

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
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Agenda Item 4(a)

CX/MMP 04/6/4- Add. 1  
March 2004

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON MILK AND MILK PRODUCTS

#### Sixth Session

Auckland, New Zealand, 26 – 30 April 2004

**PROPOSED DRAFT STANDARDS FOR [SWEETENED CONDENSED SKIMMED MILK WITH VEGETABLE FAT/BLEND OF SWEETENED CONDENSED SKIMMED MILK WITH VEGETABLE FAT], [EVAPORATED SKIMMED MILK WITH VEGETABLE FAT/BLEND OF EVAPORATED SKIMMED MILK WITH VEGETABLE FAT] AND [SKIMMED MILK POWDER WITH VEGETABLE FAT/BLEND OF SKIMMED MILK POWDER WITH VEGETABLE FAT]**

(At Step 3)

### COMMENTS FROM MALAYSIA

In response to CL 2002/30-MMP, Malaysia would like to forward the following comments on the three (3) proposed draft standards.

#### General comments

Title:

Malaysia proposes that the title should be generic. However, provisions should be made in the labelling section to allow the use of common names as permitted by the national legislation in the country of retail sale, for example, the word "Filled".

1 Scope:

Malaysia proposes to add the words "...direct consumption and for further processing" in the Scope of all the 3 proposed draft standards so as to cater for products that are used for further processing.

2 Description:

Malaysia is of the opinion that the description of the 3 proposed draft standards should be in line with the description of other products as provided for under Volume 12, Codex Alimentarius Milk and Milk Products, Second Edition 2000. The standards for skimmed and partly skimmed milk are already incorporated in the composition of the products described in Volume 12.

### 3.2 Permitted Ingredients

Malaysia is of the view that a section “PERMITTED NUTRIENTS” be included as 3.2bis in all the 3 proposed draft standards. As currently practiced, nutrients are permitted to be added to this product.

### 3.3 Composition

Malaysia proposes that the standards for skimmed and partly skimmed milk be incorporated in the composition section of the 3 proposed draft standards so as to be consistent with the products already provided for in Volume 12.

## 4 Food Additives

Malaysia is of the opinion that the 3 proposed draft standards be included in the Food Category System in order to allow the lists of food additives, as proposed, be considered in the General Specifications for Food Additives by the Codex Committee on Food Additives and Contaminants (CCFAC).

### 7.1 Name of the Food

Malaysia is of the view that the name of the food should be generic. However, provisions should be made in the labelling section to allow the use of common names as permitted by the national legislation in the country of retail sale, for example, the word “Filled”. As such, Malaysia proposes to remove the squares and to retain the texts as drafted.

### 7.2 Declaration of Fat Content

Malaysia proposes that this section should be in line with the Codex General Standard for the Labelling of Prepackaged Foods (GSLPF).

### 7.5 Advisory Statement

Malaysia supports the removal of the square brackets and to retain the text: “NOT SUITABLE FOR INFANTS”.

## 8. Methods of Sampling and Analysis

Malaysia is of the view that this section be consistent with Codex Alimentarius, Volume 13.

The amended Proposed Draft Standards for [Sweetened Condensed Skimmed Milk with Vegetable Fat/Blend of Sweetened Condensed Skimmed Milk with Vegetable Fat], [Evaporated Skimmed Milk with Vegetable Fat/Blend of Evaporated Skimmed Milk with Vegetable Fat] and [Skimmed Milk Powder with Vegetable Fat/Blend of Skimmed Milk Powder with Vegetable Fat] as proposed by Malaysia are attached to the paper for consideration by the 6<sup>th</sup> Session of the Codex Committee on Milk and Milk Products.

**ANNEX 1**

**PROPOSED DRAFT STANDARD FOR [EVAPORATED SKIMMED MILK WITH VEGETABLE FAT / BLEND OF EVAPORATED SKIMMED MILK WITH VEGETABLE FAT]**

**1. SCOPE**

This standard applies to [evaporated skimmed milk with vegetable fat / blend of evaporated skimmed milk with vegetable fat], also known as [unsweetened condensed skimmed milk with vegetable fat / blend of unsweetened condensed skimmed milk with vegetable fat], which is intended for direct consumption *and for further processing* in conformity with the description in Section 2 of this Standard.

**2. DESCRIPTION**

[Evaporated skimmed milk with vegetable fat / blend of evaporated skimmed milk with vegetable fat] is a product obtained from milk in which milk fat has been replaced wholly or partly by an equivalent amount of edible vegetable oil, edible vegetable fat or a mixture thereof. It is prepared by recombining milk constituents and potable water, or by the partial removal of water, to meet the compositional requirements in Section 3 of this Standard.

**3. ESSENTIAL COMPOSITION & QUALITY FACTORS**

**3.1 RAW MATERIALS**

Milk and milk powders\*, other milk solids, edible vegetable fats/oils\* and milkfat products.\*

The following milk products are allowed for protein adjustment purposes :

- Milk retentate            Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate            Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration; and
- Lactose\*

\* For specification, see relevant Codex Standard.

**3.2 PERMITTED INGREDIENTS**

- Potable water
- Sodium chloride

**3.2bis PERMITTED NUTRIENTS**

*Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.*

**3.3 COMPOSITION**

***[Evaporated Skimmed Milk with Vegetable Fat / Blend of Evaporated Skimmed Milk with Vegetable Fat]***

Minimum total fat	[6 - 8%] m/m
Minimum milk solids-not-fat **	[17.5 – 20%] m/m

## Annex 1

Minimum milk protein in milk solids-not-fat\*\* 34% m/m

*[Evaporated Partly Skimmed Milk with Vegetable Fat / Blend of Evaporated Partly Skimmed Milk with Vegetable Fat]*

**Minimum total fat** **More than 1% and less than 7.5% m/m**

*Minimum milk solids-not-fat \*\** *[17.5 – 20%] m/m*

*Minimum milk protein in milk solids-not-fat\*\** *34% m/m*

\*\* The milk solids-not-fat content includes water of crystallization of the lactose.

#### 4. FOOD ADDITIVES

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

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

INS. No.	Name	Maximum Level
	<b>Firming agents</b>	
508	Potassium chloride	Limited by GMP
509	Calcium chloride	
	<b>Stabilizers</b>	
331	Sodium citrates	
332	Potassium citrates	Limited by GMP
333	Calcium citrates	
	<b>Acidity Regulators</b>	
170	Calcium carbonates	Limited by GMP
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	Combined total < 10g/kg
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	
	<b>Thickeners</b>	
407	Carrageenan	Limited by GMP
	<b>Emulsifier</b>	
322	Lecithins	Limited by GMP

#### 5. CONTAMINANTS

##### 5.1 HEAVY METALS

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

##### 5.2 PESTICIDE RESIDUES

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

## Annex 1

**6. HYGIENE**

**6.1** It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes for Practice.

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

**7. LABELLING**

In addition to the provision of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.3-1999) the following specific provisions apply.

**7.1 NAME OF THE FOOD**

The name of the food shall be [evaporated skimmed milk with vegetable fat / blend of evaporated skimmed milk with vegetable fat].

[Other names may be used if allowed by national legislation in the country of retail sale. For example, “evaporated filled milk”].

**7.2 DECLARATION OF TOTAL FAT CONTENT**

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

[A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil, together with the common name of the vegetable from which such fat or oil is derived.]

**7.3 DECLARATION OF MILK PROTEIN**

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

**7.4 LIST OF INGREDIENTS**

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODES STAN 1-1985, Rev. 3-1999) milk products used only for protein adjustment need not be declared.

**[7.5 ADVISORY STATEMENT**

A statement shall appear on the label to indicate that the product is not suitable for infants. For example, “NOT SUITABLE FOR INFANTS”.]

**8. METHODS OF SAMPLING & ANALYSIS**

See Codex Alimentarius, Volume 13.

**ANNEX 2**

**PROPOSED DRAFT STANDARD FOR [SKIMMED MILK POWDER WITH VEGETABLE FAT /  
BLEND OF SKIMMED MILK POWDER WITH VEGETABLE FAT]**

**1. SCOPE**

This Standard applies to [skimmed milk powder with vegetable fat / blend of skimmed milk powder with vegetable fat], intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard.

**2. DESCRIPTION**

[Skimmed milk powder with vegetable fat / blend of skimmed milk powder with vegetable fat], are products consisting of milk in which milk fat has been replaced wholly or partly by an equivalent amount of edible vegetable oil, edible vegetable fat or a combination thereof. The product is prepared by the partial removal of water to meet the compositional requirements in Section 3 of this Standard.

**3. ESSENTIAL COMPOSITION & QUALITY FACTORS**

**3.1 RAW MATERIALS**

Milk and milk powders\*, other milk solids, edible vegetable oils/ fats \* and milk fat products.\*

The following milk products are allowed for protein adjustment purposes :

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

\* For specification, see relevant Codex Standard.

**3.1bis PERMITTED NUTRIENTS**

*Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.*

**3.2 COMPOSITION**

[Skimmed Milk Powder with Vegetable Fat / or Blend of Skimmed Milk Powder with Vegetable Fat]

Minimum total fat	26% m/m
Maximum water * *	5% m/m
Minimum milk protein in milk solids-not-fat    **	34% m/m

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

## Annex 2

[Partly Skimmed Milk Powder with Vegetable Fat / Blend of Partly Skimmed Milk Powder with Vegetable Fat]

Minimum total fat *More than 1.5% and less than 26% m/m***Maximum water \*\*** **5% m/m**

Minimum milk protein in milk solids-not-fat\*\* 34% m/m

\*\* The milk solids-not-fat content includes water of crystallization of the lactose.

**4. FOOD ADDITIVES**

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

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

<b>INS. No.</b>	<b>Name</b>	<b>Maximum Level</b>
<b>Stabilizers</b>		
331	Sodium citrates	Limited by GMP
332	Potassium citrates	
<b>Firming agents</b>		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	
<b>Acidity Regulators</b>		
339	Sodium phosphates	Combined total , 10g/kg
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
00	Sodium carbonates	Limited by GM
501	Potassium carbonates	
<b>Emulsifier</b>		
322	Lecithins (or phospholipids from natural sources)	Limited by GMP
471	Mono-and diglycerides of fatty acids	
<b>Anti-caking Agents</b>		
170(i)	Calcium carbonate	[Limited by GMP]
504 (i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicates	
553	Magnesium silicates	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
559	Aluminium silicate	
341 (iii)	Tricalcium orthophosphate	Combined total < 10g/kg
343(iii)	Trimagnesium carbonate	

## Annex 2

<b>[Antioxidants</b>		
300	L-Ascorbic acid	
301	Sodium ascorbate	
		0.5 g/kg expressed as ascorbic acid
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole (BHA)	
321	Butylated hydroxytoluene (BHT)	
319	Tertiary butyl hydroquinone (TBHQ)	0.01 % m/m

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**5. CONTAMINANTS****5.1 HEAVY METALS**

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

**5.2 PESTICIDE RESIDUES**

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

**6. HYGIENE**

**6.1** It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes for Practice.

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

**7. LABELLING**

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 Rev.3-1999) the following specific provisions apply:

**7.1 NAME OF THE FOOD**

The name of the food shall be :

[Skimmed milk powder with vegetable fat / blend of skimmed milk powder with vegetable fat.]

[Partly skimmed milk powder with vegetable fat / blend of partly skimmed milk powder with vegetable fat.]

[Other names may be used if allowed by national legislation in the country of retail sale. For example, “filled milk powder”].

**7.2 DECLARATION OF TOTAL FAT CONTENT**

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

[A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil, together with the common name of the vegetable from which such fat or oil is derived.]



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### **7.3 DECLARATION OF MILK PROTEIN**

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

### **7.4 LIST OF INGREDIENTS**

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODES STAN 1-1985, Rev. 3-1999) milk products used only for protein adjustment need not be declared.

### **[7.5 ADVISORY STATEMENT**

A statement shall appear on the label to indicate that the product is not suitable for infants. For example, “NOT SUITABLE FOR INFANTS”.]

## **8. METHODS OF SAMPLING & ANALYSIS**

**See Codex Alimentarius, Volume 13.**

**ANNEX 3**

**PROPOSED DRAFT STANDARD FOR [SWEETENED CONDENSED SKIMMED MILK WITH VEGETABLE FAT / BLEND OF SWEETENED CONDENSED SKIMMED MILK WITH VEGETABLE FAT]**

**1. SCOPE**

This standard applies to [sweetened condensed skimmed milk with vegetable fat / blend of sweetened condensed skimmed milk with vegetable fat], intended for direct consumption *and for further processing* in conformity with the description in Section 2 of this Standard.

**2. DESCRIPTION**

[Sweetened condensed skimmed milk with milk vegetable fat / blend of sweetened condensed skimmed milk with vegetable fat] is a product obtained from milk in which milk fat has been replaced wholly or partly by an equivalent amount of edible vegetable oil, edible vegetable fat or a mixture thereof. It is generally prepared by recombining milk constituents and potable water with the addition of sugar, or by the partial removal of water with the addition of sugar, to meet the compositional requirements in Section 3 of this Standard.

**3. ESSENTIAL COMPOSITION & QUALITY FACTORS**

**3.1 RAW MATERIALS**

Milk and milk powders\*, other milk solids, edible vegetable fats/oils\* and milk fat products.\*

The following milk products are allowed for protein adjustment purposes :

- Milk retentate                      Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate                      Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration; and
- Lactose\*                              (Also for seeding purposes)

\* For specification, see relevant Codex Standard.

**3.2 PERMITTED INGREDIENTS**

- Potable water
- Sugar
- Sodium chloride

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

**3.2bis PERMITTED NUTRIENTS**

*Where allowed in accordance with the Codex General Principles for the Addition of Essential Nutrients for Food (CAC/GL 09-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.*

## Annex 3

**3.3 COMPOSITION**

[Sweetened Condensed Skimmed Milk with Vegetable Fat / Blend of Sweetened Condensed Skimmed Milk with Vegetable Fat]

Minimum total fat [7 - 8%] m/m

Minimum milk solids-not-fat \*\* 20% m/m

Minimum milk protein in milk solids-not-fat\*\* 34% m/m

[Sweetened Condensed Partly Skimmed Milk with Vegetable Fat / Blend of Sweetened Condensed Partly Skimmed Milk with Vegetable Fat]

*Minimum total fat* *More than 1% and less than 8% m/m*

*Minimum milk solids-not-fat \*\** *20% m/m*

**Minimum milk protein in milk solids-not-fat\*\* 34% m/m**

\*\* The milk solids-not-fat contents include water of crystallization of the lactose.

For [sweetened condensed skimmed milk with vegetable fat / blend of sweetened condensed skimmed milk with vegetable fat] the amount of sugar is restricted by Good Manufacturing Practice to a minimum value which safeguards the keeping quality of the product and a maximum value above which crystallization of sugar, may occur.

**4. FOOD ADDITIVES**

The following provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation into the General Standard for Food Additives.

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

<b>INS. No.</b>	<b>Name</b>	<b>Maximum Level</b>
	<b>Firming agents</b>	
508	Potassium chloride	Limited by GMP
509	Calcium chloride	
331	<b>Stabilizers</b>	
332	Sodium citrates	
333	Potassium citrates	Limited by GMP
	Calcium citrates	
170	<b>Acidity Regulators</b>	
	Calcium carbonates	Limited by GMP
339		
340	Sodium phosphates	
341	Potassium phosphates	
450	Calcium phosphates	Combined total < 10g/kg
451	Diphosphates	
452	Triphosphates	
	Polyphosphates	
500		
501	Sodium carbonates	Limited by GMP
	Potassium carbonates	

	<b>Thickeners</b>	
407	Carrageenan	Limited by GMP
	<b>Emulsifier</b>	
322	Lecithins	Limited by GMP

## **5. CONTAMINANTS**

### **5.1 HEAVY METALS**

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

### **5.2 PESTICIDE RESIDUES**

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

## **6. HYGIENE**

**6.1** It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

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

## **7. LABELLING**

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.3-1999) the following specific provisions apply :

### **7.1 NAME OF THE FOOD**

The name of the food shall be [sweetened condensed skimmed milk with vegetable fat / blend of sweetened condensed skimmed milk with vegetable fat].

[Other names may be used if allowed by national legislation in the country of retail sale. For example, “sweetened condensed filled milk”].

### **7.2 DECLARATION OF TOTAL FAT CONTENT**

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

[A statement shall appear on the label as to the presence of edible vegetable fat and/ or vegetable oil, together with the common name of the vegetables from which such fat or oil is derived.]

### **7.3 DECLARATION OF MILK PROTEIN**

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

Annex 3

#### **7.4 LIST OF INGREDIENTS**

Notwithstanding the provision of Section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.3-1999) milk products used only for protein adjustment need not be declared.

#### **[7.5 ADVISORY STATEMENT**

A statement shall appear on the label to indicate that the product is not suitable for infants. For example, "NOT SUITABLE FOR INFANTS".]

#### **8. METHODS OF SAMPLING & ANALYSIS**

See Codex Alimentarius, Volume 13.