

REPORT OF THE

SECOND MEETING OF GOVERNMENT
EXPERTS ON THE USE OF
DESIGNATIONS, DEFINITIONS AND
STANDARDS FOR MILK AND MILK
PRODUCTS

Held in Rome, Italy
13 - 17 April 1959



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

REPORT OF THE
SECOND MEETING OF GOVERNMENT EXPERTS
On
THE USE OF DESIGNATIONS, DEFINITIONS AND STANDARDS
For MILK AND MILK PRODUCTS

Held in
Rome, Italy
13 - 17 April 1959
Food and Agriculture Organization of the United Nations
April 1959
Rome, Italy

CONTENTS

	<u>Page</u>
LIST OF PARTICIPANTS	1
OFFICERS OF THE COMMITTEE AND SUB-COMMITTEES	
SUMMARY OF DISCUSSIONS AND PROPOSALS OF THE COMMITTEE	10
APPENDIX 1 Code of Principles concerning Milk and Milk Products	13
APPENDIX 2 Explanatory Note on the Code of Principles	17
APPENDIX 3 Standards adopted by the Committee	19
APPENDIX 4 Standards provisionally adopted by the Committee pending Government comments	21
APPENDIX 5 Standards given preliminary consideration by the Committee subject to Government comments	24

PARTICIPANTS

DELEGATES

AUSTRALIA	Mr. M.E.S.McSHANE Senior Dairy Produce Inspector Department of Primary Industry Australia House The Strand London, UNITED KINGDOM
AUSTRIA	Dipl. Ing. Karl RÄUSCHER Ministerialrat Stubenring 1 Vienna I AUSTRIA
BELGIUM	Mr. J. SERVAIS Director, Ministère de l'Agriculture 3, rue du Méridien Brussels, BELGIUM
DENMARK	Mr. P. KOCK HENRIKSEN Director, Federation of Danish Dairy Associations Mejerikontoret Aarhus, DENMARK Mr. C. VALENTIN HANSEN Agricultural Attaché Danish Embassy Via XXIV Maggio 14 Rome, ITALY.
FRANCE	Mr. A. DESEZ Inspecteur divisionnaire dela répression des frauds Ministère de l'Agriculture 42 bis rue de Bourgogne Paris, 7ème, FRANCE
GERMAN FEDERAL REPUBLIC	Dr. H.H. BOYSEN Chief, Dairy Department Ministry of Food, Agriculture and Forestry of Schleswig- Holstein Kiel, GERMAN FEDERAL REPUBLIC
INDIA	Mr. B.Deva RAO First Secretary Embassy of India Via Francesco Denza 36 Rome, ITALY
INDONESIA	Mr. Th. E.W.UMBOH Veterinarian Djalan Kesehatan 11 Djakarta INDONESIA

Dr. R.GAMBIRO
Dj. Teuku Tjhik Ditiro 28
Djakarta III/15
INDONESIA

IRAN

Mr. Darab ASSAD
Member of Board of Directors
Livestock Bongah
Ministry of Agriculture
Teheran, IRAN

ITALY

Prof. Scipione ANSELMINI
Istituto Superiore di Sanitá
Viale Regina Elena 299
Rome, ITALY

Mr. Giovanni ELISEO (Adviser)
Chief, Foreign Commerce Service
Via Muzio Clementi 70
Rome, ITALY

Mr. Paolo LAZZARINI
Confederazione Nazionale
Coltivatori Diretti
Via XXIV Maggio 43
Rome, ITALY

Mr. Guido KARZANO
Director of Division
Ministero Agricoltura e Foreste
(Direzione Generale della Tutela Economica)
Via XX Settembre
Rome, ITALY

Mr. Antonio MASUTTI
Director
Associazione Italiana Lattiero Casearia
Via Muzio Clementi 70
Rome, ITALY

Mr. Romualdo OTTOGALLI
Vice-President
Associazione Nazionale Grossisti Prodotti Caseari
Via S.Tecla 2
Milano, ITALY

Mr. Fernando PAGANI
Confederation of Agriculture
Corso Vittorio Emanuele 101
Rome, ITALY

Mr. Giovanni Paolo ROBUSTELLI
Ministero di Agricoltura
FAO National Committee
Via XX Settembre
Rome, ITALY

NETHERLANDS

Mr. Th. C.J.M.RIJSSENBEEK
Director of Animal Husbandry and Dairying
Ministry of Agriculture, Fisheries and Food
The Hague, NETHERLANDS

Mr. H.H.GARRELDs
Director, Agricultural Trade and Industry Branch
Ministry of Agriculture, Fisheries and Food
The Hague, NETHERLANDS

Dr. C. SCHIERE
Director, Inspection Institute for Milk and Milk Products
L. v. Meerdevoort 56
The Hague, NETHERLANDS

Mr. B. VAN DAM
Chairman- of the Netherlands Dairy Marketing Board
t'Hoenstraat 5,
The Hague, NETHERLANDS

Mr. A.R. van MOTMAN
International Organisations Division
Ministry of Agriculture, Fisheries and Food.
Ie. v.d. Boschstraat 4,
The Hague, NETHERLANDS

NEW ZEALAND

Mr. J.J.WALKER
Inspector of Dairy Products
Office of the High Commissioner for New Zealand
St. Olaf House
Tooley Street
London, S.E.I., UNITED KINGDOM

NORWAY

Prof. Rasmus MORK
The Agricultural College of Norway
Vollebekk, NORWAY

PAKISTAN

Mr. Nazir AHMED
Agricultural Attiché
Pakistan Embassy
Lungotevere delle Armi 22
Rome, ITALY

POLAND

Mr. Tadeusz BUCZMA
Ministry of Trade
Central Standardization Bureau
ul. Frascatti No. 2.
Warsaw, POLAND

Mr. Mieczyslaw GLODŹ
Vice-President
Association of Dairy Co-operatives
Hoza 66/68
Warsaw, POLAND

Prof. Beguslaw IMBS
Lekarska 21.m.I
Warsaw, POLAND

SPAIN
Mr. Santiago MATALLANA Ventura
Secretary, Spanish Committee of the International Dairy
Federation
Conde Valle Suchil 10
Madrid, SPAIN

Mr. Jesús PLANCHUELO Macabich
Ing. Seccion 5^a
Dirección General de Ganadería
Ministerio de Agricultura
Madrid, SPAIN

SWEDEN
Dr. Waldemar LJUNG
Director, Svenska Mejeriernas
Riksförning Postfack
Stockholm, SWEDEN

SWITZERLAND
Mr. P. BORGEAUD
A.F.I.C.O., S.A.
Tour de Peilz
SWITZERLAND

Dr. Emanuel PULVER
c/o Dr. O. Langhard
Schweizerische Käseunion AG
Monbijoustrasse 47
Bern, SWITZERLAND

Dr. Theodor STOCKER
Secretary, l'Union Centrale des Producteurs
Suisse de Lait
Laupenstrasse 7
Bern, SWITZERLAND

UNITED KINGDOM
Mr. F.C. WHITE
Head, Milk Products Branch
Milk and Milk Products Division
Ministry of Agriculture, Fisheries and Food
Great Westminster House
Horseferry Road
London, S.W.1., UNITED KINGDOM

Mr. E.D. HARDY
Ministry of Agriculture, Fisheries and Food
Head of Food Standards Branch
Food Standards, Hygiene and Slaughterhouse Division
Horseferry Road London, S.W.1 ,
UNITED KINGDOM

Mr. L.C.J.BRETT (Adviser)
114, Reigate Road
Ewell
Surrey, UNITED KINGDOM

Dr. E.CAPSTICK (Adviser)
34, Palace Court
London, W.2., UNITED KINGDOM

UNITED STATES OF AMERICA Mr. Harold E. MEISTER
Assistant Chief
Inspection and Grading Branch
Dairy Division
Agricultural Marketing Service
United States Department of Agriculture
Washington 25, D.C. U.S.A.

Mr. David R. STROBEL (Adviser)
Deputy Director
Dairy and Poultry Division
Foreign Agricultural Service
United States Department of Agriculture
Washington 25, D.C., U.S.A.

OBSERVERS

BELGIUM Mr. A. CONIX
Vice-Président du Boerenbond
24, rue des Récollets
Louvain, BELGIUM

ECUADOR Mr. José RIBADENEIRO YCAZA
Secretary
Embassy of Ecuador
Via Barnabá Torlolini 32,
Rome, ITALY

GUATEMALA Mr. Carlos Chavarría Juárez
Via Francesco Denza 27
Rome, ITALY.

ITALY Mr. Simone LOCASCIO
Ministero di Agricoltura
Via XX Settembre
Rome, ITALY

JAPAN Mr. Kenji YASUDA
Second Secretary
Embassy of Japan
Via Barnabá Oriani 46
Rome, ITALY

NETHERLANDS Mr. L.D.SCHAAP
Chairman, Combined Group of Exporters of Milk and Milk
Products
Nunspeet
NETHERLANDS

Mr. A.BAKKER
President, International Federation of Marga, rine
Associations
Edeseweg 11.6
Bennekom (Gld), NETHERLANDS

EUROPEAN CONFEDERATION OF AGRICULTURE

Dr. Theodor STOCKER
Laupenstrasse 7
Bern, SWITZERLAND

EUROPEAN ASSOCIATION FOR ANIMAL PRODUCTION and
EUROPEAN COMMITTEE OF MILK AND BUTTERFAT RECORDING

Mr. K. KALLAY
Secretary General
Via dei Sabini 7
Rome, ITALY

INTERNATIONAL COMMISSION FOR AGRICULTURAL INDUSTRIES and
PERMANENT INTERNATIONAL BUREAU OF ANALYTICAL CHEMISTRY

Mr. K. KALLAY
7 Via dei Sabini
Rome, ITALY

Prof. B. MAYMONE
Director of the Animal
Husbandry Institute
Via Onofrio Panvinio 11
Rome, ITALY

INTERNATIONAL DAIRY FEDERATION

Prof. P. KäSTLI
President, Eidg. Milehwirtschaft
Versuchsanstalt
Liebefeld, Bern, SWITZERLAND

Prof. A. M. GUERALT
1st Vice-President
44 rue Louis Blanc
Paris X, FRANCE

Prof. H. MULDER
Arboretumlaan 5
Wageningen, NETHERLANDS

INTERNATIONAL FEDERATION OF MARGARINE ASSOCIATIONS

Mr. Arthur BAKKER
President
Edesweg 116
Bennekom (Gld), NETHERLANDS

Mr. M.E.J. KEJMANS
Secretary-General
Raamweg 44
The Hague, NETHERLANDS

Dr. J. SEVENSTER
Agricultural Adviser
Museum Park 1,
Rotterdam, NETHERLANDS

Mr. Kuno MOLLER
Director
Box 271
Stockholm 1, SWEDEN

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

Dr. H. H. BOYSEN
Chief, Dairy Department
Ministry of Food, Agriculture and Forestry of Schleswig
Holstein
Kiel, GERMAN FEDERAL REPUBLIC.

FAO STAFF

Dr. K. V. L. KESTEVEN
Director
Animal Production and Health Division

Dr. Hans PEDERSEN
Chief, Dairy Branch
Animal Production and Health Division

Mr. E. LANCELOT
Dairy Branch
Animal Production and Health Division

Mr. F. H. TOWNSKEND
Legal Research Officer
Rural Legislation Branch

OFFICERS OF THE COMMITTEE AND SUB-COMMITTEES

The Committee elected the following officers:

CHAIRMAN: Mr. F. C. WHITE (United Kingdom)
VICE-CHAIRMAN: Mr. Th. C. J. II. RIJSSENBEK (Netherlands)

Sub-Committee on the Code of Principles:

CHAIRMAN: Mr. David R. STROBEL (United States of America)
MEMBERS: Messrs. N. AHMED (Pakistan)
P. BORGEAUD (Switzerland)
H.H. BOYSEN (German Federal Republic)
A. DESEZ (Prance)
E.D. HARDI (United Kingdom)
P. KOCK HENRIKSEN (Denmark)
S. MATALLANA (Spain)
H.E. MEISTER (United States of America)
Th. C.J.M. RIJSSENBEK (Netherlands)
J. J. WALKER (New Zealand)
F. C. WHITE (United Kingdom)
OBSERVERS: Prof. P. KÄSTLI (President of the International Dairy
Federation)
Mr. P. LAZZARINI (Italy)

Sub-Committee on Standards:

CHAIRMAN: Mr. C. SHIERE (Netherlands)
MEMBERS: Messrs. S. ANSELMINI (Italy)
A. DESEZ (France)
E. CAPSTICK (United Kingdom)
P. KOCK-HENRIKSEN (Denmark)
W. LJUNG (Sweden)
M.E.S. McSHANE (Australia)
H. E. MEISTER (United States of America)
R. MORK (Norway)
R. OTTOGALLI (Italy)
J. SERVAIS Belgium)
T. STOCKER Switzerland)
B. VAN DAM Netherlands)
F. C. WHITE (United Kingdom)
OBSERVER: Prof. A. M. GUERALT (First Vice-President of the
International Dairy Federation)

SUMMARY OF DISCUSSIONS AND PROPOSALS OF THE COMMITTEE

1. In accordance with the Report of its first meeting held in September 1958, the Committee had before it comments received from the following twenty-one countries, concerning both the Code of Principles and the individual standards contained in the Report of the first meeting:

Austria	Netherlands
Belgium	New Zealand
Canada	Pakistan
Denmark	Poland
France	Portugal
Germany	Spain
India	Sweden
Ireland	Switzerland
Japan	Turkey
Morocco	United Kingdom
United States of America	

2. Having heard general statements from the delegate of Indonesia and a number of other delegates, the Committee re-examined in detail the text of the Code of Principles in the light of the comments which had been received. Whilst only minor improvements were made to the Preamble and Articles 1, 2 and 3, Article 4 was the object of considerable discussion. It was decided to maintain the substance of the original Articles 4.1 and 4.2 combined in a single clause which the Committee believed to set out the fundamental principles for the protection of both consumer and producer of milk and milk products. In order, however, to simplify and make more effective the application of these principles in practice, a new clause was added containing two examples of types of designations considered suitable for non-milk products which might otherwise confuse the consumer. Notwithstanding the new clause, the Committee was of the opinion that the designations "Margarine" and "Vanaspati" were not such as to mislead the consumer and should be considered as satisfying the requirements of the Code.

3. Whilst the Committee recognized that certain terms normally used to describe milk and milk products as defined in the Code of Principles, might be used for other types of products in some countries where there was no confusion to the consumer, such usage should not be permitted in international trade. The Committee was of the opinion that any move towards abolition of such usage would be of great advantage. Where the use of such terms was permitted under conditions which might mislead the consumer, this situation should be changed as early as possible.

4. The revised text, of the Code of Principles as unanimously adopted by the Committee, together with the Explanatory Note, are shown in Appendices 1 and 2 respectively. The title of the Code has been shortened to read-"Code of Principles concerning Milk and Milk Products". The Committee recommended that the Code be submitted to all Member Governments with the request that they indicate by 31 October 1959 whether they wished to apply its provisions, and in such case to indicate by what date they hoped to be able to apply it and what steps (change of laws or regulations, administrative practices, recommendations to the trade, etc.) would be necessary to achieve this position (see the introductory phrase to the Code). Information as to the steps which a Government, proposed to take was considered an important part of the reporting procedure which the Committee had been requested to consider by the

Conference. In making their replies Government's would no doubt also wish, to indicate their position in respect of countries which might not apply the Code.

5. The Committee considered the standards contained in the Report of its first meeting and agreed on a version of those for butter (Standard No. 1) and anhydrous butterfat (Standard No. 2) (see Appendix 3). In connection with the standard for anhydrous butterfat, the Committee felt that Governments should be requested to state whether the product "ghee" should be considered as covered by it. The Committee also considered the proposals for dried and condensed, milk, contained in the Report of its first meeting and added designations and definitions as well as provisions concerning permitted additions, taking into account proposals submitted by the International Dairy Federation (see Appendix 4). It was recommended that these standards should again be submitted to Governments for their comments upon the completed texts.

6. Preliminary consideration was also given to the proposals of the International Dairy Federation for methods of sampling milk and milk products as well as for methods of determination of dry matter in cheese. The Committee recommended that these proposals should now be submitted to Governments for comments in so far as they concerned products for which draft standards had already been made available (see Appendix 5) since they had not had the opportunity to consider them in detail.

7. The Committee hoped that standards for butter-milk, whey, yoghurt, cheese and ice-cream, as well as the corresponding methods of sampling and analysis, could be considered at a later meeting when appropriate proposals would have been received and circulated to Governments for comment.

8. In view of the importance of including provisions as to hygiene in the individual product standards, the Committee requested the Director-General of FAO to refer the question to the International Dairy Federation and the Joint FAO/WHO Expert Committee on Milk Hygiene, taking into account any comments which might be received from Member Governments. In the light of the information so obtained the Committee would give the question further consideration at its next meeting.

Conclusions.

9. The Committee therefore requests the Director-General when submitting the present Report to all Member Governments to invite each Government %

- (a) to indicate whether they intend to apply the Code of Principles (see Appendix 1 as well as Appendix 2 containing an explanatory note on the Code), and in this case whether they can indicate the date "by which they will be able to apply it and the steps required to achieve its application,
- (b) to give earnest and sympathetic consideration to the application of the standards for butter and anhydrous butterfat contained in Appendix 3, and
- (c) to comment in detail upon the standards for dried, evaporated and sweetened condensed milk contained in Appendix A as well as the draft methods of sampling contained in Appendix 5.

Governments should be invited to send their replies and comments to the Director-General of FAO by 31 October 1959.

10. The Committee further requests the Director-General to convene a third meeting of the present Committee of Government Experts after replies have been received from Governments, but not later than February 1960, in order to consider to what extent the Code would be applied and what reporting procedures would be most suitable in the light of the information then available.

CODE OF PRINCIPLES
CONCERNING
MILK AND MILK PRODUCTS

Drawn up by
A Committee of Government Experts
under the auspices of FAO.

Application of the Code.

Governments are requested to inform the Director-General of FAO [by 31 October 1959] whether they intend to apply the provisions of the Code of Principles as set out below. Governments which so declare their willingness to apply the Code are further requested to state whether they can indicate the date by which they will be able to bring their national requirements into conformity with its provisions, as well as the steps they will require to take in order to achieve this position.

Application, in Federal State's.

In view of the relationship between a Federal Government and its " constituent States or Provincial Governments, wherever some or all of, the provisions of this Code are not regarded as appropriate for Federal action, Federal Governments which have declared their willingness to apply the Code would thereby undertake to make effective arrangements for the reference of such provisions to the appropriate authorities with I the request that they give active consideration to the amendment of their State or Provincial requirements in conformity therewith.

Application of Standards established under the Code.

In adapting their practices to the Code of Principles, Governments would undertake to give earnest and sympathetic consideration as appropriate to the individual standards established in association with the Code according to Resolution No. 16/57 of the FAO Conference.

This Code of Principles is not intended to affect the adoption and use of more rigorous requirements or standards under domestic legislation.

CODE OF PRINCIPLES
CONCERNING
MILK AND MILK PRODUCTS

PREAMBLE: The purpose of this Code of Principles is to protect the consumer of milk and milk products and to assist the dairy industry on both the national and international levels by:-

ENSURING the precise use of the term "milk" and the terms used for the different milk products;

AVOIDING confusion arising from the mixing of milk and/or milk products with non-milk fats and/or non-milk proteins;

PROHIBITING the use of misleading names and information for . products which are not milk or milk products and which might thereby be confused with milk or milk products;

and ESTABLISHING (a) definitions and designations, (b) minimum standards of composition,, and (c) standard methods of sampling and analysis for milk and milk products.

Article 1

MILK

- 1.1 The term "milk" shall mean exclusively the normal mammary secretion obtained from one or more milkings without either addition thereto or extraction therefrom.
- 1.2 Notwithstanding the provisions of Article 1.1 the term "milk" may be used for milk treated without altering its composition, or for milk the fat content or which has boon standardized under domestic legislation.
- 1.3 The term "milk" may also be used in association with a word or words to designate the type, grade, origin and/or intended use of such milk or to describe the physical treatment or the modification in composition to which it has been subjected, provided that the modification is restricted to an addition and/or withdrawal of natural milk constituents.
- 1.4 In international trade, the origin of the milk shall be stated if it is not bevine.

Article 2

MILK PRODUCTS

- 2.1 The terms used to designate milk products shall only be employed for those products which are exclusively derived from milk as defined in Article 1,
- 2.2 Notwithstanding Article 2.1, the terms used for each milk product may be employed when substances necessary for the manufacturing process are added, provided that these substances are not intended to take the place in part or in whole of any milk constituent.
- 2.3 The terms used to designate milk products may also be used in association with a word or words to designate the type, grade, origin

and/or intended use of such milk products or to describe the physical treatment or the modification in composition to which they have been subjected in accordance with Articles 1.3 and 2.2.

Article 3

COMPOSITE PRODUCTS

3. The term "milk" and the terms used for milk products may also be employed together with a word or words to designate composite products of which no part takes or is intended to take the place of any milk constituent and of which milk or a milk product as referred to in Articles 1 and 2 is an essential part either by quantity or for characterization. If such composite products are designated in terms which are suggestive of milk or milk products or the dairy industry, the label shall indicate the milk or milk product used as well as the other essential constituents.

Article 4

OTHER PRODUCTS

- 4.1 A product which is neither milk, nor a milk product nor a composite product as referred to in Articles 1, 2 and 3, whatever its origin, source or composition, shall not be described or designated in any label, commercial document or publicity material by words or pictorial devices, or be presented in such manner as to refer to or be suggestive of milk or milk products or other dairy term, if likely to lead the purchaser and/or consumer to suppose that the product is milk, a milk product or a composite product as referred to in Articles 1, 2 and 3.
- 4.2 Without restricting the scope of Article 4.1, whenever products foreseen by that Article are of such nature as to be likely to lead the purchaser and/or consumer to suppose that they are products as referred to in Articles 1, 2 and 3, the designation of such products shall be presumed to meet the requirements of Article 4.1, if carried out in the following manner:
 - (a) by the name of the product referred to in Articles 1, 2 and 3 preceded by the word "imitation" in clear type, or
 - (b) by a distinct name and/or description indicating the true nature of the principal raw materials used.
- 4.3 In countries where the mixing of milk or milk products with products foreseen by Article 4.1 is not forbidden, wherever the label of such a mixed product or any publicity referring to it declares the presence of the milk or milk product, the percentage dry matter by weight of the milk ingredients to the total product shall also be indicated, except that where butter is present in a mixture of fats its percentage by weight shall be stated.

Article 5

LABELLING, PRESENTATION AND PUBLICITY

- 5 No label declarations, methods of presentation and publicity concerning products referred to in Articles, 1, 2, 3, 4.2 and 4.3 shall be made in a manner likely to mislead the purchaser and/or consumer as to the true nature or the composition of the product as a whole.

Article 6

EXTENT OF APPLICATION

6. Unless otherwise stated, the provisions of this Code shall apply to all products therein considered whether imported, exported or produced and offered for sale upon the home market.

EXPLANATORY NOTE
ON THE
CODE OF PRINCIPLES

Article 1 - Milk.

- 1.2 The term "standardized" refers to the standardization of fat content alone, either up or down. Other possible modifications are referred to in the following paragraph. Examples of treatments clarified, pasteurized or otherwise heat treated.
- 1.3 Mention of the intended use may accompany the word "milk". The modifications referred to here are only permitted if restricted to an addition and/or withdrawal of natural milk constituents. Modifications shall always be indicated.

Examples:

<u>Examples:</u>	<u>Type:</u>	Whole and skimmed milk
	<u>Origins</u>	Cow, goat, sheep; alpine
	<u>Intended uses</u>	Infant, school (destined for school feeding programmes, etc.)
	<u>Treatment:</u>	Sterilized, evaporated, homogenized.
	<u>Modifications</u>	Humanized, soft curd, vitamin-D, or lactose fortified, toned,

Article 2 - Milk Products.

2.1 Article 2.1 covers such products as butter, cheese, ghee, cream, and , dried milk, condensed milk ... Examples of substerces necessary ,

2.2 for the manufacturing process of these products are: for butter -salt, lactic acid culture, colouring matter ...; for cheese -salt, spices, coagulating enzymes of animal and vegetable origin ... for sweetened condensed milk and ice-cream -, sugars ...

2.3

<u>Examples:</u>	<u>Type:</u>	Whole milk powder ...
	<u>Origin:</u>	Cow, goat, sheep, alpine
	<u>Intended use:</u>	Cooking butter, table butter, coffee cream...
	<u>Treatment:</u>	Sterilized, evaporated, homogenized ...
	<u>Modifications</u>	Humanized, vitaminized ...

Article 3 - Composite Product

Examples: Flavoured milks, cheese with-added foods, milk porridge, milk bread, milk foods with additives, malted milk, milk chocolate, milk candies, sweetened dried milk, ice-cream

Article 4 - Other. Products.

The key provision to the whole Article is contained in 4.1. It lays down that no product which is not & product covered by Articles 1, 2 and 3 may be designated, labelled, advertised or presented in any way which might lead the purchaser or consumer to believe that it was such a product. It is clear, therefore, that such

designations as cold cream, vanishing cream, face cream, shaving cream, hair cream and milk of magnesia are perfectly acceptable since no confusion is possible.

Article 4.2 deals with the most important category of products covered by 4.1: those which are of such nature as to be likely to lead the purchaser or consumer to suppose that they are products covered by Articles 1, 2 and 3, for example, imitation cream or milk containing non-milk fat. For such products, Article 4.2 states that the general requirements of Article 4.1 as to designations will be presumed to have been fulfilled if their designations conform to one or other of the examples given under (a) and (b). It was believed that the use of those designations would be most likely to ensure the protection of the consumer and the producer of milk and milk products. Examples of designations foreseen: under (a) imitation cream; under (b) soya-milk, coconut milk, almond milk, peanut butter, skimmed milk with non-milk fat. The true nature of milk or milk products used as foreseen by alternative (b), shall only be described by the term normally used for the milk or milk product in question.

It was further believed in connection with Article 4.2 that the products margarine and vanaspati were correctly designated by the terms "margarine" and "vanaspati" since no confusion could arise by their use. These products would, however, need to be labelled, advertised and presented in a manner which would not confuse the purchaser or consumer in accordance with Article 4.1.

Article 5 - Labelling, Presentation and Publicity.

This Article is understood to cover the designation of the products referred to.

Article 6 - Extent of Application.

As an interim measure it is understood, however, that a country applying the Code would not be restricted by its provisions when exporting to a country which did not apply the Code. It is evident, nevertheless, that the effect of the Code depends largely on the number of countries applying it. Speedy and wide acceptance would therefore hasten the achievement of the objectives at which it aims.

STANDARDS ADOPTED BY THE COMMITTEE

STANDARD NO. 1

BUTTER.

1. Definitions :

Butter is a fatty product exclusively derived from milk.

Whey butter is a fatty product derived from whey containing no other fat than milk fat.

2. Permitted additions;

Harmless substances necessary for the manufacturing process, for example:

Sodium chloride
Lactic acid cultures
Vegetable colouring matters

3. Standards,:

Butter and whey butter shall contain not less than 80 per cent by weight of milk fat and not more than 2 per cent by weight of milk solids-not-fat. Butter and whey butter shall normally contain not more than 16 per cent by weight of water. If the water content according to national legislation may exceed 16 per cent by weight, it must not exceed 18 per cent by weight.

4. Marking and Labelling:

Export butter shall be clearly marked with at least the following particulars in letters and figures of a conspicuous sizes

1. Indication of the country of manufacture.
2. If the butter contains more than 16 per cent by weight of water, the words: "contains not more than 18 per cent of water".
3. In the case of whey butter, the words "whey butter".

STANDARD NO. 2
MILK FAT, BUTTERFAT,
BUTTER-OIL (ANHYDROUS)

1. Designations:

Milk fat		(Anhydrous)
Butterfat		
Butter-oil		

2. Definitions

Milk fat - butterfat - butter-oil (anhydrous) is a product exclusively obtained from butter or cream and resulting from the removal of practically the entire water and solids-not-fat content.

3. Standards:

The product shall contains

Not less than 99.3% of butterfat

Not more than 0.5% of water.

STANDARDS PROVISIONALLY ADOPTED BY THE COMMITTEEPENDING GOVERNMENT COMMENTSDRIED MILK

1. Definitions

Powders obtained exclusively through the removal of water from milk to obtain, in the resulting product, the fat content required by the appropriate standard.

2. Permitted additions:

Harmless substances which may be necessary for the manufacturing process

3. Designations and Standards

- 3.1 Whole milk powder
Dried full cream milk
Full cream milk powder
Dry whole milk .
Milk powder
Dried milk

Shall contain not less than 26% of fat by weight and not more than 5% of water by weight in the product.

If destined for food manufacturing purposes it may contain less than 26% of fat by weight, but shall contain not less than 24% of fat by weight and not more than 5% of water by weight. -: it shall be designated only as Milk Powder or Dried Milk and bear on all appropriate commercial documents the words "Milk powder for food manufacturing purposes" or "Dried milk for food manufacturing purposes".

- 3.2 Partly skinned milk powder % milk fat
Partly skimmed dried milk % milk fat

Shall contain between 1.5% and 24% of fat by weight in the product. The fat percentage by weight in the product shall be declared. "Shall contain not more than 5% of water by weight in the product.

- 3.3 Non fat dry milk
Dried skimmed milk
Skimmed milk powder

Shall contain not more than 1.5% of fat by weight in the product. Shall contain not more than 5% of water by weight in the product.

EVAPORATED MILK

1. Definitions:

Liquid product obtained exclusively through partial removal of water from milk to obtain, in the resulting product, the composition required by the appropriate standard.

2. Permitted additions:

Harmless substances which may be necessary for the manufacturing process; for example:

Sodium phosphate	as stabilisers in the manufacture of evaporated milk.
Sodium citrate	
Calcium chloride	

3. Designations and Standards:

3.1 Evaporated milk Evaporated whole milk

Evaporated full cream milk

Unsweetened condensed milk

Unsweetened condensed whole milk

Unsweetened full cream condensed milk

Shall contain not less than 7.5% of fat "by weight

Shall contain not less than 25.0% of milk solids by weight.

3.2 Evaporated skim milk

Unsweetened condensed skimmed milk

Shall contain not less than 20.0% of milk solids by weight

SWEETENED CONDENSED MILK

1. Definitions

Syrupy product obtained exclusively through partial removal of water from milk and with the addition of sugars to obtain, in the resulting product, the composition required by the appropriate standard.

2. Permitted additions:

Harmless substances which may be necessary in the manufacturing process.

Designations and Standards:

- 3.1 Sweetened condensed milk
Sweetened condensed whole milk
Sweetened full cream condensed milk

Shall contain not less than 8.0% of fat by weight
Shall contain not less than 28.0% of milk solids by Weight.

- 3.2 Machine skimmed sweetened condensed milk
Sweetened condensed skimmed milk
Skimmed sweetened condensed milk

Shall contain not less than 24.0% of milk solids by weight.

STANDARDS GIVEN PRELIMINARY CONSIDERATION

BY THE COMMITTEE

SUBJECT TO GOVERNMENT COMMENTS

METHODS OF SAMPLING MILK AND MILK PRODUCTS PROPOSED BY THE
INTERNATIONAL DAIRY FEDERATION

Foreword

This standard is intended to provide basic rules for the purposes of international trade.

Correct sampling is a difficult problem and requires the most careful attention to detail if the subsequent analysis is to be of any value. A sample which is representative of the bulk is usually essential, especially when chemical analysis is required, and is particularly difficult to obtain from a consignment consisting of a large number of small packages.

It is impossible to lay down fixed rules to be followed in every case. No standard rules can take the place of judgement, skill and experience, and all sampling must be undertaken only by experienced persons.

In the case of sampling for bacteriological purposes the observance of aseptic precautions is the primary consideration and such sampling must always be directed by a bacteriologist and be undertaken by a person experienced in the special technique of sampling for bacteriological purposes.

A. GENERAL INSTRUCTIONS

1. Instructions of an administrative character.
 - 1.1 Sampling shall be performed by a neutral and preferably sworn agent, properly trained in the appropriate technique. The sampling agent shall be free from any infectious disease.
 - 1.2 If possible, representatives of the parties concerned shall be given the opportunity to be present when sampling is performed.
 - 1.3 Samples shall be accompanied by a report, signed by the sampling agent and countersigned by the witnesses. This report shall give particulars of the place, date, and time of sampling, the name and designation of the sampling agent and of any witnesses, the precise method of sampling which has been followed if this deviates from the prescribed standard method, the nature and number of the units constituting the consignment, the number of samples taken with their identification numbers, and the place to which the samples have been sent. When appropriate the report shall also include any relevant conditions or circumstances, for example the condition of the packages and their surroundings, temperature and humidity of the atmosphere, method of sterilization of the sampling equipment, whether a preservative substance has been added to the samples, and any other special information relating to the material being sampled.

- 1.4 Each sample shall be sealed and labelled to give the nature of the product, the identification number of the sample, the date of sampling, the number of samples taken from the consignment, the size of the consignment, and the name and signature of the sampling agent. In certain cases, for example the analysis of certain cheeses, the weight of the sample or of the unit from which it was taken should also be stated.
- 1.5 All samples shall be taken at least in duplicate, one set being held in cold storage at the disposal of the second party. It is recommended that when previously agreed between the Parties a third set of samples be taken and retained for independent arbitration if necessary. The samples shall be dispatched immediately after sampling to the testing laboratory.

2. Technical instructions.

2.1 Sampling equipment.

- 2.1.1 Specifications: as laid down for each product to be sampled.
- 2.1.2 Sampling for chemical purposes: the sampling equipment and sample containers shall be dry and perfectly clean and shall not impart any foreign odour or flavour.
- 2.1.3 Sampling for bacteriological purposes or for organoleptic examinations all sampling equipment shall be perfectly clean and shall not communicate any foreign flavour or odour to the product and shall be treated by one of the following methods:
 - a) Exposure to hot air at 160 - 170 C for two hours.
 - b) Exposure to steam at 120 C (autoclave) for 15 minutes.
 - c) Exposure to steam at 100 C for one hour. Such equipment must be used the same day.
 - d) Immersion in water at 100 C for 30 seconds. Such equipment must be used immediately.
 - e) Immersion in 70% alcohol and flaming to burn off, the alcohol immediately before use.

The choice of the treatment will depend upon the nature, shape, and size of the equipment and upon the conditions of sampling; the instructions of the testing laboratory shall be followed. Sampling equipment, including sampling containers must be sterilized wherever possible by one of the methods a) or b). Methods c), d) and e) should be regarded as secondary methods only.

2.2 Samples containers.

2.2.1 For liquids

Containers shall be glass bottles of a quality suitable for sterilization and of suitable shape and capacity for the material to be sampled (as defined in each particular case).

Containers shall be securely closed either by means of a rubber stopper or by a screw cap of metal or plastic having a liquid-tight

plastic liner which is insoluble, non-absorbent, greaseproof, and which will not influence odour, flavour or composition of the milk and the milk products.

When rubber stoppers are used these shall be covered with a non-absorbent, flavourless material (such as a suitable plastic) before pressing into the sample container.

2.2.2 For solids or semi-solids.

Containers shall be wide mouth, cylindrical receptacles of glass or stainless metal, suitable for sterilization, and of a capacity suited to the size of the sample to be taken (as defined in each particular case). They shall be securely closed by one of the means defined above.

2.3 Sampling Technique.

The precise method of sampling, the weight or volume of product, and the number of units to be taken as a sample varies with the nature of the products and the purpose for which sampling is required, and is defined for each particular case.

2.4 Preservation of samples.

2.4.1 When required for chemical analysis : in accordance with instructions given by the examining laboratory, a suitable preservative may be added to samples of liquid products. Such preservatives shall not interfere with the subsequent analysis and the nature and quantity of the addition shall be determined by the laboratory and indicated on the label and in any report. Preservatives shall not be added to samples of semi-solid, solid or dried products unless contrary instructions are given by the laboratory undertaking the chemical analysis. Such samples shall be stored in a refrigerator.

2.4.2 When required for bacteriological or organoleptic examination : preservatives shall never be added to such samples. Instead, they shall be held at a low temperature (0-5 C) except in the case of conserved milk products when the sample, comprises undamaged, unopened containers in which the product is sold. Liquid products shall be held in ice and, bacteriological examination shall be commenced as soon as possible and in no case later than twenty-four hours after sampling.

2.5 Transport of samples.

Samples shall be transported to the laboratory as quickly as possible after sampling. Precautions shall be taken to prevent exposure during transit to temperatures below freezing point or to high temperatures which shall not exceed 10°C in the case of perishable products. In the case of samples required for bacteriological examination, an insulated transport container capable of maintaining a low temperature (under 5 C) shall be used, except in the case of conserved milk products samples as undamaged, unopened containers, or in the case of very short journeys when prior approval of the testing laboratory has been obtained.

3. Selection and number of samples.

Guidance is given for each particular product in the following Supplement.

B. SAMPLING OF MILK, SEPARATED MILK AND CREAM

1. Sampling equipment.

- 1.1 Plungers or agitators are necessary for mixing liquids in bulk. In general, plungers or agitators should be of sufficient area to produce adequate disturbance of the product, and sufficiently light in weight for the operator to be able to move them rapidly through the liquid. In view of the differing shapes and sizes of containers, no specific design of plunger can be recommended. For mixing the contents of large vessels mechanical stirring or compressed air is advisable.

The sample may be collected by means of a dipper of suitable size. When the sample is required for bacteriological examination the sampling equipment shall be sterilized as prescribed under A. 2.1.3.

Plungers and dippers should preferably be of stainless steel or aluminium! but adequately tinned or other suitable material may be used. All surfaces shall be smooth and free from crevices or projections. If solder is employed it should be capable of withstanding a sterilizing temperature of 180 C.

2. Selection and number of samples.

Guidance is given for each particular product in the following Supplement.

3. Mixing procedure.

- 3.1 In all cases the liquid shall be thoroughly mixed, but no rigid procedure can be laid down. The method chosen will vary with the type and size of containers, the length of time for which the liquid has been standing, and the conditions of storage. Pouring from one vessel to another, plunging, mechanical stirring, or compressed air agitation may be used.
- 3.2 In the case of large containers due regard must be paid to fat rising and the liquid shall be mixed until such time as complete agreement is obtained between samples taken at the top of the container and at the outlet cock.
- 3.3 In the case of cream, plunging shall be performed at least 10 times, the position of the submerged plunger being moved from place to place, with special care to avoid whipping and churning.
- 3.4 The sample shall be taken immediately after mixing.

C. SAMPLING OF CONDENSED MILK AND EVAPORATED MILK

1. Bulk containers (barrels, drums, etc.).

Sampling of all types of concentrated milk may be difficult, particularly if the product is very viscous. It is necessary to mix the contents of the bulk very thoroughly before taking the sample. After long storage the contents of bulk containers may not be homogeneous.

1.1 Sampling equipment.

The most suitable sampling equipment is a broadbladed metal stirrer fitted with a wide perforated disc at the bottom, and of sufficient length to reach the bottom of the container.

1.2 Sampling technique.

The stirrer shall be used to mix the contents and to scrape adhering material from the sides and bottom of the container 2-3 litres of the well-mixed contents shall be removed to a smaller receptacle, the stirring repeated, and a sample of at least 200 grams taken.

1.3 Sample jars shall be of large diameter and have well fitting lids.

2. Small retail containers.

2.1 The sample unit shall be one intact, unopened can. Variations in chemical composition arise more frequently when the continuous method of manufacture is used than in case of manufacture indefinite batches which permits thorough mixing of the whole bulk. Condensed milk is manufactured by the batch process only, but either method may be used for evaporated milk and in the absence of definite information it shall be assumed that the continuous method has been used.

2.2 Selection of units.

Guidance concerning the selection of units and the minimum number to be taken is given in the following Supplement.

2.3 Number of samples.

Guidance is given for each particular product in the following Supplement.

2.4 Treatment of samples.

The cans shall, not be opened before analysis and shall be labelled with the date of sampling and a special mark of identification.

D. SAMPLING OF DRIED MILK AND DRIED MILK PRODUCTS

1. In the case of bulk containers sampling for chemical analysis and organoleptic evaluation shall be performed independently of sampling for bacteriological examination from the same container.
2. Sampling for chemical analysis and organoleptic examination.
 - 2.1 Sampling equipment.

Sampling shall be performed with a suitable clean, dry borer tube of stainless steel, aluminium, or aluminium alloy. (For example, as recommended in British Standard 809:1949).
 - 2.2 Sampling technique.

The tube shall be passed steadily through the powder at an even rate of penetration. When the tube reaches the bottom of the container it shall be withdrawn and the contents discharged immediately into the sample container. The powder shall not be touched with the fingers. It is preferable to take two bores in this manner. The total weight of powder taken shall be 300 - 500 grams. When special instructions are so given by the testing laboratory, sampling may be confined to the mixed surface layers.
 - 2.3 Sample containers.

Samples shall be filled into clean, dry cans of tinned steel or aluminium with an air-tight metal closure. Glass containers shall not be used. The sample container shall be of sufficient size to allow mixing by shaking.
 - 2.4 In the case of gas packed dried milk the unopened original container shall be submitted as the sample if a gas analysis is required. Several containers (up to four) may be required.
3. Sampling for bacteriological examination.
 - 3.1 Samples for bacteriological analysis shall be taken from the same package as those taken for chemical and organoleptic examination. The sample for bacteriological examination shall be taken first.
 - 3.2 Sampling equipment.

Samples shall be taken with a suitable stainless steel or aluminium spoon, which shall be sterile. A supply of spoons in a closed metal container may be sterilized in a hot air oven at 160° - 170°C for two hours. Alternatively the spoon may be immersed in alcohol and flamed to burn off the alcohol immediately before use. The spoon shall be cleaned and sterilized before taking each individual sample, or a number of sterile spoons should be available.
 - 3.3 Sampling technique.

Using a sterile metal implement (for example a broadbladed knife or a second spoon) the surface layer of powder shall be removed from the sampling area. A sterile spoon shall then be used to take the sample, if possible from a point near the centre of the container. The weight of sample taken need not exceed about 50 grams. The sample shall be

placed as quickly as possible into the sample container, which shall be closed immediately observing aseptic precautions.

In the event of dispute concerning the bacteriological condition of the surface powder in a package, a special sample should be taken from the surface for examination.

3.4 Sample containers.

Samples shall be filled into clean, dry, sterile glass containers ; capable of air-tight closure and preferably of brown glass to exclude light.

4. Selection of units.

Guidance is given for each particular product in the following Supplement.

E. SAMPLING OF-BUTTER

1. Sampling equipment.

Butter triers shall be made from stainless steel and shall be at least 30 mm. in diameter and of sufficient length to pass diagonally to the base of the container. Spatulas or knives used for removing portions of sample from the trier shall be made from stainless steel. Triers, spatulas, and knives shall be cleaned and dried before use and if sampling for bacteriological purposes is required, they shall be sterilized by treatment with alcohol followed by flaming or by immersion in water at 100 C for at least 30 seconds and cooled to room temperature immediately before use.

2. Sampling technique.

Two cores of butter shall be taken. One. of these shall be obtained by inserting a trier diagonally through the block of butter (from a corner of a cask) of the opened end. The second core shall be drawn by inserting the trier from an arbitrary point of the surface vertically downwards to the base of the box or cask. The sample shall comprise portions taken from different points of the two cores to give a total weight of not less than 200 grams. When the sample is required for bacteriological examination the directions of the testing laboratory shall be followed.

3. Sample container.

Sample containers shall be wide-mouth glass jars conforming to A. 2.2.2. The jar shall not be filled for less than two-thirds and not for more than nine-tenths of its capacity. Immediately after closure, glass jars containing butter shall be wrapped in paper and stored in a dark place. The butter shall not come into contact with paper or any water or fat absorbing surface.

4. Transport of samples.

The instructions of the testing laboratory shall be followed.

5. Selection of units.

The selection of units involves special considerations which may vary with the nature of the consignment and the purpose for which sampling is required. Guidance is given in the following Supplement.

SUPPLEMENT TO
METHODS OF SAMPLING MILK AND MILK PRODUCTS
SELECTION OF SAMPLES.

A. General.

It is very difficult to formulate precise rules for the selection of units from large consignments.

The number of units to be sampled may depend upon many circumstances, as for instances

- 1) The size of the consignment and the nature of the units e.g. whether bulk units such as large boxes, barrels, cans, large cheese etc. or small retail units such as small cans, bottles or packages.
- 2) The general purpose of sampling e.g. whether required to determine the general quality of a consignment or to detect isolated failure to reach a specific standard.
- 3) The particular property to be examined and the nature of the analysis (chemical or bacteriological) . The property may be common to all units or it may be discontinuous - positive or negative. Thus it would require a smaller sample to determine a common chemical property such as the average fat content of a consignment than a bacteriological one such as the degree of sterility or the occurrence of some specific organism.
- 4) The proportion of defective units which is acceptable to both parties.

Only 100% sampling will give 100% certainty, and anything less always involves some risk that the sample may not accurately represent a whole bulk or may permit the acceptance of a greater or lesser proportion of defective units. If the possibility of error must be small, as in legal disputes, then a large sample must be taken however expensive or inconvenient this may be. For normal control purposes the parties may accept a certain margin of error and agree upon a compromise which is reasonably fair to buyer and seller. The risk of faulty conclusions concerning large consignments becomes appreciable with small samples of less than 10 units.

Even with a sample of 10 units there is an even chance of failure to detect the presence of 7% of defective units in a bulk consignment which is fairly uniform. It cannot be assumed, for instance, that a batch containing 10% of defective units will give one defective unit in a sample of ten units, in fact the defective units found may vary between four and none. . To obtain real security a sample of the order of 20 to 25 units is required.

The problem is still more difficult in the case of a particular bacteriological contamination in-certain units of a large consignment. In this case the minimum proportion of defective units detectable by samples of different sizes is as follows:

<u>Number of units sampled</u>	<u>Per cent of contamination detectable</u>
10	37
15	27
20	21
25	17
30	16
50	10
100	4

Determination of the proportion of contaminated units depends on the absolute number of units sampled and not on the percentage of the batch examined.

5) Knowledge, if any, of division of the consignment into separate manufacturing batches.

6) According to circumstances, samples may be taken from each individual unit selected or alternatively they may be composite samples consisting of aliquot portions from each unit selected. Composite samples should only be taken when the material is likely to be fairly uniform. The choice of method should depend upon the instructions of the testing laboratory. For the above reasons no fixed rules or statistical formulae will be satisfactory under all the varying conditions which may arise, and modification of recommended procedures may be desirable in particular circumstances. In cases of doubt expert advice should be sought from the testing laboratory, particularly in the case of extremely large consignments. In Sections B to E below sampling numbers are suggested for individual products.

It is emphasized that the minimum numbers suggested are given for guidance only; they are likely to "be satisfactory for general purposes but inadequate for most bacteriological purposes.

B. Milk and Cream.

Each unit selected at random shall be sampled and the samples shall not be mixed. In the case of consignments contained in cans (churns) or bottles the number of random units selected may be as follows:

	<u>Total number of units</u>	<u>Minimum number of units selected</u>
Cans (churns)	1	1
	2 to 4	2
	5 to 9	3
	10 to 20	4
	21 to 100	10
	Over 100	10 plus one for each additional 100 units or part thereof.
Bottles	1 to 100	1
	101 to 1,000	2
	1,001 to 10,000	4
	Over 10,000	4 plus one for each additional 2,500 units or part thereof.

A sample shall consist of an unopened bottle.

C. Condensed Milk and Evaporated Milk.

Cans shall be taken as far as possible from different cases comprising the consignment. Cans are commonly packed in cases containing cans. The number taken shall be related to the size of the consignment and the following minimum numbers are suggested for guidance.

<u>Number of cases or cartons</u>	<u>Number of cans</u>	<u>Minimum number of samples</u>
	Less than 48	1
1 to 9	48 to 479	2
10 to 49	480 to 2,352	3
50 to 99	2,400 to 4,752	4
100 to 249	4,800 to 11,952	5
250 to 550	12,000 to 26,400	6
Over 550		One sample per 100 cases or part thereof.

Each sample shall consist of three units, of which one shall be retained by the buyer, one by the seller, and one by independent authority for arbitration. For bacteriological purposes at least 20 samples should be taken.

D. Dried Milk and Dried Milk Products.

The number of samples shall be related to the size of the consignment and the following minimum numbers are suggested for guidance:

<u>Size of consignment</u>	<u>Minimum number of samples</u>
1 package	1
2 to 10 packages	2
11 to 200 "	3
201 to 400 "	4
Over 400 "	One per cent of package

Each sample shall be taken in triplicate; one part to be retained by the buyer, one by the seller, and one by an independent authority for arbitration. The samples shall be examined individually. For bacteriological purposes it is desirable to sample at least 10 packages unless the whole consignment consists of less than 10 packages.

E. Butter.

There is often a possibility of fairly wide variations between different parts of a consignment, which may not be homogeneous and may consist of the production of different factories or of different batches from one factory. Sampling may be required to detect deviation in composition of some of the units rather than to determine the average composition of the whole consignment. For general guidance it is suggested that in the case of large containers (boxes, barrels) or large numbers of units, one per cent of the units may be sampled. In the case of butter packed in small containers the following minimum numbers are suggested for guidance:

<u>Number of units</u>	<u>Minimum number of samples</u>
Up to 100	2
101 to 1,000	5
1,001 to 10,000	10
Over 10,000	0.1 per cent

The use of tables for selection of units from a bulk consignment is not applicable in every case and should only be expected to lead to reliable results in the case of routine examinations of rather homogeneous consignments. Under all circumstances the testing laboratory should be consulted concerning the selection and number of samples.

In some cases the standard sampling methods are of no value, for example, in judging theological or organoleptic properties, because these properties cannot be ascertained from a small sample or may be changed by the act of sampling or during transport of the sample.

In such cases it may be necessary to take a large sample or to test the consignment in situ.

The following report of an earlier meeting In this series has been issued:

Report of the Meeting of Government Experts on the Use of Designations, Definitions and Standards for Milk and Milk Products, Rome, Italy, 8 - 12 September 1958. In, English, French and Spanish (Meeting Report No. 1958/15).

Since the establishment of the Animal Production and Health Division in January 1959, the series of annual chronological numbers refer to reports issued by this Division.