

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 3(a)

CX/MMP 04/6/3-Add 1
April 2004

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON MILK AND MILK PRODUCTS

Sixth Session

Auckland, New Zealand, 26 – 30 April 2003

DRAFT AMENDMENT TO SECTION 3.3 “COMPOSITION” OF THE CODEX GENERAL STANDARD FOR CHEESE

COMMENTS AT STEP 6

Comments from: Australia, Mexico and Uruguay

Section 3.3

AUSTRALIA

Australia supports the IDF proposal that will address concerns raised by New Zealand and the European Commission in CX/MMP 04/6/3. We support modifying section 2.1 of the Cheese standard as follows (bold, underlined words in (a)):

“Cheese is the ripened or unripened soft, semi-hard, hard, or extra-hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by:

*(a) coagulating wholly or partly the protein of milk, skimmed milk, partly skimmed milk, cream, whey cream or buttermilk, or any combination of these materials, through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from the coagulation, **while respecting the principle that cheese-making results in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the above raw materials from which the cheese was made;** and/or*

(b) processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under (a).”

Australia believes that with these changes Draft Amendments to Section 3.3 “Composition” of the Codex General Standard for Cheese can move to Step 8.

MEXICO

Supports the proposal to establish a figure for the protein content of just the cheese in the end product and not in the raw material, although there are cases in which the cheese is made using milk products as the raw material.

URUGUAY

Amendment to Section 3.3 (Composition) of the General Codex Standard for Cheese:

We propose establishing the minimum protein content of cheese at 6 % (m/m).