



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO REGIONAL COORDINATING COMMITTEE FOR EUROPE

Twenty-eighth Session

Batumi, Georgia, 25-28 September 2012

PROPOSED DRAFT CODEX REGIONAL STANDARD FOR AYRAN

(At Step 3)

The Codex Alimentarius Commission at its 33rd Session (Geneva, Switzerland, 5th – 9th July 2010) agreed to encourage relevant coordinating committees (i.e. CCNEA and CCEURO) to consider the development of regional standards for ayran and doogh. At its 27th session (Warsaw, Poland, 5th to 8th October 2010) The CCEURO Committee had decided to start new work on the development of the Regional Standard for Ayran. The CCEURO further agreed that subject to approval by the 34th Session of the Commission (Geneva, Switzerland, 4th – 9th July 2011), an electronic working group led by Turkey, and working in English, would be established with the mandate of developing a Proposed Draft Regional Standard for Ayran for comments at Step 3 and consideration at the next CCEURO session (Batumi, Georgia, 25th – 28th September 2012).

The Proposed Draft Codex Regional Standard for Ayran had been developed through a participatory process that was coordinated by the Codex Contact Point for Turkey. The draft document had been circulated to the Electronic Working Group members for two rounds of consultation and a revised document had been prepared to take into consideration these comments. In view of the submitted comments and the need for further detailed discussion, Turkey had decided to convene a physical meeting of the Working Group on Ayran. The CCEURO Physical Working Group on Ayran was held on 29th-31st May 2012, in Istanbul/Turkey.

The Proposed Draft Regional Standard for Ayran, prepared by the CCEURO Physical Working Group on Ayran, is circulated for comments. Governments and international organizations wishing to provide comments should do so in writing preferably by email, to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla 00153, Rome, Italy, Fax: + 39 06 57054593, Email: codex@fao.org with a copy to the Codex Contact Point for Poland, Ms. Marzena CHACINSKA, Head of International Co-operation Department, Agricultural and Food Quality Inspection, 30 Wspolna Str., 00-930 Warsaw, Poland, Fax: +48 22 6232997, Email: kodeks@ijhars.gov.pl, and to the Codex Contact Point for Turkey Mr.Prof.Dr.Irfan EROL, General Director of the General Directorate of Food and Control, Ministry of Food, Agriculture and Livestock, Eskisehir Yolu 9. Km Lodumlu Ankara, Turkey, Fax: +90 312 258 77 60, Email: kodeks@tarim.gov.tr before **1 August 2012**.

REPORT
OF THE FAO/WHO COORDINATING COMMITTEE FOR EUROPE (CCEURO)
PHYSICAL WORKING GROUP ON AYRAN
ISTANBUL (TURKEY), 29th – 31st May 2012

INTRODUCTION

1. The CCEURO Physical Working Group on Ayran met in Istanbul (Turkey) from 29th to 31st May 2012 at the kind invitation from the Government of the Republic of Turkey. The meeting was chaired by Mr. Ahmet Kavak, Deputy of the General Directorate of Food and Control in the Ministry of Food, Agriculture and Livestock. The Working Group meeting was attended by 45 participants. The full list of participants is given in **Annex I**.

OPENING SESSION

2. Mr Vedat Mirmahmutogullari, Undersecretary in the Ministry of Food, Agriculture and Livestock of the Republic of Turkey officially opened the meeting. In his remarks, Mr Mirmahmutogullari welcomed the participants and thanked them for engaging in the development of a Regional Standard for Ayran which is a very important commodity with a significant volume of production and trade and a long-standing history. He further stressed the great benefits of Ayran for human health. He insisted on the fact that Ayran should not be subjected to heat treatment after production as this process would destroy the active microorganisms that are vital for the beneficial effect of the product on consumers' health. Mr Murat Yoruk from the Union of Dairy, Beef, Food Industrialists Producers of Turkey and Mr Ismail Mert from Package, Milk and Milk-products Association also addressed the meeting.
3. Mrs Awilo Ochieng Pernet, Vice-Chairperson of the Codex Alimentarius Commission also welcomed the participants and expressed her sincere gratitude and appreciation to the Government of the Republic of Turkey for the very valuable contribution towards the important food standard-setting work of the Codex Alimentarius. Indeed, by hosting this first meeting of the CCEURO Physical Working Group on the Development of a Draft Regional Standard for Ayran in Istanbul, the Government of the Republic of Turkey had illustrated in a very clear manner, Turkey's commitment towards supporting the global efforts undertaken by Codex i.e. to develop food standards in order to protect the health of consumers and ensure fair practices in the food trade.
4. Mr Krzysztof Kwiatek, Chairperson of the CCEURO also addressed the meeting and expressed the wish that the development of the Regional Standard for Ayran will contribute to the broader production and consumption of these products in the Region. He recalled the background of the development of this Draft and also recalled that the proposal to develop a Standard for Ayran had been made for the first time by Turkey in 2010 at the 9th session of the CCMMMP (Auckland, New Zealand, 1st to 5th February 2010). Following the decision taken by the 33rd session of the Codex Alimentarius Commission (Geneva, Switzerland, 5th – 9th July 2010) requesting the CCEURO to develop a regional standard, the CCEURO had decided at its 27th session (Warsaw, Poland, 5th to 8th October 2010) to start new work on the development of a Regional Standard for Ayran. The CCEURO further agreed that subject to approval by the 34th Session of the Commission (Geneva, Switzerland, 4th – 9th July 2011), an electronic working group led by Turkey, and working in English, would be established with the mandate of developing a Proposed Draft Regional Standard for Ayran for comments at Step 3 and consideration at the next CCEURO session (Batumi, Georgia, 25th – 29th September 2012). The Committee also decided that if necessary and feasible, a physical working group chaired by Turkey would also be held with the same mandate.

PROPOSED DRAFT CODEX REGIONAL STANDARD FOR AYRAN

5. The Chairperson introduced the Proposed Draft Codex Regional Standard for Ayran and expressed his appreciation to the Electronic Working Group for preparing this document. The Proposed Draft Codex Regional Standard for Ayran had been developed through a participatory process that was coordinated by the Codex Contact Point for Turkey. The draft document had been circulated to the Electronic Working Group members for two rounds of consultation and a revised document had been prepared to take into consideration these comments including the inputs provided by the milk industry. In view of the submitted comments and the need for further detailed discussion, Turkey had decided to convene a physical meeting of the Working Group on Ayran.
6. The Working Group considered the Draft document that had been circulated to all participants prior to the meeting of the PWG and decided as follows:

SCOPE

7. A proposal was made to include the terms “*for further processing*” after the words “for direct consumption” to bring it in line with the scope of the Codex Standard for Fermented Milks (CODEX STAN 243-2003) and indeed all other Codex milk product standards. After a substantive debate and the clarification that the words “for further processing” aim to cover cases where ayran is used as a food ingredient and do not have any implications in regard to the issue of heat treatment after fermentation, the Working Group agreed to this inclusion and amended the draft so that the text reads “This standard applies to ayran for direct consumption or for further processing in conformity with the definitions in Section 2 of this Standard”.

DESCRIPTION

8. The Working Group considered whether the Draft should refer to a fermented milk product as stated in the draft document or to a composite milk product. After some discussion, it was decided to keep both concepts and to refer to the Codex Standard on the Use of Dairy Terms as regards “composite milk product”.
9. For the sake of clarity, the Working Group decided to split the description in two sub paragraphs that refer to two different methods of ayran production in view of the fact that the product characteristics and composition are the same in the final product although two different processes might be applied.
10. The view was expressed by one observer that the second method of manufacture may not be in conformity with the Codex Standard for Fermented Milks (CODEX STAN 243-2003) because the raw material being fermented is diluted milk and not milk.
11. One delegation expressed the view that the wording “with or without compositional modification” in Section 2.1 of the Codex Standard for Fermented Milks covers this problem.
12. The Working Group decided to amend the second paragraph regarding the other microorganisms so that it reads now as follows: These starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability. Other microorganisms than those constituting the specific starter culture(s) specified above may also be added.
13. One observer noted that from information that they had received in some CCEURO countries ayran was manufactured using the starter cultures specified in section 2.1 of the Codex Standard for Fermented Milks from alternate culture yogurt. The working group decided not to include the provisions for these cultures in the draft.

ESSENTIAL COMPOSITION AND QUALITY FACTORS

14. In Section 3.1 Raw Materials, in order to reflect the process and technology of production of ayran, the WG decided to delete ~~and~~ since one can either use milk or yoghurt and not both. So the amended text is as follows:
 - Milk or yoghurt
15. Concerning Section 3.2 Permitted Ingredients one observer noted that the list of dairy ingredients named were only examples and did not constitute a closed list.

16. In Section 3.3 Composition, the Working Group discussed the requirement for the minimum percentage of milk protein having regard to the min. percentage of 2.7% required for fermented milks as per Section 3.3. Composition (Codex STAN 243-2003). However, the Working Group noted that the required 2% will depend on how much yoghurt is in the ayran. Furthermore, the minimum 10^6 cfu/g specified in the draft could be questioned by some members of the Region as being too low. After some discussion, the Working Group decided to keep the text as proposed with no amendments.

FOOD ADDITIVES, CONTAMINANTS, HYGIENE

17. As regards the above-mentioned sections, there were no comments or amendments proposed.

PACKAGING AND STORAGE

18. There was a proposal to delete this Section to be consistent with other Codex standards on milk and milk products as the provisions could be regarded as being encompassed already within the provisions of Section 5: Contaminants and Section 6: Hygiene above. However, the Working Group decided to retain the section as drafted.

LABELLING

19. In Section 8.2 Declaration of Fat Content, the Working Group decided to delete the term “whole fat” for ayran with a minimum of 1.8% m/m as it could be misleading and to simply refer to it as ayran.

METHODS OF ANALYSIS AND SAMPLING

20. There were no comments.

CONCLUSION

21. The Chairperson thanked the Working Group for the very constructive attitude and good contributions that enabled the achievement of a good document based on consensus. He also thanked the CCEURO Chairperson for his participation in the work of the Working Group. The CCEURO Chairperson took the floor and extended his appreciation to the participants for the work done. He further stated that the Working Group had made considerable progress and he hoped that it would enable CCEURO to finalise the development of the Regional Standard for Ayran expeditiously.
22. The revised Proposed Draft Codex Regional Standard for Ayran is appended to the present report as **Annex II**.

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PROPOSED DRAFT CODEX REGIONAL STANDARD FOR AYRAN

(At Step 3)

<p>1. SCOPE</p>
<p>This standard applies to Ayran for direct consumption or for further processing in conformity with the definitions in Section 2 of this Standard. This Standard should be read in conjunction with the Codex Standard for Fermented Milks (CODEX STAN 243-2003).</p>
<p>2. DESCRIPTION</p>
<p>Ayran is a fermented milk product as defined in Codex Standard for fermented milks CODEX STAN 243-2003) and composite milk product as defined in Section 2.3 of the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999) obtained by:</p> <p>(a) mixing yogurt as defined in Section 2.1 and Section 3.3 of the Standard for Fermented Milks (CODEX STAN 243-2003) with water or</p> <p>(b) fermentation of milk with adjusted dry matter content by adding water prior to fermentation with or without compositional modification as limited by the provision in Section 3.3, by the action of symbiotic cultures of <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> which give an end-product of similar physical, chemical and organoleptic characteristics as the product defined under (a) above.</p> <p>These starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability. Other microorganisms than those constituting the specific starter culture(s) specified above may also be added.</p>
<p>3. ESSENTIAL COMPOSITION AND QUALITY FACTORS</p>
<p>3.1 RAW MATERIALS</p> <ul style="list-style-type: none"> • Milk or yoghurt • Potable water.
<p>3.2 PERMITTED INGREDIENTS</p> <ul style="list-style-type: none"> • Starter culture of harmless microorganisms including those specified in section 2; • Sodium chloride, in accordance with the Codex Standard for Food Grade Salt (CODEX STAN 150-1985) • Dairy ingredients such as milk proteins, milk powder, cream, butter fat, butter milk, whey powder • Other microorganisms than those constituting the specific starter culture(s) specified in section 2 may be added.

3.3 COMPOSITION

Milk Protein ^(a) (% m/m)	Titration acidity, expressed as % lactic acid (% m/m)	Sum of microorganisms constituting the starter culture defined in section 2 (cfu/g, in total)	Labelled microorganisms ^(b) (cfu/g, total)
min 2	min 0.5 max. 1	min 10 ⁶	min 10 ⁶

(a) Protein content is 6.38 multiplied by the total Kjeldahl nitrogen determined.

(b) Applies where a content claim is made in the labelling that refers to the presence of a specific microorganism (other than those specified in section 2 for the product concerned) that has been added as a supplement to the specific starter culture.

Compliance with the microbiological criteria specified above is to be verified through analytical testing of the product through to “the date of minimum durability” after the product has been stored under the storage conditions specified in the labelling.

The salt content is max 1% (m/m).

Ayran should not be heat treated after fermentation.

4. FOOD ADDITIVES

Additives should not be used.

5. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *Codex General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

The milk used in the manufacture of the products covered by this Standard shall comply with the Maximum Levels for contaminants and toxins specified for milk by the *Codex General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995) and with the maximum residue limits for veterinary drugs and pesticides established for milk by the CAC.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. PACKAGING AND STORAGE

7.1 The product shall be packed in containers which ensure the hygienic quality and the other qualities of the food.

7.2 The product shall be stored under refrigerated conditions.

8. LABELLING

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

8.1 NAME OF THE FOOD

8.1.1 The name of the food shall be Ayran.

8.1.2 The names covered by this Standard may be used in the designation, on the label, in commercial documents and advertising of other foods, provided that it is used as an ingredient and that the characteristics of the ingredient are maintained to a relevant degree in order not to mislead the consumer.

8.2 DECLARATION OF FAT CONTENT

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

The milk fat content of Ayran should comply with the following provisions and shall be declared on package as defined in this section:

ayran (% m/m)	min. 1,8
low fat ayran (% m/m)	min. 0,8 and less than 1.2
non fat ayran (% m/m)	less than 0,5
%..... fat ayran (% m/m)	indication of the value when not covered by previous cases

8.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 8 of this Standard and Sections 4.1 to 4.8 of the Codex General Standard for the Labelling of Pre-packaged Foods, and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer, shall appear on the container. However, lot identification and the name and address of the manufacturer or packager may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

See CODEX STAN 234-1999.