

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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 (p)

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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

PROPOSED DRAFT STANDARD FOR DAIRY SPREADS

(prepared by the European Community with the assistance of Argentina, Australia, France, Germany, Ireland, New Zealand, United Kingdom, and International Dairy Federation)

Governments and international organizations wishing to submit comments at Step 3 on the proposed draft Standard for Dairy Spreads are invited to do so **no later than 31 January 2006** to: Codex Committee on Milk and Milk Products, New Zealand Food Safety Authority, 68 - 86 Jervois Quay, P.O. Box 2835, Wellington, New Zealand (Facsimile: +64 4 463 2583 or E-mail: Audrey.Taulalo@nzfsa.govt.nz), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Via delle Terme di Caracalla, 00100 Rome, Italy (Fax No + 39.06.5705.4593; E-mail: codex@fao.org).

BACKGROUND

The 6th CCMMP returned the proposed draft Standard for Dairy Spreads to Step 2 for redrafting by a Working Group led by the European Community on the basis of the discussion and written comments submitted at the Session. The revised document would be circulated for comments at Step 3 and consideration at the next Session of the Committee (ALINORM 04/27/11, para. 83).

REQUEST FOR COMMENTS

Governments and international organisations are invited to submit comments on the proposed draft Standard for Dairy Spreads, attached as Annex 1 to this document, as directed above.

PROPOSED DRAFT REVISED STANDARD FOR DAIRY FAT SPREADS

(At Step 3 of the Procedure)

1. SCOPE

This Standard applies to dairy fat spreads intended primarily for use as spreads for direct consumption, or for further processing, in conformity with section 2 of this Standard. It excludes products with a fat content of less than 2/3 of the dry matter (excluding salt).

2. DESCRIPTION

2.1 DAIRY FAT SPREADS

Dairy fat spreads are milk products relatively rich in fat in the form of a spreadable emulsion principally of the type of water-in-milk fat that remains in solid phase at a temperature of 20°C.

2.2 MILK FAT

Milk fat is the fat component of milk in accordance with the Codex Standard for Milkfat Products¹. Milk must be obtained from animals in good health at the time of milking and fit for human consumption as determined by the competent authority recognised in national legislation and in accordance with the Codex Code of Hygienic Practice for Milk and Milk Products². Milk fat that has been subjected to physical modification (including fractionation) is included.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

The following substances may be added:

- Flavours and flavourings;
- [- Vitamins (Maximum and minimum levels for vitamins A, D and other vitamins, where appropriate, should be laid down by national legislation in accordance with the needs of each individual country including, where appropriate, the prohibition of the use of particular vitamins);]
- - Sodium chloride and food grade salt;
- [- Sugars (any carbohydrate sweetening matter) including inulin and malto-dextrins (limited by GMP);]
- - Starter cultures of harmless lactic acid and/or flavour producing bacteria;
- - Water;
- - Gelatine and Starches (limited by GMP): These substances can be used in the same function as thickeners, provided they are added only in amounts functionally necessary as governed by GMP taking into account any use of the thickeners listed in section 4.
- Compositional modifications of Dairy Fat Spreads are restricted by the requirements of section 4.3.3 of the General Standard for the Use of Dairy Terms.

¹ CODEX STAN A-2-1973, Rev.1-1999

² CAC/RCP 57-2004

3.3. COMPOSITION

The milk fat content shall be no less than 10% and less than 80% (m/m).

4. FOOD ADDITIVES

The products covered by the provisions of this Standard shall comply with those maximum levels for food additives as provided in Tables 1-3 of the General Standard for Food Additives and include the following specific permissions³:

INS No.	Name of food additive	Maximum Level
	Colours	
100(i)	Curcumin	Limited by GMP
100(ii)	Turmeric	Limited by GMP
160a	(i) Beta-carotene	Limited by GMP
160a	(ii) Carotene (natural extracts)	Limited by GMP
160b	Annatto extracts	10 mg/kg (calculated as total bixin or norbixin) or 20 mg/kg (Australia)
160f	Beta-apo-8'-carotenoic acid, methyl or ethylester	25 mg/kg
	Emulsifiers	
432	Polyoxyethylene (20) sorbitan monolaurate	10 g/kg singly or in combination
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
472(d)	Tartaric acid esters of mono- and diglycerides of fatty acids	Limited by GMP
472(e)	Diacetyltartaric and fatty acid esters of glycerol	10 g/kg
473	Sucrose esters of fatty acids	10 g/kg
474	Sucroglycerides	10 g/kg
475	Polyglycerol esters of fatty acids	5 g/kg
476	Polyglycerol polyricinoleate	5 g/kg
481	Sodium lactylate	10 g/kg singly or in combination
481(i)	Sodium stearyl lactylate	
481(ii)	Sodium oleyl lactylate	
482	Calcium lactylates	
482(i)	Calcium stereolactylactate	
491	Sorbitan monostearate	10 g/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
	Preservatives	
200	Sorbic acid	2000 mg/kg singly or in combination (as sorbic acid) for fat contents < 59% and 1000 mg/kg singly or in combination (as sorbic acid) for fat contents > 59%
202	Potassium sorbate	
203	Calcium sorbate	
	Stabilizers/thickeners	
339	Orthophosphate	

³ The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat contents about 70%.

INS No.	Name of food additive	Maximum Level
450(i)	Disodium diphosphate	2g/kg singly or in combination with other phosphates, expressed as anhydrous substances
405	Propylene glycol alginate	3 g/kg
407(i)	Carrageenan and its Na, K and NH ₄ salts (including furcellaran)	Limited by GMP
	Acidity regulators	
331	Sodium citrates	Limited by GMP
331 (ii)	Disodium monohydrogen citrate	Limited by GMP
334	Tartaric acid	5 g/kg singly or in combination
335 (i)	Monosodium tartrate	
335 (ii)	Disodium tartrate	
336	Potassium tartrate	
337	Sodium tartrate	
339	Sodium phosphates	2 g/kg singly or in combination with other phosphates, expressed as anhydrous substances
340	Potassium phosphates	
341	Calcium orthophosphate	
338	Orthophosphoric acid	
	Antioxidants	
304	Ascorbyl palmitate	500 mg/kg
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	500 mg/kg
307	Alpha-tocopherol	
308	Synthetic gamma-tocopherol	Limited by GMP
309	Synthetic delta-tocopherol	
311	Octyl gallate	200 mg/kg singly or in combination.
312	Dodecyl gallate	
320	Butylated hydroxyanisole (BHA)	200 mg/kg
321	Butylated hydroxytoluene (BHT)	75 mg/kg
	Any combination of gallates and 320 and 321 may be used providing limits for individual compounds are not exceeded. 310, 319, 320, 321 and 389 may be used only in dairy spreads intended for cooking purposes.	
	Anti-foaming agents	
900 a	Polydimethylsiloxane	10 mg/kg
	Flavour enhancers	
627	Sodium guanylate	500 mg/kg singly or in combination (expressed as guanylic acid)
628	Potassium guanylate	
	Miscellaneous	
938	Argon	Limited by GMP

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by the provisions of this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

5.2 PESTICIDES RESIDUES

The products covered by the provisions of this Standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these commodities.

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; Codex Alimentarius, Volume 1A) 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 to be declared on the label shall be "Dairy Fat Spread" or "Dairy Spread".

7.1.2. The term "reduced-fat" may be used for dairy fat spreads with a fat content of more than 41% but not more than 62%. The terms "low-fat" or "light" may be used for dairy fat spreads with a fat content of 41% or less.

7.1.3. In accordance with the requirements acceptable in the country of retail sale, dairy fat spreads defined in Section 3.1 with a milk fat content of 60% to 62% and with a milk fat content of 39% to 41% may be designated by alternative terms (e.g. three quarter fat butter, half fat butter).

7.1.4. The designations and any qualifying terms should be translated into other languages in a non-misleading way and not necessarily word for word and should be acceptable in the country of retail sale.

7.2 DECLARATION OF FAT 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, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

7.3 DECLARATION OF SALT CONTENT

Dairy fat spreads may be labelled to indicate whether it is salted or unsalted according to national legislation.

7.4 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 Prepackaged Foods (CODEX STAN 1-1985, Rev. 1- 1991; Codex Alimentarius, Volume 1A) 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 packer may be replaced by an identification mark, provided that such a mark is clearly identifiable on the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

Methods for determination of non milk fat content:

- IDF Standard 54:1970/ISO 3594:1976 (confirmed 1996) – Gas liquid chromatography;
- IDF Standard 32:1965/ISO 3595:1976 (confirmed 1996) – Phytosteryl acetate test.