

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

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Agenda Item 4 (e)

CX/MMP 04/6/8
January 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

(At Step 3)

Comments from Egypt, France and Spain in response to CL 2002/11-MMP, Part C

EGYPT

EOS proposes the following:

- 2.1 Whey cheeses are solid, semi-solid or soft products which are principally obtained either by the concentration of whey and the moulding of the concentrated product or by the coagulation of whey by heat with or without the addition of acid.
- 2.2 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 (~ 80% dry matter) enabling the final cheese to obtain a stable shape. Due to their relatively high lactose content these cheeses are typically yellowish to brown in colour and possess a sweet, cooked, or caramelized flavour.
- 2.3 Cheese obtained through the coagulation of whey is produced by heat precipitation of whey (or mixture of whey and milk or cream) at 88 - 90°C for 40 – 45 minimum, with or without the addition of acid in a way to separate the protein and fat as curd. This cheese has a relatively low lactose content and a white to yellowish colour.

In each case, the whey may be pre-concentrated prior to the further concentration of whey or coagulation of the whey protein. The process may also include the addition of milk, cream, or other raw materials of milk origin before or after concentration or coagulation. The ratio of whey protein to casein in the product obtained through the coagulation of whey shall exceed that of milk.

The product obtained through the coagulation of whey may either be ripened or unripened.

EOS notes that “section 3 – Essential composition and quality factors” is incomplete, as in section 3.3 composition is missing. So, we recommend the inclusion of chemical composition of whey cheese as follows:

Whey Cheese	Fat / DM in %	Total Protein in %	Lactose in %	Total solids in %	Ash in %	Total acidity in %	PH	Salt in %
<u>Obtained by coagulation</u>								
Manouri	70.61	10.86	2.50	51.93	1.68	0.14	5.90	0.83
Myzithra	47.48	13.10	3.33	33.59	1.72	0.12	6.00	0.82
Dry myzithra	33.94	25.50	4.00	61.37	9.93	0.48	4.67	8.66
Ricotta	70.98	8.74	3.20	43.12	0.58	-	<6.0	-
Broccio	62.40	11.57	-	48.10	3.66	-	4.4	3.11
Ricotta from cow's whey	39.90	23.10	4.00	49.10	2.12	0.30	<6.0	-
Ricotta from sheep's whey	67.50	6.37	4.28	33.12	0.51	-	<6.0	-
Ricotta	11 – 12.5	12.60	3.5	20.23	1.00	-	<6.0	-
Serae	12.00	14 – 20		20 – 25	2.00	-	<6.0	-
<u>Obtained by concentration</u>								
Brunсот	20 - 35		36 - 46	78 - 82			>6	

From the foregoing table we can conclude the general composition for whey cheese obtained by coagulation or concentration is as follows:

Whey Chese	Fat / DM	Total solids
<u>Obtained by coagulation</u>		
Creamed whey chese	Minimum 33%	Minimum 33%
Whey cheese	Minimum 10% and less than 33%	Minimum 20% and less than 33%
Skimmed whey cheese	Less than 10%	Less than 20%
<u>Obtained by concentration</u>		
Creamed whey cheese	Minimum 35%	Minimum 82%
Whey cheese	Less than 35%	Minimum 78% and less than 82%

PH <6 for whey cheese obtained by coagulation

>6 for whey cheese obtained by coagulation

5. Contaminants

See EOS comments on the “proposed Draft Standard for [Evaporated Skimmed Milk with Vegetable Fat / Blend of Evaporated Skimmed Milk with Vegetable Fat].

FRANCE

In reply to the request for comments on the Proposed Draft Revised Standard for Whey Cheese, France informs the Codex Committee on Milk and Milk Products that it supports extending the field of application to cover other products, such as whey protein cheeses.

France would also like, in point 2 of the paragraph “*Description*” of this proposed draft standard, that the phrase “*The ratio of whey protein to casein in the product obtained through the coagulation of the whey shall exceed that of milk*”, be replaced by “*The ratio of whey protein to casein in the product obtained through coagulation shall be a minimum of 1*”. Indeed, when referring to products as “whey cheese”, the content must comply with the product name.

Further, in points 2.2 and 2.3 of the proposed draft standard, France would like the term “*whey*” to be added to the term “*cheese*” in order to avoid any confusion with cheeses covered by Standard A6.

SPAIN

The following comments are made:

Section 2. Description

In section 2.1. sub-paragraph (2), it says at the end of the first line, “with or without the addition of acid”. In actual fact, these are products obtained through coagulation of whey by heat “in an acid medium” and this acidity can be produced either through the addition of acid or “lactic acid producing lactic bacteria cultures” (section 3.2.) or both. For this reason, it is suggested that the expression “with or without the addition of acid”, be replaced by: **“in an acid medium”**.

The same remark is applicable to the second line of section 2.3.

Precisely one of the reasons for which whey cheeses obtained through coagulation have a low lactose content is the action of the lactic acid bacteria in transforming the lactose into lactic acid.

In Section 5. Contaminants

The text in sections 5.1 and 5.2. should be combined in a single paragraph, as in the recently approved standards, that says: “The products covered by this standard shall comply with the maximum limits for contaminants and the maximum limits for pesticide and veterinary medication residuals established by the Codex Alimentarius Commission”.

In Section 7. Labelling

- In the first paragraph of Section 7.1. “Product Name”, it says that if in the country of sale it is considered necessary, a description of the nature of the cheese produced through coagulation of the whey, such as “whey protein cheese”, may be requested.

However, in various countries the opposite happens, that is, the latter products are better known than those obtained through concentration of whey, and so, it is suggested the first sentence of the paragraph be replaced by the following:

“Alternately, when it is considered necessary for the consumer’s information in the country of sale, a later description of the nature of the product may be requested (“concentrated whey cheese” or “whey protein cheese”).

- In the last sentence of section 7.1. “Product Name” it says that the whey cheese obtained through coagulation of whey may alternatively be called “fresh whey cheese”, provided that this does not confuse the consumer in the country of retail sale.

With regard to this alternative name, we must point out that the term “fresh” is not mentioned or defined in the entire standard and, on the contrary, the terms “ripened” and “unripened” are mentioned in the last sentence of section 2.1.

As the term fresh is not defined, it is suggested that the name not include this term but rather only the terms **“ripened” and “unripened”** be used.