codex alimentarius commission





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Agenda Item 3 (a)

CX/MMP 06/7/3 November 2005

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

Seventh Session

Queenstown, New Zealand, 27 March - 1 April 2006

DRAFT AMENDMENTS TO SECTION 2 "DESCRIPTION" OF THE CODEX GENERAL STANDARD FOR CHEESE

Comments submitted in response to CL 2004/15-MMP by Argentina, Australia, Brazil, New Zealand, Uruguay and Venezuela

ARGENTINA

Argentina suggests adopting the IDF recommendation (CDR 3), laying down that the cheese protein content shall be clearly higher than the content of protein of the milk from which cheese derives.

AUSTRALIA

- 1. The issue of a numerical value for minimum protein content in cheese has already been debated and addressed by two meetings of CCMMP i.e. 5CCMMP, 2002 (ALINORM 03/11, Paras 75 78); and 6CCMMP, 2004 (ALINORM 04/27/11, Paras. 15 22 and in particular Para. 16). The amended A6 Cheese standard is at Step 7 encompasses the principle that the protein content of cheese should be distinctly higher that the protein content of the milk from which the cheese was derived). There does not seem to be a reason for reopening the discussion.
- 2. Numerical value for minimum protein content in cheese is <u>not</u> specified in the following Codex documents:
- a) Codex General Standard for Cheese (Codex Stan A-6-1978, Rev. 1-1999, Amended in 2001)
- b) Codex International Individual Standards for various cheeses (Codex Stan C-1-1966, Codex Stan C-3-1966, Codex Stan C-4-1966, Codex Stan C-5-1966, Codex Stan C-6-1966, Codex Stan C-7-1966, Codex Stan C-9-1967, Codex Stan C-11-1968, Codex Stan C-13-1968, Codex Stan C-15-1968, Codex Stan C-16-1968, Codex Stan C-18-1969, Codex Stan C-31-1973, Codex Stan C-33-1973, Codex Stan C-34-1973, Codex Stan C-35-1978).
 - These standards generally list requirements for minimum fat content in dry matter and maximum moisture content / minimum dry matter content.
- c) Proposed Draft Revised Standards for the various cheeses (listed in 2.b) that are now being considered by CCMMP. These standards specify milk fat in dry matter and dry matter, apart from the Proposed Draft Revised Standard for Cream Cheese C-31 that specifies milk fat in dry matter, moisture on fat free basis and dry matter.
- 3. Numerical value for minimum protein is not defined in relevant standards adopted in most countries.
- 4. It is possible and very easy to make cheese (using rich cream and rennet and simple whey removal, including the coagulation step) which has only 1% protein. Hence if numerical value for minimum protein is included in A-6 Codex General Standard for Cheese, this value should not be greater than one.

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Examples of cheeses with high fat and low protein content are: Mascarpone 1-4% protein as Nx6.38 (double mascarpone <4% protein, triple mascarpone 1% protein).

Therefore, specifying in Codex Stan A-6 protein levels higher than those for Mascarpone would ban these (and similar) cheeses from international trade.

In conclusion, the principle that the protein content of cheese should be distinctly higher than the protein content of the milk from which the cheese was derived is sufficient.

BRAZIL

Brazil supports the establishment of a minimum protein content for cheese (w/w).

NEW ZEALAND

New Zealand has reviewed the data that has been made available to CCMMP on the protein content of various types of cheese. It is clear that the protein content of some cheese is very low, and it is not practicable to set a numerical minimum protein content in cheese without excluding some cheese that is currently in trade. We consider that the current draft amendment (Alinorm 04/27/11, Appendix II) is sufficient to ensure appropriate protein content and cheese characteristics.

URUGUAY

Given the consultation on the numerical Value for the minimum protein content of cheese (CX/04/6/3, Amendment to section 3.3 of the Codex General Standard fro Cheese), Uruguay maintains its position of establishing a minimum of 6% (m/m).

VENEZUELA

The Venezuelan sub-committee for the Codex Committee on Milk and Milk Products approves the amendment without further comment, as it considers the latter strengthens the concept of cheese, giving the product identity and emphasizing its particular characteristics.