

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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STANDARD FOR DAIRY FAT SPREADS

CXS 253-2006

Adopted in 2006. Amended in 2008, 2010, 2018, 2023.

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 7.3 Labelling of non-retail containers	Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (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 and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable on 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).

2023 Amendments

Following decisions taken at the Forty-sixth Session of the Codex Alimentarius Commission in December 2023, the food additives provisions were amended in this standard and have been included in the *General Standard for Food Additives* (GSFA) (CXS 192-1995) in line with the process of alignment of all food additive provisions with the GSFA.

1. SCOPE

This Standard applies to dairy fat spreads intended for use as spreads for direct consumption, or for further processing, in conformity with Section 2 of this Standard.

2. DESCRIPTION

Dairy fat spreads are milk products relatively rich in fat in the form of a spreadable emulsion principally of the type of water-in-milk fat that remains in solid phase at a temperature of 20° C.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw materials

- Milk and/or products obtained from milk.

Raw materials, including milk fat, may have been subjected to any appropriate processing (e.g. physical modifications including fractionation) prior to its use.

3.2 Permitted ingredients

The following substances may be added:

- Flavours and flavourings;
- Safe and suitable processing aids;
- Where allowed in accordance with the *General Principles for the Addition of Essential Nutrients to Food* (CXG 9-1987), maximum and minimum levels for vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual countries including, where appropriate, the prohibition of the use of particular nutrients;
- Sodium chloride and potassium chloride as a salt substitute;
- Sugars (any carbohydrate sweetening matter);
- Inulin and malto-dextrins (limited by GMP);
- Starter cultures of harmless lactic acid and/or flavour producing bacteria;
- Water;
- Gelatine and Starches (limited by GMP). These substances can be used in the same function as thickeners, provided they are added only in amounts functionally necessary as governed by GMP taking into account any use of the thickeners listed in Section 4.

3.3 Composition

The milk fat content shall be no less than 10% and less than 80% (m/m) and shall represent at least 2/3 of the dry matter.

Compositional modifications of Dairy Fat Spreads are restricted by the requirements of Section 4.3.3 of the *General Standard for the Use of Dairy Terms* (CXS 206-1999).

4. FOOD ADDITIVES

Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories specified. Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 02.2.2 (Fat spreads, dairy fat spreads and blended spreads) and only certain acidity regulators, emulsifiers, flavour enhancers stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.

Additive functional class	Justified use in dairy fat spreads:	
	< 70% milk fat content ^(a)	≥ 70% milk fat content
Acidity regulators	X	X
Antifoaming agents	X	X
Antioxidants	X	X
Colours	X	X
Emulsifiers	X	–
Flavour enhancers	X	–
Preservatives	X	X
Propellants	X	X
Stabilizers	X	–
Thickeners	X	–

(a) The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

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 products 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 Prepackaged 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

- 7.1.1** The name of the food shall be “Dairy Fat Spread”. Other names may be used if allowed by national legislation in the country of retail sale.
- 7.1.2** Dairy fat spreads with reduced fat content may be labelled as “reduced fat” in line with the *Guidelines for Use of Nutrition and Health Claims* (CXG 23-1997).
- 7.1.3** The designations and any qualifying terms should be translated into other languages in a non-misleading way and not necessarily word for word and should be acceptable in the country of retail sale.
- 7.1.4** Dairy fat spread may be labelled to indicate whether it is salted or unsalted according to national legislation.
- 7.1.5** Dairy fat spreads that have been sweetened shall be labelled to indicate that they have been sweetened.

7.2 Declaration of fat 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, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

7.3 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 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.