

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
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ORGANIZATION



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Agenda Item 3(a)

CX/MMP 04/6/3
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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON MILK AND MILK PRODUCTS**

Sixth Session

Auckland, New Zealand, 26 – 30 April 2004

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

(At Step 6)

Comments from Canada, New Zealand, Poland and European Commission
in response to CL 2002/30-MMP, Part A

CANADA

Canada does not object to this additional component of the standard.

NEW ZEALAND

New Zealand supports this proposed draft amendment in principle. We can however see scope for technical clarification, particularly of the terms "protein" and "milk".

POLAND

We maintain our earlier opinion that milk protein content in cheese should be determined more precisely as it is essential characteristic of cheese. We propose to express it as numeric level – 6 % (m/m).

EUROPEAN COMMISSION

The text as proposed does not rule out the use of protein standardisation prior to cheese manufacture. As a consequence the protein content of the milk used in the cheese making process could be reduced to a lower level than that in the milk at the time of milking.

It would therefore be necessary to amend the text to say that the protein content of the cheese should be distinctly higher than the protein level of the milk at the time of milking.

However, in cases where cheese is not obtained exclusively from milk or where products obtained from milk are used as raw materials, a reference to the protein level of milk does not make sense. It appears therefore to be preferable to establish minimum protein content for cheese.