

codex alimentarius commission



FOOD AND AGRICULTURE
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Agenda Item 4 (o)

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

Seventh Session

Queenstown, New Zealand, 27 March - 1 April 2006

DISCUSSION PAPER ON THE DEVELOPMENT OF NEW WORK ON FERMENTED MILK DRINKS

(prepared by Indonesia with the assistance of Argentina, Australia, Belgium, France, Germany, Greece, India, Italy, Japan, Malaysia, Mexico, the Netherlands, New Zealand, the Philippines, Thailand, United States, Vietnam and the International Dairy Federation)

BACKGROUND

1. In 2003, the 26th Session of the Codex Alimentarius Commission (CAC) requested the Codex Committee on Milk and Milk Products (CCMMP) to consider new work on Fermented Milk Drinks (FMDs). To undertake such work the Committee was first asked for an opinion on the nature of the Committee work on this issue. In fact the CCMMP would need to decide whether the work on FMDs should be taken up as an addition to the current Standard for Fermented Milks or if a new Standard on this product category should be developed.

2. The 6th Session of the CCMMP in 2004 discussed the matter and agreed to set up a Drafting Group led by the delegation of Indonesia. The Drafting Group was given the mandate to consider how to proceed with the development of new work on Fermented Milk Drinks, i.e. as an addition to the current Standard for Fermented Milks or as a new Standard, and prepare a proposal for consideration at the next Session of the CCMMP in 2006.

3. It was also agreed that regardless of the decision on how to proceed with this new work on Fermented Milk Drinks, the Committee should not revise the provisions contained in the Codex Standard for Fermented Milks as agreed by CAC in 2004.

CONSULTATION WITH THE DRAFTING GROUP

4. The Drafting Group established by the CCMMP at its 6th Session, led by Indonesia, consists of the following members: Argentina, Australia, Belgium, France, Germany, Greece, India, Italy, Japan, Malaysia, Mexico, the Netherlands, New Zealand, the Philippines, Thailand, United States, Vietnam and the International Dairy Federation (IDF).

GENERAL OVERVIEW OF COMMENTS RECEIVED¹

5. Most delegations commented that developing a new Standard would require too much time and resources while it would be more efficient to include a sub-category to an existing standard. It was stated that two different Standards for Fermented Milk Products could also create confusion. Delegations specified that in order to develop a new Standard, the Committee would have to take a broad range of issues into account, resulting in a lengthy, complicated and time consuming process.

6. Some delegations emphasised that the new work of Fermented Milk Drinks should not lead to the reopening of the existing provisions in the Codex Standard for Fermented Milks. They also emphasised that the inclusion of Fermented Milk Drinks provisions should be carried out under the strict condition that the existing provisions of the Standard for Fermented Milks will not be touched upon.

7. A procedural system was proposed in order to guarantee this, consisting of working with a separate document on the new provisions of Fermented Milk Drinks that would go through the 8-Step Codex procedure and only be included in the Standard for Fermented Milks when there is final consensus on the content of the FMDs section. Alternatively it was also proposed that it could be also guaranteed by clear description of the scope of the work and by appropriate drafting (e.g. the use of square brackets to mark the sections under consideration).

8. On the basis of the comments submitted, and taking into account the point made above, it can be concluded at this stage that a majority of the delegations providing comments seem to prefer the inclusion of the category of Fermented Milk Drinks into the existing Codex Standard for Fermented Milks.

The outcome of the first round (deadline May 16th 2005) as follows:

The responded so far:

- 12 responded countries: 9 in favour of insertion (Belgium; France; Indonesia; Japan; Mexico ; New Zealand ; Philippines ; Thailand; USA);
1 Neutral (The Netherlands);
2 New Standard (Argentina; Australia).
- 6 non responded countries : Germany; Greece; India; Italy; Malaysia; Vietnam.

The outcome of the second round (deadline August 17th 2005) as follows:

The responded so far:

- 14 responded countries: 11 in favour of insertion (Australia; Belgium; France; Indonesia; Japan; Malaysia; Mexico ; New Zealand ; Philippines ; Thailand; USA);
1 Neutral (The Netherlands);
2 New standard (Argentina; Germany).
- 4 non responded countries : Greece; India; Italy; Vietnam.

The following is our first draft of recommendation for your consideration

RECOMMENDATIONS (First Draft)

9. The Drafting Group recommends the CCMMP to agree that:
 - i. The category of Fermented Milk Drinks should be inserted into the Codex Standard for Fermented Milks,
 - ii. A new sub-category (sub-section 2.4) should be created in the Standard for Fermented Milks in order to accommodate Fermented Milk Drinks.

¹ For a more detailed chart, please see Annex I.

10. In addition to the recommendations regarding the nature, the Drafting Group would also like to make the following recommendations to CCMMP regarding the process of how to best achieve the above without jeopardising the progress already achieved in the Standard for Fermented Milks:

- i. The accommodation of Fermented Milk Drinks within the Standard for Fermented Milks must in no way lead to the re-opening of issues agreed. The only amendments to the Standard for Fermented Milks will be those required in order to accommodate the category of Fermented Milk Drinks,
- ii. A statement to this extent should be included in the minutes of the 7th Session of the Codex Committee on Milk and Milk Products,
- iii. The provisions for Fermented Milk Drinks under discussion in the Committee should be integrated into the Standard for Fermented Milks only once they have been finalised by the CCMMP,
- iv. When addressing the issue of Fermented Milk Drinks in the Committee the following title should be used: Provisions for Fermented Milk Drinks: Standard for Fermented Milks.

ANNEX I

COUNTRY	INCLUSION	NEW STANDARD	NEUTRAL	SPECIAL COMMENTS
Argentina		√		FMD and Fermented Milks belong to different categories in the food category system for the use of food additives. The former one belongs to “Milk and dairy-based Drinks” and the latter one to “Fermented and Renneted Milk Products”. Composition of the products are also significantly different. For this reason they should be treated in separate standards.
Australia	√			
Belgium	√			This sub-category should be included in the existing Standard for Fermented Milks (FM). Developing a new standard would require more time and resources. Two different standards for fermented milk products would create confusion.
France	√			Would not oppose to the inclusion provided that this will not lead to the re-opening of the Standard. This can be obtained through working with a separate document on the provisions of FMD to be inserted to the Standard for FM when adopted at Step 8.
Germany		√		Germany does consider that if provisions for FMD should take place, this should be through a new standard for “fermented drinks (products)” and not as “fermented milk drinks”.
Greece				Not respond
India				Not respond
Indonesia	√			
Italy				Not respond
Japan	√			FMDs belong to the Standard for Fermented Milks just as Flavoured Fermented Milks. A separate new standard will be disproportionate. In addition, CCMMP has decided in the past that it does not wish to elaborate standards for composite milk products.
Malaysia	√			
Mexico	√			With the addition, with the bases of a clear product distinction, we can appropriately address the mandate and favour fair trade.
Netherlands			√	Both options should address the possible overlap of products complying with both categories, fermented milk drinks and flavoured fermented milks.
New Zealand	√			FMD are similar to products already included in the Standard for FM. The Inclusion avoids repetition of similar provisions in two separate standards, proliferation of standards and can be accomplished with minor changes. Similar approach was taken for sugars, oils and juices. The risk of opening up other parts of the standard to amendment can be managed by clear description of the scope of the work and by appropriate drafting. The risk to the existing texts is not different between the 2 options.
Philippines	√			Adoption of one single standard containing all fermented milk products would save time and avoid duplication. Two different standards will lead to inconsistencies and confusion of consumers. Question of re-opening of the discussion can be avoided by specifying the scope of the work.
Thailand	√			
USA	√			Provided that this will not lead to the re-opening of the standard on FM.
Vietnam				Not respond

ANNEX 2 - International Dairy Federation (IDF) Input

The International Dairy Federation (IDF) provided its technical input to the Drafting Group by developing a document to be used to facilitate the discussion in the Drafting Group.

This document contains two alternative drafts that correspond to the two options on how to proceed with the development of new work on Fermented Milk Drinks that were considered by the 6th Session of the CCMMP:

- A. The inclusion of Fermented Milk Drinks provisions within the existing Codex Standard for Fermented Milks
- B. The establishment of a new separate Codex Standard on Fermented Milk Drinks.

Both texts are included hereinafter. They both used the template now under circulation at step 3 as starting point.

PROPOSED DRAFT STANDARD FOR FERMENTED MILKS WITH ADDITION

1. SCOPE

This standard applies to fermented milks, that is Fermented Milk including, Heat Treated Fermented Milks, Concentrated Fermented Milks and Composite milk products based on these products, for direct consumption or further processing in conformity with the definitions in Section 2 of this Standard.

2. DESCRIPTION

2.1 FERMENTED MILK

Fermented Milk is a milk product obtained by fermentation of milk, which milk may have been manufactured from products obtained from milk with or without compositional modification as limited by the provision in Section 3.3, by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation (iso-electric precipitation). These starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.

Certain Fermented Milks are characterized by specific starter culture(s) used for fermentation as follows:

Yoghurt: Symbiotic cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus*.

Alternate Culture Yoghurt: Cultures of *Streptococcus thermophilus* and any *Lactobacillus* species.

Acidophilus Milk: *Lactobacillus acidophilus*.

Kefir: Starter culture prepared from kefir grains, *Lactobacillus kefiri*, species of the genera *Leuconostoc*, *Lactococcus* and *Acetobacter* growing in a strong specific relationship.

Kefir grains constitute both lactose fermenting yeasts (*Kluyveromyces marxianus*) and non-lactose-fermenting yeasts (*Saccharomyces unisporus*, *Saccharomyces cerevisiae* and *Saccharomyces exiguus*).

Kumys: *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Kluyveromyces marxianus*.

Other microorganisms than those constituting the specific starter culture(s) specified above may be added.

2.2 CONCENTRATED FERMENTED MILK

Concentrated Fermented Milk is a Fermented Milk the protein of which has been increased prior to or after fermentation to a minimum of 5.6%. Concentrated Fermented Milks include traditional products such as Stragisto (strained yoghurt), Labneh, Ymer and Ylette.

2.3 FLAVOURED MILKS

Flavoured Fermented Milks 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) which contain a maximum of 50% (m/m) of non-dairy ingredients (such as nutritive and non nutritive sweeteners, fruits and vegetables as well as juices, purees, pulps, preparations and preserves derived therefrom, cereals, honey, chocolate, nuts, coffee, spices and other harmless natural flavouring foods) and/or flavours. The non-dairy ingredients can be mixed in prior to/or after fermentation.

[2.4 FERMENTED MILK DRINKS]

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 and non-dairy ingredients, and/or flavours and water as limited by the provision in Section 3.3. The non-dairy ingredients and/or flavours and water can be mixed in prior to/or after fermentation. Fermented Milk Drinks contain a maximum of 60% (m/m) non-dairy ingredients.]

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

- Milk and/or products obtained from milk.
- Potable water for the use in reconstitution and recombination, [and in accordance with Section 2.4]

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless microorganisms including those specified in Section 2;
- Sodium chloride; and
- Non-dairy ingredients as listed in Section 2.3 (Flavoured Fermented Milks).
- Gelatine and starch in:
 - Fermented milks heat treated after fermentation
 - Flavoured fermented milks, [[Fermented Milk Drinks](#)], and
 - Plain fermented milks if permitted by national legislation in the country of sale to the final consumer,

provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the stabilizers/thickeners listed in section 4. These substances may be added either before or after adding the non-dairy ingredients.

3.3 COMPOSITION

	Fermented Milk	Yoghurt, Alternate Culture Yoghurt and Acidophilus milk	Kefir	Kumys
Milk protein ^a (% m/m)	min. 2.7%	min. 2.7%	min. 2.7%	
Milk fat (% m/m)	less than 10%	less than 15%	less than 10%	less than 10%
Titration acidity, expressed as % Lactic acid (% m/m)	min. 0.3%	min. 0.6%	min. 0.6%	min. 0.7%
Ethanol (% vol./w)				min. 0.5%
Sum of microorganisms Constituting the starter culture defined in section 2.1 (cfu/g, in total)	min. 10 ⁷	min. 10 ⁷	min. 10 ⁷	min. 10 ⁷
Labelled microorganisms ^b (cfu/g, Total)	min. 10 ⁶	min. 10 ⁶		
Yeasts (cfu/g)			min. 10 ⁴	min. 10 ⁴

^a) Protein content is 6.38 multiplied by the total Kjeldahl nitrogen determined.

^b) Applies where a content claim is made in the labelling that refers to the presence of a specific microorganism (other than those specified in section 2.1 for the product concerned) that has been added as a supplement to the specific starter culture.

In Flavoured Fermented Milks [[and Fermented Milk Drinks](#)] the above criteria apply to the fermented milk part. The microbiological criteria (based on the proportion of fermented milk product) are valid up to the date of minimum durability. This requirement does not apply to products heat-treated after fermentation.

Compliance with the microbiological criteria specified above is to be verified through analytical testing of the product through to “the date of minimum durability” after the product has been stored under the storage conditions specified in the labeling.

3.4 ESSENTIAL MANUFACTURING CHARACTERISTICS

Whey removal after fermentation is not permitted in the manufacture of fermented milks, except for Concentrated Fermented Milk (Section 2.2).

4 FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.

In accordance with Section 4.1 of the Preamble to the General Standard for Food Additives (CODEX STAN 192 - Rev. 2-1999), additional additives may be present in the flavoured fermented milks as a result of carryover from non-dairy ingredients.

Additive class	Fermented Milk		Fermented Milks Heat Treated After Fermentation	
	Plain	<u>[Flavoured and Drinks]</u>	Plain	Flavoured
Colours	-	X	-	X
Sweeteners	-	X	-	X
Emulsifiers	-	X	-	X
Flavour enhancers	-	X	-	X
Acids	-	X	X	X
Acidity regulators	-	X	X	X
Stabilizers	X ¹	X	X	X
Thickeners	X ¹	X	X	X
Preservatives	-	-	-	X
Packaging gases	-	X	X	X

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

- = The use of additives belonging to the class is not technologically justified

¹ = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

5. CONTAMINANTS

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 products 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 provisions apply:

7.1 NAME OF THE FOOD

7.1.1 The name of the food shall be fermented milk or concentrated fermented milk as appropriate. However, these names may be replaced by the designations Yoghurt, Acidophilus Milk, Kefir, Kumys, Stragisto, Labneh, Ymer and Ylette, provided that the product complies with the specific provisions of this Standard. Yoghurt may be spelled as appropriate in the country of retail sale.

“Alternate culture yoghurt”, as defined in Section 2, shall be named through the use of an appropriate qualifier in conjunction with the word “yoghurt”. The chosen qualifier shall describe, in a way that is accurate and not misleading to the consumer, the nature of the change imparted to the yoghurt through the selection of the specific *Lactobacilli* in the culture for manufacturing the product. Such change may include a marked difference in the fermentation organisms, metabolites and/or sensory properties of the product when compared to the product designated solely as “yoghurt”. Examples of qualifiers which describe differences in sensory properties include terms such as “mild” and “tangy”. The term “alternate culture yoghurt” shall not apply as a designation.

The above specific terms may be used in connection with the term “frozen” provided (i) that The product submitted to freezing complies with the requirements in this Standard, (ii) that the specific starter cultures can be reactivated in reasonable numbers by thawing, and (iii) that the frozen product is named as such and is sold for direct consumption, only.

Other fermented milks and concentrated fermented milks may be designated with other variety names as specified in the national legislation of the country in which the product is sold, or names existing by common usage, provided that such designations do not create an erroneous impression in the country of retail sale regarding the character and identity of the food.

7.1.2 Products obtained from fermented milk(s) heat treated after fermentation shall be named “Heat Treated Fermented Milk”. If the consumer would be misled by this name, the products shall be named as permitted by national legislation in the country of retail sale. In countries where no such legislation exists, or no other names are in common usage, the product shall be named “Heat Treated Fermented Milk”.

7.1.3 The designation of Flavoured Fermented Milks shall include the name of the principal flavouring substance(s) or flavour(s) added.

[The products defined in section 2.4 shall be called Fermented Milk Drinks. Fermented Milks Drinks and 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.]

7.1.4 Fermented milks to which only nutritive carbohydrate sweeteners have been added, may be labeled as “sweetened _____”, the blank being replaced by the term “Fermented Milk” or another designation as specified in Section 7.1.1. If non-nutritive sweeteners are added in partial or total substitution to sugar, the mention “sweetened with _____” or “sugared and sweetened with _____” should appear close to the name of the product, the blank being filled in with the name of the artificial sweeteners.

7.1.5 The names covered by this Standard may be used in the designation, on the label, in commercial documents and advertising of other foods, provided that it is used as an ingredient and that the characteristics of the ingredient are maintained to a relevant degree in order not to mislead the consumer.

7.2 DECLARATION ON FAT CONTENT

If the consumer would be misled by the omission, the milk fat content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage of mass or volume, or (ii) in grams per serving as qualified in the label, provided that the number of servings is stated.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Pre-packaged Foods, 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 and address of the manufacturer or packer, shall appear on the container. However, lot identification and the name and address of the manufacturer or packager 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.

PROPOSED DRAFT CODEX STANDARD FOR FERMENTED MILK DRINKS

1. SCOPE

This standard applies to fermented milk drinks for direct consumption in conformity with the definitions in Section 2 of this Standard.

2. DESCRIPTION

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 (CODEX STAN 243-2003), non-dairy ingredients (such as nutritive and non-nutritive sweeteners, fruits and vegetables as well as juices, purees, pulps, preparations and preserves derived therefrom, cereals, honey, chocolate, nuts, coffee, spices and other harmless natural flavouring foods) and/or flavours and water. Fermented Milk Drinks contain a maximum of 60% (m/m) non-dairy ingredients. The non-dairy ingredients and/or flavours and water can be mixed in prior to/ or after fermentation.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

- Milk and/or products obtained from milk.
- Potable water for the use in reconstitution and recombination, and in accordance with Section 2.

3.2 PERMITTED PRODUCTS

- Starter cultures of harmless microorganisms;
- Sodium chloride; and
- Non-dairy ingredients as listed in Section 2
- Gelatine and starch :

provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the stabilizers/thickeners listed in section 4. These substances may be added either before or after adding the non-dairy ingredients.

3.3 COMPOSITION

	Fermented Milk Drinks
Milk protein ^a (% m/m)	min. 1.08%
Milk fat (% m/m)	Less than 6.0%
Titration acidity, expressed as % lactic acid (% m/m)	min. 0.1%
Sum of microorganisms constituting the starter culture defined in section 2.1 of the Standard for Fermented Milks (CODEX STAN 243-2003) (cfu/g in total)	min 10 ⁶
Labelled microorganisms ^b (cfu/g, total)	min. 10 ⁶
Yeasts (cfu/g) ^c	min 10 ³

^a) Protein content is 6.38 multiplied by the total Kjeldahl nitrogen determined.

^b) Applies where a content claim is made in the labelling that refers to the presence of a specific microorganism that has been added as a supplement to the specific starter culture.

^c) Applies only when the Fermented Milk used is Kefir or Kumys

The microbiological criteria are valid up to the date of minimum durability.

Compliance with the microbiological criteria specified above is to be verified through analytical testing of the product through to “the date of minimum durability” after the product has been stored under the storage conditions specified in the labeling.

4 FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product category. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.

In accordance with Section 4.1 of the Preamble to the General Standard for Food Additives (CODEX STAN 192 - Rev. 2-1999), additional additives may be present in the Fermented Milk Drinks as a result of carryover from non-dairy ingredients.

Additive class	Fermented Milk Drinks
Colours	X
Sweeteners	X
Emulsifiers	X
Flavour enhancers	X
Acids	X
Acidity regulators	X
Stabilizers	X
Thickeners	X
Preservatives	-
Packaging gases	X

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

- = The use of additives belonging to the class is not technologically justified

5. CONTAMINANTS

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 products 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

7.1.1 The name of the food shall be Fermented Milk Drink.

7.1.2 Fermented Milk Drinks 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).

7.1.3 Fermented Milk Drinks to which only nutritive carbohydrate sweeteners have been added, may be labeled as “sweetened _____”, the blank being replaced by the term “Fermented Milk Drinks” or another designation as specified in Section 7.1.2. If non-nutritive sweeteners are added in partial or total substitution to sugar, the mention “sweetened with _____” or “sugared and sweetened with _____” should appear close to the name of the product, the blank being filled in with the name of the artificial sweeteners.

7.1.4 The names covered by this Standard may be used in the designation, on the label, in commercial documents and advertising of other foods, provided that it is used as an ingredient and that the characteristics are maintained to a relevant degree in order not to mislead the consumer.

7.2 DECLARATION OF FOOD CONTENT

If the consumer would be misled by the omission, the milk fat content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage of mass or volume, or (ii) in grams per serving as qualified in the label, provided that the number of servings is stated.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Pre-packaged Foods, 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 and address of the manufacturer or packer, shall appear on the container. However, lot identification and the name and address of the manufacturer or packager 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.