

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



E

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 (o)

CX/MMP 06/7/5
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

PROPOSED DRAFT TEMPLATE FOR FERMENTED MILK DRINK PROVISIONS

Comments submitted in response to CL 2004/15-MMP by Argentina, Australia, Brazil, Iran, Japan, Mexico and Paraguay

ARGENTINA

Food Category System:

In the food category system for the allocation of food additive use, dairy-based drinks belong to 01.1 category (Milk and Dairy-based Drinks), while fermented milks (plain) are included in 01.2 category (Fermented and Renneted Milk Products) and fermented milks (flavored) are included in 01.7 category (Dairy-based Desserts)

Definition:

Dairy-based drinks are defined as composite products obtained by mixing Fermented Milk and non-dairy ingredients; hence, Fermented Milk is an ingredient and, as such, should comply with its own standard. They cannot both be regulated in the same standard.

There are similar examples in the case of blends of powdered milk, evaporated milk and condensed milk, and vegetable fat; none of these products has been included in Codex standards on powdered milk, evaporated milk or condensed milk.

Composition:

The composition of fermented milk drinks is significantly different from that of fermented milk, as – according to the Proposed Draft Standard– the protein content of these products is half that of fermented milk and the content of viable microorganisms is significantly lower. From the nutritional point of view, these products are different from fermented milk.

For the above reasons, in Argentina's view, these are two different products. We support the elaboration of a Standard for only Fermented Milk Drinks removing the possibility of opening the existing Standard for Fermented Milks and focusing discussion on Dairy-based Drinks.

AUSTRALIA

Australia notes a document prepared by the International Dairy Federation that analysed advantages and disadvantages of two options on how to progress this work (additions to the Standard for Fermented Milks, or a separate Standard for Fermented Milk Drinks). Both options have advantages and disadvantages and neither of the two options appears to be clearly and inherently better than the other. Australia supports the development of a new Codex set of provisions for Fermented Milk Drinks in the most efficient and effective way.

During the discussions of the relevant CCMMP Drafting Group most countries appear to have supported the option of additions to the Standard for Fermented Milks. In order to speed up the process of drafting Codex provisions for Fermented Milk Drinks, Australia is happy to support this option.

BRAZIL

1. Proposed Draft Provision for Fermented Milk Drinks

Brazil considers that fermented milk drink and fermented milk are different products, and supports the elaboration of a specific proposed draft for milk drink, including non-fermented milk drink.

IRAN

SECTION 2 - DESCRIPTIONS

2.4 COMPOSITE FERMENTED MILK DRINKS

Composite Fermented Milk Drinks are composite milk products, as defined in Section 2.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), obtained by mixing Fermented Milk, non-dairy ingredients, and/or flavors and water. Composite Fermented Milk Drinks contain a minimum of 40% (w/w) dairy ingredients. The non-dairy ingredients and/or flavors and water can be mixed in prior to/or after fermentation. “

Doogh is an Iranian traditional fermented milk drink which is produced by dilution of minimum 40% w/w yogurt with water and /or other liquid products or by- products based on milk. It is possible to add some flavoring agents.

SECTION 3 – ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIAL

– “Potable water, for the use in reconstitution and recombination, and in products covered by Section 2.4”

3.2 PERMITTED INGREDIENTS

Stabilizers, Sodium chloride, CO₂ and Natural or nature identical Flavoring agent

3.3 COMPOSITION

Milk Protein: minimum 1/4 %

Milk Fat: less than 3%

Titration acidity: expressed as %lactic acid (%w/w) minimum 0/6

Sum of micro organisms constituting the starter culture (cfu/g, in total) minimum.*10⁶

Sodium chloride: less than 1%

4 ADDITIVES

“Flavored and Composite Fermented Milk Drinks”

5. CONTAMINANTS

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.

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4 - 2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD

Section 7.1.3.

Other Composite Fermented Milks shall be designated by descriptive terms that are not misleading or confusing to the consumer, in accordance with section 4.1.1.3 of the General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991, *Codex Alimentarius*, Volume 1A). Products covered by this Standard may be qualified by terms that refer to the viscosity of the product, such as “drink” or “drinkable”, provided that they comply with applicable sections of the Standard and that their use is not misleading or confusing to the consumer .

7.2 COUNTRY OF ORIGIN

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation 3 in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labeling.

7.3 DECLARATION OF MILKFAT CONTENT

The milk fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass, (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label, provided that the number of servings is stated.

7.4 LABELLING OF NON-RETAIL CONTAINERS

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.

*This requirement does not apply to Dough heat treated after fermentation

JAPAN

We support the proposed draft template.

MEXICO

With base in the consent carried out with the members of the Subcommittee 6 of Milk and Milky Products, **we agree to add the Standard of the Codex for Fermented Milk Codex Stan 243-2003**, the Fermented Milk Drink, with a clear distinction in the products and in each one of the standard's points (scope, description, essential composition and factors of quality, food preservatives and labelled and with base in the following observations:

DOCUMENT OF THE GROUP OF WORK	PROPOSAL
<p>2. DESCRIPTION</p> <p>[2.4 FERMENTED MILK DRINKS] fermented milk drinks are compound milk products as they are defined in the section 2.3 of the general standard of the Codex for the use of the milk terms (CODEX STAN 206-1999), obtained by the mixture of the fermented milk and non milk ingredients, and or aromatizant and water limited by the provision in the section 3.3. The non milk ingredients and / or aromatizant and the water can be mixed before or after the fermentation. The fermented milk drinks contain as maximum 60% (m/m) of non milk ingredients</p>	<p>Doesn't apply the proposal of adding the text in brackets.</p> <p>to intend to insert the definition: 2.4 Fermented Milk drink, all time that the denomination of the product settles down clearly which are the main matters that constitute it.</p>
<p>3.2 INGREDIENT</p> <p>Gelatine and starch in: - fermented Milk with treatment termic after the fermentation.</p> <p>- aromatizant fermented milk, [Fermented Milk Drinks], and</p>	<p>Is considered to include as independen vignette to the non milk ingredients that can be used in the elaboration of the fermented milk drink.</p>
<p>3.3 COMPOSITION</p> <p>In the aromatized fermented milk [and Fermented Milk Drinks] the after criterion have application to part on fermented milk.</p>	<p>It is considered that is correct is to include in the composition table of the products, an additional column for the Fermented Milk Drinks</p>
<p>4. ADDITIVE</p> <p>In the additives table for foods, would be inserted in the fermented milk column the division of Simple - Aromatized and drink).</p>	<p>It is considered that what is correct is to include an additional column for the Fermented Milk Drinks, in the one which is indicated the class of additives that they will be able be used in this product.</p>
<p>LABELING</p> <p>7.1 DENOMINATION OF THE FOOD</p> <p>7.1.3 The designation of Aromatized Fermented Milk will include the denomination of the(s) principal(is) substance(s) aromatize you(s) or flavor(is) aggregate(s).</p> <p>[The products defined in the section 2.4 can be designated fermented milk Drink or fermented milk compound may be to designate in terms that not cause confusion or mistake to the consumer according to the section 4.1.1.3 of the general foods standards preprocess (CODEX STAN 1-1985, Rev. 1-1991, Codex Alimentarius, Volume 1A). The products covered by this standards can be qualified by the viscosity, being able to be drunk or drinkable, to anticipate that this statement not cause mistake or confusion to the consumer.]</p>	<p>In the point 7.1 Denomination of the Food, is necessary to include a numeral one independent at the end (7.1.6), which describes the form in that should be denominated the Fermented Milk Drink, for not causing confusion to the consumer due to the nature of the product, since can contain until 60% of non milky ingredients, according to your description.</p>

PARAGUAY**SECTION 2 - DESCRIPTIONS****2.4 COMPOSITE FERMENTED MILK DRINKS**

Composite Fermented Milk Drinks are composite milk products, as defined in Section 2.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), obtained by mixing Fermented Milk, non-dairy ingredients, and/or flavours and water. Composite Fermented Milk Drinks contain a **minimum** of 40% (w/w) dairy ingredients. The non-dairy ingredients and/or flavours and water can be mixed in prior to/or after fermentation.“

SECTION 3 – ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 RAW INGREDIENTS**

– “Potable water for the use in reconstitution and recombination, and in products covered by Section 2.4”

3.2 PERMITTED INGREDIENTS

– “Gelatine and starch (**not more than 1%**) in:

- Fermented milks heat treated after fermentation

- Flavoured fermented milks, Composite Fermented Milk Drinks, and

- Plain fermented milks if permitted by national legislation in the country of sale to the final consumer, provided that they are added in amounts.....etc.”

3.3 COMPOSITION

“In Flavoured fermented milks and Composite Fermented Milk drinks the above criteria apply to the Fermented Milk part.etc.”

4 ADDITIVES

“Flavoured and Composite Fermented Milk Drinks”

7.1 NAME OF THE FOOD**Section 7.1.3.**

Other Composite Fermented Milks shall be designated by descriptive terms that are not misleading or confusing to the consumer, in accordance with section 4.1.1.3 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991, *Codex Alimentarius*, Volume 1A). Products covered by this Standard may be qualified by terms that refer to the viscosity of the product, such as “drink” or “drinkable”, provided that they comply with applicable sections of the Standard and that their use is not misleading or confusing to the consumer.

¹ Although no decision has been made on how to proceed with the new work on fermented milk drinks (i.e. to add these provisions to the Codex Standards for Fermented Milks or to develop a new Standard) the following template is to be read in conjunction with the Codex Standard for Fermented Milks (see paras. 144-147).