

codex alimentarius commission



FOOD AND AGRICULTURE
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Agenda Item 3 (a)

CX/MMP 06/7/4
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 STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT; DRAFT STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT; DRAFT STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT; DRAFT REVISED STANDARD FOR CHEDDAR (C-1); DRAFT REVISED STANDARD FOR DANBO (C-3); AND DRAFT REVISED STANDARD FOR WHEY CHEESE

Comments at Step 6 submitted in response to CL 2004/28-MMP by Argentina, Australia, Canada, France, Japan, United States and Venezuela

A) DRAFT STANDARD FOR A BLEND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT

B) DRAFT STANDARD FOR A BLEND OF SKIMMED MILK AND VEGETABLE FAT

C) DRAFT STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT

ARGENTINA

Argentina suggests deleting the word "*Skimmed*" from the title and "*Desnatada (Descremada)*" from the Spanish version, as the above-mentioned standard also provides for part-skimmed products and this could cause misunderstanding.

AUSTRALIA

Australia supports the finalisation of these standards without any further changes. Australia recommends that at the next meeting of the Codex Committee on Milk and Milk Products these draft standards should be moved for adoption by Codex Alimentarius Commission at Step 8.

CANADA

Second paragraph of Section 7.2:

Canada would like to note that the final report of the 6th Session of the CCMMP (Alinorm 04/27/11) does not reflect the amendments to the draft report that were made during its adoption on April 30, 2004. During the adoption of the report, Canada requested that both the report and Annexes III, IV, V be amended to reflect the text, "...When required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement" to which the committee had agreed. Although the Committee agreed, the final report did not reflect this agreed text.

Canada also raised this issue at the last CCFL session and was supported by Switzerland and Mexico. In response, the CCFL noted this issue in their report and requested the CCMMP to re-visit this paragraph for further clarification or amendment¹.

FRANCE

The French authorities support the advance of these standards to the next step. They emphasize the need to retain the section dealing with the names of products in its current state, as the provisions enable a clear distinction between the products covered by this standard and products exclusively made of milk and offer a degree of flexibility for the use of names recognised in national legislation.

UNITED STATES

Draft Standard for a Blend of Sweetened Condensed Milk and Vegetable Fat

3.4 Composition

The U.S. recommends removing the square brackets and that the minimum total fat level be set at 8%.

VENEZUELA

Proposes the following title name for the document ANTEPROYECTO DE NORMA PARA UNA MEZCLA DE LECHE EVAPORADA DESCREMADA Y GRASA VEGETAL

[Changes applicable to Spanish only; no change to English]

Draft Standard for a Blend of Evaporated Skimmed Milk and Vegetable fat

TEXT REFERENCE	CURRENT WORDING:	PROPOSED WORDING:
Page 41 Section 3.4 Composition [In English text: Section 3.3 Composition]	Mezcla de leche desnatada/descremada evaporada adicionada y grasa vegetal.	Mezcla de leche descremada evaporada y grasa vegetal. [Changes applicable to Spanish only; no change to English]
Page 41 Section 3.4 Composition [In English text: Section 3.3 Composition]	Mezcla de leche desnatada/descremada evaporada adicionada y grasa vegetal.	Mezcla de leche semidescremada /parcialmente evaporada y grasa vegetal. [Changes applicable to Spanish only; no change to English]
Page 42 Section 7.1	Mezcla de leche desnatada/descremada evaporada y grasa vegetal. Mezcla de leche semidescremada/descremada evaporad y grasa vegetal	Mezcla de leche descremada evaporada y grasa vegetal. Mezcla de leche semidescremada /parcialmente evaporada y grasa vegetal. [Changes applicable to Spanish only; no change to English]
Page 43 Section 7.5 Advisory Statement		Mezcla de leche semidescremada /parcialmente evaporada y grasa vegetal. [Changes applicable to Spanish only; no change to English. Appears to refer to the page header text and not the actual paragraph]

Proposes the following title name for the document ANTEPROYECTO DE NORMA PARA UNA MEZCLA EN POLVO DE LECHE DESCREMADA Y GRASA VEGETAL

[Changes applicable to Spanish only; no change to English]

¹ ALINORM 05/28/22, Report of the 33rd Session of the CCFL, para 18.

TEXT REFERENCE	CURRENT WORDING:	PROPOSED WORDING:
Page 44 Section 3.3 Composition	Blend of Skimmed Milk and Vegetable Fat in Powdered Form	Blend of Powdered Skimmed Milk and Vegetable Fat. A minimum total fat of 26% m/m is recommended
Page 45 Section 3.3 Composition	Blend of Partly Skimmed Milk Powder and Vegetable Fat in Powdered Form	Blend of Powdered Partly Skimmed Milk and Vegetable Fat.
Page 45. Section 4. Additives	Firming Agents	Texture Regulators
Page 44 Section 7.1	Blend of Skimmed Milk and Vegetable Fat in Powdered Form. Blend of Partly Skimmed Milk Powder and Vegetable Fat in Powdered Form	Blend of Powdered Skimmed Milk and Vegetable Fat. It is recommended including the percentage of total fat in the labelling. Blend of Powdered Partly Skimmed Milk and Vegetable Fat. It is recommended including the percentage of fat in the labelling.
Page 46 Section 7.5 Advisory Statement		Include: “The product contains lecithin”.

Proposes the following title name for the document PROPOSED DRAFT STANDARD FOR A BLEND OF SKIMMED CONDENSED SWEETENED MILK AND VEGETABLE FAT

It is recommended using the word “azucarada” as it is more specific than “edulcorada”. [Changes applicable to Spanish only; no change to English]

TEXT REFERENCE	CURRENT WORDING:	PROPOSED WORDING:
Page 48 Section 3.3 Composition	Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat. Minimum total fat [7 - 8%] m/m Blend of Sweetened Condensed Partly Skimmed Milk and Vegetable Fat.	Blend of skimmed condensed sweetened milk and vegetable fat. 8% m/m is recommended. Blend of partly skimmed condensed sweetened milk and vegetable fat.
Page 50 Section 7.1	Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat. Blend of Sweetened Condensed Partly Skimmed Milk and Vegetable Fat.	Blend of skimmed condensed sweetened milk and vegetable fat. Blend of partly skimmed condensed sweetened milk and vegetable fat.
Page 50 Section 7.5 Advisory Statement	Section 7.5 Replace “Advertencia” with “Aviso”, to be consistent with the other documents. [Changes applicable to Spanish only; no change to English]	Include. “The product contains lecithin”.

DRAFT REVISED STANDARD FOR CHEDDAR (C-1);

ARGENTINA

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Argentina suggests deleting the square brackets from the paragraph: “Safe and suitable enzymes to enhance the ripening process”.

3.3 COMPOSITION

Argentina supports the reference level proposed for milkfat in dry matter; we suggest deleting the square brackets from the English version (it is worth pointing out that the square brackets do not appear in the Spanish version).

AUSTRALIA

In Section 2 – Description, the previous reference to ripening enzymes should be retained, and therefore square brackets removed and the text in square brackets retained (“including the addition of ripening enhancing enzymes”). The use of ripening enzymes is an accepted international practice in cheese making.

In relation to the reference fat level, Australia supports the level of “48 to 60%” and therefore recommends that square brackets be removed.

With the above changes Australia supports the move of the Draft revised Standard for Cheddar (C-1) for adoption by Codex Alimentarius Commission at Step 8.

CANADA

Canada supports the removal of square brackets both in Section 2 Description and Section 3.2 Permitted Ingredients regarding the addition of ripening enhancing enzymes. These enzymes are allowed in the current standard – Codex Stan C-1-1966 and there is no reason not to continue their usage.

FRANCE

The French authorities wish to retain, in the labelling rules, mention of the country of manufacture for these two standards and for the other proposed draft standards for individual cheeses.

UNITED STATES

2. Description

The U.S. recommends removing the square brackets from the second paragraph so the sentence reads as follows: “Alternate ripening conditions including the addition of ripening enhancing enzymes may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure.”

3.2 Permitted Ingredients

The U.S. recommends removing the square brackets so that “safe and suitable enzymes to enhance the ripening process” are included in the list of permitted ingredients.

3.3 Composition

The U.S. recommends removing the square brackets and that the reference level be set at 48% to 55%.

VENEZUELA

TEXT REFERENCE	COMMENTS
Page 51 Section 2 Description	In the product description the ripening time has been reduced significantly compared with the Codex Standard in force, from 3 – 12 months to 5 weeks at a temperature of 7 – 15°C. The Venezuelan sub-committee asks what criterion was used to define the proposed cheese ripening procedure.
Page 51 Section 3.2 Permitted Ingredients	The Venezuelan sub-committee does not agree with the use of corn, wheat and potato flours and starches in the product’s manufacture, as it considers that this affects the product’s quality and identity.
Page 52 Section 3.3 Composition	The Table is not clear. It is recommended defining the fat content in dry extract (m/m) and the corresponding minimum dry extract (m/m) content. Similarly, it is recommended 48% or less, but providing that the fat is not replaced by another type of fat. Also, the phrase that refers to the Codex General Standard for the Use of Dairy Terms is not clear.

DRAFT REVISED STANDARD FOR DANBO (C-3)**ARGENTINA****3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.2 PERMITTED INGREDIENTS**

Argentina suggests deleting the square brackets from the paragraph: “Safe and suitable enzymes to enhance the ripening process”.

AUSTRALIA

In Section 2 – Description, the previous reference to ripening enzymes should be retained, and therefore square brackets removed and the text in square brackets retained (“including the addition of ripening enhancing enzymes”). The use of ripening enzymes is an accepted international practice in cheese making.

At the 6th meeting of CCMMP Australia strongly opposed the removal from Section 2 - Description of the derogation for (still) ripening cheeses intended for further processing. The previously last sentence of Section 2 should be re-introduced (i.e. “Danbo intended for further processing need not exhibit the same extend of ripening.”) to align the draft revised standard with wording in Draft revised Standard for Cheddar (C-1).

Should the 7th meeting of CCMMP agree that the above sentence (“Danbo intended for further processing need not exhibit the same extend of ripening.”) should not be part of Section 2 -Description of Draft revised Standard for Danbo (C-3), the removal of this sentence should not be seen as a horizontal issue affecting the other individual cheese standards that remain at Step 4.

With the above changes Australia supports the move of the Draft revised Standard for Danbo (C-3) for adoption by Codex Alimentarius Commission at Step 8.

CANADA

Canada supports the removal of square brackets both in Section 2 Description and Section 3.2 Permitted Ingredients regarding the addition of ripening enhancing enzymes.

FRANCE

The French authorities wish to retain, in the labelling rules, mention of the country of manufacture for these two standards and for the other proposed draft standards for individual cheeses

UNITED STATES**Description**

The U.S. recommends removing the square brackets from the second paragraph so the sentence reads as follows: “Alternate ripening conditions including the addition of ripening enhancing enzymes may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure.”

3.2 Permitted Ingredients

The U.S. recommends removing the square brackets so that “safe and suitable enzymes to enhance the ripening process” are included in the list of permitted ingredients.

VENEZUELA

TEXT REFERENCE	COMMENTS
Page 56 Section 2 Description	In the product description, 3 weeks at a temperature of 12 – 20°C is given. The Venezuelan sub-committee asks what criterion was used to define the proposed cheese ripening procedure.
Page 56 Section 3.2 Permitted Ingredients	The Venezuelan sub-committee does not agree with the use of corn, wheat and potato flours and starches in the product’s manufacture, as it considers that this affects the product’s quality and identity.
Page 57	The Table is not clear. It is recommended defining the fat content in dry extract

Section 3.3 Composition	(m/m) and the corresponding minimum dry extract (m/m) content. Similarly, it is recommended 45% or less, but providing that the fat is not replaced by another type of fat. Also, the phrase that refers to the Codex General Standard for the Use of Dairy Terms is not clear.
Page 58 Section 4 Food Additives	There is no technical information about the use of Talc in this product.

DRAFT REVISED STANDARD FOR WHEY CHEESE

AUSTRALIA

Section 2 – Description, section 2.1, in relation to the ratio of casein/whey protein, Australia supports the current wording in square brackets that the ratio “shall exceed that of milk”. Ratios such as 1 of even 0.8 may exclude some cheeses currently traded internationally. Therefore we recommend removing square brackets around the sentence “The ratio of whey protein to casein in the product obtained through the coagulation of whey shall exceed that of milk.”

Australia supports the finalisation of this draft revised standard without any further changes. Australia recommends that at the next meeting of the Codex Committee on Milk and Milk Products this draft revised standard should be moved for adoption by Codex Alimentarius Commission at Step 8.

CANADA

Canada supports removal of the square brackets in Section 2.1 Description. By stating that the whey protein to casein ratio shall exceed that of milk, this is consistent with Section 3.1 which allows raw materials that include whey as well as milk. This allows for a continuum of standards from cheese to whey cheese.

FRANCE

At the sixth session of the CCMMP, the French authorities proposed adding to the description of these products a minimum ratio of whey proteins to casein greater than 1

The proposed draft standard at step 5 (Cf. ALINORM 04/27/11 Annex XXII) includes between square brackets the phrase relating to the ratio of whey proteins to casein.

Insofar as the Committee may have difficulties in reaching an agreement on an exact figure, the French authorities suggested adding the following text at the end of the sentence:

“the ratio of whey protein to casein in the product obtained by whey coagulation must be significantly higher than that of the milk”.

JAPAN

Section 2 (Description) 2.1: Last sentence of the second paragraph

We propose that the square brackets should be removed from the last sentence of the second paragraph of the Description section of the Proposed Draft Standard.

The ratio of whey protein to casein in the product obtained through the coagulation of whey shall exceed that of milk.

Reason: With respect to the subject of the ratio, the substantial flexibility should be assured.

Section 2(Description) 2.2: First sentence of the paragraph

We propose to add the following underlined words after “by heat evaporation of ” and make several editorial changes.

“ 2.2 Whey Cheese obtained through the concentration of whey is produced by heat evaporation of, or applying other techniques such as membrane techniques to, whey or a mixture of whey and milk, cream or other raw materials of milk origin to a concentration enabling the final cheese to obtain a stable shape.”

Reason: Because there are a variety of practical methods for the concentration to produce Whey Cheese in addition to heat evaporation, the wording of “or applying other techniques such as membrane techniques to whey“ should be added.

UNITED STATES

2. Scope

The U.S. recommends removing the square brackets from the last sentence of the second paragraph so that the sentence reads as follows: “The ratio of whey protein to casein in the product obtained through the coagulation of whey shall exceed that of milk.”

VENEZUELA

TEXT REFERENCE	COMMENTS
Page 136 Section 3.3 Composition	The Composition Table listing the milkfat in dry matter content (m/m) and the corresponding minimum dry matter content (m/m), which are important for identifying the product, has not been included.