

C O D E X A L I M E N T A R I U S

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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STANDARD FOR COTTAGE CHEESE

CXS 273-1968

Formerly CODEX STAN C-16-1968. Adopted in 1968. Revised in 2007, 2010, 2018, 2021.

Amended in 2014, 2016, 2022.

2022 Amendment

The following amendment was made to the text of the standard following decisions taken at the forty-fifth session of the Codex Alimentarius Commission in December 2022.

Page	Location	Text in previous version	Text in amended version
5	Section 7.4 Labelling of non-retail containers	Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CXS 1-1985) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.	The labelling of non-retail containers should be in accordance with the <i>General Standard for the Labelling of Non-Retail Containers of Foods</i> (CXS 346-2021).

1. SCOPE

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

2. DESCRIPTION

Cottage Cheese is a soft, rindless¹, unripened cheese in conformity with the *General Standard for Cheese* (CXS 283-1978) and the *Group Standard for Unripened Cheese Including Fresh Cheese* (CXS 221-2001). The body has a near white colour and a granular texture consisting of discrete individual soft curd granules of relatively uniform size, from approximately 3–12 mm depending on whether small or large type of curd is desired, and possibly covered with a creamy mixture.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw materials

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

3.2 Permitted ingredients

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

3.3 Composition

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

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

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

4. FOOD ADDITIVES

Only those additives classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, preservatives and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.1 (Unripened cheese), and only certain acidity regulators, preservatives and stabilizers in Table 3 are acceptable for use in foods conforming to this Standard.

Additive functional class	Justified use	
	Cheese mass ^(b)	Surface/rind treatment
Colours:	–	–
Bleaching agents:	–	–
Acidity regulators:	X	–
Stabilizers:	X ^(a)	–
Thickeners:	–	–
Emulsifiers:	–	–
Antioxidants:	–	–
Preservatives:	X	–
Foaming agents:	–	–
Anti-caking agents:	–	–

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

^(b) Cheese mass includes creaming mixture.

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

– The use of additives belonging to the class is not technologically justified.

5. CONTAMINANTS

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

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

6. HYGIENE

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Hygienic Practice for Milk and Milk Products* (CXC 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

7. LABELLING

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

7.1 Name of the food

The name Cottage Cheese may be applied in accordance with Section 4.1 of the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985), provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used. The name may be translated into other languages so that the consumer in the country of retail sale will not be misled

The use of the name is an option that may be chosen only if the cheese complies with this Standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the *General Standard for Cheese* (CXS 283-1978) apply.

The designation of products in which the fat content is below or above the reference range specified in Section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers include nutritional claims in accordance with the *Guidelines for Use of Nutrition and Health Claims*² (CXG 23-1997). In addition the appropriate characterizing terms describing the nature or style of the product may accompany the name of the food. Such terms include “dry curd” or “creamed”

7.2 Country of origin

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

7.3 Declaration of milkfat content

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

7.4 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

8. METHODS OF ANALYSIS AND SAMPLING

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

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

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