

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 4(e)

CX/MMP 04/6/8 - 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 2004**

**PROPOSED DRAFT REVISED STANDARD FOR WHEY CHEESE**

**COMMENTS AT STEP 3**

Comments from: Australia and Colombia

## *General*

---

### **AUSTRALIA**

Australia supports recommendations provided by IDF based on governmental comments on CL 2002/11-MMP. IDF recommendations deal with *Section 2. Description, Section 4. Food Additives, Section 5. Contaminants* and *Section 7.1. Name of the Food*. Relevant parts of the IDF document are copied below because it has not been officially distributed by CCMMP.

### **COLOMBIA**

In respect of the observation made by Egypt, clause 2.3, it defines, inter a curdling time of at least 40-45 min. We consider that this parameter is not determinant since flocculation depends on boiling temperature and it changes with height above sea level in each country.

## **2** *Description*

---

### **AUSTRALIA**

#### *Sub-Section 2.1*

The ratio for the whey protein cheeses could therefore be retained as to “exceed that of milk”. (IDF wishes to point out that a ratio of 1 or above will exclude products that in some countries are regarded as whey (protein) cheeses today.)

#### *Sub-Sections 2.2. and 2.3.*

Whey cheese obtained through the concentration of whey is produced by heat evaporation of whey, or a mixture of whey and milk, cream, or other raw materials of milk origin, to a concentration enabling the final whey cheese to obtain a stable shape. Due to their relatively high lactose content these whey cheeses are typically yellowish to brown in colour and possess a sweet, cooked, or caramelized flavour.

Whey cheese obtained through the coagulation of whey is produced by heat precipitation of whey, or a mixture of whey and milk or cream, with or without the addition of acid. These whey cheeses have a relatively low lactose content and a white to yellowish colour.

#### **4 Food Additives**

---

##### **AUSTRALIA**

Lactic acid has INS No. 332. The correct number is 270.

#### **5 Contaminants**

---

##### **AUSTRALIA**

**The milk used in the manufacture of** the products covered by this Standard shall comply with the **maximum limits for contaminants and the** maximum residue limits **for pesticides and veterinary drugs** established by the Codex Alimentarius Commission.

#### **7.1 Name of the Food**

---

##### **AUSTRALIA**

**The revised 1<sup>st</sup> and 2<sup>nd</sup> paragraph of section 7.1 will then read as follows:**

The name of the food shall be **whey cheese**. ~~Alternatively, where~~ **Where** it is considered necessary for consumer information in the country of sale, a ~~further~~ description of the nature of ~~a cheese produced from coagulated whey~~ **the product** may be required, such as “~~whey protein cheese~~”. The words “whey cheese” may be omitted in the designation of an individual whey cheese variety reserved by a Codex standard for individual cheeses, and, in the absence thereof, a variety name specified in the national legislation of the country in which the product is sold, provided that the omission does not create an erroneous impression regarding the character of the food.

In case **a whey cheese obtained through the coagulation of whey** ~~the product~~ is not designated by ~~an alternative or~~ a variety name, but with the designation “whey cheese”, the designation may be accompanied by a descriptive term such as provided for in Section 7.1.1 of the Codex General Standard for Cheese (CODEX STAN A-6, Rev. 1-1999).

**The revised fourth paragraph of section 7.1 will then read as follows:**

Whey cheese obtained through the coagulation of whey may alternatively be designated “fresh whey cheese” or “**unripened whey cheese**” provided it is not misleading to the consumer in the country of retail sale.