

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

E-mail: codex@fao.org - www.codexalimentarius.org

STANDARD FOR EXTRA HARD GRATING CHEESE

CXS 278-1978

Formerly CODEX STAN C-35-1978. Adopted in 1978. Amended in 2018, 2021.

1. DESIGNATION OF CHEESE

Extra Hard Grating

2. DEPOSITING COUNTRY

United States of America

3. RAW MATERIALS**3.1 Kind of milk:** Cow's milk, goat's milk or sheep's milk and mixtures of these milks.**3.2 Authorized additions****3.2.1 Necessary additions:**

- cultures of harmless lactic acid producing bacteria (starter)
- rennet or other suitable coagulating enzymes
- sodium chloride.

3.2.2 Optional additions:

- harmless flavour producing bacteria
- harmless enzymes to assist in flavour development (solids of preparation not to exceed 0.1% of weight of milk used)

4. FOOD ADDITIVES

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

Colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) are acceptable for use in foods conforming to this Standard.

4.1 Processing aids

Processing aids used in products conforming to this standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).

Additive functional class	Justified use
Colours	X
Bleaching agents	-
Acidity regulators	-
Stabilizers	-
Thickeners	-
Emulsifiers	-
Antioxidants	-
Preservatives	X
Foaming agents	-
Anticaking agents	-
Packaging gas	-

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. PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION**5.1 Type****5.1.1 Consistency:** Extra hard, suitable for grating.**5.1.2 Short description:** Extra hard, dry, slightly brittle, suitable for grating. Period of curing at least 6 months.**5.2 Shape:** Various.

- 5.3 Dimensions and weights:** Various.
- 5.4 Rind** (where present)
- 5.4.1 Consistency:** Extra hard.
- 5.4.2 Appearance:** Dry, may be coated with vegetable oil, food grade wax or plastic materials.
- 5.4.3 Colour:** Amber.
- 5.5 Body**
- 5.5.1 Texture:** Granular, slightly brittle.
- 5.5.2 Colour:** Natural uncoloured to light cream colour.
- 5.6 Holes** (when holes are a typical characteristic of the variety)
- 5.6.1 Number:** Few.
- 5.6.2 Shape:** Small, round.
- 5.6.3 Size:** Approximately 1–2 mm.
- 5.6.4 Appearance:** Characteristic gas holes.
- 5.7 Minimum fat content in dry matter:** 32%
- 5.8 Maximum moisture content:** 36%

6. METHOD OF MANUFACTURE

- 6.1 Method of coagulation:** Rennet or other suitable coagulating enzymes; with the possible addition of a lactic acid starter.
- 6.2 Heat treatment:** Milk may be raw or pasteurized. If pasteurized the milk is heated to not less than 72 °C (161 °F) for 15 seconds.
- 6.3 Fermentation procedure:** Lactic acid fermentation or other flavour producing cultures and enzymes.
- 6.4 Maturation procedure:** After the curd which may be lightly salted is shaped into forms, the cheese may again be salted in brine, dry salted or both; held in a cool and well aerated or temperature controlled room for not less than 6 months.

7. METHODS OF SAMPLING AND ANALYSIS

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.

8. MARKING AND LABELLING

- 8.1** Only cheese conforming with this Standard may be designated Extra Hard Grating Cheese or any recognized variety name in the consuming country. A “coined” or “fanciful” name, may be used however, provided it is not misleading and is accompanied by the phrase “Extra Hard Grating Cheese”.
- 8.2** It shall be labelled in conformity with the appropriate sections of the *General Standard for Cheese* (CXS 283-1978).