

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 99/11

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-third Session

Rome, 28 June – 3 July 1999

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

Montevideo, Uruguay

18 – 22 May 1998

Note: This document incorporates Codex Circular Letter 1998/21-MMP.

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CL 1998/21 – MMP
July 1998

TO: - Codex Contact Points
- Interested International Organizations

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

SUBJECT: **DISTRIBUTION OF THE REPORT OF THE THIRD SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS (ALINORM 99/11)**

The report of the Third Session of the Codex Committee on Milk and Milk Products will be considered by the 23rd Session of the Codex Alimentarius Commission to be held in Rome from 26 June–3 July 1999.

MATTERS FOR ADOPTION OR APPROVAL BY THE 23RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION

PART A. DRAFT STANDARDS AT STEP 8

- 1. DRAFT GENERAL STANDARD FOR THE USE OF DAIRY TERMS (ALINORM 99/11, Appendix II);**
- 2. DRAFT REVISED STANDARD FOR BUTTER (ALINORM 99/11, Appendix IV);**
- 3. DRAFT REVISED STANDARD FOR MILKFAT PRODUCTS (ALINORM 99/11, Appendix V);**
- 4. DRAFT REVISED STANDARD FOR EVAPORATED MILKS (ALINORM 99/11, Appendix VI);**
- 5. DRAFT REVISED STANDARD FOR SWEETENED CONDENSED MILKS (ALINORM 99/11, Appendix VII);**
- 6. DRAFT STANDARD FOR MILK POWDERS AND CREAM POWDERS (ALINORM 99/11, Appendix VIII);**
- 7. DRAFT REVISED STANDARD FOR CHEESE (ALINORM 99/11, Appendix IX);**
- 8. DRAFT REVISED STANDARD FOR WHEY CHEESE (ALINORM 99/11, Appendix X); and**
- 9. DRAFT GROUP STANDARD FOR CHEESES IN BRINE (ALINORM 99/11, Appendix XI)**

Governments wishing to propose amendments or to comment on the above Draft Standards 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*, Tenth Edition, pp. 24-25) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax, +39 06 5705 4593; e-mail, codex@fao.org), **not later than 31 March 1999.**

PART B. REVOCATION OF CERTAIN INDIVIDUAL CHEESE STANDARDS (ALINORM 99/11, para. 81)

- 1. INDIVIDUAL CHEESE STANDARD FOR CHESHIRE (C-8);**
- 2. INDIVIDUAL CHEESE STANDARD FOR LIMBURGER (C-12);**
- 3. INDIVIDUAL CHEESE STANDARD FOR SVECIA (C-14);**
- 4. INDIVIDUAL CHEESE STANDARD FOR BUTTERKÄSE (C-17);**
- 5. INDIVIDUAL CHEESE STANDARD FOR HARZER KÄSE (C-20);**
- 6. INDIVIDUAL CHEESE STANDARD FOR HERRGÅRDSOST (C-21);**
- 7. INDIVIDUAL CHEESE STANDARD FOR HUSHÅLLSOST (C-22);**
- 8. INDIVIDUAL CHEESE STANDARD FOR MARIBO (C-24);**
- 9. INDIVIDUAL CHEESE STANDARD FOR FYNBO (C-25);**
- 10. INDIVIDUAL CHEESE STANDARD FOR ROMADUR (C-27);**
- 11. INDIVIDUAL CHEESE STANDARD FOR AMSTERDAM (C-28);**
- 12. INDIVIDUAL CHEESE STANDARD FOR LEIDSE (C-29);**
- 13. INDIVIDUAL CHEESE STANDARD FOR FRIESE (C-30); AND**
- 14. INDIVIDUAL CHEESE STANDARD FOR EDELPILZKÄSE (C-32)**

Governments wishing to comment on the proposed revocation of the above Standards should do so in writing to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax, +39 06 5705 4593; e-mail, codex@fao.org), **not later than 31 March 1999**.

SUMMARY AND CONCLUSIONS

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

MATTERS FOR CONSIDERATION BY THE COMMISSION

The Committee:

- Recommended the adoption at Step 8 of the Draft General Standard for the Use of Dairy Terms; Draft Revised Standards for Butter, Milkfat Products, Evaporated Milks, Sweetened Condensed Milks, Cheese, and Whey Cheese; and Draft Standards for Milk Powders and Cream Powders, and Cheeses in Brine (Appendices II & IV-XI);
- Proposed to revise the Codex Standards for Whey Powders and Edible Casein Products (para.98);
- Recommended to revoke the individual Cheese Standards for Cheshire, Limburger, Svecia, Butterkäse, Harzer Käse, Herrgårdssost, Hushållsost, Maribo, Fynbo, Romadur, Amsterdam, Leidse, Friese and Edelpilzkäse (para. 81); and
- Invited the Commission to confirm: (a) that the most preferred method of the preservation of raw milk was refrigeration; and (b) its approval of the use of the enzymatic activators of the Lactoperoxidase System in accordance with the Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System (CAC/GL 13-1991) and based on the advice of the Joint FAO/WHO Expert Committee on Food Additives, where refrigeration was not possible; and recommended that the Commission make a clear statement to the effect that the use of hydrogen peroxide in a manner not consistent with the above Guidelines was no longer acceptable (para. 96).

OTHER MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- Returned the Draft Standard for Unripened Cheese to Step 6 for redrafting by the IDF incorporating provisions for cream cheese (para. 79);
- Returned Proposed Draft Standards for Individual Cheeses, Processed Cheese, Cream, Dairy Spreads, and Fermented Milk Products to Step 3 for redrafting by the IDF in collaboration with the relevant Working Groups (paras. 84-88);
- Accepted the wording of the hygiene provision recommended by the Codex Committee on Food Hygiene to be included in all standards for milk products (para. 6);
- Agreed to include the validated methods as recommended by the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling in the methods of analysis sections of the relevant standards (para. 91);
- Agreed to the usefulness of the criteria for the elaboration and revocation of individual standards for cheeses in the future deliberations (para. 82);
- Agreed to advise other Committees that might use terms related to the dairy terms, that in recognizing the usefulness of the General Standard for the Use of Dairy Terms throughout the Codex system, the Committee decided not to limit the Scope of the Standard to labelling and to delete the term “in Labelling” from the title and the terms “label” and “labelling” in other relevant sections (para. 10);

- Agreed to refer the following to the Codex Committee on Food Labelling in addition to those provisions which require endorsement according to the Codex Procedure:
 - relevant provisions of the Draft General Standard for the Use of Dairy Terms (paras. 7, 16 & 20);
 - decisions on the common labelling provisions of milk product standards (Appendix III), especially whether or not the milkfat content should always be declared or whether such a declaration should only be made in the case where the consumer would be deceived by its omission (paras. 24 & 29); and
 - exemption of the declaration of date of minimum durability for non-retail packages of whole ripened firm, hard and extra-hard cheese which are not mould/soft-ripened and not intended to be purchased as such by the final consumer; and the declaration of the date of manufacture in its stead (para. 28); and
- Agreed to refer to the Codex Committee on Food Additives and Contaminants in addition to those provisions which require endorsement according to the Codex Procedure:
 - request to update the Codex Inventory of Processing Aids and to evaluate calcium chloride and other substances used as processing aids in the dairy industry for their inclusion in the Inventory (paras. 27 & 66);
 - need for clearer guidance for Codex Committees on whether or not to include provisions for processing aids in standards (para. 46); and
 - extension of the approval of pimarinic acid (natamycin) to sliced, cut, shredded and grated cheese (para. 70).

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LIST OF ABBREVIATIONS
(Used in this Report)

ALINORM	Reports of Codex Committees and other working papers submitted to the Codex Alimentarius Commission
CAC	Codex Alimentarius Commission
CCFAC	Codex Committee on Food Additives and Contaminants
CCFH	Codex Committee on Food Hygiene
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCMMP	Codex Committee on Milk and Milk Products
CRD	Conference Room Document
CX/MMP	Working papers for the Codex Committee on Milk and Milk Products
GMP	Good Manufacturing Practice
IDF	International Dairy Federation
JECFA	Joint FAO/WHO Expert Committee on Food Additives

**REPORT OF THE THIRD SESSION OF THE CODEX COMMITTEE ON
MILK AND MILK PRODUCTS**
Montevideo, 18-22 May 1998

INTRODUCTION

1. The Third Session of the Codex Committee on Milk and Milk Products was held from 18 to 22 May 1998 in Montevideo, Uruguay at the kind invitation of the Government of Uruguay and with the support of the Host Government of the Committee, New Zealand. The Session was chaired by Dr. Peter O'Hara, Deputy Director-General of the Ministry of Agriculture and Forestry, New Zealand. The Session was attended by 178 delegates, advisors and observers from 40 Member countries and 8 international organizations.

OPENING OF THE SESSION (Agenda Item 1)

2. The Session was opened in the presence of the President of the Oriental Republic of Uruguay, Dr. Julio Maria Sanguinetti. Sr. Sergio Chiesa Duhalde, Minister for Livestock, Agriculture and Fisheries, noted the importance of the dairy sector in international trade and the export potential of the MERCOSUR countries in this sector. The work of Codex in providing standards for protecting consumers' health and ensuring fair practices in the food trade was considered by Uruguay to be of great importance, especially due to the references to Codex standards, guidelines and recommendations under the World Trade Organization Agreements. Delegates were also welcomed on behalf of the Directors-General of FAO and WHO by Ir. Michel Négrin, FAO Representative in Uruguay, and by Dr. Peter O'Hara, Chairperson of the Committee on behalf of the Government of New Zealand.

ADOPTION OF THE AGENDA (Agenda Item 2)¹

3. The Committee **adopted** the Provisional Agenda as proposed, and **agreed** to discuss the proposals of India (CX/MMP 98/12) and Cuba (CRD 10) concerning the use of the lactoperoxidase system for preserving raw milk; the proposal of France (CRD 16) concerning the elaboration of a Codex standard for cheese specialties; and, the proposal of the IDF for the revision of Codex Standards for Whey Powders (A-15) and Edible Casein Products (A-18) under Other Business and Future Work (Agenda Item 12).

4. The Committee noted the request of Italy to delete consideration of the elaboration of a Codex standard for "Parmesan" (CX/MMP 98/11) from the Provisional Agenda on the basis that Parmesan (Parmigiano Reggiano) was recognized all over the world. In view of the decision taken at the 2nd Session (ALINORM 97/11, para. 87), the Committee **decided** to consider its elaboration as scheduled under Agenda Item 11.

MATTERS REFERRED TO THE COMMITTEE FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 3)²

5. The Committee noted matters arising from the 22nd Session of the Codex Alimentarius Commission (CAC; June 1997), the 29th Session of the Codex Committee on Food Additives and Contaminants (CCFAC; March 1997), the 25th Session of the Codex Committee on Food Labelling (CCFL; April 1997) and the 30th Session of the Codex Committee on Food Hygiene (CCFH; October 1997), and decided to discuss this information under the relevant Agenda Items.

6. The Committee **accepted** the recommendation of the 30th CCFH (ALINORM 99/13, paras. 54-61) concerning the application of common hygiene provisions to all standards for milk products under its consideration, including revisions to the French text proposed by France (CRD 14). The Delegation

¹ CX/MMP 98/1 and CX/MMP 98/1 – Add. 1.

² CX/MMP 98/3 and CRD 14 (CX/MMP 98/3 – Add. 1).

of the United States informed the Committee that work had already commenced on the elaboration of the Code of Hygienic Practice for Milk and Milk Products by the CCFH (ALINORM 99/13, paras. 62-65).

DRAFT CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS (DRAFT GENERAL STANDARD FOR THE USE OF DAIRY TERMS FOR LABELLING) (Agenda Item 4)

7. The Proposed Draft Revised Code of Principles Concerning Milk and Milk Products (ALINORM 97/11, Appendix X) was adopted by the 22nd Session of the Commission at Step 5 (ALINORM 97/37, paras. 105-107), with the understanding that the recommendations of the Codex Committee on General Principles would be taken into account during its further elaboration and that the Code would be submitted to the CCFL for endorsement of the relevant provisions (see CL 1997/25-MMP for details).

8. The Draft Code, which was redrafted in the format of a Codex standard in line with the above Commission recommendations, was circulated for comment at Step 6³. The proposed revision of the Draft General Standard for the Use of Dairy Terms in Labelling was prepared by the New Zealand Secretariat on the basis of above comments submitted and presented to the Committee under CRD 1 and later under CRD.1-Rev.1. It was **agreed** that this Committee had currently developed the text as far as possible. The Committee essentially **agreed** with the proposed revisions to the Standard presented in CRD 1. In addition, the following revisions and conclusions were discussed:

SCOPE

9. The Committee was informed of the opinion of the Legal Counsels of FAO and WHO presented at the 18th Session of the Commission (ALINORM 89/40, paras. 256-257) that although the terms of reference of the CCFL did not include the authority to elaborate standards or other texts related to advertising, problems related to advertising could be discussed by the CCFL.

10. The Committee recognized that the Standard would be useful throughout the Codex system and therefore **agreed** not to limit the Scope. In view of this decision, the Committee also **deleted** “in Labelling” from the title of the Standard and the terms *label* and *labelling* in other relevant sections. In consideration of potential implications for other Codex Committees that might also use related terms, the Committee **agreed** to advise other Committees of this decision.

DEFINITIONS

11. In view of the widened Scope, the Committee **agreed** to delete references to the Codex General Standard for the Labelling of Pre-packaged Foods in this Section and other relevant Sections of the Standard, the definitions of which were limited to labelling.

12. The Committee **decided** to clarify that the addition of food additives and other ingredients functionally necessary for processing in the definition for *milk product* was optional. The Committee **agreed** to amend the definition of *Milk Product* to ensure clarity.

13. The Committee **agreed** to amend the definition for *Composite Milk Products* by deleting the proposed figure of 50% milk constituent, stressing that milk products or milk constituents were an essential part in quantity in terms of the final product.

14. The Committee **deleted** *Dairy Product* from the list of definitions because the term was not commonly used in non-English speaking countries. In view of this decision, the Committee **agreed** to replace *dairy product* with *milk and milk products* where relevant in other sections of the Standard.

³ Comments from Australia, Canada, Denmark, Egypt, Germany, Italy, Japan, the Netherlands, New Zealand, Norway, Poland, Spain, Sweden, Thailand, the United Kingdom, the United States, the IDF (CX/MMP 98/3); France (CX/MMP 98/3-Add. 1); Argentina (CRD 18) and Uruguay (CRD 19).

MILK

15. The Committee **agreed** in principle with the proposed revisions contained in CRD 1-Rev.1. The Committee **clarified** that milk offered for sale as such should be named “raw milk” or other such appropriate term so as not to mislead or confuse the consumer. The Committee **clarified** that the minimum and maximum limits of fat and/or protein content should be specified by national legislation. However, the protein content of the adjusted milk should be within the natural variation of this constituent within the country concerned. It was noted by several delegations that the strict application of the provision as previously proposed might preclude the manufacture of fat-standardized milk or skim milk from milk. The Committee **agreed** to amend the provision accordingly.

16. Several delegations were of the opinion that milkfat or protein adjustments necessitated mandatory labelling. In the opinion of these delegations, protein standardization was a process additional to that declared in the common name of the food and was of no benefit to the consumer, and without such a declaration consumers would be misled and their choice restricted. However, on the basis of interventions of other delegations which felt that this information was technologically inappropriate, the Committee **concluded** that the declaration of standardization should be determined by the legislation of the country of the point of sale to the final consumer. It therefore **proposed** to require such a declaration only where the consumer would otherwise be misled, pending consideration by the CCFL. Several delegations⁴ strongly objected to this proposal, as a consensus was not reached by the Committee.

MILK PRODUCTS

17. The Committee **clarified** that products which are modified through the addition and/or withdrawal of milk constituents may be named with the name of the milk product in association with a clear description of the modification provided that the essential product characteristics were maintained, and that the limits of such modifications would be defined in the standards concerned.

COMPOSITE MILK PRODUCTS

18. The Committee **agreed** to revise this Section based on a proposal from the drafting group.

LIMITATIONS ON THE USE OF DAIRY TERMS, REPRESENTATIONS AND NAMES FOR OTHER FOODS

19. The Committee **agreed** to revise the title and provisions of this section as proposed in CRD 1, and renamed the title of the section to *Use of Dairy Terms for Other Foods*. The Section was **clarified** as proposed by the informal drafting group to indicate that foods which were not milk, milk products or composite milk products but which contained milk constituents which were essential to characterize the product could include the descriptor “milk”, provided that the constituents not derived from milk were not intended to take place, in part or in whole, of any milk constituent.

Status of the Draft General Standard for the Use of Dairy Terms

20. The Committee **forwarded** the Draft General Standard for the Use of Dairy Terms to the Codex Committee on Food Labelling for endorsement of the relevant provisions, and to the 23rd Session of the Codex Alimentarius Commission for adoption at Step 8. The Draft Standard is attached to this report as Appendix II.

COMMON LABELLING PROVISIONS OF MILK PRODUCT STANDARDS (Agenda Item 5)⁵

21. The CCFL at its 25th Session reviewed the food labelling provisions contained in several draft standards for milk products, but decided not to endorse these provisions, noting that a number of issues

⁴ India, Norway, Sweden, Switzerland, the United Kingdom. The Observer from Consumers International also objected.

⁵ CX/MMP 98/4.

required further clarification.⁶ The Codex Secretariat subsequently reviewed these provisions in the light of comments made at the CCFL and at the 22nd Session of the CAC. The Secretariat proposals were sent to Member governments for comment together with other matters requiring the attention of the Committee⁷. The present discussion paper was based on the comments received.⁸

LEADING PARAGRAPH

22. The Committee **agreed** to use a general paragraph which made reference to the General Standard for the Labelling of Pre-packaged Foods and the Draft General Standard for the Use of Dairy Terms.

ORIGIN OF MILK

23. The Committee **agreed** that there was no need to make a specific reference in most standards, since the provisions of the Draft General Standard for the Use of Dairy Terms would apply.

DECLARATION OF MILKFAT CONTENT

24. The Committee considered several options in relation to the declaration of milkfat content. In particular, it discussed whether or not the milkfat content should always be declared, or whether such a declaration should only be made in the case where the consumer would be deceived by its omission. It **agreed** that this question was one of a general nature and referred the matter to the CCFL for consideration. On this basis, the Committee was able to **agree** to a basic text to be used in all standards, with modifications as necessary in relation to the expression of the milkfat content. However, it was also **agreed** that fat declaration should be included in all standards for cheese products and cream.

25. The Committee noted that due to decisions of other Codex Committees, the term “low fat” should not be used outside the criteria laid down in the Codex Guidelines on Nutrition Claims.

LABELLING OF NON-RETAIL CONTAINERS

26. The Committee **agreed** to use a text provided by the IDF, on the understanding that this text would need to be evaluated and applied on a case-by-case basis. The Committee **agreed** to maintain a reference to storage instructions, as necessary, because this was required by the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997).

LABELLING ISSUES SPECIFIC TO INDIVIDUAL STANDARDS

27. The Committee **agreed** to the following proposals:

- In the **Standard for Butter**, the provisions concerning the labelling of non-retail containers would be placed in the same sequence as in other standards;
- In the **Standards for Evaporated Milks, Sweetened Condensed Milks, and Milk Powders and Cream Powders**, the requirement for the declaration in the ingredients list of the raw materials used for recombination or reconstitution would be deleted (evaporated and sweetened condensed milks only);
- In the **Standard for Cheese**, the Committee **agreed** that for labelling purposes the declaration of the *Country of Origin* referred to the country of production or last transformation of the product and not the country in which the cheese variety was first developed. The Committee **decided** that the individual cheese standards would be examined on a case-by-case basis

⁶ ALINORM 97/22, paras. 14-23.

⁷ CL 1997/24-MMP.

⁸ Comments on labelling issues were submitted by Australia, Canada, Denmark, Germany, Egypt, India, New Zealand, Norway, Poland, Spain, Sweden, United Kingdom, United States and the IDF (CX/MMP 98/5); France (CX/MMP 98/5-Add.1); Canada, Czech Republic, Denmark, France, New Zealand, Spain, United Kingdom, USA and IDF (CX/MMP 98/5-Add.2); Argentina (CRD 18); Uruguay (CRD 19).

regarding the application of the “country of origin” to ensure that the consumer would not be misled;

- Also in the **Standard for Cheese**, the Committee **agreed** that calcium chloride when used in cheese manufacture was a *processing aid* in accordance with the Codex definition for these substances. As such there should be no need to declare the addition of calcium chloride. The Committee **requested** the CCFAC to evaluate the inclusion of calcium chloride in the Codex Inventory of Processing Aids for this purpose.
- In the **Standards for Cheese, Whey Cheese and Cheeses in Brine** the Committee **agreed** to word the Section on *The Name of the Food* according to the text provided by the IDF.

28. In the Standard for Cheese, the Committee **agreed** that it was not necessary to apply the *Date of Minimum Durability* to non-retail packages of whole ripened firm, hard and extra-hard cheese which are not mould/soft-ripened and not intended to be purchased as such by the final consumer. Where the *Date of Minimum Durability* is not applied, the *Date of Manufacture* must be given. The Committee **agreed** to refer this labelling provision to the CCFL for endorsement.

Status of the Common Labelling Provisions of Milk Product Standards

29. The Committee **agreed** to refer these decisions to the CCFL for endorsement and to insert the provisions presented in Appendix III in the standards to be submitted to the CAC for adoption.

DRAFT AND DRAFT REVISED STANDARDS AT STEP 7 (Agenda Item 6)

30. **Note:** Editorial amendments included in the standards are not highlighted in this report. Also, where a decision was taken by the Committee to apply common provisions to the individual standards (See Agenda Items 4 and 5), this fact is not repeated here. See the individual appendices to this report for the definitive texts.

31. The Committee **approved** the lists of ingredients and additives in the Draft Standards on the basis of advice from the Codex Secretariat that substances listed in the Inventory of Processing Aids were permitted to be used in milk and products obtained from milk without further action by the Committee.

BUTTER (A-1)⁹

Description

32. The Committee **decided** not to include provisions for *Whey Butter* in this standard.

Essential Composition and Quality Factors

33. The Committee noted the opinions of several delegations requesting that a maximum requirement of 16% m/m for the *Maximum Water Content* be reinstated in the standard. The Delegation of the United Kingdom speaking on behalf of the Member States of the European Union present at the session, supported the reinstatement of the provision for a maximum water content of 16% as such a provision in the standard would contribute to market stability. Other delegations pointed out that the reinstatement of this requirement would result in an effective dual standard for the minimum fat content of Butter; 80% for salted butter and 82% for unsalted butter.

34. Noting the opinion of the clear majority of delegations which spoke, the Committee **agreed** to reinstate the *Maximum Water Content* of 16% for Butter.

35. The Committee did not agree to include additional provisions relating to *free fatty acid content*, *peroxide value*, or *limits for physical fractionation* of Butter as proposed by Egypt in its written comments.

⁹ ALINORM 98/11 Appendix II; CX/MMP 98/5; CX/MMP 98/5-Add.1; CX/MMP 98/5-Add.4 (CRD 2); CRD 18; CRD 19.

Food Additives

36. ***Food Colours:*** The Committee noted the technological need to provide for the use of food colours in order to adjust seasonal variations in the natural colour and for the production of Butter from sources other than cows' milk. On this basis, it **agreed** to include provision for the use of ***carotenes, natural extracts*** (INS 160aii) at a level of 600 mg/kg, this being the same level endorsed by the CCFAC in the Draft Revised Standard for Cheese, and for β -apo-carotenal (INS 160e) and β -apo-8'-carotenoic acid (methyl or ethyl ester) (INS 160f) at a level of 35 mg/kg as had been proposed in the Draft Tables in the General Standard for Food Additives. The Delegation of India reserved its position in regard to the restrictions on the use of annatto (160b) and natural vegetable colours, at levels of GMP, for the manufacture of Butter when made from buffalo milk for reasons of technological necessity.

37. ***Acidity Regulators:*** It was **agreed** that, for Butter, these substances were food additives as defined by the CAC (not processing aids) and therefore were required to be declared. The maximum levels were revised to GMP in all cases except for sodium phosphates. The Delegation of India reserved its position in regard to the use of sodium hydroxide.

Contaminants

38. The Delegation of India reserved its position relating to the maximum level of lead on the basis that an adequate risk assessment had not been carried out. In the opinion of India, the level proposed was unrealistic and hence would act as a non-tariff barrier to trade.

Hygiene

39. The Committee **agreed** to apply the common Food Hygiene provisions developed by the CCFH (See Agenda Item 2).

Labelling

40. It was noted that the reference to the *Origin of Milk* would need to be retained in the present standards until such time as the Draft General Standard for the Use of Dairy Terms had been adopted by the CAC, and a footnote was **included** to this effect. The same decision was applied to all standards under discussion.

Methods of Analysis

41. It was **agreed** to include a reference to the method of analysis for determination of salt content in the body of the Standard.

Appendix: Other Quality Requirements

42. The Appendix was deleted.

Status of the Draft Revised Standard for Butter

43. The Committee **agreed** to advance the Draft Revised Standard for Butter to Step 8 of the Procedure. The Delegation of India reiterated the reservations noted above. The revised text is in Appendix III of the present report.

MILKFAT PRODUCTS (A-2)¹⁰

Essential Composition and Quality Factors

44. The Committee did not agree to include references to maximum levels for *free fatty acids* or *peroxide value* in this section, as these were considered to be commercial quality factors and therefore were more appropriately included in the Appendix to the Standard.

¹⁰ ALINORM 97/11, Appendix III; CX/MMP 98/5; CX/MMP 98/5 Add.1; CX/MMP 98/5-Add.5 (CRD 3); CRD 18; CRD 19.

Food Additives

45. **Antioxidants:** The Committee **agreed** to delete provisions for synthetic γ - and δ -tocopherols, as recommended by the CCFAC. The Delegation of India stated that BHA was used in that country in place of BHT.

46. **Processing Aids:** It was **agreed** that a number of commonly used acidity regulators were used as processing aids for these products and that there was very little residue of these substances in the final product. The Committee therefore **decided** not to include reference to them in the standard. The Committee **recommended** that there should be clearer guidance for Codex Committees in relation to the need to include provisions for processing aids in standards.

Labelling

47. Because the products under consideration were essentially 100% milkfat, it was **agreed** that a declaration of milkfat content would be redundant.

Status of the Draft Revised Standard for Milkfat Products

48. The Committee **agreed** to advance the Draft Revised Standard for Milkfat Products to Step 8 of the Procedure. The revised text is in Appendix IV of the present report.

EVAPORATED MILKS (A-3)¹¹

Title and Scope

49. The Committee did not accept a proposal to extend the Standard to Concentrated Milks.

Essential Composition and Quality Factors

50. The Delegation of Australia expressed its opposition to the restrictive nature of the wording of Section 3.1 of the Standard.

Food Additives

51. The Committee noted the technological need for the use of lecithin (INS 322) as an emulsifier to improve the physical state of the product, and **amended** this section accordingly.

Labelling

52. **Name of the Food:** The Delegation of the United Kingdom, supported by Sweden, expressed the opinion that where milk used for the production of Evaporated Milks had been standardized for protein content, that this fact should be declared in association with the Name of the Food. In the opinion of these Delegations, protein standardization was a process additional to that declared in the common name of the food and was of no benefit to the consumer and without such a declaration consumers would be misled. Other delegations noted that the resulting product was required to meet the minimum requirements of the standard, including those for minimum milk protein requirements. The Committee **decided** not to include such a labelling requirement.

53. **Declaration of Milk Protein:** The Committee **agreed** to include a provision requiring the declaration of milk protein content under the same conditions which were applicable to the *Declaration of Milkfat Content*.

54. **List of Ingredients:** The Delegation of the United Kingdom, reiterating its opposition to protein standardization, expressed its opposition to the omission of a requirement for the listing of milk constituents when protein standardization was practised.

Status of the Draft Revised Standard for Evaporated Milks

55. The Committee **agreed** to advance the Draft Revised Standard for Evaporated Milks to Step 8 of the Procedure. The revised text is in Appendix VI of the present report.

¹¹ ALINORM 97/11, Appendix IV; CX/MMP 98/5; CX/MMP 98/5-1; CX/MMP 98/5-Add.6 (CRD 4).

SWEETENED CONDENSED MILKS (A-4)¹²***Food Additives***

56. **Sweeteners:** The Committee **decided** to delete the provision for the use of aspartame.
57. **Thickeners/Emulsifiers:** The Committee noted the technological need for the use of thickeners and emulsifiers in these products to ensure uniformity of consistency and **agreed** to include provisions for the use of carrageenan (INS 407) and lecithin (INS 322).

Status of the Draft Revised Standard for Sweetened Condensed Milks

58. The Committee **agreed** to advance the Draft Revised Standard for Sweetened Condensed Milks to Step 8 of the Procedure. The revised text is in Appendix VII of the present report.

MILK POWDERS AND CREAM POWDERS (A5/A10)¹³***Essential Composition and Quality Factors***

59. The Committee **decided** not to include provisions for Half Cream Powder as proposed by Egypt.
60. The Delegations of Argentina, Brazil and Uruguay noted that the maximum moisture levels contained in their national legislation provided for lower limits than those contained in the Draft Standard. It was noted that harmonized methods were, or soon would be, available for the determination of moisture content with or without the *water of crystallization of lactose* as required by the Standard.

Food Additives

61. The Committee **agreed** to extend the list of **Anti-caking agents** and to provide for the use of polydimethylsiloxane (INS 900 a) as an **Antifoaming agent**. The Delegation of Spain expressed its opposition to the inclusion of the new anti-caking agents.

Annex: Additional Quality Provisions

62. The Committee **agreed** to include an advisory Annex to the Standard to provide for the inclusion of three additional quality provisions; *titratable acidity*, *scorched particles*, and *solubility index*.

Status of the Draft Standard for Milk Powders and Cream Powders

63. The Committee **agreed** to advance the Draft Standard for Milk Powders and Cream Powders to Step 8 of the Procedure. The revised text is in Appendix VI of the present report. The Delegation of the United Kingdom noted its opposition to the use of protein standardization.

CHEESE (A-6)¹⁴***Scope***

64. The Committee **agreed** that the specific provisions of individual cheese standards additional to the provisions of the General Standard should always apply and amended the text accordingly.

Description

65. The Committee **amended** the text describing the use of raw materials to make it consistent with the Draft General Standard for the Use of Dairy Terms and to ensure that there was a clear distinction

¹² ALINORM 97/11, Appendix V; CX/MMP 98/5; CX/MMP 98/5-Add.1; CX/MMP 98/5-Add.7 (CRD 5); CRD 18; CRD 19.

¹³ ALINORM 97/11, Appendix VI; CX/MMP 98/5; CX/MMP 98/5-Add.1; CX/MMP 98/5-Add.8 (CRD 6); CRD 18; CRD 19.

¹⁴ ALINORM 97/11, Appendix VII; CX/MMP 98/5; CX/MMP 98/5 Add.1; CX/MMP 98/5-Add.9 (CRD 7); CRD 18; CRD 19.

between the descriptions of cheese and the raw materials. Noting the proposal by France in relation to Cheese Specialties (See Agenda Item 12; para. 97), the Committee **agreed** that these products should be considered by the normal Codex process and that any possible amendments to the General Standard would be taken up at that time.

Essential Composition and Quality Factors

66. The Committee **deleted** the references to the processing aids (calcium chloride, carbon dioxide as ingredients) and made a general reference to “*safe and suitable enzymes*” used in the manufacturing process. The Committee noted that there was considerable confusion relating to the need to list processing aids in Codex standards (either in this Section or under the Section dealing with Food Additives), in the criteria for the labelling of processing aids including enzymes. The Committee stated that the Codex Inventory of Processing Aids should be updated to include processing aids required in the dairy industry and **agreed** to bring this matter to the attention of the CCFAC.

Food Additives

67. The Committee **agreed** to include an introductory statement to allow for the use of additives prescribed in individual cheese standards in similar types of cheeses within the same limits, without having to amend the General Standard on each occasion. The Committee noted that because the list of food additives was a general one, it needed to be widely inclusive. It also noted that there was no obligation on manufacturers to use any of the additives in the list and, indeed, they should not do so if their use was not justified for the manufacture of the specific cheese variety concerned. It was **agreed** that the Committee would not support the inclusion of additives not evaluated by JECFA.

68. **Colours and Bleaching Agents:** The Committee provided appropriate quantitative or GMP limits on the use of colours to be consistent with the General Standard for Food Additives. Several delegations expressed their opposition to the use of decolorants and bleaching agents such as titanium dioxide (INS 171) in the list of food additives on the basis that it could be used to deceive the consumer. Other delegations pointed out that such an addition was necessary to maintain a uniform colour of cheese to compensate for seasonal variations and noted that yellow colours could equally be misused to deceive consumers.

69. **Acidity Regulators:** The Committee **retained** glucono δ -lactone (INS 575) as an acidity regulator.

70. **Preservatives:** Several delegations¹⁵ objected to the retention of sodium and potassium nitrates (INS 251/252). A number of delegations¹⁶ also opposed the extension of the approval of pimaricin (natamycin)(INS 235) to Sliced, Cut, Shredded and Grated Cheese. Although the Committee felt that the substance should not be in the food as consumed, it **referred** the matter to the CCFAC and **requested** the Delegation of Canada to provide a written technological justification to the CCFAC. Several delegations¹⁷ also opposed the inclusion of propionates (INS 280/281/282): the Committee **included** these substances in the list and **requested** the Delegation of Canada to provide a written technological justification to the CCFAC.

71. The Committee **decided** to include a provision for the use of potassium chloride (INS 508) as a miscellaneous additive in the production of low-sodium cheese.

Labelling

72. The Committee **agreed** to replace the term “*low-fat*” with the term “*partially skimmed*”.

¹⁵ France; India; Switzerland and the Observer from Consumers International. The Delegation of USA noted that these substances were not used in that country.

¹⁶ France; Germany; Netherlands; Norway; Sweden.

¹⁷ France; Spain; Switzerland.

Status of the Draft Revised General Standard for Cheese

73. The Committee **agreed** to advance the Draft Revised General Standard for Cheese to Step 8 of the Procedure. The revised text is in Appendix IX of the present report.

WHEY CHEESE (A-7)¹⁸

Food Additives

74. The Committee considered a proposal to include the use of nisin (INS 234) at a level of 12.5 mg/kg. However, it was **clarified** that there was no technical justification for this addition in Whey Cheese.

Status of the Draft Revised Standard for Whey Cheese

75. The Committee **agreed** to advance the Draft Revised Standard for Whey Cheese to Step 8 of the Procedure. The revised text is in Appendix X of the present report.

CHEESES IN BRINE¹⁹

Description and Essential Composition and Quality Factors

76. The Committee noted that certain individual cheeses in brine contained herbs and spices which were essential for the product identity. It was **agreed** to amend these two Sections accordingly.

Food Additives

77. Reference to calcium chloride was **deleted**, consistent with the Committee's prior decision concerning processing aids.

Status of the Draft Group Standard for Cheeses in Brine

78. The Committee **agreed** to advance the Draft Standard for Cheeses in Brine to Step 8 of the Procedure. The revised text is in Appendix XI of the present report.

UNRIPENED CHEESES²⁰

79. The Committee **decided** to return the text to Step 6 in order to incorporate provisions for Cream Cheese (See para. 81 below). It **agreed** that the IDF should redraft the text and that it should be circulated for government comments prior to consideration at the Committee's next session.

PROPOSED DRAFT AND PROPOSED DRAFT REVISED STANDARDS AT STEP 4 (Agenda Item 7)

CONSIDERATION OF CRITERIA FOR THE ELABORATION OR REVOCATION OF INDIVIDUAL STANDARDS FOR CHEESES²¹

80. In discussing the withdrawal of individual cheese standards at its 2nd Session (ALINORM 97/11, paras. 84-85), the Committee noted a reservation of the Delegation of Germany which called for criteria to be applied for the revocation of the remaining standards. The Chairperson requested the IDF to develop a methodology taking account of comments submitted.

81. Based on the method developed, the IDF considered three criteria for the revocation of individual cheese standards (the volume traded and number of countries trading and consuming the

¹⁸ ALINORM 97/11, Appendix VIII; CX/MMP 98/5; CX/MMP 98/5 Add.1; CX/MMP 98/10-Add.9 (CRD 8); CRD 18; CRD 19.

¹⁹ ALINORM 97/11, Appendix IX; CX/MMP 98/5; CX/MMP 98/5 Add.1; CX/MMP 98/5-Add.11 (CRD 9); CRD 19.

²⁰ CL 1997/31-MMP; CX/MMP 98/5-Add.2; CRD 18.

²¹ CX/MMP 98/6, CX/MMP 98/6 – Corrigendum, CRD 11 and comments from the United States (CRD 12), Argentina (CRD 18), Uruguay (CRD 19) and Morocco (CRD 20).

individual cheeses in the C series of standards).²² As a result of this assessment, the Committee **agreed** to the following IDF recommendations:

- The continued revision of the Individual Cheese Standards for Cheddar (C-1), Danbo (C-3), Edam (C-4), Gouda (C-5), Havarti (C-6), Samsø (C-7), Emmental (C-9), Tilsiter (C-11), Saint Paulin (C-13), Provolone (C-15), Cottage Cheese (C-16), Coulommiers (C-18), Camembert (C-33) and Brie (C-34). The contents of the Standard for Cream Cheese (C-31) should be incorporated into the Draft Standard for Unripened Cheese Including Fresh Cheese.
- The revision of the following Individual Cheese Standards should be discontinued and the existing Standards should be revoked: Cheshire (C-8), Limburger (C-12), Svecia (C-14), Butterkäse (C-17), Harzer Käse (C-20), Herrgårdsost (C-21), Hushållsost (C-22), Maribo (C-24), Fynbo (C-25), Romadur (C-27), Amsterdam (C-28) Leidse (C-29), Friese (C-30) and Edelpilzkäse (C-32).
- The Proposed Draft Standard for Mozzarella should be finalized.

82. The Committee thanked the IDF for its efforts, and **agreed** to the usefulness of the criteria and methodology in its future deliberations.

83. The Committee **agreed** to recommend to the CAC the revocation of the Standards identified above.

CONSIDERATION OF PROPOSED DRAFT STANDARDS FOR INDIVIDUAL CHEESES, CREAM, DAIRY SPREADS, FERMENTED MILK PRODUCTS AND PROCESSED CHEESE

84. The Committee **agreed** to the following proposal of the Chairperson regarding the future consideration of the Proposed Draft Standards for Individual Cheeses, Cream, Dairy Spreads, Fermented Milk Products and Processed Cheese:

85. Two working groups were to be formed to consider: 1) Individual and Processed Cheeses; and 2) Cream, Dairy Spreads and Fermented Milks. The Working Groups would be responsible for seeking solutions based on the Commission's mandate and making recommendations that would assist IDF to prepare draft standards by providing solutions to the issues listed below. The Working Groups should report their decisions to the CCMMP;

- The selection of a Chairperson and Rapporteur for each group. The Chairperson would be responsible for the elaboration of the working/discussion papers on the basis of technical inputs and recommendations of the IDF and the overall management of the Group. The Rapporteur would be responsible for the managing the use of the electronic mail box, the summary of comments submitted and the distribution of same;
- The establishment of an electronic mail box by the Codex Secretariat to facilitate their work via electronic mail;
- The working groups would not be expected to meet.

86. The Committee **agreed** that the Working Groups should concentrate on the following principal issues and other relevant matters:

Individual Cheese Standards

- Identification of absolute minimum values for fat in dry matter;
- The need to have separate individual cheese standards compared to annexing the provisions to the relevant provisions in the relevant standards for Cheeses, including the possible incorporation of specific and/or essential requirements into the relevant General Standards for Cheeses;

²² The criteria used are specified in CX/MMP 98/6, CX/MMP 98/6 – Corrigendum.

- The consideration of whether requirements such as colour, rind, holes, shape, and form should be deleted or transferred to appendices of the General Standards;
- Definitions of coatings.

Processed Cheeses

- Where the use of minimum cheese content was adequate to characterize the products covered, and if so, identification of the relevant minimum contents. If not adequate, guidance on an alternative approach.

Dairy Spreads

- The need for a specific Standard;
- Harmonization and alignment with the relevant provisions of the Draft Standard for Butter and Proposed Draft Standard for Fat Spreads and Blended Fat Spreads.

Cream

- Determination of lowest and reference fat levels;
- The consideration of the elaboration of standards for fermented creams, including their possible inclusion into the Cream or Fermented Milk Standards;
- The consideration of including whipped creams in the Standard for Cream.

Fermented Milks

- The consideration of the potential elaboration of a standard and guidelines for products heat treated after fermentation, including labelling provisions;
- The consideration of including “mild yoghurt” in the Standard;
- The consideration of guidelines to differentiate between heat treated and other products;
- The consideration of composite products, including possible provisions or restrictions on the additions of flavourings.

87. The Committee **agreed** that the IDF would submit proposed draft standards elaborated on the basis of the Working Groups’ inputs to the New Zealand Secretariat for circulation and comment at Step 3 before the 4th Session of the CCMMP in accordance with a timetable to be developed by the New Zealand Secretariat. It was stressed that Working Groups would be open to input from all Codex Member governments, and that any final decisions on the Proposed Draft Standards would be taken by the full CCMMP session.

88. The Committee **nominated** France as Chair and the United States as Rapporteur of the Working Group on Cheeses; and, Argentina as Chair and Belgium as Rapporteur for the Working Group on Dairy Products.

METHODS OF ANALYSIS AND SAMPLING FOR MILK PRODUCTS (Agenda Item 9)²³

89. The Representative of AOAC International presented a report on behalf of the IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling. The report contained a list of methods required in the standards for milk products to ensure compliance with the provisions of the standards. This list had been up-dated with references to methods validated according to the criteria established by the CCMAS. Several methods had been revised to eliminate the use of ozone-depleting solvents, in accordance with the Montreal Protocol on Ozone-Depleting Substances.

²³ CX/MMP 98/9; CRD 19.

90. The Delegation of Uruguay drew attention to the problem in analysis of heavy metals, noting that the approved Codex General Methods were not suitable for butter and other high-fat products. The Representative of the AOAC International noted that the approved relevant AOAC method had not yet been validated by IDF and ISO, but that the problem was being studied.

91. The Committee **agreed** to include the validated methods in the Methods of Analysis and Sampling sections of the appropriate standards and to refer them to the CCMAS for endorsement. The List of Methods is attached as Appendix XII to this report.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 12)

(A) USE OF HYDROGEN PEROXIDE AND THE LACTOPEROXIDASE SYSTEM FOR PRESERVING RAW MILK²⁴

92. The Delegation of India noted that the FAO/WHO Panel on Milk Quality in 1967 had concluded that the use of hydrogen peroxide might be an acceptable alternative method to milk cooling in the early stage of development of an organized dairy. However, in 1991 the CAC adopted the Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System (CAC/GL 13-1991), which utilized hydrogen peroxide at a level ten times lower than the direct use of hydrogen peroxide for preservation of raw milk. Although the Guidelines had been adopted by the CAC, the indiscriminate direct use of hydrogen peroxide (300 to 800 ppm) for preservation of raw milk still continued due to lack of direction with regard to the rescinding of the use of direct hydrogen peroxide method.

93. The working paper also described FAO's experience in introducing the Lactoperoxidase System in developing countries. The Delegation of Sweden noted that the use of the system had been originally developed in, and promoted by, that country.

94. The Delegations Argentina, Brazil, Indonesia, Peru and Uruguay stated that refrigeration, either on the farm or applied during transportation to the processing plant, was the preferred method of maintaining milk hygiene.

95. The Delegation of Cuba, noting the importance of the use of the Lactoperoxidase System in developing countries, called for the recognition in an appropriate list approved by the CAC, of the enzymatic activators used in the Lactoperoxidase System. It was noted that JECFA had given its approval of the system, including the substances used, at its 35th Meeting in 1989.

96. In relation to the preservation of raw milk, the Committee **invited** the CAC to confirm that the most preferred method was refrigeration. In cases where refrigeration was not possible, the CAC was invited to confirm its approval of the use of the enzymatic activators of the Lactoperoxidase System in accordance with the Guidelines adopted in 1991 and based on the advice of JECFA. At the same time, the Committee **recommended** that the CAC make a clear statement to the effect that the use of hydrogen peroxide in a manner not consistent with the Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System was no longer acceptable.

(B) "CHEESE SPECIALTIES"²⁵

97. The Committee considered a proposal from the Delegation of France to commence work on standards for a new class of products similar in style and presentation to cheeses, but which for various reasons did not fall within the established standards for cheese. It was **agreed** that the proposal should be circulated to governments for comment with a view to determining at the Committee's next session, whether or not to undertake work in this area. (See also para. 65)

²⁴ CX/MMP 98/12 (India); CX/MMP 98/12-Add.1 (Cuba, CRD); CX/MMP 98/12-Add.2 (India, CRD 25).

²⁵ CX/MMP 98/16 (France, CRD 13).

(C) FUTURE WORK

98. The Committee noted that the time needed to pay attention to the priority items on its Agenda did not allow for the discussion of several other items. These matters would be included on the Provisional Agenda of the Committee's next session. It was **agreed** to proceed with revisions of the Standards for Whey Powders and Edible Casein Products. The date and place of the Committee's next session would be decided by the Host Government and the Codex Secretariat and Members would be advised in due course.

SUMMARY STATUS OF WORK

Subject	Step	For Action by	Document Reference (ALINORM 99/11)
Draft General Standard for the Use of Dairy Terms	8	23rd CAC CCFL CCFAC (added or amended food additives provisions and those food additive provisions referred to the CCFAC)	Appendix II
Draft Revised Standards for: <ul style="list-style-type: none"> - Butter - Milkfat Products - Evaporated Milks - Sweetened Condensed Milks - Milk Powders and Cream Powders - Cheese - Whey Cheese 			Appendix IV Appendix V Appendix VI Appendix VII Appendix VIII Appendix IX Appendix X
Draft Group Standard for Cheeses in Brine			Appendix XI
Draft Standard for Unripened Cheese Including Fresh Cheese	6	IDF Governments 4th CCMMP	para. 79
Proposed Draft Revised Standards for: <ul style="list-style-type: none"> - Cream - Fermented Milk Products 	3	Working Group IDF Governments 4th CCMMP	paras. 84-88
Proposed Draft Standard for Dairy Spreads			
Proposed Draft Revised Standard for Processed Cheese	3	Working Group IDF Governments 4th CCMMP	paras. 84-88
Proposed Draft Revised Individual Cheese Standards (including a new standard for Mozzarella)			
Revision of the Codex Standards for: <ul style="list-style-type: none"> - Whey Powders - Edible Casein Products 	1	23rd CAC 4th CCMMP	para. 98
Methods of Analysis and Sampling	⁻²⁶	CCMAS IDF/ISO/AOAC Working Group on Methods of Analysis and Sampling 4th CCMMP	paras. 89-91 Appendix XII
Heat Treatment Definitions	3	4th CCMMP	para. 98 (ALINORM 97/11, para. 74)
Model Export Certificate for Milk Products	3	4th CCMMP	para. 98 (ALINORM 97/11, para. 89)

Subject	Step	For Action by	Document Reference (ALINORM 99/11)
Revocation of Individual Cheese Standards for: <ul style="list-style-type: none"> - Cheshire - Limburger - Svecia - Butterkäse - Harzer Käse - Herrgårdsost - Hushållsost - Maribo - Fynbo - Romadur - Amsterdam - Leidse - Friese - Edelpilzkäse 	-	23rd CAC	para. 81
Revocation of Individual Cheese Standard for Cream Cheese	-	CAC ²⁷	para. 81
Standard for Cheese Specialties	-	Governments 4th CCMMP	para. 97
Standard for "Parmesan"	-	4th CCMMP	paras. 4 & 98 (ALINORM 97/11, para. 87)
Nutritional and Quality Descriptors for Milk Products	3		(ALINORM 97/11, paras. 75-77)

²⁷

At the Session of the CAC where the Standard for Unripened Cheese Including Fresh Cheese is adopted.

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DRAFT GENERAL STANDARD FOR THE USE OF DAIRY TERMS
(Advanced to Step 8 of the Codex Procedure)

1. SCOPE

This General Standard applies to the use of dairy terms in relation to foods to be offered to the consumer or for further processing.

2. DEFINITIONS

- 2.1 Milk is the normal mammary secretion of milking animals obtained from one or more milkings without either addition to it or extraction from it, intended for consumption as liquid milk or for further processing.
- 2.2 Milk product is a product obtained by any processing of milk, which may contain food additives, and other ingredients functionally necessary for the processing.
- 2.3 Composite milk product is a product of which the milk, milk products or milk constituents are an essential part in terms of quantity in the final product, as consumed provided that the constituents not derived from milk are not intended to take the place in part or in whole of any milk constituent.
- 2.4 A reconstituted milk product is a product resulting from the addition of water to the dried or concentrated form of the product in the amount necessary to re-establish the appropriate water to solids ratio.
- 2.5 A recombined milk product is a product resulting from the combining of milkfat and milk-solids-non-fat in their preserved forms with or without the addition of water to achieve the appropriate milk product composition.
- 2.6 Dairy terms means names, designations, symbols, pictorial or other devices which refer to or are suggestive, directly or indirectly, of milk or milk products.

3. GENERAL PRINCIPLES

Foods shall be described or presented in such a manner as to ensure the correct use of dairy terms intended for milk and milk products, to protect consumers from being confused or misled and to ensure fair practices in the food trade.

4. APPLICATION OF DAIRY TERMS

4.1 GENERAL REQUIREMENTS

- 4.1.1 The name of the food shall be declared in accordance with Section 4.1 of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991; *Codex Alimentarius*, Volume 1A).
- 4.1.2 A word or words denoting the animal or, in the case of mixtures, all animals from which the milk has been derived shall be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

4.2 MILK

- 4.2.1 Only a food complying with the definition in Section 2.1 may be named “milk”. If such a food is offered for sale as such it shall be named “raw milk” or other such appropriate term as would not mislead or confuse the consumer.
- 4.2.2 Milk which is modified in composition by the addition and/or withdrawal of milk constituents may be identified with a name using the term “milk”, provided that a clear description of the modification to which the milk has been subjected is given in close proximity to the name.
- 4.2.3 Notwithstanding the provisions of Section 4.2.2 of this Standard, milk which is adjusted for fat and/or protein content and which is intended for direct consumption, may also be named “milk” provided that:
- it is sold only where such adjustment is permitted in the country of retail sale;
 - the minimum and maximum limits of fat and/or protein content (as the case may be) of the adjusted milk are specified in the legislation of the country of retail sale. In this case the protein content shall be within the limits of natural variation within that country;
 - the adjustment has been performed according to methods permitted by the legislation of the country of retail sale, and only by the addition and/or withdrawal of milk constituents, without altering the whey protein to casein ratio;
 - the adjustment is declared in accordance with Section 4.2.2 of this standard, for example by stating the milkfat and/or protein content(s), if the consumer would be misled by the omission.

4.3 MILK PRODUCTS

- 4.3.1 Only a product complying with the provisions in a Codex standard for a milk product may be named as specified in the Codex standard for the product concerned.
- 4.3.2 Notwithstanding the provisions of Section 4.3.1 of this Standard and Section 4.1.2 of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), a milk product may be named as specified in the Codex standard for the relevant milk product when manufactured from milk, the fat and/or protein content of which has been adjusted, provided that the compositional criteria in the relevant standard are met.
- 4.3.3. Products that are modified through the addition and/or withdrawal of milk constituents may be named with the name of the relevant milk product in association with a clear description of the modification to which the milk product has been subjected provided that the essential product characteristics are maintained and that the limits of such compositional modifications shall be detailed in the standards concerned as appropriate.

4.4 RECONSTITUTED AND RECOMBINED MILK PRODUCTS

Milk and milk products may be named as specified in the Codex Standard for the relevant milk product when made from recombined or reconstituted milk or from recombination or reconstitution of milk products in accordance with Section 4.1.2 of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), if the consumer would not be misled or confused.

4.5 COMPOSITE MILK PRODUCTS

A product complying with the description in Section 2.3 may be named with the term “milk” or the name specified for a milk product as appropriate, provided that a clear description of the other characterizing ingredient(s) (such as flavouring foods, spices, herbs and flavours) is given in close proximity to the name.

4.6 USE OF DAIRY TERMS FOR OTHER FOODS

- 4.6.1 The names referred to in Sections 4.2 to 4.5 may only be used as names or in the labelling of milk, milk products or composite milk products.
- 4.6.2 However, the provision in Section 4.6.1 shall not apply to the name of a product the exact nature of which is clear from traditional usage or when the name is clearly used to describe a characteristic quality of the non-milk product.
- 4.6.3 In respect of a product which is not milk, a milk product or a composite milk product, no label, commercial document, publicity material or any form of point of sale presentation shall be used which claims, implies or suggests that the product is milk, a milk product or a composite milk product, or which refers to one or more of these products.
- 4.6.4 However, with regard to products referred to in Section 4.6.3, which contain milk or a milk product, or milk constituents, which are an essential part in terms of characterization of the product, the term “milk”, or the name of a milk product may be used in the description of the true nature of the product, provided that the constituents not derived from milk are not intended to take the place, in part or in whole, of any milk constituent. For these products dairy terms may be used only if the consumer would not be misled.

If however the final product is intended to substitute milk, a milk product or composite milk product, dairy terms shall not be used.

For products referred to in Section 4.6.3 which contain milk, or a milk product, or milk constituents, which are not an essential part in terms of characterization of the product, dairy terms can only be used in the list of ingredients, in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991). For these products dairy terms cannot be used for other purposes.

5. LABELLING OF PREPACKAGED FOODS

Prepackaged milk, milk products and composite milk products shall be labelled in accordance with Section 4 of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), except to the extent otherwise expressly provided in a specific Codex standard or in Section 4 of this Standard.

COMMON LABELLING PROVISIONS IN MILK PRODUCT STANDARDS

LEADING PARAGRAPH

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991) and the General Standard for the Use of Dairy Terms, the following specific provisions apply.

NAME OF THE FOOD

The Name of the Food shall be

ORIGIN OF MILK

To be deleted (Covered by the Draft General Standard for the Use of Dairy Terms).

DECLARATION OF MILKFAT CONTENT²⁸

If the consumer would be misled by the omission, the milkfat content shall be declared in a manner acceptable in the country of sale to the final consumer, either :

- As a percentage by mass or volume;
- As a percentage of fat in the dry matter; or
- In grams per serving, provided that the number of servings is stated.

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 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 with the accompanying documents.

²⁸ To be applied according to the nature of the standard: see para. 24 of this report.

DRAFT REVISED STANDARD FOR BUTTER (A-1)
(Advanced to Step 8 of the Codex Procedure)

1 SCOPE

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

2 DESCRIPTION

Butter is a fatty product derived exclusively from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

Sodium chloride and food grade salt
Starter cultures of harmless lactic acid and/or flavour producing bacteria
Potable water.

3.3 COMPOSITION

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

4 FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
Colours		
160a(i)	β-Carotene (synthetic)	25 mg/kg
160a(ii)	Carotenes (natural extracts)	600 mg/kg
160b	Annatto	20 mg/kg (bixin/norbixin basis)
160e	β-apo-Carotenal	35 mg/kg
160f	β-apo-8'-Carotenoic acid, methyl or ethyl ester	35 mg/kg
Acidity Regulators		
339	Sodium phosphates	2 g/kg
500(i)	Sodium carbonate)
500(ii)	Sodium hydrogen carbonate) Limited by GMP
524	Sodium hydroxide)
526	Calcium hydroxide)

5 CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

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 the maximum residue limits established by the Codex Alimentarius Commission.

6 HYGIENE

6.1 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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7 LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms²⁹, the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be "Butter". The name "butter" with a suitable qualification shall be used for butter with more than 95% fat.

[A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.]³⁰

7.1.1 Butter may be labelled to indicate whether it is salted or unsalted according to national legislation.

7.2 DECLARATION OF MILKFAT CONTENT

If the consumer would be misled by the omission, the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving, provided that the number of servings is stated.

²⁹ Subject to the adoption of this text by the Commission.

³⁰ This provision will be deleted once the Draft General Standard for the Use of Dairy Terms has been adopted by the Commission.

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 (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), 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 with the accompanying documents.

8 METHODS OF SAMPLING AND ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC968.12.

8.2 DETERMINATION OF MILKFAT, SOLIDS-NOT-FAT AND WATER CONTENT

According to IDF Standard 80:1977/ISO 3727:1977/AOAC 920.116 & 938.06.

8.3 DETECTION OF VEGETABLE FAT

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

8.4 DETERMINATION OF SALT CONTENT

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

8.5 DETERMINATION OF LEAD CONTENT

According to AOAC 972.25 (Codex general method).

DRAFT REVISED STANDARD FOR MILKFAT PRODUCTS (A-2)
(Advanced to Step 8 of the Codex Procedure)

The Annex to this Standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A(I)(b) of the General Principles of the Codex Alimentarius.

1 SCOPE

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

2 DESCRIPTION

2.1 *Anhydrous Milkfat, Milkfat, Anhydrous Butteroil and Butteroil* are fatty products derived exclusively from milk and/or products obtained from milk by means of processes which result in almost total removal of water and non-fat solids.

2.2 *Ghee* is a product exclusively obtained from milk, cream or butter, by means of processes which result in almost total removal of water and non-fat solids, with an especially developed flavour and physical structure.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

Starter cultures of harmless lactic acid producing bacteria.

3.3 COMPOSITION

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

4 FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

4.1 Inert gas with which airtight containers are flushed before, during and after filling with product.

4.2 ANTIOXIDANTS

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

INS No.	Name	Maximum Level
Antioxidants		
310	Propyl gallate	100 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
320	Butylated hydroxyanisole (BHA)	175 mg/kg
	Any combination of propyl gallate, BHA and BHT providing limits above are not exceeded	200 mg/kg
306	Mixed tocopherols concentrate)
307	α-Tocopherol) 500 mg/kg individually or
304	Ascorbyl palmitate) in combination
305	Ascorbyl stearate)
Antioxidant Synergists		
330	Citric acid	Limited by GMP
331	Sodium citrate	Limited by GMP

5 CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

6 HYGIENE

- 6.1 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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.
- 6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7 LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms³¹, the following specific provisions apply:

31 Subject to the adoption of this text by the Commission

7.1 NAME OF THE FOOD

The name of the food shall be:

Anhydrous Milkfat)	
Milkfat)	According to description specified in Section 2,
Anhydrous Butteroil)	composition specified in 3 and the use of
Butteroil)	antioxidants (see Section 4).
Ghee)	

[A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.]³²

7.2 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 (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), 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 with the accompanying documents.

8 METHODS OF SAMPLING AND ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC 968.12

8.2 DETERMINATION OF MILKFAT CONTENT

According to IDF Standard 24:1964/ISO CD 8852.

8.3 DETERMINATION OF WATER CONTENT

According to IDF Standard 23A:1988/ISO DIS 5536.

8.4 DETECTION OF VEGETABLE FAT

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

8.5 DETECTION OF ANIMAL FAT OTHER THAN MILKFAT

To be developed.

32 This provision will be deleted once the Draft general Standard for the Use of Dairy Terms has been adopted by the Commission.

ANNEX

This text is intended for voluntary application by commercial partners and not for application by governments.

1 Other Quality Factors

	Anhydrous milkfat Anhydrous butteroil	Milkfat	Butteroil	Ghee
Maximum free fatty acids (% m/m as oleic acid)	0.3	0.4	0.4	0.4
Maximum peroxide value (milli-equivalents of oxygen/kg fat)	0.3	0.6	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, Milkfat, Anhydrous Butteroil and Butteroil and Ghee:

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

3 OTHER METHODS OF ANALYSIS

3.1 DETERMINATION OF FREE FATTY ACIDS CONTENT (expressed as oleic acid)

According to IDF Standard 6B:1989/ISO 1740:1991/AOAC 969.17.

The free fatty acids content can be calculated by multiplying the fat acidity by 0.282.

3.2 DETERMINATION OF PEROXIDE VALUE

According to IDF Standard 74A:1991/ISO 3976:1977 or AOAC 965.33.

3.3 DETERMINATION OF COPPER CONTENT

According to AOAC 971.20 (Codex general method) or IDF Standard 76A:1980/ISO 5738:1980/AOAC 960.40 (Codex general method).

3.4 DETERMINATION OF IRON CONTENT

According to NMKL 139:1991 (Codex general method) or IDF Standard 103A:1986/ISO 6732:1985.

DRAFT REVISED STANDARD FOR EVAPORATED MILKS (A-3)
(Advanced to Step 8 of the Codex Procedure)

1 SCOPE

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

2 DESCRIPTION

Evaporated milks are milk products which can be obtained by the partial removal of water from milk by heat, or by any other process which leads to a product of the same composition and characteristics. The fat and/or protein content of the milk 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 being adjusted.

3 ESSENTIAL COMPOSITION & QUALITY FACTORS

3.1 RAW MATERIALS

Milk and milk powders*, cream and cream powders*, milkfat products*.

The following milk products are allowed for protein adjustment purposes:

- milk retentate Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
- milk permeate Milk permeate is the product obtained by removing milk proteins and milkfat from milk, partly skimmed milk, or skimmed milk by ultrafiltration; and
- lactose *.

* For specification, see relevant Codex standard.

3.2 PERMITTED INGREDIENTS

Potable water
Sodium chloride.

3.3 COMPOSITION

Evaporated milk

Minimum milkfat	7.5% m/m
Minimum milk solids**	25% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

Evaporated skimmed milk

Maximum milkfat	1% m/m
Minimum milk solids**	20% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

Evaporated partly skimmed milk

Milkfat	More than 1% and less than 7.5% m/m
Minimum milk solids**	20% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

Evaporated high-fat milk

Minimum milkfat	15% m/m
Minimum milk solids-not-fat**	11.5% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

** The milk solids and milk solids-not-fat content include water of crystallization of the lactose.

4 FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
Firming agents		
508	Potassium chloride) 2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates) 2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity Regulators		
500	Sodium carbonates)
501	Potassium carbonates	
170	Calcium carbonates) 2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates)
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithin	Limited by GMP

5 CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

6 HYGIENE

- 6.1 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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.
- 6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7 LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms³³, the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be

- | | | |
|--------------------------------|---|---|
| Evaporated milk |) | |
| Evaporated skimmed milk |) | according to the composition specified in |
| Evaporated partly skimmed milk |) | Section 3 |
| Evaporated high-fat milk |) | |

Evaporated partly skimmed milk may be designated “evaporated semi-skimmed milk” if the milkfat content is 4.0 - 4.5% and the minimum milk solids is 24% m/m.

[A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.]³⁴

7.2 DECLARATION OF MILKFAT CONTENT

If the consumer would be misled by the omission, the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving, provided that the number of servings is stated.

7.3 DECLARATION OF MILK PROTEIN

If the consumer would be misled by the omission, the milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage by mass or volume, or (ii) grams per serving, provided the number of servings is stated.

7.4 LIST OF INGREDIENTS

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), milk products used only for protein adjustment need not be declared.

33 Subject to the adoption of this text by the Commission

34 This provision will be deleted once the Draft general Standard for the Use of Dairy Terms has been adopted by the Commission

7.5 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standards and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), 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 with the accompanying documents.

8 METHODS OF SAMPLING & ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC 968.12.

8.2 DETERMINATION OF MILKFAT CONTENT

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

8.3 DETERMINATION OF TOTAL SOLIDS CONTENT

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

8.4 DETERMINATION OF PROTEIN CONTENT

Protein content is 6.38 multiplied by total Kjeldahl nitrogen determined by IDF Standard 20B:1993/ISO/CD8968/AOAC 991.20-23 or AOAC 945.48H.

DRAFT REVISED STANDARD FOR SWEETENED CONDENSED MILKS (A-4)
(Advanced to Step 8 of the Codex Procedure)

1 SCOPE

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

2 DESCRIPTION

Sweetened condensed milks are milk products which can be obtained by the partial removal of water from milk with the addition of sugar, or by any other process which leads to a product of the same composition and characteristics. The fat and/or protein content of the milk 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 being adjusted.

3 ESSENTIAL COMPOSITION & QUALITY FACTORS

3.1 RAW MATERIALS

Milk and milk powder*, cream and cream powders*, milkfat products*.

The following milk products are allowed for protein adjustment purposes:

- milk retentate Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
- milk permeate Milk permeate is the product obtained by removing milk proteins and milkfat from milk, partly skimmed milk, or skimmed milk by ultrafiltration; and
- lactose * (Also for seeding purposes)

* For specification, see relevant Codex standard.

3.2 PERMITTED INGREDIENTS

Potable water
Sugar
Sodium chloride.

In this product, sugar is generally considered to be sucrose, but a combination of sucrose with other sugars, consistent with Good Manufacturing Practice, may be used.

3.3 COMPOSITION

Sweetened condensed milk

Minimum milkfat	8% m/m
Minimum milk solids**	28% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

Sweetened condensed skimmed milk

Maximum milkfat	1% m/m
Minimum milk solids**	24% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

Sweetened condensed partly skimmed milk

Milkfat	More than 1% and less than 8% m/m
Minimum milk solids-not-fat**	20% m/m
Minimum milk solids**	24% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

Sweetened condensed high-fat milk

Minimum milkfat	16% m/m
Minimum milk solids-not-fat**	14% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

** The milk solids and milk solids-not-fat content include water of crystallization of the lactose.

For all sweetened condensed milks the amount of sugar 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 sugar, may occur.

4 FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level	
Firming agents			
508	Potassium chloride)	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances	
509	Calcium chloride)		
Stabilizers			
331	Sodium citrates)	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances	
332	Potassium citrates)		
333	Calcium citrates)		
Acidity Regulators			
500	Sodium carbonates)	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances	
501	Potassium carbonates)		
170	Calcium carbonates)		
339	Sodium phosphates)		
340	Potassium phosphates)		
341	Calcium phosphates)		
450	Diphosphates)		
451	Triphosphates)		
452	Polyphosphates)		
Thickener			
407	Carrageenan		150 mg/kg
Emulsifier			
322	Lecithin	Limited by GMP	

5 CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

6 HYGIENE

- 6.1 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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.
- 6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7 LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms³⁵, the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be:

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

Sweetened condensed partly skimmed milk may be designated “sweetened condensed semi-skimmed milk” if the milkfat content is 4.0 - 4.5% and the minimum milk solids is 28% m/m.

[A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.]³⁶

7.2 DECLARATION OF MILKFAT CONTENT

If the consumer would be misled by the omission, the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving, provided that the number of servings is stated.

7.3 DECLARATION OF MILK PROTEIN

If the consumer would be misled by the omission, the milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage by mass or volume, or (ii) grams per serving, provided the number of servings is stated.

35 Subject to the adoption of this text by the Commission

36 This provision will be deleted once the Draft general Standard for the Use of Dairy Terms has been adopted by the Commission

7.4 LIST OF INGREDIENTS

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), milk products used only for protein adjustment need not be declared.

7.5 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 (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), 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 with the accompanying documents.

8 METHODS OF SAMPLING & ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC 968.12.

8.2 DETERMINATION OF MILKFAT CONTENT

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

8.3 DETERMINATION OF TOTAL SOLIDS CONTENT

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

8.4 DETERMINATION OF PROTEIN CONTENT

Protein content is 6.38 multiplied by total Kjeldahl nitrogen determined by IDF Standard 20B:1993/ISO CD8968/AOAC 991.20-23 or AOAC 920.115G.

DRAFT STANDARD FOR MILK POWDERS AND CREAM POWDERS (A-5/A-10)
(Advanced to Step 8 of the Codex Procedure)

The Annex to this Standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A(I)(b) of the General Principles of the Codex Alimentarius.

1 SCOPE

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

2 DESCRIPTION

Milk powders and cream powders are milk products which can be obtained by the partial removal of water from milk or cream. The fat and/or protein content of the milk or cream 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 being adjusted.

3 ESSENTIAL COMPOSITION & QUALITY FACTORS

3.1 RAW MATERIALS

Milk and cream

The following milk products are allowed for protein adjustment purposes:

- milk retentate Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
- milk permeate Milk permeate is the product obtained by removing milk proteins and milkfat from milk, partly skimmed milk, or skimmed milk by ultrafiltration; and
- lactose*.

* For specification, see relevant Codex standard

3.2 COMPOSITION

Cream powder

Minimum milkfat	42% m/m
Maximum water**	5% m/m
Minimum milk protein in milk solids-not-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-not-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-not-fat**	34% m/m

Skimmed milk powder

Maximum milkfat	1.5% m/m
Maximum water**	5% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

** The water content does not include water of crystallization of the lactose; the milk solids-not-fat content includes water of crystallization of the lactose.

4 FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
Stabilizers		
331	Sodium citrates) 5 g/kg singly or in combination,) expressed as anhydrous substances
332	Potassium citrates	
Firming agents		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity Regulators		
500	Sodium carbonates)
501	Potassium carbonates	
452	Sodium phosphates) 5 g/kg singly or in combination) expressed as anhydrous substances
340	Potassium phosphates	
450	Diphosphates)
451	Triphosphates	
452	Polyphosphates)
Emulsifiers		
471	Mono- and diglycerides of fatty acids	2.5 g/kg
322	Lecithin (or phospholipids from natural sources)	Limited by GMP
Anti-caking Agents		
341(iii)	Tricalcium orthophosphate)
170(i)	Calcium carbonate	
530	Magnesium oxide)
504(i)	Magnesium carbonate	
343	Trimagnesium phosphate) 10 g/kg singly or in combination
559	Aluminium silicate	
552	Calcium silicate)
553	Magnesium silicates	
554	Sodium aluminosilicate)
551	Silicon dioxide, amorphous	
555	Potassium aluminium silicate)
556	Calcium aluminium silicate	
Antioxidants		
301	Sodium L-ascorbate) 0.5 g/kg expressed as ascorbic acid
300	L-Ascorbic acid	
304	Ascorbyl palmitate	

320	Butylated hydroxyanisole (BHA)	0.01% m/m
	Antifoaming agent	
900	Polydimethylsiloxane	Limited by GMP

5 CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

6 HYGIENE

- 6.1 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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.
- 6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7 LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms³⁷, the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be:

Cream powder)	
Whole milk powder)	according to the composition in Section 3.2
Partly skimmed milk powder)	
Skimmed milk powder)	

Partly skimmed milk powder may be designated “Semi-skimmed milk powder” provided that the content of milkfat 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”.

[A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the

product. Such declarations are not required if the consumer would not be misled by their omission.]³⁸

7.2 DECLARATION OF MILKFAT CONTENT

If the consumer would be misled by the omission, the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving, provided that the number of servings is stated.

7.3 DECLARATION OF MILK PROTEIN

If the consumer would be misled by the omission, the milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage by mass or volume, or (ii) grams per serving, provided the number of servings is stated.

7.4 LIST OF INGREDIENTS

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), milk products used only for protein adjustment need not be declared.

7.5 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 (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), 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 with the accompanying documents.

8 METHODS OF SAMPLING & ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC 968.12.

8.2 DETERMINATION OF MILKFAT CONTENT

According to IDF Standard 9C:1987/ISO 1736:1985/AOAC 936.06, AOAC 920.115F or 945.48G.

8.3 DETERMINATION OF PROTEIN CONTENT

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

8.4 DETERMINATION OF WATER CONTENT

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

38 This provision will be deleted once the Draft general Standard for the Use of Dairy Terms has been adopted by the Commission

ANNEX

This text is intended for voluntary application by commercial partners and not for application by governments.

Additional Quality Factors

Requirements	Whole milk powder	Partially skimmed milk powder	Skimmed milk powder	Method
TITRATABLE ACIDITY (ml-0.1 N NaOH/ 10 g-solids-not-fat)	max 18.0	max 18.0	max 18.0	IDF Standard 86:1981 IDF Standard 81:1981
Scorched particles	max Disc B	max Disc B	max Disc B	IDF Standard 107A:1995
Solubility index (ml)	max 1.0	max 1.0	max 1.0	IDF Standard 129A:1988

DRAFT REVISED STANDARD FOR CHEESE (A-6)
(Advanced to Step 8 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 and in these cases, those specific provisions shall apply. In such cases, those specific provisions shall apply.

2. DESCRIPTION

2.1 Cheese is the ripened or unripened soft or semi-hard, hard and extra hard product, which may be coated, and 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 and/or products obtained from milk, 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 products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under (a).

2.1.1 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 ripened cheese is a ripened cheese in which the ripening 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 Unripened cheese including fresh cheese is cheese which is ready for consumption shortly after manufacture.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless microorganisms
- Safe and suitable enzymes
- Sodium chloride
- Potable water

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

Unripened cheeses

As listed in the Standard for Unripened Cheese Including Fresh Cheese (Codex Stan. A-19).

Cheeses in Brine

As listed in the Standard for Cheeses in Brine (Codex Stan. A-17).

Ripened cheeses, including mould ripened cheeses

Additives not listed below but provided for in individual standards for varieties of ripened cheeses may also be used for similar types of cheese within the limits specified within those standards.

INS No.	Name	Maximum Level
Colours		
100	Curcumins (for edible cheese rind)	Limited by GMP
101	Riboflavins	Limited by GMP
141	Copper chlorophylls	15 mg/kg
160a(ii)	Carotenes(vegetable)	600 mg/kg
160a(i)	Carotenes(synthetic)	25mg/kg
160c	Paprika oleoresins	Limited by GMP
160b	Annatto extracts	
	- normal coloured	10 mg/kg (on bixin/norbixin basis)
	- orange coloured	25 mg/kg (on bixin/norbixin basis)
	- deep orange coloured	50 mg/kg (on bixin/norbixin basis)
160e	β -apo-Carotenal	35 mg/kg
160f	β -apo-8-Carotenoic acid, ethyl ester	35 mg/kg
171	Titanium dioxide	Limited by GMP
120	Carmines (for red marbled cheeses only)	Limited by GMP
140	Chlorophylls (for green marbled cheeses only)	Limited by GMP
153	Vegetable carbon (For layered cheeses only)	Limited by GMP
163	Anthocyanines (for red marbled cheeses only)	Limited by GMP
162	Beet red	Limited by GMP
Bleaching Agents		
928	Benzoyl peroxide	1g/kg (used to bleach dairy ingredients on weight of bleached milk)
Acidity regulators		
170	Calcium carbonates)
504	Magnesium carbonates) Limited by GMP
575	Glucono delta-lactone)
Preservatives		
200	Sorbic acid)
201	Sodium sorbate) 3000 mg/kg calculated as sorbic
202	Potassium sorbate) acid
203	Calcium sorbate)
234	Nisin	12.5 mg/kg
239	Hexamethylene tetramine (Provolone only)	25 mg/kg, expressed as formaldehyde

251	Sodium nitrate) 50 mg/kg, expressed as NaNO ₃
252	Potassium nitrate)
280	Propionic acid) 3000 mg/kg, calculated as
281	Sodium propionate) propionic acid
282	Calcium propionate)
1105	Lysozyme	Limited by GMP

For surface/rind treatment only:

200	Sorbic acid) 1 g/kg singly or in combination,
202	Potassium sorbate) calculated as sorbic acid
203	Calcium sorbate)
235	Pimaricin (natamycin)	2 mg/dm ² of surface. Not present in a depth of 5 mm

Miscellaneous additive

508	Potassium chloride	Limited by GMP
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Sliced, cut, shredded or grated cheese

Anti-caking agents

460	Cellulose	Limited by GMP
551	Silicon dioxide, amorphous)
552	Calcium silicate)
553	Magnesium silicates) 10 g/kg singly or in combination.
554	Sodium aluminosilicate) Silicates calculated as silicon
555	Potassium aluminosilicate) dioxide
556	Calcium aluminium silicate)
559	Aluminium silicate)
560	Potassium silicate)

Preservatives

200	Sorbic acid) 1 g/kg singly or in combination,
202	Potassium sorbate) calculated as sorbic acid
203	Calcium sorbate)
235	Pimaricin (natamycin)*	10 mg/kg, for surface treatment, calculated on weight of cheese

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 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 Recommended International Code of

* Referred to the Codex Committee on Food Additives and Contaminants (see para. 70 of this report).

Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

- 6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.
- 6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms³⁹, the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be cheese. However, the word “cheese” may be omitted in the designation of an individual cheese variety reserved by a Codex standard for individual cheeses, and, in the absence thereof, a variety name specified in the national legislation of the country in which the product is sold, provided that the omission does not create an erroneous impression regarding the character of the food.

- 7.1.1 In case the product is not designated with a variety name but with the designation "cheese" alone, the designation may be accompanied by the appropriate descriptive terms in the following table:

Designation according to firmness and ripening characteristics		
According to firmness: Term 1		According to principal ripening: Term 2
MFFB %	Designation	
< 51	Extra hard	Ripened
49-56	Hard	Mould ripened
54-69	Firm/Semi-hard	Unripened/Fresh
> 67	Soft	In Brine

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

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

Example:

The designation of a cheese with moisture on a fat-free basis of 57% which is ripened in a manner similar in which Danablu is ripened would be:

"Mould ripened firm cheese or firm mould ripened cheese."

[A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.]⁴⁰

39 Subject to the adoption of this text by the Commission

40 This provision will be deleted once the Draft general Standard for the Use of Dairy Terms has been adopted by the Commission

7.2 DECLARATION OF MILKFAT CONTENT

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

Additionally, the following terms may be used:

High fat	(if the content of FDM is above or equal to 60%);
Full fat	(if the content of FDM is above or equal to 45% and less than 60%)
Medium fat	(if the content of FDM is above or equal to 25% and less than 45%)
Partially skimmed	(if the content of FDM is above or equal to 10% and less than 25%)
Skim	(if the content of FDM is less than 10%)

7.3 DATE MARKING

Notwithstanding the provisions of Section 4.7.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), the date of minimum durability need not be declared in the labelling of firm, hard and extra hard cheese which are not mould/soft-ripened and not intended to be purchased as such by the final consumer: in such cases the date of manufacture shall be declared.

7.4 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 (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), 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, and in the absence of such a container on the cheese itself. 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 with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC 968.12.

8.2 DETERMINATION OF MILKFAT CONTENT

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

8.3 DETERMINATION OF TOTAL SOLIDS CONTENT

According to IDF Standard 4A:1982/ISO 5534:1985.

8.4 DETERMINATION OF MOISTURE CONTENT

According to AOAC 926.08.

DRAFT REVISED STANDARD FOR WHEY CHEESE (A-7)
(Advanced to Step 8 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

3.1 RAW MATERIALS

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

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum level
200	Sorbic acid)
201	Sodium sorbate) 1 g/kg calculated as sorbic acid
202	Potassium sorbate)

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for

example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

- 6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms ⁴¹, the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be **why cheese**. However, the word “why cheese” maybe omitted in the designation of an individual why cheese variety reserved by a Codex standard for individual cheeses, and, in the absence thereof, a variety name specified in the national legislation of the country in which the product is sold, provided that the omission does not create an erroneous impression regarding the character of the food.

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

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

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

[A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.] ⁴²

7.2 DECLARATION OF MILKFAT CONTENT

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

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 (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), 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 with the accompanying documents.

41 Subject to the adoption of this text by the Commission

42 This provision will be deleted once the Draft general Standard for the Use of Dairy Terms has been adopted by the Commission

8. METHODS OF SAMPLING AND ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC 968.12.

8.2 DETERMINATION OF MILKFAT CONTENT

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

8.3 DETERMINATION OF DRY MATTER CONTENT

According to IDF Standard 58:1970/ISO 2920:1974.

DRAFT GROUP STANDARD FOR CHEESES IN BRINE (A17)
(Advanced to Step 8 of the Codex Procedure)

1. SCOPE

This Standard applies to Cheeses in Brine, intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard. Subject to the provisions of this Group Standard, standards for individual varieties of Cheeses in Brine may contain provisions which are more specific than those in this Standard.

2. DESCRIPTION

Cheeses in Brine are semi-hard to soft ripened cheeses in conformity with Standard A-6. The body has a white to yellowish colour and a compact texture suitable for slicing, with none to few mechanical openings. The cheeses have no actual rind and have been ripened and preserved in brine until delivered to, or prepacked for, the consumer. Certain individual Cheeses in brine contain specific herbs and spices as part of their identity.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless microorganisms
- Safe and suitable enzymes
- Sodium chloride
- Potable water
- Herbs and spices where part of the identity of the Cheese in Brine.

3.3 COMPOSITION

	Soft	Semi-hard
Minimum fat in dry matter, %:	40	40
Minimum dry matter, %:	40	52

4. FOOD ADDITIVES

Only those food additives listed may be used and only within the limits specified.

Additives not listed below but provided for in individual standards for varieties of Cheeses in Brine may also be used for similar types of cheese within the limits specified within those standards.

INS No.	Name	Maximum level
	Acidity regulators	
270	Lactic acid (L-, D- and DL-)	Limited by GMP
575	Glucono delta-lactone	Limited by GMP

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms⁴³, the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be Cheese in Brine. However, the word “Cheese in Brine” may be omitted in the designation of an individual Cheese in Brine variety reserved by a Codex standard for individual Cheese in Brine, and, in the absence thereof, a variety name specified in the national legislation of the country in which the product is sold, provided that the omission does not create an erroneous impression regarding the character of the food.

[A word or words denoting the animal or, in the case of a mixture, all the animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.]⁴⁴

7.2 DECLARATION OF MILKFAT CONTENT

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

Additionally, the following terms may be used:

43 Subject to the adoption of this text by the Commission.

44 This provision will be deleted once the Draft general Standard for the Use of Dairy Terms has been adopted by the Commission.

High fat	(if the content of FDM is above or equal to 60%);
Full fat	(if the content of FDM is above or equal to 45% and less than 60%)
Medium fat	(if the content of FDM is above or equal to 25% and less than 45%)
Partially skimmed	(if the content of FDM is above or equal to 10% and less than 25%)
Skim	(if the content of FDM is less than 10%)

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 (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), 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 with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC 933.12.

Special requirements for cheese in brine: A representative piece of cheese is placed on a cloth or on a sheet of non-absorbent paper for 5 to 10 min. A slice of 2-3 cm is cut off and sent to the laboratory in a sealed insulated box for analysis.

8.2 DETERMINATION OF MILKFAT CONTENT

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

8.3 DETERMINATION OF DRY MATTER CONTENT

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

METHODS OF ANALYSIS AND SAMPLING FOR MILK PRODUCTS

1. Requirements/Specifications in standards (except food additives)

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Milk Products	Copper ≤5 mg/kg (whey powders, edible casein products) ≤0.05 mg/kg (butter, milkfat products)	IDF Standard 76A:1980 ISO 5738:1980 AOAC 960.40 (Codex general method)	Photometry, diethyldiethiocarbamate	Type III
Milk Products	Copper ≤5 mg/kg (whey powders, edible casein products) ≤0.05 mg/kg (butter, milkfat products)	AOAC 971.20 (Codex general method)	Atomic absorption spectrophotometry	Type II
Milk Products (not for edible ices)	Fat	IDF Standard 126A:1988 ISO 8262-3:1987	Gravimetry (Weibull-Berntrop)	
Milk Products	Iron ≤20 mg/kg (spray dried whey powder, edible caseinate products except roller dried caseinates), ≤50 mg/kg (roller dried whey powder & caseinates) ≤2.0 mg/kg (butter) ≤0.2 mg/kg (milkfat products)	IDF Standard 103A:1986 ISO 6732:1985	Photometry, bathophenanthroline	Type IV
Milk Products	Iron ≤20 mg/kg (spray dried whey powder, edible caseinate products except roller dried caseinates), ≤50 mg/kg (roller dried whey powder & caseinates) ≤2.0 mg/kg (butter)	NMKL 139.1991 (Codex general method)	Atomic absorption spectrophotometry	Type II
Milk Products	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Milk Products	Sampling	IDF Standard 113A:1990 ISO 5538:1987	Inspection by attributes	-
Milk Products	Sampling	IDF Standard 136A:1992 ISO 8197:1988	General instructions	-

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Milk Products	Sampling of milk from Bulk Tanks	AOAC 970.26		-
Butter A-1	Lead <=0.05 mg/kg	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	Type II
Butter A-1	Milk solids-not-fat <=2%	IDF Standard 80:1977 ISO 3727:1977 AOAC 920.116	Gravimetry	Under revision
Butter A-1	Milkfat >=80%	IDF Standard 80:1977 ISO 3727:1977 AOAC 938.06	Gravimetry	Under revision
Butter A-1	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Butter A-1	Water <=16%	IDF Standard 80:1977 ISO 3727:1977 AOAC 920.116	Gravimetry	Under revision
Cheese A-6, C	Fat (specified in individual standards)	IDF Standard 5B:1986 ISO 1735:1987 AOAC 933.05	Gravimetry (Röse-Gottlieb)	Under revision
Cheese A-6, C	Moisture (specified in individual standards)	AOAC 926.08	Gravimetry, vacuum oven	
Cheese A-6, C	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	Under revision
Cheese A-6, C	Solids (specified in individual standards)	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102°C	
Cheese A-6, C	Solids	AOAC 926.08	vacuum oven	
Cheese, C	Dry matter	Method to be determined		
Cheeses in Brine A-17	Dry matter >=40% (soft), >=52% (semi-hard)	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102°C	
Cheeses in Brine A-17	Dry matter >=40% (soft), >=52% (semi-hard)	AOAC 926.08	Gravimetry, vacuum oven	

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Cheeses in Brine A-17	Fat in dry matter >=40% (soft, semi-hard)	IDF Standard 5B:1986 ISO 1735:1987 AOAC 933.05	Gravimetry (Röse-Gottlieb)	Under revision
Cream A-9	Caseinates <=0.1%	NOT SUSCEPTIBLE TO ANALYSIS		⁴⁵
Cream A-9	Gelatin and starch <=6 g/kg singly or combined and/or in combination with thickeners/modifying agents	AOAC 920.112		qualitative test for presence or absence
Cream A-9	Heat treatment	Method to be determined		when provision is specified
Cream A-9	Milk solids-not-fat <=2%	TO BE CHECKED		
Cream A-9	Milkfat >=18% (cream, unqualified), >=10% (cream, qualified), >=30% (whipping cream)	IDF Standard 16C:1987 ISO 2450:1985 AOAC 995.19	Gravimetry (Röse-Gottlieb)	Under revision
Cream A-9	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Dairy Spreads	Fat 59-61% (three-quarter fat butter), 39-41% (half fat butter)	TO BE CHECKED		
Dairy Spreads	Lead <=0.05 mg/kg	Method to be determined		
Edible Casein Products A-18	Ash (including P ₂ O ₅) >=7.5% (rennet casein), <=2.5% (acid casein)	IDF Standard 90:1979 (conf. 1986) ISO 5545:1978	Furnace, 825°C	
Edible Casein Products A-18	Casein in protein >=95%	Method in development		
Edible Casein Products A-18	Free acid <=0.27 ml 0.1 N NaOH/g	IDF Standard 91:1979 (Conf. 1986) ISO 5547:1978	Titrimetry, aqueous extract	Type IV

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If no method is available to enforce, there can be no specification in the standard.

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Edible Casein Products A-18	Lactose <=1.0%	IDF Standard 106:1982 ISO 5548:1980	Photometry, phenol and H ₂ SO ₄	Type IV
Edible Casein Products A-18	Lead <=1 mg/kg	IDF Standard 133A:1992 ISO DIS 6733	Spectrometry, 1,5- diphenylthiocarbazone	
Edible Casein Products A-18	Lead <=1 mg/kg	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	Type II
Edible Casein Products A-18	Lead <=1 mg/kg	AOAC 982.23 (Codex general method)	Anodic Stripping Voltammetry	Type III
Edible Casein Products A-18	Lead <=1 mg/kg	NMKL 139.1991 (Codex general method)	Atomic absorption spectrophotometry	Type III
Edible Casein Products A-18	Milkfat <=2.0%	IDF Standard 127A:1988 ISO 5543:1986	Gravimetry (Schmidt- Bondzynski-Ratslaff)	
Edible Casein Products A-18	Moisture <=12% (rennet casein & acid casein), <=8% (caseinates)	IDF Standard 78C:1991 ISO 5550:1978	Gravimetry, drying at 102°C	Under revision
Edible Casein Products A-18	pH <=7.5 (caseinates)	IDF Standard 115A:1989 ISO 5546:1979	Electrometry	Type IV
Edible Casein Products A-18	Protein (total N x 6.38 in dry matter) >=84% (rennet casein), >=90% (acid casein), >=88% (caseinates)	IDF Standard 92:1979 (conf. 1986) ISO 5549:1978	Titrimetry, Kjeldahl	Type IV
Edible Casein Products A-18	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Edible Casein Products A-18	Sediment (scorched particles)(in 25 g) <=15 mg (rennet casein), <=22.5 mg (acid casein, spray dried caseinates), <=81.5 mg (roller dried caseinates)	IDF Standard 107A:1995 ISO 5739:1983	Visual comparison with standard disks, after filtration	Type IV Under revision
Evaporated Milks A-3	Milk solids-not-fat >=11.5% (evaporated high-fat milk)	Method to be determined		
Evaporated Milks A-3	Milkfat >=7.5% (evaporated milk), <=1.0% (evaporated skimmed milk), >1.0% & <7.5% (evaporated partly skimmed milk), >=15.0% (evaporated high-fat milk)	IDF Standard 13C:1987 ISO 1737:1985 AOAC 945.48G	Gravimetry (Röse- Gottlieb)	Under revision
Evaporated Milks A-3	Protein (in milk solids-not-fat) >=34%	AOAC 945.48H	Kjeldahl	

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Evaporated Milks A-3	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Evaporated Milks A-3	Solids >=25% (evaporated milk), >=20% (evaporated skimmed milk, evaporated partly skimmed milk)	IDF Standard 21B:1987 ISO 6731:1989 AOAC 945.48D	Gravimetry, drying at 98-100°C	
Fermented Milks A-11a	[Milk solids-not-fat (level not specified)]	Method to be determined		when provision is specified
Fermented Milks A-11a	[Protein in milk solids-not-fat >=34% (except for kumys)]	Method to be determined		
Fermented Milks A-11a	Lactic acid >=0.6% (w/v)(yoghurt, acidophilus milk, cultured milk, cultured buttermilk, fermented milk containing bifidobacteria, kefir), >=0.7% (w/v)(kumys)	IDF Standard 150:1991 ISO 11869:1997	Potentiometry	
Fermented Milks A-11a	Lactic acid >=0.6% (w/v)(yoghurt, acidophilus milk, cultured milk, cultured buttermilk, fermented milk containing bifidobacteria, kefir), >=0.7% (w/v)(kumys)	AOAC 937.05	Spectrophotometric (for lactate acid in milk & milk products)	
Fermented Milks A-11a	Protein >=2.8% (w/v) (except for kumys)	IDF Standard 20B:1993 ISO CD 8968 AOAC 991.20-23	Titrimetry (Kjeldahl)	
Fermented Milks A-11a	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Fermented Milks (Acidophilus milk) A-11a	<i>Lactobacillus acidophilus</i> >=10 ⁷ cfu/g	Method in development		
Fermented Milks (Cultured milk, Cultured buttermilk) A-11a	Mesophilic lactic acid producing bacteria, either single culture or mixed cultures >=10 ⁷ cfu/g or, in the case of bifidobacteria,	Method(s) to be determined		

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Fermented Milks (Fermented milk containing bifidobacteria) A-11a	Bifidobacteria $\geq 10^6$ cfu/g	Method in development		
Fermented Milks (Kefir) A-11a	<i>Kluyveromyces marxianus</i> , <i>Saccharomyces omnisporus</i> , <i>S. cerevisiae</i> & <i>S. exiguus</i> $\geq 10^4$ cfu/g	Method to be determined		
Fermented Milks (Kefir) A-11a	<i>Lactobacillus kefir</i> and species of <i>Leuconostoc</i> , <i>Lactococcus</i> & <i>Acetobacter</i> $\geq 10^7$ cfu/g	Method to be determined		
Fermented Milks (Kumys) A-11a	<i>Kluyveromyces marxianus</i> $\geq 10^4$ cfu/g	Method to be determined		
Fermented Milks (Kumys) A-11a	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> $\geq 10^7$ cfu/g	Method to be determined		
Fermented Milks (Yoghurt) A-11a	<i>Streptococcus thermophilus</i> & <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> $\geq 10^7$ cfu/g	IDF Standard 117A:1988	Colony count at 37°C	
Fermented Milks (Yoghurt) A-11a	<i>Streptococcus thermophilus</i> & <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> $\geq 10^7$ cfu/g	IDF Standard 146:1991	Test for identification	Under revision
Milk and Cream Powders A5/A10	Milkfat $\geq 42\%$ (cream powder), $\geq 26\%$ & $< 42\%$ (whole milk powder), $> 1.5\%$ & $< 26\%$ (partly skimmed milk powder), $\leq 1.5\%$ (skimmed milk powder)	IDF Standard 9C:1987 ISO 1736:1985 AOAC 932.06	Gravimetry (Röse- Gottlieb)	Under revision
Milk and Cream Powders A5/A10	Protein in milk solids-not-fat $\geq 34\%$	IDF Standard 20B:1993 ISO CD 8968 AOAC 991.20-23	Titrimetry, Kjeldahl	Type IV
Milk and Cream Powders A5/A10	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Milk and Cream Powders A5/A10	Water <=5%	IDF Standard 26A:1993	Gravimetry, drying at 102°C	Type IV
Milk Products obtained from Fermented Milks Heat-Treated after Fermentation A-11b	[Milk solids-not-fat (no level specified)]	Method to be determined		when provision is specified
Milk Products obtained from Fermented Milks Heat-Treated after Fermentation A-11b	[Protein in milk solids-not-fat >=34%]	Method to be determined		
Milk Products obtained from Fermented Milks Heat-Treated after Fermentation A-11b	[Solids-not-fat (no level specified)]	Method to be determined		
Milk Products obtained from Fermented Milks Heat-Treated after Fermentation A-11b	Protein >=2.8% (w/v)	IDF Standard 20B:1993 ISO CD 8968 AOAC 991.20-23	Titrimetry (Kjeldahl)	
Milk Products obtained from Fermented Milks Heat-Treated after Fermentation A-11b	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Milkfat Products A-2	Certain antioxidants (use or non-use)	IDF Standard 165:1993	Reversed phase gradient light chromatography	Under revision
Milkfat Products A-2	Free fatty acids (expressed as oleic acid) <=0.3% (anhydrous milkfat, anhydrous butteroil) <=0.4% (milkfat, butteroil, ghee)	IDF Standard 6B:1989 ISO 1740:1991 AOAC 969.17	Titrimetry	

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Milkfat Products A-2	Milkfat >=99.8% (anhydrous milkfat, anhydrous butteroil) >=99.6% (milkfat, butter oil, ghee)	IDF Standard 24:1964	Gravimetry (calculation for solids-not-fat and water content)	Type IV
Milkfat Products A-2	Peroxide value (expressed as milliequivalents of oxygen/kg fat) <=0.3 (anhydrous milkfat, anhydrous butteroil), <=0.6 (milkfat, butteroil, ghee)	IDF Standard 74A:1991 ISO 3976:1977	Photometry, FeCl ₃ /NH ₄ CNS	Type IV
Milkfat Products (Anhydrous Milkfat) A-2	Peroxide value <=0.3 milliequivalents of oxygen/kg fat	AOAC 965.33	Titrimetry	
Milkfat Products A-2	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Milkfat Products A-2	Vegetable fat (free from vegetable fat)	IDF Standard 32:1965 ISO 3595:1976 AOAC 955.34A	Phytosteryl acetate test	Under revision
Milkfat Products A-2	Vegetable fat (sterols) (free from vegetable fat)	IDF Standard 54:1970 ISO 3594:1976 AOAC 970.50A	GLC	Under revision
Milkfat Products A-2	Water <=0.1% (anhydrous milkfat, anhydrous butteroil)	IDF Standard 23A:1988 ISO DIS 5536	Titrimetry (Karl Fischer)	
Processed Cheese Products A-8	Dry matter >=20%	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102°C	
Processed Cheese Products A-8	Dry matter >=20%	AOAC 926.08	Gravimetry, vacuum oven	
Processed Cheese Products A-8	Gelatin and starch <=10 g/kg singly or combined and/or in combination with stabilizers/thickeners (processed cheese preparations)	AOAC 940.24 (cottage cheese)		qualitative test for presence or absence
Processed Cheese Products A-8	Milkfat (dry basis) (no level specified)	IDF Standard 5B:1986 ISO 1735:1987 AOAC 933.05	Gravimetry (Röse-Gottlieb)	Under revision

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Sweetened Condensed Milks A-4	Milk solids-not-fat >=20.0% (sweetened condensed partly skimmed milk), >=14.0% (sweetened condensed high-fat milk)	Method to be determined		
Sweetened Condensed Milks A-4	Milkfat >=8.0% (sweetened condensed milk), <=1.0% (sweetened condensed skimmed milk), >1.0% & <8.0% (sweetened condensed partly skimmed milk), >16.0% (sweetened condensed high-fat milk)	IDF Standard 13C:1987 ISO 1737:1985 AOAC 920.115F	Gravimetry (Röse-Gottlieb)	Under revision
Sweetened Condensed Milks A-4	Protein (in milk solids-not-fat) >=34%	AOAC 920.115G	Titrimetry, Kjeldahl	
Sweetened Condensed Milks A-4	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Sweetened Condensed Milks A-4	Solids >=28% (sweetened condensed milk), >=24% (sweetened condensed skimmed milk, sweetened condensed partly skimmed milk)	IDF Standard 15B:1991 ISO 6734:1989	Gravimetry, drying at 102°C	Type IV
Sweetened Condensed Milks A-4	Solids >=28% (sweetened condensed milk), >=24% (sweetened condensed skimmed milk, sweetened condensed partly skimmed milk)	AOAC 920.115D	Gravimetry, vacuum oven	
Sweetened Yoghurt A-11a	Ethanol >=0.5% (v/w)(kumys)	Method to be determined		
Unripened Cheese A-19	Glassine and starch <=5g/kg	Method to be determined		
Unripened Cheese Including Fresh Cheese A-19	Dry matter [not decided (unripened/fresh cheese)] >=3.5 % (cream cheese)	IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102°C	
Unripened Cheese Including Fresh Cheese A-19	Dry matter [not decided (unripened/fresh cheese)] >=3.5 % (cream cheese)	AOAC 926.08	Gravimetry, vacuum oven	

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Unripened Cheese Including Fresh Cheese A-19	Fat in dry matter >=60% (cream cheese)	Method to be determined		
Unripened Cheese Including Fresh Cheese A-19	Protein >=60% (in milkfat free dry matter without addition of foods and flavouring substances)	IDF Standard 20B:1993 ISO CD 8968 AOAC 991.20	Titrimetry, Kjeldahl	
Whey Cheese A-7	Fat (dry basis) >=33% (creamed whey cheese), >=10% & <33% (whey cheese), <10% (skimmed whey cheese)	IDF Standard 59A:1986 ISO 1854:1987 AOAC 974.09	Gravimetry (Röse- Gottlieb)	Under revision
Whey Cheese A-7	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-
Whey Powders A-15	Ash <=9.5% (whey powder), <=15.0% (acid whey powder)	IDF Standard 90:1979 (conf. 1986) ISO 5545:1978	Furnace, 825°C	
Whey Powders A-15	Fat <=2%	IDF Standard 9C:1987 ISO 1736:1985 AOAC 932.06	Gravimetry (Röse- Gottlieb)	Under revision
Whey Powders A-15	Lactose (expressed as anhydrous lactose) >=61.0%	IDF Standard 79B:1991 ISO CD 5765	Enzymatic method; glucose moiety (method A), galactose moiety (method B)	Under revision
Whey Powders A-15	Lead <=1 mg/kg	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	
Whey Powders A-15	Moisture, "Free" <=5.0% (whey powder), <=4.5% (acid whey powder)	IDF Standard 58:1970 (conf. 1993) ISO 2920:1974	Gravimetry, drying at 88°C	
Whey Powders A-15	pH (in 10% solution) >5.1 (whey powder), <=5.1 (acid whey powder)	TO BE CHECKED		
Whey Powders A-15	Protein (Total N x 6.38) >=11% (whey powder), >=10% (acid whey powder)	IDF Standard 92:1979 (conf. 1986) ISO 5549:1978	Titrimetry, Kjeldahl	Type IV

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Whey Powders A-15	Sampling	IDF Standard 113A:1990 ISO 5538:1987	Inspection by attributes	-
Whey powders A-15	Sampling	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions	-

2. Methods established for food additives

COMMODITY	PROVISION	METHOD	PRINCIPLE	Note
Processed Cheese Products	Added phosphate (expressed as phosphorus)	IDF Standard 51B:1991	Calculation	Type IV
Processed Cheese Products	Citrate emulsifying agents	IDF Standard 52A:1992 ISO 12082:1997	Calculation from citric acid & lactose contents	Type IV
Cheese and Processed Cheese Products	Citric acid	IDF Standard 34C:1992	Enzymatic	
Cheese and Processed Cheese Products	Citric acid	AOAC 976.15 ISO 2963:1997	Photometry	
Cheese (and cheese rind)	Natamycin	IDF Standard 140A:1992 ISO 9233:1991	Molecular absorption spectrometry & HPLC (extraction)	
Processed Cheese Products	Phosphorus	IDF Standard 33C:1987 ISO 2962:1984 AOAC 990.24	Spectrophotometry, molybdate-ascorbic acid	