

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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May 2004

ALINORM 04/27/11

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-seventh Session

Geneva, Switzerland, 28 June - 3 July 2004

REPORT OF THE SIXTH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS

Auckland, New Zealand, 26 - 30 April 2004

Note: *This report includes Codex Circular Letter CL 2004/15-MMP*

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CL 2004/15-MMP
May 2004

TO: Codex Contact Points
Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla - 00100 Rome, Italy

SUBJECT: **DISTRIBUTION OF THE REPORT OF THE SIXTH SESSION OF THE CODEX
COMMITTEE ON MILK AND MILK PRODUCTS (ALINORM 04/27/11)**

The report of the Sixth Session of the Codex Committee on Milk and Milk Products (CCMMP) is attached. It will be considered by the 27th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 28 June – 3 July 2004)

**PART A: MATTERS FOR ADOPTION BY THE 27TH SESSION OF THE CODEX ALIMENTARIUS
COMMISSION AT STEP 5**

Draft Standards and Related Texts at Step 5

1. ***Proposed draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat*** (see also para. 46 and Appendix III);
2. ***Proposed draft Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form*** (see also para. 46 and Appendix IV);
3. ***Proposed draft Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat*** (see also para. 46 and Appendix V);
4. ***Proposed draft Revised Standard for Cheddar (C-1)*** (see also para. 78 and Appendix VI of this report);
5. ***Proposed draft Revised Standard for Danbo (C-3)*** (see also para. 78 and Appendix VII).
6. ***Proposed draft Revised Standard for Whey Cheeses*** (see also para. 99 and Appendix VIII)

Governments and interested international organizations wishing to propose amendments or comments on the above documents 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*, Thirteenth Edition, pages 20-22). Comments should be forwarded to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org preferably), **not later than 10 June 2004.**

PART B: REQUEST FOR COMMENTS AND INFORMATION

Proposed draft Provision for Fermented Milk Drinks (template) at Step 3 (see also paras 144-148 and Appendix XXIV of this report)

Numerical Value for Minimum Protein Content in Cheese (including justification for these values and means for their expression) (see also paras 15-22 of this report)

Specific Food Additive Listing for the Codex Standard for Fermented Milks (see also paras 109-112 and Appendix XXIII of this report)

Additional Methods of Analysis and Sampling for milk and milk products (see also paras 133-136 of this report)

Governments and interested international organizations are invited to provide comments on the above. Comments should be forwarded to Ms. Cindy Newman, Codex Committee on Milk and Milk Products, New Zealand Food safety Authority, P.O. Box 2835 Wellington, New Zealand Fax +64 4 463 2583 - E-mail: cindy.newman@nzfsa.govt.nz with a copy to the Secretary, Codex Alimentarius Commission, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org preferably) for **not later than 30 September 2005.**

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SUMMARY AND CONCLUSIONS

The Sixth Session of the Codex Committee on Milk and Milk Products reached the following conclusions:

Matters for Consideration by the 27th Session of the Codex Alimentarius Commission:

The Committee recommended the following draft Standards for adoption at Step 5:

- Proposed draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (para. 46 and Appendix III);
- Proposed draft Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (para. 46 and Appendix IV);
- Proposed draft Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (para. 46 and Appendix V);
- Proposed draft revised Standard for Cheddar (C-1) (para. 79 and Appendix VI);
- Proposed draft revised Standard for Danbo (C-3) (also para. 79 and Appendix VII);
- Proposed draft revised Standard for Whey Cheeses (para. 100 and Appendix XXII).

Matters of Interest to the Commission:

In addition the Committee:

- considered that matters related to risk analysis were adequately covered by the work of other Committees and any inputs related to risk management would be provided as appropriate (para. 8);
- requested clarification as to whether the five-year timeframe for review of the status of development of draft standards would apply equally to Committees meeting annually as well as biennially (para. 12);
- retained the revised Amendment to the Codex General Standard for Cheese (Section 2.1) at Step 7 and to request comments on values for minimum protein content in cheese (para. 22 and Appendix II);
- retained all other proposed draft revised Standards for Individual Cheeses at Step 4 for further consideration at its next Session (para. 79 and Appendices VIII – XXI);
- returned the proposed draft revised Standard for Dairy Spreads, the proposed draft Standard for Processed Cheese and the proposed draft Model Export Certificate to Step 2 for redrafting by the Drafting Groups led by the EC, IDF and Switzerland respectively, circulation for comments at Step 3 and consideration at its 7th Session (paras 83, 90 and 108);
- circulated for comments the revised specific food additive listing for the Codex Standard for Fermented Milks and requested a Drafting Group led by the United States to revise the list on the basis of the comments received for circulation, comments and consideration at its 7th Session (para. 112 and Appendix XXIII);
- faced with the inability to make a decision on the proposal for a new standard for parmesan, agreed to seek guidance from the Commission by preparing specific questions so that direction could be provided on application of criteria for agreeing new work in Codex commodity committees (paras 120-121);
- agreed that a Drafting Group, led by France, prepare a paper to address the issue of naming non standardized dairy products for consideration at its next session with a view to seek advice from the Committee on Food Labelling (para. 132);
- agreed to consider a report prepared by the IDF/ISO/AOAC Working Group on methods of analysis and sampling in current Standards for milk and milk products and in standards under elaboration at its 7th Session (paras 135-136),
- in view of the lack of consensus, deferred the consideration on the revision of the Extra Hard Grating Cheese Standard until its 7th Session (para. 143);

- established a Drafting Group, led by Indonesia to consider how to proceed with the development of new work on Fermented Milk Drinks and to circulate a proposed draft Template for Fermented Milk Drinks Provisions for comments at Step 3 and further consideration at its 7th Session, with the understanding that the document was circulated for comments on its contents only and not in regard to its development as either an addition to the current Standard on Fermented Milks or as a separate Standard (paras 146-147 and Appendix XXIV);
- agreed that IDF would prepare a project proposal for new work on the amendment to the list of additives included in the Codex Standard for Creams and Prepared Creams, for consideration at its 7th Session (para. 148).

Matters of Interest to the other Codex Committees and Task Forces:

The Committee:

- recognised the importance of the use of chlorine, which is widely used in the dairy industry for hygiene purposes and agreed that its concerns would be adequately covered by the Codex committee on Food Hygiene (para. 10);
- drew the attention of the CCNFSDU to the need for a consistent application of the calculation of milk protein content (para. 13);
- forwarded the Sections on Additives and Labelling of the proposed draft Standards for: i) a Blend of Evaporated Skimmed Milk and Vegetable Fat; ii) a Blend of Skimmed Milk and Vegetable Fat in Powdered Form; iii) a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat; iv) Cheddar; v) Danbo; and, vi) Whey Cheeses to the relevant Committees for their endorsement (paras. 46, 78 and 99 and Appendices III-VIII);
- agreed to refer the use of Pimaricin to the CCFAC and asked that it be put on JECFA's priority list for exposure assessment for its use on shredded, cut and sliced cheese in standards C-1, C-4, C-5, C-9, C-15 and the Mozzarella Standard as well as Pimaricin use in Mozzarella when used during the kneading and stretching process (para. 66);
- forwarded replies to the questions referred by the 23rd Session of the CCMAS to the CCMAS and clarified that IDF 150, AOAC 947.05/ISO 11869 (Type I method) were the only methods to be considered for the determination of lactic acid (para 133 and Appendix XXV);
- forwarded comments to the CCMAS on the document "The Use of Analytical Results: Sampling Plans, Relationship between the Analytical Results, the Measurement Uncertainty, Recovery Factors and Provisions in Codex Standards"(para. 137).

LIST OF ABBREVIATIONS USED IN THIS REPORT

ADI	Acceptable Daily Intake
ALOP	Appropriate Level Of Protection
AOAC	Association of Official Analytical Chemists
CAC/GL	Codex Alimentarius Commission / Guidelines
CAC/RCP	Codex Alimentarius Commission / Recommended International Code of Practice
CCMMP	Codex Committee on Milk and Milk Products
CCFAC	Codex Committee on Food Additives and Contaminants
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CL	Circular Letter
CRD	Conference Room Document
EC	European Community
EU	European Union
FAO	Food and Agriculture Organization of the United Nations
FDM	Fat in Dry Matter
FSOs	Food Safety Objectives
GI	Geographical Indication
GMP	Good Manufacturing Practice
GSDT	Codex General Standard for the Use of Dairy Terms
GSFA	Codex General Standard for Food Additives
JECFA	Joint FAO/WHO Expert Committee on Food Additives
IDF	International Dairy Federation
INS	International Number System
ISO	International Organization for Standardization
OIE	Office International des Epizooties / International Office of Epizootics
PDO	Protected Designation of Origin
WHO	World Health Organization

REPORT OF THE SIXTH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS

OPENING OF THE SESSION

1. Dr Andrew McKenzie, Executive Director, New Zealand Food Safety Authority, opened the sixth Session of the Codex Committee on Milk and Milk Products, which was held in Auckland, New Zealand, from 26-30 April 2004 at the kind invitation of the Government of New Zealand. Dr Steve Hathaway, Director of Programme Development Group, New Zealand Food Safety Authority, chaired the meeting. The Session was attended by 126 participants from 42 Member countries and one Member organization, and 3 international organizations. The List of Participants is attached at Appendix I.

2. The Delegation of the European Community presented CRD 1 on the division of competence between the European Community and its Member States according to paragraph 5, Rule II.5 of the Rules of Procedure of the Codex Alimentarius Commission.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

3. The Committee adopted the Provisional Agenda as proposed. It agreed to discuss the following matters under Agenda Item 8 "Other Business and Future Work"

- Fermented Milk Drinks (request from the 26th Session of the Codex Alimentarius Commission)
- Proposal for an Amendment to the List of Additives included in Section 4 of the Codex Standard for Cream and Prepared Creams (request from IDF).

4. The Committee considered a proposal of the Delegation of the United States, supported by several countries to move Agenda Item 6 "Proposal for a new Standard for Parmesan" before Agenda Item 4 "Consideration of Proposed Draft Codex Standards and Related Texts at Step 4" due to the fact that this matter had been on the Agenda of the CCMMP for several meetings without being discussed, however this proposal was not accepted. The Committee agreed to establish a Working Group² to consider this matter to facilitate its discussion in plenary. The proposal to extend the scope of the Working Group to consider Agenda Item 8 (b) "Discussion Paper on a proposed Revision of the Codex Standard for Extra Hard Grating Cheese" was also not accepted.

5. The Committee also agreed to establish a Working Group³ to consider Agenda Item 5 "Specific Food Additives Listing for the Codex Standard for Fermented Milk Products" with a view to facilitating its discussion in plenary.

MATTERS REFERRED AND/OR OF INTEREST ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2)⁴

6. The Committee noted Matters Referred and/or of Interest Arising from the 26th Session of the Codex Alimentarius Commission and other Codex Committees regarding: Amendments to the Procedural Manual; Joint FAO/WHO Evaluation of the Codex Alimentarius and other FAO and WHO Work on Food Standards; FAO/WHO Trust Fund for Participation of Developing Countries in Codex Standards Setting Procedures; Decision of the 53rd Session of the Executive Committee regarding the submission of new work proposals; Decisions of the 26th Session of the Codex Alimentarius Commission, the 50th Session of the Executive Committee and other Codex Committees regarding the work of the Committee; Revocation of Adopted Standards and related texts; and, Codex Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System (CAC/GL 13-1991).

¹ CX/MMP 04/6/1 and CRD 3 (IDF).

² United States (Chair), Argentina, Australia, Botswana, Costa Rica, Dominican Republic, EC, Italy, New Zealand, Paraguay, Switzerland and Uruguay.

³ United States (Chair), Australia, Belgium, Canada, Denmark, EC, France, Indonesia, Mexico, the Netherlands, Sweden, Switzerland, Thailand and IDF.

⁴ CX/MMP 04/6/2. Comments submitted by Indonesia, Mexico and IDF (CX/MMP 04/6/2-Add.1) and Indonesia (CRD 7).

7. In particular the Committee commented and/or made decisions on the following matters:

Risk Analysis⁵

8. The Committee noted that its work related to the elaboration of world-wide standards on milk and milk products with hygienic provisions provided by the Codex Committee on Food Hygiene (CCFH). The Committee considered that matters related to risk analysis were adequately covered by the work of other Committees and any inputs related to risk management would be provided as appropriate.

Fermented Milk Drinks⁶

9. The Committee agreed to discuss this matter under Agenda Item 8 “Other Business and Future Work” and established a Working Group⁷ in order to facilitate the discussion. (see paras 144-147)

Active Chlorine⁸

10. The Committee recognised the importance of the issue, noting that chlorine is widely used in the dairy industry for hygiene purposes. The Committee noted that the CCFH had established a Working Group to develop terms of reference for the FAO/WHO Expert Consultation and agreed that its concerns would be adequately covered by this Committee.

Endorsement of Methods of Analysis in Commodity Standards (request for clarification from the Codex Committee on Methods of Analysis and Sampling - CCMAS)⁹

Use of Analytical Results: Sampling Plans, Relationship between the Analytical Results, the Measurement Uncertainty, Recovery Factors and Provisions in Codex Standards¹⁰

11. The Committee agreed to discuss these matters under Agenda Item 8 (a) “Methods of Analysis and Sampling for Milk and Milk Products”. It established a Working Group¹¹ to facilitate the Committee’s discussion on the CCMAS document on the Use of Analytical Results. (see para. 137)

Time-bound decision-making¹²

12. The Committee requested clarification from the Executive Committee as to whether the five-year timeframe for review of the status of development of draft standards would apply equally to Committees meeting annually as well as biennially.

Protein Conversion Factor¹³

13. The Committee noted that the Codex Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU) was revising the Codex Standard for Infant Formula and drew the attention of the CCNFSDU to the need for a consistent application of the calculation of milk protein content in the formula i.e. Kjeldahl nitrogen x 6.38, presently in the adopted standards for milk products and in the amendment to the General Standard for the Labelling of Prepackaged Foods (Class Names), which was adopted by the 26th Session of the Codex Alimentarius Commission.

Others

14. The Committee also noted that the CCFH had initiated work on the revision of the Code of Practice for Foods for Infants and Children.

⁵ CX/MMP 04/6/2, para. 5.

⁶ CX/MMP 04/6/2, paras 27-28.

⁷ Indonesia (Chair), Argentina Australia, Belgium, Costa Rica, Dominican Republic, France Germany, Japan, India, Mexico, the Netherlands, New Zealand, Paraguay, the Philippines, Spain, Thailand, United Kingdom, United States, Vietnam and IDF.

⁸ CX/MMP 04/6/2, para. 44.

⁹ CX/MMP 04/6/2, para. 53.

¹⁰ CX/MMP 04/6/2, para. 55.

¹¹ New Zealand (Chair), Australia, France, India, United States and IDF.

¹² CX/MMP 04/6/2, para. 14.

¹³ CX/MMP 04/6/2, para. 39.

CONSIDERATION OF DRAFT CODEX STANDARDS AND RELATED TEXTS AT STEP 7 (Agenda Item 3)

DRAFT AMENDMENTS TO SECTION 3.3 “COMPOSITION” OF THE CODEX GENERAL STANDARD FOR CHEESE (Agenda Item 3a)¹⁴

15. The Committee noted that the proposed draft amendment to the Codex General Standard for Cheese was adopted at Step 5, as proposed by the last Session of the CCMMP, and circulated for comments at Step 6.¹⁵

16. The Committee recalled that the issue regarding the establishment of a minimum protein level for cheese, the methodology of expression of this level and a value for such minimum level had been considerably discussed during the last two Sessions. It also noted that during the last Session, it could not reach an agreement on a numerical value for minimum protein content and agreed, as a compromise solution, to a text that encompassed the principle that the protein content of cheese should be distinctly higher than the protein content of the milk from which the cheese was derived.

17. The Committee considered the draft proposed amendment and noted the concerns of various delegations that the text might create confusion when referring to “milk” alone as the raw materials used in cheese making may include other types of milk product; the wording did not rule out the use of protein standardization prior to cheese manufacture; and, did not take into account the protein content of dairy ingredients. The Committee agreed to a revised text (as provided in CRD 3), which did not rule out protein concentration of milk prior to cheese making or the use of other dairy ingredients, and which provided clarity to the fact that protein increase during cheese making related in particular to casein..

18. The delegations of Austria, India and Switzerland expressed their reservations regarding to this decision.

19. The Committee agreed that the amendment would better fit under Section 2.1 “Description”. The Delegation of Germany expressed its reservation to this decision.

20. Some delegations expressed the need to establish a numerical value for the minimum protein level in cheese as there are difficulties in verifying the initial level of milk protein in the milk used for cheese making and proposed levels of 4% and 6%. Other delegations expressed their concerns as to the establishment of a numerical value that might exclude some categories of cheese that are currently traded.

21. The Committee also noted that if a value was to be determined, it would be appropriate to include it in a Section on Composition.

Status of the Draft Amendment to Section 3.3 (Composition) of the Codex General Standard for Cheese

22. The Committee agreed to retain the revised Amendment to the Codex General Standard for Cheese (Section 2.1) at Step 7 (see Appendix II). In view of the lack of consensus on the establishment of a numerical value for minimum protein content in cheese, the Committee agreed to request comments on values for minimum protein content in cheese, justification for these values and the means of their expression (e.g. as on a dry matter basis or mass by mass basis) with the understanding that this information would facilitate discussion at the next Session.

¹⁴ ALINORM 03/11, Appendix V. Comments submitted by Canada, EC, New Zealand (CX/MMP 04/6/3); Australia, Mexico and Uruguay (CX/MMP 04/6/3-Add. 1); IDF (CRD 3); Uruguay (CRD 6) and India (CRD 8).

¹⁵ ALINORM 03/3A, para. 71 and Appendix II.

CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AND RELATED TEXTS AT STEP 4 (Agenda Item 4)

PROPOSED DRAFT STANDARD FOR [SWEETENED CONDENSED MILK WITH VEGETABLE FAT / BLEND OF SWEETENED CONDENSED MILK WITH VEGETABLE FAT]; PROPOSED DRAFT STANDARD FOR [EVAPORATED SKIMMED MILK WITH VEGETABLE FAT / BLEND OF EVAPORATED SKIMMED MILK WITH VEGETABLE FAT]; PROPOSED DRAFT STANDARD FOR [SKIMMED MILK POWDER MILK WITH VEGETABLE FAT / BLEND OF SKIMMED MILK POWDER WITH VEGETABLE FAT] (Agenda Item 4a)¹⁶

23. The Committee noted that the 50th Session of the Executive Committee had returned the proposed draft Standards to Step 3, in consideration of the fact that proposed draft Standards submitted at Step 5 should be in an advanced form of elaboration and that extensive redrafting should be avoided after adoption at Step 5¹⁷ and that, consequently, the drafting group¹⁸ in charge of revising the proposed draft standards had been dismantled.

24. The Committee agreed to discuss this Agenda Item on the basis of a proposal prepared by the Delegation of Malaysia, as contained in working document CX/MMP 04/6/4-Add. 1.

Proposed Draft Standard for [Evaporated Skimmed Milk with Vegetable Fat / Blend of Evaporated Skimmed Milk with Vegetable Fat]

25. The Committee considered the document section by section and agreed to the following changes. It also agreed that decisions made on this text would apply to the two other proposed draft Standards under this Agenda Item as consequential changes, where appropriate.

Title of the Standard

26. The Committee changed the name of the Standard to “A Blend of Evaporated Skimmed Milk and Vegetable Fat” while deleting the square brackets, to clarify the nature of the products. The subsequent text was amended to reflect this decision. The Committee agreed to apply a similar approach (i.e. a Blend of ... and vegetable fat) for the titles of the other two Standards.

Section 1. Scope

27. The Committee agreed that the scope of the Standard was limited to products intended for final consumption and deleted the reference to products intended for further processing.

Section 2. Description

28. In order to better describe the preparation of the product and avoid possible misinterpretation, the Committee simplified the Section to read “A Blend of evaporated skimmed milk and vegetable fat is a product prepared by recombining milk constituents and potable water, or by the partial removal of water and the addition of edible vegetable oil/fat or a mixture thereof, to meet the compositional requirements in Section 3 of this Standard”.

Section 3.3 Composition

29. The Committee removed the square brackets from this Section and agreed on the following values, while retaining the values for minimum milk protein in milk solids-not-fat :

a) Blend of Evaporated Skimmed Milk and Vegetable Fat

Minimum total fat	7.5%
Minimum milks solids-not-fat	17.5%

b) Blend of Evaporated Partly Skimmed Milk and Vegetable Fat

Total fat	More than 1% and less than 7.5%
Minimum milks solids-not-fat	19%

¹⁶ ALINORM 03/11, Appendices VIII, IX, X. Comments at Step 3 submitted by Canada, New Zealand, Poland and EC (CX/MMP 04/6/4), Malaysia (CX/MMP 04/6/4-Add. 1), Australia, Mexico and Uruguay (CX/MMP 04/6/4-Add. 2), Thailand (CRD 4), Uruguay (CRD 6) and India (CRD 8).

¹⁷ ALINORM 03/3A, para. 74 and Appendix II.

¹⁸ ALINORM 03/11, para. 112.

Section 4. Food Additives

30. The Committee made the following changes and included only additives for which JECFA had assigned an ADI (Acceptable Daily Intake):

- Replaced Sodium Citrates (INS 331) with Sodium Dihydrogen Citrate (INS 331i) and Trisodium Citrate (INS 331iii);
- Replaced Calcium Carbonates (INS 170) with Calcium Carbonate (INS 170i).

Section 5. Contaminants

31. The Committee agreed to combine and simplify Section 5.1 “Heavy Metals” and 5.2 “Pesticides Residues” to read “The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission” for consistency with standardised language used in other standards for milk and milk products e.g. Codex Standard for Creams and Prepared Creams.

Section 6. Hygiene

32. The Committee added a paragraph to this Section for consistency with the language used in other Codex Commodity standards, as follows: “From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection”.

Section 7.1 Name of the Food

33. In the second paragraph, the Committee deleted the square brackets and the text “For example: evaporated filled milk”, while retaining the rest of the paragraph.

Section 7.2 Declaration of Total Fat Content

34. The Committee deleted the wording “If the consumer would be misled by the omission” from the first paragraph to clarify that the total fat content should always be declared in a manner acceptable in the country of sale to the final consumer.

35. The Committee removed the square brackets and amended the second paragraph as follows: “A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the fat or oil from which the food is derived shall be included in the name of the food as a separate statement” to recognise the importance of informing the consumer as to the presence of edible vegetable fat/oil.

36. The Delegation of India proposed to add a sentence to the effect that milk fat content should be declared along with total fat content; however there was no support for this proposal.

Section 7.3 Declaration of Milk Protein

37. For consistency with the previous decision, the Committee deleted “If the consumer would be misled”.

Section 7.4 List of Ingredients

38. Some delegations were of the opinion that ingredients used for protein adjustment should be declared. However, in recognising that the text in this section was aligned with the parallel standard for milk products and that Section 3.1 “Raw Materials” adequately addressed the protein replacement, the Committee agreed to retain the text unchanged.

Section 7.5 Advisory Statement

39. In recognising the importance of retaining this statement for consumer information, the Committee removed the square brackets from the Section and modified the text to clarify that these products should not be used as substitute to infant formula.

Proposed Draft Standard for [Skimmed Milk Powder with Vegetable Fat / Blend of Skimmed Milk Powder with Vegetable Fat]

40. The Committee considered the document section by section and, in addition to the consequential changes (see paras 25), agreed to the following changes:

Title of the Standard

41. In accordance with the previous decision, the Committee changed the name of the Standard to “A Blend of Skimmed Milk and Vegetable Fat in Powdered Form”.

Section 4 Food Additives

42. The Committee made the additional following changes:

- Replaced Magnesium Silicates (INS 553) with Magnesium Silicate (INS 553i) and Talc (INS 553iii) to include only additives for which JECFA had assigned an ADI (Acceptable Daily Intake);
- Moved Tricalcium Orthophosphate (INS 341iii) with the other phosphates with the understanding that their combined total maximum level would not exceed 10g/kg;
- Clarified that the maximum level for BHA, BHT and TBHQ should be expressed as percentage on a fat or oil basis.

Proposed Draft Standard for [Sweetened Condensed Skimmed Milk with Vegetable Fat / Blend of Sweetened Condensed Skimmed Milk with Vegetable Fat]

43. The Committee considered the document section by section and, in addition to the consequential changes (see paras 25), agreed to the following changes:

Title of the Standard

44. In accordance with the previous decision, the Committee changed the name of the Standard to “A Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat”.

Section 3.3 Composition

45. The Committee considered different values on the minimum total fat and could not reach a consensus; therefore it retained the values of 7-8 % in square brackets.

Status of the Proposed Draft Standards for [Sweetened Condensed Milk with Vegetable Fat / Blend of Sweetened Condensed Milk with Vegetable Fat]; [Evaporated Skimmed Milk with Vegetable Fat / Blend of Evaporated Skimmed Milk with Vegetable Fat]; and [Skimmed Milk Powder Milk with Vegetable Fat / Blend of Skimmed Milk Powder with Vegetable Fat]

46. The Committee agreed to forward the newly named proposed draft standards to the Commission for adoption at Step 5 (see Appendices III, IV and V). It also agreed to forward the proposed Sections on Additives and Labelling to the relevant Committees for their endorsement.

PROPOSED DRAFT REVISED STANDARDS FOR INDIVIDUAL CHEESES (Agenda Item 4b)¹⁹

47. The Committee recalled that at its 5th Session it had agreed that IDF would revise the proposed draft standards for individual cheese varieties for circulation at Step 3²⁰.

48. The Observer of IDF introduced the document and pointed out that the basis for revision was the Guidance for Inclusion of Details in Codex Standards for Individual Cheese Varieties as presented in Appendix VII of ALINORM 03/11 and that several rounds of comment had been taken into consideration in the redrafting. The Committee noted that document CX/MMP 04/6/5 provided analysis of general comments submitted and recommendations for the revision of the documents.

¹⁹ CX/MMP 04/6/5. Comments submitted by Argentina, Australia, Canada, Germany, New Zealand, Switzerland and United States (CX/MMP 04/6/5-Add.1), Italy (CRD5), Uruguay (CRD 6), France (CRD 9) and the EC (CRD 12).

²⁰ ALINORM 03/11, para. 96.

General comments

49. The Delegation of Ireland, speaking on behalf of EU Member States, was of the opinion that cheeses intended for further processing should respect the provisions for the product intended for direct consumption except for the ripening time, when this was technologically justified.

50. The Delegation of Switzerland was of the view that the requirements in the different sections of the Standard were simplified and standardised. Because of the omission of necessary details, the Delegation proposed regrouping the standards into similar products as differences between some cheeses were negligible and that this regrouping would help to avoid misleading consumers and would encourage the elaboration of more general standards.

51. The Committee did not support this proposal as it recalled that the regrouping of the Standards has been already considered and that the decision not to pursue this work had already been taken. The Delegations of Switzerland and Italy expressed their disappointment with this decision.

52. The Delegation of Germany indicated that there was a need to include a sentence in the Scope clarifying that the name of the product may be used exclusively for cheese complying with the standard and that it was important to describe the “typical taste” of all cheese varieties. It proposed to ask IDF to formulate “typical taste” requirements for Standards (as it was already the case for Emmental, C-9) and also to elaborate minimum ripening provisions (i.e. for time and temperature) within the Scope of the proposed draft revised standards for individual cheeses.

53. Some delegations were of the view that ripening enhancing enzymes should not be allowed.

54. Some delegations were of the view that there was a need to introduce and define form, weight and shape dimensions of cheese as well as country of origin since these were important differentiating factors for individual cheeses and useful information for consumers.

55. The Committee agreed that it would not be feasible to develop specific taste descriptions for individual cheeses as currently there were no agreed criteria and methodology for their description. Some delegations noted that in the revised draft Standards the use of cheeses for further processing was accommodated and that the elaboration of specific provisions in relation to temperatures and period for ripening could lead to restrictions in the use of innovative technologies. The Committee agreed to proceed with an outcome-based approach and to consider the issue on a Standard-by-Standard basis.

56. The Committee decided to discuss the proposed draft Standard for Cheddar as the first of the Standards for individual cheeses, section by section, while identifying amendments of a horizontal nature that could be consequentially applied to all other standards.

DRAFT REVISED STANDARD FOR CHEDDAR (C-1)

57. In addition to editorial changes, the Committee agreed to the following amendments.

58. The Committee deleted the preamble as its provisions were redundant and agreed a consequential deletion to all other Standards for individual cheeses where applicable.

Section 1. Scope

59. The Committee did not agree to include a reference to the use of the name of the product as it was already covered in Sections 7.1 and 7.2.

Section 2. Description

60. The Committee deleted the reference to “generally” in relation to the absence of gas holes in the second last sentence of the first paragraph and clarified the last sentence by including the reference to “manufacture” as well as “sold”. The Committee also amended the footnote to make a reference to Annex to the Codex General Standard for Cheese. The Committee agreed that the amendment should apply horizontally to all the Standards for individual cheeses containing this provision.

61. The Committee noted the difficulty in translating some expressions such as “firm-textured” into the French language. It agreed that a better qualifier of maturity and ripening denominations was “extent” instead of “degree” and therefore made amendments to this effect, therefore made a horizontal applicable amendment to this effect.

62. Some delegations were of the view that the use of ripening enhancing enzymes for the ripening of cheese should not be allowed, while others noted that the use of these enzymes was a common practice in a number of countries. Therefore, the Committee agreed to put ripening enzymes into square brackets in this section and throughout the rest of the Standard for further consideration.

Section 3.3 Composition

63. Different opinions were expressed regarding the reference level for milkfat in dry matter. One Delegation proposed to reduce the minimum level to 45 % while other delegations were of the view that upper level should be increased up to 60%. As the Committee could not reach a consensus, it agreed to put a range of 48% to 60% into square brackets.

Section 4. Additives

64. One Delegation proposed to take out Paprika Oleoresins (INS 160c) from the Colours Section as JECFA had not identified an ADI for this additive as a colour agent. The Committee noted clarification from the IDF that Paprika Oleoresins was included in the Codex General Standard for Cheese and therefore decided to retain it in this Section.

65. It was proposed to allow the use of Sorbic Acid and its salts up to 1000 mg/kg and the use of Propionic Acid and its salts up to 3000 mg/kg for both whole cheeses and sliced, cut, shredded or grated cheeses. The Committee noted that the use of these compounds were already authorized in the current text and agreed to express it more explicitly by including the footnote clarifying that the definition of surface and rind treatments were covered by the Codex General Standard for Cheese. Sodium Sorbate (INS 201) was also added to the list.

66. The Committee noted that the current text permitted the use of Pimaricin (INS 235) for surface and rind treatment only, and agreed to refer the use of Pimaricin to the CCFAC and asked that it be put on JECFA's priority list for exposure assessment for its use on shredded, cut and sliced cheese in standards C-1, C-4, C-5, C-9, C-15 and the Mozzarella Standard as well as Pimaricin use in Mozzarella when used during the kneading and stretching process.

67. The Committee clarified that an ADI was established for Calcium Carbonate (INS 170i) as well as for Magnesium Silicate (INS 553i) and Talc (INS 553iii) but that there was not JECFA ADIs for Potassium Aluminosilicate (INS 555) and Potassium Silicate (INS 560) and therefore it made amendments to this effect in the food additive Section of the Standard. It agreed that this amendment should apply horizontally to all the Standards for individual cheeses containing these provisions.

68. Some delegations were of the view that the use of anti-caking agents should not be allowed as the use of corn, rice and potato flour and starches could provide the same technological function. The Committee did not further discuss this proposal.

69. The Delegation of the United States proposed to delete Sodium Nitrate (INS 251) and Potassium Nitrate (INS 252) from the list of preservatives in a number of standards under revision due to the public health safety concerns associated with the use of nitrates, such as formation of nitrosamines in cheese products and that it outweighed any technological purpose for its use, however, as these additives were permitted in the General standard for Cheese (A-6) for ripening cheese in general, there was not enough support for to this proposal. The Delegation also noted that several colours were not approved for use in foods sold in the United States and that foods containing these colours were deemed to be adulterated when sold.

Section 7. Labelling

70. The Committee noted that the reference level for of milkfat in dry matter (see para. 62) had not been resolved, therefore put square brackets on the reference to 48% fat in dry matter in the footnote on comparative claims.

71. It was proposed to provide additional clarification on the indication of the nature of dairy ingredients to consumers in Section 7. In this regard, the Committee noted that the Codex General Standard for Labelling of Prepackaged Foods required listing of ingredients in composite foods, therefore this provision was already covered by the standard.

72. The Committee agreed to delete the square brackets and wording in relation to "formulation under review" in the third footnote for clarification purposes.

Appendix

73. The Committee deleted the second sentence in the Section of the Appendix on Information on Usual Pattern of Manufacturing Cheddar as it was superfluous.

74. The Committee agreed to amend the wording clarifying the processing of cheddar in traditional manufacture in Section 1.2.

PROPOSED DRAFT REVISED STANDARD FOR DANBO (C-3)

75. The Committee considered the proposed draft revised Standard section by section and agreed that horizontal changes made on the Standard for Cheddar might be applied equally to the revised Standard for Danbo. In addition to these consequential changes, the Committee made the following amendments:

Section 2. Description

76. The Committee had an exchange of views in relation to ripening provisions for Danbo intended for further processing. Some delegations were of the view that the last sentence of the second paragraph containing the above provisions should be deleted while others preferred to put it in square brackets. After some discussion, the Committee decided to delete this sentence as it was not considered necessary. The Delegation of Australia expressed objection to this decision. The Representative of IDF stated that a deletion of a differentiation between products for further processing and direct consumption, respectively, would require a reconsideration of the reference period for the normal ripening procedure,

OTHER PROPOSED DRAFT REVISED STANDARDS FOR INDIVIDUAL CHEESE

77. The Committee started discussion on the proposed draft revised Standard for Edam, however due to time constraint was unable to complete this work. It therefore decided to suspend the revision on this and other remaining individual cheese Standards.

78. With regard to the ongoing work on individual cheese standards, the Delegation of France suggested that a higher priority should be given to consideration of these texts at the next Session of the Committee. The Delegation of Denmark pointed out the necessity of having a consistent approach to all individual cheese standards and that to ensure that decision on all standards be taken at the same time, the standards for cheddar and danbo should not be forwarded on their own. The Delegation of the United States expressed a concern that commercial reality in today's manufacturing environment was not fully taken into consideration by the CCMMP's discussion and that future progress on individual cheese standards might be impeded.

Status of the Proposed Draft Revised Standards for Individual Cheese

79. The Committee agreed to forward the Proposed Draft Revised Standards for Cheddar (C-1) and for Danbo (C-3) to the Commission for adoption at Step 5 (see Appendices VI and VII). It also agreed to forward the proposed Sections on Additives and Labelling to the relevant Committees for their endorsement. The Committee retained all other proposed draft revised Standards for Individual Cheeses at Step 4 for further consideration at its next Session (see Appendices VIII - XXI).

PROPOSED DRAFT REVISED STANDARD FOR DAIRY SPREADS (Agenda Item 4c)²¹

80. The Committee recalled that the 5th Session of the CCMMP had returned the Proposed Draft Standard for Dairy Spreads to Step 2 for redrafting by the Working Group led by the EC²².

81. The Delegation of the EC introduced the document and drew the attention of the Committee to the fact that some divergent comments could not be included and that in Section 3.3 two options were proposed for consideration and further guidance from the Committee.

²¹ CX/MMP 04/6/6. Comments submitted by Argentina, Australia, Canada, New Zealand and United States (CX/MMP 04/6/6-Add.1), Thailand (CRD 4), Uruguay (CRD 6), India (CRD 8), CRD 12 (EC).

²² ALINORM 03/11, para. 99.

82. Some delegations noted that the format of the document was not consistent with other dairy standards and that further clarification on terminology such as “half-fat butter” or “three-quarter butter” was necessary. The Delegation of India was of the opinion that the use of terminology such as “half-fat-butter” and “three-quarter-butter” was misleading. It was proposed to align this document with other relevant Codex standards such as fat and spreads, blended spreads and butter; to remove descriptive elements from the Scope and to further elaborate sections of Description, Additives and Labelling.

Status of the proposed draft Revised Standard for Dairy Spreads

83. The Committee returned the proposed draft Standard to Step 2 for redrafting by the Drafting Group led by the EC with the assistance of Argentina, Australia, Belgium, France, Germany, India, Ireland, Republic of Korea, New Zealand, Switzerland, United Kingdom and IDF on the basis of the above discussion and written comments submitted at the current Session. The revised document would be circulated for comments at Step 3 and consideration at its next Session.

PROPOSED DRAFT STANDARD FOR PROCESSED CHEESE (Agenda Item 4d)²³

84. The Committee recalled that the 50th Session of the Executive Committee approved the elaboration of proposed draft Standard as new work²⁴ and that the proposed draft Standard was circulated at Step 3.

85. The Observer of IDF introduced the document and indicated that the key problem in further development of Standard was to get consensus on the general approach, especially on the description and the source of raw materials to be used in processed cheese production. The Committee noted that some additional work to solve this issue had been made by an informal Working Group and this was presented in CRD 13.

86. The Committee agreed with the proposal to substitute the current wording in sections 2 and 3.1 of the proposed draft Standard with texts proposed in CRD 13.

87. While there was a suggestion to discontinue the work on this agenda item, other delegations pointed out that the standard was important and that the document was a good starting point for further elaboration. However, substantive work was still needed.

88. It was proposed to consider developing provisions for processed cheeses with a low fat content, with no minimum fat level set to encourage the development of products with lower fat.

89. It was proposed to specify that cheese should constitute the largest single ingredient in the product so as to not mislead consumers.

Status of the proposed draft Standard for Processed Cheese

90. The Committee noted that substantial work was necessary on the proposed draft Standard, therefore returned it to Step 2 for redrafting by a Drafting Group led by IDF with assistance of Argentina, Australia, Austria, Canada, France, Germany, India, Ireland, Japan, New Zealand, Sweden, Switzerland, Thailand and United States on the basis of the above discussion and written comments submitted at the current Session. The revised document would be circulated for comments at Step 3 and consideration at the next Session of the Committee.

PROPOSED DRAFT REVISED STANDARD FOR WHEY CHEESES (Agenda Item 4e)²⁵

91. The Committee noted that the 50th Session of the Executive Committee approved the revision of the Codex Standard for Whey Cheeses as new work.²⁶ It considered the text section by section and, in addition to editorial amendments, agreed to the following changes:

²³ CX/MMP 04/6/7. Comments submitted by Australia, Canada, Colombia, France, Germany, New Zealand, Sweden, United Kingdom, United States and Uruguay (CX/MMP 04/6/7-Add.1), Malaysia, Mexico, Japan and Thailand (CX/MMP 04/6/7-Add.2), Italy (CRD 5), Uruguay (CRD 6), India (CRD 8), France (CRD 9), IDF (CRD 13) and the EC (CRD 15).

²⁴ ALINORM 03/3A, para 64 and Appendix XIII

²⁵ ALINORM 03/11 -Appendix XII. Comments submitted by Egypt, France and Spain (CX/MMP 04/6/8), Australia and Colombia (CX/MMP 04/6/8-Add.1), IDF (CRD 3), Uruguay (CRD 6) and EC (CRD 15).

²⁶ ALINORM 03/3A, para. 64 and Appendix III.

Section 2. Description

92. The Committee discussed a proposal to insert a numerical value for the whey protein/casein ratio in order to better qualify the products, as an alternative to the sentence requiring that the ratio should exceed that of milk. The Representative of IDF stated that a value of 0.8 would exclude some products currently present in the market and in recognising the impossibility to determine a justifiable value during the Session, therefore the Committee agreed to put the entire last sentence in the first paragraph in square brackets for further examination at its next Session.

93. The Committee added the term “whey” to the term “cheese” in Sections 2.2 and 2.3 for clarity purpose.

Section 3.1 Raw materials

94. For consistency with other standards, the Committee listed in the section the raw materials permitted for i) products obtained through the concentration of whey (i.e. whey, cream, milk and other raw material obtained from milk); and, ii) products obtained through the coagulation of whey (i.e. whey, milk, cream and buttermilk).

95. The Committee noted that similarly to the Codex General Standard for Cheese, the text did not contain a specific section on “Composition” and that relevant information was provided in Section 7 “Labelling”.

Section 4. Additives

96. The Committee added Calcium Sorbate (INS 203) to the list of additives and amended the INS number of Lactic Acid.

97. It noted the reservation of the Delegation of Switzerland as to the retention of Pimaricin (INS 235) in the list.

Section 5. Contaminants

98. The Committee combined the two sub-sections into one for consistency with previous decisions for individual cheese Standards (see para. 31).

Section 7.1 Name of the Food

99. The Committee deleted the example of “whey protein cheese” and simplified the language of the first paragraph; specified the second paragraph by adding the text “a whey cheese obtained through the coagulation of whey”; and, deleted the last paragraph as it contained a provision already covered in Section 7.1.1 of the General Standard for Cheese.

Status of the proposed draft Revised Standard for Whey Cheeses

100. The Committee agreed to forward the proposed draft standard to the Commission for adoption at Step 5 (see Appendix XXII). It also agreed to forward the proposed Sections on Additives and Labelling to the relevant Committees for their endorsement.

PROPOSED DRAFT MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS (Agenda Item 4f)²⁷

101. The Committee noted that the 50th Session of the Executive Committee approved the elaboration of a Model Export Certificate for Milk and Milk Products as new work.²⁸

102. The Delegation of Switzerland introduced the document and informed the Committee of the outcome of the informal meeting of the drafting group²⁹ who met before this Session to discuss questions in relation to the declaration of the country of dispatch and the country of origin and suggested amendments to Section I and II as presented in CRD 14.

²⁷ CX/MMP 04/6/9, Comments submitted by Australia, Canada, Colombia, EC, Iran, New Zealand, United States and Uruguay (CX/MMP 04/6/9-Add.1), Mexico and Thailand (CX/MMP 04/6/9-Add.2), Uruguay (CRD 6) and India (CRD 8). Report of the Working Group on Model Export Certificate (CRD 14).

²⁸ ALINORM 03/3A, para. 64 and Appendix III.

²⁹ CRD 14 (Report of the Working Group).

103. The Committee considered the Model Export Certificate and made the following comments.

General Comments

104. The Committee expressed general support for the work of the drafting group. It was noted that: the certificate needed further elaboration with regard to the inclusion of a cover page providing clarification on the objectives, the terminology and its use; the certificate should have clear and well understood terms to facilitate its correct use; the requirements in the public health attestation part created difficulties for accepting dairy products on the basis on their compliance with the exporting country requirements; the certificate should also take into account the work of the Codex Committee on Fish and Fish Products (CCFFP); the acceptance of certificates issued in electronic format should be indicated, when feasible.

105. The Committee was informed that the Codex Committee on Food Hygiene (CCFH) had completed the elaboration of the Code of Hygienic Practice for Milk and Milk Products, which introduced concepts of appropriate level of protection (ALOP) and Food Safety Objectives (FSOs). The Representative of IDF was of the view that the Code would provide a framework for establishing food safety stringency requirements and this should be taken into account in further work on the Model Export Certificate.

Specific Comments

Section I

106. It was requested to clarify the difference between the terms “Nature of Food” and “Nature of Product” and if both were needed. It was also proposed to add the General Standard for the Use of Dairy Terms as a reference to the footnote regarding the name of the food. The Committee agreed to delete the Customs Tariff Number because: it did not identify the product, it did not relate to human and animal health aspects; it was not known by relevant certifying authorities in many countries; and, it could create confusion and undue delay in the issuance of certificates and clearance of shipment. In addition, it was suggested to clarify what was intended for “number of units” and whether lot identification and manufacturing date should be given.

Sections II, III, IV

107. It was suggested: to separate and define the terms “Country of Origin” and “Country of Dispatch”; to have Country of Origin as optional; ; to reconsider and better specify the contact details for the manufacturer/exporter/importer with a view to simplify the certificate: and to refer to the Codex Code of Hygienic Practice for Milk and Milk Products only. The Delegation of EC was of the view that reference to export country criteria alone was not acceptable.

Status of the Proposed Draft Model Export Certificate for Milk and Milk Products

108. The Committee returned the proposed draft Model Export Certificate to Step 2 for redrafting by a Drafting Group led by Switzerland with the assistance of Argentina, Australia, Botswana, Canada, EC, France, India, Ireland, Malaysia, the Netherlands, New Zealand, Spain, Thailand, United States and IDF on the basis of the above discussion and written comments submitted at the current Session. The revised document would be circulated for comments at Step 3 and consideration at the next Session of the Committee.

SPECIFIC FOOD ADDITIVES LISTING FOR THE CODEX STANDARD FOR FERMENTED MILKS (Agenda Item 5)³⁰

109. The Committee recalled that at its 5th Session it was decided that a drafting group would review and finalise the specific food additive listing for the Codex Standard for Fermented Milks for circulation, comments and further consideration at its present Session.

110. The Committee noted that the finalization of this work and the inclusion of the specific food additive listing in the Standard for Fermented Milk, adopted by the 26th Session of the Codex Alimentarius Commission, were particularly urgent.

³⁰ CX/MMP 04/6/10. Comments submitted by Australia, Canada, Japan, Mexico, Switzerland and United States (CX/MMP 04/6/10-Add.1), Thailand (CRD 4), Uruguay (CRD 6) India (CRD 8) and EC (CRD 10). Report of the Working Group on Additives (CRD 16).

111. The Committee considered the report (CRD 16) of a Working Group, led by the United States, which met during sessions, to revise Attachment 1 of the document CX/MMP 04/6/10. It noted that the revision was based on the following principles:

- i) The food additive provisions contained in the GSFA would be used as a starting point;
- ii) Only additives functional effects associated with specific additives in the Codex INS would be considered;
- iii) Only additives functional affects identified as technologically justified for use in specific subclasses of fermented milks would be considered.

112. The Committee thanked the Working Group for the excellent work. In view of the need to scrutinise the revised specific food additive listing, it agreed to circulate the document for comments (see Appendix XXIII). It further agreed that a Drafting Group led by the United States with the assistance of Argentina, EC, Denmark, France, Germany, India, Italy, the Netherlands, New Zealand, Spain, Switzerland and IDF would revise the list on the basis of the comments received for circulation, comments and consideration at the next Session of the Committee.

PROPOSALS FOR A NEW STANDARD FOR PARMESAN (Agenda Item 6)³¹

113. The 5th Session of the CCMMP held discussions on the possibility of elaborating a new individual standard for parmesan but were unable to reach any agreement on whether or not to proceed with this work. Discussion was deferred until the 6th Session of the CCMMP³². The Delegation of Germany was requested to introduce this Agenda item. In their absence, general discussion initiated on this Item.

114. Many delegations spoke on this proposal and the Committee again showed a deep division in their views. Although a clear majority of delegations supported elaboration of a new individual standard for parmesan cheese, a number of delegations were opposed to this. Several delegations pointed out that support for the proposal came from delegates from four continents.

115. The Committee suspended discussions on this agenda item and called for an *ad hoc* Working Group to meet in an attempt to resolve the disagreement. Some delegations proposed that the Working Group should also refer to the Discussion Paper on a Proposed Revision of the Codex Standard for Extra Hard Grating Cheese (CODEX STAN C-35-1978) (Agenda Item 8) in their discussions on the parmesan proposal, but this was not agreed by the Committee.

116. The Chairperson of the Working Group reported back to the Committee and presented the output of the Working Group as written in CRD 17. The report included a composite listing of the reasons put forward by different delegations in support of the proposal for a new standard for parmesan cheese, and a composite listing of the reasons put forward by different delegations in opposition to the proposal. Although a better understanding of the different position of delegations was reached in the Working Group, no consensus on the proposal for a new standard for parmesan was achieved.

117. Discussion was resumed in the Committee and the Chairman asked that each delegation summarise their primary reasons for support or opposition to the proposal. Again there was a marked lack of consensus.

118. The predominant reasons for support of the proposal were claimed to be issues of fair trade practice and consumer protection. These were as follows:

- “Parmesan” is a generic name;
- Extensive production and trade on a world-wide basis;
- Potential for misleading consumers on a world-wide basis because of inadequate standardization of cheeses currently named parmesan;
- Lack of a standard is an impediment to development of industry and meeting consumer needs, especially in developing countries;

³¹ CX/MMP 00/18-Add.1. Comments from Denmark, Italy, the Netherlands, Switzerland and IDF (CX/MMP 00/18-Add.1), France (CX/MMP 00/18-Add.2), Mexico (CRD 2), Uruguay (CRD 6) and EC (CRD 10). Comments on behalf of 15 Countries (CRD 11). Report of the Working Group on Parmesan (CRD 17).

³² ALINORM 03/11, para.126.

- Any opposition to an individual cheese standard for parmesan on the basis of a Protected Designation of Origin (PDO) established in national legislation is not applicable within the Codex mandate.

119. The predominant reasons for opposition to the proposal were also claimed to be issues of fair trade practice and consumer protection. These were as follows:

- The denomination “Parmigiano Reggiano” is officially registered as a Protected Designation of Origin (PDO) by the European Community and the European Community considers that there is an indissoluble relationship between the words “Parmigiano Reggiano” and “Parmesan”. In this context, use of the name “parmesan” would mislead consumers;
- The draft proposed Standard for “parmesan” concerns products that are traded under different names and in some cases with different national or regional standards, therefore cannot be grouped within one Standard under the name “Parmesan”.

120. The Chairman indicated that there was insufficient agreement for the Committee to either propose new work on a standard for parmesan cheese or to reject the proposal for new work. Faced with the inability to resolve the issue, the Committee agreed to seek guidance from the Codex Alimentarius Commission (CAC) by preparing specific questions so that direction could be provided on application of criteria for agreeing new work in Codex commodity committees. This would facilitate a definitive decision on the proposal for a new standard for parmesan.

121. The Committee agreed to the following text in respect of specific questions to be asked of the CAC.

The majority of the CCMMP members present at the 6TH Session are of the opinion that the name “Parmesan” is and has been generic for quite some time. On the other hand the denomination “Parmigiano-Reggiano” is officially registered as a Protected Designation of Origin (PDO) by the European Community. The EC currently considers that there is an “indissoluble relationship” between the words “Parmigiano-Reggiano” and “Parmesan.”

Reference to EC legislation is preventing a decision on the establishment of a world wide standard for Parmesan Cheese by the CCMMP. Further, the inability to reach a decision on this issue is hindering the work of the CCMMP on this matter and might have important horizontal implications for work in other Codex Committees.

Two questions are addressed to the Commission:

1. *To what extent, if any, should a PDO recognized in EC legislation for a product otherwise considered to be generic by the majority of the members present be grounds for rejecting elaboration of a Codex standard when in the opinion of the majority of members present existing criteria for acceptance of new work have been met?*
2. *Should aspects of intellectual property protection e.g. trademarks, certification marks, geographical indications (GI's) or PDO's be considered as legitimate criteria by Codex when deciding on acceptance of new work or adopting standards?*

If the answers to both questions are that these matters are not legitimate considerations for CCMMP, will the CAC request that the CCMMP begin new work on the promulgation of a standard for Parmesan Cheese?

122. The Delegation of Australia requested to include a new first question regarding the applicability of the criteria for the elaboration/revocation of individual standard for cheese (CX/MMP 98/6). This request was not discussed due to time constraints. The Delegation of France asked clarification to the Secretariat on the application by the Executive Committee of the criteria contained in ALINORM 04/27/22, Appendix III and mentioned in document CX/MMP 04/6/2, paragraph 22.

123. The Chairman noted at the end of the discussion that the inability to reach a consensus decision on the proposal for a new standard for parmesan did not mean that the Committee agreed to a linkage between the words “Parmigiano-Reggiano” and “Parmesan”, as is currently considered to be the case in the European Community.

124. Consideration of this Agenda Item will take place at the next Session of the Committee, taking into account the decision of the CAC.

DISCUSSION PAPER ON THE ELABORATION OF AN ANNEX TO THE CODEX GENERAL STANDARD FOR CHEESE (Agenda Item 7)³³

125. The Committee recalled that it had requested the IDF, in collaboration with France, to prepare a discussion paper on the possible elaboration of an Annex to the Codex General Standard for Cheese to encompass principles and provisions as necessary for the naming and labelling of cheese descriptions³⁴.

126. The Observer of IDF introduced the document and pointed out that the key issue for consideration was whether it was necessary or desired to regulate the use of the term “cheese” for those products which fall outside the scopes of existing standards for cheese products and the designation of which include the term in descriptive naming constructs. In noting that the labelling provisions of the Codex General Standard for Labelling of Prepackaged Foods require that such products be named by descriptive terms or names established by common usage, he indicated that currently there was no international specific guidance to manufacturers on how to select and use descriptive terms for such products. It was indicated that CRD 3 identified and analysed several options to address the issue.

127. Some delegations indicated that there was no need for further work on this subject as existing documents such as the Codex General Standard for Labelling of Prepackaged Foods, Codex General Standard for Use of Dairy Terms and General Standard for Cheese provided enough guidance in relation to the labelling of composite products containing cheese. They were of the opinion that the development of such a document, especially an Annex to the General Standard for Cheese, was inappropriate. It was noted that there was not enough information available on these products and as to whether there were problems in international trade related to these products.

128. The Delegation of France indicated that the document provided only a basic framework for consideration; that further work was necessary in order to address difficulties in defining products and that the format of an Annex to the General Standard for Cheese had some advantages.

129. Some delegations supported the development of an independent standard for these products as their characteristics varied across the countries.

130. Other delegations pointed out that the major problem was the use of the term “cheese” for denomination of non standardised products and that there was a need to decide on the fundamental issue of the type of document that should be developed: standard or guideline. It was not clear how much cheese was necessary in order to allow the use of term “cheese base” or “cheese speciality” and what was to be understood by cheese technologies.

131. The Committee concluded that the main problem with these products was labelling of a horizontal nature and related to the use of “cheese” in their descriptive designations, therefore the Committee agreed to seek advice from the Committee on Food Labelling on this matter.

132. The Committee agreed that a Drafting Group led by France with assistance from Belgium, Canada, Germany, Italy, Malaysia, Switzerland and IDF would prepare a paper to address the issue of naming non standardized dairy products for consideration at its next Session with a view to forward it to the CCFL.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 8)**METHODS OF ANALYSIS AND SAMPLING FOR MILK AND MILK PRODUCTS (Agenda Item 8a)³⁵**

133. The Committee noted the comments prepared by the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling as contained in document CX/MMP 04/6/12-Add.1. With regard to the questions referred by the 23rd Session of the CCMAS, the Committee agreed to forward the replies prepared by the IDF/ISO/AOAC Working Group. In addition, the Committee clarified that IDF 150, AOAC 947.05, ISO 11869 (Type I method) were the only methods to be considered for the determination of lactic acid (see Appendix XXV).

³³ CX/MMP 04/6/11. Comments submitted by IDF (CRD 3), Uruguay (CRD 6) and India (CRD 8).

³⁴ ALINORM 03/11, para. 129.

³⁵ Comments in response to CL 2002/11-MMP, part C submitted by New Zealand (CX/MMP 04/6/12), IDF (CX/MMP 04/6/12-Add. 1), Mexico (CX/MMP 04/6/12-Add.2) and Uruguay (CRD 6).

134. The Committee did not have time to discuss new methods of analysis for milk and milk products to be forwarded to the CCMAS for endorsement. It agreed to request information on methods of analysis and sampling required in standards for milk and milk products through a circular letter.

135. The Committee agreed to request the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling:

- to prepare a list of methods required in the standards currently being elaborated by the Committee on the basis of the information received;
- to review the current methods of analysis and sampling for milk and milk products and provide recommendations on updates to the list of methods;
- to prepare recommendations for sampling plans for milk products on the basis of the General Guidelines on sampling, recently finalised by the CCMAS.

136. The Committee agreed that the report of the IDF/ISO/AOAC Working Group covering the above points would be circulated and considered at its next Session.

The Use of Analytical Results: Sampling Plans, Relationship between the Analytical Results, the Measurement Uncertainty, Recovery Factors and Provisions in Codex Standards

137. The Committee endorsed the recommendations of the Working Group, who met during the Session (see para. 11) and agreed to forward the following comments to the CCMAS:

- The recommended procedures need more detail to be usefully and validly applied;
- They should clarify the difference between the reporting of analytical results, e.g. on certificates of analysis, and their use, e.g. in assessments of conformity. These are not the same thing;
- The suggested simple approach for the treatment of measurement uncertainty (in particular) and recovery needs to be examined to ensure it is valid and the acceptance criteria have the appropriate stringency;
- The procedures should be consistent with the Codex *General Guidelines on Sampling* in the general approach (conformity of product rather than conformity of results or of samples) and in the treatment of measurement uncertainty (required only when measurement uncertainty is significant);
- They should take account of sampling error in cases where sampling error is significant, in a way that is compatible with the Codex *General Guidelines on Sampling*;
- They should be integrated with existing guidance in the *Procedural Manual* on the application of sampling plans in commodity standards.

DISCUSSION PAPER ON A PROPOSED REVISION OF THE CODEX STANDARD FOR EXTRA HARD GRATING CHEESE (CODEX STAN C-35-1978) (Agenda Item 8b)³⁶

138. The Delegation of Italy introduced the document and informed the Committee that the Codex Standard for Extra-Hard Grating Cheese was more than twenty years old and that there was a need to review and incorporate new technological developments and amend the list of food additives due to changes in their evaluation. The Delegation, therefore proposed to the Committee that work be initiated to revise the Standard.

139. Some delegations, in noting that the document provided a good basis for the revision, supported the proposal. It was also suggested that the Standard may need to change to an A-Type Standard.

140. The Committee noted that the revision on this standard had been carried out during the first three Sessions of the Committee and it had been suspended due to the lack of clarity as to its nature (i.e. individual cheese or group type standard).

³⁶ CX/MMP 04/6/13. Comments submitted by Thailand (CRD 4), Uruguay (CRD 6) and India (CRD 8).

141. Some other delegations pointed out that consideration of this matter was closely related to the decision on the standard for “Parmesan”, therefore they proposed to defer the discussion until the outcome of this discussion becomes available.

142. The Delegation of Greece was happy to see that raw materials for this type of cheese were milks and mixtures of these milks, whereas in other standards the reference was made to milks and raw materials obtained from milk.

143. The Committee noted that there was no consensus regarding the initiation of the revision of the Extra Hard Grating Cheese Standard and agreed to defer the consideration of this matter until the next Session of the Committee.

OTHERS BUSINESS

Fermented Milk Drinks³⁷

144. The Committee noted the report of the Working Group (CRD 18), who met during the Session to consider how to develop new work on Fermented Milk Drinks, i.e. as an addition to the existing Standard for Fermented Milks or as a new Standard and its conclusion that there was no consensus in this regard.

145. There was consensus among the Committee Members that regardless of the decision on how to proceed with this new work on Fermented Milk Drinks, the Committee should not revise the provisions contained in Codex Standard on Fermented Milks.

146. The Committee agreed with the recommendation to establish a Drafting Group, led by Indonesia with the assistance of Argentina, Australia, Belgium, France, Germany, Greece, India, Italy, Japan, Malaysia, Mexico, the Netherlands, New Zealand, the Philippines, Thailand, United States, Vietnam and the IDF to consider how to proceed with the development of new work on Fermented Milk Drinks and prepare a proposal for the consideration at the next Session.

147. It also agreed with the recommendation to circulate for comment the attachment to the IDF comments, as contained in CX/MMP 04/6/2, Add. 1. It agreed to amend the document to include only provisions that were necessary to accommodate the recommendation made by the Codex Alimentarius Commission and to make it neutral as to the development of a separate standard or its inclusion in the Standard for Fermented Milks, since there was no consensus on this issue.

Status of the Proposed Draft Provisions for Fermented Milk Drinks

148. The Committee agreed to circulate a template for Fermented Milk Drinks Provisions for comments at Step 3 and further consideration at its next Session (see Appendix XXIV). It was understood that the document was circulated for comments on its contents only and not in regard to its development as either an addition to the current Standard on Fermented Milks or as a separate Standard.

Proposal for an Amendment to the List of Additives included in Section 4 of the Codex Standard for Creams and Prepared Creams³⁸

149. The Committee agreed that IDF would prepare a project proposal for new work on the amendment to the list of additives included in the Codex Standard for Creams and Prepared Creams, as requested by the 53rd Session of the Executive Committee³⁹, for consideration at its next Session.

DATA AND PLACE OF NEXT SESSION (Agenda Item 9)

150. The Committee noted that the 7th Session of the Codex Committee on Milk and Milk Products was tentatively scheduled to be held in New Zealand in approximately two years time, subject to discussions between the Codex and New Zealand Secretariats.

³⁷ ALINORM 03/41, paras 98 and 141.

³⁸ Comments by IDF (CRD 3).

³⁹ ALINORM 04/27/3, para. 20.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by:	Document Reference (ALINORM 04/27/11)
Draft Amendment to the Codex General Standard for Cheese	7	7 th CCMMP	Para. 22 and Appendix II
Proposed draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	5	27 th CAC Comments CCFAC, CCFL 7 th CCMMP	Para. 46 and Appendix III
Proposed draft Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	5	27 th CAC Comments CCFAC, CCFL 7 th CCMMP	Para. 46 and Appendix IV
Proposed draft Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	5	27 th CAC Comments CCFAC, CCFL 7 th CCMMP	Para. 46 and Appendix II Appendix V
Proposed draft revised Standard for Cheddar (C-1)	5	27 th CAC Comments CCFAC, CCFL 7 th CCMMP	Para. 79 and Appendix VI
Proposed draft revised Standard for Danbo (C-3)	5	27 th CAC Comments CCFAC, CCFL 7 th CCMMP	Para. 79 and Appendix VII
Proposed draft revised Standard for Whey Cheeses	5	27 th CAC Comments CCFAC, CCFL 7 th CCMMP	Para. 100 and Appendix XXII
Proposed draft revised Standard for Edam (C-4)	4	7 th CCMMP	Para. 79 and Appendix VIII
Proposed draft revised Standard for Gouda (C-5)	4	7 th CCMMP	Para. 79 and Appendix IX
Proposed draft revised Standard for Havarti (C-6)	4	7 th CCMMP	Para. 79 and Appendix X
Proposed draft revised Standard for Samsø (C-7)	4	7 th CCMMP	Para. 79 and Appendix XI
Proposed draft revised for Emmental (C-9)	4	7 th CCMMP	Para. 79 and Appendix XII
Proposed draft revised for Tilsiter (C-11)	4	7 th CCMMP	Para. 79 and Appendix XIII
Proposed draft revised for Saint-Paulin (C-13)	4	7 th CCMMP	Para. 79 and Appendix XIV
Proposed draft revised for Provolone (C-15)	4	7 th CCMMP	Para.79 and Appendix XV

Subject Matter	Step	Action by:	Document Reference (ALINORM 04/27/11)
Proposed draft revised for Cottage Cheese (C-16)	4	7 th CCMMP	Para. 79 and Appendix XVI
Proposed draft revised for Coulommiers (C-18)	4	7 th CCMMP	Para. 79 and Appendix XVII
Proposed draft revised for Cream Cheese (C-31)	4	7 th CCMMP	Para. 79 and Appendix XVIII
Proposed draft revised for Camembert (C-33)	4	7 th CCMMP	Para. 79 and Appendix XIX
Proposed draft revised for Brie (C-34)	4	7 th CCMMP	Para. 79 and Appendix XX
Proposed draft for Mozzarella	4	7 th CCMMP	Para. 79 and Appendix XXI
Proposed draft Template for Fermented Milk Drinks Provisions	3	7 th CCMMP	Para. 147 and Appendix XXIV
Proposed Draft Revised Standard for Dairy Spreads	2	Drafting Group Comments 7 th CCMMP	Para. 83
Proposed Draft Standard for Processed Cheese	2	Drafting Group Comments 7 th CCMMP	Para. 90
Proposed Draft Model Export Certificate for Milk and Milk Products	2	Drafting Group Comments 7 th CCMMP	Para. 108
Specific Food Additive Listings for the Codex Standard for Fermented Milks	-	Comments Drafting Group 7 th CCMMP	Para. 112 and Appendix XXIII
Proposal for a New Standard for Parmesan	-	27 th CAC 7 th CCMMP	Para. 124
Methods of Analysis and Sampling for Milk and Milk Products Standards	-	Comments IDF/ISO/AOAC 7 th CCMMP	Paras 135-136
Discussion Paper on a Proposed revision of the Codex Standard for Extra hard Grating Cheese	-	7 th CCMMP	Para. 143
Amendment to the List of Additives of the Code Standard for Creams and Prepared Creams (project proposal)	-	IDF 7 th CCMMP	Para. 149
Discussion Paper on the Issue of Naming Non-standardized Dairy Products	-	Drafting Group 7 th CCMMP	Para. 132
Discussion Paper on the Elaboration of an Annex to the Codex General Standard for Cheese	Discontinued	-	Para. 131

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APPENDIX II

DRAFT AMENDMENT TO THE CODEX GENERAL STANDARD FOR CHEESE

(at Step 7)¹

2. DESCRIPTION

- 2.1 Cheese is the ripened or unripened soft, semi-hard, hard, or extra-hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by:
- (a) coagulating wholly or partly the protein of 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 agents, and by partially draining the whey resulting from the coagulation, **while respecting the principle that cheese-making results in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the above milk materials from which the cheese was made;** and/or
 - (b) processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under (a).”

¹ Draft amendment is presented in BOLD.

APPENDIX III

**PROPOSED DRAFT STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND
VEGETABLE FAT**

(at Step 5)

1. SCOPE

This standard applies to a blend of evaporated skimmed milk and vegetable fat, also known as a blend of unsweetened condensed skimmed milk and vegetable fat, which is intended for direct consumption in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

A blend of evaporated skimmed milk and vegetable fat is a product prepared by recombining milk constituents and potable water, or by the partial removal of water and the addition of edible vegetable oil, edible vegetable fat or a mixture thereof, to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION & QUALITY FACTORS

3.1 RAW MATERIALS

Milk and milk powders¹, other milk solids, edible vegetable fats/oils¹ and milkfat products.¹

The following milk products are allowed for protein adjustment purposes :

- Milk retentate Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration; and
- Lactose¹

3.2 PERMITTED INGREDIENTS

- Potable water
- Sodium chloride

3.3 PERMITTED NUTRIENTS

Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

4. COMPOSITION

Blend of Evaporated Skimmed Milk and Vegetable Fat

Minimum total fat	7.5% m/m
Minimum milk solids-not-fat ²	17.5% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

¹ For specification, see relevant Codex Standard.

² The milk solids-not-fat content includes water of crystallization of the lactose.

Blend of Evaporated Partly Skimmed Milk and Vegetable Fat

Total fat	More than 1% and less than 7.5% m/m
Minimum milk solids-not-fat ²	19% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

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

INS. No.	Name	Maximum Level
Firming agents		
508	Potassium chloride) Limited by GMP
509	Calcium chloride)
Stabilizers		
331(i)	Sodium dihydrogen citrate)
331(iii)	Trisodium citrate) Limited by GMP
332	Potassium citrate)
333	Calcium citrate)
Acidity Regulators		
170(i)	Calcium carbonate) Limited by GMP
339	Sodium phosphate)
340	Potassium phosphate) Combined total 10g/kg (total
341	Calcium phosphate) amount expressed as P ₂ O ₅ not to
450	Diphosphate) exceed 10g/kg)
451	Triphosphate)
452	Polyphosphate)
500	Sodium carbonates) Limited by GMP
501	Potassium carbonate)
Thickeners		
407	Carrageenan) Limited by GMP
Emulsifier		
322	Lecithin) Limited by GMP

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission..

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes for Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

7. LABELLING

In addition to the provision of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.3-1999) the following specific provisions apply.

7.1 NAME OF THE FOOD

The name of the food shall be:

- Blend of Evaporated Skimmed Milk and Vegetable Fat; or
- Blend of Evaporated Partly Skimmed Milk and Vegetable Fat

Other names may be used if allowed by national legislation in the country of retail sale.

7.2 DECLARATION OF TOTAL FAT CONTENT

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

A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the fat or oil from which the food is derived shall be included in the name of the food or as a separate statement.

7.3 DECLARATION OF MILK PROTEIN

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

7.4 LIST OF INGREDIENTS

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODES STAN 1-1985, Rev. 3-1999) milk products used only for protein adjustment need not be declared.

7.5 ADVISORY STATEMENT

A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, “NOT SUITABLE FOR INFANTS

8. METHODS OF SAMPLING AND ANALYSIS

See Codex Alimentarius, Volume 13.

APPENDIX IV

**PROPOSED DRAFT STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT IN
POWDERED FORM**

(at Step 5)

1. SCOPE

This Standard applies to a blend of skimmed milk and vegetable fat in powdered form, intended for direct consumption in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

A blend of skimmed milk and vegetable fat in powdered form is a product prepared by the partial removal of water from milk constituents with the addition of edible vegetable oil, edible vegetable fat or a mixture thereof, to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION & QUALITY FACTORS

3.1 RAW MATERIALS

Milk and milk powders¹, other milk solids, edible vegetable oils/ fats¹ and milk fat products.¹

The following milk products are allowed for protein adjustment purposes :

- Milk retentate Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate Milk permeate is the product obtained by removing milk proteins and milk fat from milk, partly skimmed milk or skimmed milk by ultrafiltration; and
- Lactose¹

3.2 PERMITTED NUTRIENTS

Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

¹ For specification, see relevant Codex Standard.

3.3 COMPOSITION

Blend of Skimmed Milk and Vegetable Fat in Powdered Form

Minimum total fat	26% m/m
Maximum water ²	5% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

Blend of Partly Skimmed Milk Powder and Vegetable Fat in Powdered Form

Total fat	More than 1.5% and less than 26% m/m
Maximum water ²	5% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

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

INS. No.	Name	Maximum Level
Stabilizers		
331(i),	Sodium dihydrogen citrate)
311(iii)	Trisodium citrate) Limited by GMP
332	Potassium citrate)
Firming agents		
508	Potassium chloride)
509	Calcium chloride	Limited by GMP
Acidity Regulators		
339	Sodium phosphate)
340	Potassium phosphate) Combined total 10g/kg
450	Diphosphate) (total amount expressed as P ₂ O ₅
451	Triphosphate) not to exceed 10g/kg)
452	Polyphosphate)
341(iii)	Tricalcium orthophosphate)
500	Sodium carbonates) Limited by GMP
501	Potassium carbonate)
Emulsifier		
322	Lecithin (or phospholipids from natural sources)) Limited by GMP
471	Mono-and diglycerides of fatty acids)

² The milk solids and milk solids-not-fat contents include water of crystallization of the lactose.

INS. No.	Name	Maximum Level
Anti-caking Agents		
170(i)	Calcium carbonate)
504(i)	Magnesium carbonate)
530	Magnesium oxide)
551	Silicon dioxide, amorphous)
552	Calcium silicates)
553 (i)	Magnesium silicate) Limited by GMP
553 (iii)	Talc)
554	Sodium aluminosilicate)
556	Calcium aluminium silicate)
559	Aluminium silicate)
343(iii)	Trimagnesium carbonate) Combined total < 10g/kg
Antioxidants		
300	L-Ascorbic acid)0.5 g/kg expressed as ascorbic
301	Sodium ascorbate) acid
304	Ascorbyl palmitate) 0.01 % m/m
320	Butylated hydroxyanisole (BHA))
321	Butylated hydroxytoluene (BHT)) 0.01% on a fat or oil basis
319	Tertiary butyl hydroquinine (TBHQ))

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.4-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes for Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 Rev.3-1999) the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be :

- Blend of Skimmed Milk and Vegetable Fat in Powdered Form; or

- Blend of Partly Skimmed Milk and Vegetable Fat in Powdered Form.

Other names may be used if allowed by national legislation in the country of retail sale.

7.2 DECLARATION OF TOTAL FAT CONTENT

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

A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil.. Where required by the country of retail sale, the common name of the fat or oil from which the food is derived shall be included in the name of the food or as a separate statement.

7.3 DECLARATION OF MILK PROTEIN

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

7.4 LIST OF INGREDIENTS

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODES STAN 1-1985, Rev. 3-1999) milk products used only for protein adjustment need not be declared.

7.5 ADVISORY STATEMENT

A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS"

8. METHODS OF SAMPLING AND ANALYSIS

See Codex Alimentarius, Volume 13.

APPENDIX V

**PROPOSED DRAFT STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK
AND VEGETABLE FAT**

(at Step 5)

1. SCOPE

This standard applies to a blend of sweetened condensed skimmed milk and vegetable fat, intended for direct consumption in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

A blend of sweetened condensed skimmed milk and vegetable fat is a product prepared by recombining milk constituents and potable water, or by the partial removal of water, with the addition of sugar and with the addition of edible vegetable oil, edible vegetable fat or a mixture thereof to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and milk powders¹, other milk solids, edible vegetable fats/oils¹ and milk fat products.¹

The following milk products are allowed for protein adjustment purposes :

- Milk retentate Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration; and
- Lactose¹ (Also for seeding purposes)

3.2 PERMITTED INGREDIENTS

- Potable water
- Sugar
- Sodium chloride

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

3.3 PERMITTED NUTRIENTS

Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

¹ For specification, see relevant Codex Standard.

3.4 COMPOSITION

Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat

Minimum total fat	[7 - 8%] m/m
Minimum milk solids-not-fat ²	20% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

Blend of Sweetened Condensed Partly Skimmed Milk and Vegetable Fat

Total fat	More than 1% and less than 8% m/m
Minimum milk solids-not-fat ²	20% m/m
Minimum milk protein in milk solids-not-fat ²	34% m/m

For a blend of sweetened condensed skimmed milk and vegetable fat 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

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

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

INS. No.	Name	Maximum Level
Firming agents		
508	Potassium chloride) Limited by GMP
509	Calcium chloride)
Stabilizers		
331(i)	Sodium dihydrogen citrate)
331 (ii)	Trisodium citrate) Limited by GMP
332	Potassium citrate)
333	Calcium citrate)
Acidity Regulators		
170(i)	Calcium carbonate) Limited by GMP
339	Sodium phosphate)
340	Potassium phosphate)
341	Calcium phosphate) Combined total < 10g/kg
450	Diphosphate) (total amount expressed as
451	Triphosphate) P ₂ O ₅ not to exceed 10g/kg)
452	Polyphosphate)
500	Sodium carbonates) Limited by GMP
501	Potassium carbonate)

² The milk solids-not-fat contents include water of crystallization of the lactose.

INS. No.	Name	Maximum Level
	Thickeners	
407	Carrageenan) Limited by GMP
	Emulsifier	
322	Lecithin) Limited by GMP

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes for Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.3-1999) the following specific provisions apply :

7.1 NAME OF THE FOOD

The name of the food shall be:

- Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat; or
- Blend of Sweetened Condensed Partly Skimmed Milk and Vegetable Fat

Other names may be used if allowed by national legislation in the country of retail sale.

7.2 DECLARATION OF TOTAL FAT CONTENT

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

A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the fat or oil from which the food is derived shall be included in the name of the food or as a separate statement.

7.3 DECLARATION OF MILK PROTEIN

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

7.4 LIST OF INGREDIENTS

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.3-1999) milk products used only for protein adjustment need not be declared.

7.5 ADVISORY STATEMENT

A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS".

8. METHODS OF SAMPLING & ANALYSIS

See Codex Alimentarius, Volume 13.

APPENDIX VI

PROPOSED DRAFT REVISED STANDARD FOR CHEDDAR (C-1)

(at Step 5)

1. SCOPE

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

2. DESCRIPTION

Cheddar is a ripened hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or orange colour and a firm-textured (when pressed by thumb), smooth and waxy texture. Gas holes are absent, but a few openings and splits are acceptable. The cheese is manufactured and sold with or without¹ rind and may be coated.

For Cheddar ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 5 weeks at 7-15 °C depending on the extent of maturity required. Alternative ripening conditions [(including the addition of ripening enhancing enzymes)] may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Cheddar intended for further processing need not exhibit the same extent of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Potable water;
- [Safe and suitable enzymes to enhance the ripening process];
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

1 The cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999, Amended 2003).

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	22%	Not restricted	[48% to 60%]
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 22% but less than 30%:	49%	
	Equal to or above 30% but less than 40%:	53%	
	Equal to or above 40% but less than 48%:	57%	
	Equal to or above 48% but less than 60%:	61%	
	Equal to or above 60%:	66%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

^x = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	25 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170(i)	Calcium carbonate)
504	Magnesium carbonate) Limited by GMP
575	Glucono-delta-lactone (GDL))
Preservatives		
234	Nisin	12.5 mg/kg
251	Sodium nitrate) 50 mg/kg of cheese, expressed
252	Potassium nitrate) as Na NO ₃
1105	Lysozyme	Limited by GMP
Salt substitutes		
508	Potassium chloride	Limited by GMP
For surface and rind treatment only²:		
200	Sorbic acid) 1000 mg/kg of cheese, singly
201	Sodium sorbate)
202	Potassium sorbate) or in combination,
203	Calcium sorbate) calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.
280	Propionic acid)
281	Sodium propionate) 3000 mg/kg, calculated
282	Calcium propionate) as propionic acid
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)
552	Calcium silicate)
553(i)	Magnesium silicate) 10 g/kg singly or in combination
553(iii)	Talc)
554	Sodium aluminosilicate) Silicates calculated as silicon dioxide
556	Calcium aluminium silicate)
559	Aluminium silicate)

² For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999, Amended 2003)

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 – 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name Cheddar may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.2 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

3 For the purpose of comparative nutritional claims, the minimum fat content of [48%] fat in dry matter constitutes the reference.

4 For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING CHEDDAR

The information below is intended for voluntary application by commercial partners and not for application by governments.

1. METHOD OF MANUFACTURE

1.1 Starter cultures consist of non-gas forming lactic acid producing bacteria.

1.2 After coagulation, the curd is cut and heated in its whey to a temperature above the coagulation temperature. The curd is separated from the whey and stirred or cheddared. In traditional manufacture the curd is cut into blocks which are turned and progressively piled, keeping the curd warm, which results in the curd becoming compressed, smooth and elastic. After cheddaring the curd is milled. When the desired acidity is reached the curd is salted. The curd and salt are then mixed and moulded. Other processing techniques, which give end products with the same physical, chemical and organoleptic characteristics may be applied.

APPENDIX VII

PROPOSED DRAFT REVISED STANDARD FOR DANBO (C-3)

(at Step5)

1. SCOPE

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

2. DESCRIPTION

Danbo is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture, suitable for cutting, with few to plentiful, evenly distributed, smooth and round pea sized (or mostly up to 10 mm in diameter) gas holes, but a few openings and splits are acceptable. The shape is flat squared or parallelepiped. The cheese is manufactured and sold with or without¹ hard or slightly moist smear-ripened rind, which may be coated.

For Danbo ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 12-20 °C depending on the extent of maturity required. Alternative ripening conditions [(including the addition of ripening enhancing enzymes)] may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Potable water;
- [Safe and suitable enzymes to enhance the ripening process];
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

1 The cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese, see also the Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999, Amended 2003).

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	20%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 20% but less than 30%:	41%	
	Equal to or above 30% but less than 40%:	44%	
	Equal to or above 40% but less than 45%:	50%	
	Equal to or above 45 but less than 55%	52%	
	Equal to or above 55%:	57%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170(i)	Calcium carbonate)
504	Magnesium carbonate) Limited by GMP
575	Glucono-delta-lactone (GDL))
Preservatives		
234	Nisin	12.5 mg/kg
251	Sodium nitrate) 50 mg/kg of cheese, expressed
252	Potassium nitrate) as Na NO ₃
1105	Lysozyme	Limited by GMP
For surface and rind treatment only²:		
200	Sorbic acid) 1000 mg/kg of cheese, singly
201	Sodium sorbate)
202	Potassium sorbate) or in combination,
203	Calcium sorbate) calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.
280	Propionic acid)
281	Sodium propionate) 3000 mg/kg, calculated
282	Calcium propionate) as propionic acid
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)
552	Calcium silicate)
553(i)	Magnesium silicate) 10 g/kg singly or in combination
553(iii)	Talc)
554	Sodium aluminosilicate) Silicates calculated as silicon dioxide
556	Calcium aluminium silicate)
559	Aluminium silicate)

² For the definition of cheese surface and rind see Appendix to the Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999, Amended 2003)

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name *Danbo* may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.2 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

² For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

APPENDIX VIII

PROPOSED DRAFT REVISED STANDARD FOR EDAM (C-4)

(at Step 4)

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 Edam intended for direct consumption or for further processing in conformity with the description in para.2 of this Standard.

2. DESCRIPTION

Edam is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture, suitable for cutting, with few more or less round rice to pea sized (or mostly up to 10 mm in diameter) gas holes, distributed in a reasonable regular manner throughout the interior of the cheese, but few openings and splits are acceptable. The shape is spherical, of a flat block or of a loaf. The cheese is sold with dry rind, which may be coated. Edam of flat block or loaf shape is also sold without ¹ rind.

For Edam ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 10-18 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Edam intended for further processing need not exhibit the same degree of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

1 The cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	40% to 50%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	47%	
	Equal to or above 40% but less than 45%:	51%	
	Equal to or above 45% but less than 50%:	55%	
	Equal to or above 50% but less than 60%:	57%	
	Equal to or above 60%:	62%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170	Calcium carbonates)
504	Magnesium carbonates) Limited by GMP
575	Glucono-delta-lactone (GDL))
Preservatives		
234	Nisin	12.5 mg/kg
251	Sodium nitrate) 50 mg/kg of cheese, expressed
252	Potassium nitrate) as Na NO ₃
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid) 1000 mg/kg of cheese, singly
202	Potassium sorbate) or in combination,
203	Calcium sorbate) calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.
280	Propionic acid)
281	Sodium propionate) 3000 mg/kg, calculated
282	Calcium propionate) as propionic acid
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)
552	Calcium silicate)
553	Magnesium silicates) 10 g/kg singly or in combination
554	Sodium aluminosilicate) Silicates calculated as silicon dioxide
555	Potassium aluminosilicate)
556	Calcium aluminium silicate)
559	Aluminium silicate)
560	Potassium silicate)

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The names Edam, Edamer or Edammer may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997) ².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation ³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

² For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter constitutes the reference.

³ For instance, [repackaging, cutting, slicing, shredding and grating – formulation under review] is not regarded as substantial transformation

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING EDAM

The information below is intended for voluntary application by commercial partners and not for application by governments.

Should a Member Country identify legitimate objective(s) for retaining or introducing national regulation(s) that address(es) matters considered in this Annex, the provisions below should be taken into account.

1. APPEARANCE CHARACTERISTICS

Edam is normally manufactured with a weights ranging from 1.5 to 2.5 kg.

2. METHOD OF MANUFACTURE

Salting method: Salted in brine.

APPENDIX IX

PROPOSED DRAFT REVISED STANDARD FOR GOUDA (C-5)

(at Step 4)

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 Gouda intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Gouda is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture, suitable for cutting, with few to plentiful, more or less round pin's head to pea sized (or mostly up to 10 mm in diameter) gas holes, distributed in a reasonable regular manner throughout the interior of the cheese, but few openings and splits are acceptable. The shape is of a flattened cylinder with convex sides, a flat block, or a loaf. The cheese is sold with a dry rind, which may be coated. Gouda of flat block or loaf shape is also sold without ¹ rind.

For Gouda ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 10-17 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Gouda intended for further processing and Gouda of low weights (< 2.5 kg) need not exhibit the same degree of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ The cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	48% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	48%	
	Equal to or above 40% but less than 48%:	52%	
	Equal to or above 48% but less than 60%:	55%	
	Equal to or above 60%:	62%	

Gouda with between 40 and 48% FDM can be sold with a DM content of min. 50%, provided that the name is qualified by the term “baby”.

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β-apo-8'-carotenal	35 mg/kg
160f	β-apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170	Calcium carbonates)
504	Magnesium carbonates) Limited by GMP
575	Glucono-delta-lactone (GDL))
Preservatives		
234	Nisin	12.5 mg/kg
251	Sodium nitrate) 50 mg/kg of cheese, expressed
252	Potassium nitrate) as Na NO ₃
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid) 1000 mg/kg of cheese, singly
202	Potassium sorbate) or in combination,
203	Calcium sorbate) calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.
280	Propionic acid)
281	Sodium propionate) 3000 mg/kg, calculated
282	Calcium propionate) as propionic acid
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)
552	Calcium silicate)
553	Magnesium silicates) 10 g/kg singly or in combination
554	Sodium aluminosilicate) Silicates calculated as silicon dioxide
555	Potassium aluminosilicate)
556	Calcium aluminium silicate)
559	Aluminium silicate)
560	Potassium silicate)

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name Gouda may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

² For the purpose of comparative nutritional claims, the minimum fat content of 48% fat in dry matter constitutes the reference

³ For instance, [repackaging, cutting, slicing, shredding and grating – formulation under review] is not regarded as substantial transformation

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING GOUDA

The information below is intended for voluntary application by commercial partners and not for application by governments.

Should a Member Country identify legitimate objective(s) for retaining or introducing national regulation(s) that address(es) matters considered in this Annex, the provisions below should be taken into account.

1. APPEARANCE CHARACTERISTICS

Gouda is normally manufactured with weights ranging from 2.5 to 30 kg. Lower weights are normally qualified by the term "Baby".

2. METHOD OF MANUFACTURE

Salting method: Salted in brine.

APPENDIX X

PROPOSED DRAFT REVISED STANDARD FOR HAVARTI (C-6)

(at Step 4)

1. SCOPE

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

2. DESCRIPTION

Havarti is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a texture suitable for cutting, with plentiful, irregular and coarse large rice seed sized (or mostly 1-2 mm in width and up to 10 mm in length) gas holes. The shape is flat cylindrical, rectangular or of a loaf shape. The cheese is sold with or without ¹ a slightly greasy smear-ripened rind, which may be coated.

For Havarti ready for consumption, the ripening procedure to develop flavour and body characteristics is normally, depending on weight, 1-2 weeks at 14-18 °C (for smear development) followed by from 1-3 weeks at 8-12 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Havarti intended for further processing need not exhibit the same degree of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ The cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	46%	
	Equal to or above 40% but less than 45%:	48%	
	Equal to or above 45% but less than 55%:	50%	
	Equal to or above 55% but less than 60%:	54%	
	Equal to or above 60%:	58%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170	Calcium carbonates)	
504	Magnesium carbonates)	Limited by GMP
575	Glucono-delta-lactone (GDL))	
Preservatives		
234	Nisin	12.5 mg/kg
251	Sodium nitrate)	50 mg/kg of cheese, expressed
252	Potassium nitrate)	as Na NO ₃
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid)	1000 mg/kg of cheese, singly
202	Potassium sorbate)	or in combination,
203	Calcium sorbate)	calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.
280	Propionic acid)	
281	Sodium propionate)	3000 mg/kg, calculated
282	Calcium propionate)	as propionic acid
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)	
552	Calcium silicate)	
553	Magnesium silicates)	10 g/kg singly or in combination
554	Sodium aluminosilicate)	Silicates calculated as silicon dioxide
555	Potassium aluminosilicate)	
556	Calcium aluminium silicate)	
559	Aluminium silicate)	
560	Potassium silicate)	

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name *Havarti* may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)².

Havarti with a fat in dry matter content of minimum 60% may alternatively be designated Cream *Havarti*.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

² For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

³ For instance, [repackaging, cutting, slicing, shredding and grating – formulation under review] is not regarded as substantial transformation.

APPENDIX XI

PROPOSED DRAFT REVISED STANDARD FOR SAMSØ (C-7)

(at Step 4)

1. SCOPE

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

2. DESCRIPTION

Samsø is a ripened hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture suitable for cutting, with few to plentiful, evenly distributed, smooth and round pea to cherry sized (or mostly up to 20 mm in diameter) gas holes, but few openings and splits are acceptable. The shape is a flat cylindrical, flat square or rectangular. The cheese is sold with or without¹ a hard, dry rind, which may be coated.

For Samsø ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 8-17 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Samsø intended for further processing need not exhibit the same degree of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ The cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	46%	
	Equal to or above 40% but less than 45%:	52%	
	Equal to or above 45% but less than 55%:	54%	
	Equal to or above 55%:	59%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170	Calcium carbonates)	
504	Magnesium carbonates)	Limited by GMP
575	Glucono-delta-lactone (GDL))	
Preservatives		
234	Nisin	12.5 mg/kg
251	Sodium nitrate)	50 mg/kg of cheese, expressed
252	Potassium nitrate)	as Na NO ₃
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid)	1000 mg/kg of cheese, singly
202	Potassium sorbate)	or in combination,
203	Calcium sorbate)	calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.
280	Propionic acid)	
281	Sodium propionate)	3000 mg/kg, calculated
282	Calcium propionate)	as propionic acid
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)	
552	Calcium silicate)	
553	Magnesium silicates)	10 g/kg singly or in combination
554	Sodium aluminosilicate)	Silicates calculated as silicon dioxide
555	Potassium aluminosilicate)	
556	Calcium aluminium silicate)	
559	Aluminium silicate)	
560	Potassium silicate)	

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name Samsø may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997) ².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation ³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

² For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

³ For instance, [repackaging, cutting, slicing, shredding and grating – formulation under review] is not regarded as substantial transformation.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

APPENDIX XII

PROPOSED DRAFT REVISED STANDARD FOR EMMENTAL (C-9)

(at Step 4)

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 Emmental intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Emmental is a ripened hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a ivory through to light yellow or yellow colour and an elastic, sliceable but not sticky texture, with regular, scarce to plentiful distributed, mat to brilliant, cherry to walnut sized (or mostly from 1 to 5 cm in diameter) gas holes, but few openings and splits are acceptable. Emmental is typically manufactured as wheels and blocks of weights from 40 kg or more, but individual countries may on their territory permit weights from 9 kg and above if the consumer would not be misled with respect to the identity of Emmental. The cheese is manufactured and sold with or without ¹ a hard, dry rind. The typical flavour is mild, nut-like and sweet, more or less pronounced.

For Emmental ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 2 months at 10-25°C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided a minimum period of 6 weeks is observed and provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Emmental intended for further processing need not exhibit the same degree of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ The cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	45%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>		<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>
	Equal to or above 45% but less than 50%:		60%
	Equal to or above 50% but less than 60%:		62%
	Equal to or above 60%:		67%
Propionic acid in ready for sale cheese*:	150 mg/100g		
Calcium content*:	800 mg/100g		

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

- *) The purpose of these criteria are to provide targets for the validation (initial assessment prior to the design of the manufacturing process), respectively, of (i) whether the intended fermentation and ripening conditions are capable of achieving the activity of propionic acid producing bacteria, and of (ii) whether the curd management and pH development are capable of obtaining the characteristic texture.

3.4 ESSENTIAL MANUFACTURING CHARACTERISTICS

Emmental is obtained by microbiological fermentation, using thermophilic lactic acid producing bacteria for the primary (lactose) fermentation; the secondary (lactate) fermentation is characterized by the activity of propionic acid producing bacteria. The curd is heated after cutting to a temperature significantly above² the coagulation temperature.

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

² The temperature required to obtain the compositional and sensory characteristics specified by this Standard depends on a number of other technology factors, including the suitability of the milk for Emmental manufacture, the choice and activity of coagulating enzymes and of primary and secondary starter cultures, the pH at whey drainage and at the point of whey removal, and the ripening/storage conditions. These other factors differ according to local circumstances: In many cases, in particular where traditional technology is applied, a cooking temperatures of approx. 50 °C is typically applied; In other cases, temperatures above and below are applied.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β-apo-8`-carotenal	35 mg/kg
160f	β-apo-8`-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170	Calcium carbonates)	
504	Magnesium carbonates)	Limited by GMP
575	Glucono-delta-lactone (GDL))	
Preservatives		
234	Nisin	12.5 mg/kg
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid)	1000 mg/kg of cheese, singly
202	Potassium sorbate)	or in combination,
203	Calcium sorbate)	calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)
552	Calcium silicate)
553	Magnesium silicates) 10 g/kg singly or in combination
554	Sodium aluminosilicate) Silicates calculated as silicon dioxide
555	Potassium aluminosilicate)
556	Calcium aluminium silicate)
559	Aluminium silicate)
560	Potassium silicate)

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The names Emmental or Emmentaler may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)³.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation⁴ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; Codex Alimentarius, Volume 1A), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING EMMENTAL

The information below is intended for voluntary application by commercial partners and not for application by governments.

Should a Member Country identify legitimate objective(s) for retaining or introducing national regulation(s) that address(es) matters considered in this Annex, the provisions below should be taken into account.

³ For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

⁴ For instance, [repackaging, cutting, slicing, shredding and grating – formulation under review] is not regarded as substantial transformation

1. APPEARANCE CHARACTERISTICS

Usual dimensions:

Shape:	<u>Wheel</u>	<u>Block</u>
Height:	12-30 cm	12-30 cm
Diameter:	70-100 cm	-
Weight:	60 kg	40 kg

2. METHOD OF MANUFACTURE

- 2.1 Fermentation procedure: Microbiologically derived acid development.

APPENDIX XIII

PROPOSED DRAFT REVISED STANDARD FOR TILSITER (C-11)

(at Step 4)

1. SCOPE

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

2. DESCRIPTION

Tilsiter is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) texture suitable for cutting, with irregularly shaped, shiny and evenly distributed gas holes. The cheese is sold with or without 1* a well-dried smear-developed rind, which may be coated.

For Tilsiter ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 3 weeks at 10-16 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Tilsiter intended for further processing need not exhibit the same degree of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ The cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	49%	
	Equal to or above 40% but less than 45%:	53%	
	Equal to or above 45% but less than 50%:	55%	
	Equal to or above 50% but less than 60%:	57%	
	Equal to or above 60% but less than 85%:	61%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170	Calcium carbonates)
504	Magnesium carbonates) Limited by GMP
575	Glucono-delta-lactone (GDL))
Preservatives		
234	Nisin	12.5 mg/kg
251	Sodium nitrate) 50 mg/kg of cheese, expressed
252	Potassium nitrate) as Na NO ₃
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid) 1000 mg/kg of cheese, singly
202	Potassium sorbate) or in combination,
203	Calcium sorbate) calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.
280	Propionic acid)
281	Sodium propionate) 3000 mg/kg, calculated
282	Calcium propionate) as propionic acid
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)
552	Calcium silicate)
553	Magnesium silicates) 10 g/kg singly or in combination
554	Sodium aluminosilicate) Silicates calculated as silicon dioxide
555	Potassium aluminosilicate)
556	Calcium aluminium silicate)
559	Aluminium silicate)
560	Potassium silicate)

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name *Tilsiter* may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

² For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

³ For instance, [repackaging, cutting, slicing, shredding and grating – formulation under review] is not regarded as substantial transformation

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

APPENDIX XIV

PROPOSED DRAFT REVISED STANDARD FOR SAINT-PAULIN (C-13)

(at Step 4)

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 Saint-Paulin intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Saint-Paulin is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) but flexible texture. Gas holes are generally absent, but few openings and splits are acceptable. The cheese is sold with or without 1 a dry or slightly moist rind, which is hard, but elastic under thumb pressure, and which may be coated.

For Saint-Paulin ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 1 week at 10-17 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Saint-Paulin intended for further processing need not exhibit the same degree of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ The cheese has been ripened and/or kept in such a way that no rind is developed (a "rindless" cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> (m/m):	<u>Maximum content</u> (m/m):	<u>Reference level</u> (m/m):
Milkfat in dry matter:	40%	Not restricted	40% to 50%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum dry matter content (m/m):</u>	
	Equal to or above 40% but less than 60%:	44%	
	Equal to or above 60%:	54%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours (for edible cheese rind)		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170	Calcium carbonates)
504	Magnesium carbonates) Limited by GMP
575	Glucono-delta-lactone (GDL))
Preservatives		
234	Nisin	12.5 mg/kg
251	Sodium nitrate) 50 mg/kg of cheese, expressed
252	Potassium nitrate) as Na NO ₃
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid) 1000 mg/kg of cheese, singly
202	Potassium sorbate) or in combination,
203	Calcium sorbate) calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.
280	Propionic acid)
281	Sodium propionate) 3000 mg/kg, calculated
282	Calcium propionate) as propionic acid
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)
552	Calcium silicate)
553	Magnesium silicates) 10 g/kg singly or in combination
554	Sodium aluminosilicate) Silicates calculated as silicon dioxide
555	Potassium aluminosilicate)
556	Calcium aluminium silicate)
559	Aluminium silicate)
560	Potassium silicate)

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name Saint-Paulin may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

² For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter constitutes the reference.

³ For instance, [repackaging, cutting, slicing, shredding and grating – *formulation under review*] is not regarded as substantial transformation

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING SAINT-PAULIN

The information below is intended for voluntary application by commercial partners and not for application by governments.

Should a Member Country identify legitimate objective(s) for retaining or introducing national regulation(s) that address(es) matters considered in this Annex, the provisions below should be taken into account.

1. APPEARANCE CHARACTERISTICS

- 1.1 Shape: Small flat cylinder with slightly convex sides. Other shapes are possible.
- 1.2 Dimensions and weights:
 - a) Usual variant: Diameter approx. 20 cm; min. weight 1.3 kg
 - b) "Petit Saint-Paulin": Diameter 8-13 cm; min. weight 150 g.
 - c) "Mini Saint-Paulin": Min. weight 20 g.

2. METHOD OF MANUFACTURE

- 2.1 Fermentation procedure: Microbiologically derived acid development.
- 2.2 Other characteristics: The cheese is salted in brine.

3. QUALIFIERS

The designations "Petit Saint-Paulin" and "Mini Saint-Paulin" should be used when the cheese complies with the provisions for dimensions and weights (1.2).

APPENDIX XV

PROPOSED DRAFT REVISED STANDARD FOR PROVOLONE (C-15)

(at Step 4)

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 Provolone intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Provolone is a ripened firm/semi-hard cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The body has a near white or ivory through to light yellow or yellow colour and a fibrous texture with long stranded parallel-orientated protein fibers. It is suitable for cutting and, when aged, for grating as well. Gas holes are generally absent, but few openings and splits are acceptable. The shape is mainly cylindrical or pear-shaped, but other shapes are possible. The cheese is sold with or without ¹ a rind, which may be coated.

For Provolone ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 1 month at 12-20 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Provolone intended for further processing and Provolone of low weights (< 2 kg) need not exhibit the same degree of ripening.

Provolone is made by “pasta filata” processing which consists of heating curd of a pH value suitable for further processing by kneading and stretching until the curd is smooth and free from lumps. Still warm, the curd is cut and moulded, then firmed by cooling in chilled water or brine. Other processing techniques, which give end products with the same physical, chemical and organoleptic characteristics are allowed.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows’ milk or buffaloes’ milk, or their mixtures, and products obtained from these milks.

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;
- Safe and suitable enzymes to enhance the ripening process;
- Potable water;

¹ The cheese has been ripened and/or kept in such a way that no rind is developed (a “rindless” cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese.

- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	45%	Not restricted	45% to 50%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>		<u>Corresponding minimum dry matter content (m/m):</u>
	Equal to or above 45% but less than 50%:		51%
	Equal to or above 50% but less than 60%:		53%
	Equal to or above 60%:		60%

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

3.4 ESSENTIAL MANUFACTURING CHARACTERISTICS

The principal starter culture microorganisms shall be *Lactobacillus helveticus*, *Streptococcus salivarius subsp. thermophilus*, *Lactobacillus delbrueckii subsp. bulgaricus* and *Lactobacillus casei*.

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	X
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	X ²

¹) Only to obtain the colour characteristics, as described in Section 2

²) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Bleaching agents		
171	Titanium dioxide	Limited by GMP
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
170	Calcium carbonates)
504	Magnesium carbonates) Limited by GMP
575	Glucono-delta-lactone (GDL))
Preservatives		
234	Nisin	12.5 mg/kg
239	Hexamethylene tetramine	25 mg/kg of cheese, expressed as formaldehyde
251	Sodium nitrate) 50 mg/kg of cheese, expressed
252	Potassium nitrate) as Na NO ₃
1105	Lysozyme	Limited by GMP
For surface/rind treatment only:		
200	Sorbic acid) 1000 mg/kg of cheese, singly
202	Potassium sorbate) or in combination,
203	Calcium sorbate) calculated as sorbic acid
235	Pimaricin (natamycin)	2 mg/dm ² surface of whole cheese. Not present at a depth of 5 mm. For rind treatment or added to coatings only.
280	Propionic acid)
281	Sodium propionate) 3000 mg/kg, calculated
282	Calcium propionate) as propionic acid
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)
552	Calcium silicate)
553	Magnesium silicates) 10 g/kg singly or in combination
554	Sodium aluminosilicate) Silicates calculated as silicon dioxide
555	Potassium aluminosilicate)
556	Calcium aluminium silicate)

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
559	Aluminium silicate)
560	Potassium silicate)

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name Provolone may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

² For the purpose of comparative nutritional claims, the average minimum fat content of 45% fat in dry matter constitutes the reference.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING PROVOLONE

The information below is intended for voluntary application by commercial partners and not for application by governments.

Should a Member Country identify legitimate objective(s) for retaining or introducing national regulation(s) that address(es) matters considered in this Annex, the provisions below should be taken into account.

1. APPEARANCE CHARACTERISTICS

- 1.1 Typical shapes: Cylindrical (Salame), pear-shaped (Mandarino), pear-shaped cylinder (Gigantino) and flask (Fiaschetta).
- 1.2 Typical packing: The cheese is typically encased in ropes.

³ For instance, [repackaging, cutting, slicing, shredding and grating – *formulation under review*] is not regarded as substantial transformation

APPENDIX XVI

PROPOSED DRAFT REVISED STANDARD FOR COTTAGE CHEESE (C-16)

(at Step 4)

1. SCOPE

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

2. DESCRIPTION

Cottage Cheese is a soft, rindless¹, unripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) and the Standard for Unripened Cheese Including Fresh Cheese (CODEX STAN 221-2001). The body has a near white colour and a granular texture consisting of discrete individual soft curd granules of relatively uniform size, from approximately 3-12 mm depending on whether small or large type of curd is desired, and possibly covered with a creamy mixture.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

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;
- Gelatin and starches: These substances can be used in the same function as stabilizers, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice taking into account any use of the stabilizers/thickeners listed in section 4.
- Sodium chloride;
- Potable water.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u>	<u>Maximum content</u>	<u>Reference level</u>
	<u>(m/m):</u>	<u>(m/m):</u>	<u>(m/m):</u>
Milkfat:	0%	Not restricted	4-5%
Fat free dry matter:	18%	Restricted by the MFFB	

Compositional modifications beyond the minimum and maximum specified above for fat free dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

¹ The cheese has been kept in such a way that no rind is developed (a "rindless" cheese).

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	-	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X ¹	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	-	-
Salt substitutes:	X	-
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Acids		
260	Acetic acid glacial)	
270	Lactic acid)	Limited by GMP
330	Citric acid)	
338	Orthophosphoric acid	2 g/kg, expressed as P ₂ O ₅ *
507	Hydrochloric acid	Limited by GMP
Acidity regulators		
170	Calcium carbonates)	
325	Sodium lactate)	Limited by GMP
326	Potassium lactate)	
327	Calcium lactate)	
339	Sodium phosphates)	
340ii	Dipotassium orthophosphates)	3 g/kg, singly or in combination,
341	Calcium phosphates)	expressed as P ₂ O ₅ *
500	Sodium carbonates)	
501	Potassium carbonates)	Limited by GMP
504	Magnesium carbonates)	
575	Glucono-delta-lactone (GDL))	
Stabilizers		
400	Alginic acid)	
401	Sodium alginate)	
402	Potassium alginate)	Limited by GMP
403	Ammonium alginate)	
404	Calcium alginate)	
405	Propylene glycol alginate	5 g/kg, singly or in combination
406	Agar)	
407	Carrageenan or its Na, K, NH ₄ salts (includes) furcelleran))	
410	Carob bean gum)	
412	Guar gum)	
413	Tragacanth gum)	Limited by GMP
415	Xanthan gum)	
416	Karaya gum)	
440	Pectins)	
466	Sodium carboxymethyl cellulose)	
Modified starches as follows:		
1400	Dextrins, roasted starch white and yellow)	
1401	Acid-treated starch)	
1402	Alkaline treated starch)	
1403	Bleached starched)	
1404	Oxidized starch)	
1405	Starches, enzyme-treated)	
1410	Monostarch phosphate)	
1412	Distarch phosphate esterified with sodium) trimetaphosphate; esterified with) phosphorus-oxychloride)	Limited by GMP

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
1413	Phosphated distarch phosphate)	
1414	Acetylated distarch phosphate)	
1420	Starch acetate esterified with acetic anhydride)	
)	
1421	Starch acetate esterified with vinyl acetate)	
1422	Acetylated distarch adipate)	
1440	Hydroxypropyl starch)	
1442	Hydroxypropyl distarch phosphate)	
Preservatives:		
200	Sorbic acid)	1000 mg/kg of cheese, singly
202	Potassium sorbate)	or in combination,
203	Calcium sorbate)	calculated as sorbic acid
280	Propionic acid)	
281	Sodium propionate)	3000 mg/kg, calculated as
282	Calcium propionate)	propionic acid
283	Potassium propionate)	
Salt substitutes		
508	Potassium chloride	Limited by GMP
	*) Total amount of P ₂ O ₅ not to exceed 3 g/kg.	

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The names Cottage Cheese and Dry Curd Cottage Cheese may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used. The name may be translated into other languages in a non-misleading way.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms “dry curd” (for fat reduced products), “creamed” and “full fat” (for fat enriched products), or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 23 – 1997)².

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See Codex Alimentarius, Volume 13.

² For the purpose of comparative nutritional claims, the fat content of 4% constitutes the reference.”

³ For instance, [repackaging, cutting, slicing, shredding and grating – *formulation under review*] is not regarded as substantial transformation.

APPENDIX XVII

PROPOSED DRAFT REVISED STANDARD FOR COULOMMIERS (C-18)

(at Step 4)

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 Coulommiers intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Coulommiers is a soft, surface ripened, primarily mould ripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) which has a shape of a flat cylinder or sectors thereof. The body has a near white through to light yellow colour and a soft-textured (when pressed by thumb), but not crumbly texture, ripened from the surface to the center of the cheese. Gas holes are generally absent, but few openings and splits are acceptable. A rind is to be developed that is soft and entirely covered with white mould but may have red, brownish or orange coloured spots. Whole cheese may be cut or formed into sectors prior to or after the mould development.

For Coulommiers ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 10 days at 10-16 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Coulommiers intended for further processing need not exhibit the same degree of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms, including *Geotrichum candidum*, *Brevibacterium linens*, and yeast;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	40%	Not restricted	40% to 50%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 40% but less than 50%:	42%	
	Equal to or above 50% but less than 60%:	46%	
	Equal to or above 60%:	52%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

3.4 ESSENTIAL SIZES AND SHAPES

Maximum height: approx. 5 cm;

Weight: Whole cheese of flat cylinder: min. 300 g.

3.5 ESSENTIAL RIPENING PROCEDURE

Rind formation and maturation (proteolysis) from the surface to the center is predominantly caused by *Penicillium camembertii* and *Penicillium caseicolum*.

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	-
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
575	Glucono-delta-lactone (GDL)	Limited by GMP
Preservatives		
1105	Lysozyme	Limited by GMP
Salt substitutes		
508	Potassium chloride	Limited by GMP

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name Coulommiers may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)¹.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation*2 in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING COULOMMIERS

The information below is intended for voluntary application by commercial partners and not for application by governments.

Should a Member Country identify legitimate objective(s) for retaining or introducing national regulation(s) that address(es) matters considered in this Annex, the provisions below should be taken into account.

1. METHOD OF MANUFACTURE

- 1.1 Fermentation procedure: Microbiologically derived acid development.
- 1.2 Type of coagulation: Coagulation of the milk protein is typically obtained through the combined action of microbial acidification and proteases (e.g. rennet) at an appropriate coagulation temperature.

¹ For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter constitutes the reference.

² For instance, [repackaging, cutting, slicing, shredding and grating – *formulation under review*] is not regarded as substantial transformation

APPENDIX XVIII

PROPOSED DRAFT REVISED STANDARD FOR CREAM CHEESE (C-31)

(at Step 4)

1. SCOPE

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

In some countries, the term “cream cheese” is used to designate cheeses, such as high fat ripened hard cheese, that do not conform to the description I Section 2. This Standard does not apply to such cheeses.

2. DESCRIPTION

Cream Cheese is a soft, spreadable, unripened and rindless¹ cheese in conformity with the Standard for Unripened Cheeses Including Fresh Cheeses (CODEX STAN 221-2001) and the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001). The cheese has a near white through to light yellow colour. The texture is spreadable and smooth to slightly flaky and without holes, and the cheese spreads and mixes readily with other foods.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless micro-organisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride;
- Potable water;
- Gelatine and starches: These substances can be used in the same function as stabilizers, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice taking into account any use of the stabilizers/thickeners listed in section 4;
- Vinegar.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content (m/m):</u>	<u>Maximum content (m/m):</u>	<u>Reference level (m/m):</u>
Milk fat in dry matter:	25 %	Not restricted	60-70 %
Moisture on fat free basis:	67 %	-	Not specified
Dry matter:	22%	Restricted by the MMFB	Not specified

Compositional modifications of Cream Cheese beyond the minima and maxima specified above for milkfat, moisture and dry matter are not considered to be in compliance with section 4.3.3 of the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

¹ The cheese has been kept in such a way that no rind is developed (a “rindless” cheese)

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	X	-
Acidity regulators:	X	-
Stabilizers:	X ²	-
Thickeners:	X ²	-
Emulsifiers:	X	-
Antioxidants:	X	-
Preservatives:	X	-
Salt substitutes:	X	-
Foaming agents:	X ³	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

²) Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk products and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

³) For whipped products, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
171	Titanium dioxide	Limited by GMP
Acids		
260	Acetic acid glacial)
270	Lactic acid (L-, D- and DL-))
296	Malic acid (DL-)) Limited by GMP
330	Citric acid)
507	Hydrochloric acid)
574	Gluconic acid)
Acidity regulators		
170	Calcium carbonates)
261	Potassium acetates)
262	Sodium acetates)
263	Calcium acetates)
325	Sodium lactate)
326	Potassium lactate)
327	Calcium lactate) Limited by GMP
350	Sodium malates)
351	Potassium malates)
352	Calcium malates)
500	Sodium carbonates)
501	Potassium carbonates)
575	Glucono-delta-lactone (GDL))
577	Potassium gluconate)
578	Calcium gluconate)
Stabilizers/thickeners		
331	Sodium citrates)
332	Potassium citrates) Limited by GMP
333	Calcium citrates)
339	Sodium phosphates)
340	Potassium phosphates) 10000 mg/kg, singly or in combination
341	Calcium phosphates)
450i	Disodium diphosphate)
452	Polyphosphates)
400	Alginic acid)
401	Sodium alginate)
402	Potassium alginate) Limited by GMP
403	Ammonium alginate)
404	Calcium alginate)

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
405	Propylene glycol alginate	5 g/kg, singly or in combination
406	Agar)	
407	Carrageenan or its Na, K, NH ₄ salts (includes furcelleran))	
410	Carob bean gum)	
412	Guar gum)	
413	Tragacanth gum)	Limited by GMP
415	Xanthan gum)	
416	Karaya gum)	
417	Tara gum)	
418	Gellan gum)	
466	Sodium carboxymethyl cellulose)	
576	Sodium gluconate)	
Modified starches as follows:		
1400	Dextrins, roasted starch white and yellow)	
1401	Acid-treated starch)	
1402	Alkaline treated starch)	
1403	Bleached starched)	
1404	Oxidized starch)	
1405	Starches, enzyme-treated)	
1410	Monostarch phosphate)	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus-oxychloride)	Limited by GMP
1413	Phosphated distarch phosphate)	
1414	Acetylated distarch phosphate)	
1420	Starch acetate esterified with acetic anhydride)	
1421	Starch acetate esterified with vinyl acetate)	
1422	Acetylated distarch adipate)	
1440	Hydroxypropyl starch)	
1442	Hydroxypropyl distarch phosphate)	
Emulsifiers:		
322	Lecithins)	
470	Salts of fatty acids (with base AL, Ca, Na, Mg, K and NH ₄))	
471	Mono- and di-glycerides of fatty acids)	
472a	Acetic and fatty acid esters of glycerol)	Limited by GMP
472b	Lactic and fatty acid esters of glycerol)	
472c	Citric and fatty acid esters of glycerol)	
472f	Mixed tartaric, acetic and fatty acid esters of glycerol)	
Antioxidants:		
300	Ascorbic acid (L-))	
301	Sodium ascorbate)	Limited by GMP
302	Calcium ascorbate)	
304	Ascorbyl palmitate)	0.5 g/kg

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
305	Ascorbyl stearate)	
306	Mixed tocopherols concentrate	Limited by GMP
307	Alpha-tocopherol	0.2 g/kg
Preservatives:		
200	Sorbic acid)	1000 mg/kg of cheese, singly
202	Potassium sorbate)	or in combination,
203	Calcium sorbate)	calculated as sorbic acid
234	Nisin	12.5 mg/kg
280	Propionic acid)	
281	Sodium propionate)	3000 mg/kg, calculated as
282	Calcium propionate)	propionic acid
283	Potassium propionate)	
1105	Lysozyme	Limited by GMP
Salt substitutes		
508	Potassium chloride	Limited by GMP
Foaming agents		
290	Carbon dioxide	Limited by GMP
941	Nitrogen	Limited by GMP

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name Cream Cheese may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used. The name may be translated into other languages in a non-misleading way.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but equal to or above 40% fat in dry matter as specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. The designation of products in which the fat content is below 40% fat in dry matter but above the absolute minimum specified in section 3.3 of this Standard shall either be accompanied by an appropriate qualifier describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision, or alternatively the name specified in the national legislation of the country in which the product is manufactured and/or sold or with a name existing by common usage, in either case provided that the designation used does not create an erroneous impression the retail sale regarding the character and identity of the cheese.

Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)².

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

² For the purpose of comparative nutritional claims, the minimum fat content of 60% fat in dry matter constitutes the reference.

³ For instance, [repackaging, cutting, slicing, shredding and grating – *formulation under review*] is not regarded as substantial transformation

APPENDIX XIX

PROPOSED DRAFT REVISED STANDARD FOR CAMEMBERT (C-33)

(at Step 4)

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 Camembert intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Camembert is a soft surface ripened, primarily mould ripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), which has a shape of a flat cylinder or sectors thereof. The body has a near white through to light yellow colour and a soft-textured (when pressed by thumb), but not crumbly texture, ripened from the surface to the center of the cheese. Gas holes are generally absent, but few openings and splits are acceptable. A rind is to be developed that is soft and entirely covered with white mould but may have red, brownish or orange coloured spots. Whole cheese may be cut or formed into sectors prior to or after the mould development.

For Camembert ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 10 days at 10-16 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Camembert intended for further processing need not exhibit the same degree of ripening.

Carré de Camembert is a soft surface ripened cheese with a square shape and which comply with all other criteria and requirements specified for Camembert.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms, including *Geotrichum candidum*, *Brevibacterium linens*, and yeast;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	30%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 30% but less than 40%:	38%	
	Equal to or above 40% but less than 45%:	41%	
	Equal to or above 45% but less than 55%:	43%	
	Equal to or above 55%:	48%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

3.4 ESSENTIAL SIZES AND SHAPES

Maximum height: approx. 5 cm;

Weight: Whole cheese of flat cylinder (Camembert) or square (Carré de Camembert): approx. 80 g to 500 g.

3.5 ESSENTIAL RIPENING PROCEDURE

Rind formation and maturation (proteolysis) from the surface to the center is predominantly caused by *Penicillium camembertii* and *Penicillium caseicolum*

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	-
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
575	Glucone-delta-lactone (GDL)	Limited by GMP
Preservatives		
1105	Lysozyme	Limited by GMP
Salt substitutes		
508	Potassium chloride	Limited by GMP

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The names Camembert and Carré de Camembert may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The term "Carré de" may be replaced by other appropriate term(s) related to shape that are suitable in the country of retail sale.

The use of the names is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)¹.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation² in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING CAMEMBERT

The information below is intended for voluntary application by commercial partners and not for application by governments.

Should a Member Country identify legitimate objective(s) for retaining or introducing national regulation(s) that address(es) matters considered in this Annex, the provisions below should be taken into account.

1. METHOD OF MANUFACTURE

1.1 Fermentation procedure: Microbiologically derived acid development.

1 For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

2 For instance, [repackaging, cutting, slicing, shredding and grating — *formulation under review*] is not regarded as substantial transformation

- 1.2 Type of coagulation: Coagulation of the milk protein is typically obtained through the combined action of microbial acidification and proteases (e.g. rennet) at an appropriate coagulation temperature.

APPENDIX XX

PROPOSED DRAFT REVISED STANDARD FOR BRIE (C-34)

(at Step 4)

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 Brie intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Brie is a soft surface ripened, primarily white mould ripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), which has a shape of a flat cylinder or sectors thereof. The body has a near white through to light yellow colour and a soft-textured (when thumbs-pressed), but not crumbly texture, ripened from the surface to the center of the cheese. Gas holes are generally absent, but few openings and splits are acceptable. A rind is to be developed that is soft and entirely covered with white mould but may have red, brownish or orange coloured spots. Whole cheese may be cut or formed into sectors prior to or after the mould development.

For Brie ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 10 days at 10-16 °C depending on the degree of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Brie intended for further processing need not exhibit the same degree of ripening.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms, including *Geotrichum candidum*, *Brevibacterium linens*, and yeast;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride;
- Potable water;
- Safe and suitable enzymes to enhance the ripening process;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:	40%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
	Equal to or above 40% but less than 45%:	42%	
	Equal to or above 45% but less than 55%:	43%	
	Equal to or above 55% but less than 60%:	48%	
	Equal to or above 60%:	51%	

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

3.4 ESSENTIAL SIZES AND SHAPES

Maximum height: approx. 5 cm;

Weight: Whole cheese of flat cylinder: approx. 500 g to 3500 g

3.5 ESSENTIAL RIPENING PROCEDURE

Rind formation and maturation (proteolysis) from the surface to the center is predominantly caused by *Penicillium camembertii* and *Penicillium caseicolum*

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class:	Justified use:	
	Cheese mass	Surface/rind treatment
Colours:	X ¹	-
Bleaching agents:	-	-
Acids:	-	-
Acidity regulators:	X	-
Stabilizers:	-	-
Thickeners:	-	-
Emulsifiers:	-	-
Antioxidants:	-	-
Preservatives:	X	-
Salt substitutes:	X	X
Foaming agents:	-	-
Anti-caking agents:	-	-

¹) Only to obtain the colour characteristics, as described in Section 2

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
Colours		
160a(i)	Carotenes (synthetic)	25 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β -apo-8'-carotenal	35 mg/kg
160f	β -apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
Acidity regulators		
575	Glucone-delta-lactone (GDL)	Limited by GMP
Preservatives		
1105	Lysozyme	Limited by GMP
Salt substitutes		
508	Potassium chloride	Limited by GMP

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name Brie may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)¹.

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation² in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING BRIE

The information below is intended for voluntary application by commercial partners and not for application by governments.

Should a Member Country identify legitimate objective(s) for retaining or introducing national regulation(s) that address(es) matters considered in this Annex, the provisions below should be taken into account.

1. METHOD OF MANUFACTURE

1.1 Fermentation procedure: Microbiologically derived acid development.

1.2 Type of coagulation: Coagulation of the milk protein is typically obtained through the combined action of microbial acidification and proteases (e.g. rennet) at an appropriate coagulation temperature.

¹ For the purpose of comparative nutritional claims, the minimum fat content of 45% fat in dry matter constitutes the reference.

² For instance, [repackaging, cutting, slicing, shredding and grating – *formulation under review*] is not regarded as substantial transformation.

APPENDIX XXI

PROPOSED DRAFT STANDARD FOR MOZZARELLA

(at Step 4)

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 Mozzarella intended for direct consumption or for further processing, in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Mozzarella is an unripened cheese in conformity with the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) and the Standard for Unripened Cheese Including Fresh Cheese (CODEX STAN XXX-2001). It is a smooth elastic cheese with a long stranded parallel-orientated fibrous protein structure without evidence of curd granules. The cheese is rindless¹ and may be formed into various shapes.

Mozzarella with a high moisture content is a soft cheese with overlying layers that may form pockets containing liquid of milky appearance. It may be packed with or without the liquid. The cheese has a near white colour.

Mozzarella with a low moisture content is a firm/semi-hard homogeneous cheese without holes and is suitable for shredding.

Mozzarella is made by “pasta filata” processing, which consists of heating curd of a pH value suitable for further processing by kneading and stretching until the curd is smooth and free from lumps. Still warm, the curd is cut and moulded, then firmed by cooling. Other processing techniques, which give end products with the same physical, chemical and organoleptic characteristics are allowed.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Cows’ milk or buffaloes’ milk, or their mixtures, and products obtained from these milks.

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;
- Vinegar;
- Potable water;

¹ The cheese has been kept in such a way that no rind is developed (a “rindless” cheese)

- Rice, corn and potato flours and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded Mozzarella with a low moisture content only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

3.3 COMPOSITION

<u>Milk constituent:</u>	<u>Minimum content</u> <u>(m/m):</u>	<u>Maximum content</u> <u>(m/m):</u>	<u>Reference level</u> <u>(m/m):</u>
Milkfat in dry matter:			
- with high moisture:	20%	Not restricted	40% to 50%
- with low moisture	18%	Not restricted	40% to 50%
Dry matter:	Depending on the fat in dry matter content, according to the table below.		
	<u>Fat in dry matter content (m/m):</u>	<u>Corresponding minimum</u> <u>dry matter content (m/m):</u>	
		With low moisture:	With high moisture:
	Equal to or above 18% but less than 30%:	34%	-
	Equal to or above 20% but less than 30%:	-	24%
	Equal to or above 30% but less than 40%:	39%	26%
	Equal to or above 40% but less than 45%:	42%	29%
	Equal to or above 45% but less than 50%:	45%	31%
	Equal to or above 50% but less than 60%:	47%	34%
	Equal to or above 60% but less than 85%:	53%	38%

Compositional modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

	Justified use:			
	Mozzarella with high moisture content		Mozzarella with high moisture content	
Additive functional class:	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Colours:	X ¹	-	X ¹	-
Bleaching agents:	-	-	-	-
Acids:	X	-	X	-
Acidity regulators:	X	-	X	-
Stabilizers:	X ²	-	X ²	-
Thickeners:	X ²	-	X ²	-
Emulsifiers:	-	-	-	-
Antioxidants:	-	-	-	-
Preservatives:	X	-	X	X
Salt substitutes:	X	-	X	X
Foaming agents:	-	-	-	-
Anti-caking agents:	-	-	-	X ³

¹) Only to obtain the colour characteristics, as described in Section 2

²) Stabilizers and thickeners including modified starches may be used in compliance with the definition of milk products and only to heat treated products to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

³) For the surface of sliced, cut, shredded or grated cheese, only

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

No.	Name of food additive	Maximum level
Colours		
101(ii)	Turmeric	Limited by GMP
101	Riboflavins	Limited by GMP
140	Chlorophyll	Limited by GMP
141	Copper chlorophylls	15 mg/kg
160a(i)	Carotenes (synthetic)	35 mg/kg
160a(ii)	Carotenes (vegetable)	600 mg/kg
160b	Annatto extracts	10 mg/kg of cheese on bixin/norbixin basis
160c	Paprika oleoresins	Limited by GMP
160e	β-apo-8'-carotenal	35 mg/kg
160f	β-apo-8'-carotenic acid, methyl and ethyl ester	35 mg/kg
171	Titanium dioxide	Limited by GMP
Acidity regulators		
170	Calcium carbonates)	Limited by GMP
325	Sodium lactate)	
326	Potassium lactate)	
327	Calcium lactate)	
339	Sodium phosphates)	10000 mg/kg, singly or in combination*
340ii	Dipotassium orthophosphates)	
341	Calcium phosphates)	

<i>No.</i>	<i>Name of food additive</i>	<i>Maximum level</i>
500	Sodium carbonates)	Limited by GMP
501	Potassium carbonates)	
504	Magnesium carbonates)	
575	Glucono-delta-lactone (GDL))	
Acids		
260	Acetic acid glacial)	Limited by GMP
270	Lactic acid (L-, D- and DL-))	
296	Malic acid (DL-))	
330	Citric acid)	
338	Orthophosphoric acid	2 g/kg, expressed as P ₂ O ₅ *
507	Hydrochloric acid	Limited by GMP
Stabilizers/thickeners		
407	Carrageenan and its Na, K, NH ₄ salts) (includes furcelleran))	Limited by GMP
410	Carob bean gum)	
412	Guar gum)	
415	Xanthan gum)	
416	Karaya gum)	
417	Tara gum)	
Salt substitutes		
508	Potassium chloride	Limited by GMP
Anti-caking agents		
460	Cellulose	Limited by GMP
460 (i)	Microcrystalline cellulose	Limited by GMP
551	Silicon dioxide, amorphous)	10 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate)	
553	Magnesium silicates)	
554	Sodium aluminosilicate)	
555	Potassium aluminosilicate)	
556	Calcium aluminium silicate)	
559	Aluminium silicate)	
560	Potassium silicate)	
Preservatives		
200	Sorbic acid)	1000 mg/kg of cheese, expressed as sorbic acid
202	Potassium sorbate)	
203	Calcium sorbate)	
280	Propionic acid)	Limited by GMP
281	Sodium propionate)	
282	Calcium propionate)	
283	Potassium propionate)	
235	Pimaricin (for surface treatment only)**	Not exceeding 2 mg/dm ² and not present in a depth of 5 mm

*) Total amount of phosphates not to exceed 10000 mg/kg.

***) Temporarily endorsed

5. CONTAMINANTS

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs 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, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name *Mozzarella* may be applied in accordance with section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) apply.

The designation of *Mozzarella* with a high moisture content shall be accompanied by a qualifying term describing the true nature of the product.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN A-6 – 1978, Rev. 2-2001) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 023 – 1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

² For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter constitutes the references.

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 DECLARATION OF MILKFAT CONTENT

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

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, 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

See *Codex Alimentarius*, Volume 13.

Determination of equivalency between “pasta filata” processing and other processing techniques: Identification of the typical structure by confocal laser scanning microscopy.

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APPENDIX.

INFORMATION ON USUAL PATTERNS OF MANUFACTURING MOZZARELLA

The information below is intended for voluntary application by commercial partners and not for application by governments.

Should a Member Country identify legitimate objective(s) for retaining or introducing national regulation(s) that address(es) matters considered in this Annex, the provisions below should be taken into account.

MOZZARELLA WITH A HIGH MOISTURE CONTENT

1. METHOD OF MANUFACTURE

- 1.1 The principal starter culture microorganisms are *Streptococcus thermophilus* and/or *Lactococcus* spp.
- 1.2 Products made from buffalo’s milk shall be salted in cold brine.

³ For instance, [repackaging, cutting, slicing, shredding and grating – *formulation under review*] is not regarded as substantial transformation

APPENDIX XXII

PROPOSED DRAFT REVISED STANDARD FOR WHEY CHEESES

(at Step 5)

1. SCOPE

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

2. DESCRIPTION

2.1 **Whey Cheeses** are solid, semi-solid, or soft products which are principally obtained through either of the following processes:

- (1) the concentration of whey and the moulding of the concentrated product;
- (2) the coagulation of whey by heat with or without the addition of acid .

In each case, the whey may be pre-concentrated prior to the further concentration of whey or coagulation of the whey proteins. The process may also include the addition of milk, cream, or other raw materials of milk origin before or after concentration or coagulation. [The ratio of whey protein to casein in the product obtained through the coagulation of whey shall exceed that of milk.]

The product obtained through the coagulation of whey may either be ripened or unripened.

2.2 Whey Cheese obtained through the concentration of whey is produced by heat evaporation of whey, or a mixture of whey and milk, cream, or other raw materials of milk origin, to a concentration enabling the final cheese to obtain a stable shape. Due to their relatively high lactose content these cheeses are typically yellowish to brown in colour and possess a sweet, cooked, or caramelized flavour.

2.3 Whey Cheese obtained through the coagulation of whey is produced by heat precipitation of whey, or a mixture of whey and milk or cream, with or without the addition of acid. These whey cheeses have a relatively low lactose content and a white to yellowish colour.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

- (1) For products obtained through the concentration of whey:-
whey, cream, milk and other raw materials obtained from milk.
- (2) For products obtained through the co-agulation of whey:-
whey, milk, cream and buttermilk

3.2 PERMITTED INGREDIENTS

Only for use in products obtained by coagulation of whey:

- Sodium chloride
- Starter cultures of harmless lactic acid bacteria

4. FOOD ADDITIVES

Only those food additives listed below may be used for products obtained through the concentration of whey and only within the limits specified.

INS No.	Name	Maximum Level
	<i>Preservatives</i>	
200	Sorbic acid	1 g/kg calculated as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	

Only those food additives listed below may be used for products obtained through the coagulation of whey and only within the limits specified.

INS No.	Name	Maximum Level
	<i>Acidity Regulators</i>	
260	Acetic Acid glacial	Limited by GMP
270	Lactic Acid	
296	Malic Acid	
330	Citric Acid	
575	Glucono delta-lactone	
	<i>Preservatives</i>	
200	Sorbic acid	3g/kg calculated as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Pimaricin	2mg/sq.dm of surface. Not present at a depth of 5mm
280	Propionic acid	3g/kg calculated as propionic acid
281	Sodium propionate	
282	Calcium propionate	

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission..

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate Sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.4-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE FOOD

The name of the food shall be **whey cheese**. Where it is considered necessary for consumer information in the country of sale, a description of the nature of the product may be required. The words “whey cheese” may be omitted in the designation of an individual whey cheese variety reserved by a Codex standard for individual cheeses, and, in the absence thereof, a variety name specified in the national legislation of the country in which the product is sold, provided that the omission does not create an erroneous impression regarding the character of the food.

In case a whey cheese obtained through the co-agulation of whey is not designated by a variety name, but with the designation “whey cheese”, the designation may be accompanied by a descriptive term such as provided for in Section 7.1.1 of the Codex General Standard for Cheese (CODEX STAN A-6, Rev. 1-1999).

Unripened whey cheese obtained through the concentration of whey may be designated according to the fat content as provided in Section 7.2.

7.2 DECLARATION OF MILK FAT CONTENT

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

For cheeses obtained from the concentration of whey, the declaration of milk fat content may be combined with an indication of the fat content as follows:

Fat on the dry basis¹

Creamed whey cheese	minimum 33%
Whey cheese	minimum 10% and less than 33%
Skimmed whey cheese	less than 10%

7.3 LABELLING OF NON-RETAIL CONTAINERS

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

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

¹ The dry matter content of whey cheese includes water of crystallization of the lactose.

APPENDIX XXIII

**SPECIFIC FOOD ADDITIVE LISTING FOR THE CODEX STANDARD
 FOR FERMENTED MILKS**

The working group agreed to revise attachment 1 of CX/MMP 04/6/10 based on the following principles:

- 1) The food additive provisions contained in the Codex General Standard for Food Additives (GSFA) would be used as a starting point.
- 2) Only additive functional effects associated with specific additives in the Codex INS would be considered.
- 3) Only additive functional effects identified as technologically justified for use in specific subclasses of fermented milks would be considered.

The following tables were constructed based on these principles.

Non-Heat Treated Fermented Milks (Plain)				
INS #	Functional Class	Substance	ML	
331iii	Stabilizer	TRISODIUM CITRATE	1500	mg/kg
334; 335i,ii; 336i,ii; 337	Stabilizer	TARTRATES	GMP	
338;339i-iii; 340i-iii; 341i-iii; 342i,ii; 343ii,iii 450i,iii,v,vi; 451i,ii; 452i,ii,iv,v; 542	Stabilizer	PHOSPHATES	200	mg/kg
338;339i-iii; 340i-iii; 341i-iii; 342i,ii; 343ii,iii 450i,iii,v,vi; 451i,ii; 452i,ii,iv,v; 542	Stabilizer	PHOSPHATES	880	mg/kg
401	Thickener, Stabilizer,	SODIUM ALGINATE	GMP	
405	Thickener	PROPYLENE GLYCOL ALGINATE	GMP	
406	Thickener, Stabilizer,	AGAR	5000	mg/kg
407	Thickener, Stabilizer	CARRAGEENAN	5000	mg/kg
407a	Thickener, Stabilizer	PROCESSED EUCHEUMA SEAWEED	5000	mg/kg
410	Thickener, Stabilizer	CAROB BEAN GUM	GMP	
412	Thickener, Stabilizer	GUAR GUM	GMP	
415	Thickener, Stabilizer	XANTHAN GUM	GMP	
416	Thickener, Stabilizer	KARAYA GUM	200	mg/kg
425	Thickener	KONJAC FLOUR	GMP	
440	Thickener, Stabilizer	PECTINS (AMIDATED AND NON-AMIDATED)	GMP	
466	Thickener, Stabilizer	SODIUM CARBOXYMETHYL CELLULOSE	GMP	
471	Stabilizer	MONO- AND DIGLYCERIDES	5000	mg/kg
965	Stabilizer	MALTITOL and MALTITOL SYRUP	50000	mg/kg
967	Stabilizer, Thickener	XYLITOL	30000	mg/kg
1200	Stabilizer, Thickener,	POLYDEXTROSE	GMP	
1400	Stabilizer, Thickener,	DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	GMP	
1401	Thickener	ACID TREATED STARCH	GMP	
1402	Stabilizer, Thickener,	ALKALINE TREATED STARCH	GMP	
1403	Stabilizer, Thickener	BLEACHED STARCH	GMP	
1404	Stabilizer, Thickener	OXIDIZED STARCH	GMP	
1405	Thickener	ENZYME TREATED STARCH	GMP	
1410	Stabilizer, Thickener	MONOSTARCH PHOSPHATE	GMP	
1412	Stabilizer, Thickener	DISTARCH PHOSPHATE	GMP	
1413	Stabilizer, Thickener,	PHOSPHATED DISTARCH PHOSPHATE	GMP	
1420	Stabilizer, Thickener	STARCH ACETATE	GMP	

Non-Heat Treated Fermented Milks (Plain)				
INS #	Functional Class	Substance	ML	
1422	Stabilizer, Thickener	ACETYLATED DISTARCH ADIPATE	GMP	
1440	Thickener	HYDROXYPROPYL STARCH	GMP	
1442	Stabilizer, Thickener	HYDROXYPROPYL DISTARCH PHOSPHATE	GMP	
1450	Stabilizer, Thickener	STARCH SODIUM OCTENYL SUCCINATE	GMP	

Non-Heat Treated Fermented Milks (Flavored)				
INS #	Functional Class	Substance	ML	
100i	Colour	CURCUMIN	150	mg/kg
101i,ii	Colour	RIBOFLAVINES	GMP	
102	Colour	TARTRAZINE	300	mg/kg
104	Colour	QUINOLINE YELLOW	150	mg/kg
110	Colour	SUNSET YELLOW FCF	300	mg/kg
120	Colour	CARMINES	150	mg/kg
122	Colour	AZORUBINE	150	mg/kg
123	Colour	AMARANTH	300	mg/kg
124	Colour	PONCEAU 4R	150	mg/kg
127	Colour	ERYTHROSINE	300	mg/kg
128	Colour	RED 2G	30	mg/kg
129	Colour	ALLURA RED AC	300	mg/kg
132	Colour	INDIGOTINE	300	mg/kg
133	Colour	BRILLIANT BLUE FCF	150	mg/kg
140	Colour	CHLOROPHYLL	GMP	
141i,ii	Colour	CHLOROPHYLLS, COPPER COMPLEXES	500	mg/kg
141i,ii	Colour	CHLOROPHYLLS, COPPER COMPLEXES	200	mg/kg
143	Colour	FAST GREEN FCF	100	mg/kg
150a	Colour	CARAMEL I - PLAIN	GMP	
150b	Colour	CARAMEL COLOUR, CLASS II	150	mg/kg
150c	Colour	CARAMEL COLOUR, CLASS III	2000	mg/kg
150d	Colour	CARAMEL COLOUR, CLASS IV	2000	mg/kg
151	Colour	BRILLIANT BLACK PN	150	mg/kg
1520	Colour	PROPYLENE GLYCOL	25000	mg/kg
155	Colour	BROWN HT	150	mg/kg
160ai,e,f	Colour	CAROTENOIDS	200	mg/kg
160aii	Colour	CAROTENES, VEGETABLE	GMP	
160b	Colour	ANNATTO EXTRACTS	100	mg/kg
161g	Colour	CANTHAXANTHIN	GMP	
162	Colour	BEEET RED	GMP	
163ii	Colour	GRAPE SKIN EXTRACT	100	mg/kg
170i	Stabilizers	CALCIUM CARBONATE	GMP	
171	Colour	TITANIUM DIOXIDE	GMP	
172i-iii	Colour	IRON OXIDES	GMP	
263	Stabilizers	CALCIUM ACETATE	GMP	
290	Packing Gas	CARBON DIOXIDE	GMP	
331i	Stabilizers	SODIUM DIHYDROGEN CITRATE	GMP	
331iii	Emulsifiers Stabilizers	TRISODIUM CITRATE	GMP	
332i	Stabilizers	POTASSIUM DIHYDROGEN CITRATE	GMP	
332ii	Stabilizers	TRIPOTASSIUM CITRATE	GMP	
334; 335i, ii; 336i,ii; 337	Acidity Regulator, Stabilizer	TARTRATES	2000	mg/kg
338;339i-iii; 340i-iii; 341i-iii; 342i,ii; 343ii,iii 450i,iii,v,vi; 451i,ii; 452i,ii,iv,v; 542	Acidity Regulator, Emulsifier, Stabilizer	PHOSPHATES	8800	mg/kg
338;339i-iii; 340i-iii; 341i-iii; 342i,ii; 343ii,iii 450i,iii,v,vi; 451i,ii; 452i,ii,iv,v; 542	Acidity Regulator, Emulsifier, Stabilizer	PHOSPHATES	10500	mg/kg
352ii	Acidity Regulators	CALCIUM MALATE, (D,L-)	GMP	
354	Acidity Regulators	CALCIUM TARTRATE, D,L-	GMP	
355	Acidity Regulators	ADIPIC ACID	GMP	
355-357, 359	Acidity Regulator	ADIPATES	6000	mg/kg
365	Acidity Regulators	SODIUM FUMARATE	GMP	
380	Acidity Regulators	AMMONIUM CITRATE	GMP	
383	Thickeners	CALCIUM GLYCEROPHOSPHATE	GMP	
400	Stabilizers Thickeners	ALGINIC ACID	GMP	
401	Stabilizers Thickeners	SODIUM ALGINATE	GMP	
402	Stabilizers Thickeners	POTASSIUM ALGINATE	GMP	
403	Stabilizers Thickeners	AMMONIUM ALGINATE	GMP	
404	Stabilizers Thickeners	CALCIUM ALGINATE	GMP	
405	Thickener, Emulsifier	PROPYLENE GLYCOL ALGINATE	10000	mg/kg
406	Stabilizers Thickeners	AGAR	GMP	
407	Stabilizers Thickeners	CARRAGEENAN & ITS NA, K, NH4 SALTS (INCLUDES FURCELLERAN)	GMP	
407a	Stabilizers Thickeners	PROCESSED EUCEMA SEAWEED (PES)	GMP	

Non-Heat Treated Fermented Milks (Flavored)				
INS #	Functional Class	Substance	ML	
410	Stabilizers Thickeners	CAROB BEAN GUM	GMP	
412	Stabilizers Thickeners	GUAR GUM	GMP	
413	Emulsifiers Stabilizers Thickeners	TRAGACANTH GUM	GMP	
414	Stabilizers Thickeners	GUM ARABIC (ACACIA GUM)	GMP	
415	Stabilizers Thickeners	XANTHAN GUM	GMP	
416	Stabilizers Thickeners	KARAYA GUM	GMP	
417	Stabilizers Thickeners	TARA GUM	GMP	
418	Stabilizers Thickeners	GELLAN GUM	GMP	
425	Thickeners	KONJAC FLOUR	GMP	
432-436	Emulsifier	POLYSORBATES	6000	mg/kg
440	Stabilizers Thickeners	PECTINS	GMP	
442	Emulsifier	PHOSPHATIDIC ACID, AMMONIUM SALT	5000	mg/kg
460	Emulsifiers	CELLULOSE	GMP	
460i	Emulsifiers	MICROCRYSTALLINE CELLULOSE	GMP	
460ii	Emulsifiers	POWDERED CELLULOSE	GMP	
461	Emulsifiers Stabilizers Thickeners	METHYL CELLULOSE	GMP	
463	Emulsifiers Stabilizers Thickeners	HYDROXYPROPYL CELLULOSE	GMP	
464	Emulsifiers Stabilizers Thickeners	HYDROXYPROPYL METHYL CELLULOSE	GMP	
465	Stabilizers Thickeners Emulsifiers	METHYL ETHYL CELLULOSE	GMP	
466	Emulsifiers Stabilizers Thickeners	SODIUM CARBOXYMETHYL CELLULOSE	GMP	
467	Emulsifiers Thickeners Stabilizers	ETHYL HYDROXYETHYL CELLULOSE	GMP	
470	Stabilizers Emulsifiers	SALTS OF MYRISTIC, PALMITIC & STEARIC ACID (NH ₄ , CA, K, NA)	GMP	
470	Stabilizers Emulsifiers	SALTS OF OLEIC ACID (CA, NA, K)	GMP	
471	Emulsifiers Stabilizers	MONO- AND DI- GLYCERIDES OF FATTY ACIDS	GMP	
472b	Stabilizers	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	GMP	
472e	Emulsifier, Stabilizer,	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	10000	mg/kg
472f	Emulsifiers, Stabilizers	TARTARIC, ACETIC AND FATTY ACID ESTERS OF GLYCEROL (MIXED)	GMP	
473	Emulsifier	SUCROSE ESTERS OF FATTY ACIDS	10000	mg/kg
474	Emulsifier	SUCROGLYCERIDES	5000	mg/kg
475	Emulsifier	POLYGLYCEROL ESTERS OF FATTY ACIDS	10000	mg/kg
476	Emulsifier	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	5000	mg/kg
477	Emulsifier	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	5000	mg/kg
481i, 482i	Emulsifier, Stabilizer	STEAROYL-2-LACTYLATES	10000	mg/kg
491-495	Emulsifier	SORBITAN ESTERS OF FATTY ACIDS	5000	mg/kg
500i	Acidity Regulators	SODIUM CARBONATE	GMP	
500iii	Acidity Regulators	SODIUM SESQUICARBONATE	GMP	
501i	Acidity Regulators Stabilizers	POTASSIUM CARBONATE	GMP	
501ii	Stabilizers	POTASSIUM HYDROGEN CARBONATE	GMP	
503i	Acidity Regulators	AMMONIUM CARBONATE	GMP	
504i	Acidity Regulators	MAGNESIUM CARBONATE	GMP	
504ii	Acidity Regulators	MAGNESIUM HYDROGEN CARBONATE	GMP	
507	Acidity Regulators	HYDROCHLORIC ACID	GMP	
514	Acidity Regulators	SODIUM SULPHATES	GMP	
515	Acidity Regulators	POTASSIUM SULPHATE	GMP	
524	Acidity Regulators	SODIUM HYDROXIDE	GMP	
525	Acidity Regulators	POTASSIUM HYDROXIDE	GMP	
526	Acidity Regulators	CALCIUM HYDROXIDE	GMP	
527	Acidity Regulators	AMMONIUM HYDROXIDE	GMP	
528	Acidity Regulators	MAGNESIUM HYDROXIDE	GMP	
529	Acidity Regulators	CALCIUM OXIDE	GMP	
541i,ii	Acidity Regulator, Emulsifier	SODIUM ALUMINIUM PHOSPHATES	2000	mg/kg
575	Acidity Regulators	GLUCONO DELTA-LACTONE	GMP	
578	Acidity Regulators	CALCIUM GLUCONATE	GMP	
580	Acidity Regulators	MAGNESIUM GLUCONATE	GMP	
636	Flavour Enhancer	MALTOL	200	mg/kg
637	Flavour Enhancer	ETHYL MALTOL	200	mg/kg
900a	Emulsifier	POLYDIMETHYLSILOXANE	50	mg/kg
941	Packing Gas	NITROGEN	GMP	

Non-Heat Treated Fermented Milks (Flavored)				
INS #	Functional Class	Substance	ML	
950	Sweetener, Flavour Enhancer	ACESULFAME POTASSIUM	1000	mg/kg
951	Sweetener, Flavour Enhancer	ASPARTAME	3000	mg/kg
952	Sweetener	CYCLAMATES	250	mg/kg
954	Sweetener	SACCHARIN	200	mg/kg
955	Sweetener	SUCRALOSE	400	mg/kg
956	Sweetener	ALITAME	100	mg/kg
957	Sweeteners	THAUMATIN	GMP	
965	Emulsifiers Stabilizers Sweeteners	MALTITOL AND MALTITOL SYRUP	GMP	
966	Sweeteners, Emulsifiers	LACTITOL	GMP	
967	Sweeteners, Emulsifiers, Stabilizers, Thickeners	XYLITOL	GMP	
968	Sweeteners	ERYTHRITOL	GMP	
1101iii	Stabilizers	BROMELAIN	GMP	
1200	Stabilizers Thickeners	POLYDEXTROSES A AND N	GMP	
1400	Stabilizers Thickeners	DEXTRINS, ROASTED STARCH WHITE AND YELLOW	GMP	
1401	Stabilizers Thickeners	ACID-TREATED STARCH	GMP	
1402	Stabilizers Thickeners	ALKALINE TREATED STARCH	GMP	
1403	Stabilizers Thickeners	BLEACHED STARCH	GMP	
1404	Thickeners	OXIDIZED STARCH	GMP	
1410	Stabilizers Thickeners	MONOSTARCH PHOSPHATE	GMP	
1412	Stabilizers Thickeners	DISTARCH	GMP	
1413	Stabilizers Thickeners	PHOSPHATED DISTARCH PHOSPHATE	GMP	
1414	Thickeners	ACETYLATED DISTARCH PHOSPHATE	GMP	
1420	Stabilizers Thickeners	STARCH ACETATE	GMP	
1422	Stabilizers Thickeners	ACETYLATED DISTARCH ADIPATE	GMP	
1440	Thickeners	HYDROXYPROPYL STARCH	GMP	
1442	Stabilizers Thickeners	HYDROXYPROPYL DISTARCH PHOSPHATE	GMP	
1450	Stabilizers Thickeners	STARCH SODIUM OCTENYL SUCCINATE	GMP	

Heat Treated Fermented Milks (Plain)				
INS #	Functional Class	Substance	ML	
260	Acidity Regulator	ACETIC ACID, GLACIAL	GMP	
270	Acidity Regulator	LACTIC ACID (L-, D- and DL-)	GMP	
290	Packing Gas	CARBON DIOXIDE	GMP	
296	Acidity Regulator	MALIC ACID (DL-)	GMP	
297	Acidity Regulator	FUMARIC ACID	GMP	
326	Acidity Regulator	POTASSIUM LACTATE	GMP	
330	Acidity Regulator,	CITRIC ACID	1500	mg/kg
330	Acidity Regulator,	CITRIC ACID	GMP	
331i	Acidity Regulator, Stabilizer	SODIUM DIHYDROGEN CITRATE	GMP	
331iii	Acidity Regulator Stabilizer	TRISODIUM CITRATE	1500	mg/kg
332i	Acidity Regulator, Stabilizer	POTASSIUM DIHYDROGEN CITRATE	GMP	
332ii	Acidity Regulator, Stabilizer	TRIPOTASSIUM CITRATE	GMP	
334; 335i,ii; 336i,ii; 337	Acidity Regulator, Stabilizer	TARTRATES	GMP	
338;339i-iii; 340i-iii; 341i-iii; 342i,ii; 343ii,iii 450i,iii,v,vi; 451i,ii; 452i,ii,iv,v; 542	Acidity Regulator, Stabilizer,	PHOSPHATES	200	mg/kg
338;339i-iii; 340i-iii; 341i-iii; 342i,ii; 343ii,iii 450i,iii,v,vi; 451i,ii; 452i,ii,iv,v; 542	Acidity Regulator, Stabilizer	PHOSPHATES	880	mg/kg
355-357, 359	Acidity Regulator	ADIPATES	GMP	
400	Thickener, Stabilizer	ALGINIC ACID	5000	mg/kg
401	Thickener, Stabilizer,	SODIUM ALGINATE	5000	mg/kg
402	Thickener, Stabilizer	POTASSIUM ALGINATE	5000	mg/kg
403	Thickener, Stabilizer	AMMONIUM ALGINATE	5000	mg/kg
404	Thickener, Stabilizer,	CALCIUM ALGINATE	5000	mg/kg
405	Thickener, Emulsifier	PROPYLENE GLYCOL ALGINATE	5000	mg/kg
406	Thickener, Stabilizer,	AGAR	5000	mg/kg
407	Thickener, Stabilizer	CARRAGEENAN	5000	mg/kg
407a	Thickener, Stabilizer	PROCESSED EUCHEUMA SEAWEED	5000	mg/kg
410	Thickener, Stabilizer	CAROB BEAN GUM	5000	mg/kg
412	Thickener, Stabilizer	GUAR GUM	5000	mg/kg
413	Thickener, Stabilizer,	TRAGACANTH GUM	GMP	
414	Thickener, Stabilizer	GUM ARABIC	5000	mg/kg
415	Thickener, Stabilizer	XANTHAN GUM	5000	mg/kg
416	Thickener, Stabilizer	KARAYA GUM	5000	mg/kg
417	Thickener, Stabilizer	TARA GUM	GMP	
418	Thickener, Stabilizer,	GELLAN GUM	GMP	
425	Thickener	KONJAC FLOUR	GMP	
440	Thickener, Stabilizer,	PECTINS (AMIDATED AND NON-AMIDATED)	10000	mg/kg
461	Thickener, Stabilizer	METHYL CELLULOSE	GMP	
463	Thickener, Stabilizer	HYDROXYPROPYL CELLULOSE	GMP	
464	Thickener, Stabilizer	HYDROXYPROPYL METHYL CELLULOSE	GMP	
465	Thickener, Stabilizer,	METHYL ETHYL CELLULOSE	GMP	
466	Thickener, Stabilizer, Emulsifier	SODIUM CARBOXYMETHYL CELLULOSE	GMP	
466	Thickener, Stabilizer	SODIUM CARBOXYMETHYL CELLULOSE	5000	mg/kg
470	Stabilizer,	SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH ₄ , Ca, K, Na)	GMP	
470	Stabilizer,	SALTS OF OLEIC ACID (Ca, K, Na)	GMP	
471	Emulsifier, Stabilizer	MONO- AND DIGLYCERIDES	5000	mg/kg
472a	Stabilizer,	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	GMP	
472b	Stabilizer,	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	GMP	
472c	Stabilizer	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	GMP	
472e	Stabilizer	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	GMP	
472f	Emulsifier, Stabilizer	TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)	GMP	

Heat Treated Fermented Milks (Plain)			
INS #	Functional Class	Substance	ML
504i	Acidity Regulator,	MAGNESIUM CARBONATE	GMP
504ii	Acidity Regulator	MAGNESIUM HYDROGEN CARBONATE	GMP
507	Acidity Regulator	HYDROCHLORIC ACID	GMP
528	Acidity Regulator	MAGNESIUM HYDROXIDE	GMP
575	Acidity Regulator,	GLUCONO DELTA-LACTONE	GMP
941	Packing Gas,	NITROGEN	GMP
965	Stabilizer,	MALTITOL and MALTITOL SYRUP	50000 mg/kg
967	Stabilizer, Thickener	XYLITOL	30000 mg/kg
1200	Stabilizer, Thickener	POLYDEXTROSE	GMP
1400	Stabilizer, Thickener	DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	GMP
1401	Stabilizer, Thickener	ACID TREATED STARCH	GMP
1402	Stabilizer, Thickener	ALKALINE TREATED STARCH	GMP
1403	Stabilizer, Thickener	BLEACHED STARCH	GMP
1404	Stabilizer, Thickener	OXIDIZED STARCH	GMP
1404	Thickener	OXIDIZED STARCH	GMP
1405	Thickener	ENZYME TREATED STARCH	GMP
1410	Stabilizer, Thickener,	MONOSTARCH PHOSPHATE	GMP
1412	Stabilizer, Thickener,	DISTARCH PHOSPHATE	GMP
1413	Stabilizer, Thickener,	PHOSPHATED DISTARCH PHOSPHATE	GMP
1414	Stabilizer, Thickener,	ACETYLATED DISTARCH PHOSPHATE	GMP
1420	Thickener	STARCH ACETATE	GMP
1422	Stabilizer, Thickener	ACETYLATED DISTARCH ADIPATE	GMP
1440	Stabilizer, Thickener,	HYDROXYPROPYL STARCH	GMP
1442	Emulsifier, Thickener,	HYDROXYPROPYL DISTARCH PHOSPHATE	GMP
1450	Stabilizer, Thickener	STARCH SODIUM OCTENYL SUCCINATE	GMP

Heat Treated Fermented Milks (Flavored)			
INS #	Functional Class	Substance	ML
100i	Colour	CURCUMIN	150 mg/kg
101i,ii	Colour	RIBOFLAVINES	GMP
102	Colour	TARTRAZINE	300 mg/kg
104	Colour	QUINOLINE YELLOW	150 mg/kg
110	Colour	SUNSET YELLOW FCF	300 mg/kg
120	Colour	CARMINES	150 mg/kg
122	Colour	AZORUBINE	150 mg/kg
123	Colour	AMARANTH	300 mg/kg
124	Colour	PONCEAU 4R	150 mg/kg
127	Colour	ERYTHROSINE	300 mg/kg
128	Colour	RED 2G	30 mg/kg
129	Colour	ALLURA RED AC	300 mg/kg
132	Colour	INDIGOTINE	300 mg/kg
133	Colour	BRILLIANT BLUE FCF	150 mg/kg
140	Colour	CHLOROPHYLL	GMP
141i,ii	Colour	CHLOROPHYLLS, COPPER COMPLEXES	500 mg/kg
141i,ii	Colour	CHLOROPHYLLS, COPPER COMPLEXES	200 mg/kg
143	Colour	FAST GREEN FCF	100 mg/kg
150a	Colour	CARAMEL I - PLAIN	GMP
150b	Colour	CARAMEL COLOUR, CLASS II	150 mg/kg
150c	Colour	CARAMEL COLOUR, CLASS III	2000 mg/kg
150d	Colour	CARAMEL COLOUR, CLASS IV	2000 mg/kg
151	Colour	BRILLIANT BLACK PN	150 mg/kg
1520	Colour	PROPYLENE GLYCOL	25000 mg/kg
155	Colour	BROWN HT	150 mg/kg
160ai,e,f	Colour	CAROTENOIDS	200 mg/kg
160aii	Colour	CAROTENES, VEGETABLE	GMP
160b	Colour	ANNATTO EXTRACTS	100 mg/kg
161g	Colour	CANTHAXANTHIN	GMP
162	Colour	BEET RED	GMP
163ii	Colour	GRAPE SKIN EXTRACT	100 mg/kg
170i	Stabilizers	CALCIUM CARBONATE	GMP
171	Colour	TITANIUM DIOXIDE	GMP
172i-iii	Colour	IRON OXIDES	GMP
181	Colour, Emulsifier, Stabilizer, Thickener	TANNIC ACID (TANNINS, FOOD GRADE)	400 mg/kg
200-203	Preservative	SORBATES	1000 mg/kg
210-213	Preservative	BENZOATES	300 mg/kg
214, 216, 218	Preservative	HYDROXYBENZOATES, p-	120 mg/kg
220-225, 227, 228, 539	Preservative	SULPHITES	100 mg/kg
234	Preservative	NISIN	500 mg/kg
260	Preservatives	ACETIC ACID (GLACIAL)	GMP
261	Preservatives	POTASSIUM ACETATES	GMP
262i	Preservatives	SODIUM ACETATE	GMP
263	Stabilizers	CALCIUM ACETATE	GMP
263	Preservatives	CALCIUM ACETATE	GMP
280	Preservatives	PROPIONIC ACID	GMP
281	Preservatives	SODIUM PROPIONATE	GMP
282	Preservatives	CALCIUM PROPIONATE	GMP
283	Preservatives	POTASSIUM PROPIONATE	GMP
290	Packing Gas	CARBON DIOXIDE	GMP
331i	Stabilizers	SODIUM DIHYDROGEN CITRATE	GMP
331iii	Emulsifiers Stabilizers	TRISODIUM CITRATE	GMP
332i	Stabilizers	POTASSIUM DIHYDROGEN CITRATE	GMP
332ii	Stabilizers	TRIPOTASSIUM CITRATE	GMP
334; 335i, ii; 336i,ii; 337	Acidity Regulator, Stabilizer	TARTRATES	2000 mg/kg
338; 339i-iii; 340i-iii; 341i-iii; 342i,ii; 343ii,iii; 450i,iii,v,vi; 451i,ii; 452i,ii,iv,v;	Acidity Regulator, Emulsifier, Stabilizer	PHOSPHATES	8800 mg/kg
338; 339i-iii; 340i-iii; 341i-iii;	Acidity Regulator, Emulsifier, Stabilizer	PHOSPHATES	10500 mg/kg

Heat Treated Fermented Milks (Flavored)				
INS #	Functional Class	Substance	ML	
342i,ii; 343ii,iii; 450i,iii,v,vi; 451i,ii; 452i,ii,iv,v;				
352ii	Acidity Regulators	CALCIUM MALATE, (D,L-)	GMP	
354	Acidity Regulators	CALCIUM TARTRATE, D,L-	GMP	
355	Acidity Regulators	ADIPIC ACID	GMP	
355-357, 359	Acidity Regulator	ADIPATES	6000	mg/kg
365	Acidity Regulators	SODIUM FUMARATE	GMP	
380	Acidity Regulators	AMMONIUM CITRATE	GMP	
383	Thickeners	CALCIUM GLYCEROPHOSPHATE	GMP	
400	Stabilizers Thickeners	ALGINIC ACID	GMP	
401	Stabilizers Thickeners	SODIUM ALGINATE	GMP	
402	Stabilizers Thickeners	POTASSIUM ALGINATE	GMP	
403	Stabilizers Thickeners	AMMONIUM ALGINATE	GMP	
404	Stabilizers Thickeners	CALCIUM ALGINATE	GMP	
405	Thickener, Emulsifier	PROPYLENE GLYCOL ALGINATE	10000	mg/kg
406	Stabilizers Thickeners	AGAR	GMP	
407	Stabilizers Thickeners	CARRAGEENAN & ITS Na, K, NH4 SALTS (includes Furcelleran)	GMP	
407a	Stabilizers Thickeners	PROCESSED EUCEMA SEAWEED (PES)	GMP	
410	Stabilizers Thickeners	CAROB BEAN GUM	GMP	
412	Stabilizers Thickeners	GUAR GUM	GMP	
413	Emulsifiers Stabilizers Thickeners	TRAGACANTH GUM	GMP	
414	Stabilizers Thickeners	GUM ARABIC (ACACIA GUM)	GMP	
415	Stabilizers Thickeners	XANTHAN GUM	GMP	
416	Stabilizers Thickeners	KARAYA GUM	GMP	
417	Stabilizers Thickeners	TARA GUM	GMP	
418	Stabilizers Thickeners	GELLAN GUM	GMP	
425	Thickeners	KONJAC FLOUR	GMP	
432-436	Emulsifier,	POLYSORBATES	6000	mg/kg
440	Stabilizers Thickeners	PECTINS	GMP	
442	Emulsifier	PHOSPHATIDIC ACID, AMMONIUM SALT	5000	mg/kg
460	Emulsifiers	CELLULOSE	GMP	
460i	Emulsifiers	MICROCRYSTALLINE CELLULOSE	GMP	
460ii	Emulsifiers	POWDERED CELLULOSE	GMP	
461	Emulsifiers Stabilizers Thickeners	METHYL CELLULOSE	GMP	
463	Emulsifiers Stabilizers Thickeners	HYDROXYPROPYL CELLULOSE	GMP	
464	Emulsifiers Stabilizers Thickeners	HYDROXYPROPYL METHYL CELLULOSE	GMP	
465	Stabilizers Thickeners Emulsifiers	METHYL ETHYL CELLULOSE	GMP	
466	Emulsifiers Stabilizers Thickeners	SODIUM CARBOXYMETHYL CELLULOSE	GMP	
467	Emulsifiers Thickeners Stabilizers	ETHYL HYDROXYETHYL CELLULOSE	GMP	
470	Stabilizers Emulsifiers	SALTS OF MYRISTIC, PALMITIC & STEARIC ACID (NH ₄ , Ca, K, Na)	GMP	
470	Stabilizers Emulsifiers	SALTS OF OLEIC ACID (Ca, Na, K)	GMP	
471	Emulsifiers Stabilizers	MONO- AND DI- GLYCERIDES OF FATTY ACIDS	GMP	
472b	Stabilizers	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	GMP	
472e	Emulsifier, Stabilizer,	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	10000	mg/kg
472f	Emulsifiers, Stabilizers	TARTARIC, ACETIC AND FATTY ACID ESTERS OF GLYCEROL (MIXED)	GMP	
473	Emulsifier	SUCROSE ESTERS OF FATTY ACIDS	10000	mg/kg
474	Emulsifier	SUCROGLYCERIDES	5000	mg/kg
475	Emulsifier	POLYGLYCEROL ESTERS OF FATTY ACIDS	10000	mg/kg
476	Emulsifier	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	5000	mg/kg
477	Emulsifier	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	5000	mg/kg
481i, 482i	Emulsifier, Stabilizer	STEAROYL-2-LACTYLATES	10000	mg/kg
491-495	Emulsifier	SORBITAN ESTERS OF FATTY ACIDS	5000	mg/kg
500i	Acidity Regulators	SODIUM CARBONATE	GMP	
500iii	Acidity Regulators	SODIUM SESQUICARBONATE	GMP	
501i	Acidity Regulators Stabilizers	POTASSIUM CARBONATE	GMP	
501ii	Stabilizers	POTASSIUM HYDROGEN CARBONATE	GMP	
503i	Acidity Regulators	AMMONIUM CARBONATE	GMP	
504i	Acidity Regulators	MAGNESIUM CARBONATE	GMP	
504ii	Acidity Regulators	MAGNESIUM HYDROGEN CARBONATE	GMP	
507	Acidity Regulators	HYDROCHLORIC ACID	GMP	
514	Acidity Regulators	SODIUM SULPHATES	GMP	
515	Acidity Regulators	POTASSIUM SULPHATE	GMP	

Heat Treated Fermented Milks (Flavored)				
INS #	Functional Class	Substance	ML	
524	Acidity Regulators	SODIUM HYDROXIDE	GMP	
525	Acidity Regulators	POTASSIUM HYDROXIDE	GMP	
526	Acidity Regulators	CALCIUM HYDROXIDE	GMP	
527	Acidity Regulators	AMMONIUM HYDROXIDE	GMP	
528	Acidity Regulators	MAGNESIUM HYDROXIDE	GMP	
529	Acidity Regulators	CALCIUM OXIDE	GMP	
541i,ii	Acidity Regulator, Emulsifier	SODIUM ALUMINIUM PHOSPHATES	2000	mg/kg
575	Acidity Regulators	GLUCONO DELTA-LACTONE	GMP	
578	Acidity Regulators	CALCIUM GLUCONATE	GMP	
580	Acidity Regulators	MAGNESIUM GLUCONATE	GMP	
636	Flavour Enhancer	MALTOL	200	mg/kg
637	Flavour Enhancer	ETHYL MALTOL	200	mg/kg
900a	Emulsifier	POLYDIMETHYLSILOXANE	50	mg/kg
941	Packing Gas	NITROGEN	GMP	
950	Sweetener, Flavour Enhancer	ACESULFAME POTASSIUM	1000	mg/kg
951	Sweetener, Flavour Enhancer	ASPARTAME	3000	mg/kg
952	Sweetener	CYCLAMATES	250	mg/kg
954	Sweetener	SACCHARIN	200	mg/kg
955	Sweetener	SUCRALOSE	400	mg/kg
956	Sweetener	ALITAME	100	mg/kg
957	Sweeteners	THAUMATIN	GMP	
965	Emulsifiers Stabilizers Sweeteners	MALTITOL AND MALTITOL SYRUP	GMP	
966	Sweeteners, Emulsifiers	LACTITOL	GMP	
967	Sweeteners, Emulsifiers, Stabilizers, Thickeners	XYLITOL	GMP	
968	Sweeteners	ERYTHRITOL	GMP	
1101iii	Stabilizers	BROMELAIN	GMP	
1200	Stabilizers Thickeners	POLYDEXTROSES A AND N	GMP	
1400	Stabilizers Thickeners	DEXTRINS, ROASTED STARCH WHITE AND YELLOW	GMP	
1401	Stabilizers Thickeners	ACID-TREATED STARCH	GMP	
1402	Stabilizers Thickeners	ALKALINE TREATED STARCH	GMP	
1403	Stabilizers Thickeners	BLEACHED STARCH	GMP	
1404	Thickeners	OXIDIZED STARCH	GMP	
1410	Stabilizers Thickeners	MONOSTARCH PHOSPHATE	GMP	
1412	Stabilizers Thickeners	DISTARCH	GMP	
1413	Stabilizers Thickeners	PHOSPHATED DISTARCH PHOSPHATE	GMP	
1414	Thickeners	ACETYLATED DISTARCH PHOSPHATE	GMP	
1420	Stabilizers Thickeners	STARCH ACETATE	GMP	
1422	Stabilizers Thickeners	ACETYLATED DISTARCH ADIPATE	GMP	
1440	Thickeners	HYDROXYPROPYL STARCH	GMP	
1442	Stabilizers Thickeners	HYDROXYPROPYL DISTARCH PHOSPHATE	GMP	
1450	Stabilizers Thickeners	STARCH SODIUM OCTENYL SUCCINATE	GMP	

APPENDIX XXIV

**PROPOSED DRAFT
TEMPLATE FOR FERMENTED MILK DRINKS PROVISIONS¹**

(at Step 3)

SECTION 2 - DESCRIPTIONS

2.4 COMPOSITE FERMENTED MILK DRINKS

Composite Fermented Milk Drinks are composite milk products, as defined in Section 2.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), obtained by mixing Fermented Milk, non-dairy ingredients, and/or flavours and water. Composite Fermented Milk Drinks contain a minimum of 40% (w/w) dairy ingredients. The non-dairy ingredients and/or flavours and water can be mixed in prior to/or after fermentation.“

SECTION 3 – ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW INGREDIENTS

- “Potable water for the use in reconstitution and recombination, and in products covered by Section 2.4”

3.2 PERMITTED INGREDIENTS

- "Gelatine and starch in:
 - Fermented milks heat treated after fermentation
 - Flavoured fermented milks, Composite Fermented Milk Drinks, and
 - Plain fermented milks if permitted by national legislation in the country of sale to the final consumer,provided that they are added in amounts.....etc.”

3.3 COMPOSITION

“In Flavoured fermented milks and Composite Fermented Milk drinks the above criteria apply to the Fermented Milk part.etc.”

4 ADDITIVES

“Flavoured and Composite Fermented Milk Drinks”

7.1 NAME OF THE FOOD

Section 7.1.3.

Other Composite Fermented Milks shall be designated by descriptive terms that are not misleading or confusing to the consumer, in accordance with section 4.1.1.3 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991, *Codex Alimentarius*, Volume 1A). Products covered by this Standard may be qualified by terms that refer to the viscosity of the product, such as “drink” or “drinkable”, provided that they comply with applicable sections of the Standard and that their use is not misleading or confusing to the consumer.

¹ Although no decision has been made on how to proceed with the new work on fermented milk drinks (i.e. to add these provisions to the Codex Standards for Fermented Milks or to develop a new Standard) the following template is to be read in conjunction with the Codex Standard for Fermented Milks (see paras. 144-147).

APPENDIX XXV

**REPLIES OF THE 6th SESSION OF THE CCMMP TO QUESTIONS REFERRED
BY THE 23rd SESSION OF THE CCMAS**

FERMENTED MILKS

Lactic acid - Standards concerned: IDF 150:1991 and ISO 11869:1997

CCMAS requests CCMMP to indicate whether the IDF method of lactic acid determines total acidity or lactic acid as in the provision.

Answer:

These methods do not measure lactic acid, but titratable acidity and express the result as lactic acid.

Lactic acid - Standards concerned: AOAC 937.05 and AOAC 947.05

CCMAS requests CCMMP to clarify what type of method is requested since there cannot be two type II methods.

Answer:

Like IDF 150, AOAC 947.05 is Type I method. It determines titratable acidity and expresses the results as lactic acid. These are the only methods to be considered.

AOAC 937.05 is an older method using spectrophotometry. This should be a Type III method (this method should not be considered).

Microorganisms constituting the starter culture - Standards concerned: IDF 149A:1997

CCMAS requests CCMMP to clarify whether a collaborative study has been performed and what the type of the method is.

Answer:

The method is a Type I method. No collaborative study has been carried out. As a consequence no results are available. The Annex of the standard was prepared on the basis of methods of analyses published in scientific references. A questionnaire was also circulated among IDF/ISO/AOAC International joint action team members and comments were taken into consideration when drafting the standard (Questionnaire 1496/D of 28th May 1996).

Yoghurt

Streptococcus thermophilus & Lactobacillus delbrueckii subsp. Bulgaricus $\geq 10^7$ cfu/g - Standards concerned IDF 117B: 1997 and ISO 7889.

CCMAS requests CCMMP to clarify whether a collaborative study has been performed and the type of the method.

Answer:

The method is a Type I method. A comprehensive interlaboratory test was carried out in 1978 to determine the suitability of the following culture media : skim milk, MRS and M17 media acidified at pH 5.4, Lee's medium, LAB medium, LS-differential medium (see IDF Standard 117A:1988 for method references).

The interlaboratory test was carried out on 30 samples of yogurt purchased on the local market of different countries and involved the following countries:

Italy, United Kingdom, Switzerland, Australia, Germany, Japan, Belgium.

The study has not been published in a peer-reviewed scientific journal.

Only regular reports have been drawn up by Prof. Accolas who at that time was both the IDF/ISO/AOAC E44 group Chairman and the coordinator of the interlaboratory study. Unfortunately, after so many years, it is no longer possible to publish the ring test results, because Prof. Accolas has passed away many years ago and data are no longer available.

Note: A joint ISO 7889 / IDF 117:2003 has been published. It is recommended that this new standard be included in the provision.

Streptococcus thermophilus & Lactobacillus delbrueckii subsp. Bulgaricus $\geq 10^7$ cfu/g - Standards concerned IDF 146: 1991 and ISO 9232.

CCMAS requests CCMMP to clarify whether a collaborative study has been performed and the type of the method.

Answer:

The method is a Type I method. Two interlaboratory tests were carried out in 1982 (pilot test) and 1984 (Ring test) respectively. Both tests took into consideration pure strains of *S. thermophilus* and *L. delbrueckii* subsp. bulgaricus provided for by each member. The last study involved 8 different laboratories from IDF member countries (Czechoslovakia, Denmark, France, Italy, Spain, Switzerland, UK and Israel). The methods applied for the classification of the different strains are described in the Standard. The ring test results have never been published but the standard was drawn up based on this data. A summary of results is given in the Minutes of the group meeting in Milan, 11 March 1985.

Note: Joint ISO 9232 / IDF 146:2003 has been published. It is recommended that this standard is included in the provision.

INDIVIDUAL CHEESES

Dry matter (Total solids) - Standards concerned: IDF 4A: 1982, ISO 5534: 1985 and AOAC 926.08

CCMAS requests CCMMP to clarify the difference in results with the previous method

Answer:

The situation here is a bit confusing. First, according to the 1994 edition of Vol 13, IDF 4A and ISO 5534 were endorsed as methods for total solids in cheese, so perhaps the current status needs to be checked. Second, it's not clear what CCMAS means by the "previous method". It is assumed that the question refers to a comparison between the IDF/ISO methods and the AOAC method. The Tripartite is not aware of comparative data available for these methods. However, from a technical viewpoint we would like to point out that both the previous method and the recommended methods evaporate volatiles from the product which are then expressed as moisture. The 102 °C oven method could possibly give moisture results that are slightly too high as at that temperature there could possibly be some browning of the sample, which is an indication of a reaction between lactose and protein, which possibly could lead to some loss of lactose-bound water. However, it is considered that this is unlikely to be a significant issue because cheese contains very little lactose. To emphasise this point, it is further noted that the 102 °C method is used for a wide range of dairy products including such products as whole milk powder and skim milk powder with typical levels of lactose of 35% and 50% respectively. The previous method (vacuum oven method) could lead to results that are too low because not all types of vacuum oven allow for circulating fresh air, which means that there is a risk of saturation of the atmosphere inside the oven. Hence, the recommended method is the preferred method.