codex alimentarius commission

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

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ALINORM 95/11

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION
Twenty-first Session Rome, 3-8 July 1995

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

Rome, Italy
28 November - 2 December 1994

Note: This document incorporates Codex Circular Letter 1995/4-MMP.

CX 5/70.2 CL 1995/4-MMP

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

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

SUBJECT: Distribution of the Report of the First Session of the Codex Committee on Milk and Milk Products (ALINORM 95/11)

The report of the First Session of the Codex Committee on Milk and Milk Products is attached. It will be considered by the Twenty-first Session of the Codex Alimentarius Commission which is scheduled to be held in Rome from 3-8 July 1995.

MATTERS FOR ADOPTION BY THE 21ST SESSION OF THE CODEX ALIMENTARIUS COMMISSION

The following matters will be brought to the attention of the 21st Session of the Codex Alimentarius Commission for adoption:

1. DRAFT STANDARDS FOR WHEY POWDERS AND FOR EDIBLE CASEIN PRODUCTS AT STEP 8; ALINORM 95/11, para. 114 and Appendices II - III

Governments wishing to propose amendments or to comment on the Draft Standards for Whey Powders and for Edible Casein Products should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact *(Codex Alimentarius Procedural Manual,* Eighth Edition, pp. 33-35) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, not later than 30 April 1995.

2. PROPOSED DRAFT REVISED STANDARDS AT STEP 5; ALINORM 95/11, para. 114 and Appendices IV - X

Governments wishing to propose amendments or to submit comments regarding the implications which the Proposed Draft Revised Standards or any provisions thereof may have for their economic interest should do so in writing in conformity with the Procedures for the Elaboration of Codex Standards and Related Texts (at Step 5) *(Codex Alimentarius Procedural Manual,* Eighth Edition, pp. 28-29) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, not later than 30 April 1995.

SUMMARY AND CONCLUSIONS

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

MATTERS FOR CONSIDERATION BY THE COMMISSION OR ITS EXECUTIVE COMMITTEE

- Recommended the adoption of the Draft Standards for Whey Powders and for Edible Casein Products at Step 8 (para. 114);
- Recommended the adoption of the Proposed Draft Revised Standards for the following at Step 5 (para. 114);
  - Butter
  - Milkfat Products
  - Evaporated Milks
  - Sweetened Condensed Milks
  - Milk and Cream Powders
  - Cheese
  - Whey Cheese;
- Recommended to initiate the following new work:
  - Elaboration of standards for (a) fermented milk products with heat treatment after fermentation, and (b) fermented milk products without heat treatment (para. 54);
  - Review of the Code of Principles concerning Milk and Milk Products (paras. 24, 31);
  - Heat treatment definitions (para. 20); and
  - Nutritional and quality descriptors used for milk products (paras. 21-22);
- Accepted in principle the methods of analysis and sampling recommended by the IDF/ISO/AOAC Tripartite Group on Methods of Analysis and Sampling (para. 28);
- Decided to seek in future the endorsement of methods of analysis for milk products by the Codex Committee on Methods of Analysis and Sampling, that would need the amendment of the Terms of Reference of the CCMAS (para. 29).
- Agreed that the Committee should retain the responsibility for butter and also interests in standards for other milkfat products and in products which were mixtures of milkfat and other fats (paras. 46, 82);

OTHER MATTERS OF INTEREST TO THE COMMISSION

- Returned the Draft Standards for Cheeses in Brine and for Unripened Cheeses to Step 6 (para. 114);
- Returned the Proposed Draft Revised Standards for the following to Step 3 for revision and government comments (paras. 52-53,114):
  - processed Cheese;
  - Cream;
  - Yoghurt; and
  - Individual cheeses*;

- Confirmed the present definition of milk protein, i.e., total Kjeldahl nitrogen x 6.38 (para. 14);
- Agreed to the proposed definition of milk protein products for labelling purposes and decided to refer this matter to the Codex Committee on Food Labelling for consideration (paras. 15-16);
- Supported the proposal that protein standardization of preserved milk products be permitted by legislation; decided to make reference to the protein standardization in the Proposed Draft Revised Standards for Evaporated Milks, for Sweetened Condensed Milks and for Milk and Cream Powders pending future study by delegations and IDF; and agreed that those standards affected by the protein standardization should not be advanced beyond Step 5 in order to allow further comments by governments (paras. 17-18, 72, 88);
- Agreed on the definition of whey protein cheese to be included in a new annex to the Code of Principles "Trade Designations for Products not Covered by Specific Standards" (para. 23);
- Requested the Codex Committee on Residues of Veterinary Drugs in Foods to consider whether carry-over of veterinary drugs from raw milk into processed products should be specifically taken into account and, if so, how (para. 42);
- Requested IDF to examine whether the word "acid" be used in the description of edible caseinate before the 21st Session of the Commission (para. 80)
- Requested the Codex Committee on Fats and Oils to reconsider the Proposed Draft Standard for Fat Spreads, taking into account the comments of IDF and IFMA and the comments made at this Session (para. 118); and
- Agreed to request IDF, as the technical advisor to the Committee, to examine the requests of the Codex Committee on Food Hygiene to review certain points concerning the Code of Hygienic Practice for Uncured/Unripened Cheese and Ripened Soft Cheese and to provide a report for consideration at the next session (para. 120).

* The Committee did not consider individual cheese standards due to time constraints.

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LIST OF APPENDICES

INTRODUCTION

1. The Codex Committee on Milk and Milk Products held its First Session at FAO Headquarters in Rome from 28 November to 2 December 1994, by courtesy of the Government of New Zealand. The meeting was chaired by Dr. Russell Ballard, Director-General of the New Zealand Ministry of Agriculture and Fisheries, and was attended by delegates and observers from 39 countries, and observers representing 6 international organizations. The list of participants and members of the Secretariat is attached to this report as Appendix I.

OPENING OF THE SESSION (Agenda Item 1)

2. Delegates were welcomed, and the meeting formally opened, by Her Excellency Miss J.C. Trotter, the New Zealand Ambassador to Italy and Representative to FAO, on behalf of the Government of New Zealand. The Ambassador said that her government was honoured that members had placed their trust in New Zealand and elected it to chair and host the new committee. New Zealand would do its best to live up to that vote of confidence.

3. Her Excellency said that she would value the input of all delegations to ensure that the standards took account of the interests of both producers and consumers, importers and exporters, and developed and developing dairy industries. The dual objectives of Codex were to protect consumers' health and to facilitate international trade by ensuring fair trade practices. These were important objectives for milk products.

4. In paying tribute to the work of the former Joint FAO/WHO Committee of Government Experts on Code of Principles concerning Milk and Milk Products ("Milk Committee"), Miss Trotter said that New Zealand, with its history of active participation in the old committee, retained its strong commitment to international standardizing bodies. It viewed standards from the perspective of a free-trader; a country with an unprotected and unsubsidized dairy industry.

5. The Ambassador reminded delegates that under the new World Trade Organization (WTO) there would be greater opportunities for increased international trade in dairy products, which New Zealand wanted to be fair trade in healthy products. To achieve that, and to avoid or minimize the negative effects of sanitary and phytosanitary measures on international trade, it was important that the standards being revised during the session be based on scientific principles and scientific evidence. Codex standards would be deemed by the WTO to be justified as necessary to protect human health, which placed an important responsibility on delegations.

6. In wishing delegates every success in the tasks before them, the Ambassador expressed her pleasure in declaring open the first session of the new committee.

7. In responding to the opening remarks, Mr. H.W. Hjort, Deputy Director-General of FAO, on behalf of Director-General of FAO, welcomed delegations to the inaugural Session of the Committee held at FAO Headquarters in Rome. He thanked the Government of New Zealand for accepting the Chairmanship of the Committee and also thanked the other governments which had offered to host the Committee. He illustrated the history of the "Milk Committee" and achievements accomplished from good cooperation between government experts and international organizations. He noted that this cooperation was continuing at this Session.

8. He stressed that FAO had supported the concept that food moving in trade must meet appropriate standards not only to protect the consumer although this is of paramount importance itself, but also to provide better nutrition, improved agricultural production and trade. FAO would continue to support its Member governments, particularly its developing country Members, in meeting the obligations prescribed in the Uruguay Round texts and Codex work which underpinned the two Agreements: Agreements on the Application of Sanitary and Phytosanitary Measures and on Technical Barriers to Trade. He also mentioned that WHO had taken steps to involve the health sector in its Member countries in the work of Codex because of the importance of the Uruguay Round Agreements for public health policy.

ADOPTION OF THE AGENDA (Agenda Item 2)[1]

[1] CX/MMP 94/1

9. The Committee adopted the Provisional Agenda with the understanding that Item 5, Review and Revision of Standards for Milk and Milk Products, and Item 6, Consideration of Draft Standards be discussed together and Item 9, Report of IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling, be discussed after Item 3(c) as Item 3(d).

- Appointment of Rapporteurs

10. The Committee appointed Mrs. C. Chandler (United Kingdom) and Mr. J.M. Hochard (France) to serve as rapporteurs to the Committee.

MATTERS OF INTEREST TO THE COMMITTEE (Agenda Item 3)

(a) MATTERS ARISING FROM THE 20TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND FROM CODEX COMMITTEES[2]

[2] CX/MMP 94/2

11. The Committee noted that the 20th Session of the Codex Alimentarius Commission (July 1993) had approved the change of the status of the Joint FAO/WHO Committee of Government Experts on Code of Principles concerning Milk and Milk Products to become the Codex Committee on Milk and Milk Products under the Terms of Reference as follows:

> *To elaborate international codes and standards for milk and milk products within the framework of the Codex Alimentarius and the Code of Principles concerning Milk and Milk Products.*

12. The Committee noted that other matters referred to in the document were for information only or else would be taken up at appropriate points of the agenda.

(b) MATTERS ARISING FROM ACTIVITIES OF IDF[3]

[3] CX/MMP 94/3

13. The Committee decided to focus its discussions on matters which needed decisions by the Committee.

- Definition of milk protein

14. IDF had reviewed the scientific basis of the definition of milk protein and proposed that the present definition, i.e., Total Kjeldahl Nitrogen x 6.38, should be confirmed by the Committee. A majority of delegations supported the use of 6.38 while some countries preferred to use a uniform factor throughout Codex. The Committee confirmed that the present definition stated above be used for milk protein.

- **Nomenclature of milk protein products for labelling purposes**

15. IDF had proposed the inclusion of two definitions in the section of the General Standard for the Labelling of Prepackaged Foods dealing with names of classes for ingredients: one for milk protein and the other for milk protein product.

16. The Committee agreed to the proposed definition as contained in CX/MMP 94/3 and decided to refer this matter to the Codex Committee on Food Labelling for consideration.

- **Standardization of the protein content of milk products**

17. IDF proposed that protein standardization of preserved milks be permitted by legislation. This implied that some Codex Standards should include provisions for protein standardization along the lines suggested in the draft revised standards for these products, namely, Evaporated Milks (A-3), Sweetened Condensed Milks (A-4) and Milk and Cream Powders (A-5/A-10). Concerning protein standardization of milk and other milk products, IDF had not yet reached a final decision.

18. The Committee supported the proposal that protein standardization of preserved milk products (evaporated milk, sweetened condensed milk and milk and cream powders) be permitted by legislation although some delegations expressed their opposition to protein standardization by the addition of constituents such as lactose. The Committee decided to discuss this matter in depth when considering relevant individual standards under Agenda Items 5/6.

- **Heat treatment definitions**

19. Following a request from the 22nd Session of the "Milk Committee" (1990) IDF had developed a draft definition of ultrapasteurization as being equivalent to UHT treatment, but without aseptic packaging, having a specified shelf-life under refrigerated conditions and fulfilling the same compositional criteria as UHT milk. However, IDF did not recommend the use of this term and suggested that it should only be permitted where it was already provided for in national legislation.

20. The Committee decided to request IDF to prepare a full list of definitions to be discussed at the next session of the Committee. If the definitions were agreed upon by the Committee, they would be subsequently forwarded to the Codex Committee on Food Hygiene for endorsement. It was noted that the proposed definition was based on cow's milk and definitions for milks other than cow's milk would need further consideration.

- **"Reduced" and "low" fat cheeses**

21. Taking into account the need for modifications of standards to include fat-reduced versions, IDF had developed guidelines for using the terms "reduced fat" and "low fat" with reference to international individual standards for cheese as specified in CX/MMP 94/3. It was suggested that provisions to cover these requirements be included in the labelling section of relevant individual cheese standards.

22. Several delegations were of the opinion that since descriptors were being dealt with horizontally by the Codex Committee on Food Labelling (CCFL), the Committee should leave this issue in the hands of the CCFL. However, it was pointed out that as opposed to nutritional descriptors being elaborated by the CCFL, there were quality descriptors specific to milk products. The Committee agreed to request IDF to prepare a paper compiling all descriptors, nutritional and quality, with the proposal for rationalization, to be discussed at the next Session of the Committee. Subsequently, the

text should be sent to the CCFL for endorsement. Some delegations stated that consumer concerns and governments opinions should be reflected in the paper.

- Whey protein cheese

23. IDF had been requested by the "Milk Committee" in 1990 to develop a draft definition of Whey Protein Cheese as specified in CX/MMP 94/3. The Committee agreed on the following definition to be included in a new annex to the Code of Principles "Trade Designations for Products not Covered by Specific Standards".

> *Whey protein cheese is the fresh or matured solid, semi-solid or soft product in which the whey protein/casein ratio exceeds that of milk, obtained by*
>
> *(a) coagulation of one or more of the following raw materials: whey, milk, or a mixture of whey and milk, with or without the addition of other raw materials of milk origin, through the action of suitable coagulating agents, or*
>
> *(b) other processing techniques involving coagulation of whey, with or without the addition of other raw materials of milk origin.*
>
> *This definition includes traditional whey protein cheeses such as Ricotta, Requeson and Mizithra which are made exclusively by heat coagulation in an acid medium and which have a whey protein/casein ratio greater than 1.*

- Review of the Code of Principles

24. When reviewing the standards for milk products, IDF had noted a number of points of concern relating to the Code of Principles concerning Milk and Milk Products. Taking these points into consideration, some of which were specified in CX/MMP 94/5, IDF recommended that the Code of Principles should be reviewed and offered to prepare a first draft. The Committee agreed to request IDF to review the Code of Principles to be discussed by the next Session of the Committee.

(C) MATTERS ARISING FROM ACTIVITIES OF OTHER INTERNATIONAL ORGANIZATIONS

25. The Representative of FAO informed the Committee that the Meat and Dairy Service had had a long association with the Codex activities on codes and standards for milk and milk products by providing the Technical Secretariat of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products. The Service would continue to be involved in the technical aspects of the work of the new Codex Committee.

26 The work of the Service covered all aspects of development of the meat and dairy sectors in member countries. An important part of this work was the upgrading of the quality of indigenous products and the technologies used in their production. FAO had published a comprehensive document on indigenous dairy products[4]. While these products did not presently account for a large amount of international trade, it might be only a matter of time before trade considerations would warrant their inclusion in Codex standards and consequently in the work of this Committee.

[4] *The Technology of Traditional Milk Products in Developing Countries* (1990), ISBN-92-5-102899-0

(D) REPORT OF IDF/ISO/AOAC GROUP ON METHODS OF ANALYSIS AND SAMPLING[5]

[5] CRD 1 (previously numbered as Item 9), attached to this Report as Appendix XI.

27. The work of the Tripartite Group since the 22nd Session of the Joint FAO/WHO Committee of Government Experts on Code of Principles concerning Milk and Milk

Products (1990) was introduced by its chairman. The Group made two major proposals to the Committee: (1) methods of analysis for adoption by the Committee as contained in Part 1 (Appendix XI); and (2) proposal to send methods of analysis and sampling to the Codex Committee on Methods of Analysis and Sampling (CCMAS) for endorsement. Some delegations expressed concerns that as these methods were distributed only at the Session, there was not enough time to study them.

28. The Committee accepted in principle the methods of analysis as contained in Part 1 of Appendix XI, and also agreed that they should be forwarded to the 21st Session of the Codex Alimentarius Commission for adoption. The Committee, however, expressed its reservations that national authorities should have the opportunity to fully review the methods proposed by the Tripartite Group before the Commission Session.

29. The Committee decided that in future it would be appropriate to seek the endorsement of methods of analysis for milk products by the CCMAS. It was recognized that to achieve this goal, there would be a need to amend the Terms of Reference of the CCMAS which currently excluded the endorsement of methods of analysis for milk products. It was agreed that the CCMAS and the Commission should be informed accordingly.

ALIGNMENT OF ELABORATION, ACCEPTANCE AND OTHER PROCEDURES WITH CODEX PROCEDURES (Agenda Item 4)[6]

[6] CX/MMP 94/4

30. The Committee noted that the paper highlighted the consequential changes to be expected in the procedures of the former "Milk Committee" due to its change in status to a committee of the Codex Alimentarius Commission. The Committee was informed that as a Codex Committee established under Rule IX.I(b)(i), it was responsible for elaborating draft standards to be submitted to the Commission for adoption. It was noted that the published Standards were sent to governments for acceptance, in accordance with the General Principles of the Codex Alimentarius. In the light of this the Committee procedures would be re-aligned with those of Codex. It was also noted that the acceptance procedures of the "Milk Committee" did not provide for Free Distribution. It would therefore be necessary for countries to re-examine their positions as regards acceptances previously declared.

31. The Committee had earlier invited the IDF to revise the Code of Principles Concerning Milk and Milk Products (see para. 24). It was proposed that in the revision exercise the reference to acceptances in the Code should be deleted as this was already covered in the appropriate sections in the *Procedural Manual*[7]

[7] *Codex Alimentarius Procedural Manual* Eighth Edition, pp. 40-55

REVIEW AND REVISION OF STANDARDS FOR MILK AND MILK PRODUCTS (Agenda Item 5) / CONSIDERATION OF DRAFT STANDARDS (Agenda Item 6)

(a) REPORT BY IDF CONSULTANT[8]

[8] CX/MMP 94/5 (Pan 1), 94/5-Add. 1,2, 3, CRD 2

32. The Committee observed a minute of silence in memory of the late Mr. Ron Dicker who had carried out the review and revision of all standards and draft standards for milk products.

33. The Committee decided to discuss overall general matters concerning all Proposed Draft Revised Standards and Draft Standards under this item as government comments referred to virtually all paragraphs of the review report.

- **Format (paras. 7-11 of CX/MMP 94/5 Part 1)**

34. The Committee noted that the revised standards would each be divided into two main sections: the body of the standard containing essential provisions concerning food safety, consumer protection and essential composition; and an appendix containing further information on composition and other factors which were not normally subject to government regulation but which provided information for use by importers and exporters[9]

[9] ALINORM 93/33, Appendix VI

35. The Committee agreed to incorporate at the beginning of the standards with appendices the following statement, which had been already endorsed by the Codex Committee on General Principles, in order to differentiate the status of the appendix from that of main texts:

> *The Appendix to this standard contains quality and compositional provisions which have been agreed internationally to facilitate trade and which are strongly recommended to traders to form, where appropriate, the basis of sales and purchase contracts. This Appendix does not however form part of the standard and thus acceptance of the standard by Governments does not imply acceptance of the Appendix.*

As a consequence of the decision above, the leading statement of Appendices in CX/MMP 94/5 and 94/6 would be deleted.

36. The Committee had before it a proposal from IDF to move from Appendices to main texts of Standards the following provisions: the methods of manufacture which were really essential to the characteristics of certain products; size and shape of products for which they are essential characteristics; and country where the product was originally developed. The Committee noted that the last two provisions applied only to individual cheese standards. Therefore the Committee agreed to defer the discussions of these provisions until consideration of individual cheese standards. When discussing the third provision on country of original development, the Committee was split into two opposite opinions: either to keep this provision in labelling or to remove from the labelling provision. After some discussion, the Committee agreed to defer discussion of this provision until consideration of individual standards.

- **Essential Composition and Quality Factors (para. 12 of CX/MMP 94/5 Part 1)**

37. The Committee agreed to add two new subheadings, "Raw materials" and "Permitted ingredients" and to reorganize Essential Composition and Quality Factors provisions accordingly.

- **Food Additive Provisions (paras. 13-16 of CX/MMP 94/5 Part 1)**

38. The Committee decided to add the following statement in the Food Additives provisions of all Standards:

> *Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified*

Consequently, the following statement in Annexes of revised standards would be deleted:

> *The following information will be incorporated in due course in the Codex General Standard for Food Additives; this Annex then becomes superfluous.*

- Hygiene (para. 17 of CX/MMP 94/5 Part 1)

39. The Committee considered which text should be incorporated in the Hygiene provisions: either the Codex standard text, or the one proposed by IDF[10]. Several delegations expressed great concern that referring to the codes of practice in the Hygiene provision of a standard would make observance of codes referred to in the provision, mandatory. The Committee was informed that the Agreement on the Application of Sanitary and Phytosanitary Measures[11]contained paragraphs for "equivalence" which stipulate that Members should accept the measures of other Members as equivalent, even if these measures differed from their own or from those used by other Members trading in the same product, if these measures were objectively demonstrated to achieve the appropriate level of sanitary protection. Therefore, it was noted that even if reference was made to the General Principles of Food Hygiene, it would leave flexibility for governments to use any measures that could achieve the same objective. In addition, it was pointed out that in "Format of Standards"[12] it was stated that standard text should be used and "Reference should be made to applicable codes of hygienic practice", and that a clear distinction was made between the Codes of Practice in general and any parts of the Codes which would need to be considered as mandatory.

[10] CX/MMP 94/5-Add. 3, p. 14

[11] CL 1994/3-GEN, p. 3

[12] *Codex Alimentarius Procedural Manual* Eighth Edition, p. 84

40. It was agreed to use the text as contained in the *Codex Alimentarius Procedural Manual* (8th edition) - Relations between Commodity Committees and General Committees, part (iii) - in the Section on Food Hygiene.

- Contaminants (para. 18 of CX/MMP 94/5 Part 1)

41. The Committee agreed to incorporate the following text for heavy metals and pesticide residues, respectively:

Heavy metals

> *The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.*

Pesticide Residues

> *The products covered by this Standard shall comply with the maximum residue limits established by the Codex Committee on Pesticide Residues.*

42. The Committee recognized that veterinary drugs could be carried over from raw milk into processed products and requested the Codex Committee on Residues of Veterinary Drugs in Foods to consider whether this should be specifically taken into account and, if so, how.

- Labelling (paras. 19-21 of CX/MMP 94/5 Part 1)

43. It was proposed to elaborate a specific statement, such as "The name of the product may be used exclusively for products complying with this standard" proposed by IDF, in order to protect the names of products against misuse. However, it was pointed out that such a statement was not in conformity with the Codex format ("The name of the food shall be ...") and the above concern was well covered by "Acceptance of Codex Commodity Standards" in the General Principles of the Codex Alimentarius[13]. In the course of the lengthy discussion, the Committee noted that this issue had already been discussed by the 7th Session of the Codex Committee on General Principles (CCGP,

1976) and that the Codex labelling format had been underpinned not only by the CCGP but also by FAO and WHO Legal Counsels. The Committee was also informed that any amendments to the Codex labelling format would require subsequent endorsement by the Codex Committee on Food Labelling. The Committee therefore agreed, in order not to delay the advancement of the draft standards, to utilize the Codex format in standards but not to accept the proposal of IDF in which the term "may" was used in place of the term "shall". The Delegation of France expressed its reservation on the decision by the Committee. The Committee then agreed that the following texts should be contained in the labelling section in standards:

[13] *Codex Alimentarius Procedural Manual* Eighth Edition, p. 40.

Prepackaged foods

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

Non-retail containers

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

Name of the food

> *The name of the food shall be.....*

Milk of Species other than the Cow

> *Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission*

(B) CONSIDERATION OF PROPOSED DRAFT REVISED STANDARDS AT STEP 4 AND DRAFT STANDARDS AT STEP 7[14,15]

[14] CX/MMP 94/5 (Part 2), 94/5-Add. 1,2,3, CRD 2

[15] CX/MMP 94/6,94/6-Add.l,2,3, CRD 3

44. The Committee continued consideration of comments on individual standards horizontally on a point-by-point basis.

- General

Butter (A-1)

45. The Committee accepted the Consultant's proposal that the title of Standard A-l should be "Butter". Whey butter was covered in the standard as it was included in the Scope.

46. The Committee considered which of these Committees, the CCMMP or the Codex Committee on Fats and Oils (CCFO), should be responsible for elaborating the butter standard. The Committee agreed that the development of the standard for butter should be the responsibility of the CCMMP because it was within the Terms of Reference of the Committee (see also para. 82). Some delegations felt that as the CCFO had already included butter, half butter and three quarter butter in its Proposed Draft Standard for Fat Spreads, it was logical that all butters should remain with the CCFO. The issue of where mixtures containing milkfat and other fats should be considered was also discussed. The Committee agreed that the CCMMP should retain the responsibility for butter and interests in standards for other milkfat products and in products which were the mixtures of milkfat and other fats. The Committee agreed that its view should be brought to the attention of the Commission.

Note: Those standards advanced to either Step 8 or 5 are attached to this report as Appendices II-X. The Committee did not have enough time to consider individual cheese standards.

Milkfat Products (A-2)

47. The Committee agreed to retain the title as proposed by the Consultant, i.e., Milkfat Products.

Evaporated Milks (A-3)/ Sweetened Condensed Milk (A-4)

48. The Committee accepted the Consultant's more compact titles for the above.

Milk Powders (A-5) / Cream Powders and High Fat Milk Powder (A-10)

49. The Committee accepted the proposal by IDF to combine standards for Milk Powder, and for Cream Powders and High Fat Milk Powder. The combined standards were to be discussed under the common title of Milk and Cream Powders.

Cheese (A-6)

50. The Committee had no general comments on the title.

Whey Cheeses (A-7)

51. The Committee accepted the proposal of the IDF to express the title in the singular, i.e., "Whey Cheese".

Processed Cheese (A-8) / Cream (A-9)

52. The Committee considered the proposal by IDF to defer consideration of Standards for Processed Cheese and for Cream until the next meeting of the Committee. This was to allow for further work to be carried out by IDF on these standards. Some delegations supported the proposal by the IDF while some others felt that the standards could be considered, in view of the fact that there were existing standards for those products. In view of the divergent views it was decided to consider these standards later in the session[16].

[16] These standards were not discussed at this session of the Committee, however, due to the time constraint.

Yoghurt Products (A-11)

53. The Committee accepted the proposal that yoghurt and yoghurt products heat-treated after fermentation were quite different products and should not be combined into one standard for yoghurt products. Furthermore, it was proposed to rearrange the two Standards for Yoghurt and for Flavoured Yoghurt and Products Heat-treated after Fermentation, keeping all types of yoghurt containing viable specific microorganisms in

one and the same standard and the yoghurt products heat-treated after fermentation in another standard.

54. IDF was requested to provide information on the level of international trade in fermented milk products and to elaborate proposed draft standards, one for fermented milks, including yoghurt, containing viable specific microorganisms and another standard for fermented milk products heat treated after fermentation.

Whey Powders (A-15) / Cheeses in Brine (A-17) /Edible Casein Products (A-18)

55. The comments received on the three standards did not require any decisions by the Committee.

Unripened Cheeses (A-19)

56. The Committee deliberated on whether products covered by this Standard should be considered under individual cheese standards ("C" standards) rather than "A" Standards because they are cheeses. The Committee concluded after the discussion of this issue that Standard for Unripened Cheeses should remain as it was, and that the name "Unripened Cheeses" proposed by the Consultant was acceptable.

- Scope

57. The Committee agreed on the following texts for the Scope of the under mentioned standards* :

Butter (A-1)

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

Milkfat Products (A-2)

59. This Standard applies to Anhydrous Milkfat, Anhydrous Butteroil, Butteroil and Ghee, which are intended for further processing or culinary use, in conformity with the definitions in Section 2 of this Standard.

Evaporated Milks (A-3)

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

Sweetened Condensed Milks (A-4)*

* These italicized texts are what the Committee agreed to incorporate in the relevant standards.

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

Milk and Cream Powders (A-5/A-10)

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

Cheese (A-6)

63. This Standard applies to all products, intended for direct consumption or further processing, in conformity with the definition of cheese in Section 2 of this Standard. Subject to the provisions of this Standard, standards for individual varieties of cheese, or

groups of varieties of cheese, may contain provisions which are more specific than those in this Standard.

Whey Cheese (A-7)

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

Whey Powders (A-15)

65. The Committee accepted the proposal by the Consultant with an amendment to delete the term "Sweet", i.e., "This Standard applies to food grade Whey and Acid Whey Powders...".

Cheeses in Brine (A-17)

66. *The Standard applies to cheeses in brine for direct consumption. Where International Individual Standards contain provisions which are more specific than those in this Standard, such more specific provisions shall apply to the individual variety.*

Edible Casein Products (A-18)

67. *This Standard applies to products for direct consumption or further processing in conformity with the definition of edible acid and rennet casein and edible caseinate in Section 2 of this Standard.*

Unripened Cheese (A-19)

68. *This Standard applies to uncured or unripened cheeses for direct consumption or further processing. Subject to the provisions of this Standard, standards for individual varieties of unripened cheese may contain provisions which are more specific than those in the Standard.*

- Description

69. In order to enable the Committee to accomplish work on these standards in the time available, the Committee agreed to discuss only the following standards:

Butter	A-1
Milk fat products	A-2
Evaporated milks	A-3
Sweetened condensed milks	A-4
Milk and cream powders	A5/A10
Cheese	A-6
Whey cheese	A-7
Whey powders	A-15
Edible casein products.	A-18

Butter (A-1)

70. The Committee discussed a proposals to include "cooking butter" and "concentrated butter" in the Description and to specify an upper level of fat content. However, these proposals were not accepted. The Committee noted that the Code of Principles allowed the use of such terms under Article 2.3[17]. The Committee accepted the following proposal for the Description of butter which is in agreement with the modification of the Scope which had earlier been considered (see para. 58).

[17] *Codex Alimentarius* Volume XVI, p. 5; the text of the Article 2.3 is as follows: "The terms used to designate milk products may also be used in association with a word or words to designate the type, grade, origin and/or intended use of such milk products or to describe the physical treatment or the modification in composition to which they have been subjected in accordance with Articles 1.3 and 2.2."

Butter is a fatty product derived exclusively from milk in the form of an emulsion of the type water-in-oil. Whey butter is a fatty product derived wholly or partially from whey, in the form of an emulsion of the type water-in-oil, and containing no other fat than milk fat.

Milkfat Products (A-2)

71. The Committee agreed to the proposal of Norway as follows:

Anhydrous Milkfat, Anhydrous Butteroil, Butteroil, and Ghee are fatty products derived exclusively from milk by means of processes which result in almost total removal of water and nonfat solids.

Evaporated Milks (A-3)/Sweetened Condensed Milks (A-4)/Milk and Cream Powders (A-5/A-10)

72. For evaporated milk, sweetened condensed milk and milk and cream powders, it was noted that protein standardization could be applied (see para. 17). There were many concerns raised by delegations whether a whey protein/casein ratio should be set; whether the minimum content of milk protein in milk solids-not-fat should be 34 or 35%; whether the addition of milk powder should be limited; and an assurance that the conventional evaporation method should not be excluded. The Committee agreed on the following texts for these three standards pending future study by delegations and IDF.

Evaporated Milks (A-3)

73. *Evaporated Milks are milk products obtained by partial removal of water from milk. The fat and/or protein content may have been adjusted, only to comply with the compositional requirements in Section 3 of this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk used as raw material.*

Sweetened Condensed Milks (A-4)

74. It was proposed that sugars be replaced with sucrose in the Description of the Standard. There was a significant divergence of views on this issue, but the majority of delegations were in favour of the proposal. The Committee therefore agreed to replace the word "sugars" with "sucrose" in this Standard. The Delegations of Canada, the United Kingdom and the United States of America expressed their reservation on the Committee's decision.

75. The Committee accepted the following Description for the products:

Sweetened condensed milks are milk products obtained by partial removal of water from milk, with the addition of sucrose. The fat and/or protein content may have been adjusted, only to comply with the compositional requirements in Section 3 of this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk used as raw material.

Milk and Cream Powder (A-5/A-10)

76. *Milk powders and cream powders are milk products obtained by removal of water from milk. The fat and/or protein content may have been adjusted, only to comply*

with the compositional requirements in Section 3 of this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk used as raw material.

Cheese (A-6)/Whey Cheese (A-7)

77. The Committee agreed to adopt the Descriptions provided by the IDF.

Whey Powder (A-15)

78. The Committee had earlier agreed to modify the Scope of this product by the deletion of "sweet" from "sweet whey" (see para. 65). The Description was therefore amended to reflect this change.

Edible Casein Products (A-18)

79. The Delegation of Norway proposed that the Description of edible caseinate should be amended as follows:

Edible caseinate is the dry product obtained by reaction of edible [acid] casein or fresh edible [acid] casein curd with food grade....

80. It was noted that the addition of the word "acid" would not permit a caseinate to be derived from rennet casein, viz. the ash content would be too high and consequently the protein content too low. The Committee requested IDF to examine the statement of the Delegation of Norway and to provide guidance on the issue raised before the next session of the Commission.

- Essential Composition and Quality Factors

81. The Committee, after considering several proposals on wording to be used in the Raw materials sections, decided to use the word "milk" in the following standards except when otherwise stated since milks other than cow's milk could be identified on the label as stipulated in Section 7.1.1 of standards.

Butter (A-1)

82. The Committee decided not to include half butter and three quarters butter in the Standard, pending a decision by the Commission as to which Committee, the CCMMP or CCFO, should elaborate standards for this type of fat spread (see para. 46).

83. The Committee decided not to add spices and vegetable seasonings to the Permitted ingredient section. It was agreed that butter with such added ingredients were Composite Products, which it was noted were provided for in the Code of Principles.

84. The Committee amended the wording concerning lactic acid bacteria in the Permitted ingredients sections as follows:

starter cultures of harmless lactic acid producing bacteria

85. The Committee considered the proposal of the Delegation of Botswana to allow the use of iodized salt and agreed to make reference to food grade salt (which may be iodized) in the Permitted ingredients section.

Milkfat Products (A-2)

86. The Committee agreed to make reference to starter cultures of harmless lactic acid producing bacteria in the Permitted ingredients section.

87. The Committee decided to move provisions concerning taste and odour, and texture from 3.3, Composition, to an Appendix, as these were quality factors but not

essential factors. The Committee noted that in the composition table of the standard in CX/MMP 94/5, figures for anhydrous milkfat and anhydrous butteroil were the same except that for maximum dissolved oxygen. The Committee decided to combine the columns for anhydrous milkfat and anhydrous butteroil in the table and to delete the row for dissolved oxygen as there had not been a method of analysis established. The Delegation of France, however, expressed its wish to have distinction between anhydrous milkfat and anhydrous butteroil maintained since the methods of manufacture and the quality of these commodities were different in France. The amended table is as follows:

3.3 Composition

	Anhydrous milkfat/ Anhydrous butteroil	Butteroil	Ghee
Minimum milkfat (% m/m)	99.8	99.6	99.6
Maximum water (% m/m)	0.1	0.3	0.3

In Appendix

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

88. Concerning the following three standards, the issue of protein standardization was discussed in para. 72. The Committee agreed on the following composition, pending further examination of the raw materials and minimum protein by delegations. The Committee also agreed that those standards affected by the protein standardization should not be advanced beyond Step 5 of the procedure in order to allow further comments by governments on this matter. The Delegation of Germany expressed a reservation on the application of protein standardization. The Delegation of Spain expressed its reservation on the inclusion of milk constituents in Raw materials.

Evaporated Milks (A-3)

3.1 Raw materials
Milk and cream
The following milk constituents allowed for adjustment purposes:
*- milk retentate**
*- milk permeate**
- lactose
- milk powders
- cream powders
- evaporated milks

* *as defined in the Appendix to this Standard*

3.2 Composition
Minimum content of milk protein in milk solids-not-fat 34% m/m

Sweetened Condensed Milks (A-4)

3.1 Raw materials
Milk and cream
The following milk constituents allowed for adjustment purposes:
*- milk retentate**
*- milk permeate**
- lactose (also for seeding purposes)
- milk powders
- cream powders
- evaporated milks
- sweetened condensed milks

** as defined in the Appendix to this Standard*

3.2 Composition
Minimum content of milk protein in milk solids-not-fat 34% m/m

Milk and Cream Powders (A-5/A-10)

3.1 Raw materials
Milk and cream
The following milk constituents allowed for adjustment purposes:
*- milk retentate**
*- milk permeate**
- lactose
- milk powders
- cream powders
- evaporated milks

** as defined in the Appendix to this Standard*

3.2 Composition
Minimum content of milk protein in milk solids-not-fat 34% m/m

In Appendices to Standards for Evaporated Milks, for Sweetened Condensed Milks, and for Milk and Cream Powder

Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk or skimmed milk.

Milk permeate is the product, mainly consisting of milk serum (water, lactose, salts and minerals) resulting from removing milk proteins and milkfat from milk, partly skimmed milk or skimmed milk by ultrafiltration

Cheese (A-6)

89. The Committee considered this provision based on the IDF proposal. This proposal covered all possible additions, including the addition of flavouring substances such as spices and similar ingredients. The Delegation of the United Kingdom did not agree with the IDF proposal to include these flavouring substances while many other delegations supported the IDF proposal. The Delegation of Spain expressed its concern on composite products. The Committee accepted the text proposed by IDF, with the understanding that starter cultures of harmless lactic acid producing bacteria and cultures of other harmless microorganisms should be combined.

Whey Cheese (A-7)

90. The Committee agreed to use a parallel text to that for cheese standard, excluding the Permitted ingredient section, for this product.

Whey Powders (A-15)

91. The Committee agreed to move Section 3.4, Quality factors to an Appendix and to amend the composition table as follows:

3.3 Composition

	whey powder	acid whey powder
Minimum lactose (anhydrous)* (%)	61.0	61.0
Minimum protein (Total N x 6.38) (%)	11	10
Maximum fat (%)	2	2
Maximum "free" moisture (%)	5.0	4.5
Maximum ash (%)	9.5	15.0
pH (in 10% solution)	> 5.1	< = 5.1

(amendments in bold)

Edible Casein Products (A-18)

92. The Committee based its discussion on the table contained in CX/MMP 94/6-Add. 3 p.15. The Committee agreed to add starter cultures and rennet or other safe and suitable coagulating enzymes in the Permitted ingredients section. As regards composition, the Committee agreed to include "minimum content of casein in protein: 95 % m/m". The Committee also decided to move flavour and odour, and physical appearance to an Appendix. The ash content for rennet casein was amended as in the following table to correctly reflect the actual situation.

	Rennet casein	Acid casein	Caseinates
Minimum protein in dry matter (%m/m) (Protein = Nitrogen x 6.38)	84	90	88
Minimum content of casein in protein (% m/m)	95	95	95
Maximum moisture (% m/m)	12	12	8
Maximum milkfat (% m/m)	2.0	2.0	2
Maximum sediment (scorched particles) (mg/25 g)	15	22.5	22.5 (spray dried) 81.5 (roller dried)
Ash (including P_2O_5) (% m/m)	7.5 (min)	2.5 (max)	-
Maximum lactose (% m/m)	1.0	1.0	1.0
Maximum free acid (ml 0.1 N NaOH/g)	-	0.27	-
Maximum pH value	-	-	7.5

In Appendix

Flavour and odour	Not more than slight foreign flavours and odours. The product must be free from offensive flavours and odours.
Physical appearance	White to pale cream; free from lumps which do not break up under slight pressure.

- Food Additives
- Hygiene

- Contaminants

93. The Committee had already decided to use standard statements (see paras. 38, 40 and 41) for the above provisions in all standards. The Committee considered the maximum levels of heavy metals in the four standards and agreed the following maximum levels:

Butter (A-1)

Lead	0.05 mg/kg
(Moved to Appendix)	
Iron	2.0 mg/kg
Copper	0.05 mg/kg

Milkfat Products (A-2)

(Moved to Appendix)	
Copper	0.05 mg/kg
Iron	0.2 mg/kg

Whey Powders (A-15)

Copper	5 mg/kg
Lead	1 mg/kg
Iron -in spray dried powder	20 mg/kg
-in roller dried powder	50 mg/kg

Edible Casein Products (A-18)

Copper	5 mg/kg
Lead	1 mg/kg
Iron	20 mg/kg (50 mg/kg for roller dried caseinate)

94. The Committee noted that the maximum level for iron in milkfat products was much lower than that for butter in order to prevent oxidation of fat in milkfat products. The Delegation of Poland informed the Committee that Poland would be developing maximum limits for cadmium, mercury and arsenic.

- Labelling

95. In addition to the use of standard text (see para. 43), the Committee had agreed that the subsection concerning labelling of species of animals should be common throughout "A" standards for milk products which might also be made from milk other than cow's milk.

96. The Committee considered whether or not to make reference to Decision 5[18] in Proposed Draft Revised Standards for Butter, for Evaporated Milks, and for Milk and Cream Powders and decided not to do so. The Delegation of Brazil expressed a reservation, stating that the name of the food should indicate that the product was reconstituted or recombined if it was the case and therefore reference should be made to Decision 5. The Delegation of Spain stated that as the Code of Principles stipulated that the term "milk" or "milk product" might be used in association with a word or words to describe the modification in composition by addition or extraction of milk constituents[19], there was a need to find a way to identify this in the label, especially evaporated milks, sweetened condensed milks and milk and cream powders, the protein content of which had been standardized. The Delegation of Germany expressed reservation concerning the lack of reference to Decision 5 in the new Proposed Draft Standard for Milk and Cream Powders.

[18] *Codex Alimentarius* Volume XVI, p. 12; the text of the Decision 5 is as follows: "The Committee decided that standards adopted under the Code should apply to products so defined, whether made from milk, reconstituted milk or recombined milk or by reconstitution or recombining milk constituents unless the provisions of the standards provide otherwise. 'Reconstituted (product)' is the milk product resulting from the addition of water to the dried or condensed form of (product) in the amount necessary to re-establish the specified water solids ratio. 'Recombined (product)' is the milk product resulting from the combining of milkfat and milk-solids-non-fat in one or more of their various forms with or without water. This combination must be made so as to re-establish the product's specified fat to solids-non-fat ratio and solids to water ratio."

[19] Codex Alimentarius Volume XVI, p. 4; the following is the text of Article 1.3 of the Code of Principles concerning Milk and Milk Products (see also footnote 15): "The term 'milk' may also be used in association with a word or words to designate the type, grade, origin and/or intended use of such milk or to describe the physical treatment or the modification in composition to which it has been subjected, provided that the modification is restricted to an addition and/or withdrawal of natural milk constituents."

97. The Committee also considered other points of labelling, standard by standard. Unless otherwise stated, the Committee accepted the texts in CX/MMP 94/5 and 94/6.

Butter (A-1)

98. Some delegations suggested the inclusion of fat content declaration as in the Proposed Draft Standard for Fat Spreads. However, the Committee decided otherwise as the Committee had already decided to follow the General Standard on Food Labelling.

Evaporated Milks (A-3)

99. As the Committee had agreed to include evaporated semi-skimmed milk in this Standard, it also agreed to add the following statement in 7.1 Name of the food.

> *Evaporated partly skimmed milk may be designated Evaporated semi-skimmed milk if the milkfat content is 4-4.5 % and minimum milk solids is 24% m/m.*

100. The Committee further agreed to retain 7.2, Declaration of fat content.

Sweetened Condensed Milks (A-4)

101. As the Committee had agreed to include sweetened condensed semi-skimmed milk in this Standard, it also agreed to add the following statement in 7.1, Name of the food:

> *Sweetened condensed partly skimmed milk may be designated Sweetened condensed semi-skimmed milk if the milkfat content is 4-4.5% and the minimum milk solids is 28% m/m.*

102. The Committee further agreed to retain 7.2, Declaration of fat content, and to delete 7.3, Ingredients declaration, as the word "sugars" had been replaced by "sucrose" (see para. 74).

103. The Delegation of Australia, supported by the Delegation of Egypt, proposed that a statement be added indicating that the product was unsuitable for infants. The Committee, however, decided not to include this statement.

Milk and Cream Powders (A-5/A-10)

104. The Committee noted that 7.1, Name of the food, should include "Cream powder". The Committee agreed to amend the wording in 7.1 concerning semi-skimmed milk powder as follows:

> *Partly skimmed milk powder may be designated Semi-skimmed milk powder provided that the content of milk fat does not exceed 16 % m/m and is not less than 14 %. (amendments in bold face)*

105. The Committee further agreed to retain 7.2 Declaration of fat content.

Cheese (A-6)/Whey Cheese (A-7)

106. The Delegation of Germany expressed its wish to have a country of origin subprovision in the labelling provision. The Committee, noting that the provisions of these standards were not the same as the Codex standard text, decided to send these to the CCFL for endorsement. It was pointed out that the table in the Standard for Cheese (A-6) was too complicated and the Committee decided to request IDF to simplify the table for consideration at the next session.

Whey Powders (A-15)

107. As the Committee had decided to change the term "sweet whey" to "whey" (see para. 65), it also deleted the term "sweet" from Section 7.1.

Edible Casein Products (A-18)

108. The Committee agreed to amend a part of 7.1 concerning edible rennet casein as follows:

> *Edible rennet casein, qualified by the drying process used* (phrase concerning grade deleted).

- Annexes

109. The Committee considered only the Annexes of the Draft Standards for Butter, for Milkfat Products, for Whey Powders, and for Edible Casein Products.

Butter (A-1)

110. The Committee decided to delete the colour curcumin from the list of additives taking into consideration the low ADI. The Committee considered the deletion of neutralizing agents but agreed to retain them as these were technically justified for manufacturing butter. The Delegation of France requested the inclusion of antioxidants to be used for industrial butter. The Committee decided not to include them for the time being, however, and asked IDF to study this matter for consideration at the next session. The Delegation of Switzerland expressed a reservation on the Annex, as it considered that butter should not contain any additives. Some other delegations expressed their views that only ß-carotene, annatto and lactic acid should be allowed as additives.

Milkfat Products (A-2) / Whey Powders (A-15)

111. The Committee accepted the Annexes to the above standards as contained in CX/MMP 94/5 and 94/6.

Edible Casein Products (A-18)

112. The Committee agreed to the following amendments:

- to delete rennet and other coagulating enzymes, as the Committee had already decided to include these in the Permitted ingredients section in the main text (see para. 92);
- to move lactic fermented whey to the main text; and
- to add the following salts (caseinates only):
  ammonium and magnesium citrate
  ammonium, calcium, magnesium, potassium and sodium phosphate
  ammonium, magnesium and potassium carbonate.

- **Appendices**

113. The Committee accepted the Appendix to the standard for butter dealing with methods of analysis.

Status of the Proposed Draft Revised Standards and Draft Standards

114. The Committee decided:

- to advance to Step 8 of the Codex Procedure:

  Draft Standard for Whey Powders (A-15)
  Draft Standard for Edible Casein Products (A-18)

- to return to Step 6:

Draft Standard for Cheeses in Brine (A-17)
Draft Standard for Unripened Cheeses (A-19)

- to advance to Step 5:

  Proposed Draft Revised Standard for Butter (A-1)
  Proposed Draft Revised Standard for Milkfat Products (A-2)
  Proposed Draft Revised Standard for Evaporated Milks (A-3)
  Proposed Draft Revised Standard for Sweetened Condensed Milks (A-4)
  Proposed Draft Revised Standard for Milk and Cream Powders (A-5/A-10)
  Proposed Draft Revised Standard for Cheese (A-6)
  Proposed Draft Revised Standard for Whey Cheese (A-7)

- to return to Step 3:

  Proposed Draft Revised Standard for Processed Cheese (A-8)
  Proposed Draft Revised Standard for Cream (A-9)
  Proposed Draft Revised Standard for Yoghurt (A-11)
  Proposed Draft Revised Individual or Group Standards for Cheese (C-1 - C-35)

CONSIDERATION OF THE PROPOSED DRAFT STANDARD FOR FAT SPREADS, BEING ELABORATED BY CCFO (Agenda item 7)[20]

[20] ALINORM 95/17, paras. 80-117 and Appendix IX

115. The Committee noted that the Commission at its 19th (1991) Session had agreed that the Codex Committee on Fats and Oils should develop a standard for all fat spreads, in consultation with the Steering Committee of the former "Milk Committee", IDF and IFMA. It also noted that in considering the Proposed Draft Standard before it, the CCFO had taken account of the Guidelines for Fat Spreads agreed to by IDF and IFMA. The Committee was informed by the Observer from IDF that in preparing the joint submission to the CCFO, IDF and IFMA had had the objective to establish a harmonized structure for the following three types of products:

- based exclusively on milk fats
- based on other fats (margarine type)
- blended spreads incorporating milkfat and non-milk fat.

116. The objective was also to identify three standardized levels of fat content uniformly within each of the three types:

- traditional 80% fat products
- ¾ fat products
- ½ fat products.

117. The Proposed Draft Standard for Fat Spreads that was produced by the 14th Session of the CCFO (1993) did not, in the view of the Representatives of IDF and IFMA deal adequately with blended spreads incorporating milkfat and non-milk fat. Many delegations supported the comments made by IDF and IFMA, suggesting that there should be three not two product categories in the Proposed Draft Standard. Other delegations felt that work on blended spreads was outside the Terms of Reference of the CCMMP, but it was noted that the Commission had requested the CCFO to develop this standard in cooperation with the CCMMP.

118. The Committee considered the issues involved and requested the CCFO to reconsider the Draft Standard, taking into account the comments of IDF and IFMA and the Report of this Committee.

CONSIDERATION OF THE PROPOSED DRAFT CODE OF HYGIENIC PRACTICE FOR UNCURED/UNRIPENED CHEESE AND RIPENED SOFT CHEESE, BEING ELABORATED BY CCFH (Agenda item 8)[21]

[21] ALINORM 95/13, paras. 53-73 (specifically paras 59, 63 and 72) and Appendix V

119. The Committee was informed that the CCFH had referred three specific issues to this Committee. Firstly, in considering hygienic requirements in milk production and holding areas, the CCFH had proposed to develop in the body of the Code the sections dealing with the basic hygienic requirements for all milk production for manufacturing purposes, which had been in the Annex to the Code. In view of this proposal, the CCFH had requested this Committee to consider the issues involved as the proposal would probably need to be incorporated into other Codex codes of hygienic practice for milk and milk products. The second request was for the CCMMP to consider developing a generic model for the application of the HACCP system for uncured/unripened cheese and ripened soft cheese, to replace the former model which had been found to be no longer applicable. The third request was for the CCMMP to review the technical aspects of the Code.

120. The Chairman expressed the view that this Committee could not adequately accomplish the work referred to it by the CCFH during this Session and proposed that IDF, as the technical advisor to the Committee, be requested to examine the request of the CCFH and provide a report for consideration by the CCMMP at its next session. The Committee agreed to this proposal.

121. The Observer from the EC drew the attention of the Committee to the fact that during the 27th CCFH Session three Member states had been requested to revise the Proposed Draft at Step 3. The Observer expressed a concern on the problems which might have arisen if a second working group had been established to deal with the same question.

OTHER BUSINESS AND FUTURE WORK (Agenda item 10)

122. The Committee agreed to request the approval of the Commission to initiate the following new work:

(i) Development of standards for (a) fermented milk products with heat treatment after fermentation, and (b) for fermented milk products without heat treatment;

(ii) Review of the Code of Principles concerning Milk and Milk Products;

(iii) Heat treatment definitions; and

(iv) Nutritional and quality descriptors used for milk products.

123. The Committee also agreed to continue the following work:

(i) Consideration of revised standards and new standards at Steps 6,5 and 3

This work would need specific consideration or clarification in the following areas:

- Further revision of the Proposed Draft Revised Standards for Processed Cheese and for Cream (and possibly for Yoghurt Products);
- Protein standardization of certain milk products;
- Consideration of the use of antioxidants in industrial butter;
- Listing of food additives for cheese standards;
- Simplifying the table in Section 7.1, Name of the food, of the Proposed Draft Revised Standard for Cheese; and
- Consideration of cheese coatings and whether these should be accommodated in standards;

(ii) Report in response to the request by the CCFH on the Proposed Draft Code of Hygienic Practice for Uncured/Unripened Cheese and Ripened Soft Cheese; and

(iii) Work by the Tripartite Group on Methods of Analysis and Sampling.

DATE AND PLACE OF THE NEXT SESSION (Agenda 11)

124. The Committee noted that its 2nd Session was tentatively scheduled to be held in Rome from 27 - 31 May 1996. The final dates would be decided between the Host Government and the Codex Secretariat.

Note: This Session of the Committee did not have enough time to examine Appendices II-X.
At the time of the adoption of the report, one delegation requested to improve the efficiency of the distribution of working documents.

Annex I

SUMMARY STATUS OF WORK

Subject	Step	For Action by	Document
Draft Standards for: - Whey Powders - Edible Casein Products	8	21st CAC	 Appendix II Appendix III
Draft Standards for: - Cheeses in Brine - Unripened Cheeses	6	Governments	para. 114
Proposed Draft Revised Standards for: - Butter - Milkfat Products - Evaporated Milks - Sweetened Condensed Milks - Milk and Cream Powders - Cheese - Whey Cheese	5	21st CAC	 Appendix IV Appendix V Appendix VI Appendix VII AppendixVIII Appendix IX Appendix X
Proposed Draft Revised Standards for: - Processed Cheese - Cream - Yoghurt**	3	IDF Governments	para. 114 para. 52 para. 52 paras. 53-54
Proposed draft standard for: - fermented milk products with heat treatment after fermentation - fermented milk products without heat treatment	1	42nd Executive Committee IDF	paras. 53-54
Review of Code of Principles concerning Milk and Milk Products	1	42nd Executive Committee IDF	paras. 24, 31
Heat treatment definitions	1	42nd Executive Committee IDF	paras. 19-20
Nutritional and quality descriptors	1	42nd Executive Committee IDF	paras. 21-22
Code of Hygienic Practice for Uncured/ Unripened Cheese and Ripened Soft Cheese	-	IDF	para. 120
Methods of analysis and sampling	-	IDF/ISO/AOAC Tripartite Group on Methods of Analysis and Sampling	paras. 27-29
Nomenclature of milk protein products for labelling purposes	-	24th CCFL	paras. 15-16
Whey protein cheeses	-	Secretariat IDF	para. 23

** When the elaboration of the standards for fermented milks is approved by the Commission, yoghurt products will be incorporated in these standards.

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DRAFT STANDARD FOR WHEY POWDERS (A-15)
(advanced to Step 8 of the Codex Procedure)

The Appendix to this Standard contains quality and compositional provisions which have been agreed internationally to facilitate trade and which are strongly recommended to traders to form, where appropriate, the basis of sales and purchase contracts. This Appendix does not however form part of the standard and thus acceptance of the standard by Governments does not imply acceptance of the Appendix.

1. SCOPE

This Standard applies to food grade Whey Powder and Acid Whey Powder. The Standard does not apply to powders prepared from neutralized or demineralized whey.

2. DESCRIPTION

Whey powders are prepared by spray or roller drying whey or acid whey from which the major portion of milkfat has been removed.

Whey is the fluid separated from the curd after the coagulation of milk, cream, skimmed milk or butter milk in the manufacture of cheese, casein or similar products, principally with rennet type enzymes.

Acid whey is obtained after coagulation of milk, cream, skimmed milk or butter milk, principally with acids of the type used for the manufacture of edible acid casein or fresh cheese.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Materials

Edible quality whey or acid whey derived from milk.

3.2 Permitted Ingredients

Seed lactose as a processing aid in the manufacture of pre-crystallized (non-hygroscopic) whey powder.

3.3 Composition

	Whey powder	Acid whey powder
Minimum lactose (anhydrous) *(%)	61.0	61.0
Minimum protein (Total N x 6.3) (%)	11	10
Maximum fat (%)	2	2
Maximum "free" moisture (%)	5.0	4.5
Maximum ash (%)	9.5	15.0
pH (in 10% solution)	> 5.1	<=5.1

* Notes (a) Although the powders may contain both anhydrous lactose and lactose monohydrate, the lactose content is expressed as anhydrous lactose.

(b) 100 parts of lactose monohydrate contain 95 parts of anhydrous lactose.

4. FOOD ADDITIVES

Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified.

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.

In particular, the following maximum limits apply:

Metal	Maximum Level
Copper	5 mg/kg
Lead	1 mg/kg
Iron - in spray dried powder	20 mg/kg
- in roller dried powder	50 mg/kg

5.2 Pesticide Residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues.

6. HYGIENE

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

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

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

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

7. LABELLING

Prepackaged products covered by this Standard should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-195).

7.1 Name of the Food

The name of the food shall be:

Food Grade Whey Powder Food Grade Acid Whey Powder	According to composition specified in 3.3

7.1.1 The name shall be accompanied by an indication of the drying process, e.g.:

Roller Dried
Spray Dried.

7.1.2 Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

7.2 Labelling of Non-Retail Containers

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

8. METHODS OF SAMPLING AND ANALYSIS

8.1 Sampling

According to IDF 113A:1990/ISO 5538:1987 or IDF 50B:1985/ISO 707:1985/AOAC 968.12.

8.2 Determination of Lactose

According to IDF 79B:1991/ISO DIS 5765.

8.3 Determination of Protein

According to IDF 92:1979 (confirmed 1986)/ISO 5549:1978.

8.4 Determination of Fat

According to IDF 9C:1987/ISO 1736:1985/AOAC 989.05.

8.5 Determination of "Free" Moisture

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

8.6 Determination of Ash

According to IDF 90:1979 (confirmed 1986)/ISO 5545:1978.

Annex

FOOD ADDITIVES

1. Additives carried over as a result of their permitted use in the manufacture of cheese, edible casein and similar products.

2. Edible quality anti-foaming agents as processing aids.

3. Food grade acid as a processing aid to prevent adherence to rollers in the manufacture of roller dried powders, in quantity in accordance with good manufacturing practice.

4. Edible quality free flow agents.

Appendix

OTHER QUALITY FACTORS

Physical appearance

Uniform colour corresponding to that of the whey from which the powder is derived. Free from lumps that do not break up under moderate pressure.

Flavour and odour

Free from off flavours and odours.

DRAFT STANDARD FOR EDIBLE CASEIN PRODUCTS (A-18)
(advanced to Step 8 of the Codex Procedure)

The Appendix to this Standard contains quality and compositional provisions which have been agreed internationally to facilitate trade and which are strongly recommended to traders to form, where appropriate, the basis of sales and purchase contracts. This Appendix does not however form part of the standard and thus acceptance of the standard by Governments does not imply acceptance of the Appendix.

1. SCOPE

This Standard applies to products for direct consumption or further processing in conformity with the definition of edible acid and rennet casein and edible caseinate in Section 2 of this Standard.

2. DESCRIPTION

Edible acid casein is the product obtained by separating, washing and drying the acid-precipitated coagulum of skimmed milk.

Edible caseinate is the dry product obtained by reaction of edible [acid] casein or fresh edible [acid] casein curd with food grade neutralizing agents and which has been subjected to an appropriate heat treatment.

Edible rennet casein is the product obtained after washing and drying the coagulum remaining after separating the whey from skimmed milk which has been coagulated by rennet or by other coagulating enzymes.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Materials

Milk

3.2 Permitted Ingredients

Starter cultures of harmless lactic acid producing bacteria
Rennet or other safe and suitable coagulating enzymes
Lactic fermented whey

3.3 Composition

	Rennet casein	Acid casein	Caseinates
Minimum protein in dry matter (%m/m) (Protein = Nitrogen x 6. 3)	84	90	88
Minimum content of casein in protein (% m/m)	95	95	95
Maximum moisture (% m/m)	12	12	8
Maximum milkfat (% m/m)2.02.02	2.0	2.0	2
Maximum sediment (scorched panicles)(mg/25 g)	15	22.5	22.5(spray dried) 81.5 (roller dried)
Ash (including P_2O_5) (% m/m)	7.5 (min)	2.5 (max)	-
Maximum lactose (% m/m)	1.0	1.0	1.0
Maximum free acid (ml 0.l N NaOH/g)	-	0.27	-
Maximum pH value	-	-	7.5

4. FOOD ADDITIVES

Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified.

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.

In particular the following limits apply:

Metal	Maximum Level
Copper	5 mg/kg
Lead	1 mg/kg
Iron	20 mg/kg (50 mg/kg for roller dried caseinates)

5.2 Pesticide Residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues.

6. HYGIENE

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

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

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

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

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

7. LABELLING

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

7.1 Name of the Food

The name of the food shall be:

Edible acid casein Edible caseinate, qualified by the name of the cation and the drying process used (spray or roller dried) Edible rennet casein, qualified by the drying process used (spray or roller dried)	According to the description in 2 and composition specified in 3.

7.1.1 Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

7.2 Labelling of Non-Retail Containers

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

8. METHODS OF SAMPLING AND ANALYSIS

8.1 Sampling

According to IDF 50B:1985/ISO 707:1985/AOAC 968.12.

8.2 Determination of Protein

According to IDF 92:1979 (confirmed 1986)/ISO 5549:1978.

8.3 Determination of Moisture

According to IDF 78C:1990/ISO CD 5550.

8.4 Determination of Milkfat

According to IDF 127A:1988/ISO 5543:1986.

8.5 Determination of Scorched Particles

According to IDF 107:1982/ISO 5739:1983.

8.6 Determination of Ash

According to IDF 90:1979 (confirmed 1986)/ISO 5545:1978.

8.7 Determination of Lactose

According to IDF 106:1982/ISO 5548:1980.

8.8 Determination of Copper

According to IDF 76A:1980/ISO 573:1980/AOAC 960.40.

8.9 Determination of Lead

According to IDF 133A:(1992)/ISO DIS 6733.

8.10 Determination of Iron

According to IDF 103A:1986/ISO 6732:1985.

Annex

FOOD ADDITIVES

1 Edible acid casein (for use for coagulation only)

Lactic acid Citric acid Acetic acid Hydrochloric acid Sulphuric acid Phosphoric acid	limited by GMP

2 Caseinates

Optional neutralizing agent	**Maximum Level**
Sodium, potassium, calcium, magnesium and ammonium hydroxide	limited by GMP

Optional buffering agent	**Maximum Level**
Sodium carbonate, sodium bicarbonate, sodium, calcium and potassium salts of citric, lactic and acetic acid Ammonium and magnesium citrate Ammonium, calcium, magnesium, potassium and sodium phosphate Ammonium, magnesium and potassium carbonate	limited by GMP

Appendix

OTHER QUALITY FACTORS

Flavour and odour

Not more than slight foreign flavours and odours.
The product must be free from offensive flavours and odours

Physical appearance

White to pale cream; free from lumps which do not break up under slight pressure.

PROPOSED DRAFT REVISED STANDARD FOR BUTTER (A-1)
(advanced to Step 5 of the Codex Procedure)

The Appendix to this Standard contains quality and compositional provisions which have been agreed internationally to facilitate trade and which are strongly recommended to traders to form, where appropriate, the basis of sales and purchase contracts. This Appendix does not however form part of the standard and thus acceptance of the standard by Governments does not imply acceptance of the Appendix.

1. SCOPE

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

2. DESCRIPTION

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

Whey butter is a fatty product derived wholly or partially from whey, in the form of an emulsion of the type water-in-oil, and containing no other fat than milk fat.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Materials

Milk

3.2 Permitted Ingredients

Sodium chloride and food grade salt
Starter cultures of harmless lactic acid producing bacteria

3.3 Composition

Minimum milkfat content	80% m/m
Maximum milk solids-not-fat content	2% m/m
Maximum water content	16% m/m

4. FOOD ADDITIVES

Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified.

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.

In particular, the following limit applies:

Metal	Maximum Level
Lead	0.05 mg/kg

5.2 Pesticide Residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues.

6. HYGIENE

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

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

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

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

7. LABELLING

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

7.1 Name of the Food

The name of the food shall be "Butter" or "Whey butter" as appropriate.

7.1.1 Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

7.1.2 Butter and Whey Butter may be labelled to indicate whether they are salted or unsalted according to national legislation[1].

[1] Governments when accepting this Standard, are requested to indicate the provisions in force in their country.

7.2 Labelling of Non-Retail Containers

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

8. METHODS OF SAMPLING AND ANALYSIS

8.1 Sampling

According to IDF 50B:1985/ISO 707:.1985/AOAC 968.12.

8.2 Determination of Fat, Solids-not-fat and Water Content

According to IDF 80:1977/ISO 3727:1977/AOAC 920.116.

Annex

FOOD ADDITIVES

1.	Food Colours	Maximum Level
	Annatto	20 mg/kg (calculated as bixin)
	ß-Carotene	25 mg/kg

2.	Neutralizing salts	Use	Maximum Level
	Sodium orthophosphate Sodium carbonate Sodium bicarbonate Sodium hydroxide Calcium hydroxide	The addition of these salts is restricted for pH adjustment	2000 mg/kg singly or in combination expressed as anhydrous substances

Appendix

1. OTHER CONTAMINANTS

Heavy Metals

Metal	Maximum Level
Iron	2.0 mg/kg
Copper	0.05 mg/kg

2. OTHER METHODS OF ANALYSIS

2.1 Determination of Acid Value

According to IDF 6B:1989/ISO 1740:1975/AOAC 967.17.

2.2 Determination of Refractive Index

According to IDF 7A:1969 (confirmed 1983)/ISO 1740-.1975/AOAC 969.18.

2.3 Determination of Salt Content

According to IDF 12B:1988/ISO 1738:1980/AOAC 960.29.

PROPOSED DRAFT REVISED STANDARD FOR MILKFAT PRODUCTS (A-2)
(advanced to Step 5 of the Codex Procedure)

The Appendix to this Standard contains quality and compositional provisions which have been agreed internationally to facilitate trade and which are strongly recommended to traders to form, where appropriate, the basis of sales and purchase contracts. This Appendix does not however form part of the standard and thus acceptance of the standard by Governments does not imply acceptance of the Appendix.

1. SCOPE

This Standard applies to Anhydrous Milkfat, Anhydrous Butteroil, Butteroil and Ghee, which are intended for further processing or culinary use, in conformity with the definitions in Section 2 of this Standard.

2. DESCRIPTION

Anhydrous Milkfat, Anhydrous Butteroil, Butteroil, and Ghee are fatty products derived exclusively from milk by means of processes which result in almost total removal of water and nonfat solids.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Materials

Milk

3.2 Permitted Ingredients

Starter cultures of harmless lactic acid producing bacteria

3.3 Composition

	Anhydrous milkfat/ Anhydrous butteroil	Butteroil	Ghee
Minimum milkfat (% m/m)	99.8	99.6	99.6
Maximum water (% m/m)	0.1	0.3	0.3

4. FOOD ADDITIVES

Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified.

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.

5.2 Pesticide Residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues.

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended

International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

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

6.3 When tested by appropriate methods of sampling and examination, the product:
(a) shall be free from microorganisms in amounts which may represent a hazard to health;
(b) shall be free from parasites which may represent a hazard to health; and
(c) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

7. LABELLING

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

7.1 Name of the Food

The name of the food shall be:

Anhydrous Milkfat Anhydrous Butteroil Butteroil Ghee	According to composition specified in 3 and the use of antioxidants (see Annex of this Standard).

7.1.1 Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

7.2 Labelling of Non-Retail Containers

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

8. METHODS OF SAMPLING AND ANALYSIS

8.1 Sampling

According to IDF 50B:1985/ISO 707:1985/AOAC 968.12.

8.2 Determination of Fat Content

According to IDF 24:1964/ISO CD 8852.

8.3 Determination of Water Content

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

8.4 Detection of Vegetable Fat

According to either IDF 32:1965/ISO 3595:1976/AOAC 955.34A, "Detection of vegetable fat by the phytosteryl acetate test" or IDF 54:1979/ISO 3594:1976/AOAC 970.50A, "Detection of vegetable fat by gas-liquid chromatography of sterols" (Reference Method).

Annex

FOOD ADDITIVES

1. **Inert gas** with which airtight containers are flushed before, during and after filling with product. Carbon dioxide is not acceptable for this purpose.

2. **Antioxidants**

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

Antioxidant	**Maximum Level**
Propyl gallate	100 mg/kg
Butylated hydroxytoluene (BHT)	75 mg/kg
Butylated hydroxyanisole (BHA)	175 mg/kg
Any combination of propyl gallate, BHA and BHT providing limits above are not exceeded	200 mg/kg
Natural and synthetic tocopherols	500 mg/kg
Ascorbyl palmitate Ascorbyl stearate	500 mg/kg individually or in combination
Dilauryl thiodipropionate	200 mg/kg

Antioxidant Synergist	**Maximum Level**
Citric acid	Limited by GMP
Sodium citrate	Limited by GMP
Isopropyl citrate mixture	100 mg/kg

Appendix

1. OTHER QUALITY FACTORS

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

2. OTHER CONTAMINANTS

Heavy Metals.

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

Metal	Maximum Level
Copper	0.05 mg/kg
Iron	0.2 mg/kg

3. OTHER METHODS OF ANALYSIS

3.2 Determination of Free Fatty Adds Content (expressed as oleic acid)

According to IDF 6B:1989/ISO 1740:1975/AOAC 969.17.

The free fatty acids content can be calculated by multiplying the acid value by 0.282.

3.3 Determination of Peroxide Value

According to IDF 74A:1991/ISO 3976:1977.

3.5 Determination of Copper Content

According to IDF 76A:1980/ISO 5738:1980/AOAC 960.40.

3.6 Determination of Iron Content

According to IDF 103A:1986/ISO 6732:1985.

PROPOSED DRAFT REVISED STANDARD FOR EVAPORATED MILKS (A-3)
(advanced to Step 5 of the Codex Procedure)

The Appendix to this Standard contains quality and compositional provisions which have been agreed internationally to facilitate trade and which are strongly recommended to traders to form, where appropriate, the basis of sales and purchase contracts. This Appendix does not however form part of the standard and thus acceptance of the standard by Governments does not imply acceptance of the Appendix.

1. SCOPE

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

2. DESCRIPTION

Evaporated Milks are milk products obtained by partial removal of water from milk. The fat and/or protein content may have been adjusted, only to comply with the compositional requirements in Section 3 of this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk used as raw material.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Materials

Milk and cream

The following milk constituents allowed for adjustment purposes:

- milk retentate *
- milk permeate *
- lactose
- milk powders
- cream powders
- evaporated milks

* as defined in the Appendix to this Standard

3.2 Composition

Evaporated milk

Minimum milkfat	7.5% m/m
Minimum milk solids	25.0% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

Evaporated skimmed milk

Maximum milkfat	1.0% m/m
Minimum milk solids	20.0% m/m
Minimum milk protein in milk solids-not-fat	34 % m/m

Evaporated partly skimmed milk

Milkfat	more than 1.0% and less than 7.5% m/m
Minimum milk solids-not-fat	17.5% m/m
Minimum milk solids	20.0% m/m
Minimum milk protein in milk solids-not-fat	34 % m/m

Evaporated high-fat milk

Minimum milkfat	15.0% m/m
Minimum milk solids-not-fat	11.5% m/m
Minimum milk protein in milk solids-not-fat	34 % m/m

4. FOOD ADDITIVES

Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified.

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.

5.2 Pesticide Residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues.

6. HYGIENE

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

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

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

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

7. LABELLING

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

7.1 Name of the Food

The name of the food shall be:

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

Evaporated partly skimmed milk may be designated Evaporated semi-skimmed milk if the milkfat content is 4-4.5 % and minimum milk solids is 24 % m/m.

7.1.1 Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

7.2 Declaration of Fat Content

The fat content expressed as a percentage by weight of the product shall be declared for all products.

7.3 Labelling of Non-Retail Containers

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

8. METHODS OF SAMPLING AND ANALYSIS

8.1 Sampling

According to IDF 50B:1985/ISO 707:1985/AOAC 968.12.

8.2 Determination of Fat Content

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

8.3 Determination of Total Solids Content

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

Annex

FOOD ADDITIVES

Stabilizer	Maximum Level
Sodium, potassium and calcium salts of: hydrochloric acid, citric acid, carbonic acid, orthophosphoric acid, polyphosphoric acid	2000 mg/kg singly or 3000 mg/kg in combination expressed as anhydrous substances
Carrageenan	150 mg/kg

Appendix

Definitions

* **Milk retentate** is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk or skimmed milk.

Milk permeate is the product, mainly consisting of milk serum (water, lactose, salts and minerals) resulting from removing milk proteins and milkfat from milk, partly skimmed milk or skimmed milk by ultrafiltration.

PROPOSED DRAFT REVISED STANDARD FOR SWEETENED CONDENSED MILKS (A-4)
(advanced to Step 5 of the Codex Procedure)

The Appendix to this Standard contains quality and compositional provisions which have been agreed internationally to facilitate trade and which are strongly recommended to traders to form, where appropriate, the basis of sales and purchase contracts. This Appendix does not however form part of the standard and thus acceptance of the standard by Governments does not imply acceptance of the Appendix.

1. SCOPE

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

2. DESCRIPTION

Sweetened condensed milks are milk products obtained by partial removal of water from milk, with the addition of sucrose. The fat and/or protein content may have been adjusted, only to comply with the compositional requirements in Section 3 of this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk used as raw material.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Materials

Milk and cream

The following milk constituents allowed for adjustment purposes:

- milk retentate *
- milk permeate *
- lactose (also for seeding purposes)
- milk powders
- cream powders
- evaporated milks
- sweetened condensed milks

* as defined in the Appendix to this Standard.

3.2 Permitted Ingredients

Sucrose

3.3 Composition

Sweetened condensed milk

Minimum milkfat	8.0% m/m
Minimum milk solids	28.0% m/m
Minimum milk protein in milk solids-not-fat	34 % m/m

Sweetened condensed skimmed milk

Maximum milkfat	1.0% m/m
Minimum milk solids	24.0% m/m
Minimum milk protein in milk solids-not-fat	34 % m/m

Sweetened condensed partly skimmed milk

Milkfat	more than 1.0% and less than 8.0% m/m
Minimum milk solids-not-fat	20.0% m/m
Minimum milk solids	24.0% m/m
Minimum milk protein in milk solids-not-fat	34 % m/m

Sweetened condensed high-fat milk

Minimum milk fat	16.0% m/m
Minimum milk solids not fat	14.0% m/m
Minimum milk protein in milk solids-not-fat	34 % m/m

4. FOOD ADDITIVES

Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified.

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.

5.2 Pesticide Residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues.

6. HYGIENE

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

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

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

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

7. LABELLING

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

7.1 Name of the Food

The name of the food shall be:

Sweetened condensed milk Sweetened condensed skimmed milk Sweetened condensed partly skimmed milk Sweetened condensed high-fat milk	according to composition specified in 3

Sweetened condensed partly skimmed milk may be designated Sweetened condensed semi-skimmed milk if the milkfat content is 4-4.5 % and the minimum milk solids is 28 % m/m.

7.1.1 Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

7.2 Declaration of Fat Content

The fat content expressed as a percentage by weight of the product shall be declared for all products.

7.3 Labelling of Non-Retail Containers

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

8. METHODS OF SAMPLING AND ANALYSIS

8.1 Sampling

According to IDF 50B:1985/ISO 707:1985/AOAC 968.12.

8.2 Determination of Fat Content

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

8.3 Determination of Total Solids Content

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

Annex

FOOD ADDITIVES

Stabilizer	**Maximum Level**
Sodium, potassium and calcium salts of: hydrochloric acid citric acid carbonic acid orthophosphoric acid	2000 mg/kg singly or 3000 mg/kg in combination expressed as anhydrous substances
Carrageenan	150 mg/kg

Appendix

1. COMPOSITION

Sucrose Content

The proportion of sucrose which may be added to milk 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 the sucrose may occur. The quantity added should be such that (100 x % sucrose)/(% sucrose plus % water) is between 60.5% and 64.5%.

2. OTHER METHODS OF ANALYSIS

Determination of Sucrose Content

According to IDF 35A:1992, ISO 2911:1976, AOAC 920.115.

Definitions

* **Milk retentate** is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk or skimmed milk.

  Milk permeate is the product, mainly consisting of milk serum (water, lactose, salts and minerals) resulting from removing milk proteins and milkfat from milk, partly skimmed milk or skimmed milk by ultrafiltration.

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

The Appendix to this Standard contains quality and compositional provisions which have been agreed internationally to facilitate trade and which are strongly recommended to traders to form, where appropriate, the basis of sales and purchase contracts. This Appendix does not however form part of the standard and thus acceptance of the standard by Governments does not imply acceptance of the Appendix.

1. SCOPE

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

2. DESCRIPTION

Milk powders and cream powders are milk products obtained by removal of water from milk. The fat and/or protein content may have been adjusted, only to comply with the compositional requirements in Section 3 of this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk used as raw material.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Materials

Milk and cream

The following milk constituents allowed for adjustment purposes:

- milk retentate *
- milk permeate *
- lactose
- milk powders
- cream powders
- evaporated milks

* as defined in the Appendix to this Standard.

3.2 Composition

Cream powder

Minimum milkfat	50% m/m
Maximum water	5% m/m
Minimum milk protein in milk solids-non-fat	34% m/m

High fat milk powder

Milkfat	minimum 42% and less than 50% m/m
Maximum water	5% m/m
Minimum milk protein in milk solids-non-fat	34% m/m

Whole milk powder

Milkfat	minimum 26% and less than 42% m/m
Maximum water	5% m/m
Minimum milk protein in milk solids-non-fat	34% m/m

Partly skimmed milk powder

Milkfat	more than 1.5% and less than 26% m/m
Maximum water	5% m/m
Minimum milk protein in milk solids-non-fat	34% m/m

Skimmed milk powder

Maximum milkfat	1.5% m/m
Maximum water	5% m/m
Minimum milk protein in milk solids-non-fat	34% m/m

4. FOOD ADDITIVES

Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified.

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.

5.2 Pesticide Residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues.

6. HYGIENE

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

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

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

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

7. LABELLING

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

7.1 Name of the Food

The name of the food shall be:

Cream powder High fat milk powder Whole milk powder Partly skimmed milk powder Skimmed milk powder	According to the composition in Section 3.2

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

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

7.1.1 Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

7.2. Declaration of Fat Content

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

7.3 Labelling of Non-Retail Containers

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

8. METHODS OF SAMPLING AND ANALYSIS

8.1 Sampling

According to IDF 50B:1985/ISO 707:1985/AOAC 968.12.

8.2 Determination of Fat Content

According to IDF 9C:1987/ISO 1736:1985/AOAC 989.05.

8.3 Protein Content

Protein content is 6.38 multiplied by total Kjeldahl nitrogen determined by IDF 20B:1993/ISO CD 8968/AOAC 991.20-23.

8.4 Determination of Water Content

According to IDF 26A:1993/ISO CD 5537.2.

Appendix

Definitions

* **Milk retentate** is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk or skimmed milk.

  Milk permeate is the product, mainly consisting of milk serum (water, lactose, salts and minerals) resulting from removing milk proteins and milk fat from milk, partly skimmed milk or skimmed milk by ultrafiltration.

PROPOSED DRAFT REVISED STANDARD FOR CHEESE (A-6)
(advanced to Step 5 of the Codex Procedure)

1. SCOPE

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

2. DESCRIPTION

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

(a) coagulating wholly or partly the following raw materials: milk, skimmed milk, partly skimmed milk, cream, whey cream, or buttermilk, or any combination of these materials, through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from such coagulation; and/or

(b) processing techniques involving coagulation of milk and/or materials obtained from milk which give an end-product which has similar physical, chemical and organoleptic characteristics as the product defined under (a).

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

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

2.1.3 **Uncured** or **unripened cheese** including **fresh cheese** is cheese which is ready for consumption shortly after manufacture.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Cheese which is designated with a name which is reserved in an international individual or group standard shall be in conformity with the specifications in the applicable standard.

3.1 Raw Materials

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

3.2 Permitted Ingredients

- Starter cultures of harmless lactic acid producing bacteria and cultures of other harmless microorganisms;
- Rennet or other safe and suitable coagulating agents;
- Sodium chloride;
- Calcium chloride;
- Flavouring substances not derived from milk, such as spices, may be added in such quantity that they can be considered only as flavouring substances,

provided that such substances are not intended to take the place of any milk constituent and provided that the cheese remains the major constituent.

4. FOOD ADDITIVES

4.1 Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified.

4.2 For cheese for which there is no international individual or group standard only those additives may be used which are technologically necessary and which are permitted in an international individual or group standard for a similar type of cheese according to the characteristics classified in 7.1.1 or, in the absence of a similar type of cheese, for the type of cheese nearest in character.

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.

5.2 Pesticide Residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues.

6. HYGIENE

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

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

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

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

7. LABELLING

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

7.1 Name of the Food

Only products conforming to this Standard may be designated cheese or fresh cheese as appropriate. Only products conforming to an international individual or group standard, or national legislation, may be designated with the specific designation.

7.1.1 In case an international individual or group standard is not applicable or the composition of the cheese is not specified in national legislation, the designation may be the appropriate designation in accordance with the classification of cheese in the following table as specified in national legislation.

Term I		Term II		Term III
If MFFB[1] is (%)	The 1st phrase in Designation shall be	If FDB[2] is (%)	The 2nd phrase in the designation shall be	Designation according to the principal curing characteristics
				1. cured or ripened a. mainly surface b. mainly interior
< 51	Extra hard	> 60	High fat	
49-56	Hard	45-60	Full fat	
54-63	Semi-hard	25-45	Medium fat	
61-69	Semi-soft	10-25	Low fat	2. Mould cured or ripened a. mainly surface b. mainly interior
> 67	Soft	<10	Skim	
				3. Uncured or unripened

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

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

[2] FDB equals percentage fat on the dry basis, i.e.,

$$\frac{\text{Fat content of the cheese}}{\text{Total weight of cheese - weight of moisture in the cheese}} \times 100$$

Example:

The description of a cheese with moisture on a fat-free basis of 57% and fat on a dry basis of 53% which is cured in a manner similar to that in which Roquefort is cured would be:

Semi-hard	Full fat	Interior mould cured cheese
(Term I)	(Term II)	(Term III)

7.1.2 Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission or where the origin of the milk is specified in international individual or group standards or national legislation.

7.2 Country of Origin

The country of origin (which means the country in which the cheese was manufactured, not the country in which the variety first originated) shall be declared taking into account Section 4.5 of the General Standard for the Labelling of Prepackaged Foods. In particular, a cheese with the name of a variety and not manufactured in the country from which the variety first originated shall be marked with the country of manufacture even when sold on the home market.

7.3 Declaration of Fat Content

For nutrition labelling, the fat content expressed as percentage by mass shall be declared. For characterizing the product, either the fat content expressed as a percentage by mass or as a percentage in dry matter* shall be indicated as specified in national legislation.

7.4 Ingredients Listing

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

7.5 Labelling of Non-Retail Containers

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

8. METHODS OF SAMPLING AND ANALYSIS

8.1 Sampling

According to IDF 50B:1985/ISO 707:1985/AOAC 968.12.

8.2 Determination of Fat Content

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

8.3 Determination of Dry Matter Content

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

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

PROPOSED DRAFT REVISED STANDARD FOR WHEY CHEESE
(advanced to Step 5 of the Codex Procedure)

1. SCOPE

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

2. DESCRIPTION

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Whey cheese which is designated with a name which is reserved in an international individual or group standard shall be in conformity with the specifications in the applicable standard.

3.1 Raw Materials

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

4. FOOD ADDITIVES

Only those food additives listed in the Annex (or, when adopted, the Codex General Standard for Food Additives) may be used within the limits specified.

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Committee on Food Additives and Contaminants.

5.2 Pesticide Residues

The products covered by this Standard shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues.

6. HYGIENE

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

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

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

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

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

7. LABELLING

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

7.1 Name of the Food

Only products complying with this Standard shall be designated Whey Cheese.

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

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

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

7.1.1 Where milk other than cows' milk is used for the manufacturing of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission or where the origin of the milk is specified in international or group standards or national legislation.

7.2 Declaration of Fat Content

For nutrition labelling, the fat content expressed as a percentage by mass shall be declared. For characterizing the product, either the fat content expressed as a percentage by mass or as a percentage in dry matter shall be indicated as specified in national legislation.

7.3 Country of Origin

The country of origin (which means the country in which the whey cheese was manufactured, not the country in which the variety first originated) shall be declared taking into account Section 4.5 of the General Standard for the Labelling of Prepackaged Foods. In particular, a whey cheese with the name of a variety and not manufactured in the country from which the variety first originated shall be marked with the country of manufacture even when sold on the home market.

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

7.4 Labelling of Non-Retail Containers

Information required in Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods and storage instructions if required shall either be given on the container or in accompanying documents. However, the name of the product, lot identification, the name and address of the manufacturer or packer shall appear on the container and, in the absence of such a container, on the product itself. Lot identification

and the name and address may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

8.1 Sampling

According to IDF 50B:1985/ISO 707:1985/AOAC 968.12.

8.2 Determination of Fat Content

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

8.3 Determination of Dry Matter

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

Annex

FOOD ADDITIVES

Sorbic acid and its sodium or potassium salts: maximum 1000 mg/kg calculated as sorbic acid.

REPORT OF THE TRIPARTITE IDF/ISO/AOAC INTERNATIONAL GROUP ON METHODS OF ANALYSIS AND SAMPLING

Methods submitted to the CCMMP

1 Representatives of IDF, ISO and AOAC International met in Rome on 26 November 1994 to discuss the methods of analysis required for the Code of Principles concerning Milk and Milk Products and associated Standards.

Present: Dr J TM Wouters (IDF) in the chair

Dr J-M Frémy (IDF)
Mr E Hopkin (IDF)
Mr G Johnsson (IDF)
Dr R Lodi (IDF)
Dr L J Maturin (IDF)
Ms M Lauwaars (AOAC Int)
Mr M van Schaik (ISO)
Mr R Zwart (ISO)
Dr Y Yamada (Codex)

IDF, ISO and AOAC International representatives have met 3 to 4 times yearly in the period 1990-1994 to review progress with the work on new and revised standard methods and to coordinate the three bodies' publication of them. Some of the methods not available on that occasion have been developed meantime and are included in the list in table attached.

2 The November 1994 meeting reviewed the report submitted to the twenty-second Session of the Milk Committee (1990) (Appendix XIV, 22nd Session) and the development of the methods submitted on that occasion.

The meeting also examined the list of methods required under the Code but not yet available. These are methods for which provision is made in the compositional standards but for which no appropriate methodology has been standardized on standards which are not complete in some way.

For those matters which remain unresolved, the present situation is as follows:

Anhydrous milkfat (A-2)

- Fat content (indirect method)	A method has been described by IDF (Standard24:1964) but it has not been the subject of an interlaboratory study. Furthermore the Schmid-Bondzyski-Ratzlaff procedure is as good as or better than IDF 24. It is recommended that IDF, ISO and AOAC International consider the application of this method to anhydrous milkfat and similar products.
- Dissolved oxygen content	It is proposed to eliminate the dissolved oxygen requirement. In any event it has not proved possible, and may not be worthwhile, to standardize a method.

Processed cheese preparations etc. (Standard A-8c)

- Dry matter content derived from cheese	Referred to joint group of experts (E601). The compositional standards for processed cheese, however, are proposed for review at a later stage. Further examination of a method should be deferred until it is known whether one is needed for the revised compositional standards.

Yoghurt and Sweetened yoghurt (Standard A-11a) and Flavoured yoghurt (A-11b)

- Sugars	When it is established that a method is needed, it is suggested that IDF, ISO and AOAC International be requested to consider a more modern technique (HPLC) than currently used for sucrose in sweetened condensed milk (polarimetry, Method B14).

Cottage cheese (Standard C-16)

- Fat content - Water content	For both components it remains to be determined which of the existing methods is applicable, if any. The compositional standard is proposed for revision later and the question can be asked again when the outcome of the revision is known.

3 In relation to the determination of vegetable protein in milk protein, work continues by a group of experts (E302), focusing on soya protein using an ELISA technique.

4 CCMMP is requested to adopt the new methods and revised methods in the list attached Part 1 and to consider those in Part 2.

5 Procedure for adoption of methods of analysis required by CCMMP

Document CX/MMP 94/4 on the alignment of CCMMP procedures with Codex procedures refers, in para 1(f), to the fact that the Codex Procedural Manual (8th edition p.133), specifically excludes CCMMP's methods from the terms of reference of the Codex Committee on Methods of Analysis and Sampling (CCMAS).

It is proposed to bring CCMMP standard methods under the CCMAS umbrella, from now on.

CCMMP is requested to consider this proposal and recommend accordingly to the Codex Alimentarius Commission.

6 The Tripartite Group expresses its willingness to support the CCMMP with respect to methods of sampling and analysis in the same way as it supported the Joint FAO/WHO Committee of Government Experts on Code of Principles concerning Milk and Milk Products.

Notes:

1. In the list below, at the time of publication the additions indicated were valid. All standards are subject to review five years after publication and may be revised.

2. A complete inventory of methods adopted by IDF, ISO and AOAC International has been published in the Bulletin of IDF No. 286/1993 (4th Ed.).

PART 1 - NEW AND REVISED METHODS ADOPTED BY THE 1ST SESSION OF THE CCMMP

COMMODITY	PROVISION	METHOD	PRINCIPLE
Cheese A-6	Citric acid	IDF 34C:1992, ISO CD 2963, AOAC 976.15	Enzymatic method
Processed cheese A-8	Citric acid	IDF 34C:1992, ISO CD 2963, AOAC 976.15	Enzymatic method
Sweetened condensed milk A-4	Sucrose	IDF 35A:1992, ISO 2911:1976, AOAC 920.115	Polarimetry
Anhydrous milkfat A-2	Peroxide value	IDF 74A:1991, ISO 3976:1977	Photometry, $FeCl_3/NH_4CNS$
Anhydrous milkfat A-2	Peroxide value	AOAC 965.33	Titrimetry
Milk and milk products	Sampling	IDF 113A:1990, ISO 5538:87	Inspection by attributes
Caseins and Caseinates A-12, 13	Water	IDF 78C:1990, ISO CD 5550	Gravimetry, drying at 102°C
Dried milk, dried ice mixes A-5 (milk powder)	Lactose	IDF 79B:1991, ISO DIS 5765	Enzymatic method
Processed cheese A-8	Lactose	IDF 79B:1991, ISO DIS 5765	Enzymatic method
Sweetened condensed milk A-4	Total solids	IDF 15B:1991, ISO 6784:1991	Gravimetry, drying at 102°C
Sweetened condensed milk A-4	Total solids	AOAC 920.115D	Gravimetry, vacuum oven
Milk	Freezing point	IDF 108B:1991, ISO 5764:1987, AOAC 961.07, 990.22	Thermistor cryoscope
Milk and milk Products	Sampling	IDF 136A:1992, ISO 8197:1988	Inspection by variables
Milk and milk Products, special cases	Fat	IDF 126:1988, ISO 8262/3:87	Weibull-Berntrop method
Caseins and caseinates A-12, 13	Fat	IDF 127A:1988, ISO 5543:1986	Schmidt-Bondzynski-Ratslaff method
Caseins and caseinates A-12, 13	Nitrate and nitrite	IDF 120:1984, ISO 8195:1987	Spectrometry with sulfanilamide and N-1 naphthylethylenediamine HCl

			after Cd reduction
Dried milk A-5	Nitrate and nitrite	IDF 95A:1984, ISO 6736:1982	Spectrometry with sulfanilamide and N-1 naphthylethylenediamine HCl after Cd reduction
Dried whey	Nitrate and nitrite	IDF 97A:1984, ISO 6740:1985	Spectrometry with sulfanilamide and N-1 naphthylethylenediamine HCl after Cd reduction
Whey cheese A-7	Nitrate and nitrite	IDF 96A:1987, ISO 6739:1988	Spectrometry with sulfanilamide and N-1 naphthylethylenediamine HCl after Cd reduction
Dried milk A-5 (milk powder)	Sodium and potassium	IDF 119A:1987, ISO 8070:1987, AOAC 990.23	Flame spectrometry
Processed cheese products A-8	Added phosphate	IDF 51B:1991	Calculation
Cheese and cheese rind A-6, C	Natamycin	IDF 140A:1992, ISO 9233:1991	Molecular absorption spectrometry and HPLC
Milk	Nitrogen	IDF 20B:1993, ISO CD 8968, AOAC 991.20-23	Titrimetry, Kjeldahl
Evaporated milk, canned A-3	Lead	IDF 133A: 1992, ISO DIS 6733	Spectrometry
Caseins and caseinates A-12,13	Lead	IDF 133A.1992, ISO DIS 6733	Spectrometry
Milk and milk Products	Organochlorine compounds	IDF 75C:1991, ISO CD 3890, AOAC 970.52	(Many methods)
Milk and milk Products	Organophosphorus pesticide residues	IDF (in draft), ISO CD 9275, AOAC 970.52	Chromatography
Milk and milk Products	Polychlorinated biphenyls	IDF 130A:1990, ISO CD 8260, AOAC 970.52	(Various methods)
Dried milk and milk A-5 (milk powder)	Aflatoxin M_1	IDF 111A:1990, ISO CD 7923, AOAC 974.17	TLC
Milk and cheese	Aflatoxin M_1	AOAC 980.21	TLC
Milk	Aflatoxin M_1 and M_2	AOAC 986.16	HPLC

Processed cheese products A-8	Citrate emulsifying agents	IDF 52A:1992, ISO DIS 12082	Calculation
Dried milk, milk, buttermilk and dried buttermilk, whey and dried whey A-5 (milk powder)	phosphatase activity	IDF 63:1971 (rev.) E-Doc 422, ISO 3356:1975	Photometry, Gibbs reagent on phenol liberated
Dried milk, milk, buttermilk and dried buttermilk, whey and dried whey A-5 (milk powder)	phosphatase activity	IDF 82A:1987 (rev.) E-Doc 422, ISO DIS 6090.2	Visual or spectrometric colour comparison of p-nitrophenol (screening)
Milk and milk-based drinks	Phosphatase activity	IDF 155:1992, ISO Dis 11816/ AOAC 991.24	Fluorometric
Dried skimmed milk A-5	Vitamin A	IDF 142:1990, ISO CD 12080	Colorimetry or HPLC
Heat-treated milk	Lactulose	IDF E-Doc 401, ISO CD 12868	HPLC and GLC
Yoghurt A-11(a)	Total solids	IDF E-Doc 436, ISO CD 13580	Gravimetry, drying at 102°C
Dried milk A-5	Water	IDF 26A:1993, ISO CD 5537.2	Gravimetry, drying at 102°C
Cream powder A-10	Water	IDF 26A:1993, ISO CD 5537.2	Gravimetry, drying at 102°C

PART 2 - NEW METHODS UNDER CONSIDERATION BY TRIPARTITE GROUP

COMMODITY	PROVISION	METHOD	PRINCIPLE
Heat-treated milk	Lactulose	IDF 147A:1994. ISO CD 11868	HPLC and GC
Yoghurt A-11(a)	Total solids	IDF 151:1991, ISO CD 13850	Gravimetry, drying at 102°C
Milk	Total phosphorus	IDF 42B:1990, ISO 9874:1992	Spectrometry, molybdenum blue
Milk and milk products	Organophosphorus pesticide residues	IDF 144:1990, ISO CD 9275.2	Chromatography
Yoghurt A-11(a)	Titratable acidity	IDF 150:1991, ISO DIS 11869	Potentiometry
Milk and milk products	Calcium	IDF 154:1992, ISO CD 10125	Flame atomic absorption spectrometry
Milk and milk-based drinks	Alkaline phosphatase	IDF 155:1992, ISO DIS 11816. AOAC 991.24	Fluorometry
Milk and milk products	Zinc	IDF 156:1992, ISO DIS 11813	Flame atomic absorption spectrometry
Milkfat and milkfat products A-2	Cholesterol	IDF 159:1992, ISO CD 12078	(not collaboratively studied)
Milkfat and milkfat products A-2	Cholesterol	AOAC 926.76A	GC
Evaporated milk, canned A-3	Tin	IDF 160:1992, ISO CD 9941	Spectrometry (not colloboratively studied)
Evaporated milk, canned A-3	Tin	AOAC 985.15	Spectrometry
Butteroil A-2	Antioxidants	IDF 165:1993, ISO CD 12079	LC
Dried milk and milk A-5 (milk powder)	Iodide	IDF 167:1994, ISO CD 14378	Reversed phase ion-pair HPLC
Evaporated milk, canned A-3	Tin	IDF 168:1994, ISO CD 14377	Flameless atomic absorption spectrometry
Milkfat products A-2	Water	IDF 23A:1988, ISO CD 5536	Karl Fischer method
Caseins and caseinates	Scorched particles and	IDF E-Doc 588 App.3 (1994), ISO CD 5739	Visual comparison with standard

A-12, 13	extraneous matter		disks after filtration
Milk powder and milk A-5 (milk powder)	Aflatoxin M_1	IDF E-Doc 592 App.1 (1994)	Immunoaffinity chromatography and HPLC