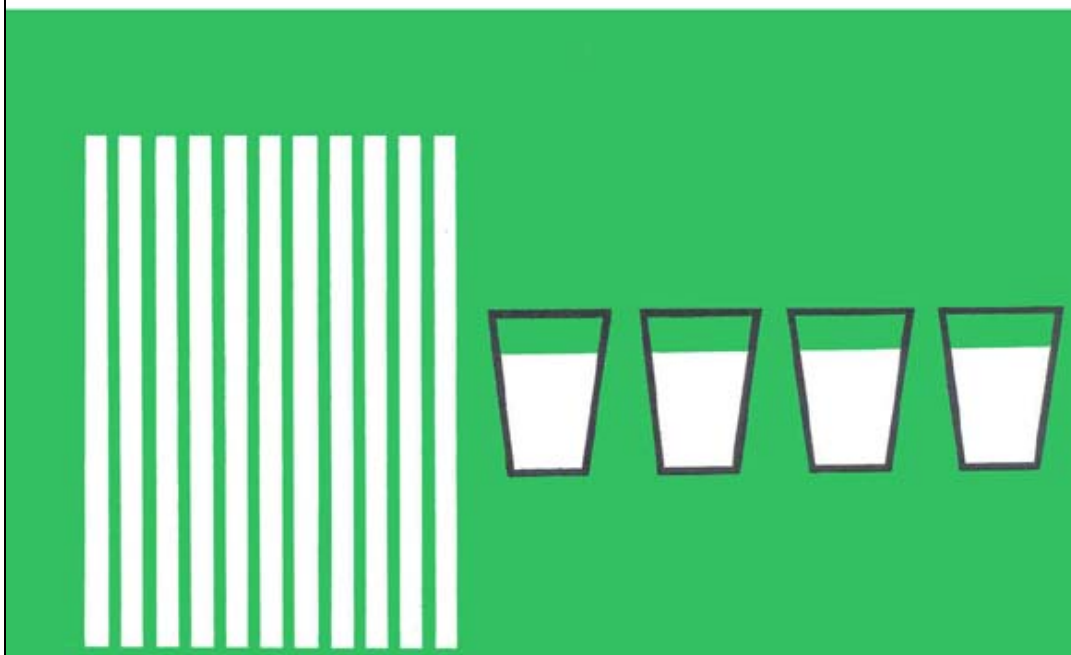
Joint FAO/WHO Food Standards Programme

JOINT FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

Report of the Twelfth Session

Held in Rome, Italy, 7-12 July 1969



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
WORLD HEALTH ORGANIZATION
Rome

REPORT
of the
TWELFTH SESSION
of the
JOINT FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS
ON THE CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

Held at FAO Headquarters

Rome, Italy

7-12 July 1969

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SUMMARY OF POINTS FOR ACTION BY GOVERNMENTS

1. Governments are requested to make their comments available, at the latest 15 January 1970. All communications should he sent, if possible, in duplicate and addressed to the Technical Secretary, Committee on the Code of Principles concerning Milk and Milk Products, Dairy Branch FAO, Rome.

2. Governments may send observations regarding any matter they would wish to raise.

   Those specific points on which the Committee agreed that comments should be sought are the following:

- International Individual Cheese Standards	
- Butterkäse, Coulommiers, Gudbrandsdalsost, Harzer Käse, Herrgårdsost, Hushållsost, Norvegia	- submitted to Governments for acceptance. (See paragraphs 40 to 50 of this Report and Appendices II-A to II-G)
- Esrom, Maribo, Fynbo, Adelost, Blue Cheese, Edelpilzkäse, Mycella, Normanna at Step 4 of the Committee's procedure	- Governments to comment. (See paragraphs 59 and 60 of this Report and Appendices III-A to III-H) Government views are sought particularly on the difficulties which might arise if Fromage Bleu were exported into an English speaking country which had accepted the Standard for Blue Cheese.
- General Standard for Cheese - A-6	Governments to comment on (a) whether the definition ought to provide for coagulation with the formation of a gel as a necessary process in cheese making) and (b) if coagulation with the formation of a gel is not considered to be an essential process in cheesemaking, what processes are used, or are envisaged for use, in substitution for coagulation. (See paragraphs 62 to 67 of this Report).
- Decision No.5	- Governments to comment on the amendment proposed by the delegation of Australia. See paragraphs 69 and 73 of this Report, and Appendix IV)
- Revised Standard A-3 -Evaporated Milk at Step 5 of the Committee's Procedure	- Governments to comment. (See paragraph 68 of this Report and Appendix VI of the Report of the Eleventh Session of the Committee).

	(Please note that the maximum level of use of the stabilizers listed should be 0.2% and that the labelling section will be edited by the Secretariat together with the labelling section of the other compositional standards established under the Code of Principles. The redrafts were submitted to governments for consideration in a separate working paper).
- Drafts of : - General Standard A-8(a) for Process(ed) . . . . . Cheese or . . . . . Process(ed) Cheese - General Standard A-8(b) for "Process(ed) Cheese" and "Spreadable Process(ed) Cheese" - General Standard A-8(o) for Processed Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread) at Step 5 of the Committee's Procedure.	Governments to comment. (See paragraph 70 of this Report and Appendices V-A to V-C).
- Yoghurt (and other fermented milks)	- Governments to submit information regarding their national standards or regulations. (See paragraph 71 of this Report).
- Draft Standard A-9 for Cream at Step 5 of the Committee's Procedure	- Governments to comment particularly on the desirability of Procedure establishing separate standards for: (pasteurized) cream sterilized cream reconstituted and recombined cream whipping and (whipped) cream and to submit technical information on additives necessary for the manufacture of the above creams. (See paragraphs 72 to 74 of this Report and Appendix VIII-A of the Report of the Eleventh Session of the Committee.)

- Draft Standard A-10 for High Fat Milk Powder, Half* Cream Powder and Cream Powder at Step 5 of the Committee's Procedure * for footnote, see Paragraph 78 of this Report	-. Governments to comment, particularly Fat Milk Powder, Half* Cream as to the type of designations which Powder and Cream Powder they deem to be satisfactory, and to at Step 5 of the Committee's submit information on additives Procedure necessary for the manufacture of milk powders (including powders *for footnote, see Paragraph containing less than 40% fat) 78 of this Report. particularly with regard to milk powders for special purposes. (See paragraph 75 of this Report and Appendix VIII-B of the Report of the Eleventh Session of the Committee)
- Ghee	- Governments to submit information regarding their national legislation and in particular on the definition of this product. (See paragraphs 77 to 79 of this Report).
- Redrafts of Compositional Standards	- Governments to comment on the Standards proposed labelling sections. (See paragraphs 11 to 21 of this Report and Separate Working Paper).

REPORT
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JOINT FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

Rome, 7-12 July 1969

INTRODUCTION

1. The Twelfth Session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products was held at FAO headquarters in Rome, 7-12 July 1969. The session was attended by 90 participants including representatives and observers from 34 countries, and observers from 9 organizations (see Appendix 1 for the List of Participants).

2. The Twelfth Session of the Joint Committee was convened by the Directors-General of FAO and WHO. The meeting was opened by the Deputy Director-General of FAO, Mr. Oris V. Wells, who briefly reviewed the programme of work of the Committee and introduced Dr. H. A. Jasiorowski, the new Director of Animal Production and Health Division.

3. The Committee was presided over by its Chairman, Mr. J. L. Servais (Belgium) and its two Vice-Chairmen, Mr. F. E. Fenton (U.S.A.) and Dr. H. Boysen (Federal Republic of Germany). The joint secretaries were Dr. F. Winkelmann and Mr. H. J. McNally of FAO.

Election of Officers

4. The Committee unanimously elected Mr. Floyd E. Fenton (U.S.A.) Chairman of the Committee, to serve from the end of the Twelfth Session until the end of the Thirteenth Session. The Committee also unanimously elected Dr. P. Ballester (Spain) and Dr. H. W. Kay (Federal Republic of Germany) to be first and second Vice-Chairmen respectively, both to serve from the end of the Twelfth Session until the end of the Thirteenth Session. The Committee expressed its appreciation of the outgoing officers of the Committee.

ADOPTION OP AGENDA

5. The provisional agenda was adopted with a slight rearrangement in the order of items to be discussed, and the inclusion of an item concerning the consideration of labelling provisions for standards A.1 to A.7. It was further agreed to retain agenda items on group standards for blue-veined cheeses and fermented milks for which no working papers had been submitted by the IDF, with a slight alteration of the wording indicating that the subject matters would be discussed in general terms.

ACCEPTANCES OF THE CODE OF PRINCIPLES AND ASSOCIATED STANDARDS

6. The Committee was informed of the latest position regarding government acceptances of the Code of Principles, Associated Standards and Methods of Analysis and Sampling. Seventy-one governments had now accepted the Code of Principles concerning Milk and Milk Products; 45 governments had accepted the compositional standards for butterfat and evaporated milk; 46 governments had accepted the compositional standards for butter and sweetened condensed milk; 65 governments had accepted the compositional standard for milk powder; 35 governments had accepted the

general standard for cheese and 18 governments had accepted the standard for whey cheese. On average, some 45 governments had accepted the standard methods of analysis and sampling for milk and milk products B.1 to B.5 and some 16 governments the standard methods of analysis B.6 to B.8.

7. The Committee was informed of the current position regarding acceptances by governments of the international individual cheese standards for Cheddar, Danablu, Danbo, Edam, Gouda, Havarti, Samsoe, Cheshire, Emmentaler, Gruyère, Tilsiter, Limburger, Saint-Paulin, Svecia, Provolone and Cottage Cheese including Creamed Cottage Cheese. This was as follows:

8.

International individual cheese standards C.1 to C.10		No. of countries	Acceptances since 10 June 1968
Standard C.1 – Cheddar	:	16	None
Standard C.2 – Danablu	:	15	None
Standard C.3 – Danbo	:	16	None
Standard C.4 – Edam	:	15	None
Standard C.5 - Gouda	:	12	None
Standard C.6 – Havarti	:	13	Norway
Standard C.7 – Samsoe	:	16	None
Standard C.8 – Cheshire	:	15	Switzerland
Standard C.9 – Emmentaler	:	13	None
Standard C.10 – Gruyère	:	12	None

9. International individual cheese standards submitted to governments for acceptance after the Eleventh Session of the Committee:

Standard C.11 – Tilsiter – 9 countries	-	Denmark, (Federal Republic of Germany), Finland, (France), Netherlands, Norway, Poland, Sweden, (United Kingdom)
Standard C.12 – Limburger – 11 countries	-	(Belgium), (Denmark) (Federal Republic of Germany), Finland, (France), Netherlands, Norway, Sweden, (Poland), (United Kingdom), (U.S.A.)
Standard C.13 - Saint-Paulin - 6 countries	-	(Belgium), Finland, (France), Sweden, (Switzerland), United Kingdom
Standard C.14 - Svecia - 10 countries	-	(Belgium), Denmark, Federal Republic of Germany, Finland, France, Netherlands, Norway, Sweden, (Switzerland), (United Kingdom)
Standard C.15 - Provolne - 9 countries-	-	(Belgium), (Denmark), Finland, France, Netherlands, Sweden, Switzerland, (United Kingdom), (U.S.A.)

Standard C.16 - Cottage Cheese
including Creamed Cottage Cheese -
3 countries- - Finland, Netherlands, Sweden

The countries shown in brackets accepted the standards concerned with certain reservations.

10. The revised standard for Butterfat, Butter-Oil (Anhydrous) A.2 (1968) was accepted by 8 countries - Belgium, Federal Republic of Germany, Finland, France, Norway, Sweden, (Switzerland), (United Kingdom)

all of which belong to the group of 45 countries which accepted the 1960 version of standard A.2.

11. The Committee took note of the request of the Netherlands, of the United States of America, Australia and New Zealand to retain the use of the designation "anhydrous milkfat" for the commercial product. The Committee further noted that the IDF/ISO/AOAC had recommended that only the terms "butter-oil" and "anhydrous milkfat" should be used in the standards, so as to avoid confusion arising in standard methods of analysis when the terms "milkfat" and "butterfat" were used as a commercial description of the product as well as in a chemical sense. The Committee was further informed that the terms "milkfat (anhydrous)" - for a product with

a minimum fat content of 99.8 % and

a maximum moisture content of 0.1 %

and "butterfat - butter-oil (anhydrous)" - for a product with

a minimum fat content of 99.6 % and

a maximum moisture content of 0.2 % -

were used in draft standards prepared by Dr. L. P. Gunnis (Australia) for the International Dairy Federation (IDF IV-Doc. 51/1968*).* The Committee concluded that the term "anhydrous milkfat" should be reinstated in the standard.

LABELLING OF MILK PRODUCTS

12. The Committee had before it the Recommended General Standard for the Labelling of Prepackaged Foods, which had been adopted by the Codex Alimentarius Commission at its Sixth Session for issue to governments for acceptance. The Committee was informed of the contents of the general standard and noted that the section which was the most relevant to its work was that dealing with the declaration of ingredients. The Committee noted that ingredients were defined as including food additives. The Committee also had before it for consideration proposals of the IDF for the labelling of milk products.

13. The Committee briefly considered what position it should take concerning the declaration of ingredients of non-standardized milk products. It was agreed that for the time being such products should carry a full declaration of ingredients, as provided for in the Recommended General Standard for the Labelling of Prepackaged Foods. The Committee in coming to this conclusion noted that the General Standard for the Labelling of Prepackaged Foods did provide for countries to make exceptions for products of well-known composition, which were exempt under their national legislation from such a declaration of ingredients. The Committee would review this position,

commodity by commodity, as standards were developed under the Code of Principles for these products. The Committee then proceeded to examine whether there should be a declaration of ingredients for the products covered by Standards A.1 to A.7.

14. The Committee agreed that in principle it would not be necessary to provide for the mandatory declaration of ingredients in standardized milk products, since they were, in the main, of well-known composition. As regards food additives, the Committee agreed to decide on a product by product basis whether it would be necessary to provide for the mandatory declaration of these substances. It acknowledged, however, that in the case of composite products, it might prove desirable to provide for a declaration of ingredients in the interests of the consumer.

15. The Committee considered the question of whether the labelling provisions ought to apply to bulk foods as well as to prepackaged foods. It was agreed to deal with this matter in each individual standard.

16. The Committee concluded that it would not be necessary to require the declaration of ingredients (including food additives) for the following products covered by standards under the Code: butter - A.1; anhydrous milkfat - A.2; evaporated milk - A.3; sweetened condensed milk - A.4; milk powder - A.5; general standard for cheese - A.6; general standard for whey cheese - A.7, except as follows: antioxidants in anhydrous milkfat and the type of sugars, other than sucrose, used in sweetened condensed milk should be declared. The existing labelling provisions contained in the standards were also to remain unchanged.

17. The Committee, after deciding that antioxidants in anhydrous milkfat should be declared, went on to examine the meaning of the restriction concerning the use of antioxidants in this product. It was considered that the restriction could be drafted in clearer terms to indicate precisely the scope of the restriction. The Committee, however, agreed that to do this might involve a change of substance and that it would be better to leave the matter until the next session. Meanwhile, governments were requested to examine this provision and to submit their observations to the Secretariat.

18. The delegation of the Federal Republic of Germany wished to reserve its position concerning the declaration of additives because it was of the opinion that butter should not contain any additives at all but that, if they were permitted, they should be declared on the label. This would also refer to other milk products in which the Federal Republic of Germany did not favour the use of additives.

19. The Committee then went on to the consideration of the format of the standards and was in general agreement with the chapter headings contained in the format drawn up by the Codex Alimentarius Commission. It was agreed, however, that in the section "Descriptions" it should be made clear that the standards for milk and milk products were based upon precise definitions. Concerning the labelling section of the standards, the Committee agreed that in all standards, the section dealing with the name of the food should read as follows:

> "All products designated **. . . . . .** must conform to this standard, and products not conforming may not be so designated."

20. The Committee further concluded that where reference was to be made to the General Standard for Food Labelling, or the Articles of the Code of Principles, such as the way in which information should be declared on labels, these matters would be dealt with in the commodity standards by cross references.

21. The Committee thought that the subject of labelling was so complex that it would be desirable to have for the next session of the Committee all the standards presented in the format, together with the labelling sections set out in detail to reflect the decisions taken by the Committee at the current session, and also the appropriate sections of the Recommended General Standard, for the Labelling of Prepackaged Foods which would apply. The Secretariat was requested to prepare this working document as soon as possible after the session, in order to afford governments ample time in which to examine and comment on the proposed labelling sections. The Committee would carry out this review of the standards in order to agree upon a final format for the publication of the Seventh Edition of the Code of Principles.

GOVERNING PARAGRAPH FOR COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

22. The Committee noted that the Codex Alimentarius Commission at its Sixth Session in March 1969 had not made a final decision on the redrafts of the governing paragraph for the FAO/WHO Committee of Government Experts on the Code of Principles, proposed by (i) the Executive Committee at its Eleventh Session and by (ii) the Government Expert Committee at its Eleventh Session, as only a few comments from governments were available at that time. The Committee was further informed that the Commission had asked the Secretariat to seek again governments' comments for submission to the next session of the Executive Committee, and that, in particular, governments should be asked the following specific questions:

"(a) Should the Committee have full competence for all questions concerning milk and milk products, in view of the fact that the Milk and Milk Products Committee, although enjoying a special status vis-à-vis other subsidiary bodies of the Commission, was still a subsidiary body of the Commission. If it should, ought full competence to be taken to refer only to the technical content of the standards?

(b) As all decisions of the Committee, whether on standards or not, are subject to review by the Commission at the request of a Member of the Commission, is it appropriate or desirable to refer to such decisions as "final decisions"?

(c) Should the Milk Committee or the Commission deal with acceptances? "

The Committee noted that four governments in their comments had expressed their agreement with the redraft prepared by the Committee of Government Experts, one of them proposing an amendment in order to make the text more precise, that one country had proposed a new text, that another country was in favour of the redraft proposed by the Executive Committee. The delegation of Switzerland stated that it was opposed to any redraft of the original draft of paragraph 10.

23. The Committee considered that the text which it had agreed at its last session formed a suitable basis for the setting out of the relationship between the Commission and the Committee, and decided, therefore, not to make any change in the text at this time.

ACCEPTANCE OF STANDARDS

24. The Committee noted that the Codex Alimentarius Commission at its Sixth Session had agreed on methods of acceptance for Codex Standards. The texts of the methods of acceptance were set out in a Secretariat document which was placed before

the Committee. The Committee noted that, apart from acceptance with minor deviations, the other methods of acceptance did not differ in substance from acceptance under the Code of Principles. Acceptance with minor deviations under the Codex enabled a country to accept the standard, while, at the same time, indicating that it would apply more stringent or less stringent requirements, provided that these more stringent or less stringent requirements were judged to be minor by the Commission. In respect of qualified acceptances, the Code, on the other hand, provided only for acceptance with more stringent requirements and a country would still be regarded as having accepted the standard even though the more stringent requirements might have significant consequences for a country interested in exporting a product to the country concerned. Thus, there was some difference of emphasis in the philosophy governing qualified acceptances under the Codex and qualified acceptances under the Code. While recognizing that this difference of emphasis did exist at present, the Committee stressed the fact that acceptance under the Code was based on the concept that products described as milk products should be properly defined and that standards for such products should be set at an acceptable minimum, both in the interest of the consumer and in the interest of the dairy industry.

25. A number of delegations pointed out that the methods of acceptance under the Code were particularly suited for the international trade in milk and milk products. Other delegations, on the other hand, thought that the same methods of acceptance ought to apply to standards for all foods.

26. The Committee noted that to change its methods of acceptance, to bring them into line with those of the Codex, particularly as regards acceptance with minor deviations, would involve amending the Code itself. There was the further consideration that a considerable number of standards had already been accepted by governments under the Code and the Committee did not think it wise to take any action which would call these acceptances into question. If the methods of acceptance under the Codex were to be applied to future standards elaborated under the Code, there would arise the undesirable situation of two different types of acceptances being applied to products of the same class. The Committee observed that the methods of acceptance under the Code had been in operation for a considerable period of time and had proved to be satisfactory. Since the methods of acceptance under the Codex had only recently been finalized, no experience had yet been gained of how suitable these methods would be in respect of actual government acceptances.

27. Without prejudice to the views to be sought from governments and to the discussions which will take place on this subject at the Seventh Session of the Commission, the Committee was of the opinion that there were advantages in retaining, for the time being, the existing methods of acceptance under the Code. The Committee also thought that it would be unwise to contemplate any change in the existing methods of acceptance under the Code until some experience of the methods of acceptance under the Codex had been gained. The Committee requested that the Directors-General of FAO and WHO should invite the Chairman of the Committee, or in his absence one of the Vice-chairmen, to attend, in that capacity, the next Session of the Codex Alimentarius Commission, when this subject would be discussed.

28. The Committee noted the arrangements which had been proposed by the Commission to afford as much notice as possible to other countries which had accepted standards, when an individual country was intending to withdraw or amend its acceptance of a standard. The Committee also noted the Commission's proposals concerning the effect of a revision or amendment of the standard upon the validity of the

previous existing standard. These arrangements were contained in the Secretariat's document and did not, in any way, materially differ from the practice usually followed by the Committee.

STANDARDS FOR EDIBLE ICES

29. The Committee was informed that the Commission had reexamined the subject of standards for Edible Ices at its Sixth Session, taking into account the views expressed by the Committee at its Eleventh Session and in the light of a small number of government comments. The Committee was also informed that the Commission had drawn up a set of justification criteria, which would be applied to proposals to set up new subsidiary bodies of the Commission and to proposals to undertake new work. The majority view of the Commission was that the information currently available did not fully establish a case for elaborating standards for Edible Ices. The Commission had decided therefore that a report covering the international trade in Edible Ices should be prepared by the Secretariat, for the Seventh Session of the Commission, when the subject would be again reviewed by the Commission. Pending this review, the Commission had put forward a suggestion, for consideration by the Committee, that it should not advance the standard for Edible Ices based on milk fat further along the steps, of the procedure for the elaboration of standards. This suggestion was not, however, intended to preclude discussion of the standard for Milk Ices by the Committee.

30. The Committee, while stressing the growth of international trade in Edible Ices, considered that the report to be prepared by the Secretariat should devote particular attention to intra-European trade in Edible Ices. The Committee reiterated the view it had put forward at its previous Session that, apart from the extent of international trade in Edible Ices, there was a very substantial domestic production of these products and a clear need to arrive at an international understanding as to a proper identification and labelling of these products, as well as a need for international harmonization of varying national legislations relating to the products. Some delegations pointed out that in view of the nature of these products and the fact that they sometimes had to be transported over considerable distances, internationally agreed requirements, aimed at protecting the consumer, were also necessary.

31. After discussing the proposal recorded in paragraph 65 of the Report of its Eleventh Session, the Committee decided that it formed a basis for a submission to the Commission. The proposal was as follows:

"The Committee

- noting that the Codex Alimentarius Commission expressed the wish that one body should be charged with the task of elaborating all the standards for edible ices but was not in a position so far to decide which body should be given this task;
- underlining the basic importance of establishing such a standard for ices based on milk and milk products;
- noting the great similarity between these products and those similar in appearance but not containing milk fat;
- declares its willingness to deal with the entire problem, should this task be required of it by the Codex Alimentarius Commission, and to develop and finalize standards for edible ices including ices based on milk fat;

– indicates that in this case it would consider ices other than those containing milk fat not as imitation products but as different products entitled to the same rights regarding access to markets. With a view to carrying out the work in a useful and coherent manner, the Committee would also be agreeable to setting up an ad hoc subgroup, and experts in edible ices based on non-milk fat would be invited to participate in the work of the sub-group."

The Committee thought, however, that the phrase in the fifth sub-paragraph, i.e. "not as imitation products but" was not appropriate as they would propose to treat the subject of Edible Ices as a whole. The Committee agreed that the proposal, as amended, should be submitted to the Commission.

32. It was noted, with reference to the sub-group referred to in the above paragraph, that it was not the intention to create a new Committee or Sub-Committee but that the sub-group would function as a group of experts set up by the Committee, along the lines of the group set up at the previous session to deal with Processed Cheese. It would be the intention to arrange for the sub-group to meet during or immediately before the meeting of the Committee, whichever seemed most appropriate.

INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

Blue Stilton

33. The delegation of the United Kingdom introduced a Note by the United Kingdom concerning the grant of a Certification Trade Mark (in French, 'marque collective de certification') to the Stilton Cheesemakers Association. The effect of the grant was that Stilton cheese manufactured only in the counties of Derbyshire, Leicestershire and Nottinghamshire could be sold in the United Kingdom under the trade mark and designation 'Stilton". It would, therefore, be an infringement of the law and of the rights granted to the Stilton Cheesemakers Association under the Trade Marks legislation for cheese made elsewhere, than in the counties mentioned above, to be sold within the United Kingdom as "Stilton" or "Stilton Cheese". It was emphasized by the delegation of the United Kingdom that the word "Stilton" was not an appellation d'origine but for all practical purposes it would have the same effect so far as imports into the United Kingdom might be concerned.

34. With regard to the standard for Blue Stilton, which was held at Step 6 of the procedure for establishing international cheese standards, the Committee considered four possible courses of action, namely:

(i) to proceed with the standard in its present form, or

(ii) to proceed with the standard, after the inclusion of a provision restricting the sale of Stilton designated as such, in the territorial jurisdiction of the United Kingdom, to products produced and sold in accordance with the above United Kingdom ruling, or

(iii) to keep the standard at Step 6 of the above procedure, or

(iv) to withdraw the standard.

35. Several delegations were of the opinion that there was no possibility of establishing a standard for a product protected by a registered trade mark. The Swiss delegation declared that for legal reasons it would be opposed to the establishment of a standard for Blue Stilton. Other delegations expressed the view that the withdrawal of

the standard for Blue Stilton might establish an undesirable precedent, as it might result in a delay in the establishment of standards for other cheeses with an "appellation d'origine".

36. As the majority of the delegations was not in a position to decide whether the standard for Blue Stilton should be proceeded with, the Committee decided to hold the standard at Step 6 and to postpone a decision until the next session of the Committee. The Secretariat was requested to seek information on other cheese varieties which might be protected by registered trade marks and to submit this information to the Committee for consideration at its next session.

Amendments Proposed for the International Individual Cheese Standards for Cheshire. Gruyère. Edam. Gouda

37. The Committee noted that the amendments to the standards for Cheshire and Gruyère, which were already agreed to by the Committee at its Eleventh Session, had been accepted by 10 and 9 countries respectively. The Committee was informed that these constituted a majority of the countries which had accepted the standards for Cheshire (15 countries) and Gruyère (12 countries) and agreed that the amended texts of the standards should be published in the next edition of the Code of Principles. The amended texts read as follows:

Cheshire

4.4.2 should be amended to read

"Appearance: smooth, sometimes cloth wrapped, and may be wax or plastic coated."

Gruyère

4.2 should be amended to read

"Shape: round loaf or blocks."

38. The Committee had before it the full text of the amendments proposed for the standards for Edam and Gouda and noted that 11 countries had indicated their agreement with the proposed amendments. The Committee was informed that these constituted a majority of the countries which had accepted the standards for Edam (15 countries) and Gouda (12 countries) and therefore agreed that the amended texts of the standards should be published in the next edition of the Code of Principles. The amended texts read as follows:

Edam

4.2 and 4.3 should be amended to read:

4.2 Shape
a) spherical, slightly flattened at the top and the bottom
b) flat block with square and/or rectangular side (not being a loaf) and with or without rind.

4.3 Dimensions and weights:

4.3.1 Dimensions: depend on the shapes (4.2) and weights (4.3.2)

4.3.2 Weights:
a) spherical (as under 4.2.a) 1.7 to 2.5 kg
b) flat block (as under 4.2.b) not less than 10 kg.

Gouda

4.2 and 4.3 should be amended to read:

4.2.b) flat block with square and/or rectangular sides (not being a loaf) and with or without rind.

4.2.c) loaf, the length of the long side more than twice that of the shortest.

4.3.1.b) flat block (as under 4.2.b) fixed by prescribed shape (4.2.b) and weight (4.3.2.b)

4.2.1.c) loaf (as under 4.2.c) fixed by prescribed shape (4.2.c) and weights (4.3.2.c)

4.3.2.b) flat block (as under 4.2.b) : not less than 10 kg.

Report by the delegation of the United States of America, on the outcome of their consultation with the Italian Government as regards Gorgonzola. Parmigiano Reggiano and Pecorino Romano

39. The delegation of the United States of America reported that several attempts to contact the Italian authorities concerned had not met with success and that they would endeavour to make one further contact, with the relevant authorities, in order to be able to submit jointly established applications for standards for the above varieties. The delegation of the United States of America indicated that they would submit their own revised applications should they be unsuccessful in their attempts to come to an agreement with the Italian authroities. The Committee agreed to leave these cheese varieties on the first priority list for consideration by the IDF. The delegations of Prance and Switzerland stated that they were unable to agree with this decision of the Committee because of their international obligations under the Convention of Stresa. (See also paragraphs 51-56 of this Report).

International Individual Cheese Standards at Step 6 of the Committee's Procedure for the Elaboration of Standards

General Remarks

40. Brief reference was made to the deliberations of the FAO Ad-Hoc Consultation on World Shortage of Rennet in Cheesemaking, 8-11 April 1968. It was pointed out that the provision concerning the use of "other suitable enzymes" meant that only such preparations should be used that are technologically suitable and safe from the health point of view.

41. The Committee considered a proposal to delete the limitation of 0.06 % for annatto and carotene and concluded that this limitation should be retained as its endorsement, by the Codex Committee on Food Additives, was based on the information *given* by the Committee of Government Experts, at their Tenth Session, "that a maximum level of approximately 0.06 % would probably cover all possible uses" and as this limitation appeared in all individual cheese standards which were already accepted. The Committee agreed that the limitation of 0.06 % referred to annatto and carotene used singly or in combination.

42. The delegation of Portugal advised that the addition of lactoflavin would not be permitted in their country and reserved their position as regards the use of nitrates in cheeses. The delegation of the Netherlands reserved their position as regards the use of sorbic acid or its salts, and of phosphates in cheeses. The delegation of the Federal

Republic of Germany reserved their position as regards the use of sorbic acid or its salts in cheeses.

Butterkäse

43. The Committee considered a proposal to include a requirement to pasteurize milk for cheese manufacture, unless the ripening time for the cheese was extended to 60 days. The delegation of the United States of America considered this provision as essential, particularly as Butterkäse has a relatively high moisture content. The Committee noted that so far it had abstained from including hygiene provisions in international individual cheese standards and agreed not to include such requirements, as these appeared to be matters for inclusion in a declaration of more stringent requirements when a country was accepting the standard.

44. The Committee approved the standard for Butterkäse at Step 6 of the above Procedure and decided that the text, as revised, with the following amendments should be sent to governments for acceptance:

3.2.2 "sodium and potassium salts of nitric acid, max. 0.02 %. . . . . at least 4 weeks old"

should be deleted.

"annatto and carotene, max. 0.06 % by weight of the cheese"

should read

"annatto and carotene, singly or in combination, max. 0.06 % by weight of the cheese".

The standard is contained in Appendix II-A to this Report.

Coulommiers

45. The Committee approved the standard for Coulommiers at Step 6 of the above Procedure and decided that the text, as revised, with the following amendments should be sent to governments for acceptance:

4.3 Dimensions: The words "Weight: at least 140 g dry matter per unit as defined in 4.3"

should he added.

4.7 should read: "Minimum fat content in dry matter: 40%."

4.8 should read: "Maximum moisture content: 56%."

The standard is contained in Appendix II-B to this Report.

Gudbrandsdalsost

46. The Committee approved the standard for Gudbrandsdalsost at Step 6 of the above Procedure and decided that the text, as revised, with the following amendments should be sent to governments for acceptance:

4.9 should be deleted.

5. should read:

Method of manufacture

5.1 Heat treatment

A standardized mixture of whey, milk and cream' is evaporated

in a vacuum pan at 40-60ºC to approximately 50 percent dry matter. Further concentration takes place in a pan which in general is operated under vacuum at 70-80ºC followed by final heat treatment under atmospheric or slightly higher pressure, at approximately 105ºC.

5.2 Moulding and forming:

After final concentration the whey cheese is cooled to approximately 80ºC, moulded, and formed in rectangular blocks.

5.3 Other principal characteristics:

No fermentation or ripening takes place.

The standard is contained in Appendix II-C to this Report.

Harzer Käse

47. The Committee approved the standard for Harzer Käse at Step 6 of the above Procedure and decided that the text, as revised, with the following amendments should be sent to governments for acceptance:

3.2.1 - sodium carbonate and calcium carbonate"

should read

"sodium hydrogen carbonate ($NaHCO_3$) and calcium carbonate ($CaCO_3$) . . . . "

4.3.2 - should read

"Weights: 25 to 250 g."

4.7 should read

"Fat content in dry matter: between 0 % and 10 %"

5.4 "sodium carbonate" should read "sodium hydrogen carbonate".

The standard is contained in Appendix II-D to this Report.

Herrgårdsost

48. The Committee approved the standard for Herrgårdsost at Step 6 of the above Procedure and decided that the text, as revised, with the following amendments should be sent to governments for acceptance:

3.2.2 "sodium dihydrogen phosphate" should read

"sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate (Na_2HPO_4)".

(The permitted maximum level will be submitted to the Secretariat, for incorporation in the standard, by the Government of Sweden).

4.3 should read

"Usual weights: cylinder: 12-14 kg

block: 12-15 kg"

4.7/ The table should he amended as follows:

4.8

	A Herrgårdsost	B Herrgårdsost 30 %	C Herrgårdsost 40 %
Minimum fat in dry matter %	45	45	45
Maximum moisture content %	41	41	41
Minimum dry matter content %	59	59	59

The standard is contained in Appendix II-E to this Report.

Hushållsost

49. The Committee approved the standard for Hushållsost at Step 6 of the above Procedure and decided that the text, as revised, with the following amendments should be sent to governments for acceptance:

3.2.2 "sodium dihydrogen phosphate"

should read

"sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate (Na_2HPO_4)".

(The permitted maximum level will be submitted to the Secretariat for incorporation in the standard by the Government of Sweden).

4.1.2 should read:

"Short description: a small cylindrical cheese with evenly distributed irregular holes, smooth consistency, mild slightly acid flavour, ready for consumption normally after 2 months."

4.3.1 should read:

"Usual dimensions: diameter: 10-17 cm

height: 5-15 cm "

4.3.2 should read:

"Usual weights: 1-2 kg"

4.6.2 should read:

"Shape: irregular"

4.6.3 "round holes 3-10 mm; irregular holes" should be deleted.

4.7/ 4.8 The table should be amended as follows:

	A Hushållsost	B Hushållsost 50 %	C Hushållsost 55 %
Minimum fat in dry matter %	45	45	45
Maximum moisture content %	46	46	46
Minimum dry matter content %	54	54	54

7. 6th line: "Hushållsost 60 %" should read "Hushållsost 55 %".

The Standard is contained in Appendix II-F to this Report.

Norvegia

50. The Committee approved the standard for Norvegia at Step 6 of the above Procedure and decided that the text, as revised, with the following amendments should be sent to governments for acceptance:

3.2.2 "sodium dihydrogen phosphate"

should read

"sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate (Na_2HPO_4)."

(The permitted maximum level will be submitted to the Secretariat for incorporation in the standard by the Government of Norway).

4.8 should read

"Maximum moisture content: a) 44 %

b) 47 % for cheese with the prefix 'Baby' "

The standard is contained in Appendix II-G to this Report.

Priorities for the establishment of international individual cheese standards

51. The Committee had before it a paper indicating the status of work concerning the establishment of international individual cheese standards as at 15 January 1969, to which was appended a list of applications for cheese varieties to which no priority had been assigned and a proposal for a first and second priority list prepared by the IDF based largely on the documentation available in January 1969. The priority lists were as follows:

First Priority List	Second Priority List
Brie	Ekte Geitost
Camembert	Elbo
Carré	Friesian
Cream Cheese	Grevé
Gorgonzola	Jarlsberg
Parmigiano Reggiano	Leyden
Pecorino Romano	Nünster
Romadur	Nøkkel

Taleggio	Norbo
	Prästost
	Tybo

The Committee noted that the applications for Brie, Camembert and Carré were still under negotiation by France and the Federal Republic of Germany and that no final date could yet be given as to when the application would be sent to the Secretariat. The Committee further noted that a revised application for Cream Cheese was at present under negotiation by the U.S.A., Australia, Canada, Denmark, and the Federal Republic of Germany. It was likely that the revised text would be made available to the Secretariat at the end of the session of the Committee. The delegation of the Netherlands indicated that the applications for Friesian and Leyden would be sent to the Secretariat in 1970. The Committee was informed about new production and export figures for Prästost (applying country: Sweden) -6,000 t. and 1,000 t. respectively, and for Grevé (applying country: Sweden) -3,000 t. and 500 t.0 respectively.

52. With regard to Parmigiano Reggiano, Gorgonzola, Pecorino Romano and Taleggio, the Committee noted that IDF proposed to give them priority because of their importance in trade but that no request for this had been received from the Italian Government. The Committee further noted that Italy had not yet accepted the General Standard for Cheese, A.6 and had thus not fulfilled the condition for acceptance of an application for an international individual cheese standard. It was, therefore, agreed to give no priority to the application for Taleggio. On the other hand, applications for standards for Parmesan or Reggiano Cheese and for Gorgonzola had been received from the U.S.A. This government had been requested by the Committee, at its Eleventh Session, to consult with the Italian Government with a view to reaching an agreement on applications for Gorgonzola, Parmigiano Reggiano and Pecorino Romano. (See also paragraph 39 of this Report).

53. The Committee then set up the following order of priorities and requested the IDF to consider the applications for the following cheeses:

First Priority List	Second Priority List
Brie	Ekte Geitost
Camembert	Elbo
Carré	Friesian
Cream Cheese	Leyden
Gorgonzola	Münster
Grevé	Nøkkel
Jarlsberg	Norbo
Parmigiano Reggiano (or Parmesan or Reggiano)	Prästost
	Tybo
Pecorino Romano	
Romadur	

54. The French and Swiss delegations indicated that they would not support the inclusion of the applications for Gorgonzola, Parmigiano Reggiano and Pecorino Romano in the priority list as France and Switzerland as well as Italy were signatories to the Stresa Convention. The delegation of France further requested that no international individual standard for Minster cheese be established as the designation Münster was an appellation d'origine in their country. At the request of the applying country - the Federal Republic of Germany, which was supported by the delegation of the United States of America, the Committee agreed to maintain this application in the above list.

55. The Committee was further informed that an application for "Grana Argentina" cheese had been received from the Government of Argentina which was described as a cheese for grating, varying significantly from other grating cheese varieties. The supporting documentation for this application would be submitted to the Secretariat in the near future.

56. The Committee further noted that the Secretariat had requested governments, from which applications for the establishment of international individual cheese standards had been received, to submit the latest production and trade figures for these varieties and to indicate whether the respective national legislations had been changed or were intended to be changed within the next two to three years.

Blue-Veined Cheeses

57. The Committee reconsidered at this session the question of whether it would be feasible to elaborate international group standards in place of international individual standards for such cheese varieties as could be regarded as having sufficient characteristics in common with each other to make this approach a practicable one. The discussion on this topic centred mainly on the blue-veined cheeses. The Committee had before it two documents prepared by the delegation of the United States of America, which were made available during the course of the session. One of these documents, which was in the form of a tabular statement, was designed to show that the characteristics contained in the draft individual standards for Danablu, Adelost, Blue Cheese, Edelpilzkäse, Mycella and Normanna were so similar to each other as to justify the elaboration of a single standard for these cheeses. The second document contained the proposed standard for these cheeses, which was entitled "Proposed Standard for Blue-Veined Cheese Varieties Made from Cows' Milk".

58. Most delegations were not convinced, from the data in the table, that the cheeses mentioned were so similar to each other as to warrant their grouping in a single standard. Even if the differences did not appear to be significant on paper - and there was no general agreement that the differences were insignificant -the organoleptic properties could vary with the methods of manufacture. The IDF had attempted to elaborate a group standard for blue-veined varieties, but in view of the difficulties encountered, it had not been able to prepare a document for this session. It was agreed, therefore, to proceed with individual standards and to reconsider at a later date whether it would be feasible to produce a group standard for some or all of these cheeses, or to have another kind of grouping. The delegation of the United States of America wished it to be placed on record that it remained convinced that it would he both logical and practicable to elaborate a single standard for these blue-veined cheeses and that it was unneccessary to proceed with the development of individual standards for these cheeses.,

International Individual Cheese Standards at Step 3 of the Committee's Procedure

59. The Committee examined the draft standards for Esrom, Maribo and Fynbo and agreed that these standards, as revised, with the following amendments should be sent to governments for comments:

3.2.2 " - annatto, carotene, max. 0.06 % by weight of the cheese"

should read

" - annatto and carotene, singly or in combination, max. 0.06 % by weight of the cheese"

The draft standards are contained in Appendices III-A to III-C to this Report.

60. The Committee then examined the draft standards for the following blue-veined cheeses: Ãdelost, Blue Cheese, Edelpilzkäse, Mycella and Normanna, and agreed that these standards, as revised, with the amendments listed below, should be sent to governments for comments:

Ädelost

3.2.2 "sodium dihydrogen orthophosphate"

should read

"sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate (Na_2HPO_4)".

(The permitted max. level will be submitted to the Secretariat, for incorporation into the standard, by the Government of Sweden).

Blue Cheese

3.2.2 fourth line - the words "harmless artificial green or blue colouring" should be deleted.

ninth line - the words "of animal or plant origin" should be deleted.

(The permitted maximum levels for the colours and the formulae for the bleaching agent will be submitted to the Secretariat, for incorporation in the standard, by the Goverment of the United States of America).

The delegations of the Federal Republic of Germany, the Netherlands and Portugal reserved their positions as regards the use of the artificial colours and the bleaching agent.

The delegation of the United States of America stated that the bleaching mixture had been used for a long time in the flour milling industry and in their cheese manufacture. It will be changed in the near future to a mixture of benzoyl peroxide (in an amount of approx. 16 *%)* with starch and salt. The reason for mixing the benzoyl peroxide with inert substances is that this peroxide is very explosive in a pure state. The colours and the bleaching agent were used to arrive at a sharper contrast between the blue veins and the body of the cheese.

7. Marking and Labelling

The following sentence should be added:

"The use of food colours and of bleaching agents shall be indicated on the label."

The attention of the Committee was drawn to the possibility that the designation "Blue Cheese" might not be regarded as a variety name but as a group designation by many countries other than the U.S.A. The Committee considered therefore that it would be necessary to include a scope section in the standard specifically excluding other blue-veined cheese varieties. Several delegations and the representative of the IDF indicated that they did not consider the designation "Blue Cheese" a variety name. The delegation of the United States of America was opposed to the introduction of a scope section and stated that in their country blue cheese was a well-defined and established variety for which a national standard existed. They further mentioned that blue

cheeses imported into the United States had to comply with this standard and were considered to be similar types of the same variety.

The delegation of Prance referred to the possible serious difficulties which could arise if their fromage bleu were exported into an English speaking country which had accepted the standard for Blue Cheese. The difficulty was that, if fromage bleu were required to be labelled in English, there was the serious risk that fromage bleu would have to comply with the provisions of the standard for Blue Cheese, which were significantly different from those for fromage bleu. It was agreed that the views of governments should be sought on this specific point.

Edelpilzkäse

4.2 should read: "Shape: flat cylindrical or square".

Mycella

No amendments.

Normanna

4.2 should read: "Shape: flat cylindrical or square"

4.9 should read: "Normanna is not marketed until it is at least 60 days old in case the cheese is manufactured from unpasteurized milk. "

The draft standards are contained in Appendices III-D to III-H to this Report.

Nitrosamines in Cheese

61. The Committee had before it an IDF paper on Nitrosamines in Cheese, which had been prepared by Dr. J. G. van Ginkel (Netherlands). The Committee expressed its appreciation of this excellent and most useful paper, which it noted had been sent to the Codex Committee on Pood Additives and to the Joint FAO/WHO Expert Committee on Food Additives.

PROPOSED AMENDMENTS TO THE GENERAL STANDARD FOR CHEESE. A-6

62. At its last session, the Committee had decided that it would be desirable to introduce a 'Scope' section in the General Standard and to modify the definition of cheese so as to take account of changing methods of manufacture. The Committee had drawn up a 'Scope' section and a revised definition of cheese, which had been sent to governments for comment. All of the governments, which had submitted comments, agreed that there should be a 'Scope' section in the standard. In the light of the comments on the 'Scope' section, the Committee amended it slightly to read as follows:

"Scope

This standard applies to all cheese which is in conformity with the definition for cheese. Subject to the provisions of this standard, more specific requirements may be made in international individual cheese standards, or group standards, and in such cases the more specific requirements of these standards shall apply in respect of the particular variety or group of cheeses concerned."

63. The Committee had before it the following revised definition of cheese, which it had drawn up at its Eleventh Session:

"Definition

Cheese is the fresh or matured product obtained from milk, cream, skimmed or partly skimmed milk, buttermilk or a combination of some or all of these products, either by draining after coagulation or by any other method which would give the same result."

64. The Committee also had before it the following revised definition of cheese proposed by the delegation of the Federal Republic of Germany:

"Cheese is the fresh or matured product obtained from milk, cream, skimmed or partly skimmed milk, buttermilk or a combination of some or all of these products by draining after coagulation. Draining can be replaced by any other procedures that give the same result."

The existing definition of cheese in the General Standard reads as follows:

"Definition

'Cheese' is the fresh or matured product obtained by draining after coagulation of milk, cream, skimmed or partly skimmed milk, buttermilk or a combination of some or all of these products."

65 While most of the governments which had commented on the revised definition, proposed by the Committee at its previous session, had considered it to be satisfactory, points made during the course of the discussions led the Committee to defer taking a decision on a revised definition until the next session. The delegations which favoured the revised definition, which had been drawn up by the Committee at its last session, stressed that the existing definition was unduly restrictive, in that it did not provide for the application of new technology to cheese making. It emerged from the discussions that the issue was not solely whether an alternative process to draining ought to be provided for in the definition, as reflected in the text proposed by the delegation of the Federal Republic of Germany, but additionally whether coagulation with the formation of a gel was an indispensable process in cheesemaking. The text, which had been drafted by the Committee at its previous session, could be construed to mean that an alternative process to coagulation and draining would be permitted.

66. The Committee decided to seek the views of governments on:

(i) ought the definition provide for coagulation with the formation of a gel as a necessary process in cheesemaking, and

(ii) if coagulation with the formation of a gel is not considered to be an essential process in cheesemaking, what processes are used, or are envisaged for use, in substitution for coagulation?

In this connection, the Committee also requested the IDF to provide, for its next session, information on technological progress, related to (i) and (ii) above, in cheese manufacturing. The Committee recognized that many countries would probably have requirements governing the manufacture of cheese laid down in national legislation or regulations.

67. The Committee noted that the use of the word "result" in the definition was ambiguous and that it would be more in accordance with the Committee's understanding in this respect to change "result" to "product". In proposing this change, the Committee wished to draw to the attention of governments, the principles expressed in the footnote

to Step 1 of the Procedure for the Elaboration of International Individual Cheese Standards -

> "The method of manufacture shall be as outlined in the standard or such other method, if any, which produces a cheese having the same physical, chemical and organoleptic properties as the cheese produced when the procedure outlined in the standard is used."

PROPOSED REVISION OF THE STANDARD FOR EVAPORATED MILK. A-3

68. The Committee noted that only seven governments had commented on the majority decision of the Committee at its last session to amend Standard A-3 on Evaporated Milk from 1 January 1970, to provide for a minimum of 7.8 % of fat by weight and a minimum of 25. 9 % of milk solids by weight. In view of this, and taking into account the fact that the existing standard had already been accepted by 45 governments, the Committee decided to make no alteration in the standard in respect of these provisions, at this time. The Committee agreed that the views of governments, especially those who had already accepted the standard, should again be sought on the above proposal of the Committee and that these views would be considered by the Committee at its next session. As regards food additives, the Committee agreed at its Eleventh Session that the section of the standard on permitted additions should show clearly the status of the various food additives listed. The Committee noted that the additives listed in the standard had been endorsed by the Codex Committee on Food Additives and would therefore be shown as having been endorsed. In accordance with the general decision of the Committee, the labelling section of the standard would be edited by the Secretariat. The Committee agreed that it would consider the standard as a whole, at its next session, at Step 5. (See Appendix VI of the Report of the Eleventh Session of the Committee.)

PROPOSED AMENDMENT OF DECISION NO. 5

69. The delegation of Australia indicated that evaporated and sweetened condensed milk was being made by recombining dried milk ingredients with water. They therefore suggested that this should be authorized under the Code of Principles by adding the following sentence to Decision No. 5 of the "Decisions of the Committee concerning certain declarations of acceptance", as given in the Sixth Edition of the Code of Principles:

> " **....** or by reconstitution or recombining milk ingredients".

The Committee agreed to invite governments to comment on the proposed amendment. The amended text is contained in Appendix IV to this Report.

PROCESSED CHEESE PRODUCTS

70. The Committee was informed that experts from a number of countries interested in standards for processed cheese products had met during the course of the session and had reviewed the three standards which the drafting group on Processed Cheese Products had elaborated at its last Session, in the light of the comments received on them. The Chairman of last year's drafting group on Processed Cheese Products, Dr. J. B. Stine (USA), indicated that the experts had succeeded, to a certain extent, in resolving a number of difficulties and had agreed on revised drafts for the products concerned. It was pointed out that there were some significant changes in the revised drafts as compared with the drafts which were sent out to governments for comment at the last session. The products had been reclassified under the following headings:-

(a) "Process(ed) *Cheese or *Process(ed) Cheese"

(b) "Process(ed) Cheese" and "Spreadable Process(ed) Cheese"

(c) "Process(ed) Cheese Preparation (Process(ed) Cheese Food and Process(ed) Cheese Spread)".

* Blank shall be filled in by a cheese variety name(s)

Particular attention was drawn to the fact that in view of the wide compositional range of the products covered in the standards, at (a) and (b) above, it might prove necessary, in order to cover all of the products involved, to permit the fat and solids contents of the products concerned to be governed by national legislation, where such existed. The Committee was in no position to come to any firm conclusion on this matter. It therefore agreed to bring specifically to the attention of governments, the need to examine these proposals and to comment on them for the next session of the Committee. In view of the fact that there were significant changes being proposed in the three draft general standards, the Committee decided to return them to Step 5 for comment by governments.

The draft standards are contained in Appendices V-A to V-C to this Report.

FERMENTED MILKS

71. The representative of the IDF pointed out that there did not seem to be an urgent need to elaborate standards for fermented milks because of the small volume of international trade in these products. The Committee, however, was of the opinion that there was a significant trade between certain countries in a number of such products, particularly yoghurt. The Committee decided therefore that it would proceed with the elaboration of standards for the main types of fermented milks, notably yoghurt and buttermilk. The Secretariat was requested to prepare a draft standard for yoghurt and in so doing to consult the IDF. The Secretariat was also requested to seek information from governments on their national standards or regulations on yoghurt.

DRAFT STANDARD FOR CREAM. A-9

72. The Committee had before it the draft standard, which had been prepared by a drafting group at the Eleventh Session of the Committee, and comments received from eight governments. The question of including definitions for "sterilized cream" and "ultra-high temperature treated cream" had been raised at the Tenth and Eleventh Sessions of the Committee. The question of the use of additives in these creams and in high fat cream to be used for whipping also received the attention of the Committee. The Committee then considered the draft, point by point, and the following items received particular attention:

Definition, Composition and Designations: The Committee examined a proposal made by the delegation of New Zealand to establish a separate standard for reconstituted and recombined cream. This suggestion was supported by some delegations who indicated that recombining cream was not allowed under their national legislation. Other delegations proposed to include provisions for cream other than pasteurized cream in the standard or to establish separate standards for sterilized cream and whipping cream, in addition to the standard proposed for the recombined product. Some delegations questioned the need for developing separate standards for these products and emphasized that the standard was intended to be a compositional standard covering cream without reference to processing. It was pointed out that it would be necessary to insert a 'Scope' clause in the standard for cream if it were not to cover all creams

regardless of the type of processing employed. With regard to the terminology used in the definition that cream was a "product rich in fat separated from milk", the Committee concluded that this definition was acceptable, on the understanding that the term "separated" did not refer to the use of any specific mechanical device to achieve the enrichment of fat. The Committee also considered the minimum fat contents agreed to by the drafting group as a compromise, and noted that several countries would have preferred a minimum fat content of at least 12 % instead of the proposed 10 % for "half-cream".

Food Additives; The Committee noted the proposals of several governments and delegations to include provision for additives necessary for the manufacture of the creams mentioned above and decided that the IDF and governments be asked to provide technical information on these additives.

73. The Committee further agreed that the question of recombined and reconstituted cream be discussed at the next session, in the context of government comments, which were requested on Decision No. 5 *of* the Committee's "Decisions concerning certain declarations of acceptance". The purpose of the amendment was to authorize the manufacture of milk products covered by Code standards, by reconstitution or recombining milk ingredients. (See paragraph 69 of this Report). The Secretariat was requested to prepare a paper on the historical background to Decision No. 5.

74. The Committee finally decided to hold the draft standard at Step 5 of the Committee's Procedure and to invite government comments, particularly on the desirability of establishing separate standards for:

(pasteurized) cream

sterilized cream

reconstituted and recombined cream

whipping and (whipped) cream.

DRAFT STANDARD FOR HIGH-FAT MILK POWDER. HALF-CREAM POWDER AND CREAM POWDER. A-10

75. The Committee had before it the draft standard, which had been prepared by the Secretariat, at the request of the Committee, at its Eleventh Session, and comments from nine governments. The draft was considered point by point and the following. items received particular attention:

1. Definition and 2. Essential Composition and Quality Factors: A few delegations expressed the view that the standard should only provide for products containing more than 40 % milk fat, as products with considerably higher fat contents were mostly for industrial use. Powders with not less than 40 % fat content could be designated "cream powder" and there was no necessity to bring the fat content of the dried products into relation with the liquid products, as the dried products were normally not used for reconstitution purposes. Other delegations felt it was desirable to relate the fat content of the powders to the corresponding liquid products and that cream powder should have a fat content of at least 65 %, as foreseen in the draft standard. The Committee agreed to leave Sections 1 and 2 of the draft unchanged and noted the objections of the delegations of Denmark and the Federal Republic of Germany.

3. Food Additives: The Committee considered proposals to include further technologically necessary additives, such as lecithin and mono- and di-glycerides of non polymerised fatty acids, anti-caking and free-flowing agents, and requested the

Secretariat to request information from governments on which additives might need to be included in the standard, particularly with regard to milk powders for special purposes. The Committee noted that one delegation was inclined to regard' powders with such additions as composite products, according to Article 3 of the Code of Principles. It was understood that the inclusion of additional additives should also be considered for milk powder with less than 40 % of milk fat.

4. Labelling: The question was raised whether the provision "any other appropriate qualifying term" (to replace the term "half", which was given as an example for designating a powder with 50 % to *65 %* fat) could be interpreted to be met by using, e.g., the figure 50 %. The Committee agreed that such an interpretation was not acceptable, as the consumer would not be properly informed by a designation like "50 % cream powder", taking into account that the minimum fat content for "cream powder" was 65 %. It was agreed, however, that a declaration of the actual milk fat content would not be misleading. It was decided to ask governments for comments, as to what type of designation they deemed to be satisfactory. It was further agreed that the labelling of the fat percentage should be made mandatory, as it had been provided for in the draft standard for cream. The delegation of the United Kingdom did not agree with this decision, as, in their opinion, the labelling of the fat percentage was neither necessary for manufacturers of products made with these powders, nor informative to consumers. The draft standard, as amended, would be sent to governments for comments at Step 5 of the Procedure.

DRAFT STANDARD FOR ICE-CREAM AND MILK ICES AT STEP 4

76. In the light of its earlier decision in paragraph 31 of this report, the Committee decided not to proceed to a detailed consideration of the draft standard for ice-cream and milk ices at Step 4 of the Procedure. The Committee agreed to await the outcome of the Codex Alimentarius Commission's deliberations at its next session, and indicated that, should the Commission request the Committee to examine the whole subject of edible ices by means of an ad hoc group, it would be desirable to hold the meeting of an ad hoc group immediately prior to the next session of the Committee. The ad hoc group would then be in a position to submit its report to the Committee.

GHEE

77. At its Eleventh Session, the Committee had requested the IDF to draw up a draft standard for Ghee, in the light of information to be obtained from the Member Countries of FAO and WHO regarding legislation on this product, in particular the definition of the product.

78. The Committee noted that of the nine replies received from governments, only one country was a substantial producer of this product and that there were no legal provisions in the national legislations of the nine countries which had commented. The attention of the Committee was drawn to the fact that no information had been received from Asian countries, some of which were substantial producers of ghee.

79. The Committee further noted that draft provisions for ghee were under preparation within IDF, as part of an International Standard for Milk Fat (Anhydrous), which had been prepared by Dr. L. F. Gunnis from Australia. The representative of IDF indicated that his Organization would wish to have more information from FAO Member Countries on national definitions of, and standards for, this product and that the IDF would continue its preparation of a draft standard for the Committee. The delegations of

Australia and New Zealand stated their interest in the establishment of a standard for ghee. Governments were invited to submit further information to the Secretariat.

COOKING BUTTER

80. The Committee concluded, in the light of comments received from governments, that it did not appear to be necessary to develop a standard for cooking butter as this product was adequately covered by Standard No. A.1 on Butter and Whey Butter.

81. The delegation of New Zealand reserved its position on the decision of the Committee not to proceed with a standard for cooking butter.

IDF/ISO/AOAC methods of analysis

82. The Committee took note of the following statements of the representatives of IDF and AOAC conveying regret to the Committee that it had not been possible in the course of the last year to develop any further joint methods of analysis for consideration by the Committee. It was hoped, however, that by the next session of the Committee, further joint methods would be available;

"IDF Statement

Owing to circumstances beyond their control, the official ISO delegates could not come to Rome and it was therefore not possible for the usual IDF/ISO/AOAC meeting to take place this year, as initially planned, on 4 July 1969. Nevertheless, a meeting of members of the three organizations took place in Rome on 10 July 1969. It was regretted that for a number of reasons, including the postponement of the IDF Sessions in 1968, no significant progress could be made, since the Eleventh Session of the FAO/WHO Committee on the Code of Principles, in the joint elaboration of standards of analysis. Agreement was reached on a shortening of the present working procedure and it was hoped that after more thorough consultations between the three organizations, substantial progress will be reported to the next session of the Committee on the Code. "

"AOAC Statement

The AOAC must remind the Committee that we have not had a joint meeting with representatives from all three organizations present since the 1967 meeting. We understand that internal problems within both IDF and ISO have been largely responsible for this situation and the lack of progress during the past year. We hope that the revised procedure developed yesterday can be accepted by both IDF and ISO and that the three organizations will again be able to pursue the work that has led to the adoption of the several existing standards for methods of analysis. The AOAC must review the situation very carefully within the next year and, if necessary, is prepared to take the appropriate steps required to enable AOAC to continue to work toward the development of the best possible analytical methods for this Committee of Government Experts."

83. The Committee took note of the government comments on the draft methods of analysis at Step (d) for methods -

- B.9 - Determination of water, solids not fat and fat contents of butter on one test portion;
- B.10 - Determination of fat content of whey cheese;
- B.11 - Determination of dry matter in whey cheese.

It was agreed to refer the government comments to the IDF, ISO and AOAC for the further elaboration of the standards.

MAIN ITEMS OF BUSINESS FOR THE NEXT SESSION OF THE COMMITTEE

84. The Committee noted that it would probably have to deal with the following subjects at its next session:

- status of acceptances;
- redrafted standards in format, together with examination of the additive and labelling sections prior to publication in the Seventh Edition of the Code of Principles;
- recommendations of the Codex Alimentarius Commission, on the governing paragraph 10, on the relationship of the Committee to the Commission, and on the subject of edible ices;
- international individual cheese standards at Steps 5 and 3;
- general standard for cheese A.6;
- standard for evaporated milk A.3;
- standards for cream A.9 and cream powder A.10;
- standards for processed cheese products;
- Secretariat report on yoghurt and buttermilk;
- re-examination of Decision No. 5 (see paragraphs 69 and 73)
- IDF/ISO/AOAC methods of analysis; and
- other business.

MISCELLANEOUS

Sheep and Goat Milk Products

85. The Committee considered the following recommendations of the FAO Expert Panel on the Utilization of Sheep and Goat Milk (first session, 24-29 March 1969):

(a) that the attention of governments be drawn once again to the advantage of adopting the Code of Principles concerning Milk and Milk Products;

(b) that the attention of governments be drawn to the importance of establishing individual standards for sheep and goat milk products;

(c) that the attention of the delegates to the next session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles be drawn to the advantage of forbidding the use, for the designation of cow milk products, of names or descriptions used to designate products traditionally manufactured from sheep or goat milk and that, as far as possible, a mention to this effect should be inserted into the explanatory notes of the Code of Principles.

86. The Committee was of the opinion that it was already dealing with the matters recommended by the FAO Expert Panel and that the Code of Principles adequately covered the question of proper designation of milk products according to origin of milk. It further indicated that it would be possible under the Procedure for the Elaboration of

International Individual Cheese Standards to deal with cheeses based on sheep and goat milk.

Definition for Sterilized Milk

87. The Committee noted that the FAO/WHO Expert Committee on Milk Hygiene had recommended that a definition for sterilized milk be established. The Committee considered that not only sterilized milk should be considered but definitions for other heat treatments of milk and milk products required to be fully studied. The Committee requested IDF to carry out a study of the various treatments for milk and milk products and to make recommendations. The Committee also noted that the FAO/WHO Expert Panel on Milk Quality would be examining the question of definitions of methods for sterilization of milk, pasteurization of milk and also methods other than heat treatments. The Committee agreed to examine these questions when the information became available from the IDF and the FAO/WHO Expert Panel on Milk Quality.

Imitation Milk Products

88. The Committee expressed its agreement with the recommendation of the FAO/WHO Expert Committee on Milk Hygiene that imitation milk products should be subject to the same standards of hygiene as milk products in order to protect the health of consumers. The Committee further discussed the question of other products, some of which were protein-rich foods which might imitate milk products, and agreed that if delegations wished to submit information on such products it would be possible to consider this under other matters at the next session of the Committee. The Committee was informed that the Codex Committee on Foods for Special Dietary Uses was already working, at the request of several developing countries, on the problem of the composition and labelling of protein-rich foods. This subject would be discussed at the next session of the Codex Committee in November 1969.

89. The delegation of the Netherlands undertook to supply information to the Secretariat concerning new food products containing important milk constituents. The Secretariat would collate the information supplied by governments generally on this subject and include it in a working paper for the next session of the Committee.

APPENDIX I

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APPENDIX II

INTERNATIONAL INDIVIDUAL CHEESE STANDARDS SUBMITTED TO GOVERNMENTS FOR ACCEPTANCE

A. BUTTERKASE
B. COULOMMIERS
C. GUDBRANDSDALSOST
D. HARZER KÄSE
E. HERRGÅRDSOST
F. HUSHÅLLSOST
G. NORVEGIA

APPENDIX II – A

International Individual Standard for

BUTTERKÄSE

1. Designation of cheese

   Butterkäse

2. Depositing country

   Federal Republic of Germany

3. Raw materials

   3.1 Kind of milks cow's milk

   3.2 Authorized additions:

   3.2.1 Necessary additional

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

   3.2.2 Optional additions

   - calcium chloride, max. 0.02 % by weight of the milk used l)'
   - lactoflavin (riboflavin)
   - annatto 2) and carotene l), singly or in combination max. 0.06 % by weight of the cheese

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency: soft to semi-soft but still sliceable

1) endorsed by the Codex Committee on Food Additives (CCFA)
2) temporarily endorsed by the CCFA

   4.1.2 Short description, sliceable, soft to semi-soft cheese which has ripened for at least 4 weeks; surface covered with smear; mild taste; consistency which is butter-like on the tongue; cold ripened cheese

   4.2 Shape: various

   4.3 Dimensions and weights

   4.3.1 Dimension: various

   4.3.2 Weights : 0,250 kg. to 6 kg.

   4.4 Rind

   4.4.1 Consistency: firm but flexible
   4.4.2 Appearance: dry
   4.4.3 Colour: reddish to yellowish brown

   the cheese may also be rindless

   4.5 Body

   4.5.1 Texture: flexible, markedly elastic

4.5.2 Colour: ivory to golden yellow

4.6 Holes

4.6.1 Distribution: no holes or a few occasional holes

4.6.2 Shape: round to slit shaped

4.6.3 Size : up to approx. 10 mm.

4.6.4 Appearance: mat

4.7
4.8 Minimum fat contents in dry matter and maximum moisture contents

	A Butterkäse	B Butterkäse 50 %	C Butterkäse 60 %
Minimum fat in dry matter %	45	50	60
Maximum moisture content %	52	50	45
Minimum dry matter content %	48	50	55

4.9 Other principal characteristics: the cheese has a mild flavour

5. Method of manufacture

5.1 Method of coagulation: rennet or other suitable enzymes

5.2 Heat treatment of the coagulum: temperature for treating the ourdi 40-46 ºC

5.3 Fermentation procedure: after the curd has been put in moulds, it is kept Warm at a temperature of 35º C to 40º C The cheeses are turned several times during the draining period

5.4 Maturation procedure: after salting in brine, ripening in a cold room at a temperature of + 2ºC to + 6º0 and a high relative humidity

Minimum ripening period : 4 weeks

The cheeses are washed several times

5.5 Other principal characteristics: packing: in most oases, the cheeses are wrapped in aluminium foil or plastic film

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Standard B. l, "Sampling Methods for Milk and Milk Products", clauses 7.2 (a), "Sampling by cutting" or 7.2 (b) "Sampling by means of a trier".

6.2 Determination of fat content: according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard may be designated "Butterkäse". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6.

The cheese mentioned under B and C in 4.7 / 4.8 may be designated "Butterkäse" provided that the designation is accompanied by a prefix or suffix corresponding to the fat percentage, e.g. 50 % Butterkäse.

APPENDIX II - B

International Individual Standard for

COULOMMIERE

1. Designation of cheese

Coulommiers

2. Depositing country

France (country of origin)

3. Raw materials

3.1 Kind of milks cow's milk

3.2 Authorized additions

- cultures of harmless lactic acid producing bacteria (starter) - moulds characteristic of the variety
- sodium chloride
- rennet or other suitable coagulating enzymes
- calcium chloride, max. 0.02% by weight of the milk used 1)
- annatto 2) and carotene 1) singly or in combination max. 0.6%by weight of the cheese

1) endorsed by the Codex Committee on Food Additives (CCFA)
2) temporarily endorsed by the CCFA

4. Principal characteristics of the cheese ready for consumption

4.1 Type

4.1.1 Consistency: soft cheese

4.1.2 Short descriptions the cheese has the shape of a flat cylinder, the surface of which is covered with microbial flora including orange or red spots. Maturing occurs from the periphery to the centre. The coagulation is a combined action of rennet and of lactic acid

4.2 Shape: flat cylinder

4.3 Dimensions and weights:

4.3.1 Dimensions: diameter: 12,5 to 15 cm.
height:: about 2,5 cm,

4.3.2. Weight: at least. 140 g dry matter per unit as defined in 4.3.1

4.4 Rind

4.4.1 Consistency: flexible

4.4.2 Appearance: surface moulds

4.4.3 Colour: white moulds sometimes with red or orange spots

4.5 Body

4.5.1 Texture: soft

4.5.2 Colour : cream yellow to white

4.6 Holes : no holes or very few holes

4.7 Minimum fat content in dry matter: 40%

4.8 Maximum moisture content: *56%*

5. Method of manufacture

5.1 Method of coagulation: lactic acid and rennet or other suitable coagulating enzymes

5.2 Heat treatment

5.2.1 Heat treatment of the milk: the temperature of the milk is raised to the rennetting temperature

5.2.2 Heat treatment of the coagulum: none

5.3 Fermentation procedure: predominantly lactic fermentation, surface development of moulds followed by proteolysis from the surface

5.4 Maturation procedure: the cheese is stored for 2 weeks in the ripening room at a temperature close to 14ºC possibly followed by storage in a cold cellar

5.5 Other principal characteristics : spontaneous draining - dry salting or salting in brine

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7.2 (c), "Taking a complete cheese as a sample". For controlling compositional requirements, particularly the total solids in each piece, a sample of at least 7 pieces chosen at random should be taken

6.2 Determination of fat content according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products"

7. Marking and labelling

Only cheese conforming with this standard may "be designated "Coulommiers". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, except that Coulommiers not produced in the country of origin must be marked with the name of the producing country even when sold on the hone market

APPENDIX II - C

International Individual Whey Cheese Standard for

GUDBRANDSDALSOST

(whey cheese)

1. Designation of whey cheese

   Gudbrandsdalsost

2. Depositing country

   Norway (country of origin)

3. Raw materials

   3.1 Kind of milk : a mixture of cow's milk whey, cow's milk and goat's milk equivalent to a minimum of 1 litre goat's milk per kg. of Gudbrandsdalsost

   3.2 Authorized additions: sorbic acid or its sodium or potassium salts up to 1,000 p.p.m. in the final product 4)

4. Principal characteristics of the whey cheese ready for consumption

   4.1 Type

   4.1.1 Consistency: semi-hard

   4.1.2 Short description: Gudbrandsdalsost is a cream whey cheese which is ready for consumption as soon as it is manufactured. The taste is mild and sweet with a flavour of goat's milk

   4.2 Shape: rectangular block

   4.3 Dimensions and weights

   4.3.1 Dimensions: various
   4.3.2 Weights 0,225 kg. to 4 kg. Usual weight 1 kg.

   4.4 Hind

   4.4.1 Consistency semi-hard (like inside)

   4.4.2 Appearance dry, with or without wax or plastic film

   4.4.3 Colour light brown to brown

4) to be considered by the CCFA

4.5 Body

4.5.1 Texture: semi-hard, suitable for cutting

4.5.2 Colour light brown to brown

4.6 Holes: none

4.7 Minimum fat content in dry matter: 35 %

4.8 Minimum dry matter content: 80 % (the dry matter content includes the lactose as lactose hydrate)

5. Method of manufacture

5.1 Heat treatment:

A standardized mixture of whey, milk and cream is evaporated in a vacuum pan at 40-60º C to approximately 50 percent dry matter. Further concentration takes place in a pan which in general is operated under vacuum at 70-80ºC followed by final heat treatment under atmospheric or slightly higher pressure, at approximately 105ºC.

5.2 Moulding. and forming:

After final concentration the whey cheese is cooled to approximately 80ºC, moulded, and formed in rectangular blocks,

5.3 Other principal characteristics:

No fermentation or ripening takes place.

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraph 7, "Sampling of cheese".

7. Marking and labelling

Only cheese conforming with this standard may be designated "Gudbrandsdalsost", It shall be labelled in conformity with the FAO/WHO Standard A.7 for Whey Cheeses. Gudbrandsdalsost not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

APPENDIX II – D

International Individual Standard for

HARZER KÄSE

1. Designation of cheese

Harzer Käse (Synonym: Mainzer Käse)

2. Depositing country

Federal Republic of Germany

3. Raw material

3.1 Kind of milk: cow's milk, skimmed, pasteurized

3.2 Authorized additions

3.2.1 Necessary additions*

- cultures of harmless lactic acid producing bacteria (starter) and cultures of Bacterium linens
- sodium hydrogen carbonate ($NaHCO_3$) and calcium carbonate ($CaCO_3$) to be added to the drained acid curd (quarg): max. 3% by weight of acid curd 4)

4) to be considered by the CCFA

3.2.2 Optional additions: cumin seeds

4. Principal characteristics of the cheese ready for consumption

4.1 Type

4.1.1 Consistency: soft

4.1.2 Short description: ripened acid curd cheese that has a piquant flavour and a surface covered with smear

4.2 Shape I various

4.3 Dimencions and weights

4.3.1 Dimensions various

4.3.2 Weights: 25 to 250 g.

4.4 Hind

4.4.1 Consistency soft

4.4.2 Appearance smooth, with smear

4.4.3 Colour: yellowish to reddish yellow

4.5 Body

4.5.1 Texture: flexible, firm

4.5.2 Colour: whitish to slightly yellowish

4.6 Holes: none

4.7 Fat content in dry matter: between 0% and 10%

4.8 Maximum moisture content : 68.0 %

4.9 Other principal characteristics flavour: development of the typical flavour brought about by ripening with bacteria producing red and yellow smear

5. Method of manufacture

5.1 Method of coagulation I lactic acid

5.2 Heat treatment

5.2.1 Heat treatment of the milk: see 3.1

5.2.2 Heat treatment of the coagulum: scalding until drained acid curd is obtained

5.3 Fermentation procedure: the drained acid curd is put in bags or cloths and pressed in order to remove the whey. Special draining drums are also used for this purpose

5.4 Maturation procedure: the drained acid curd is mixed with sodium hydrogen carbonate, calcium carbonate and sodium chloride (as mentioned under 3.2.1), moulded, inoculated with bacteria producing red and yellow smear and preripened for approx. 3 days, at temperatures between 16 and 22ºC and at a very high relative humidity. The ripening lasts for 5-15 days, depending on local storage conditions.

5.5 Other principal characteristics

Packing: parchment paper, cellulose hydrate or similar packing materials. A number of single cheeses of 125 g. - 250 g. units are put in boxes or cartons holding 1.5-3 kg.

6. Sampling and analysis

6.1 Sampling according -to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7.2 (o), "Taking a complete cheese as a sample".

6.2 Determination of fat content: according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard may he designated "Harzer Käse" or "Mainzer Käse". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6.

APPENDIX II - E

International Individual Standard for

HERRGÅRDSOST

1. Designation of cheese

   Herrgårdsost

2. Depositing country

   Sweden (country of origin)

3. Raw Materials

   3.1 Kind of milk: cow' s milk

   3.2 Authorized additions

      3.2.1 Necessary additions

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

      3.2.2 Optional additions

      - annatto [2] and carotene [1], singly or in combination max. 0.06 % "by weight of the cheese
      - calcium chloride, max, 0.02 % by weight of the milk used [1]
      - sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate (Na_2HPO_4), singly or in combination, max . . . . . [4]
      - sodium and potassium salts of nitric acid, max. 0.02 % by weight of the milk used [3]
      - water

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

      4.1.1 Consistency: hard

      4.1.2 Short description: 10-15 kg. cheese with round holes evenly distributed

         Taste: when fresh - mild
         when aged - aromatic, slightly nut-like

1) endorsed by the Codex Committee on Food Additives (CCFA)
2) temporarily endorsed by the CCFA
3) not endorsed by the CCFA pending further consideration
4) to be considered by the CCFA

   4.2 Shape

      4.2.1 Usual shape: flat cylinder with slightly convex sides

      4.2.2 Authorized variation: block

   4.3 Dimensions and weights

4.3.1 Usual dimensions: cylinder: diameter: 35 cm.
height: 10-14 cm.
block: 36 x 36 x 10 cm.

4.3.2 Usual weights: cylinder: 12-14 kg.
block: 12-15 kg.

4.4 Kind

4.4.1 Consistency: hard, resilient, dry (paraffin): rindless (in film)

4.4.2 Appearanco: smooth

4.4.3 Colour: light yellow to yellow

4.5 Body

4.5.1 Texture: firm (for cutting), uniform

4.5.2 Colour: uniform, light yellow - straw

4.6 Holes

4.6.1 Distribution: even

4.6.2 Shape: round, regular

4.6.3 Size: 10-20 mm.

4.7/4.8 Minimum fat contents in dry matter and maximum moisture contents

	A Herrgårdsost	B Herrgårdsost 30%	C Herrgårdsost 40%
Minimum fat in dry matter %	45	30	40
Maximum moisture content %	41	47	43
Minimum dry matter content %	59	53	57

4.9 Other principal characteristics: mild, mellow, nutty

5. Method of manufacture

5.1 Method of coagulation: rennet or other suitable coagulating enzymes

5.2 Heat treatment

5.2.1 Heat treatment of the milk: pasteurized - rennetting is done at 30-32ºC.

5.2.2 Heat treatment of the coagulum: 42-45ºC

5.3 Fermentation procedure: lactic acid

5.4 Maturation procedure: in store for more than 3 months at temperatures between 18ºC and 10ºC and with a relative humidity not exceeding 80%.

5.5 Other principal characteristics! the curd is pressed in the vat under the surface of the whey; the cheese is salted in brine

6. Sampling and analysis

6.1 Sampling! according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraph 7, "Sampling of cheese"

6.2 Determination of fat content: according to FAO/WHO Standard B.3, "Determination of the Fat Content of Choose and of Processed Cheese Products"

7. Marking and labelling

Only cheese conforming with this standard may be designated "Herrgårdsost". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese"

The cheese listed under B and C in 4.7 / 4.8 may be designated "Herrgårdsost" provided that the designation is accompanied by a suffix corresponding to the minimum fat percentage in the dry matter, e.g. Herrgårdsost 30%

APPENDIX II – F

International Individual Standard for

HUSHÅLLOST

1. Designation of cheese

   Hushållsost

2. Depositing country

   Sweden (country of origin)

3. Raw materials

   3.1 Kind of milk: cow's milk

   3.2 Authorized additions

   3.2.1 Necessary additions

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

   3.2.2 Optional additions

   - calcium chloride, max. 0.02% by weight of the milk used 1)
   - sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate (Na_2HPO_4), singly or in combination, max... 4)
   - sodium and potassium salts of nitric acid, max. 0.02% by weight of the milk used 3)
   - annatto 2) and carotene l), singly or in combination max. 0.06% by weight of the cheese
   - water
   - caraway seeds and cloves (for a spiced variant)

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency: semi-hard

   4.1.2 Short description: a small cylindrical cheese with evenly distributed irregular holes, smooth consistency, mild slightly acid flavour, ready for consumption normally after two months.

1) endorsed by the Codex Committee on Food Additives (CCFA) temporarily endorsed by the CCFA
3) not endorsed by the CCFA pending further consideration
4) to be considered by the CCFA

   4.2 Shape

   4.2.1 Usual shape: cylinder

   4.3 Dimensions and weights

   4.3.1 Usual dimensions: diameter: 10 - 17 cm. - height 5 - 15 cm.

   4.3.2 Usual weights : 1-2 kg,

4.4 Rind

4.4.1 Consistency: hard, resilient

4.4.2 Appearance: dry (paraffin)

4.4.3 Colour: straw yellow to yellow

4.5 Body

4.5.1 Texture: firm (for cutting), uniform, slightly pliable

4.5.2 Colour: uniform, light yellow - straw

4.6 Holes

4.6.1 Distribution: even

4.6.2 Shape: irregular

4.6.3 Size: pin head to rice

4.7/4 8 Minimum fat contents in dry matter and maximum moisture contents

	A Hushållsost	B Hushållsost 50%	C Hushållsost 55 %
Minimum fat in dry matter %	45	50	55
Maximum moisture content %	46	44	41
Minimum dry matter content %	54	56	59

4.9 Other principal characteristics: mild, slightly lactic flavour

5. Method of manufacture

5.1 Method of coagulation: rennet or other suitable coagulating enzymes

5.2 Heat treatment

5.2.1 Heat treatment of the milk: pasteurized - rennetting is done at 30-32ºC.

5.2.2 Heat treatment of the coagulum: 35-40ºC.

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraph 7 "Sampling of cheese"

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products"

7. Marking and labelling

Only cheese conforming with this standard may he designated "Hushållsost". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese"

The cheese listed under B and C in 4.7 / 4.8 may be designated "Hushållsost" provided that the designation is accompanied by a suffix corresponding to the minimum fat percentage in the dry matter, e.g. Hushållsost 55 %

The spiced cheese may he designated "Huahållsost" provided that the designation is accompanied by the prefix "Spiced"

APPENDIX II -G

International Individual Standard for

NORVEGIA

1. Designation of the cheese

Norvegia

2. Depositing country

Norway (country of origin)

3. Raw materials

3.1 Kind of milk: cow's milk 3.2 Authorized additions

3.2.1 Necessary additions

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

3.2.2 Optional additions

- calcium chloride, max. 0.02% by weight of the milk used 1)
- sodium and potassium salts of nitric acid, max. 0.02% by weight of the milk used 3)
- annatto 2) and carotene l), singly or in combination max. 0.06% by weight of the cheese
- sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate (Na_2HPO_4), singly or in combination max. . . . . 4)
- water

4. Principal characteristics of the cheese ready for consumption

4.1 Type

4.1.1 Consistency: semi-hard

4.1.2 Short description: mild taste; Norvegia cheese is normally not marketed before it is 6 weeks old

4.2 Shape

4.2.1 Cylindrical with convex sides

1) endorsed by the Codex Committee on Food Additives (CCFA)
2) temporarily endorsed by the CCFA
3) not endorsed by the CCFA pending further consideration
4) to be considered by the CCFA

4.2.2 Rectangular block (rindless)

4.3 Dimensions and weights

4.3.1 Dimensions

a) Flat cylinder: diameter: 25-37 cm.
height: 6-12 cm.

b) Flat, small cylinder: diameter: 10-14 -cm.

height 4-6 cm. ("Baby Norvegia")

c) Rectangular block: various ("Rindless Norvegia")

4.3.2 Weights.

a) Flat cylinder: 4-12 kg.

b) Flat, small cylinder: 0,5 kg. approx. ("Baby Norvegia")

c) Rectangular block: various ("Rindless Norvegia")

4.4 Rind

4.4.1 Consistency: hard. Rindless Norvegia cheese: semi-hard, like inside

4.4.2 Appearance: dry, with or without wax or plastic coating. Rindless Norvegia cheese: like inside, with or without plastic film

4.4.3 Colour: light yellow. Rindless Norvegia cheese: with or without plastic film

4.5 Body

4.5.1 Texture: semi-hard, suitable for cutting

4.5.2 Colour: light yellow

4.6 Holes

4.6.1 Distribution: from few to many, evenly distributed

4.6.2 Shape : round

4.6.3 Size: mainly from 5 to 10 mm.

4.6.4 Appearance: mat, smooth

4.7 Minimum fat content in dry matter: 45 %

4.8 Maximum moisture content: a) 44 %

b) 47 % for cheese with the prefix "Baby"

4.9 Other principal characteristics: none

5. Method of manufacture

5.1 Method of coagulation: rennet or other suitable coagulating enzymes 5.2 Heat treatment:

5.2.1 Heat treatment of milk: pasteurized Temperature of rennetting: 30 - 32ºC

5.2.2 Heat treatment of the coagulum: the curd is heated with or without the aid of hot water to approx. 38º C

5.3 Fermentation procedure: lactic acid fermentation

5.4 Maturation procedure: preferably between 8 and 22ºC

5.5 Other principal characteristics: salted in brine

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Mille and Milk Products", paragraph 7, "Sampling of cheese"

6.2 Determination of fat content: according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products"

7. Marking and labelling

Only cheese conforming with this standard may be designated "Norvegia". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A. 6, ."General Standard for Cheese", except that Norvegia not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

The cheese mentioned under 4.3.1 (b), 4.3.2 (b) and 4.8 (b) may be designated "Norvegia" provided that the designation is accompanied by the prefix "Baby". The cheese mentioned under 4.2.2, 4.3.1 (c) and 4.3.2 (c) may be designated "Norvegia" provided that the designation is accompanied by the prefix "Rind-less".

APPENDIX III

DRAFT INTERNATIONAL INDIVIDUAL CHEESE STANDARDS SUBMITTED TO GOVERNMENTS FOR COMMENT

AT STEP 4 OF THE COMMITTEE'S PROCEDURE

A. ESROM
B. MARIBO
C. FYNBO
D. ADELOST
E. BLUE CHEESE
F. EDELPILKASE
G. MYCELLA
H. NORMANNA

APPENDIX III - A

Draft International Individual Standard for

ESROM

1. Designation of cheese

Esrom

2. Depositing country

Denmark (country of origin)

3. Raw materials

3.1 Kind of milk : cow's milk

3.2 Authorized additions :

3.2.1 Necessary additions .

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

3.2.2 Optional additions:

- calcium chloride, max. 0.02% by weight of the milk used. [1)]
- sodium and potassium, salts of nitric acid, max. 0,02% by weight of the milk used. [3)]
- annatto [2)] and carotene [1)], singly or. in. combination, max. 0,06% by weight of the cheese

1) endorsed by the Codex Committee on Food Additives (CCFA)
2) temporarily endorsed by the CCFA
3) not endorsed by the CCFA pending further consideration

4. Principal characteristics of the. cheese ready for consumption

4.1 Type :

4.1.1 Consistency : semi-hard

4.1.2 Short description : sliceable semi-hard cheese with well-dried smear or coated with yellowish wax or plastics. Plentiful irregular holes,

4.2 Shape:

4.2.1 Shape : flat rectangular (brick)

4.3 Dimensions and weights :

Dimensions : Height : approx. 5 cm
max. 5.5 cm

Weights :			Lengths and widths				
(a)	approx.	1,3 kg -	Approx. in a proportion of				2 to 1
(b)	"	0.5 kg -	"	"	"	"	2 to 1
(c)	"	0,25 kg -	"	"	"	"	2 to 1
(d)	"	2 kg -	"	"	"	"	4 to 1

4.4 Rind

4.4.1 Consistency : firm but flexible
4.4.2 Appearance : dry to slightly greasy
4.4.3 Colour : reddish to yellowish brown

4.5 Body

4.5.1 Texture : semi hard
4.5.2 Colour : yellow to ivory, uniform

4.6 Holes :

4.6.1 Distribution : plentiful
4.6.2 Shape : irregular
4.6.3 Size : various
4.6.4 Appearance : shiny

4.7
4.8 Minimum fat contents in dry matter and maximum moisture contents

	ESROM A	60 % ESROM B
Minimum fat in dry matter %	45	60
Maximum moisture %	50	43

4.9 Other principal characteristics

The cheese is generally wrapped in coated alu-foil. When sold the cheese has ripened for at least 4 weeks: and has a mild aromatic taste, which increases during the ripening.

5. Method of manufacture

5.1 Method of coagulation : with rennet or other suitable coagulating enzymes

5.2 Heat treatment :

5.2.1 Heat treatment of the milk : the milk is generally pasteurized at 72 ºC for 15 seconds and the rennetting temperature is approximately 31 ºC.

5.2.2 Heat treatment of the coagulum : after cutting, the temperature of the coagulum is raised by approx. 4-5 ºC above the rennetting temperature

5.3 Fermentation procedure : lactic acid fermentation and subsequent smear development

5.4 Maturation procedure : the cheese is kept for 3 weeks at + 15 ºC approx. at a relative humidity adequate for smear development; the rind is frequently washed.

5.5 Other principal characteristics : the cheese is salted (in brine and/ or dry salted).

6. Sampling and analysis :.

6.1 Sampling : according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products"," clause 7.2 (b) "Sampling by means of a trier"; reference is made to clauses 7.2.2.3 and 7.2.2.5. Esrom cheese weighing less than 1 kg is sampled according to clause 7.2(c), "Taking a complete cheese as a sample".

6.2 Determination of fat content : according to FAO/WHO Standard B.3 "Determination of the fat content of Cheese and Processed Cheese Products".

7. Marking and labelling :

Only cheese conforming with this standard may be designated "ESROM". It shall be labelled in conformity with the appropriate sections of Art. 4 of FAO/WHO standard A.6, "General. Standard for Cheese", except that "ESROM" not produced in the country of origin must be marked with the name of the producing country even when sold on the home market. The cheese mentioned uner B, in 4.7/4.8 may be designated "ESROM" provided that the designation is accompanied by the prefix 60%.

APPENDIX III - B

Draft International Individual Standard for

MARIBO

1. Designation of cheese

   Maribo

2. Depositing Country

   Denmark (country of origin)

3. Raw materials

   3.1 Kind of milk : cow's milk

   3.2 Authorized additions :

   3.2.1 Necessary additions

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

   3.2.2 Optional additions

   - calcium chloride, max. 0.02% by weight of the milk used (1)
   - sodium and potassium salts of nitric acid, max. 0,02% by weight of the milk used (3)
   - annatto (2) and carotene (1), singly or in combination max. 0.06% by weight of the cheese
   - water
   - cumin seed

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency : semi-hard to hard
   4.1.2 Short description : irregular holes plentifully. distributed; slightly acid, rich aromatic smell and taste

   4.2 Shapes : (a) cylindrical with convex sides curving smoothly into the flat top and bottom

   (b) flat square

   4.3 Dimensions and weights

   4.3.1 Dimensions : (a) flat cylinder : diameter : 43 cm (with a weight of approx. 14 kg or with lesser weight in the same proportion)
   (b) flat square : various dimensions
   (c) "Mini-Maribo" : cf. 4.2 a) and b)

(1) endorsed by the Codex Committee on Food Additives (CCFA)
(2) temporarily endorsed by the CCFA
(3) not endorsed by the CCPA pending further consideration

4.3.2 Weights : (a) flat cylinder from approx. 1 kg to 14 kg
(b) flat square " " 1 kg to 14 kg
(c) "Mini-Maribo" : from approx. 0.25 kg to under 1 kg

4.4 Rind

4.4.1 Consistency : semi hard to hard
4.4.2 Appearance : dry, may be coated with wax or plastic coating
4.4.3 Colour : yellow

(Note : Maribo cheese in flat square shape is also manufactured without rind)

4.5 Body

4.5.1 Texture : firm, suitable for cutting
4.5.2 Colour : yellow

4.6. Holes

4.6.1 Distribution : plentiful
4.6.2 Shape : irregular
4.6.3 Size : various

4.7
4.8 Minimum fat contents in the dry matter and maximum moisture contents

	A MARIBO	B MARIBO 20%	C MARIBO 30%	D MINI-MARIBO
Minimum fat in dry matter %	45	20	30	45
Maximum moisture content %	43	55	52	48

4.9 Other principal characteristics : Maribo cheese is normally not exported or sold to consumers before it is at least six weeks old. "Mini-Maribo" is normally not exported or sold before it is at least four weeks old.

5. Method of manufacture

5.1 Method of coagulation : rennet or other suitable coagulating enzymes, addition of a lactic acid starter

5.2 Heat treatment of the coagulum : slightly heated after cutting; stirred (kneaded) and slightly salted in cheese vat, pressed in moulds.

5.3 Fermentation procedure : lactic acid fermentation.

5.4 Maturation procedure : humid to dry, at a temperature between 10 and 20 ºC. Except in the case of rindless cheese, the rind is frequently washed to ensure a slight smear.

5.5 Other principal characteristics : salted, normally in brine.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7. 2 (b), "Sampling by means of a trier".

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Pat Content of Cheese and of Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this Standard may be designated "Maribo" It shall be labelled in Conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese", except that Maribo not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

The cheese mentioned under B. C and Din 4.7/4.8 may be designated "Maribo" provided that the designation is accompagnied by a prefix corresponding to the fat percentage, e.g. "20% Maribo", '30% Maribo", "45% Maribo" or "Mini-Maribo" respectively.

APPENDIX III - C

Draft International Individual Standard for F Y N B 0

1. Designation of cheese

Fynbo

2. Depositing Country

Denmark (country of origin)

3. Raw materials

3.1 Kind of milk : cow's milk

3.2 Authorized additions :

3.2.1 Necessary additions :

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

3.2.2 Optional additions :

- calcium chloride, max. 0.02% by weight of the milk used (1)
- sodium and potassium salts of nitric acid, max, 0.02% by weight of the milk Used (3)
- annatto (2) and carotene (1), singly or in combination max. 0,06% by weight of the cheese
- water
- cumin seed.

4. Principal characteristics of the cheese ready for consumption

4.1 Type

4.1.1 Consistency : hard to semi-hard

4.1.2 Short description : limited number of holes, evenly distributed; mild and rich smell and taste

4.2 Shape : (a) cylindrical with convex sides curving smoothly into the flat top and bottom
(b) flat square.)

(1) endorsed by the Codex Committee on Food Additives (CCFA)
(2) temporarily endorsed by the CCFA
(3) not endorsed by the CCFA pending further consideration

*) Remark by the FAO Secretariat:

The Government of Denmark has advised that 4.2 (b) has been inserted erroneously and should therefore be deleted.

4.3 Dimensions and weights

4.3.1 Dimensions : diameter : approx. 31 cm (with a weight of 6-7 kg or with other weights in the same proportion)

4.3.2 Weights : (a) from 1 kg to 14 kg (normal weight is 6-7 kg)
(b) "Mini-Fynbo" : from 0.25 to under 1 kg

4.4 Rind

4.4.1 Consistency : hard
4.4.2 Appearance : dry, may be coated with wax or plastic coating
4.4.3 Colour : yellow

4.5 Body

4.5.1 Texture : firm, suitable for cutting
4.5.2 Colour : yellow

4.6 Holes

4.6.1 Distribution : few, evenly distributed
4.6.2 Shape : round
4.6.3 Size : from pea to cherry
4.6.4 Appearance : smooth

4.7 Minimum fat contents in the dry matter and maximum moisture 4.8
4.8 contents

	A FYNBO	B FYNBO 30	C "MINI-FYNBO"
Minimum fat in dry matter %	45%	30%	45%
Maximum moisture content %	46%	54%	48%

4.9 Other principal characteristics : Fynbo cheese is normally not exported or sold to consumers before it is at least six weeks old. "Mini-Fynbo" is normally not exported or sold before it is at least four weeks old.

5. Method of manufacture

5.1 Method of coagulation : rennet or other suitable coagulating enzymes; addition of a lactic acid starter

5.2 Heat treatment of the coagulum : slightly heated after cutting; slightly pre-pressed in the cheese vat, pressed in moulds

5.3 Fermentation procedure : lactic acid fermentation

5.4 Maturation procedure : humid to dry, at a temperature between 10 and 20 ^{o}C; frequently washed to ensure a slight smear.

5.5 Other principal characteristics: salted, normally in brine.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7.2 (b), "Sampling by means of a trier"

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products".

7. Marking and Labelling

Only cheese conforming with this Standard may be designated "Fynbo". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6., "General Standard for Cheese", except that Fynbo not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

The cheese mentioned under B and C in 4.7/4.8 may be designated "Fynbo" provided that the designation is accompanied by the prefix 30%, 45% or "Mini" respectively.

APPENDIX III - D

Draft International Individual Standard for

ADELOST

1. Designation of cheese

   Ädelost

2. Depositing country

   Sweden (country of origin)

3. Raw materials

   3.1 Kind of milk : cow's milk

   3.2 Authorized additions :

   3.2.1 Necessary additions:
   - cultures of harmless lactic acid producing bacteria (starter)
   - cultures of penicillium roqueforti
   - rennet or other suitable coagulating enzymes
   - sodium chloride

   3.2.2 Optional additions
   - chlorophyll (3)
   - sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate (Na_2HPO_4), singly or in combination, max... (4)
   - calcium chloride, max. 0.02% by weight of the milk used (1)
   - sodium and potassium salts of nitric acid, max. 0.02% by weight of the milk used (3)

(1) endorsed by the Codex Committee on Food Additives (CCFA)
(3) not endorsed by the CCFA pending further consideration
(4) to be considered by the CCFA

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency : semi-hard

   4.1.2 Short description : pungent flavoured, blue veined, semi-hard cheese from cow's milk

   4.2 Shape

   4.2.1 Shape usually cylindric but other shapes being developed

   4.3 Dimensions and weights

   4.3.1 Dimensions : diameter 20 cm minimum, height 10 cm (cylindrical shape)

   4.3.2 Weight : approx. 2.5kg.

   4.4 Rind

   4.4.1 Consistency: dry, semi-hard

4.4.2 Appearance : white to light yellow

4.5 Body

4.5.1 Texture : semi-hard (for spreading and cutting)
4.5.2 Colour : white with green to blue-green veins of mould

4.6 Holes

4.6.1 Distribution : regularly distributed mechanical holes
4.6.2 Shape : irregular holes and splits
4.6.3 Size : small
4.6.4 Appearance : with green to blue-green moulds

4.7 Minimum fat content in the dry matter : 50%

4.8 Maximum moisture content : 46%

4.9 Other principal characteristics : pungent, characteristic flavour from products of fat and protein degradation caused by the mould

5. Method of manuafacture

5.1 Method of coagulation : with rennet or other suitable coagulating enzymes

5.2 Heat treatment :

5.2.1 Heat treatment of the milk : the milk is pasteurized and homogenized; it is heated to a renneting temperature of approx. 30 ºC.

5.2.2 Heat treatment of the coagulum : none

5.3 Fermentation procedure : lactic acid and mould fermentation

5.4 Maturation procedure : in humid store for 5-8 weeks at 8-10 ºC

5.5 Other principal charact. : the curd is drained in the moulds for at least one day without external pressing : dry salting

6. Sampling and analysis

6.1 Sampling : According to FAO/WHO Standard B.1., "Sampling Methods for Milk and Milk Products", par. 7, "Sampling of cheese".

6.2 Determination of fat content : According to FAO/WHO Standard B.3 "Determination of the Fat Content of Cheese and Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard may be designated "Ädelost". It shall be labelled in conformity with the appropriate sections or article 4 of FAO/WHO Standard A.6 "General Standard for Cheese".

APPENDIX III - E

Draft International Individual Standard for

BLUE CHEESE

1. Designation of cheese

Blue cheese

2. Depositing country

United States of America

3. Raw materials

3.1 Kind of milk : cow's milk

3.2 Authorized additions :

3.2.1 Necessary additions :

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

3.2.2 Optional additions

- water
- calcium chloride, max. 0.02% by weight of the milk used (l)
- fast green FCF (color index 42053), brilliant blue FCF (color index 42090), indigotine FCF (color index 73015), in an amount sufficient to neutralize any natural yellow color of the curd, max. . . . . (4)
- harmless preparations of enzymes capable of aiding in the curing or flavor development, (weight of solids of such substance added, not to exceed 0.1 per cent of weight of milk used).
- benzoyl peroxide *(*$C_{14}H_{10}O_4$*) or a* mixture *of* benzoyl peroxide with potassium alum (K_3AlO_3), calcium sulphate ($CaSO_4$) and magnesium carbonate ($MgCO_3$). Weight of benzoyl peroxide shall not exceed 0,002 per cent and weight of other ingredients singly or combined shall not exceed 6 times the weight of benzoyl peroxide used (4). If bleach is used, vitamin is added to replace that lost by bleaching.

4. Principal characteristics of the cheese ready consumption

4.1 Type

4.1.1 Consistency : semi-hard to soft

4.1.2 Short description :

(1) endorsed by the Codex Committee on Food Additives (CCFA)
(2) to be considered by the CCFA

4.2 Shapes : a) flat cylindrical
b) flat square
c) flat rectangular.

4.3 Dimensions and weights

4.3.1	Dimensions :	a) flat cylindrical	:	diameter 20 cm approx.
		b) flat square	:	length and width 21 cm approx.
		c) flat rectangular	:	length – 30 cm approx
			:	width - 12 cm approx.
4.3.2	Weights	a) flat cylindrical	:	from 2.0 to 3.25 kg
		b) flat square	:	4 kg approx.
		c) flat rectangular'	:	4 kg approx.

4.4 Rind

4.4.1 Consistency : no actual rind, but a semi-hard surface
4.4.2 Appearance : greasy to dry
4.4.3 Colour : whitish

4.5 Body

4.5.1 Texture : suitable for cutting and spreading
4.5.2 Colour : white with blue -green veins of mould

4.6 Holes

4.6.1 Distribution : scarce
4.6.2 Shape : irregular
4.6.3 Size : various
4.6.4 Appearance : with blue-green moulds

4.7 Minimum fat content in the dry matter : 50%

4.8 Maximum moisture content :46%

4.9 Other principal characteristics : Cheese has distinct piquant flavor resulting from fat breakdown. Not to be sold at less than 60 days of age.

5. Method of manufacture

5.1 Method of coagulation : rennet or other suitable coagulating enzymes; addition of a lactic acid starter

5.2 Heat treatment : none, or slightly heated after cutting, ladled out in bags or moulds.

5.3 Fermentation procedure : lactic acid and mould fermentation

5.4 Maturation procedure : pierced with needles to develop growth of moulds; stored humid at a temperature from 2 º to 12 ºC; some surface mold.

5.5 Other principal characteristics : dry salted.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7.2(b), "Sampling by means of a trier"; reference is made to clauses 7.2.2.3 and 7.2.2.3 '

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Pat Content of Cheese and Processed Cheese Products".

7. Marking and labelling

Only cheese conforming With this standard may be designated "Blue Cheese" and shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese". The use of food colours and of bleaching agents shall be indicated on the label.

APPENDIX III - F

Draft International Individual Standard for

EDELPILZKÄSE

1. Designation of cheese

Edelpilzkäse

2. Depositing country

Federal Republic of Germany

3. Raw materials

3.1 Kind of milk : cow's milk

3.2 Authorized additions :

3.2.1 Necessary additions :

- rennet or other suitable coagulating enzymes'
- cultures of harmless lactic acid producting bacteria (starter)
- sodium chloride
- cultures of penicillium roqueforti

3.2.2 Optional additions :

- calcium chloride, max. 0.02 % by weight of the milk used (1)
- carotene (1), max. 0.06 % by weight of the cheese
- lactoflavin (riboflavin)

(1) endorsed by the Codex Committee on Food Additives (CCFA)

4. Principal characteristics of the cheese ready for consumption

4.1 Type :

4.1.1 Consistency : semi-hard cheese
4.1.2 Short description : piquant to highly piquant taste blue veined cheese, cold ripened.

4.2 Shape : flat cylindrical or square 4.3 Dimensions and weights

4.3.1 Dimensions : various
4.3.2 Weights : 2-5 kg.

4.4 Rind : absent but the surface should show the perforations (pricking) for mould growth

4.5 Body

4.5.1 Texture : slightly crumbly but still flexible
4.5.2 Colour : white to yellowish, body marbled by dark green or blue mould veins

4.6 Holes

4.6.1 Distribution : regularly distributed mechanical holes
4.6.2 Shape : irregular
4.6.3 Size : small
4.6.4 Appearance : with green to blue-green moulds

4.7
4.8 Minimum fat contents in dry matter and minimum dry matter contents

	A EDELPILZKÄSE	B EDELPILZKÄSE 45%	C EDELPILZKÄSE 60 %
Minimum fat in dry matter %	50	45	60
Minimum dry matter content %	50	48	55

4.9 Other principal characteristics : piquant to highly piquant taste; mainly packed in alluminium foils, but also in other foils.

5. Method of manufacture

5.1 Method of coagulation : rennet or other suitable coagulating enzymes and lactic acid starter

5.2 Heat treatment : rennetting temperature 27-30 ºC

5.3 Fermentation procedure : lactic acid and mould fermentation.

5.4 Maturation procedure : cultures of. penicillium roqueforti are added to the curd. After approximately three days the cheese is pricked.-. Ripening temperature : from 2 to 12 ºC.

5.5 Other principal characteristics : ripening for at least 5 weeks; dry salting.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7.2 (b), "Sampling by means of a trier".

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Pat Content of Cheese and Processed Cheese Products."

7. Marking and Labelling

Only cheese conforming with this Standard may be designated "Edelpilzkäse". It shall be labelled in conformity with the appropriate sections of Article 4 o'f FAO/WHO Standard A.6, "General Standard for Cheese". The cheese mentioned under B and C in 4.7/4.8 may be designated "Edelpilzkäse" provided that the designation is accompanied by a suffix corresponding to the minimum fat percentage in the dry matter, e.g. Edelpilzkäse 45%.

APPENDIX III - G

Draft International Individual Standard for

MYCELLA

1. Designation of cheese

   Mycella

2. Depositing country

   Denmark (country of origin)

3. Raw materials

   3.1 Kind of milk : cow's milk

   3.2 Authorized additions :

   3.2.1 Necessary additions :
   - cultures of harmless lactic acid producing bacteria (starter)
   - rennet or other suitable coagulating enzymes
   - sodium chloride
   - cultures of penicillium roqueforti

   3.2.2 Optional additions
   - calcium chloride, max. 0.02% by weight of the milk used (1)
   - water

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency : semi-hard to soft

   4.1.2 Short description : blue veined cheese with aromatic smell and taste, particularly influenced by the growth of mould

   4.2 Shape ; cylindrical

   4.3 Dimensions and weights :

4.3.1 :	Dimensions :	(a)	diameter	:	approx. 28 cm
			height	:	approx. 16 cm
		(b)	diameter	:	approx. 23 cm
					approx. 14 cm
4.3.2	Weights :	(a)	approx. 9 kg		
		(b)	approx. 5 to 6 kg		

   4.4 Rind

   4.4.1 Consistency : hard and brittle
   4.4.2 Appearance : dry
   4.4.3 Colour : greyish to brownish

(1) endorsed by the Codex Committee on Food Additives (CCFA)

   4.5 Body

   4.5.1 Texture : suitable for spreading and cutting
   4.5.2 Colour : yellow with blue-green veins of mould

4.6 Holes

4.6.1 Distribution : scarce
4.6.2 Shape : irregular holes and splits
4.6.3 Size : various
4.6.4 Appearance : with green to blue-green moulds

4.7 Minimum fat content in the dry matter : 5*0%*

4.8 Maximum moisture content : 47%

4.9 Other principal characteristics :

4.9.1 The cheese is normally not exported or sold to consumers before it is at least 9 weeks old.
4.9.2 Generally wrapped in alu-foil.

5. Method of manufacture

5.1 Method of coagulation : rennet or other suitable coagulating enzymes; addition of a lactic acid starter.

5.2 Heat treatment of the coagulum : slightly or not heated after cutting; ladled out in bags or moulds, slightly pressed.

5.3 Fermentation procedure : lactic acid and mould fermentation.

5.4 Maturation procedure : after some ripening, pierced with needles to develop growth of moulds; stored humid at a temperature from 2 to 12 ºC; some surface mould and smear.

5.5 Other principal characteristics : dry salted.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products", clause 7.2 (b), "Sampling by means of a trier"

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products".

7. Marking and Labelling

Only cheese conforming with this Standard may be designated "Mycella". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese", except that Mycella not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

APPENDIX III - H

Draft International Individual Standard for

NORMANNA

1. Designation of the cheese

   Normanna

2. Depositing country Norway (country of origin)

3. Raw materials

   3.1 Kind of milk : Cow's milk

   3.2 Authorized additions :

   3.2.1 Necessary additions :

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

   3.2.2 Optional additions

   - water
   - calcium chloride, max. 0.02% by weight of the milk used (1)
   - sodium and potassium salts of nitric "acid, max. 0,02% . by weight of the milk used (3)
   - chlorophyll (3)

(1) Endorsed by the Codex Committee on Food Additives (CCFA)
(3) Not endorsed by the CCPA pending further consideration

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency : semi hard
   4.1.2 Short description : Blue veined cheese with a piquant flavour

   4.2 Shape : flat cylindrical or square

   4.3 Dimensions and weights

4.3.1	Dimensions	: Diameter	approx.	20 cm
		Height	approx.	10-13 cm
4.3.2	Weights	: approx. 3 kg		

   4.4. Rind

4.4.1	Consistency	: semi-hard, like inside
4.4.2	Appearance	: greasy to dry
4.4.3	Colour	: whitish

4.5 Body

4.5.1 Texture : semi-hard
4.5.2 Colour : white with blue-green veins of mould

4.6 Holes

4.6.1 Distribution : irregular, scarce
4.6.2 Shape : irregular
4.6.3 Size : various
4.6.4 Appearance : with blue-green moulds

4.7 Minimum fat content in dry matter : 50 Per cent.

4.8 Minimum dry matter content : 53 per cent

4.9 Other principal characteristics : Normanna is not marketed until it is at least 60 days old , in case the cheese is made from unpasteurized milk,

5. Method of manufacture

5.1 Method of coagulation : Rennet or other suitable coagulation enzymes

5.2 Heat treatment

5.2.1 Heat treatment of milk : The milk is heated to a renneting temperature of approx. 30 ºC

5.2.2 Heat treatment of coagulum : None - or slightly heated after cutting

5.3 Fermentation procedure : Lactic acid and mould fermentation

5.4 Maturation procedure : Pierced with needles to develop mould growth. Stored humid at temperatures from 4 to 14 ºC

5.5 Other principal characteristics : Dry salted.

6. Sampling and analysis

6.1 Sampling : According to FAO/WHO Standard B.1., "Sampling Methods for Milk and Milk Products".

6.2 Determination of fat content : According to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard may be designated "Normanna". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6 "General Standard for Cheese" except that Normanna not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

APPENDIX IV

Submitted to governments for comments

PROPOSED AMENDMENT TO DECISION NO.5 OF THE DECISIONS OF THE COMMITTEE CONCERNING CERTAIN DECLARATIONS OF ACCEPTANCE AS GIVEN IN THE 6TH EDITION OF THE CODE OF PRINCIPLES

The addition proposed to the text of Decision No.5 is underlined.

Decision No.5 - The Committee decided that all Standards adopted under the Code should apply to products so defined, whether made from milk, reconstituted milk, or recombined milk or by reconstitution or recombining; milk ingredients.

APPENDIX V

DRAFT GENERAL STANDARDS FOR PROCESS(ED) CHEESE PRODUCTS SUBMITTED TO GOVERNMENTS FOR COMMENTS AT STEP *5* OF THE COMMITTEE'S PROCEDURE

A. DRAFT GENERAL STANDARD FOR PROCESS(ED) . . . . . CHEESE OR. . . . . PROCESS(ED) CHEESE - A-8(a)

B. DRAFT GENERAL STANDARD FOR "PROCESS(ED) CHEESE" AND "SPREADABLE PROCESS(ED) CHEESE" - A-8(b)

C. DRAFT GENERAL STANDARD FOR PROCESS(ED) CHEESE PREPARATIONS (PROCESS(ED) CHEESE FOOD AND PROCESS(ED) CHEESE SPREAD) - A-8(c)

APPENDIX V-A

RE-DRAFT OF
DRAFT STANDARD A-8(a)
at Step 5

DRAFT GENERAL STANDARD

FOR

PROCESS(ED) *CHEESE OR * PROCESS(ED) CHEESE

"Fromage _____*fondu" ou "Fromage fondu _____*"

* Blank shall be filled in by a cheese variety name(s)

1. Definition

Process(ed) _____Cheese or _____ Process(ed) Cheese is made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, with or without the addition of foodstuffs.

2. Emulsifying Agents

2.1 Not more than a total of 4 percent may he used. Not more than 3 percent can be mono-, di-, and polyphosphates.

2.1.1 The sodium, sodium aluminium, potassium and calcium salts of the mono-, di-, and polyphosphoric acids.

2.1.2 The sodium, potassium and calcium salts of citric acid.

2.1.3 Citric acid and/or phosphoric acid with sodium bicarbonate and/or calcium carbonate so that the resulting salts are within the limits specified in 2.1.

2.2 Percentages refer to anhydrous emulsifying agents by weight of the finished products.

3. Optional Ingredients

3.1 Cream, butter and butter-oil may be added in quantities to ensure compliance with the minimum fat requirements.

3.2 Salt (sodium chloride).

3.3 Spices and other vegetable seasonings in sufficient quantity to characterize the product.

3.4 Natural foodstuffs other than milk products and natural sweetening agents, properly cooked or otherwise prepared, including permissible additives, for flavouring purposes, in sufficient quantity to characterize the product; the dry matter not to exceed 1/6 of the weight of the total solids of the finished product.

4. Optional Food Additives

4.1 The following natural colouring matters may be used:

annatto, carotene, chlorophyll, riboflavin, oleoresin of paprika, curcumine.

4.2 Sodium bicarbonate, calcium carbonate, calcium chloride.

4.3 Citric acid, phosphoric acid, acetic acid, vinegar and lactic acid used as acidifying agents within the limits of 2., "Emulsifying Agents" above.

4.4 Sorbic acid and its sodium and potassium salts up to a maximum of 2,000 ppm in the finished product, or propionic acid and its sodium and calcium salts up to a maximum of 3,000 ppm in the finished product, or a mixture up to a maximum of 2,000 ppm in the finished product.

4.5 Nisin up to a maximum of 100 ppm in the finished product.

5. Heat Treatment

During its manufacture process(ed) cheese shall be heated to a temperature of 70 C for 30 seconds, or any other equivalent or greater time/temperature combination.

6. Composition arid Designation

Process(ed) cheese, the designation of which includes one or more variety names:

6.1 shall contain only the varieties mentioned in the name, with the exception of Gruyère and Emmental which are interchangeable;

6.2 the fat and solid content of Process(ed) _____.Cheese or. _____. Process(ed) Cheese shall bet

** *[*(a) in accordance with the national legislation of the consuming country for Process(ed) _____. Cheese or _____.Process(ed) Cheese, if any such legislation exists)

(b) in the absence of such national legislation the minimum fat and solids shall be*]* as shown in the following table with the exception of Process(ed) Gruyère, Emmental or Appenzeller cheese where the solid content shall be at least 50% and in the case of Edam the solid content shall be at least 51% and that of Gouda be at least 53%.

** This provision was put in square brackets at the request of the Committee.

Milk fat in dry matter (FDB)%	Dry Matters
65	53
60	52
55	51
50	50
45	48
40	46
35	44
30	42
25	40
20	38
15	37
10	36
less than 10	34

7. Marking and Labelling

The original pack of products shall carry the following declarations in clearly visible characters:

7.1 Designation of the product

7.1.1 The name of a product made from a single variety and designated by a variety name shall be "Process(ed) _____ Cheese or _____ Processed Cheese", the blank being filled with the name of the variety of cheese used.

7.1.2 The name of a product made from two or more varieties of cheese shall be "Process(ed) _____ and _____ Cheese or _____ and _____ Process(ed) Cheese".

7.1.3 In case the process(ed) cheese above includes spices or natural foodstuffs, according to 3.4 the name of the product shall be one applicable above followed by the term "with _____", the blank being filled with the common or usual name or names of the spices or natural foodstuffs used, in order of predominance by weight.

7.2 Other labelling requirements

7.2.1 The milk fat shall be declared in multiples of 5%, except in those oases where process(ed) _____ cheese carries the name of a variety of cheese covered by an international individual cheese standard.

7.2.2 When the food additives permitted according to 4.4 and 4.5 are used they shall be listed on the package.

7.2.3 The net weight, except on individual portions not intended for separate sale, shall be declared.

7.2.4 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall he mentioned, except on individual portions not intended for separate sale, in which case the mention may be replaced by a trademark or other indication of the manufacturer) or importer, or seller.

7.2.5 The name of the producing country shall he mentioned (for export only).

APPENDIX V-B

RE-DRAFT OF
DRAFT STANDARD A-8(b)
at Step 5

DRAFT GENERAL STANDARD

FOR

"PROCESS(ED) CHEESE" AND "SPREADABLE PROCBSS(ED) CHEESE"

"Fromage fondu" et "Fromage fondu pour tarine"

1. Definition

"Process(ed) cheese" and "spreadable process(ed) cheese" are made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, with or without the addition of milk solids and/or other foodstuffs.

2. Emulsifying Agents

2.1 Not more than a total of 4 percent may he used. Not more than 3 percent can he mono-, di- and polyphosphates.

2.1.1 The sodium, sodium aluminium, potassium and calcium salts of the mono-, di- and polyphosphoric acids.

2.1.2 The sodium, potassium and calcium salts of citric acid.

2.1.3 Citric acid and/or phosphoric acid with sodium bicarbonate, and/or calcium carbonate, so that the resulting salts are within the limits specified in 2.1.

2.2 Percentages refer to anhydrous emulsifying agents by weight of the finished products.

3. Optional Ingredients

3.1 Cream, butter and butter-oil may be added in quantities to ensure compliance with the minimum fat requirements.

3.2 Milk solids may be added to a maximum total lactose content in the final product of 5%.

3.3 Salt (sodium chloride).

3.4 Spices and other vegetable seasonings in sufficient quantity to characterize the product.

3.5 Natural foodstuffs other than milk products and natural sweetening agents properly cooked or otherwise prepared) including permissible additives, for flavouring purposes, in sufficient quantity to characterize the product; the dry matter not to exceed l/6 of the weight of the total solids of the finished product.

4. Optional Food Additives

4.1 The following natural colouring matters may he used:

annatto, carotene, chlorophyll, riboflavin, oleoresin of paprika, curcumine.

4.2 Sodium bicarbonate, calcium carbonate, calcium chloride.

4.3 Citric acid, phosphoric acid, acetic acid, vinegar and lactic acid used as acidifying agents within the limits of 2., "Emulsifying Agents" above.

4.4 Sorbic acid and its sodium and potassium salts up to a maximum of 2,000 p.p.m. in the finished product, or propionic acid and its sodium and calcium salts up to a maximum of 3,000 p.p.m. in the finished product, or a mixture up to a maximum of 2,000 p.p.m. in the finished product.

4.5 Nisin up to a maximum of 100 p.p.m. in the finished product.

5. Heat Treatment

During its manufacture "Process(ed) Cheese" and "Spreadable Process(ed) Cheese" shall be heated to a temperature of 700 C for 30 seconds, or any other equivalent or greater time/temperature combination.

6. Composition and Designation

6.1 Products conforming to this standard may not be designated by a cheese variety name in connection with the names "Process(ed) Cheese" or "Spreadable Process(ed) Cheese".

**

** The provisions in brackets were inserted at the request of the Committee.

6.2 [The fat and solid content of Process(ed) Cheese and Spreadable Process(ed) Cheese shall be:

(a) in accordance with the national legislation of the consuming country for Process(ed) Cheese or Spreadable Process(ed) Cheese, if any such legislation exists:

(b) in the absence of such national legislation,]Process(ed) Cheese and Spreadable Process(ed) Cheese shall have a minimum dry matter content related to the declared minimum milk fat in dry matter content, as follows:

Milk fat in dry matter (FDB)%	Dry matter % Process(ed) Cheese	Dry matter % Spreadable Process(ed) Cheese
65	53	45
60	52	44
55	51	44
50	50	43
45	48	41
40	46	39
35	44	36
30	42	33
25	40	31
20	38	29
15	37	29
10	36	29
Less than 10	34	29

7. Marking and Labelling

The original pack of products shall carry the following declarations in clearly visible characters:

7.1 Designation of the product

7.1.1 The name of the product shall be "Process(ed) Cheese" or "Spreadable Process(ed) Cheese" as applicable.

7.1.2 In case the "Process(ed) Cheese" or "Spreadable Process(ed) Cheese" above includes spices or natural foodstuffs, according to 3.5 the name of the product shall be one applicable above followed by the term "with ", the blank being filled with the common or usual name or names of the spices or natural foodstuffs used, in order of predominance by weight.

7.2 Other labelling requirements

7.2.1 The milk fat content shall be declared in multiples of 5%.

*[*7.2.2 Milk solids added in accordance with 3.2 shall be declared*]*

7.2.3 When the food additives permitted according to 4.4 and 4.5 are used, they shall be listed on package.

7.2.4 The net weight, except on individual portions not intended for separate sale, shall be declared.

7.2.5 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall he mentioned, except on individual portions not intended for separate sale, in which case the mention may be replaced by a trademark or other indication of the manufacturer, or importer, or seller.

7.2.6 The name of the producing country shall be mentioned (for export only).

APPENDIX V-C

RE-DRAFT OF
Draft Standard A-8(o)
at Step 5

DRAFT GENERAL STANDARD FOR process(ed) cheese preparations

Préparations à base de fromage fondu

(PROCESS(ED) CHEESE FOOD AND PROCESS(ED) CHEESE SPREAD)

(Process(ed) Cheese Food et Process(ed) Cheese Spread)

1. Definition

Process(ed) cheese preparation made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, which contains, moreover in any case the products mentioned in 3.4 and/or those mentioned in 3.6 and 4.6. Process(ed) cheese preparations designated as Process(ed) Cheese Food shall contain milk solids to an amount of at least 5% expressed as lactose and may contain any of the ingredients and food additives except vegetable gums and natural sweetening agents. Process(ed) cheese preparation designated as Process(ed) Cheese Spreads may contain any or all of the ingredients and food additives listed.

2. Emulsifying Agents

2.1 Not more than a total of 4 percent may be used. Not more than 3 percent can be mono-, di- and polyphosphates.

2.1.1 The sodium, sodium aluminium potassium and calcium salts of mono-, di-, and polyphosphoric acid.

2.1.2 The sodium potassium and calcium salts of citric acid.

2.1.3 Citric acid, and/or phosphoric acid with sodium bicarbonate and/or calcium carbonate so that the resulting salts are within the limits specified in 2.1.

2.2 Percentages refer to anhydrous emulsifying agents by weight of the finished product.

3. Ingredients

3.1 Cream, butter and butter-oil may be added.

3.2 Salt (sodium chloride).

3.3 Spices and other vegetable seasonings in sufficient quantity to characterize the product.

3.4 Milk solids.

3.5 Natural foodstuffs other than milk products and natural sweetening agents properly cooked or otherwise prepared, including permissible additives, for flavouring purposes, in sufficient quantity to characterize the product.

3.6 Natural sweetening agents.

4. Optional Food additives

4.1 The following natural colouring matters may he used:

annatto, carotene, chlorophyll, riboflavin, oleoresin of paprika, curcumine.

4.2 Sodium bicarbonate, calcium carbonate, calcium chloride.

4.3 Citric acid, phosphoric acid, acetic acid, vinegar and lactic acid used as acidifying agents within the limits of 2., "Emulsifying Agents" above.

4.4 Sorbic acid and its sodium and potassium salts up to a maximum of 2,000 ppm in the finished product, or propionic acid and its sodium and calcium salts up to a maximum of 3,000 ppm in the finished product [or a mixture up to a maximum of 2,000 ppm in the finished product]:

4.5 Nisin up to a maximum of 100 ppm in the finished product.

4.6 One or more of the following vegetable gums and related water binding substances may be used, but not in excess of a total of 0.8% by weight of the finished product:

locust bean gum, carob bean gum, gum karaya, guar gum, oat gum, gum tragacanth, agar-agar, algin (sodium alginate), carrageenan, carboxymethyl-cellulose (cellulose gum), algin derivative (propylene glycol ester of alginic acid), pectin and gelatin.

5. Heat Treatment

During its preparation the process(ed) cheese food or process(ed) cheese spread shall be heated to 70 C for 30 seconds, or any other equivalent or greater time/temperature combination.

6. Composition and Designation

6.1 "Process(ed) Cheese preparation" shall not be designated by a variety name. However, the variety name(s) may be given in the ingredients list.

6.1.1 The minimum dry matter content shall he related to the declared minimum milk fat in dry matter, as follows:

Milk fat in dry matter (FDB)%	Dry Matter%
65	45
60	44
55	44
50	43
45	41
40	39
35	36
30	33
25	31
20	29
15	29
10	29
Less than 10	29

6.1.2 At least 51% of the dry matter of the finished product shall he derived from cheese.

7. Marking and Labelling

The original pack of products shall carry the following declarations in clearly visible characters:

7.1 Designation of the product

7.1.1 Process(ed) cheese preparation or where national legislation distinguishes between "process(ed) cheese food" and "process(ed) cheese spread" these names shall be used.

7.1.2 In case the products include spices and natural foodstuffs as provided for under 3.3 and 3.5, the name of the product shall be the one applicable above followed by the term "with_____ :, the blank being filled in with the common or usual name or names of the spices or foodstuffs used, in order of predominance by weight.

7.2 Other labelling requirements

7.2.1 The minimum milk fat content shall be declared on the label in multiples of 5%, the figure used to be that of the % multiple below the actual composition.

7.2.2 *[*When the food additives permitted according to 4.4,4.5 and 4.6 are used, they shall be listed on the package*]*.

7.2.3 The net weight, except on individual portions not intended for separate sale, shall be declared.

7.2.4 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be mentioned, except on individual portions not intended for separate sale, in which case the mention may be replaced by a trademark or other indication of the manufacturer, or importer, or seller.

7.2.5 The name of the producing country shall be mentioned (for export only).

The following reports of earlier sessions in this series have been issued:

First session,	Rome, Italy 8-12 September 1958	(Meeting Report No. 1958/15).
Second session,	Rome Italy, 13-17 April 1959	(Meeting Report No. 1959/AN-2),
Third session,	Rome, Italy 22-26 February 1960	(Meeting Report No. AN 1960/2).
Fourth session,	Rome, Italy, 6-10 March 1961	(Meeting Report No. AN 1961/3).
Fifth session,	Rome, Italy, 2-6 April 1962	(Meeting Report No. AN 1962/3).
Sixth session,	Rome Italy, 17-21 June 1963	(Meeting Report No. AN 1963/5).
Seventh session,	Rome, Italy, 4-8 May 1964	(Meeting Report No. AN 1964/4).
Eighth session,	Rome Italy, 24-29 May 1965	(Meeting Report No. AN 1965/3).
Ninth session,	Rome, Italy, 20-25 June 1966	
Tenth session,	Rome Italy, 25-31 August 1967	
Eleventh session,	Rome, Italy, 10-15 June 1968	

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