unnecessary duplication with other Codex standards and texts, in particular with the General Standard for the Labelling of Prepackaged Foods (Codex Stan 001);

AND RECOGNIZING THAT:

- (a) to achieve the objectives of the Codex Alimentarius milk and milk products need to be defined, and established names for milk and milk products need to be reserved exclusively for these products;
- (b) conditions should be specified under which names for milk and milk products may be used for naming products for which a standard does not exist, and which consist wholly or partly of milk constituents;
- (c) specific provisions are necessary, in addition to the general provisions of the General Standard for the Labelling of Prepackaged Foods, for naming products not derived from milk, but related to milk and milk products, such as products intended to replace milk and milk products;

HEREBY DECIDES TO ADOPT THIS REVISED VERSION OF THE "CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS", TO PUBLISH IT IN THE CODEX ALIMENTARIUS, AND TO SUBMIT IT TO ALL MEMBER COUNTRIES FOR CONSIDERATION WITH A VIEW TO ITS IMPLEMENTATION.

**ARTICLE 1 - OBJECTIVE**

The objective of this Code is to ensure the correct use of names and representations of milk and milk products and thereby to protect the consumer from being confused or misled and to ensure fair trade practices by:

- (a) defining "milk", "milk products" and "composite milk products" and establishing rules for naming them;
- (b) specifying the conditions under which names for milk and milk products may be used for other products not being milk, milk products or composite milk products;

- (c) identifying and preventing misuse of the names for milk and milk products and other representations, which refer to or are suggestive of milk and milk products.

## **ARTICLE 2 - DEFINITIONS**

For the purpose of this Code:

- "milk": is the normal mammary secretion of milking animals obtained from one or more milkings without either addition to it or extraction from it, intended for consumption as liquid milk or for further processing;
- "milk product": is a product obtained from milk with the addition only of food additives, processing aids and other ingredients functionally necessary for the manufacturing process;
- "composite milk product": is a product of which the milk, milk products or milk constituents are an essential part either in terms of quantity or for the characterization of the product, provided that the constituents not derived from milk are not intended to take the place in part or in whole of any milk constituent.

## **ARTICLE 3 - MILK**

- 3.1 Only milk complying with the definition for milk may be named "milk".
- 3.2 Notwithstanding the provision of article 3.1, milk which is standardized for fat and/or protein content and which is intended for direct consumption, may also be named "milk" provided that:
- such standardization is permitted in the country of sale;
  - the fat and/or the protein content (as the case may be) of the standardized milk is specified in the legislation of the country of sale within the limits of the natural variation of these constituents in that country; and
  - the standardization has been performed only by the addition and/or withdrawal of milk constituents, except water, without altering the whey protein to casein ratio.
- 3.3 Milk which is modified in composition by the addition and/or withdrawal of milk constituents beyond the provisions in article 3.2 may be named with a name using the term "milk" in association with a clear description of the modification to which the milk has been subjected.

## **ARTICLE 4 - MILK PRODUCTS**

- 4.1 Only a product complying with the provisions in a Codex standard for a milk product or a definition in the annex to this Code may be named with the name specified in the Codex standard or in the annex to this Code for the product concerned.
- 4.2 Notwithstanding the provision of article 4.1, a milk product may be named as specified in the Codex standard or in the annex to this Code for the relevant milk product when manufactured from milk, the fat and/or protein content of which has been standardized as allowed in the relevant standard.
- 4.3 A milk product which is modified in composition beyond the limits of composition specified in the Codex standard for the product concerned by the addition and/or withdrawal of milk constituents may be named with the name of the relevant milk product in association with a clear description of the modification to which the milk product has been subjected. This provision does not apply to cheese for which an individual cheese standard exists.

## **ARTICLE 5 - COMPOSITE MILK PRODUCTS**

A product complying with the definition for a composite milk product may be named with the term "milk" or the name specified for a milk product as appropriate, in association with a clear description of the other principal ingredients used for the manufacture of the product.

## **ARTICLE 6 - ORIGIN OF MILK**

Unless the consumer would not be misled by its omission, a word or words denoting the animal, or in the case of a mixture, all the animals from which the milk has been derived should be inserted immediately before or after the name of the product.

## **ARTICLE 7 - OTHER PRODUCTS**

- 7.1 The names referred to in articles 3, 4 and 5 may only be used as names or as part of a label declaration for milk, milk products or composite milk products respectively.
- 7.2 However, the provision in article 7.1 shall not apply to the name of a product the exact nature of which is clear from traditional usage or when the name is clearly used to describe a characteristic quality of the non-milk product.
- 7.3 In respect of a product which is not milk, a milk product or a composite milk product, no label, commercial document, publicity material or any form of advertising, or any form of presentation shall be used which claims, implies or suggests that the product is milk, a milk product or a composite milk product, or which refers to one or more of these products.
- 7.4 However, with regard to a product referred to in article 7.3, which contains milk ingredients, the term "milk" or a name of a milk product may be used for labelling and advertising purposes only to indicate the milk ingredients in the description of the true nature of the product and to list the ingredients in accordance with the General Standard for Labelling of Prepackaged Foods.

If, however, the product is intended to replace milk, a milk product or a composite milk product, the name of the product which is substituted shall not be used, unless permitted in the country of sale.

## **ARTICLE 8 - REVIEW**

From time to time each government will be requested to submit to the secretariat of the Codex Alimentarius Commission a report on the implementation of this Code. Such reports should be compiled and presented to the Codex Alimentarius Commission for its consideration of progress achieved and of any improvement and additions or otherwise which might become necessary, and to enable it to make appropriate recommendations. Such consideration should take into account the evolution of trade factors related to the principles upon which the code is based and on its objective.

**TRADE DESIGNATIONS FOR PRODUCTS NOT COVERED BY SPECIFIC STANDARDS**

Whey protein cheese: is the fresh or matured solid, semi-solid or soft product in which the whey protein/casein ratio exceeds that of milk, obtained by:

- (a) coagulation of one or more of the following raw materials: whey, milk, or a mixture of whey and milk, with or without the addition of other raw materials of milk origin, through the action of suitable coagulating agents, or
- (b) other processing techniques involving coagulation of whey, with or without the addition of other raw materials of milk origin.

This definition includes traditional whey protein cheeses such as Ricotta, Requeson and Mizithra which are made exclusively by heat coagulation in an acid medium and which have a whey protein/casein ratio greater than 1.

“Reconstituted (product)” is the milk product resulting from the addition of water to the dried or condensed form of (product) in the amount necessary to re-establish the specified water solids ratio.

“Recombined (product)” is the milk product resulting from the combining of milkfat and milk-solids-non-fat in one or more of their various forms with or without water. This combination must be made so as to re-establish the product's specified fat to solids-non-fat ratio and solids to water ratio.