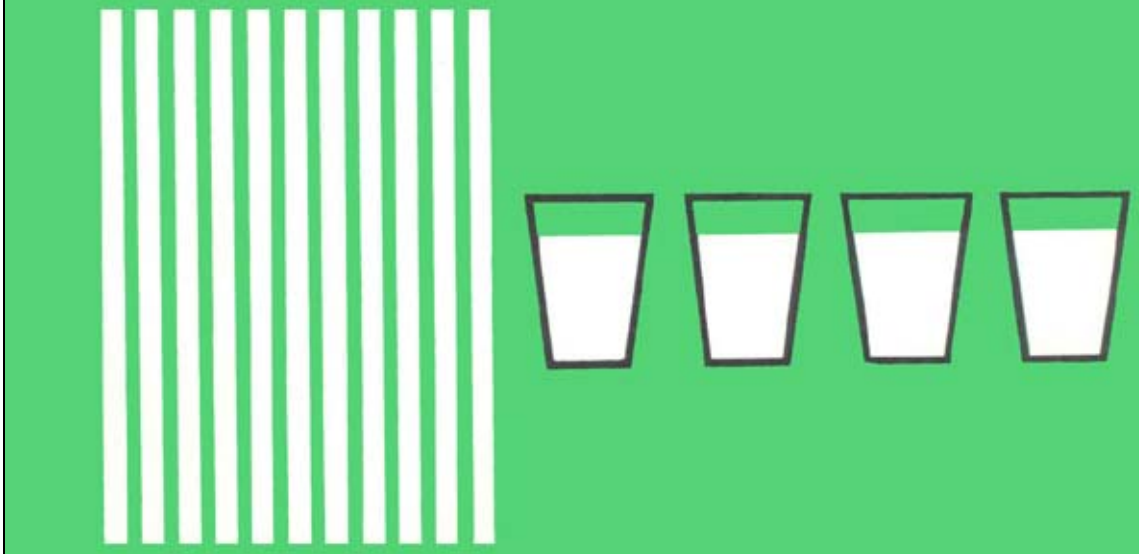
Joint FAO/WHO Food Standards Programme

JOINT FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

Report of the Fifteenth Session

Held in Rome, Italy, 25-30 September 1972



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
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CX 5/70-15th Session

REPORT
of the
FIFTEENTH SESSION
of the
JOINT FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

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TABLE OF CONTENTS

SUMMARY OF POINTS FOR ACTION BY GOVERNMENTS

1. Governments are requested to make their comments available, at the latest 13 May 1973. All communications should be sent, if possible, in duplicate and addressed to the Technical Secretary, Committee on the Code of Principles concerning Milk and Milk Products, Animal Production and Health Division, FAO, Rome.

2. Governments may send observations regarding any matter they would wish to raise.

Those specific points on which the Committee agreed that comments should be sought are the following:

– General Standard A-8(a) for Process(ed) **.....** Cheese or **.....** Process(ed) Cheese – General Standard A-8(b) for "Processed) Cheese" and "Spreadable Process (ed) Cheese" – General Standard A-8(c) for Processed Cheese Preparations (Process (e4) Cheese Food and Process (ed) Cheese Spread) at Step 7 of the Committee's Procedure for the Elaboration of Milk and Milk Product Standards When considering acceptance of compositional standards A-1, A-3 to A-5, A-7 and A-10 Governments should bear in mind Decision No. 5 (see paragraphs 67 and 70 of this Report and Appendix III)	– Governments to continue to submit their acceptances. (See also paras. 57 to 62 of this Report and Appendices IV-A to IV-C of the Report of the 13th Session.)
– Compositional Standards A-1, A-3 to A-5 and A-7, redrafts at Step 7 of the above Procedure	(a) Governments to continue to submit their acceptances. (See Appendices VI-A to VI-E of the Report of the 14th Session.) (b) As regards the standard for evaporated milk A-3 Governments which already accepted the standard are requested to indicate whether the addition of carrageenan is permitted in their countries and if not, to indicate this as a more rigorous requirement in their acceptance of the standard. (See para, 22 of this Report.)
– Compositional Standard A-10 for Cream Powder at Step 7 of the above Procedure	– Governments to continue to submit their acceptances. (See Appendix VI-F to the Report of the 14th Session.)

– Compositional Standard A-2 for (i) Butteroil and (ii) Anhydrous Butteroil and Anhydrous Milkfat at Step 6 of the above Procedure	– Governments to comment on the proposal to change the composition and quality factors to comply with the ones proposed by the IDF or to comply with the ones proposed by New Zealand. (See paras. 16 to 20 of this Report and Appendix X.)
– Compositional Standard A-11 for Yoghurt (Yogurt) at Step 5 of the above Procedure	– Governments to comment. Governments were requested in particular to comment on the technological justification for the food additives listed and the maximum levels of use. (See paras. 24 to 52 of this Report and Appendix IV.)
– Compositional Standard A-9 for Cream at Step 3 of the above Procedure	– Governments to comment. (See paras. 72 to 90 of this Report, Appendix VI and MDS 72/11.)
– General Standard for Cheese A-6, redraft at Step 3 of the above Procedure	– Governments to comment in particular on whether a special standard for "non-standardized" cheeses should be elaborated or whether the classification table and the list of additives could be incorporated in Standard A-6. Governments are further to comment on the declaration of the minimum fat and maximum moisture contents in the actual cheese.(See paras.139 to 148 of this Report and Appendix XI.)
– International Individual Cheese Standards	
– Esrom, Romadur, Amsterdam, Leidse, Friese at Step 6 of the Procedure for the Elaboration of International Individual Cheese Standards	– Submitted to Governments for acceptance. (See paras. 103, 115 to 118 of this Report and Appendices VTI-A to VII-E.)
– Blue-veined cheese, Cream cheese at Step 6 of the above Procedure	– Governments to comment. (See paras. 104 to 114 and 119 to 124 of this Report, and Appendices VIII-A and VIII-B.)
– Camembert, Brie at Step 4 of the above Procedure	– Governments to comment. (See paras, 125 to 136 of this Report and Appendices IX-A and IX-B.)
– Food additives in cheese	– Governments who have not yet commented to submit information as to the amount of calcium chloride, nitrates and phosphates in the finished product. (See para. 86 of the Report of the 14th Session.)

– Standard Methods of Analysis for the determination of : Phosphorus in Cheese B-12 Citric acid in Cheese B-13 Sucrose content in Sweetened Condensed Milk B-14	– Submitted to Governments for acceptance
Fat in Whey Cheese B-10 Fat in Cream B-15	– Submitted to Governments for comment. (See paras. 97 and 98 of this Report and Appendix II. The standards are contained in MDS 72/13(b).)

REPORT OF THE FIFTEENTH SESSION OF THE JOINT FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

Rome, 25 - 30 September 1972

INTRODUCTION

1. The Fifteenth Session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products was held at FAO headquarters in Rome, 25 - 30 September 1972. The session was attended by 111 participants including representatives and observers from 32 countries, and observers from 5 organizations (see Appendix I for the List of Participants).

2. The Fifteenth Session of the Joint Committee was convened by the Directors-General of FAO and WHO. The meeting was opened by Dr. M. Ganzin, Director, Food Policy and Nutrition Division, who briefly reviewed the programme of work of the Committee, the progress being made by the International Scheme for the Coordination of Dairy Development (ISCDD) and by the Codex Alimentarius Commission and the recent organizational changes which had resulted in the Food Standards Branch being integrated into the Food Policy and Nutrition Division.

3. The Committee was presided over by its Chairman, Dr. H.W. Kay (Federal Republic of Germany) and its two Vice-Chairmen, Mr. J.R. Sherk (Canada) and Dr. E. Ackermann (Switzerland). The Joint Secretaries were Dr. F. Winkelmann and Mr. W.L. de Haas of FAO.

Election of Officers

4. The Committee unanimously elected Mr. J.R. Sherk (Canada) Chairman of the Committee, to serve from the end of the 15th Session until the end of the 16th Session. The Committee also unanimously elected Dr. E. Ackermann (Switzerland) and Mr. F.S. Anderson (United Kingdom) to be first and second Vice-Chairman respectively, both to serve from the end of the 15th Session until the end of the 16th Session. The Committee expressed its appreciation of the outgoing Chairman of the Committee and of the two Vice-Chairmen.

Adoption of Agenda

5. After some discussion the provisional agenda was adopted with some rearrangements in the order of items to be discussed. In view of the large number of government comments received the Committee agreed with a proposal from the Chairman to set up two working parties (i) to deal with various questions related to the definitions for reconstitution and recombination; and (ii) to prepare a practical classification system for cheeses and to work out proposals regarding the use of certain additives in cheese.

ACCEPTANCES OF THE CODE OF PRINCIPLES AND ASSOCIATED STANDARDS

6. The Committee was informed of the latest position regarding government acceptances of the Code of Principles, Associated Standards and Methods of Analysis and Sampling. 71 governments had accepted the Code of Principles concerning Milk and Milk Products; on an average, some 45 governments had accepted the standard methods of analysis and sampling for milk and milk products B-l to B-5, some 16 governments the standard methods of analysis B-6 to B-8 and 8 governments the standard method of analysis B-ll.

7. The current position of acceptances by governments of revised compositional standards for butter, evaporated milk, sweetened condensed milk, milk powder, whey cheese and cream powder was as follows:

Redraft of Standard			Accepted by
A-l	for Butter	- 5 countries:	Belgium, Finland, Kenya, Netherlands, New Zealand
A-3	for Evaporated Milk	- 5 countries:	Denmark, Finland, Kenya,
A-4	for Sweetened Condensed Milk	- 6 countries:	Belgium, Finland, Kenya, Netherlands, New Zealand, Switzerland
A-5	for Milk Powder	- 5 countries:	Denmark, Kenya, Netherlands, New Zealand, Switzerland
A-7	for Whey Cheese	- 3 countries:	Denmark, Finland, Netherlands
A-10	for Cream Powder	- 2 countries:	Netherlands, New Zealand

8. The Committee noted that the former versions of these compositional standards, except the new standard A-10, had been accepted by 45 to 64 countries and supported the request made by the Secretariat that governments accept or confirm acceptance of the redrafted standards.

9. The Committee was further informed about the nature of acceptances of international individual cheese standards C-l to C-23 which were to be published in one volume together with lists of countries which had accepted these standards and with the details of acceptances.

10. The Committee supported the request of the Secretariat that (i) governments indicate clearly and in detail in their acceptance of standards associated with the Code of Principles the more rigorous requirements provided by their national legislation and that (ii) governments further provide information as to whether products conforming to the provisions of the standards could be freely distributed in their country.

11. The delegate of the United States offered to prepare a form which was intended to be used by governments for more detailed acceptances. The Committee agreed that this information would enable the Secretariat to provide a text of much greater use to those interested in international trade in these products.

12. The Committee noted the current position regarding acceptances by governments of international individual cheese standards C-l to C-25 which was as given in the following table:

DETAILS OF ACCEPTANCES OF CHEESE STANDARDS TO-DATE

Cheese Variety	Belgium	Canada	Denmark	Finland	France	F.R.G.	Ireland	Kenya	Malta	Netherlands	New Zealand	Norway	Poland	Spain	Sweden	Switzerland	Trinidad and Tobago	U.K.	U.S.A	Number of Acceptances
C-1 Cheddar		x	x	x	x	x	o			x	o	x	o	o	o	x	(**)	o	x	16
C-2 Danablu		x	o		x	x	o			x	x	o	x	o		x	(**)	o		13
C-3 Danbo		x	o	x	x	x	o			x	x	o	x	x		x	(**)	x		14
C-4 Edam	o	x	o	x	x		o			o		o	x	o		x	(**)	o	x	14
C-5 Gouda	o	x	x	x	x		o			o			x	o		x	(**)	o	x	13
C-6 Havarti		x	o	x	x		o				x	o		x		x		x		10
C-7 Samsoe		x	o	x	x	x	o			x	x	o	x	x		x		x		13
C-8 Cheshire	o	x	x	x	x	x			o	x		o		o	o	x	(**)	o	x	15
C-9 Emmentaler		x	x	x	x				o	x		x	x	o		x	(**)	x	x	13
C-10 Gruyère		x	o	x	o				o	x		o	o	o		x	(**)	o	x	13
C-11 Tilsiter			o	x	x	x				x		x	x			x		x		9
C-12 Limburger	x		o	x	x	x				x		x	x					x	x	10
C-13 Saint-Paulin				x	x										o	x		o		5
C-14 Svecia	x		o	x	x	x				x		o			o	x		x		10
C-15 Provolone	x		x	x	x					x						x	(**)	x	x	9
C-16 Cottage Cheese inc. Creamed Cottage Cheese	x			x	x					o						x	(**)		x	7
C-17 Butterkäse	o		o	x	x	x				x		x	x	x				x		10
C-18 Coulommiers				x	o					x		o	x	x		x		x		8
C-19 Gudbrandsdalsost (whey cheese)			o	x	x					x		o	x	o	o	x				9
C-20 Harzer Käse			x	x	x	o				x		x	x	o				x		9
C-21 Herrgärdsost			o	x	x					x		o		o	o			x		8
C-22 Hushällsost			o	x	x					x		o		o	o			x	x	8
C-23 Norvegia			o	x	x					x		o		o	o	x		x	x	9
C-24 Maribo	x		o											x						4
C-25 Fynbo	x		o											x						4

o =acceptance
x =acceptance with certain reservations
(**) ='target acceptance' according to the Codex

Labelling

13. As regards the labelling provisions in the compositional standards concerning products made with milk other than cow's milk (see Report of the 14th Session, paras 33 to 35) the Committee considered a proposal made by the delegate of Spain to amend the phrase "except that no such insertion need be made if the consumer would not be misled by its omission" to read "except for products intended for consumption in certain countries where such an omission would not mislead the consumer". The Committee decided to make no change in this section as it considered that the original text adequately covered the situation of countries where the bulk of the national milk supply was based on non-cow's milk. The Committee also felt that the phrase "intended for consumption ..." was too vague to be used in a standard as products which were only intended for consumption in certain countries might never reach their intended market.

14. The Committee further considered a proposal of the government of the Federal Republic of Germany concerning a label declaration of food additives which should read as follows: "This milk product has been manufactured without the use of food additives". The Committee noted that the Recommended International General Standard for the Labelling of Prepackaged Foods contained a paragraph on an optional labelling provision (para 6) which allowed such a label declaration. The paragraph reads as follows:

> "6.1 General
>
> Any information or pictorial device may be displayed in labelling provided that it is not in conflict with the mandatory requirement nor would mislead or deceive the consumer in any way whatsoever in respect of the food."

CONSIDERATION OF PROPOSAL TO CHANGE THE COMPOSITION AND QUALITY FACTORS OF STANDARDS FOR (i) BUTTEROIL AND (ii) ANHYDROUS BUTTEROIL AND ANHYDROUS MILKFAT, A-2

General

15. In line with a relevant decision taken at its 14th Session (CX 5/70 - 14th Session, para 41) and in the light of a proposal made by IDF in between sessions, the Committee considered government comments (MDS 72/6(a)) on the question of composition and quality factors of butteroil, anhydrous butteroil and anhydrous milkfat.

Essential Composition and Quality Factors

16. The proposal of IDF was to raise the minimum milkfat level from 99.6% to 99.8% and reduce the maximum moisture content to 0.1% for the anhydrous product.

	mm. milk fat	max. moisture
anhydrous milkfat	99.8 %	0.1 %
anhydrous butteroil		
butteroil	99.3%	0.5 %

17 The Committee noted that approximately ten countries had given their support to the IDF proposal regarding the higher requirements for anhydrous milkfat and anhydrous butteroil.

18 The delegate of India informed the Committee that its country imported large quantities of butteroil and that experience had shown that the use of a product with more than 0.3% moisture resulted in a recombined milk of often inferior quality. It was pointed

out that the figure of 0.5% moisture was to be considered as an upper limit only and that in a contract a lower limit could be specified.

19. The delegation of New Zealand stated that in its opinion the IDF proposal did not reflect the composition of products currently traded on the world market and proposed to establish three categories in the standard:

2.1	Anhydrous Milkfat	
	2.1.1 Minimum milkfat content	99.8% m/m
	2.1.2 Maximum water and curd content	less than 0.2% m/m
2.2	Anhydrous Butteroil	
	2.2.1 Minimum milkfat content	99.6% m/m
	2.2.2 Maximum water content	less than 0.2% m/m
2.3	Butteroil	
	2.3.1 Minimum milkfat content	99.2% m/m
	2.3.2 Maximum water content	0.5% m/m

20. The Committee decided to again request governments to give their observations on the issue and to indicate their preference for the New Zealand or the IDF proposal. To enable governments to also give their views on the further IDF quality requirements the text of the IDF standard is given in Appendix X of this Report.

CONSIDERATION OF PROPOSAL TO CHANGE THE COMPOSITION AND QUALITY FACTORS AND TO ALLOW CERTAIN ADDITIVES IN THE STANDARD FOR EVAPORATED MILK, A-3

Increase in Milkfat and Milk Solids Level

21. The Committee discussed the desirability and the consequences of raising the present requirements from 7.5% to 7.8% milkfat and from 25.0% to 25.9% SNF respectively. Comments had been received from 15 countries, the majority being in favour of raising the minimum requirements. The delegate of India stated that in his country the minimum total solids level was 31% as the product was mainly manufactured from buffalo milk. However in view of the fact that the standard in its present form had been accepted by 44 countries the Committee agreed to retain the lower levels, in particular as it was feared that when accepting the higher level, the product with the lower compositional level would remain on the world market labelled as evaporated milk, a situation which would create undesirable confusion. Those countries which favoured the 7.8% F/25.9% SNF combination could accept the standard with more rigorous requirements.

Use of Carrageenan

22. At the 14th Session of the Committee it had been proposed to allow the addition of carrageenan as a stabilizer. The Committee discussed this proposal in the light of government comments received. It was realized that with the traditional methods of manufacturing and distributing evaporated milk, the addition of carrageenan was not needed. The delegate of the U.S.A., however, pointed out that in view of recent changes, especially in shipping practices whereby cartons were no longer loaded one by one but shipped, palatised or even containerised directly to distribution points, the product no longer was subjected to turning and therefore was more prone to fat separation. It was furthermore pointed out that with aseptic canning of milk subjected to a UHT process the viscosity of the product was much lower than the traditionally manufactured product and in order to prevent fat separation the addition of carrageenan

was a technological necessity. A number of delegates expressed their doubts regarding the desirability of the addition. The Committee decided, however, to allow for 0.015% carrageenan in the finished product.

Addition of Sodium Hydroxide

23. Almost all written government comments received stated that sodium hydroxide was not considered a necessary food additive to evaporated milk. The delegate of New Zealand pointed out that the discussion of the issue might have been clouded by the assumption that sodium hydroxide could be used to manufacture evaporated milk from 'sour milk' and that in its opinion the additive was intended solely to prevent the burning-on of milk during the heat treatment of the milk. The Committee decided not to allow sodium hydroxide in the list of food additives.

DRAFT STANDARD FOR YOGHURT AT STEP 5 OF THE PROCEDURE FOR THE ELABORATION OF INTERNATIONAL STANDARDS FOR MILK PRODUCTS

24. The Committee had before it the Draft Standard for Yoghurt as contained in Appendix IV of the Report of the 14th Session and discussed in particular:

i) the classification of yoghurt according to 3 fat levels;
ii) the maximum amount of flavouring foodstuffs to be permitted in the product;
iii) the technological justification for certain food additives; and
iv) the need for distinction between conventional and heat-treated yoghurt.

Classification of Yoghurt according to Fat Level

25. The Committee discussed the question of classifying yoghurt on the basis of 3 fat levels at great length. It agreed to a maximum level of fat for skimmed milk yoghurt of 0.5%. It further accepted to set the level for the product to be designated yoghurt unqualified at a minimum of 3.0% fat.

26. The main problem was whether or not the middle category of fat level should be a continuous range between the lower level and the upper level or whether the fat percentages should be laid down in steps or as a third possibility whether a fixed range should be chosen somewhere in between the levels agreed on for skimmed milk yoghurt and yoghurt. Suggestions were made for ranges between 1.5 – 1.8, 1.5 – 2.0, 1.0 – 2.5, 1.0 – 3.0 and with increments of 0.5%. A number of delegations had strong objections against having a range for the intermediate product which would leave ‘no-mans land’ on one or both sides of the range. The Committee found it could not reach agreement on a limited range for the medium fat level and decided that the range would be in between 0.5 – 3.0% fat. The Netherlands delegation was not in favour of using one designation for yoghurt with a fat content ranging from 0.5 -3.0% fat and suggested a more descriptive term for the intermediate product (1.5 -2.0% of fat) such as: medium-fat yoghurt or half full-fat yoghurt.

Maximum Amount of Flavouring Foodstuffs to be permitted

27. The Committee considered the proposal made at its 14th Session to restrict the addition of flavouring foodstuffs to yoghurt. Several delegations expressed the view that the original wording given in Section 2.2 of the draft standard "... containing enough flavouring foodstuffs, coffee or spices to impart the characteristic flavour" was in fact a limitation and furthermore that the addition of flavouring foodstuffs was self limiting. They considered that the definition clearly indicated that flavoured yoghurt was a milk product to which some flavouring foodstuffs had been added and doubted the need for fixing a

maximum figure for flavouring foodstuffs. Other delegations expressed the fear that without a restrictive clause the designations reserved for flavoured yoghurt might be used for products containing only an insignificant amount of yoghurt. They suggested that the minimum amount of yoghurt in the final product be 70%.

28. The Committee agreed to include a provision in the draft standard prescribing a minimum amount of 70% yoghurt and to invite governments to comment on this figure and to indicate which methods of analysis were used for determining this figure for enforcement purposes.

Sugars

29. The Committee considered proposals to restrict the use of sugars to sucrose and to list sugar in the standard under the section 1.2 'Flavoured Yoghurt' and under 'Natural Flavouring Ingredients' in section 2.5 'Optional Additions' and to re-edit this section. It further considered a proposal to label sweetened yoghurt as such rather than merely by a label declaration indicating the presence of sugar in the yoghurt. In the ensuing discussion the Committee noted the objections of the delegate of France to include sugars as flavouring ingredients and the objections of a number of delegates against restricting the use of sugars to sucrose. It finally agreed to retain the provision for sugars in the standard defined according to the Codex Alimentarius and to make the following amendments in the draft standard.

30. The term 'sugars' will be deleted in section 1.1 and inserted in section 1.2 between 'added' and 'flavouring foods'. The heading of sections 1.2 and 2.2 will be changed to read 'Flavoured or Sweetened Yoghurts'. A new section 1.3 will be inserted reading 'Sugar means any carbohydrate sweetening matter'. In section 2.5 'Optional Additions' the term 'sugars' will move to the last part of section 2.5 which was amended to read:

- Natural ingredients: fruit (fresh, canned, quick frozen, powdered), fruit purée, fruit pulp, jam, fruit syrup, fruit juice, sugars, honey, chocolate, cocoa, nuts, coffee, spices and other harmless natural flavouring ingredients.

31. It was agreed that sweetened plain yoghurt should be labelled 'sweetened yoghurt'. The Committee also accepted a proposal that flavoured yoghurts should contain a reference in the list of ingredients to the inclusion of such flavours.

Food Additives

32. The Committee considered the comments received from governments on the technological justification for the food additives listed in sections 3.2 'Food Colours', 3.3 'Stabilizers', 3.4 'pH Adjusting Agents' and 3.5 'Preservatives' of the draft standard, on the maximum levels of use of the additives and the type of yoghurt to which the additives could be added.

Food Colours

33. The Committee noted that a number of the food colours listed in section 3.2 had been given only a temporary ADI by the FAO/WHO Expert Committee on Food Additives. The majority of the delegates were of the opinion that there was no justification for the use of food colours in unflavoured yoghurt. As regards the addition of colours to flavoured yoghurt the delegate of France mentioned that amongst the colours listed only beta-carotene, annatto, curcumin, indigotine and chlorophyll were permitted to be used in France and that the addition had to be indicated on the label. The delegation

of the Netherlands suggested that the use of all food colours permitted by the Codex Committee on Food Additives should be allowed. The delegates of Poland and Denmark stated that in their countries the addition of food colours was not permitted. Except in the case of indigotine which was not permitted in Switzerland, the Swiss delegate supported the restriction on the use of food colours referred to by the delegate of France, suggesting the restriction of the use of food colours to fruit preparations which were added to yoghurt rather than to permit the addition to the fruit yoghurt itself. This proposal was supported by the delegate of the Federal Republic of Germany. The delegate of the Netherlands stated that when limiting the number of food colours it should be recognized that colours are used in preparations. The Committee was informed that there was no Codex list of food colours for processed fruits and noted that the provisions governing the use of food colours were given in each individual fruit standard. The delegates of the United Kingdom, the U.S.A. and Spain wanted to reserve their position as regards the use of food colours in yoghurt.

34. The Committee concluded that on the basis of information available it was not in a position to agree on a specific (limited) list of food colours and levels of use in flavoured yoghurt and agreed to ask governments to indicate which colours they would propose to list in the standard and which maximum levels of use they would suggest. The Committee further agreed that the use of food colours should be restricted. to flavoured yoghurt and that titanium dioxide should not be included in the list of food additives.

Stabilizers

35. The majority of the delegates considered that the use of stabilizers would be technologically necessary in flavoured yoghurts, but there was no need to add stabilizers to unflavoured yoghurt. The Committee noted that only 4 vegetable gums had been toxicologically cleared by the Expert Committee on Food Additives and agreed that the following revised list of stabilizers be included in the draft standard:

3.3 Stabilizers limited for use in flavoured yoghurt

- Furcelleran
- Arabic gum
- Locust (Carob) bean gum (*)
- Karaya gum (*)
- Guar gum (**)
- Oat gum (*)
- Tragacanth gum (*)
- Agar-agar
- Carrageenan
- Sodium carboxymethylcellulose (cellulose gum)
- Sodium, potassium, calcium and ammonium salts of alginic acid
- Propylene glycol ester of alginc acid
- Pectin
- Gelatin (regarded as food)
- Modified starches (according to Codex list)

(*) not yet cleared toxicologically

(**) temporarily cleared toxicologically

Governments were invited to comment on the maximum level of use.

pH Adjusting Agents

36. The Committee concluded that the agents listed in section 3.4 were unnecessary for the manufacture of yoghurt and decided to delete this sub-section.

Preservatives

37. The Committee discussed at great length the pros and cons of allowing the use of preservatives in yoghurt, particularly with regard to the carry over of preservatives from fruit preparations in fruit yoghurt. Several delegations expressed the opinion that sorbic acid should not be permitted to be added to the final product but that its use should be restricted to the preservation of the fruit preparations. Other delegations pointed out that the maximum level to be set should be in relation to the final product as varying amounts of fruits were, being used and the delegate of the Netherlands suggested a maximum level of 50 ppm. The delegate of the United States however expressed the view that sorbic acid should be allowed to be added to the final product as a preservative and suggested a maximum level of 2000 ppm. The delegate of the United Kingdom stated that the use of sorbic acid as a preservative was not currently permitted in the United Kingdom. The delegate of Poland stated that the use of sorbic acid should not be permitted in yoghurts. The delegate of Switzerland stated that the use of sorbic acid should not be permitted in plain yoghurt and in fruit yoghurt only the quantities present in the fruit added. The Committee finally agreed to retain the provision for sorbic acid and its salts in the standard for the time being and to ask governments for further comments and in particular for suggestions for maximum levels of use in the final product.

38 The Committee further agreed to ask the Codex Committee on Food Additives for guidance as regards the carry over principle which regulates the presence of traces of additives in food indirectly as a result of the use of raw materials or ingredients in which these additives were permitted.

Conventional and Heat Treated Yoghurt

39. At the 14th Session of the Committee it was proposed to divide section 4.1.1 concerning designations to make a clear distinction between the designation of 'conventional' yoghurt and a post-fermentation heat treated product. To further differentiate the two types of yoghurt it was suggested that to the sub-section dealing with non heat treated yoghurt the following clause should be added: "The microorganisms in the final product must be viable and abundant".

40. The main question to be solved was whether a yoghurt which had been heat treated after fermentation could still be designated yoghurt if the term yoghurt was accompanied by a qualifying term or whether such a product should not any longer be allowed to bear the designation 'yoghurt' on its label.

41 The delegate of Switzerland stated as he had already explained at the 14th Session that in his view and in accordance with the IDF proposal it was essential for any product called 'yoghurt' to contain specific bacteria in viable form and in abundance. This implied that any product that had been heat treated after lactic fermentation should not be called 'yoghurt' but should be given some other name, for example 'soured or sour milk' or some similar name. He further mentioned that even aside from nutritional value, it was improper to use the term 'yoghurt' to denote any product that did not correspond to the standard product traditionally sold under this name.

42. This view was supported by the delegates of Algeria, France, Italy, Spain, Brazil, the United States of America, Tunisia and Uruguay. The delegates of Denmark also supported the view that yoghurt should contain living bacteria but contended that a heat treated yoghurt could be designated as yoghurt if this designation was accompanied by an adequate qualifying term such as 'processed yoghurt'. The term 'heat treated' yoghurt was not considered to be satisfactory by the Danish delegate. The delegate of Finland expressed similar views and suggested as qualifying term the words 'after pasteurization'.

43. The delegate of the Netherlands expressed a view similar to that of the delegate of Denmark and stated that the Netherlands were not against a heat treated yoghurt. He considered that there were two trends in increasing the keeping quality of yoghurt, one using preservatives, the other employing heat treatment. The trend to the heat treated product was closely watched by the Netherlands as a commercially very interesting development.

44. The delegate of the Federal Republic of Germany supported the views expressed by the delegate of the Netherlands and stated that the market for the conventional product was decreasing whereas there was a considerable increase in the market of heat treated yoghurt.

45. On the other hand the delegates of Switzerland and the U.S.A. expressed the concern that the use of the term yoghurt for heat treated products might open the door to the use of the term yoghurt for products coagulated by the addition of organic acids instead of microbiological fermention.

46. The Committee finally concluded that heat treated yoghurt should not be designated 'yoghurt' even with a qualifying term and decided that in section 1.1 of the draft standard the sentence 'Yoghurt may or may not be heat treated' be deleted and agreed to introduce a provision that the specific yoghurt flora should ve viable and abundant in the product.

47. The delegate of the Netherlands stated that while he could accept the decision of the Committee he wished to point out that this decision was contrary to the agreement reached at the 14th Session (paragraph 22 of the Report of that Session). The delegate of the Federal Republic of Germany wished to put on record that he was strongly opposed to this decision of the Committee.

48. The Committee agreed that in view of the above decision the consideration of the use of the terms 'fresh' or 'natural' was unnecessary.

49. The Committee discussed a proposal of the delegate of Italy to restrict the yoghurt flora to L. bulgaricus and Sc. thermophilus and to delete in the definition and in section 2.5 the words 'and if desired other suitable lactic acid producing cultures'.

50. After a short discussion it was agreed to retain these provisions. The delegates of Italy and France stated that they were opposed to this decision.

51. The Committee accepted a proposal of the delegate of Canada to declare flavouring foodstuffs on the label and to include an appropriate provision in section 4.2 'List of Ingredients'.

Status of the Standard

52. The Committee agreed to keep the draft standard at Step 5 of the Procedure and to send an amended version to Governments for comment. The amended text is contained in Appendix V to this Report.

REVISION OF STANDARDS FOR MILK PRODUCTS

53. The Committee, received a proposal from the Chairman to reduce the frequency of modification and revision of milk products standards which was based on a general comment of the Government of Belgium which stated that standards recommended and submitted for acceptance were too often subject to modification. National regulations in line with these recommended and nationally accepted standards were therefore too often called in question. Consequently the Government of Belgium suggested that a period of x years be allowed during which no modification of recommended standards should be made. The Chairman suggested a period of 5 years for this purpose. He further proposed that, in view of the large number of food additives permitted for all food products including milk products, the following suggestion, made by the Government of the Federal Republic of Germany, be adopted by the Committee. Taking into account new scientific knowledge and the need for protection of the environment, a sub-committee should be set up in order to study which of the food additives for milk products already endorsed by the Codex Committee on Food Additives were technologically necessary for the manufacture of the products concerned.

54. In the ensuing discussion, some delegates pointed out that there might be other criteria for the use of an additive than technological needs, for instance, the need for a certain shelf-life of the product under tropical conditions. In this context, the Committee's attention was drawn to the 'General Principles for the Use of Food Additives' which were developed by the Codex Committee on Food Additives (ALINORM 72/12, Appendix IV). The Committee noted that it had set up sub-committees on the use of food additives in earlier sessions and agreed that such a sub-committee should be set up for screening the food additives provisions in the standards coming under revision. The sub-committee should meet, in principle, one year before the final discussion in the Committee on the revision of a certain standard would take place and that the work of the sub-committee should be guided by the above mentioned 'General Principles'.

55. The Committee agreed in principle to try to maintain standards unamended for at least five years. The sub-committee on food additives would then meet one year before the review of the standards in question would take place. The Secretariat would collect all comments on and proposals for amendments for the review.

56. The Committee noted that the revision procedure was identical to the procedure of establishing standards for milk products, except for the first and second steps. The Procedure was contained in Appendix II of the Report of the 13th Session of the Committee. It was, however, understood that the final agreement on the revised version would be made at the session taking place at the end of the 5-year period.

GENERAL STANDARDS. A-8(a), A-8(b) AND A-8(c)

Compromise Proposal for the Mandatory Declaration of Optional Food Additives in Processed Cheese ...

57. At its 14th Session, the Committee was informed that the Codex Committee on Food Labelling had endorsed the labelling provisions in standards A~8(a), A-8(b) and A-8(c), with the proviso that a complete list of ingredients should appear on the label. The justification for exempting the complete list of ingredients in standards A-l to A-5 was not considered applicable to the products covered by the standards, A-8(a), (b) and (c). The Chairman recalled that, at the 14th Session, after a lengthy discussion as to whether a complete or a selective list of ingredients should appear on the label, the Committee had

agreed to a compromise proposal of a group of countries requiring the mandatory declaration of the optional food additives.

58. The Committee noted with regret that the Codex Committee on Food Labelling at its 7th Session (June 1972) had merely declared that the reasons advanced for the non-declaration of certain ingredients were not sufficient to warrant exemption from the general provisions of a complete list of ingredients and had reiterated their decision that all ingredients should be declared on the label.

59. In their comments the following governments stated their agreement with the compromise proposed at the 14th Session: Austria, Belgium, Denmark, Federal Republic of Germany, Finland, Hungary, India, Kenya, Netherlands, New Zealand, Norway, Poland, Sweden and Switzerland. The following governments indicated that they were against the above-mentioned compromise because they favoured the mandatory declaration of all ingredients: Argentina, Australia (changed its position from supporting the proposal to opposing it), Canada, Italy, the United Kingdom and the United States of America.

60. It was noted that there appeared to be a difference between the positions taken by some government representatives at the meetings of this Committee and of the Codex Committee on Food Labelling with regard to the labelling provision for the products covered by standards A-8(a), (b) and (c). The Committee further noted the point of view of the delegate of Switzerland that the Codex Committee on Food Labelling be requested to give a more detailed explanation for the rejection of the compromise that had been proposed.

61. The delegate of Canada, speaking in his capacity as Secretary to the Codex Committee on Food Labelling, expressed the view that the disagreement between the Codex Committee on Food Labelling and the Milk Committee was essentially a difference in attitude among various governmental representatives which probably Could only be resolved at the level of the Codex Alimentarius Commission. He also explained that the main reason for the decision of the Codex Committee on Food Labelling was the pressure of "Consumerism" which made it difficult for the Codex Committee on Food Labelling to accept exemption from the adopted principle to have complete label declarations. The Committee agreed that the reason for its proposal to declare only the optional food additives should be submitted to the Codex Alimentarius Commission so that a decision on the matter could be taken by this body. (See Report of the 14th Session, paragraphs 53 to 57). Governments were requested to examine the matters in advance of the Commission so that all aspects of the subject could be laid before the Commission.

62. The Committee discussed and supported a proposal of the delegate of Switzerland that the Codex Committee on Food Labelling undertake work on standardizing the lay-out of labels for food for export in order to avoid the printing of special labels for each individual country. It was also suggested by the delegate of Canada that this work might be done usefully on a language by language basis.

RECONSTITUTION AND RECOMBINATION

63. The Committee received the report of the Drafting Group on reconstitution and recombination of milk and milk products which had met under the chairmanship of Mr. H. Hall (New Zealand) (see Appendix III to this Report).

64. The Committee was informed that the conclusions reached by that Group as regards the application of Decision No. 5 to products covered by standards A-l for butter

and A-6 for cheese had not been agreed to by the delegates of Switzerland and the Federal Republic of Germany (see also paragraph 66 of this Report).

65. The Committee considered the definitions given in Part A of the report of the Drafting Group and agreed with the definition of reconstituted products without change. The definition of recombined products was amended to read:

'Recombined (product)' is the milk product resulting from the combining of milk-fat and milk-solids-non-fat in one or more of their various forms with or without water. This combination must be made so as to re-establish the product's specified fat to solids-non-fat ratio and solids to water ratio.

66. The discussion of the Committee as regards the application of Decision No. 5 to products covered by standards A-l to A-6 and A-10 resulted in the same conclusions reached by the Drafting Group and recorded in Part B of the report of this Group which were as follows:

Standard		Conclusion: Decision No.5
A-1	for Butter	- is applicable both as regards butter made from recombined or reconstituted milk and by recombining milk constituents
A-2	for Butteroil	- is not applicable
A-3	for Evaporated Milk	- is applicable
A-4	for Sweetened Condensed Milk	
A-5	for Milk Powder	
A-10	for Cream Powder	
A-6	for Cheese	- is applicable as far as cheese made from reconstituted or recombined milk is concerned

However, the following delegates wanted to have put on record their objections against the conclusions reached by the Committee and the Drafting Group respectively as regards the application of Decision No. 5 to products covered by the following standards:

Spain	A-1 to A-6 and A-10
Italy	A-1 and A-6
Federal Republic of Germany	A-1 and A-6
Switzerland	A-1 and A-6
Denmark	A-1, as far as manufacture by recombining is concerned, should only include milk and cream

Decision No. 5

67. The Committee considered a proposal of the delegate of Denmark to amend the modified Decision No. 5 as given in the Report of the 14th Session: "The Committee decided that standards adopted under the Code should apply to products so defined, whether made from milk, reconstituted milk or recombined milk or by reconstitution or recombining milk constituents insofar as the provisions of the individual standards permitted reconstitution or recombination." to read "The Committee decided that standards adopted under the Code should apply to products so defined, whether made from milk, reconstituted milk or recombined milk or by reconstitution or recombining milk constituents unless the provisions of the standards provide otherwise."

68. In the discussion the main points raised were the following:

- The provision specifically stating that a standard covered products made from reconstituted or recombined milk, or by reconstituting or recombining milk constituents, was an essential part of the standard and should therefore be included in the standard. This would draw the attention of governments directly to the need for dealing with these products when considering acceptance.

- The labelling provisions for products made by recombination or reconstitution would also have to be included in the standards as some of the recombined or reconstituted products differed from those made in the traditional manner. The inclusion of a negative provision in the standards concerned, (i.e. a provision which would rule out products made by the recombination etc. techniques) was not considered to be satisfactory.

69. It was pointed out that Decision No. 5 was originally intended to cover all standards for milk products associated with the Code of Principles and that the application on a standard by standard basis should not lead to a changing of the standards covering products made by these techniques. The Secretariat assured the delegates that the attention of governments would always be drawn to Decision No. 5 in the presentation for the acceptance of standards covering recombined and reconstituted products.

70. The Committee finally agreed to adopt the version of Decision No. 5 as proposed by the delegate of Denmark, and further to adopt the definitions of "Reconstituted product" and the amended definitions of "Recombined product", which will be added to Decision No. 5. The delegates of Canada, the United Kingdom and Switzerland asked that their opposition to the revised form of Decision No. 5 should be recorded in the report. Since governments would need to give specific consideration to the inclusion of reconstituted and recombined products when determining the form of acceptance for the individual standards, they were firmly of the view that there should be explicit reference within each appropriate standard to the fact that the standard applied to reconstituted and recombined products. They also pointed out that labelling provisions for reconstituted and recombined products would need to be considered separately within each standard.

71. As regards the labelling of these products the Committee asked the Secretariat to prepare a draft following Codex provisions for reconstituted foods for consideration at the next meeting.

DRAFT STANDARD FOR CREAM, A-9

72. The Committee considered the Draft Standard for Cream (document MDS 72/11, Appendix I) which had been redrafted by the Secretariat on the basis of an earlier standard (Appendix III-G, Report of the 13th Session) taking into account government comments contained in MDS 72/11 and 72/14. The draft before the Committee was an attempt to cover all types of cream in one standard.

Title

73. It was agreed to amend the title to read: "Draft Standard for Cream for Direct Consumption".

1. Scope

74. In order to make the scope of the standard more general, the Scope Section was revised to read: "This standard applies to cream, including pasteurized cream, sterilized

cream, UHT cream, whipping cream and whipped cream". This text was considered to be broad enough also to cover other types of cream.

2. Definition

75. A small amendment was made in the definition for cream (2.1) by the deletion of the word "liquid" before "milk".

76. A number of delegates were of the opinion that it was not necessary to define pasteurized cream, sterilized cream and UHT cream because in the "Definition" mention was made of the method of heat treatment and neither pasteurization, sterilization nor the UHT process had been defined. Some delegates therefore suggested to delete paragraphs 2.2, 2.3 and 2.4.

77. In this connection the delegate of the United States of America informed the Committee that the U.S. government had recently finalized a publication covering the subject of cream in which the various heat treatment processes had also been dealt with. The data provided by the. U.S.A. would be appended to the report.

78. Other delegates were of the opinion that definitions 2.2, 2.3 and 2.4 should be retained and that specific requirements regarding the heat treatment should be left to national legislations. It was therefore proposed to amend the definitions to reads "**....** been subjected to recognized heat treatment **...**" as far as pasteurized and sterilized creams were concerned and "**....** an appropriate recognized heat treatment **...**" for UHT cream.

79. Some delegates did not consider that it would serve a useful purpose to ask governments to propose specific time/temperature combinations as these would vary depending on the fat content of the product and that it would be more appropriate to include end product specifications.

3. Essential Composition and Quality Factors

80. The delegate of India proposed that the minimum fat content in half cream (3.2) be increased from 10 to 12% to take into account the situation in India where the fat content of normal buffalo milk was already in the range of 7 - 8%.

81. The minimum milk fat content for sterilized cream as given in the draft standard was 23% and it was pointed out that this was not consistent with the minimum milk fat content agreed to for cream, namely 18% and the cream of any fat level could be sterilized. The Committee agreed to change the fat level of sterilized cream to 18%.

82. Governments were requested to comment specifically on the minimum milk fat level to be established for whipping and whipped cream and for double cream.

83. The delegate of Denmark proposed, and the Committee agreed, that the two optional additions, Vanilla and sugar, when added, should be declared as part of the name of the product, e.g. Sweetened Whipping Cream.

4. Food Additives

84. The Committee agreed that in fresh and pasteurized cream no additives should be allowed and to indicate this specifically in the Food Additives Section.

85. The Committee decided that with regard to thickness and modifying agents a table should be drawn up in due course listing the various additives as well as indicating clearly to which type of cream these could be added.

86. There was a general consensus of opinion that nisin should not be allowed to be used in cream.

87. It was proposed and the Committee for the time being agreed, to allow the addition of nitrous oxide (N_2O) in addition to harmless gases (4.1.4) for use in whipping and whipped cream only. Governments were requested, when considering the various food additives, to take into account government proposals for food additives permissible in the various types of cream as given in paras 13 and 14 of MDS 72/11.

5. Labelling

88. As stated above, in the name of the food the optional additions of vanilla and sugar would have to be included as part of the name of the product.

89. The delegate of France questioned the necessity of having to declare the percentage by weight of the milk fat content on the label (5.1.4). It was proposed that in the list of ingredients the presence of harmless gases including nitrous oxide (N_2O) need not be declared on the label (5.2.2).

90. The Committee agreed unanimously to send out the standard to governments at Step 3 of the Procedure. The revised draft standard is reproduced as Appendix VI to this report.

DRAFT STANDARD FOR EDIBLE CASEIN AND CASEINATES

91. At its 14th Session the Committee had agreed to start work on the elaboration of a standard for edible casein and caseinates. The Committee had before it a working paper prepared by the Secretariat (MDS 72/12) in which a resumé of relevant publications was given as well as reproduction of Part A of the IDF compositional standard for casein, to which a further list of quality requirements for sodium caseinate powder in various areas of the world had been appended.

92. The Committee requested the Secretariat to prepare a draft standard taking into account the relevant work of IDF. Several delegates offered to assist the Secretariat by providing additional information,

STANDARD METHODS OF ANALYSIS

Consideration of Government Proposals for Priorities

93. The Committee had before it a list of suggestions for priorities for standard methods of analysis proposed by governments for consideration by IDF/ISO/AOAC. It was agreed that the following subjects should receive primary consideration:

i) foreign fat in milk fat
ii) pesticide residues in milk and milk products
iii) identification of milk reconstituted from dried milk
iv) nitrate in cheese

IDF/ISO/AOAC Cooperation in the Field of Methods of Sampling and Analysis

94. The Committee received an oral report from Dr. R.W. Weik (AOAC) on behalf of the Working Group of representatives of IDF/ISO/AOAC and approved the report of the Group as contained in Appendix II to this report.

95. It was specifically noted that (i) the Group had recommended that regarding the "numerical selection of samples" a liaison be established with the Codex Committee on Methods of Analysis and Sampling and the Joint Group on Selection of Samples

(SELSAM), and (ii) work was in progress to develop standard methods for the microbiologi-cal examination of milk products.

96. In considering the list of standard methods not specifically related to the Code of Principles, the Committee was of the opinion that those for protein, ash and free acidity in casein, and peroxide and TBA values in anhydrous milk fat were relevant to the Code of Principles.

97. The Committee approved the following standards at Step (g) of the Procedure for the Elaboration of Standard Methods of Analysis and Sampling and agreed that they should be sent to governments for acceptance at Step (h):

- Determination of the phosphorus Content of Cheese and Processed Cheese Products B-12
- Determination of the Citric Acid Content of Cheese and Processed Cheese Products B-13
- Polarimetric Determination of the Sucrose Content of Sweetened Condensed Milk B-14

98. The preliminary standards on the Determination of the Fat Content of Whey Cheese B-10 and Determination of the Fat Content of Cream B-15 were submitted to governments for comments. The standards are contained in MDS 72/13(b).

99. The Committee took note of a proposal of the delegate of Canada that the IDF, ISO and AOAC should give top priority to international methods of analysis for organochlorine pesticide residues and microbiological criteria in milk products as both these matters were increasingly becoming trade barriers. He also suggested that the three organizations cooperate with the International Committee for Microbiological Specifications for Foods (ICMSF) which had developed sampling plans based on hazards by pathogens. This remark was made in the context of the work of the three organizations on sampling.

INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

Synonymous Designations for Cheeses covered by Individual Cheese Standards

100. At its 14th Session the Committee had agreed to seek government comments en whether there existed other cheeses in their countries which were so similar to those covered by international individual cheese standards that the designations could be used synonymously.

101. In the light of comments received from governments the Committee confirmed its agreement to cover cheeses which were sufficiently similar or identical in one international standard. Whenever an international individual cheese standard was to be considered it would be in the light of this decision.

102. With regard to the comments of the Government of the United States of America to group Esrom and St. Paulin in one standard the delegate of Denmark invited the Committee to a cheese tasting of Danish Esrom and St. Paulin cheeses.

International Individual Cheese Standard for Esrom

103. The Committee agreed to consider the standard for Esrom only as contained in the Annex to CX 5/70 (14th Session) and decided to send it to governments for acceptance at Step 6 of the Procedure for the Elaboration of International Individual Cheese Standards. The standard for Esrom is contained in Appendix VII-A to this report.

Draft International Standard for Blue-Veined Cheeses

104. The Committee considered the draft standard point by point and agreed to amend the standard as follows:

Title

105. The heading wa.3 amended to read: "DRAFT INTERNATIONAL STANDARD FOR CERTAIN BLUE- VEINED CHEESES"

3. Raw Materials;

106. Several delegations pointed out that benzoyl peroxide or mixtures of benzoyl peroxide with potassium alumn, calcium sulphate and magnesium carbonate should not be used in cheese.

4. Principal Characteristics of the Cheese ready for Consumption

107. The delegate of Denmark proposed and the Committee agreed with the text for the Short Description (4.1.2) of the type "Blue-veined, semi-hard cheese mainly ripened by internal mould growth". It was considered that this information would accentuate the distinction between the cheeses covered by the standard and certain other blue-veined cheeses, e.g. Stilton and Gorgonzola.

4.2 Shape

108. The Committee considered the proposal to describe the shape of the cheeses according to the form of the base of the cheese. It was agreed not to change the present wording.

4.3 Dimensions and weights

109. The depositing countries agreed to alter the upper limit for the weight (4.3.2) from 5 to 4 kg. They also agreed to the following special provisions for Danablu:

a)	flat cylindrical:	2.75 - 3.25 kg
b)	flat square	4 kg approx.
c)	flat rectangular	

4.7/4.8 Minimum Fat Content in Dry Matter and Maximum Moisture Content

110. A correction was made in the table for minimum fat content in which the maximum moisture content and the moisture content and the minimum dry matter content in the columns B and C were reversed. The Committee agreed to restrict the fat and moisture contents for Danablu to the provision contained in columns A and B. A proposal to raise the maximum moisture content for type A from 47% to 50% was not agreed to by the Committee. It was pointed out that at the last meeting of the Codex Committee on Food Labelling discussions had taken place on the declaration of the actual fat and moisture content of cheeses.

4.9 Other Principal Characteristics

111. The last sentence under 4.9 was amended to read "not to be sold to the consumer at less than 6 weeks of age". It was understood that the term "sold" included "offered for sale".

112. The reference in 5.5 to "Dry salting" was to be deleted as the Committee recognized that also salting in brine was used.

7. Marking and Labelling

113. The example given in the first paragraph "Danablu - Blue-veined cheese" was changed to read "Adelost - Blue-veined cheese". The Committee further agreed to include at the request of the delegate of Denmark the following sentence in section 7, after the 6th line: "... except that Danablu not produced in the country of origin must be marked with the name of the producing country even when sold on the home market".

Status of the Standard

114. The Committee decided that the draft standard be sent to governments for comments at Step 6 of the above procedure. The draft standard for this cheese is contained in Appendix VIII-A to this report.

International Individual Cheese Standard for Romadur

115. The Committee noted the proposal of. the delegate of the United States of America to cover Romadur and Limburger in one standard. Talcing into account the differing dimensions and weights of the cheeses, the Committee agreed that the standard for Romadur be sent to governments for acceptance and that the question whether it would be grouped together with the standard for Limburger be reconsidered when the standards again came under review. The standard for Romadur is contained in Appendix VII-B to this report.

Draft Individual Cheese Standards for: Ekte Geitost, Nøkkelost, Prästost, Amsterdam, Leidse, Friese

116. The Committee considered the proposal of the delegate of the United States of America to postpone consideration of the draft standards for Ekte Geitost, Nøkkelost, Prästost, Amsterdam, Leidse and Friese as in their opinion they were not sufficiently important in international trade to warrant the elaboration of international individual cheese standards. He suggested that the varieties covered by these standards might be covered by the general classification of cheese at present under consideration by the Committee. The delegate of the Netherlands objected to this proposal and as regards the application for the Dutch cheese standards stated that the production of Amsterdam cheese had reached the level of approximately 10,000 tons per year and that of Friese and Leidse 3,000 and 800 tons respectively, the percentages of these cheeses moving in international trade being 50%, 10% and 5% respectively. He further mentioned that standards had been developed for cheese varieties of lesser importance than the ones in question. The delegates of Norway and Sweden were in agreement with the proposal of the United States to postpone the standards for Ekte Geitost, Nøkkelost and Prästost. The Committee therefore decided to postpone consideration of these standards.

117. As regards the standards for Amsterdam, Friese and Leidse the Committee decided by 12 to 7 to send these standards to governments for acceptance.

118. A proposal for the mandatory labelling of cumin seed in Leidse and Friese was not adopted as these seeds formed essential ingredients of these cheeses normally expected by the consumer familiar with the cheese variety. These standards are contained in Appendices VII-C to VII-E to this report.

Draft International Individual Cheese Standard for Cream Cheese, Rahmfrischkäse

119. The Committee discussed at length the feasibility of providing a single standard for natural cream cheese as well as cream cheese to which fruits, vegetables or meat had been added.

120. The delegate of Switzerland pointed out that a fresh cheese to which fruits, vegetables and meat had been added did not comply with the General Standard for Cheese A-6 and should be covered by a separate standard as had been done for "processed cheese products". He further considered that the term "cream cheese" meant for consumers in various countries a fresh or ripened cheese with a high fat content.

121. On the other hand the delegate of the United States pointed out that about 80% of cream cheese sold in the U.S. i.e. 110 million pounds per year did not contain any other food and that large quantities of this type of cheese were also sold in Canada, Australia and the United Kingdom. He further indicated that the product sold in the U.S. contained about 70% fat in dry matter and therefore he insisted that a standard for this product be established with the designation "cream cheese". On the other hand he was in agreement with the Swiss delegate that the standard should not cover cheese to which other foods were added.

122. On the suggestion of the delegate of the United States the representative of the depositing countries for this cheese standard agreed to a revision of the minimum fat and maximum moisture contents (paragraph 4.7) by deleting the reference to cream cheese 27% and by changing the minimum milk fat content in dry matter for the three remaining cheeses to 70%, 60% and 60%. The apparent inconsistency of having the same minimum . milk fat in dry matter for cream cheese 28% and 24% was to accommodate the dry type of cream cheese produced in some countries.

123. The main issue with regard to food additives was the undesirability in the view of many countries of the addition of antioxidants to the product. The delegation of Switzerland was of the opinion that the addition of antioxidants was neither necessary nor opportune in cream cheese and considered that in the context of international individual standards this addition would be in contradiction with the General Standard A-6 for cheese. The antioxidants and the various other ingredients listed in sub-sections 3.2.2.3 and 3.2.2.5 deprive the product of its cheese character. The product should be the subject of a special standard with an appropriate designation. The Committee finally agreed that antioxidants should not be allowed in cream cheese.

Status of Standard

124. The Committee decided that the standard as revised by the delegates of the depositing countries be sent to governments for comments at Step 6 of the above procedure. The draft standard for this cheese is contained in Appendix Vlll-B to this report.

Draft International Individual Cheese Standard for Camembert at Step 4

125. The Committee discussed the standard point by point and decided that it be sent to governments for comments at Step 4 of the Procedure with the following amendments:

3.2 Authorized Additives

126. Calcium chloride should be amended to read "calcium chloride maximum 200 mg/kg of the milk used".

4.2.2 Existing variations

127 The footnote should be changed to read "Camembert weighing 300 g or more may be cut into 6 or 8 sectors (usually 6)". The delegate of Denmark suggested that cutting before ripening should also be permitted in the standard as it has been a

traditional practice in Denmark for many years. It would permit the growth of. mould also on the surface of the cuts. This proposal was not acceptable to the French delegate.

4.3 Dimensions and Weights

128. Dimensions and minimum weights for small sized cheeses were amended to read; "from 6 to 8.5 cm" and "80 g" respectively.

4.7/4.8 Minimum Fat Content in Dry Matter and Minim-urn Dry Matter

129. The Committee agreed to recast the table by giving the minimum fat content in dry matter and the maximum moisture content in percentages as suggested by the IDF rather than the minimum weight of dry matter in grammes. This was to use the same format as adopted for the individual cheese standards. The Committee also adopted a proposal of the delegate of France to insert in addition the figure for minimum dry matter in grammes. The new table should read:

		A	B	C	D
Minimum fat content in dry matter %		45	30	40	50
Maximum moisture content %		56	56	56	56
Minimum dry matter content %		44	44	44	44
Minimum dry matter content per cheese	normal size	110	110	110	110
	small size	35	35	35	35

7. Marking and Labelling

130. The delegates if Spain and Sweden stated that the designation "pasteurized Camembert" was misleading as the centre of the product did not give a negative phosphatase test. The Committee agreed to change the designation to read "heat treated Camembert". The Spanish and Swedish delegates also referred to a label declaration indicating that the cheese was made from either raw or pasteurized milk. The Committee agreed that such a designation should not be mandatory.

131. Several delegates objected to a clause requiring the labelling with the name of the producing country even when sold on the home market.

132. The delegate of Canada referred to the discussions of the Codex Committee on Food Labelling concerning date marking of the product, taking into account that the pasteurised Camembert was a semi preserve and that it might therefore be desirable for the consumer to have such an indication on the label of the product. The draft standard for this cheese is contained in Appendix IX-A to this report.

Draft International Individual Cheese Standard for Brie

133. The Committee decided that this standard should be sent to governments for comments at Step 4 with the following amendments:

3.2 Authorized additions

134. The remark made for Camembert applies (see paragraph 126 of this report).

4.3 Dimensions and weights

135. The dimensions for Brie were changed to read:

diameter: 22 cm - 36 cm
height: 2 cm - 3 cm

136. The delegate of Denmark suggested that heat treatment in metal containers be also permitted for Brie. This proposal however was not acceptable to the delegate of France. As regards the Danish proposal to allow cutting before ripening as also requested in the case of Camembert, the delegate of France stated that this was not acceptable. The draft standard for this cheese is contained in Appendix IX-B to this report.

Status of work concerning international individual cheese standards

137. The Committee noted the status of work concerning the standards as given in document MDS 7 2/10 (e) and confirmed the agreement reached at its 14th Session that work on applications for cheese standards which had not yet received priority should be deferred until the results of the work on classifying cheese could be more clearly evaluated.

138. The Committee further noted that the Government of New Zealand had informed the Secretariat of its intention to apply for an International Individual Cheese Standard covering "Egmont Cheese". The delegate of New Zealand advised the Committee that final supporting documentation would be sent to the Secretariat in due course.

REDRAFT OF GENERAL STANDARD FOR CHEESE A-6

General

139. At its 14th Session the Committee had discussed at some length the classification and designation of cheeses and had elaborated a table classifying cheese according to firmness, fat content and curing characteristics on which government comments had been invited. At the same time a list of food additives had been drawn up on which governments had also been invited to comment. A considerable number of observations from governments as well as IDF had been received and the Committee set up a Working Party to formulate a proposal on the basis of these comments for consideration by the plenary session. The report of the Working Group is attached as Appendix IV to this Report.

Classification

140. The Chairman of the Working Group, Dr. J.B. Stine (USA), introduced the report and explained the conclusions to which the group had come. He particularly stressed that the group had been of the opinion that the classification table should be primarily intended for use in connection with cheeses for which no individual international standard had been elaborated and that in consequence thereof cheeses for which such standards did exist, the name of the cheese could be used without a descriptice adjective. It was to some extent regretted that the table was first elaborated after the cheese standards had been worked out and it was accepted that some inconsistencies might exist with regard to the designations for firmness for some cheeses. The delegate of Italy wished to reserve his position with regard to the classification.

Designation according to firmness

141. The Working Group had come to the conclusion that of the two alternatives proposed to governments, (1) containing three designations and (2) containing four designations for firmness, the latter (2) was to be preferred as this seemed to be more in line with existing practice. It had not reached a final agreement however on the related figure for percentage moisture on a fat free basis (MFFB). The Committee in considering the classification table as drawn up by the Working Group was of the opinion that neither alternative for percentage MFFB was completely satisfactory. A number of delegates

were of the opinion that in the table elaborated by the Working Group cheeses designated as hard and firm would either cover too broad/narrow a range or the reverse. The Committee agreed to allow for five classes for designation according to firmness "extra hard, hard, semi-hard, semi-soft, soft" whereby the limits for percentage MFFB were set at < 51, 49-55, 53-63, 61-68 and > 66 respectively.

142. The question was raised when the firmness of a cheese should be determined. The Committee noted that IDF had advised that the classification would apply to the cheese as soon as it was ready for consumption.

143. The delegate of France was of the opinion that there were two different bodies for which the opinion regarding cheeses not covered by an individual international standard were intended (i) the official controlling agency, the Customs, etc., and (ii) the consumer. For the first group (official agencies) it was necessary that on the label information was given regarding the characteristics of the cheese in the form of I.B.(1). For the second group (the consumer) the French delegation considered it adequate to declare that for example the cheese concerned was hard, on the basis of the real organoleptic characteristics of the particular cheese* Considering that the table was concerned with cheeses not covered by an individual standard, the manufacturer on the basis of an appropriate technical process, could offer to the consumer a cheese of which the consistency was not directly related to the composition as represented in the form of moisture on a fat free basis.

Fat content in dry matter

144. The Committee approved the designations and criteria relating to fat in dry matter (FDB) as proposed by the working group. It was realized that in some national legislations the dividing line between medium fat and low fat was 30% FDB but it was agreed to retain a figure of 25% FDB.

145. The delegation of Canada indicated that the designation according to fat in dry matter was discouraged in Canada as it was considered not be sufficiently informative to the consumer. A system of fuller information for the consumer on the labelling of cheeses was now under consideration in Canada which would involve a declaration of minimum fat content and maximum moisture content in the actual cheese. It was pointed out that this matter had been raised in the Codex Committee on Food Labelling and a number of delegations had requested that a discussion of this matter be held at their next meeting. In addition, the Secretariat was requested to ask governments and IDF for comments on this matter.

Curing characteristics

146. The Working Group, in considering the designation according to curing characteristics as defined in paras 2.2 and 2.5 of the General Standard for Cheese A-6 had come to the conclusion that three different designations would suffice and that no subsequent mention need be made to the fact whether cheese had been surface or interior cured/ripened whereby it was understood that "cured" would be synonymous with "ripened". The Committee, however, was of the opinion that it would be useful to differentiate between surface and interior ripened cheeses and agreed that the designations cured/ripened and mould cured/ ripened would be subdivided to distinguish cheeses which were mainly surface ripened and mainly interior ripened. In line with this amendment the heading of the column in the table was changed to read "Designation according to principal curing characteristics".

Classification of Cheese according to Firmness, Fat Content and Principal Curing Characteristics

Designation according to firmness	MFFB %	Designation according to fat in dry matter	Fat Content in Dry Matter %	Designation according to principal curing characteristics
I. Extra Hard	<51	A. High Fat	> 60	1) Cured/ripened
II. Hard	49-55	B. Full Fat	> 45- < 60	a. mainly surface
III. Semi-Hard	53-63	C. Medium Fat	> 25- < 45	b. mainly interior
IV. Semi-Soft	61-68	D. Low Fat	> 10- < 25	2) Mould cured/ripened
V. Soft	> 66	E. Skim	< 10	a. mainly surface
				b. mainly interior
				3) Uncured/unripened

List of Food Additives

147. The Committee agreed with the proposal of the working group to request the Secretariat to add to the list in the standard the additives proposed in the various government comments (MDS 72/8).

Status of the Standard

148. The possibility of covering in the General Standard for Cheese both cheeses for which individual international standards had been elaborated as well as cheeses for which no such standard existed was considered. The Committee was of the opinion that a differentiation between the two groups might well be the most practicable solution. Standard A-6 as it stood had been accepted by a large number of governments and the inclusion of special provisions for cheeses not covered by an individual standard might upset this situation. The Committee therefore agreed to request governments to comment on whether a special standard for the "non-standardized" cheeses C-100 should be elaborated or whether the classification table and the list of additives could be incorporated in Standard A-6.

INFORMATION ON THE RESULTS OF CONSULTATIONS BETWEEN THE DELEGATIONS OF ITALY AND THE UNITED STATES OF AMERICA CONCERNING THE PROBLEM OF DEVELOPING INTERNATIONAL INDIVIDUAL CHEESE STANDARDS AFFECTED BY CERTAIN INTERNATIONAL AGREEMENTS

149. The delegate of the USA informed the Committee that their delegation had recently held a successful meeting with the delegation of Italy. The two delegations had agreed to proceed with the development of a standard for hard grating cheese in which no cheese names would be mentioned. The draft standard would be finalized in the near future and submitted to the Secretariat for consideration at the next session of the Committee. The delegate of Italy noted this statement with satisfaction and confirmed its delegation's wish to cooperate with the delegation of the USA in drafting a standard for submission to the Committee at its next session.

APPELLATIONS D'ORIGINE

150. The Committee took note of an information paper on appellations d'origine which had been prepared on request of the Executive Committee for the 18th session of that Committee (EXEC 72/18/11). As it was a paper for information purposes only and there was no item on the agenda to cover the questions involved in the international standardization of cheeses protected by appellations d'origine in certain countries, it was not

discussed in detail. Some delegations expressed the view that the paper coincided with their opinions on the subject of appellations d'origine whilst other delegations held a contrary view.

OTHER BUSINESS

151. The Committee took note of an IDF statement on hygienic requirements for dried milk and agreed that this be sent to governments for comments.

152. The Committee further noted a proposal of the delegate of Tunisia to include in the priority items of the work of the three organizations methods of analysis for the detection of antibiotics and antiseptics in milk and milk products.

153. Finally, the Committee agreed with the proposal of the delegate of Denmark to consider in detail at its next session the information received on the amount of calcium chloride, nitrates and phosphates in the finished cheese as had been proposed in para 86 of the Report of the 14th Session of the Committee. Governments which had not replied were requested to submit information on this subject.

154. The Committee adopted a proposal of the delegate of Finland to delete in the international standard for Emmental the additive sodium and potassium chlorate in accordance with the observations of the Joint FAO/WHO Expert Committee on Food Additives.

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LISTE DES PARTICIPANTS
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* The Heads of Delegations are listed first; Alternates, Advisers and Consultants are listed in alphabetical order

Les chefs de délégations figurent en tête et les suppléants, conseillers et consultants sont énumérés par ordre alphabétique

Figuran en primer lugar los Jefes de las delegaciones; los Suplentes, Asesores y Consultores aparecen por orden alfabético

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APPENDIX II

IDF/ISO/AOAC COOPERATION IN THE FIELD OF METHODS OF SAMPLING AND ANALYSIS

1. Representatives of IDF, ISO and AOAC met in Rome on 22 September 1972 to discuss progress on collaboration between IDF, ISO and AOAC in connection with analytical standards for the Code of Principles concerning Milk and Milk Products.

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* Present for morning sessions only.

A document prepared jointly by the IDF and ISO Secretariats formed the basis of the discussion.

2. Joint IDF/ISO/AOAC Standards submitted to the 15th Session of the Committee of Government Experts

2.1 Fat in whey cheese - submitted to the Committee at Step (d)
2.2 Fat in cream - submitted to the Committee at Step (d)
2.3 Phosphorus in cheese - submitted to the Committee at Step (g)
2.4 Citric acid in cheese - submitted to the Committee at Step (g)
2.5 Sucrose content in sweetened condensed milk - submitted to the Committee at Step (g)

3. Present status of Standards directly related to the Code of Principles

3.1 A meeting of the Joint IDF/lSO/AOAC Group of Experts on "Nitrate in Cheese" was held in Brussels on 2 August 1972. Preference was again given to a nitration method over a reduction method and a first draft for the nitration method was produced (derived from the Dutch method). The Committee noted the progress made and emphasized the urgent need for a suitable method in this field.

3.2 Following a meeting on September 15, 1971, the Joint IDF/lSO/AOAC Group of Experts on "Determination of Water in Dairy Products" was combined with the Joint Group of Experts on "Determination of Water, Solids-non- fat, and fat content in butter on one test portion". A list of priorities for work was established and preliminary work scheduled. The next meeting of the combined Group of Experts is scheduled for October 2, 1972, in Brussels.

3.3 The Group considered that the determination of the iodine value is no longer an adequate criterion for the detection of foreign fats in milk fat. In

addition no requirement for iodine value is laid down in any compositional standard. The Group recommends that this subject not be considered for further work.

3.4 The Group considered the extensive report from the Joint ISO/IDF/AOAC Study Group on "Numerical Selection of Samples". The Group recommends that the Committee of Government Experts establish liaison with the Codex Committee on Methods of Analysis and Sampling and the Joint Group on "Selection of Samples" (SELSAM). The Group recognizes the progress made by SELSAM and recommends that the Codex Committee "be informed of this progress.

3.5 Joint Groups of Experts have "been created to develop standards for microbiological examination, specifically for standard plate count and coliform count. The joint groups will consider existing methods and how results are interpreted in different countries during the development of these standards.

3.6 The Group considered the subject "Foreign fat in milkfat" in relation to Article 1 of the Code of Principles and recommended that two methods be submitted to the Committee of Government Experts at Step (c) for consideration by the Committee at the 16th Session. The two standards should be based on existing documents specially in AOAC and IDF taking also into account the work done by the International Union of Pure and Applied Chemistry (IUPAC).

3.7 The Group agreed on the method for the determination of the chloride content of cheese and will submit the text to the FAO Secretariat at Step (c).

3.8 A Joint Group of Experts will be established to develop a standard method for the determination of fat in dairy products. The method will be based on the Rose-Gottlieb Method and will resolve differences and consider comments received earlier when specific products were considered.

3.9 The Group formalized the writing of analytical standards by agreeing upon a standard layout for chemical standards. The standard layout specifies the items to be included and indicates the sequence of steps in a standard.

The Group noted the comments received from Governments in relation to priorities to be attributed to the development of analytical standards.

4. Standards not directly related to the Code of Principles

The Group reviewed progress on the following subjects:

– Lactic acid in dried milk
– Lactose in cheese and processed cheese
– Fat in milk (Gerber)
– Fat in cheese (Van Gulik and Gerber)
– Protein in milk (routine method)
– Protein, ash, free acidity in casein
– Pesticide residues
– Fat, total solids and egg yolk in ice cream

- Peroxide and TEA values in anhydrous milkfat
- Copper and heavy metals
- Identification of low heat powders
- Psychrotrophs
- Coagulase positive staphylococci
- Apparatus and glassware

The above list is submitted to the Committee of Government Experts for information. (The Committee should note that progress varies in these subjects. The Committee should inform the Group if one of these subjects should receive special attention and be moved to the list of subjects directly related to the Code of Principles.)

5. Bate and Place of Next Meeting

It was agreed that the next meeting of the representatives of the three organizations should be held in Rome immediately preceding the 16th Session of the Committee.

APPENDIX III

REPORT OF THE DRAFTING GROUP ON RECONSTITUTION AND RECOMBINATION OF MILK AND MILK PRODUCTS

Countries represented:

New Zealand (Chairman)
Australia
Denmark
Prance
Fed. Rep. of Germany
India
Netherlands
United States
IDF (observer)

Terms of Reference

A. To prepare for consideration by the Committee new definitions on Reconstitution and Recombination of milk and milk products;

B. To make suggestions to the Committee for the application of Decision No. 5 to products covered by the compositional standards A-l to A-7 and A-10;

C. To make a general proposal for the labelling of reconstituted and recombined milk and milk products.

A. After an exchange of views mainly dealing with the question of whether recombined or reconstituted milk and milk products differed from "normal" milk and milk products and whether 1 or 2 definitions were needed for products made by recombination or re-constitution, the Group agreed to base its consideration on the definitions proposed by the U.S.A. (MDS 72/4, para 12). These definitions were amended to read as follows:

> "Reconstituted (product)" is the milk product resulting from the addition of water to the dried or condensed form of (product) in the amount necessary to re-establish the specified water solids ratio.
>
> "Recombined (product)" is the milk product resulting from the combining of milkfat and milk solids-not-fat in one or more of their various forms in an amount necessary to re-establish the product's fat to solids-not-fat ratio with or without the addition of water to establish the specified solids to water ratio.

The U.S. delegate explained that on the definition of "Recombined" products, the term "various forms" was included in order to make it clear that all forms of milkfat and solids-not-fat could be used for recombination.

B. As regards the application of Decision No. 5 to products covered by Standards A-l to A-6 and A-10 the Group came to the following conclusions:

Standard	Conclusion: Decision No. 5
A-1 for Butter	- is applicable both as regards butter made from recombined or reconstituted milk and by recombining milk constituents
A-2 for Butteroil	- is not applicable
A-3 for Evaporated Milk A-4 for Sweetened Condensed Milk A-5 for Milk Powder A-10 for Cream Powder	- is applicable
A-6 for Cheese	- is applicable as far as cheese made from reconstituted or recombined milk is concerned

C. The Group considered that reconstituted or recombined products should be labelled as such.

APPENDIX IV

REPORT OF DRAFTING GROUP ON CLASSIFICATION OF CHEESES

Countries represented:

Canada	Netherlands	EEC (Observer)
Denmark	New Zealand	
Fed. Rep. of Germany	Poland	
Finland	Sweden	
France	Switzerland	
Italy	U.K.	
Ireland	U.S.A. (Chairman)	

Terms of Reference

A. To study the cheese classification table as contained in the redraft for Standard A.6 (Appendix X of the Report of the 14th Session) in the light of comments received from governments and the IDF (MDS 72/8, 72/15(1) and (2)) and to revise the table for presentation to the plenary session of the Committee.

B. To consider the list of additives contained in the redraft of Standard A.6 (Appendix X of the Report of the 14th Session) in the light of government comments received (MDS 72/8, 72/15(1) and (2)).

A. Cheese Classification Table

1. The Group considered the table for the classification of cheeses which had been sent out for government comments after the 14th session of the Committee and considered in particular the two alternatives for the designation of cheese according to firmness and the related classification according to moisture content on a fat-free basis. It was pointed out that the standard should apply only to those cheeses for which no individual international standard had been elaborated and that therefore designations re those for firmness, fat content in the dry matter or curing characteristics applied solely to the "unstandardized" cheeses.

Designation according to firmness

2. The working group considered the two alternatives, the first one consisting of three classes (hard, semi-hard and soft), the second made up of four classes (hard, firm, semi-soft and soft). In the written comments from governments as well as in the Group there was no clear majority for either alternative. The Group agreed however to consider alternative 2, consisting of four designations according to firmness as the most acceptable proposition. The delegations of France and Italy stated that they could not agree to the use of moisture on a fat-free basis (MFFB) as a criterion for the designation according to firmness; France wished to reserve its position for the time being. The Group considered whether, to overcome the difficulty in accurately describing the firmness of cheeses, it might not be better to designate them by e.g. Roman numerals or letters of the alphabet. It concluded however that as the designation was intended to be informative to the consumer this proposal was not acceptable. It was further proposed to extend the designations from 4 to 5 classes and to include a separate class for grating cheese. The suggestion was also made to use the word "firm" in conjunction with various (qualifying adjectives for the different classes. The Group decided however to retain the wording contained in alternative 2. The delegate of France proposed an amendment to the French wording of the designation.

3. The Working Group considered limits for the various firmness designations expressed on a moisture/fat free basis. In view of the fact that some cheeses might have an MFFB very near the limit established, it was agreed to allow for some overlap to the extent that the limits would have a ± 1% tolerance. This would mean that, for example, hard cheese would have an MFFB of < 51% whereas the lower limit for firm cheeses would be 49% MFFB. It was recognized that, in practice, there might be difficulties in deciding whether a cheese would be e.g. hard or firm but the choice of the designations was considered to be a matter for the manufacturer to decide. To overcome the difficulties which some delegates expressed regarding the MFFB limit to be set for hard cheeses, namely whether they should or not include cheeses with similar firmness as, for example, Ementaler and Cheddar, the Group agreed to have as a second alternative a lower limit for hard cheeses of < 55% MFFB, which implied that the cheeses designated as firm would have a range 53-63% MFFB.

4. Regarding the designation according to the fat in the dry matter, the Group decided to retain the 5 classifications which had been proposed at the 14th Session. Concerning the actual limits, there was a proposal to raise the lower limit in the medium fat category from 25 to 30% in the dry matter, and secondly to raise the upper limit for the low fat category also from 25 to 30% in the dry matter. The reason for this proposal was that in a number of countries cheeses were graded with 10% increments and therefore the figure 30 seemed better adjusted. In other countries, however, there existed cheeses with a limit at 25% fat in the dry matter. The Group decided for the time being not to change the figures in the table.

5. In the discussion concerning the designation according to curing characteristics, it was pointed out that the differences between surface ripened cheese and interior ripened cheese was in practice not very clear and moreover that this designation was perhaps not very meaningful for the consumer. It was thought that, on the other hand, it would be useful to inform the consumer whether or not the cheese had been mould ripened. The Group agreed to the following curing designations: (l) cured/ripened, (2) mould-cured/ripened !/, (3) uncured/unripened.

[1/] The delegate of Prance stated that he could not agree with this designation.

Classification of Cheese according to Firmness, Fat Contents and Curing Characteristics

Alternative 1 Designation according to firmness		MFFB %	Alternative 2 Designation according to firmness	MFPB %	Designation according to fat in dry matter	Fat content in dry matter %	Designation according curing characteristics as defined in paras 2.2 to 2.5
I.	Hard	<51	I. Hard	<55	A. High fat	>60	1) Cured/ ripened
II.	Firm	49-63	II. Firm	53-63	B. Full fat	>45 -< 60	2) mould cured/ ripened
III.	Semi-soft	61-68	III. Semi- soft	61-68	C. Medium fat	>25 - <45	3) uncured/ unripened
IV.	Soft	> 66	IV. Soft	>66	D. Low fat	>10 - <25	
					E. Skim	<10	

Explanatory Note; The classification is to be used according to the following examples: for the numbers I.B (2) the cheese having these fat and moisture contents and curing characteristics would be designated "HARD, FULL FAT, RIPENED/CURED CHEESE".

B. List of Food Additives

6. The Group noted that a large number of comments had been received from governments regarding the use of additives in cheeses. The Group briefly considered the inherent risks in publishing in this general standard intended for such cheeses for which no individual standard had been elaborated, a long list of food additives, as this might be construed to mean that all these additives could be used in the manufacture of a particular cheese. On the other hand, the list was considered a necessity and the Secretariat was therefore requested to add to the list in the Standard the additives proposed in the various government comments so that at next year's meeting a small working party could consider the complete list and make proposals regarding the suitability of the various additives. The delegate of Italy proposed to add to the list hexamethylenetetramine.

APPENDIX V

STANDARD NO. A-11
Step 5

Submitted to Governments for Comments

DRAFT STANDARD FOR YOGHURT (YOGURT)

1. DEFINITIONS

1.1 Yoghurt is a coagulated milk product obtained by lactic acid fermentation through the action of Lactobacillus bulgaricus and Streptococcus thermophilus, and if desired, other suitable lactic acid producing cultures, from cream, concentrated or unconcentrated milk, partly skimmed milk or skimmed milk, with or without the addition of skimmed milk powder, concentrated whey, whey powder and cream. The microorganisms in the final product must be viable and abundant.

1.2 Flavoured or sweetened yoghurt is yoghurt with added sugars, flavouring foods or other flavouring substances and with or without added colouring substances.

1.3 "Sugars" mean any carbohydrate sweetening matter.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Yoghurts

2.1.1 Yoghurt

Minimum milkfat content:	3.0% m/m
Minimum milk solids non-fat content	8.5% m/m

2.1.2 Skimmed yoghurt

Maximum milkfat content	0.5% m/m
Minimum milk solids non-fat content	8.5% m/m

2.2 Flavoured or sweetened yoghurts

Flavoured yoghurt and flavoured non-fat yoghurt

Yoghurt and skimmed yoghurt complying with the requirements of sections 1.2 and 2.1.1 and 1.2 and 2.1.2 respectively, and containing enough flavouring foodstuffs, coffee or spices to impart the characteristic flavour, and/or containing flavours as listed in section 3.1 and/or food colours as listed in section 3.2. The minimum amount of yoghurt in the final product must be 70%.

2.3 Essential raw materials

- Concentrated or unconcentrated milk, or
- Concentrated or unconcentrated partly skimmed milk, or
- Concentrated or unconcentrated skimmed milk, or
- Cream, or
- A mixture of two or more of these products

2.4 Essential additions

– Cultures of Lactobacillus bulgaricus and Streptococcus thermophilus

2.5 Optional additions

– (Skimmed) milk powder, unfermented buttermilk, concentrated whey, whey powder

– Cultures of suitable lactic acid producing bacteria in addition to those in 2.4

– Natural ingredients: fruit (fresh, canned, quick frozen, powdered), fruit purée, fruit pulp, jam, fruit syrup, fruit juice, sugars, honey, chocolate, cocoa, nuts, coffee, spices and other harmless natural flavouring ingredients

3. FOOD ADDITIVES [1/]

3.1 Flavours

Essences and extracts derived from fruit or parts of fruit [2/]

3.2 Food Colours in flavoured yoghurt only

*[*Governments were requested to indicate which colours they would propose to list in the standard and to suggest maximum levels of use*]*

Substance	Colour Index Number	Substance	Colour Index Number
Amaranth	16 185	Erythrosine *	45 430
Annatto Extracts *	75 120	Fast Green FCF	42 053
Beta-Apo-8'-Carotenal		Indanthrene Blue RS *	69 800
Beta-Apo-8'-Carotenoic acid, methyl and ethyl esters	-	Indigotine *	73 015
		Patent Blue y *	42 051
		Ponceau 4R *	16 255
Beta-Carotene	-	Quinoline Yellow *	47 005
Brilliant Blue FCF	42 090	Riboflavin	-
Canthaxanthine	-	Sunset Yellow FCF	15 985
Chlorophyll	75 810	Tartrazine	19 HO
Chlorophyll copper complex	75 810	Turmeric *	75 300
Chlorophyllin copper complex, sodium and potassium salts	-	Wool Green BS *	44 090

*/ The substances marked with an asterik have been given only a temporary ADI by the Joint FAO/WHO Expert Committee on Food Additives

3.3 Stabilizers	Maximum level
Furcelleran	*[*Governments were requested to
Arabic gum	comment on the technological
Locust (Carob) bean gum *	justification for the use of these
Karaya gum *	additives, to indicate the type of
guar gum **	yoghurt for which they would be
Oat gum *	used and to suggest maximum
Tragacanth gum *	levels of use*]*
Agar-agar	
Carrageenan	
Sodium carboxymethylcellulose (cellulose gum)	(contd. over)
Sodium, potassium, calcium and ammonium salts of alginic acid	
Propylene glycol ester of alginic acid Pectin	
Modified starches (according to Codex list)	
Gelatin	

3.4 Preservatives

Sorbic acid and its sodium, potassium and calcium salts *[*Governments to suggest maximum levels of use*]*

* not yet cleared toxicologically

** temporarily cleared toxicologically

[1] Subject to endorsement by the Codex Committee on Food Additives unless otherwise indicated.

[2] Endorsed by the Codex Committee on Food Additives

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The name of the food

The name of the product shall be Yoghurt, or Yogurt, subject to the following provisions:

4.1.1 Yoghurt with less than 3.0% milkfat content should not be designated as yoghurt unqualified.

4.1.2 For Yoghurt with less than 0.5% m/m milkfat content the designation shall include [skimmed], [non-fat], [low fat] or any other suitable qualifying description [as provided for in national legislation].

4.1.3 For yoghurt with not less than **.....**% milkfat but with less than **.....**% milkfat the designation shall include *[*half skimmed*]*, *[*partly skimmed*]*, *[*low fat*]*, or any other suitable qualifying description *[*as provided for in national legislation*]*.

4.1.4 The provisions given in 4.1.1, 4.1.2 and 4.1.3 apply also to yoghurt to which flavouring foodstuffs and/or sugar have been added in accordance with section 2.2, with the proviso that the designations concerned shall be accompanied by a description of the foods or flavourings which have been added. Plain yoghurt and plain skimmed yoghurt with added sugar shall be labelled

"Sweetened Yoghurt" and "Sweetened Skimmed Yoghurt" as appropriate.

4.1.5 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

4.2 List of ingredients

4.2.1 The presence of added flavouring foodstuffs and sugars shall be declared on the label.

4.2.2 The presence of food additives shall be declared on the label.

4.3 Net contents

4.3.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement or by volume in one or more of the following systems of measurement: metric ("Système International"), U.S. or British units as required by the country in which the product is sold.

4.4 Name and address

4.4.1 The name and address of the manufacturer, packer, distributor, importer or vendor, shall be declared.

4.5 Country of origin (Manufacture)

4.5.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

APPENDIX VI

STANDARD NO. A-9
Step 3

DRAFT STANDARD FOR CREAM FOR DIRECT CONSUMPTION

1. SCOPE

This standard applies to cream including pasteurized cream, sterilized cream, UHT cream, whipping and whipped cream.

2. DEFINITION

2.1 Cream is the milk product rich in fat separated from milk, which takes the form of an emulsion of the fat-in-water type.

2.2 Pasteurized cream is cream which has been subjected to recognized heat treatment so as to pasteurize it or has been produced from pasteurized milk.

2.3 Sterilized cream is cream which has been subjected to a process of sterilization by recognized heat treatment in the container in which it is supplied to the consumer.

2.4 Ultra Heat-treated Cream (UHT cream) is a cream which has been subjected in continuous flow to an appropriate recognized heat treatment and has been packaged aseptically.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1	Cream		
	3.1.1	Minimum milkfat content:	18% m/m
3.2	Half Cream		
	3.2.1	Minimum milkfat content:	10% m/m
	3.2.2	Maximum milkfat content:	less than 18% m/m
3.3	Sterilized Cream		
	3.3.1	Minimum milkfat content:	18% m/m
3.4	Whipping and Whipped Cream		
	3.4.1	Minimum milkfat content	[28, 38, 35] % m/m
3.5	Double Cream		
	3.5.1	Minimum milkfat content	[40, 52] % m/m
3.6	Optional additions		Maximum level
	3.6.1	Vanilla	GMP
	3.6.2	Sugar (in whipping and whipped cream only)	13%

4. FOOD ADDITIVES 1/

1/ Subject to endorsement by the Codex Committee on Food Additives

The use of food additives is not permitted in fresh and pasteurized cream.

4.1 Stabilizers

4.1.1	Sodium, potassium and calcium salts of: hydrochloric acid citric acid carbonic acid orthophosphoric acid polyphosphoric acid	0.2% m/m singly 0.3% m/m in combination expressed as anhydrous substances
	Thickness and modifying agents	
4.1.2	carrageenan alginates gelatine pectin carboxymethylcellulose mono- and diglycerides sucrate of lime preparations of rennin agar agar vegetable gums (gum acacia gum benzoin gum tragacanth gum guar locust bean gum)	[Governments were requested to indicate which thickness and modifying agents they propose to list and to indicate the type of creams to which these might be added together with the maximum levels of use. See also MDS 72/11]
4.1.3	Harmless gases	(in whipping and whipped cream only) GMP
4.1.4	Nitrous, oxide (N_2O)	

5. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969). the following specific provisions apply:

5.1 The name of the Food

5.1.1 The name of the product shall be (a) "Cream" or (b) "Half Cream" or cream qualified by an appropriate alternative term in place of "Half", [or (c) "Sterilized Cream" or (d) "Whipped Cream" or "Whipping Cream" or (e) "Double Cream" as appropriate].

5.1.2 The addition of vanilla and sugar shall be declared as part of the name of the product e.g. "Sweetened Whipping Cream",

5.1.3 Creams which have been heat-treated as specified in Sections 2.2, 2.3, 2.4 should, in addition to the designations listed in 5.1.1 and 5.1.2 have a declaration of the heat treatment i.e. "pasteurized", or "sterilized" or "ultra heat-treated" or "UHT".

5.1.4 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

5.1.5 The percentage by weight of the milkfat content shall be declared on the label.

5.2 List of ingredients

5.2.1 The presence of added sugars shall be declared on the label.

5.2.2 The presence of food additives shall be declared on the label.

5.3 Net contents

5.3.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement or by volume in one or more of the following systems of measurement: metric ("Système International"), U.S. or British units as required by the country in which the product is sold.

5.4 Name and address

5.4.1 The name and address of the manufacturer, packer, distributor, importer or vendor, shall be declared.

5.5 Country of origin (Manufacture)

5.5.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

APPENDIX VII

INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

FOR

ESROM	C-26
ROMADUR	C-27
AMSTERDAM	C-28
LEIDSE	C-29
FREISE	C-30

SUBMITTED TO GOVERNMENTS FOR ACCEPTANCE
AT STEP 6 OF THE PROCEDURE FOR THE
ELABORATION OF INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

Important Note

The attention of Governments is drawn to the fact that the labelling provisions of the General Standard for Cheese A-6 have not yet been submitted to the Codex Committee on Food Labelling for endorsement as the standard is still under revision. It is, therefore, possible that the labelling provisions of the individual cheese standards will have to be revised as well. (See also paragraph 76 of the Report of the 14th Session.)

APPENDIX VII-A

INTERNATIONAL INDIVIDUAL STANDARD FOR ESROM

1. Designation of cheese

Esrom

2. Depositing country

Denmark (country of origin)

3. Raw Materials

3.1 Kind of milk: cow's milk

3.2 Authorized additions:

3.2.1 Necessary additions:

– cultures of harmless lactic acid producing bacteria (starter) and cultures of bacterium linens
– rennet or other suitable coagulating enzymes
– sodium chloride

3.2.2 Optional additions:

– calcium chloride, max. 200 rag/kg of the milk used
– sodium and potassium nitrate max. 200 mg/kg of the milk used **
– annatto * and beta carotene, singly or in combination, max. 0.06 mg/kg of the cheese

* temporarily endorsed

** subject to endorsement

4. Principal characteristics of the cheese ready for consumption

4.1 Type:

4.1.1 Consistency: semi-hard

4.1.2 Short description: sliceable semi-hard, surface ripened cheese with plentiful irregular holes.

4.2 Shape:

4.2.1 Shape: flat rectangular

4.3 Dimensions and weights;

Dimensions: Height: approx. 5 cm
max. 5.5 cm

Weights:		Lengths and widths:
(a)	approx. 1.3 kg	Approx. in a proportion of 2 to 1
(b)	" 0.5 kg	" " " " 2 to 1
(c)	" 0.25 kg	" " " " 2 to 1
(d)	" 2 kg	" " " " 4 to 1

4.4 Rind:

4.4.1 Consistency: firm but flexible

4.4.2 Appearance: dry to slightly greasy

4.4.3 Colour: reddish to yellowish brown

4.5 Body:
4.5.1 Texture: semi-hard
4.5.2 Colour: light yellow to ivory, uniform

4.6 Holes:

4.6.1 Distribution: plentiful
4.6.2 Shape: irregular
4.6.3 Size: various
4.6.4 Appearance: shiny

4.7 Minimum fat contents in dry matter and maximum moisture contents

4.8

	ESROM A	60% ESROM B
Minimum fat in dry matter %	45	60
Maximum moisture %	50	43

4.9 Other principal characteristics

After maturation the cheese is generally wrapped in coated alufoil and it may be coated with yellowish wax or plastic. The cheese is normally ready for consumption when it has ripened for 4 weeks. The cheese has a mild aromatic taste, which increases during the ripening.

5. Method of manufacture

5.1 Method of coagulation: with rennet or other suitable coagulating enzymes

5.2 Heat treatment:

5.2.1 Heat treatment of the milk: the milk is generally heat-treated to 72ºC for 15 seconds and the rennetting temperature is approximately 31ºC

5.2.2 Heat treatment of the coagulum: after cutting, the temperature of the coagulum is raised by approx. 4-5ºC above the rennetting temperature

5.3 Fermentation procedure: lactic acid fermentation and subsequent smear development.

5.4 Maturation procedure: the cheese is kept at +15ºC approx. at a relative humidity adequate for development of a uniform thin red smear; the rind is frequently washed.

5.5 Other principal characteristics: the cheese is salted (in brine and/or dry salted).

6. Sampling and analysis

6.1 Sampling: according to FAQ/WHO Standard B.1 "Sampling Methods for Milk and Milk Products", clause 7.2(b) "Sampling by means of a trier"; reference is made to clauses 7.2.2.3 and 7.2.2.5.
Esrom cheese weighing less than 1 kg is sampled according to clause 7.2(c), "Taking a complete cheese as a sample".

6.2 Determination of fat content: according to FAO/WHO Standard B.3 "Determination of the fat content of Cheese and Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard may be designated "ESROM". It shall be labelled in conformity with the appropriate sections of Art.4 of FAO/WHO Standard A.6, "General Standard for Cheese", except that "ESROM" not produced in the country of origin must be marked with the name of the producing country even when sold on the home market. The cheese mentioned under B, in 4.7/4.8 may be designated "ESROM" pro-vided that the designation is accompanied by the prefix 60%.

APPENDIX VII-B

INTERNATIONAL INDIVIDUAL STANDARD FOR ROMADUR

1. Designation of cheese

   Romadur

2. Depositing country.

   Federal Republic of Germany

3. Raw materials

   3.1 Type of milk : cow's milk

   3.2 Authorized additions :
   - rennet or other suitable coagulating enzymes
   - cultures of harmless lactic acid producing bacteria (starter) and cultures of Bacterium linens
   - sodium chloride
   - calcium chloride, max. 200 mg/kg of the milk used
   - riboflavin (lactoflavin)
   - beta-carotene, max. 600 mg/kg of cheese
   - water.

4. Principal characteristics of the cheese ready for consumption

   4.1 Type : soft cheese

   4.1.1 Consistency : soft, not fluent

   4.1.2 Short description : a soft surface-ripened cheese with a typical aromatic flavour developed by smear organisms; usually matured in 2-3 weeks

   4.2 Shape: various; usually : rectangular or cubical

   4.3 Dimensions and weights
   4.3.1 Dimensions : various
   4.3.2 Weights : 80 - 180 g

   4.4 Rind

   4.4.1 Consistency : elastic
   4.4.2 Appearance : smear developed by red and yellow smear organisms
   4.4.3 Colour : yellowish-brown to reddish

   4.5 Body : -

   4.5.1 Texture : soft in cutting, but not spreading
   4.5.2 Colour : pale shining white, pre-ripened body; white to light-yellow

   4.6 Holes : none; if any, single, slit-shaped curd holes
   4.6.1 Distribution : only a few curd holes
   4.6.2 Shape : curd holes

4.7/4.8 Minimum fat content in dry matter & maximum moisture content

	A	B	C	D	E	F
	Romadur	Romadur	Romadur	Romadur	Romadur	Romadur
		30 %	40 %	45 %	50 %	60 %
Minimum fat in dry matter %	20	30	40	45	50	60
Maximum moisture content %	65	62	58	56	54	48
Minimum dry matter content %	35	38	42	44	46	52

4.9 Other principal characteristics :

(Typical flavour developed by red and yellow smear producing bacteria during the ripening).

The cheese has a typical mild to slightly piquant taste developed by red and yellow smear organisms during the ripening period.

5. Method of manufacture

5.1 Method of coagulation : rennet or other suitable coagulating enzymes and lactic acid fermentation.

5.2 Heat treatment of the milk : Renneting is done at 28 to 36 ^{o}C

5.3 Fermentation procedure: Lactic acid fermentation. After filling the soft curd into moulds, it is turned several times during draining,

5.4 Ripening procedure : During the ripening period the cheese is smeared with a culture of Bacterium Linens.

5.5 Other principal characteristics : The cheese is usually wrapped in aluminium foil lined with parchment paper.

6. Samgling and analysis

6.1 Sampling : according to FAO/WHO Standard B.I, "Sampling Methods for Milk and Milk Products", clause 7.2(a), "Sampling by cutting" or 7.2(c), "Taking a complete cheese as a sample"

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products".

7. Marketing and labelling

Only cheese conforming with this standard may be designated "Romadur". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese".

The cheese mentioned under B, C, D, E and F in 4.7 and 4.8 may be designated "Romadur" provided that the designation is accompanied by a prefix corresponding to the fat percentage, e.g. 30 % Romadur or suffix.

APPENDIX VII-C

International Individual Standard for AMSTERDAM

1. Designation of cheese

   Amsterdam

2. Depositing country

   The Netherlands (country of origin)

3. Ingredients

   3.1 Kind of milk: cow's milk.

   3.2 Authorized additions

   – starter - cultures of harmless lactic acid producing bacteria
   – rennet or other suitable coagulating enzymes
   – sodium chloride
   – calcium chloride, max. 200 mg/kg of the milk used
   – sodium good potassium nitrate, max. 200 mg/kg of the milk used **
   – annatto * and beta-carotene, max. 600 mg/kg of cheese
   – water

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency: semi-hard to soft.

   4.1.2 Age of consuming: Amsterdam cheese is not normally consumed before it is three weeks' old.

   4.2 Shape

   Cylindrical, with convex sides, curving smoothly into the flat top and bottom; the rate height/diameter varying from 1/4 to l/3.

   4.3 Dimensions and weights

   4.3.1 Dimensions: fixed by prescribed shape (4.2) and weight (4.3.2).

   4.3.2 Weights: from 2 to 5 kg.

   4.4 Rind

   4.4.1 Consistency: flexible.

   4.4.2 Appearance: dry, often coated with either wax, a suspension of plastic or a film of vegetable oil.

   4.4.3 Colour: yellowish,

4.5 Body

4.5.1 Texture: tender, suitable for cutting.

4.5.2 Colour: straw coloured.

Short description:

A rennet coagulated semi-hard to soft, but cuttable, mild-tasting cheese.

4.6 Holes

4.6.1 Distribution: preferably few, as a rule regularly distributed over the interior of the cheese.

4.6.2 Shape: more or less round.

4.6.3 Size: varying from a pin's head to a pea.

4.6.4 Appearance: not defined,

4.7 Minimum fat content in the dry matter: 48.0 %.

4.8 Maximum moisture content: 47.0%.
Minimum dry matter content:53.0%

5. Method of manufacture

5.1 Method of coagulating: rennet or other suitable coagulating enzymes; addition of a lactic acid starter.

5.2 Heat treatment

5.2.1 Heat treatment of the milk: the milk may be raw or pasteurized to at most 72ºC for 15 seconds (or an equivalent heat treatment for pasteurization).

5.2.2 Heat treatment of the curd: the curd is heated with or without addition of warm water.

5.3 Fermentation procedure: chiefly lactic acid.

5.4 Maturation procedure: maturation during storage at a temperature preferably between 10º and 15ºC.

5.5 Other essential characteristics: salted in brine after manufacture.

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Standard B-l, "Sampling Methods for Milk and Milk Products", clauses 7.2(a) and 7.2.1, "Sampling by cutting".

6.2 Preparation of the sample: according to FAO/WHO Standard B-l, "Sampling Methods for Milk and Milk Products", clause 7.4. "Treatment of Samples",

6.3 Determination of fat content: according to FAO/WHO Standard B-3, "Determination of the Fat Content of Cheese and Processed Cheese Products",

7. Marking and labelling

Only cheese conforming with this standard shall be designated "Amsterdam", as appropriate, and shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A-6, "General Standard for Cheese".

APPENDIX VII-D

International Individual Standard for LEIDSE (LEYDEN)

1. Designation of cheese

   Leidse (Leyden)

2. Depositing country

   The Netherlands (country of origin).

3. Ingredients

   3.1 Kind of milk: cow's milk*

   3.2 Authorized additions

   – starter - cultures of harmless lactic acid producing "bacteria
   – rennet or other suitable coagulating enzymes
   – sodium chloride
   – cumin seed
   – calcium chloride, max. 200 mg/kg of the milk used
   – sodium and potassium nitrate, max. 200 mg/kg of the milk used **
   – annatto * and beta-carotene, max. 300 mg/kg of cheese
   – water

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consmption

   4.1 Type

   4.1.1 Consistency: hard.

   4.1.2 Age of consuming: Leyden cheese is not normally consumed before it is eight weeks' old.

   4.2 Shape

   (a) cylindrical, with slightly convex sides, which form sharp corners at the bottom and the upper side; the rate height/diameter varying from 1/3: to l/2,

   (b) flat block, not being a loaf.

   4.3 Dimensions and weights

   4.3.1 Dimensions

   (a) cylindrical, with slightly convex sides (as under 4.2 (a)): fixed by prescribed shape (4.2 (a)) and weight (4.3.2 (a));

   (b) flat block (as under 4.2 (b)): fixed by prescribed shape (4.2 (b)) and weight (4.3.2 (b)).

4.3.2 Weights

(a) cylindrical with slightly convex sides (as under 4.2 (a)): not less than 3 kg;

(b) flat block (as under 4.2 (b)): not less than 6 kg.

Short description:

A rennet coagulated hard cumin spiced cheese with a pronounced flavour; fit for grating when aged over 9 months;

4.4 Rind

4.4.1 Consistency: hard.

4.4.2 Appearance: dry, often coated with either wax, a suspension of plastic, a film of vegetable oil or a red-brown pigment; sometimes one of the flat sides is imprinted with two crossed keys,

4.4.3 Colour: light-yellow or red-brown painted.

4.5 Body

4.5.1 Texture: firm, suitable for cutting and grating.

4.5.2 Colour: greenish yellow.

4.6 Holes: gas holes should be absent; none to few mechanical openings.

4.7 Minimum fat contents in dry matter and maximum.

4.8 Moisture contents.

	Leyden 40 %	Leyden 20 %
Minimum fat in dry matter	40 %	20 %
Maximum moisture content	41 %	48%
Minimum dry matter content	59%	52 %

4.9 Other essential characteristics: the presence of cumin seed is characteristic for Leyden cheese.

5. Method of manufacture

5.1 Method of coagulation: rennet or other suitable coagulating enzymes; addition of a lactic acid starter.

5.2 Heat treatment

5.2.1 Heat treatment of the milk: the milk may be raw or pasteurized to at most 72ºC for 15 seconds (or an equivalent heat treatment for pasteurization).

5.2.2 Heat treatment of the curd; the curd is heated with or without addition of warm water.

5.3 Formentation procedure: chiefly lactic acid.

5.4 Maturation procedure: maturation during storage at a temperature preferably between 10º and 16ºC.

5.5 Other essential characteristics

5.5.1 Treatment of the curd: after the whey is run off and after formentation of the dry curd, the curd is milled.

5.5.2 Addition of salt: about 2-3 % salt is added to the milled curd; additional salt may be added by salting in brine after manufacture.

6. Sampling and analysis

6.1 Samplirg: aocording to FAO/WHO Standard B~l, "Sampling Methods for Milk and Milk Products", clauses 7.2 (a) and 7.2.1, "Sampling by cutting". To obtain the required representativity in the case of Leyden cheese in the form of a flat block, special attention should be paid - when cutting the slice – to the proportions of rind, centres, etc.

6.2 Preparation of the sample: according to FAO/WHO Standard B-l, "Sampling Methods for Milk and Milk Products", clause 7.4, "Treatment of Samples".

6.3. Determination of fat content: according to FAO/WHO Standard B-3, "Determination of the Fat Content of Cheese and Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard shall be designated "Leidse 40 %", (Leyden 40+) or "Loidse 20 %" (Leyden 20+), as appropriate, and shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6 "General Standard for Cheese".

APPENDIX VII-E

International Individual Standard for FRIESE (FRISIAN)

1. Designation of cheese

   Friese (Frisian)

2. Depositing country

   The Netherlands (country of origin),

3. Ingredients

   3.1 Kind of milk: cow's milk.

   3.2 Authorized additions

   – starter - cultures of harmless lactic acid producing bacteria
   – rennet or other suitable coagulating enzymes
   – sodium chloride
   – cloves
   – cumin seed
   – calcium chloride, max. 200 mg/kg of the milk used
   – sodium and potassium nitrate, max. 200 mg/kg of the milk used
   – annatto and beta-carotene, max. 300 mg/kg of cheese
   – water

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency: hard.

   4.1.2 Age of consumption: Frisian cheese is not normally consumed before it is eight weeks' old.

   4.2 Shape

   (a) cylindrical; the vertical side forms a sharp corner at the bottom and is rounded off at the upper side;

   (b) flat block, not being a loaf.

   4.3 Dimensions and weights

   4.3.1 Dimensions

   (a) cylindrical (as under 4.2 (a)): height and diameter varying:

   (b) flat block (as under 4.2 (b)): fixed by prescribed shape (4.2 (b)) and weight (4.3 (b)).

4.3.2 Weights

(a) cylindrical (as under 4.2 (a)): not less than 3 kg;

(b) flat block (as under 4.2 (b)): not less than 6 kg.

Short description:

A rennet coagulated hard cheese spiced with cloves to which some cumin seed may be added, having a pronounced flavour; fit for grating when aged over 9 months.

4.4 Rind

4.4.1 Consistency: hard.

4.4.2 Appearance: dry, often coated with either wax, a suspension of plastic or a film of vegetable oil.

4.4.3 Colour: yellowish till greenish-yellow.

4.5 Body

4.5.1 Texture: firm, suitable for grating and cutting.

4.5.2 Colour: greenish-yellow, around the cloves sometimes somewhat darker.

4.6 Holes: gas holes should be absent; none to fre mechanical openings.

4.7 Minimum fat contents in dry matter and maximum.

4.8 Moisture contents*

	Frisian 40%	Frisian 20 %
Minimum fat in dry matter	40 %	20 %
Maximum moisture content	41 %	48 %
Minimum dry matter content	59%	52 %

4.9 Other essential characteristics: the presence of cloves is characteristic for Frisian cheese; sometimes also some cumin seed has been added.

5. Method of manufacture

5.1 Method of coagulation: rennet or other suitable coagulating enzymes; addition of a lactic acid starter.

5.2 Heat treatment.

5.2.1 Heat treatment of the milk: the milk may be raw or pasteurized to at most 72ºC for 15 seconds (or an equivalent heat treatment for pasteurization).

5.2.2 Heat treatment of the curd: the curd is heated with or without addition of warm water.

5.3 Fermentation procedure: chiefly lactic acid.

5.4 Maturation procedure: maturation during storage at a temperature preferably between 10º aid 16ºC.

5.5 Other essential characteristics

5.5.1 Treatment of the curd: after the whey is run off and after fermentation of the dry curd, the curd is milled.

5.5.2 Addition of salt: about 2-3 % salt is added to the milled curd; additional salt may be added by salting in brine after manufacture.

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Stanard B-l, "Sampling Methods for Milk and Milk Products", clauses 7.2 (a) and 7.2.1, "Sampling by cutting". To obtain the required representativity in the case of Frisian cheese in the form of a flat block, special attention should be paid - when cutting the slice – to the proportions of rind, centre, etc.

6.2 Preparation of the sample: according to FAO/WHO Standard B-l," "Sampling Methods for Milk and Milk Products", clause 7.4, "Treatment of Samples".

6.3 Dertermination of fat content: according to FAO/WHO Standard B-3, "Determination of the Fat Content of Cheese and Processed Cheese Products".

Marking and labelling

Only cheese conforming with this standard shall be designated "Friese 40 %" (Frisian 40+) or "Friese 20 % (Frisian 20+), as appropriate, and shall be labelled in conformity Kith the appropriate sections of Article 4 of FAO/WHO Standard A.6 "General Standard for Cheese".

APPENDIX VIII-A

Step 6

Submitted to Governments for comments

DRAFT
INTERNATIONAL INDIVIDUAL CHEESE STANDARD FOR CREAM CHEESE, RAHMFRISCHKASE

1. DESIGNATION OF CHEESE

Cream Cheese, Rahmfrischkäse or any other translations

2. DEPOSITING COUNTRIES

United States of America
Denmark
Federal Republic of Germany
Australia
Canada

3. RAW MATERIALS

3.1 Kind of milk: cow's milk

3.2 Authorized additions:

3.2.1 Necessary additions:

Starter - harmless lactic acid and aroma producing bacteria
Sodium chloride

3.2.2 Optional additions **

3.2.2.1 Rennet or other suitable coagulating enzymes

3.2.2.2 Moisture binding products:

Gum karaya
Gum tragacanth
Carob bean gum
Guar gum
Carrageenan
Gelatin
Pectin
Algin
Propylene glycol ester of alginic acid

** subject to endorsement (see also ALINORM 71/12, Appendix II)

When fruits, vegetables or meats are added according to 3.2.2.4 sodium carboxymethylcellulose and oat gum are also permitted optional additions.

Total weight optional additions listed above shall not exceed 0.5 percent of the weight of the finished cheese, except when fruits, vegetables or meats are added according to 3.2.2.4, the total weight of optional additions shall not exceed 0.8 percent of the weight of the finished product.

When one or more of optional additions listed above are used, dioctyl sodium sulfosuccinate may be used. The quantity shall not exceed 0.5 percent of such additions.

3.2.2.3 Sorbic acid and its sodium and potassium salts up to a maximum of 750 parts per million in the finished product.

3.2.2.4 Properly prepared fruits, meats and vegetables may be added in such quantity as to impart a characteristic flavour to cream cheese.

4. PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION

4.1 Type: Uncured cheese

4.1.1 Consistency: soft, spreadable

4.1.2 Description: The cheese is a soft unripened cheese possessing a mild creamy or acid flavour and aroma typical of milk product cultured with lactic and aroma producing bacteria. It spreads and mixes readily with other foods.

4.2 Shape: Various - no limitations as to shape or type of package

4.3 Dimensions and weights: various

4.4 Rind: none soft

4.5 Body:

4.5.1 Texture: smooth to slightly flaky

4.5.2 Colour: white to light cream

4.6 Holes: none

4.7 Minimum fat and maximum moisture content:

	Cream Cheese	Cream Cheese 28%	Cream Cheese 24 %
Min. fat content (percent)	33	28	24
Minimum milkfat content in dry matter	70	60	60
Max. moisture content (percent)	55	58	62
Min. dry matter content	45	42	38

4.8 When fruits, vegetables or meats are added in accordance with 3.2.2.4 the cream cheese used must meet the fat and moisture contents listed in paragraph 4.7. However, the total fat content shall not be reduced more than 6 percent and in no case shall the total fat content of the finished product be less than 20 percent. The moisture content shall not be increased more than 5 percent and in no case shall the moisture content of the finished product exceed 65 percent.

5. METHOD OF MANUFACTURE

5.1 Method of coagulation: lactic acid coagulation with or without the aid of coagulating enzymes.

5.2 Heat treatment of the milk: coagulated mass may be warmed prior to removal of whey. Curd may be subsequently heated prior to packaging.

5.3 Fermentation procedure: the only fermentation desired in this product is the lactic acid fermentation used in coagulation and the flavour development by the associated aroma producing bacteria.

6. SAMPLING AND ANALYSIS

6.1 Samplings according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraph 7, "Sampling of Cheese".

6.2 Determination of fat content: according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and Processed Cheese Products",

7. MARKING AND LABELLING

Only cheese conforming with this Standard may be designated "Cream Cheese". The labelling of cream cheese shall comply with Article 4 of FAO/WHO Standard A.6 "General Standard for Cheese".

When an optional addition listed under 3.2.2.2 and 3.2.2.3 is present the label shall bear the statement "_____ added" or "with added _____", the blank being filled in with the word or words "vegetable gam" or the appropriate name or any combination of two or more of these as the case may be. When fruits, vegetables or meats are added in accordance with paragraph 3.2.2.4 the name of the product shall be "cream cheese with _____" the blank being filled in with the name of the food product(s) added, listed in order of predominance.

APPENDIX VIII-B
Step 6

Submitted to Governments for comments

DRAFT INTERNATIONAL STANDARD FOR CERTAIN BLUE-VEINED CHEESES

1. SCOPE

This standard applies to the following varieties of blue-veined cheese: Danablu, Edelpilzkäse, Adelost, Blue Cheese.

2. DEPOSITING COUNTRIES

Denmark, Fed. Rep. of Germany, Sweden, United States of America

3. RAW MATERIALS

3.1 Kind of milk: cow's milk

3.2 Authorized additions:

3.2.1 Necessary additions:

- cultures of harmless lactic acid producing bacteria (starter)
- rennet or other suitable coagulating enzymes
- sodium chloride
- cultures of penicillium roqueforti

3.2.2 Optional additions

- water
- calcium chloride, max. 200 mg/kg of the milk used
- sodium and potassium nitrate, max. 200 mg/kg of cheese**
- beta-carotene max. 600 rag/kg of cheese
- chlorophyll copper complex
- riboflavin (lactoflavin)
- sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogenphosphate (NA_2HPO_4), expressed as anhydrous substances, singly or in combination max. 200 mg/kg of the milk used**
- fast green FCF (Colour index 42053), brilliant blue FCF (colour index 42090), indigotine FCF (colour index 73015), in an amount sufficient to neutralize any natural yellow colour of the curd, max **
- harmless preparations of enzymes capable of aiding in the curing or flavour development, (weight of solids of such substance added, not to exceed 0.1 percent of weight of milk used).
- benzoyl peroxide ($C_{14}H_{10}O_4$) or a mixture of benzoyl peroxide with potassium alum (K_3AIO_3), Salcium sulphate ($CaSO_4$) and magnesium carbonate (M_qCO_3). Weight of benzoyl peroxide shall not exceed 0.002 percent and Weight of other ingredients singly or combined shall not exceed 6 times the weight of benzoyl peroxide used. If bleach is used vitamin is added to replace that lost by bleaching.

** subject to endorsement

4. PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION

4.1 Type

4.1.1 Consistency: semi-hard to soft

4.1.2 Short description: blue-veined semi-hard cheese mainly ripened lay internal mould growth

4.2 Shapes: a) flat cylindrical
b) flat square
c) flat rectangular

4.3 Dimensions and weights

4.3.1 Dimensions: various

4.3.2 Weights: 2 to 4 kg

4.3.2.1 Weights of "Danablu"

flat cylindrical: 2.75 to 3.25 kg
flat square and flat rectangular: approx. 4 kg

4.4 Rind

4.4.1 Consistency: no actual rind, but a semi-hard to semi-soft surface
4.4.2 Appearance: greasy to dry
4.4.3 Colour: whitish

4.5 Body

4.5.1 Texture: suitable for cutting and spreading
4.5.2 Colour: white to yellowish with blue-green veins of mould

4.6 Holes

4.6.1 Distribution: scarce
4.6.2 Shape: irregular
4.6.3 Size: various
4.6.4 Appearance: with blue-green moulds

4.7/4.8 Minimum fat content in dry matter and maximum moisture content:

	A	B	C
Minimum fat in dry matter %	50	60	45
Maximum moisture content %	47	48	55
Minimum dry matter content %	53	52	45

The minimum fat content in dry matter and maximum moisture content for Danablu are restricted to those given under A and B.

4.9 Other principal characteristics:

Cheese has distinct piquant flavour resulting from fat breakdown. Not to be sold to the consumer at less than 6 weeks of age.

5. METHOD OF MANUFACTURE

5.1 Method of coagulation: rennet or other suitable coagulating enzymes; addition of a lactic acid starter

5.2 Heat treatment: none, or slightly heated after cutting, ladled out in bags or moulds

5.3 Fermentation procedure: lactic acid and mould fermentation

5.4 Maturation procedure: pierced with needles to develop growth of moulds; stored humid at a temperature from 2 to 12 C; some surface mould

5.5 Other principal characteristics: none

6. SAMPLING ASP ANALYSIS

6.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7.2(b), "Sampling by means of a trier"; reference is made to clauses 7.2.2.3 and 7.2.2.5.

6.2 Determination of fat content: according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and Processed Cheese Products"

7. MARKING AND LABELLING

Only cheese conforming with this standard may be designated (a) "Danablu" or "Edelpilzkäse" or "Blue Cheese" or "Adelost" or (b) a combination of the designation "Blue-veined cheese" with the designations given in (a) e.g. "Adelost - blue-veined cheese".

It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese" except that Danablu not produced in the country of origin must be marked with the name of the producing country even when sold in the home market.

The cheese mentioned under "B" and "C" in 4.7/4.8 may be designated as mentioned under (a) or (b) above provided that the designation is accompanied by the prefix or suffix corresponding to the fat percentage, e.g. "Edelpilzkäse 45%".

The use of food colours and of bleaching agents shall be indicated on the label.

APPENDIX IX-A

Step 4

Submitted to Governments for comments

DRAFT INTERNATIONAL INDIVIDUAL STANDARD FOR CAMEMBERT

1. DESIGNATION OF CHEESE

1.1 Name of cheese: Camembert

2. DEPOSITING COUNTRIES

2.1 Depositing countries: France, Germany

2.2 Country of origin: France

3. RAW MATERIALS

3.1 Kind of milk: cow's milk

3.2 Authorized additives:

cultures of lactic acid-producing bacteria of Penicillium caseicolum, of Bacterium linens rennet or other suitable coagulating enzymes sodium chloride
calcium chloride 200 mg/kg of the milk used annatto * and beta-carotene up to 600 mg/kg water

4. PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION

4.1 Type

4.1.1 Consistency: soft cheese

4.1.2 Short description: flat, cylindrical cheese covered with white mould (Penicillium caseicolum).

4.2 Shape

4.2.1 Usual shape: flat cylinder, the height being less than the radius of the cylinder and in any case less than 4 cm.

4.2.2 Existing variations:

(a) whole cheese cut into sectors[1/]

(b) half cylinder

(c) half cylinder cut into sectors[1/]

In all instances the cheese must be cut after it has ripened, along one or more planes following the axes of the cylinder, each piece being wrapped immediately afterwards.

[1/] Camembert weighing 300g or more may be cut into 6 or 8 sectors (usually 6). * temporarily endorsed

4.3 Dimensions and weights[1/]

	Dimensions		Minimum weight
	Diameter	Height	
Normal size	from 10 to 11 cm	from 3 to 3.5 cm	250 g
Small size	from 6 to 8.5 cm	from 2.5 to 3 cm	80 g

[1/] Camembert weighing 300 g or more may be cut into 6 or 8 sectors (usually 6).

4.4 Rind

4.4.1 Consistency: soft
4.4.2) Appearance and colour: rind uniformly covered with white mould,
4.4.3 (Penicilliurm caseicolum), with occasional orange-coloured spots (Bacterium linens).

4.5 Body
4.5.1 Texture: soft, but not crumbly
4.5.2 Colour: white to creamy yellow

4.6 Holes
4.6.1 Distribution
4.6.2 Shape
4.6.3 Appearance
4.6.4 Size
No holes ~ possibly small longitudinal splits

4.7 Minimum fat content in dry matter (see table below).

4.8 Minimum dry matter (see table below).

		A 45%	B 30%	C 40%	D 50%
Minimum fat content in dry matter %		45	30	40	50
Maximum moisture content %		56	56	56	56
Minimum dry matter content %		44	44	44	44
Minimum dry matter content per cheese in g	Normal size	110	110	110	110
	Small size	35	35	35	35

4.9 Other principal characteristics:
Aroma and taste: sweet, with slight characteristic flavour.

5. METHOD OF MANUFACTURE

5.1 Method of coagulation: rennet and lactic acid (produced by lactic acid producing bacteria)*
5.2 Heat treatment
5.2.1 Heat treatment of the milk: the temperature of the raw or pasteurized milk is raised to the coagulation temperature (between 28 and 32ºC).
5.2.2 Heat treatment of the coagulum: none

5.3 Fermentation procedure: predominantly lactic acid fermentation followed by mould and bacterial development on the surface with proteolysis spreading inward.

5.4 Maturation procedure: storage for about 10 days at a temperature of between 10 and 14ºC, possibly followed by storage at lower temperatures.

5.5 Other essential characteristics: natural draining; dry or brine salting.

6. SAMPLING AND ANALYSIS

According to FAO/WHO Standard B.1, para. 7, and FAO/WHO Standard B.3

7. MARKING AND LABELLING

Only cheese conforming with this standard may be designated "Camembert". It shall be labelled in conformity with the FAO/WHO Standard A-6 for cheese, except that Camembert not produced in the country of origin shall be marked with the name of the producing country even when sold on the home market.

On the home market, the indication of the producer country may be replaced by a well known established name of a state, a district or a province, prominently marked.

N.B. The designation "heat treated Camembert" is reserved for a Camembert Packed in a metal container in which it has undergone heat treatment to increase the keeping quality.

APPENDIX IX-B

Step 4

Submitted to Governments for comments

DRAFT INTERNATIONAL INDIVIDUAL STANDARD FOR BRIE

1. DESIGNATION OF CHEESE

Brie

2. DEPOSITING COUNTRIES

2.1 Depositing countries: France, Germany
2.2 Country of origin: France

3. RAW MATERIALS

3.1 Kind of milk: cow's milk
3.2 Authorized additives:

cultures of lactic acid-producing bacteria of Penicillium caseicolum, of Bacterium linens rennet or other suitable coagulating enzymes sodium chloride
calcium chloride max. 200 mg/kg of the milk used annatto * and beta-carotene up to 600 mg/kg water

* temporarily endorsed

4. PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION

4.1 Type

4.1.1 Consistency: soft cheese
4.1.2 Short description: flat, cylindrical shaped cheese, covered with white mould (Penicillium caseicolum)

4.2 Shape

4.2.1 Usual shape: flat, cylindrical, the height being less than the radius of the cylinder and in any case less than 4 cm.
4.2.2 Existing variations: Brie may also be sold in sectors, all cuts following the axes of the cylinder. Cuts must be made after ripening, each sector being wrapped immediately afterwards.

4.3 Dimensions and weights

	Dimensions		Minimum weight
	Diameter	Heights approx.	
Brie	from 22 cm to 26 cm	2 cm to 3 cm	1000 g
Petit Brie	from 14 to 22 cm	2 cm	340 g

4.4 Rind

4.4.1 Consistency: soft
4.4.2 Appearance and colour: rind uniformly covered with white
4.4.3 mould, (Penicillium caseicolum), with occasional orange-coloured spots (Bacterium linens).

4.5 Body

4.5.1 Texture: smooth, not crumbly

4.5.2 Colour: from white to creamy yellow

4.6 Holes

4.6.1 Distribution 4.6.2 Shape 4.6.3 Appearance 4.6.4 Size	No holes - possibly small, longitudinal splits

4.7 Minimum fat content in dry matter (see table below).

4.8 Minimum dry matter content (see table below).

	Minimum fat content (in % of dry matter)	Minimum dry matter (in %)
Usual	45	44
Permissible variations	40	44
	50	46

4.9 Other principal characteristics:
Aroma and taste: sweet, with a slight characteristic flavour

5. METHOD OF MANUFACTURE

5.1 Method of coagulation: rennet and lactic acid (produced by lactic acid producing bacteria)

5.2 Heat treatment

5.2.1 Heat treatment of the milk: the raw or pasteurized milk is raised to the coagulation temperature (between 28 and 32 C.)

5.2.2 Heat treatment of the coagulum: none

5.3 Fermentation procedure: mainly lactic acid fermentation followed by mould and bacterial development of the surface with proteolysis spreading inward.

5.4 Maturation procedure: storage for about 10 days at a temperature of between 10 and 14ºC, possibly followed by storage at a lower temperature.

5.5 Other principal characteristics: natural draining, dry or brine salting.

6. SAMPLING AND ANALYSIS

According to FAO/WHO Standard B.1, para. 7 and FAO/WHO Standard B.3.

7. MARKING AND LABELLING

Only cheese conforming with this standard may be designated "Brie". It shall be labelled in conformity with the FAO/WHO Standard A.6 for cheese, except that Brie not produced in the country of origin shall be marked with the name of the producing country, even when sold on the home market.

On the home market, the indication of the producer country may be replaced by a well-known and established name of a state, a region, a district or a province, prominently marked.

APPENDIX X

This document is a reprimt of pages i to iv of IDF document D-Doc 13, 1971. (See paragraph 20 of this Report)

DRAFT STANDARD FOR : ANHYDROUS MILKFAT, ANHYDROUS BUTTEROIL OR ANHYDROUS BUTTERFAT. BUTTEROIL AND BUTTERFAT

1. General definition

Anhydrous milkfat, anhydrous butteroil or anhydrous butterfat, butteroil or butterfat, are products exclusively obtained from milk, cream or butter by means of processes which result in almost the total removal of moisture and solids-not-fat contents.

2. Essential composition and quality requirements

2.1 Anhydrous milkfat

2.1.1 Definition: anhydrous milkfat is the product obtained from fresh raw materials (milk, cream or butter) to which raw materials no neutralizing substances have been added.

2.1.2 Milkfat: 99.8% minimum.

2.1.3 Moisture: 0.1% maximum.

2.1.4 Free fatty acids: 0.3% maximum (expressed as oleic acid).

2.1.5 Copper: 0.05 p.p.m. maximum.

2.1.6 Iron: 0.2 p.p.m. maximum.

2.1.7 Peroxide value (milli-equivalents of oxygen per kg of fat):

Note: This value and a method for the determination of this value are still under consideration. According to Australian experience, a peroxide value of 0.1 maximum should be acceptable.

2.1.8 T.B.A. (Thiobarbituric acid) value:

Note: This value and a method for the determination of this value are still under consideration. According to Australian experience, a T.B.A. value of 0.2 maximum should be acceptable.

2.1.9 Coliforms: absent in 1 g.

2.1.10 Taste and odour: clean, bland (samples to be at a temperature of 20 to 25ºC).

2.1.11 Neutralizing substances: traces only.

Note: The recommended physical structure should be in the form of a smooth, fine grain structure.

2.2 Anhydrous butteroil or anhydrous butterfat

2.2.1 Definition: anhydrous butteroil or anhydrous butterfat is the product obtained from butter or cream, all of which can be of variable age.

2.2.2 Milkfat: 99.8% minimum.

2.2.3 Moisture: 0.1% maximum.

2.2.4 Free fatty acids: 0.3% maximum (expressed as oleic acid).

2.2.5 Copper: 0.05 p.p.m. maximum.

2.2.6 Iron: 0.2 p.p.m. maximum.

2.2.7 Peroxide value (milli-equivalents of oxygen per kg of fat).

Note: This value and a method for the determination of this value are still under consideration. According to Australian experience, a peroxide value of 0.3 maximum should be acceptable.

2.2.8 T.B.A. (Thiobarbituric acid) value.

Note: This value and a method for the determination of this value are still under consideration.

2.2.9 Coliforms: absent in 1 g.

2.2.10 Taste and odour: no pronounced, unclean or other objectionable taste and odour.

2.2.11 Neutralizing substances: traces only.

Note: The recommended physical structure should be in the form of a smooth, fine grain structure.

2.3 Butteroil or butterfat

2.3.1 Definition: butteroil or butterfat is the product obtained from butter or cream, all of which can be of variable age.

2.3.2 Milkfat: 99.3% minimum.

2.3.3 Moisture: 0.5% maximum.

2.3.4 Free fatty acids: 0.3% maximum (expressed as oleic acid).

2.3.5 Copper: 0.05 p.p.m. maximum.

2.3.6 Iron: 0.2 p.p.m. maximum.

2.3.7 Peroxide value (milli-equivalents of oxygen per kg of fat).

Note: This value and a method for the determination of this value are still under consideration. According to Australian experience, a peroxide value of 1.0 maximum should be acceptable.

2.3.8 T.B.A. (Thiobarbituric acid) value.

Note: This value and a method for the determination of this value are still under consideration.

2.3.9 Coliforms: absent in 1 g.

2.3.10 Taste and odour: not too pronounced, unclean or other objectionable taste and odour.

2.3.11 Neutralizing substances: traces only.

Note: The recommended physical structure should be in the form of a smooth, fine grain structure.

3. Food additives

Permitted food additives:

– sodium hydroxide
– sodium carbonate
– sodium bicarbonate
– antioxidants: any combination of propyl, octyl and dodecyl gallates, with butylated hydroxyanisole (BHA) or butylated hydroxytoluene (BHT) or both. Maximum level for antioxidants: 200 mg/kg but gallates not to exceed 100 mg/kg.

4. Packaging requirements

The products shall be packed in airtight containers flushed with an inert gas prior to filling; residual headspace shall be flushed with an inert gas prior to sealing the containers.

Unless such containers are used, the products shall be transported and stored at temperatures not exceeding 10ºC.

5. Marking and labelling

5.1 The containers, either large for commercial usage or consumer size packs, shall be clearly labelled with the designation of the product, net weight, country of origin, manufacturer's name and date of manufacture in either actual or coded form.

5.2 The presence of antioxidants shall be declared on the label and the generic name "antioxidants" may be used.

6. Methods of sampling and analysis

6.1 Sampling: according to IDF Standard 50
6.2 Determination of fat content: according to IDF Standard 24
6.3 Determination of moisture: according to IDF Standard 23
6.4 Determination of free fatty acids: according to IDF Standard 6A
6.5 Determination of copper: according to Standard
6.6 Determination of iron: according to Standard
6.7 Determination of peroxide value: according to Standard
6.8 Determination of T.B.A. value: according to Standard
6.9 Determination of coliforms: according to Standard
6.10 Determination of foreign fats: according to IDF Standards 32, 37, 38 and 54

APPENDIX XI

STANDARD NO. A-6

GENERAL STANDARD FOR CHEESE

Redraft at Step 3 of the Committee's Procedure

1. SCOPE

This standard applies to all cheese which is in conformity with the definition for cheese. Subject to the provisions of this standard, more specific requirements and other permitted additions may be included in international individual cheese standards, or group standards, and in such cases the more specific requirements of those standards shall apply in respect of the particular variety or group of cheeses concerned.

2. DEFINITIONS

2.1 Cheese is the fresh or matured non liquid product obtained by draining after coagulation of milk, cream, skimmed or partly skimmed milk, buttermilk or a combination of some or all of these products.

2.2 "Cured/ripened cheese" is a cheese which is not ready for consumption shortly after manufacture but which must be held at such time and temperature and under such other conditions as will bring about the necessary characteristic physical and chemical changes throughout the interior of the cheese.

2.3 "Mould cured/ripened cheese" is a cured cheese in which the curing has been accomplished primarilv due to the development of characteristic mould growth throughout the interior and/or on the surface of the cheese.

2.4 "Uncured/ unripened cheese" is cheese which is ready for consumption shortly after manufacture and requires no further physical or chemical change.

2.5 A milk coagulating enzyme preparation suitable for cheesemaking is a product which is not harmful to the health of the consumer and with the aid of which, either singly or in combination with calf rennet, cheese can be manufactured which has all the characteristics of the type of cheese concerned.

3. CLASSIFICATION AND DESIGNATIONS

The following classification shall be applicable to all cheeses covered by this standard. However, this classification shall not preclude the designation of more specific requirements in international individual cheese standards.

Classification of Cheese according to Firmness,
Fat Content and Principal Curing Characteristics

Designation according to firmness	MFFB %	Designation according to fat in dry matter	Fat Content in dry matter %	Designation according to principal curing characteristics
I. Extra Hard	<51	A. High Fat	>60	1) Cured/ripened
II. Hard	49-55	B. Full Fat	>45-<60	a. mainly surface
III. Semi-hard	53-63	C. Medium Fat	> 25-<45	b. mainly interior
IV. Semi-soft	61-68	D. Low Fat	>10-<25	2) Mould cured/ripened
V. Soft	>66	E. Skim	<10	a. mainly surface
				b. mainly interior
				3. Uncured/unripened

Explanatory note; The classification is to be used according to the following examples: for the numbers I.B(2) the cheese having these fat and moisture contents and curing characteristics would be designated "HARD, FULL FAT CURED CHEESE".

4. AUTHORIZED ADDITIVES

4.1 for "cured/ripened", and "mould cured/ripened" cheeses

- starter, harmless bacterial cultures (lactic acid producing batteria);
- yeast, mould or bacterial cultures characteristic of the variety produced;
- rennet or other suitable coagulating enzymes;
- sodium chloride;
- annatto * and beta-carotene, singly or in combination max. 0.06 mg/kg of cheese;
- calcium chloride, max, 0.02 mg/kg of the milk used;

*[*Part of the additives listed below have been endorsed for certain cheeses covered by international individual cheese standards*]*

- sorbic acid or its sodium or potassium salts, max, 1,000 ppm calculated as sorbic acid;
- a preparation of safe and suitable enzymes of animal o plant origin capable of aiding in the curing or development of flavour may be added during the procedure, in such quantity that the weight of the solids of such preparation is not more than 0,1% of the weight of the milk used;
- sodium and potassium nitrate, max. 0.02 mg/kg of the milk used **
- sodium hydrogen carbonate and calcium carbonate max. 30 g/kg of curd in acid curd cheese (FRG)
- lactic acid
- citric acid
- phosphoric acid
- phosphates max, 200 mg/kg of cheesemilk used (Australia)
- Hydrogen peroxide and catalase
- pure whey proteins max. 20% in the fat free dry cheese (IDF)
- chlorophylls, including copper chlorophyll (Colour Index No. 75810)
- propionic acid
- hexamethylenetetramin (Italy)
- nisin, max. 2.5 mg/kg (Belgium, Netherlands)

– sorbic acid and its sodium, potassium and calcium salts, as well as benzoic acid and its sodium, potassium and calcium salts: presence in enzyme preparations (rennet-pepsin mixture): max. 1.2% m/m (Belgium)
– products for rind treatment (Belgium, Netherlands)
  - primaricin:
    1. for treating the rind without plastic coating 2 mg/kg
    2. used in plastic material for coating: 500 mg/kg plastic material
– officinal paraffin
– colours (Belgium)
  - E. 160 for the mass of hard cheese
  - E. 180 for rind
  - E. 181 for rind
- natural flavouring substances (and their identical synthetic equivalents) not derived from milk such as spices, in such quantity that they can be considered only as flavouring substances, provided that the cheese remains the major constituent and that the addition is declared in the designation of the product in accordance with para. 5.1.3
  [(e.g, cheese with celery, etc,), unless the presence of spices is a traditional characteristic of the cheese*]*. No substances shall be added for the purpose of enhancing the cheese flavour,

* temporarily endorsed
** subject to endorsement

4.2 For uncured/unripened cheeses

– starter, harmless bacterial cultures (lactic acid producing bacteria);
– rennet or other suitable coagulating enzymes;
– sodium chloride;
– annatto * and beta-carotene, singly or in combination, max. 0.06% m/m of the cheese
– calcium chloride
– natural flavouring substances (and their identical synthetic equivalents) not derived from milk such as spices, in such quantity that they can be considered only as flavouring substances, provided that the cheese remains the major constituent and that the addition is declared in the designation of the product in accordance with para. 5.1.3.
  [(e.g. cheese with celery, etc.), unless the presence of spices is a traditional characteristic of the cheese*]*. No substance shall be added for the purpose of enhancing the cheese flavour.
– pure whey proteins max. 20% in the fat free dry cheese (IDF);
– sodium caseinate;
– calcium caseinate;
– potassium caseinate;
– ammonium caseinate;
– one or more of the following vegetable gums and related water-binding substances may be used but not in excess of a total of 0.5% by weight of the finished product;

carob (locust) bean gum
guar gum
gum karaya
gum tragacanth
xanthan gum (U.S.A.)
carrageenan or salts of carrageenan
furcelleran or salts of furcelleran
gelatin
lecithin
alginin acid and its salts
sodium carboxymethylcellulose (cellulose gum)
oat gum
propylene glycol esters of alginic acid; algin derivatives;
agar agar
pectin

- lactic acid
- citric acid
- phosphoric acid

* temporarily endorsed

5. LABELLING

In addition to sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Food (Ref. No. CAC/RS 1-1969), the following specific provisions apply except where an international individual cheese standard or group standard provides otherwise.

5.1 The Name of the Food

All products designated cheese or with the name of a variety of cheese must conform to the standard.

The original cheese, or where not possible, the original pack or prepared consumer pack shall be marked with:

5.1.1 The name of the variety of the cheese

The designation "cheese" and names designating a variety of cheese may be accompanied by an appropriate designation in accordance with the classification of cheese in section 3.1

5.1.2 The minimum fat content in the dry matter

5.1.2.1 either expressed as percentage by mass, or an appropriate designation in accordance with the classification of cheese in section 3.1;

5.1.2.2 the minimum fat content need not be declared in case the cheese complies :

(a) with an international standard fixing minimum fat and maximum moisture contents, adopted under the Code of Principles;

(b) with the national legislation defining its composition and is sold on the home market.

5.1.3 An indication of the addition of spices or other natural flavouring substances (in the designation of the cheese) except in the case of cheeses in which the presence of these substances is a traditional characteristic.

5.2 Name and Address

In case of cheeses for export the original cheese or where not possible, the original pack or prepared consumer pack shall be marked with:

5.2.1 The name of the manufacturer or exporter in plain or code

[It shall also be given in the commercial documents referring to exported cheese]

5.3 Country of manufacture

5.3.1 In case of cheeses for export the original cheese, or where not possible the original pack or prepared consumer pack shall be marked with: the name of the producing country;

5.3.2 In case of cheeses sold in the home market and designated by the name of a variety not originating in the producing country the original cheese, or where not possible the original pack or prepared consumer pack shall be marked with: the name or other clear indication of the producing country such as a clear statement of the full address of the manufacturer or the name of a well-recognized state, region or province of the producing country.

5.4 Prepacked Cheese

When cheese which in cut or sliced form and ready for consumption has been packed out of sight of the consumer, is for sale, the following additional information shall appear on the pack of the prepacked cheese, except where the prepacked cheese is intended for manufacturing purposes:

"The name and address of the prepacker, or of the manufacturer, or the importer, or of the seller of the prepacked cheese."

6. METHODS OF SAMPLING AND ANALYSIS

6.1 Sampling: according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", paragraphs 2 and 7.

6.2 Fat Content: according to FAO/WHO Standard B-3 "Determination of the Fat Content of Cheese and Processed Cheese Products".

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1st Annex to CX 5/70-
15th Session
February 1973

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

Sixteenth Session of the Committee of Government
Experts on the Code of Principles concerning
Milk and Milk Products

Rome, 10-15 September 1973

DRAFT INTERNATIONAL STANDARD FOR HARD GRATING CHEESE
(at Step 3 of the Committee's Procedure)

1. Designation of Cheese

   Hard Grating

2. Depositing Country

   United States of America

3. Ingredients

   3.1 Kind of milk: cow's milk, goat's milk or sheep's milk

   3.2 Authorized additions:

   3.2.1 Necessary additions:

   - starter culture of harmless lactic acid producing bacteria or other harmless flavour producing bacteria
   - rennet or other suitable coagulating enzymes
   - sodium chloride (salt)

   3.2.2 Optional additions:

   - calcium chloride, maximum 0.02% (anhydrous) by weight of milk used
   - harmless enzymes to assist in flavour development (solids of preparation not to exceed 0.1% of weight of milk used)
   - harmless, food colouring (natural or artificial)
   - benzoyl peroxide or a mixture of benzoyl peroxide with: potassium alum, calcium sulphate and magnesium carbonate, singly or in Combination

- sorbic acid or its sodium or potassium salts (maximum 0.3% by weight calculated as sorbic acid)
- vegetable oil, wax and other plastic materials used for food stuff to cover surface of the rind

4. Principle Characteristics of the Cheese ready for Consumption

4.1 Type:

4.1.1 Consistency: hard, suitable for grating .

4.1.2 Age of cure: minimum age 6 months except "pecorino siciliano" (4 months)

4.2 Shape: various

4.3 Dimensions and Weight:

4.3.1 Dimensions: various

4.3.2 Weights: various

4.4 Rind, where present

4.4.1 Consistency: hard

4.4.2 Appearance: dry, may be darkened by artificial colouring; may be coated with vegetable oil

4.4.3 Colour: amber unless coloured, then brown to black

4.5 Body:

4.5.1 Texture: granular, slightly brittle

4.5.2 Colour: natural uncoloured or bleached white to light cream colour

4.6 Holes:

4.6.1 Distribution: when holes are a typical caracteristic of the variety, few, uniformly distributed throughout the interior of the cheese

4.6.2 Shape: small, round

4.6.3 Size: approximately 1 mm.

4.6.4 Appearance: characteristic gas holes

4.7 Minimurn fat: 32% fat in dry matter

4.8 Maximum moisture: 36%

4.9 Brief description: hard, dry, slightly brittle, suitable for grating

5. Method of Manufacture

5.1 Method of coagulating: rennet or other suitable coagulating enzymes; addition of lactic acid starter

5.2 Heat treatment:

5.2.1 Milk may be raw or pasteurized. If pasteurized the milk is heated to not less than 72ºC (161ºF) for 15 seconds

5.3 Bleaching: the milk may be bleached by the addition of benzoyl peroxide, maximum 0.002% of milk

5.4 Fermentation procedure: lactic acid fermentation or other flavour producing cultures and enzymes

5.5 Maturation procedure: after, the curd which may be lightly salted is shaped into forms, the cheese may be, salted again in brine, dry salted or both; held in cold ventilated room for not less than 6 months, except "pecorino siciliano" (4 months)

6. Sampling and Analysis

6.1 Sampling: according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk; Products" para 7 Sampling Cheese

6.2 Determination of fat content: according to FAO/WHO Standard B.3 "Determination of Fat Content of Cheese and Processed Cheese Products".

7. Marketing and Labelling 1/

Only cheese conforming with this standard may be designated "Hard Grating cheese" and/[or] by a variety name *[*and/or with a "coined" or "fanciful" name*]*.

It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A-6 "General Standard for Cheese". The use of food colours and bleaching agents shall be indicated on the label*

1/ The labelling section was added by the Secretariat as requested by the delegation of the United States. The words "and/or with a "coined" or "fanciful" name" have been added for consideration by the Committee (see also para 3.1 of the Recommended International General Standard for the Labelling of Prepackaged Foods) in order to allow the use of a designation consisting of the descriptive name and a fanciful designation.

The following reports of earlier sessions in this series have been issued:

First session	Rome, Italy, 8-12 September 1958	(Meeting Report No. 1958/15)
Second session	Rome, Italy, 13-17 April 1959	(Meeting Report No. 1959/AN-2)
Third session	Rome, Italy, 22-26 February 1960	(Meeting Report No. AN 1960/2)
Fourth session	Rome, Italy, 6-10 March 1961	(Meeting Report No. AN 1961/3)
Fifth session	Rome, Italy, 2-6 April 1962	(Meeting Report No. AN 1962/3)
Sixth session	Rome, Italy, 17-21 June 1963	(Meeting Report No. AN 1963/5)
Seventh session	Rome, Italy, 4-8 May 1964	(Meeting Report No. AN 1964/4)
Eighth session	Rome, Italy, 24-29 May 1965	(Meeting Report No. AN 1965/3)
Ninth session	Rome, Italy, 20-25 June 1966	(SP-10/105 - 9th)
Tenth session	Rome, Italy, 25-31 August 1967	(SP-10/105-10th)
Eleventh session	Rome, Italy, 10-15 June 1968	(Cx 5/70-11th)
Twelfth session	Rome, Italy, 7-12 July 1969	(Cx 5/70-12th)
Thirteenth session	Rome, Italy, 15-20 June 1970	(Cx 5/70-13th)
Fourteenth session	Rome, Italy, 6-11 September 1971	(Cx 5/70-14th)

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