

CODEX STANDARD FOR PROVOLONE

CODEX STAN 272-1968

1. SCOPE

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

2. DESCRIPTION

Provolone is a ripened firm/semi-hard cheese in conformity with the *General Standard for Cheese* (CODEX STAN 283-1978). The body has a near white or ivory through to light yellow or yellow colour and a fibrous texture with long stranded parallel-orientated protein fibres. It is suitable for cutting and, when aged, for grating as well. Gas holes are generally absent, but few openings and splits are acceptable. The shape is mainly cylindrical or pear-shaped, but other shapes are possible. The cheese is manufactured and sold with or without ¹ a rind, which may be coated.

For Provolone ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 1 month at 10–20 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Provolone intended for further processing and Provolone of low weights (< 2 kg) need not exhibit the same degree of ripening when justified through technical and/or trade needs.

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw materials

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

3.2 Permitted ingredients

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless micro-organisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride and potassium chloride as salt substitute;
- Safe and suitable enzymes to enhance the ripening process;
- Safe and suitable processing aids;
- Potable water;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the *General Standard for Cheese* (CODEX STAN 283-1978), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-caking agents listed in section 4.

¹ This is not to mean that the rind has been removed before sale, instead the cheese has been ripened and/or kept in such a way that no rind is developed (a “rindless” cheese). Ripening film is used in the manufacture of rindless cheese. Ripening film may also constitute the coating that protects the cheese. For rindless cheese see also the Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

3.3 Composition

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

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

3.4 Essential manufacturing characteristics

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

4. FOOD ADDITIVES

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

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

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

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

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

INS no.	Name of additive	Maximum level
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INS no.	Name of additive	Maximum level
Colours		
160a(i)	Carotene, <i>beta</i> -, synthetic	35 mg/kg singly or in combination
160a(iii)	Carotene, <i>beta</i> -, <i>Blakeslea trispora</i>	
160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenoic acid, ethyl este, <i>beta</i> -apo-8'-	
160a(ii)	Carotenes, <i>beta</i> -, vegetable	600 mg/kg
160b(ii)	Annatto extracts – norbixin based	25 mg/kg
171	Titanium dioxide	Limited by GMP
Preservatives		
1105	Lysozyme	Limited by GMP
200	Sorbic acid	1 000 mg/kg based on sorbic acid. Surface treatment only *
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (pimaricin)	2 mg/dm ² Not present at a depth of 5 mm. Surface treatment only *
239	Hexamethylene tetramine	25 mg/kg expressed as formaldehyde
251	Sodium nitrate	35 mg/kg Singly or in combination (expressed as nitrate ion)
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg Surface treatment only *
281	Sodium propionate	
282	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
575	Glucono delta-lactone	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 g/kg singly or in combination Silicates calculated as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	
553(iii)	Talc	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CODEX STAN 283-1978).

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* (CODEX STAN 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* (CODEX STAN 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* (CAC/RCP 1-1969), the

Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 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 (CAC/GL 21-1997)*.

7. LABELLING

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

7.1 Name of the food

The name Provolone may be applied in accordance with section 4.1 of the *General Standard for the Labelling of Prepackaged Foods (CODEX STAN 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 use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of the *General Standard for Cheese (CODEX STAN 283-1978)* apply.

The designation of products in which the fat content is above the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass 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 are the appropriate characterizing terms specified in Section 7.3 of the *General Standard for Cheese (CODEX STAN 283-1978)* or a nutritional claim in accordance with the *Guidelines for the Use of Nutritional Claims (CAC/GL 23-1997)*.²

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

7.2 Country of origin

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

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 Date marking

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

7.5 Labelling of non-retail containers

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

8. METHODS OF SAMPLING AND ANALYSIS

See CODEX STAN 234-1999.

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

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



APPENDIX – ADDITIONAL INFORMATION

The additional information below does not affect the provisions in the preceding sections which are those that are essential to the product identity, the use of the name of the food and the safety of the food.

1. Appearance characteristics

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