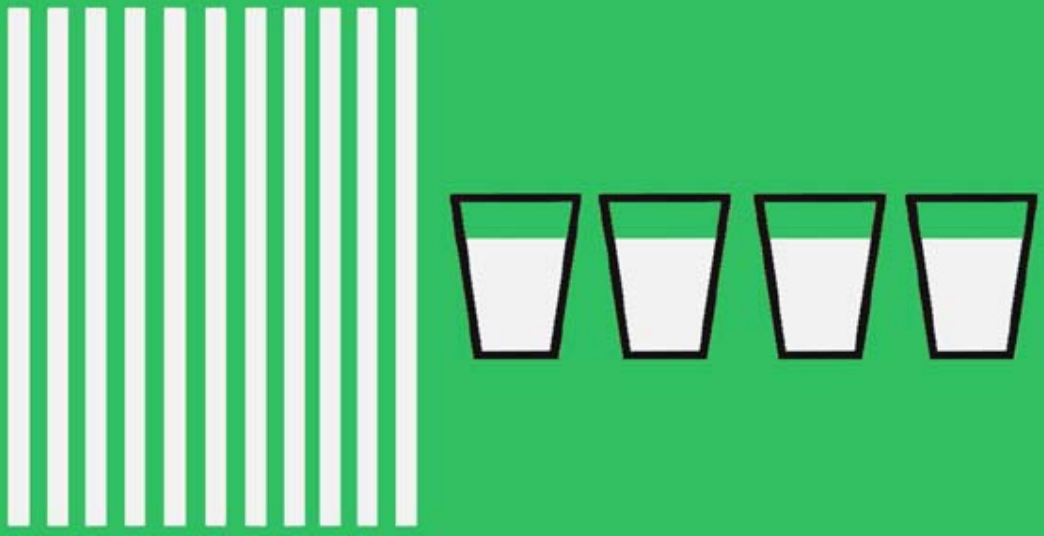
REPORT OF THE EIGHTH SESSION OF THE JOINT FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

Held in Rome, Italy
24 - 29 May 1965



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ORGANIZACION DE LAS NACIONES UNIDAS PARA LA AGRICULTURA Y LA ALIMENTACION
Rome, Viale delle Terme di Caracalla. Cables: FOODAGRI, Rome. Tel. 5797

WORLD HEALTH ORGANIZATION
ORGANISATION MONDIALE DE LA SANTE
Genève, Palais des Nations. Cables: UNISANTE, Genève. Tél. 33 10 00

The Director-General of the Food and Agriculture Organization of the United Nations and the Director-General of the World Health Organization have the honor to attach a copy of the Report of the Eighth Session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products, held in Home, 24-29 May 1965.

Attention is drawn to the "Summary of Points for Action by Governments" on page 16.

ROME/GENEVA, June 1965

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

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For
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LIST OF PARTICIPANTS

DELEGATES

AUSTRALIA	Mr. Joseph R. Brown Senior Dairy Produce Inspector Department of Primary Industry c/o Office of the High Commissioner for Australia Australia House The Strand London, W.C.2 (England)
AUSTRIA	Mr. Eduard Doringer, Dip. Ing. Director Salzburg Branch Austrian Dairy Product Board Federal Ministry of Agriculture Vienna (Austria)
BELGIUM	Mr. Jean Louis Servais Ingénieur en Chef Directeur au Ministère de l'Agriculture 6a Rue de la Charité Brussels (Belgium)
	Mr. Paul Jamotte Chef de Travaux Station Laitière de l'Etat Gembloux (Belgium)
CANADA	Mr. Jesse R. Sherk Chief, Markets and Merchandizing Dairy Products Division Department of Agriculture Ottawa (Canada)
DENMARK	Mr. P. Kock Henriksen Director Federation of Danish Dairy Associations Aarhus (Denmark)
	Mr. H. Metz Director Government Control of Dairy Products Christians Brygge 22 Copenhagen V (Denmark)
	Mr. K.P. Andersen Mejerikontoret Aarhus (Denmark)
	Mr. C. Valentin Hansen Agricultural Counsellor Danish Embassy Viale del Policlinico 129A Rome (Italy)

FRANCE	Mr. A. Desez Inspecteur divisionnaire de la Répression des Fraudes Ministère de L'Agriculture 42bis Rue de Bourgogne Paris 7e (France)
	Prof. A. m. Guérault 44, Hue Louis Blanc Paris 10e (France)
GERMANY, FEDERAL REPUBLIC OF	Dr. Hans Boysen Ob. Reg. Rat Düsternbrookerweg 104-103 Kiel (Germany)
	Dr. Karl H. Wegener Oberregierungsveterinaerrat Federal Ministry of Health Deutschherrenstr. 87 Bad Godesberg (Germany)
	Mr. W. Godbersen Federal Ministry of Food and Agriculture Bonn (Germany)
INDIA	Shri Majaraj Krishan Agricultural Attaché Embassy of India Home (Italy)
IRAQ	Mr. Hassan El-Obaidi Technical Director The Dairy Administration Baghdad
ITALY	Dr. Guido Marzano Director of Division Ministry of Agriculture and Forestry Direzione Generale Tutela Economica Prodotti Agricoli Via XX Settembre Home (Italy)
	Dr. Alberto De Ciampis Direttore di Sezione Ministero della Sanità Rome (Italy)
	Dr. Antonio de Minerbi Associazione Nazionale Industriali Alimentazione Dolciaria ANIAD Via Muzio Clementi 70 Some (Italy)

Dr. Riccardo Monacelli
Instituto Superiore di Sanità
Viale Regina Elena 299
Home (Italy)

Prof. Rodolfo Negri
Instituto Superiors di Sanità
Viale Regina Elena 299
Rome (Italy)

Dr. Romualdo Ottogalli
Asso-casearia
Via Privata Cesare Battisti 2
Milan (Italy)

Dr. Giacomo Pittoni
Comitato Italiano del Latte
Rome (Italy)

Miss Anna Maria Rimoaldi
Sperimentatore Superiors
Ministero Agricoltura e Foreste
Via XX Settembre
Rome (Italy)

Dr. V. Sepe
Ministry of Agriculture and Forestry
Direzione Generale Tutela Economica
Via XX Settembre
Home (Italy)

Dr. Anna Maria Spina
Direttore di Divisione
Ministero della Sanità
Rome (Italy)

Dr. Leonello Urbanelli
Ministero della Sanità
Rome (Italy)

Dr. F. Zafarana
Italian National FAO Committee
Ministry of Agriculture and Forestry
Via XX Settembre
Home (Italy)

LUXEMBOURG

Mr. Marcel Haas
Dipl. Ing.
Station de Chimie Agricole de l'Etat à Ettelbruck
(Luxembourg)

NETHERLANDS	Mr. Th. C.J.M. Rijssenbeek Director of Animal Husbandry Ministry of Agriculture and Fisheries 1 v.d. Boschstraat 4 The Hague (Netherlands)
	Mr. G.H. Hibma Secretary, Centrale Zuivelcommissie Jan van Nassaustraat 85 The Hague (Netherlands)
	Mr. H.P.W. Radier Secretary, Dairy Marketing Board Hoenstraat 5 The Hague (Netherlands)
	Dr. C. Schiere Director Inspection Institute for Milk and Milk Products 56 l.v. Meerderveert The Hague (Netherlands)
	Dr. Gerard F. Wilmink Director of Public Health (Food Division) Ministry of Public Health Noordeinde 35 The Hague (Netherlands)
NORWAY	Prof. Rasmus Mork Vollebekk (Norway)
	Mr. Petter Slagsvold Director Norske Meieriers Salgssentral Bredgt 10 Oslo (Norway)
NEW ZEALAND	Mr. James J. Walker Inspector of Dairy Products St. Olaf House Tooley Street London, S.E.1 (England)
PARAGUAY	Mr. Anibal Fernandez Primer Secretario de Embajada Embajada del Paraguay Via Archimede 120 Rome (Italy)
PAKISTAN	Mr. Ahmed Barkat Agricultural Attaché Embassy of Pakistan Rome (Italy)

PERU	Dr. Andres A. Aramburu Embajada del Peru Via Po 22 Rome (Italy)
	Mr. Julio Macera Embajada del Peru Via Po 22 Rome (Italy)
POLAND	Prof. Dr. E. Pijanowski Agricultural University Department of Food Agricultural Industries UL. Rakowiecka 8 Warsaw 12 (Poland)
	Dr. Tadeusz Buczma Director Ministry of Foreign Trade Quality Inspection Office Stepinska 9 Warsaw (Poland)
SPAIN	Mr. Alejandro Alonso Munez Jefe Sección 3ª Dirección General de Ganaderia Ministerio de Agricultura Madrid (Spain)
	Dr. Pedro Ballester Dirección General de Economía de la Produccíón Agraria Ministerio de Agricultura pº de Atocha 1 Madrid (Spain)
SWEDEN	Dr. B.W. Ljung Director Svenska Meijeriernas Riksförening Post Box Stockholm (Sweden)
	Dr. Jacob Ekman Swedish Dairies Ass. Postfack Stockholm 1 (Sweden)
SWITZERLAND	Dr. P. Borgeaud A.F.I.C.O., S.A. La Tour-de-Peilz Vaud (Switzerland)

	Mr. Guido Burkhalter Dipl. Ing. Agr. Schweiz. Käseunion A. G. Monbijoustr. 45 Bern (Switzerland)
	Mr. C. Landolt Director, Roethlisberger and Son Ltd. Schlossstr. 2 Langnau - Emnenthal (Switzerland)
THAILAND	Mr. Chuvid Ratanachai Chief of Food and Drugs Control Division Food and Drugs Control Division Ministry of Public Health Bangkok (Thailand)
	Mr. Panya Vanasatit Acting Chief of Food Section Food and Drugs Control Division Ministry of Public Health Bangkok (Thailand)
UNITED KINGDOM	Mr. J.H.V. Davies Assistant Secretary Food Standards Division Ministry of Agriculture, Fisheries and Food Great Westminster House Horseferry Road London S.W.I (England)
	Mr. L.H. Glassberg Senior Executive Officer Ministry of Agriculture, Fisheries and Food Great Westminster House Horseferry Road London S.W.I (England)
	Dr. A.L. Provan Adviser 61, Ember Lane Esher Surrey (England)
	Mr. F.C. White National Association of Creamery Proprietors Grading Service Amberley House Norfolk Street, Strand London, W.C.2 (England)

UNITED STATES OF AMERICA.	Mr. H.E. Meister Chief, Inspection and Grading Branch Dairy Division Consumer and Marketing Service U.S. Department of Agriculture Washington, D.C. (U.S.A.)
	Mr. Floyd E. Fenton Chief, Standardization Branch Dairy Division Consumer and Marketing Service U.S. Department of Agriculture Washington, D.C. (U.S.A.)
	Dr. W. Horwitz Staff Assistant Office of the Commissioner Food and Drug Administration Washington, D.C. (U.S.A.)
	Dr. J. Bryan Stine Chairman Research Committee National Cheese Institute 500 Peshtigo Court Chicago, Illinois (U.S.A.)
<u>OBSERVERS</u>	
FINLAND	Dr. Pellervo Saarinen Director - General Valio Helsinki (Finland)
	Mr. Arvo Lahto Director Valio Helsinki (Finland)
	Mr. Allan Håkans Valio Helsinki (Finland)
GERMANY, FEDERAL REPUBLIC OF	Dr. Rolf Frier 207 Grosshansdorf Vossberg 1A (Germany)
	Mr. Hubert van de Loo Director Meyerhofstr. 6 Hamburg—Hochkamp (Germany)
	Dr. Karl-Heinz Schlegel Habsburger Allee 87 Frankfurt/Main (Germany)

FAO/WHO CODEX ALIMENTARIUS COMMISSION	Prof. O. Högl Coordinator for Europe Taubenstr. 18 Bern (Switzerland)
EUROPEAN ASSOCIATION FOR ANIMAL PRODUCTION	Dr. K. Kallay Secretary General Corso Trieste 67 Rome (Italy)
INTERNATIONAL MIRY FEDERATION	Dr. B.W. Ljung Director Svenska Meijeriernas Riksförening Post Box Stockholm (Sweden)
	Prof. H. Mulder 10, Rue Ortélius Bruxelles 4 (Belgium)
	Prof. Dr. Max Schulz H. Weigmannstr. 3 Kiel (Germany)
	Mr. P. Staal Secretary General 10, Rue Ortélius Bruxelles 4 (Belgium)
INTERNATIONAL ORGANIZATION FOR STANDARDIZATION	Mr. Roger Maréchal Secrétaire Général Adjoint ISO Rue de Varembé Geneva (Switzerland)
	Dr. J.G. van Ginkel Government Dairy Station (Rijksznivelstation) Vreewijkstraat 12 B Leiden (Netherlands)
	Mr. S. Boelsma Government Dairy Station 12 B Vreewykzstraat Leiden (Netherlands)
PERMANENT COUNCIL OF INTERNATIONAL STRESA CONVENTION	Dr. Fraacesca Zafarana National FAO Committee c/o Ministry of Agriculture Via XX Settembre Roma (Italy)
ASSOCIATION OF OFFICIAL AGRICULTURAL CHEMISTS	Dr. William Horwitz Box 540 Benjamin Franklin Station Washington, D.C. 20044 (U.S.A.)

EEAP	Mr. André Leroy Président hon.F.E.Z. (EEAP) 62, Rue du Château St Leu La Forêt (S. et O.) (France)
INTERNATIONAL FEDERATION OF MARGARINE ASSOCIATION	Mr. E.J. Hijmans Raamweg 44 The Hague (Netherlands)
EUROPEAN ECONOMIC COMMUNITY	Dr. Sergio Ventura Administrateur principal Direction générale de l'Agriculture 12, Avenue de Brocqueville Bruxelles 15 (Belgium)
SWEDISH DAIRIES ASSOCIATION	Mr. Olle Riese Director Apelvågen 19 Stocksund (Sweden)
FEDERAZIONE ITALIANA TUTELA ARMENTIZIA	Dr. Sergio Gasparri Viale Trastevere 26 Rome (Italy)
PIE UNIONI PASTORI O.N.A.R.M.O.	Dr. Fabrizio Mei Salita del Crescenzi 26 Rome (Italy)
WHO PERSONNEL	Mr. Morris Shiffman WHO Palais des Nations Geneva (Switzerland)
FAO PERSONNEL	Dr. K.V.L. Kesteven Director Animal Production and Health Division
	Dr. H. Pedersen Chief, Dairy Branch Animal Production and Health Division
	Dr. R. Tentoni Dairy Specialist, Dairy Branch Animal Production and Health Division
	Mr. J. Renaud Dairy Branch Animal Production and Health Division
	Dr. D.G. Chapman Food Standards Technologist Nutrition Division
	Mr. G.O. Kermode Officer in charge, Food Standards Program
	Mr. J. Németh Assistant Officer, Food Standards Program

OFFICERS OF THE COMMITTEE AND SUB-COMMITTEES

The committee elected the following officers: -

CHAIRMAN:	Dr. P. Borgeaud (Switzerland)
VICE-CHAIRMEN:	Mr. Jesse R. Sherk (Canada)
	Prof. E. Pijanowski (Poland)

Sub-Committee on Food Additives

CHAIRMAN:	Dr. G.F. Wilmink (Netherlands)

Sub-Committee on Processed Cheese Products

CHAIRMAN:	Mr. L. Landolt (Switzerland)

REPORT

of the

EIGHTH SESSION

of the

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

Rome, 24-29 May 1965

1. The Eighth 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 Home, 24-29 May 1965. The Session was attended by 81 participants including the representatives and observers of 25 countries and observers from 12 organizations (see pages iii - xii for list of participants).

2. The Eighth Session of the Joint Committee was convened by the Directors-General of FAO and WHO. The Committee unanimously elected Dr. P. Borgeaud (Switzerland) as Chairman for the Session. Mr. J. R. Sherk (Canada) and Prof. Dr. E. Pijanowski (Poland) were elected Vice-Chairman.

STATUS OF ACCEPTANCE OP THE CODE OP PRINCIPLES CONCERNING MILK AND MILK PRODUCTS AND ASSOCIATED STANDARDS

3. It was reported to the Committee that 66 countries had now accepted the Code of Principles in accordance with the three main group classifications. Standard A.5 - Milk Powder - had now been accepted by 55 countries and the number of acceptances for Standards A.l to A.4 varied between 30 and 45 countries. To date only some 18 countries had accepted A.6, the general standard for cheese.

4. During the discussion of the Status of Acceptance the delegation of Thailand informed the Committee that their Government was about to revise its food legislation and give effect to the implementation of standards dealing with condensed milk, recombined milk and, at a later stage, butter and cheese as prescribed under the Code Standards. In respect of evaporated whole milk, the Thai Government was proposing a fat content of 7.8 percent which would be higher than that required by the Code Standard. The delegation of Belgium informed the Committee that their Government had adopted legislation accepting Standard A.5 which prescribed a 26 percent milk fat content in dried whole milk powder. The delegation of the Federal Republic of Germany also indicated that their Government could agree in principle to a 26 percent milk fat content for dried whole milk powder but was not yet in a position to give effect to standard A.5 in the national legislation because of difficulties concerning the designations for the product. The delegation of Poland indicated that Standard A.5 in respect of the prescribed milk fat content of 26 percent was now virtually accepted by their Government but certain other considerations concerned with fixing the price of the product remained to be settled before the standard could be fully implemented in Poland.

5. The Committee discussed at some length the problems involved in achieving wider acceptance of the Code among the Member Countries of FAO and WHO. Concern was expressed, in particular, about exports of milk products from countries which accepted the Code but were unable, for a variety of reasons, to require the enforcement of Code standards in respect of their external trade. The delegation of the Netherlands

emphasized the need for an appropriate solution being found to supervise the enforcement of the Code. After comprehensive discussion, the Committee considered that the solution to these difficulties should be sought by trying to persuade all the Member Countries of FAO and WHO to accept the Code of Principles and its associated standards. The Committee recommended that both organizations should take steps to ensure that members of the Secretariat, when visiting various regions of the world were enabled to make personal contact with the competent authorities concerned to achieve this end. The Committee thought that on such occasions the advantages of acceptance of the ode should be made clear to countries whose domestic dairy industry was not developed but which imported substantial quantities of milk products and could therefore require such imports to comply with the Code and its associated standards.

6. Member Governments of the Committee undertook to advise the Secretariat of any infringements of the Code of Principles, so that the Secretariat could bring them to the attention of the parties concerned with a request for remedial action. When countries could not resolve such difficulties by bilateral or multi-lateral agreement, the Committee of Government Experts would be the appropriate body to discuss such matters

STANDARD A. 6: GENERAL STANDARD FOR CHEESE

7. New Clause on Prepacked Cheese

After an examination of the comments received from Governments, the Committee discussed in detail the proposals made by the Governments of Italy and Australia. It was pointed out during the discussion that the purpose of the labelling requirements for prepacked cheese was to enable the consumer or appropriate authority in the country concerned to trace the person or organization responsible for the product. The Committee referred to Article 4.5 of the General Standard for Cheese (A.6) which requires that:

> "All exported cheese or its pack as well as commercial documents referring thereto shall in every case bear the name of the producing country, and an indication of the manufacturer or exporter in plain or in code."

In the light of this requirement and further disucssion on the various proposals of delegates, the Committee concluded that the new clause for inclusion in the General Standard for Cheese as Article 5 should read as follows:

> "5. Pre-packed Cheese*
>
> * Pre-packing of cheese should be carried out in accordance with good commercial practices and conditions that will maintain the cheese purity during the normal storage and marketing period.
>
> 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 pre-packed cheese, except where the pre-packed cheese is intended for manufacturing purposes:

"The name and address of the pre-packer, or of the manufacturer, or of the importer, or of the seller of the pre-packed cheese."

This would constitute Article 5 of the General Standard for Cheese and would be published as such in the fifth edition of the Code. The present Article 5 - Methods of Sampling and Analysis - will therefore become Article 6 (unchanged). The delegation of Italy reaffirmed its previous position in that it thought that the name of the pre-packer should be compulsorily declared and that the name of the importer or the seller of the pre-packed cheese should be optional requirements.

8. The delegation of the United States expressed the view that the Minimum net weight of pre-packed cheese should be declared. In accepting the Article for Pre-packed Cheese an informatory note would accompany the United States official acceptance explaining that the declaration of net weight would be required at the point of pre-packing.

CLARIFICATION OP PARAGRAPH 9 (d) OF THE REPORT OF THE SEVENTH SESSION *

* The delegation of the Federal Republic of Germany reserved the position

9. The Committee decided that a clarification of paragraph 9(d) of the Report of the Seventh Session was required. It agreed that this paragraph should be revised to read as follows:

"Except where an international individual cheese standard requires otherwise, the expression 'other clear indication of the producing country' in paragraph 4.1(a) of the General Standard for Cheese should be understood as including, as far as cheese sold on the home market is concerned, a clear statement of the full address of the manufacturer or the name of a well-recognized state, region, district or province of the country concerned."

STANDARD A.3: EVAPORATED MILK

10. The Committee discussed the proposal received from the Government of the Netherlands to revise Standard No. A.3 - Evaporated Milk, as regards the minimum fat and solids content. The majority of the delegations were in favour of this proposal, namely that Evaporated Milk should contain not less than 7.8 percent fat (instead of 7.5 percent) and not less than 25.9 percent milk solids by weight (instead of 25.0 percent). Governments were therefore requested to comment on the proposal.

STANDARD A. 5: MILK POWDER

11. The Committee discussed the text of the footnote to Standard A.5, printed in the fourth edition of the Code (1963). The exception to the standard fat content of the product provided by the footnote was agreed for an interim period ending 1 January 1965. Consequently, the Committee recommended that this footnote should be deleted from Standard No. A.5 in the next edition of the Code of Principles.

12. The Committee also gave consideration to the point raised by the Government of Belgium whether or not the sale of milk powder containing 0.5 percent of soluble, edible starch was in opposition to the principles of the Code if the addition was labelled on the packing. In this respect, the Secretariat was requested to ask the Government of Belgium for more detailed information about the layout of the label.

STANDARD A.7: WHEY CHEESES

13. The Committee considered the revised standard for whey cheeses elaborated during the Session by a working group of delegates from the Federal Republic of Germany, Italy, Norway, Sweden and the United States. The Committee decided that the draft standard should be sent to Governments for acceptance (see Appendix A).

DRAFT STANDARD A.8: GENERAL STANDARD FOR PROCESSED CHEESE PRODUCTS (EMULSIFIED CHEESE PRODUCTS)

14. The Committee considered a draft general standard for processed cheese products (see Appendix B), elaborated by a sub-committee under the chairmanship of Mr. Landolt (Switzerland). The Committee also stated that the draft standard should be considered as a minimum one and therefore stricter requirements in national legislations would not be affected. In general, the Committee accepted the draft standard and recommended that it be sent to Governments for comment on the following points:

(a) The revised proposed standard for processed cheese products would no longer contain any provision for labelling of milk and milk products (Article 3.1) as previously required in Appendix C to the Report of the Seventh Session. As regards Article 4.3 of the proposed standard for processed cheese products, the Committee's attention was drawn to the fact that no limitation had been placed on the amount of other chemicals which may be contained in the products. The delegation of the Netherlands felt that maximum permitted limits for these chemicals should be specified, in the standard.

(b) The Committee accepted the recommendation of the sub-committee that in future the French designation for these products should be "fromages emulsifies" instead of "fromages fondus". It was also agreed that "the English text in future, after the heading "Processed Cheese Products", should contain in brackets "emulsified cheese products". The Committee further thought that for clarification the Spanish text should be "quesos emulsionados".

(c) The Committee agreed that the following quoted paragraphs, 9 (a), (b) and (f), of the Report of the Seventh Session concerned with Standard A.6 would also apply to processed cheese.

"9 (a) The absence of any mention of moisture content in Article 1 did not preclude the consideration of this factor in any individual cheese standards which the Committee might elaborate in the future.

(b) In order to cover the possible use of reconstituted or recombined milk in cheese, the Committee decided to re-word its Decision No. 5, published in the fourth edition of the Code, as follows:

"The Committee decided that all standards adopted under the Code should apply to products so defined, whether made from milk, reconstituted milk, or recombined milk."

(f) It is understood that Article 4.2 does not apply where an international individual cheese standard provides

otherwise, and in particular, except for the highest fat content, wherever such a standard fixes more than one minimum fat content for the cheese in question."

IMITATION MILK PRODUCTS

15. The Committee, after receiving a report from the delegation of Denmark concerning the marketing of an ice-cream product containing vegetable fat under the designation of ice-cream, discussed generally the problem of preventing the use of misleading descriptions of imitation milk products to the detriment of the consumer and genuine milk products. The Committee examined the note on Article 6 of the Code of Principles which deals with the extent of application of the Code. It was considered by the Committee that the most effective way to ensure a wider compliance with the Code of Principles and its Associated Standards would be to persuade all the Member Governments of FAO and WHO not only to accept the Code and its Associated Standards but to implement them in the respective national legislations. In this way some of the difficulties which were encountered among countries accepting the Code and trading in countries which did not adhere to the Code could be avoided. The Committee considered that the Note on Article 6 was an interim measure but that the length of the interim period would depend upon the extent of acceptance and implentation by Governments of the Code of Principles.

16. Two products which were giving rise to difficulties at the present time were skimmed milk powder with added vegetable fat and ice-cream containing vegetable fat. The Committee thought it unfortunate that both products were being sold in certain countries under descriptions which might be misleading and that every effort should be made by FAO and WHO to persuade those countries in which these products were marketed to accept the Code of Principles. Member Governments of the Committee undertook to advise the Secretariat of any difficulties which they encountered in respect of these two products so that appropriate action might be taken by FAO and WHO to bring these problems to the attention of the Governments concerned.

FOOD ADDITIVES IN MILK AND MILK PRODUCTS

17. An ad hoc sub-committee was appointed under the Chairmanship of Dr. G. F. Wilmink, to give preliminary consideration to the question of the use of food additives in milk and milk products.

The Committee was informed of the various committees working in the field of food additives, indicating the responsibilities of each. It was pointed out that the Committee had the responsibility of recommending those food additives for which there was a technological need for their use in milk and milk products together with their levels of use required to achieve the technological purpose. It was further pointed out that the Codex Committee on Food Additives required more detailed information regarding:

(a) the specifications of the food additives to be used in milk and milk products;

(b) the justification for their use;

(c) the required levels of use, and,

(d) per capita and reasonable high daily intake figures for the consumption of milk and milk products.

The Committee agreed to examine from the standpoint of food additives those products for which there was a standard in the Code of Principles concerning milk and milk

products. Member Governments were requested to supply the above required information for the Codex Committee on Food Additives.

18. The Committee agreed that there was no technological justification for additives in milk, as defined in Article 1 of the Code of Principles. It noted, however, that under special circumstances antioxidants were permitted in milk in one country.

19. The Committee proposed that the term "permitted additions" as contained in paragraph 3 of the standard for Butter in the Code of Principles should be replaced by two headings: one: permitted ingredients, and two: permitted additives. In addition, the Committee agreed that the expression "harmless substances necessary for the manufacturing process, for example" should be replaced in this and the other standards by specific lists of additives. The Committee agreed that sodium chloride should be treated as an ingredient in butter and lactic acid cultures as essential manufacturing aids rather than food additives. With regard to the term "vegetable colouring matters" the Committee agreed that this expression should be specifically limited to Anatto and Carotene. It was pointed out by the delegates from two countries that sodium carbonate and disodium phosphate were used in the manufacture of butter in small amounts in certain countries. The Committee proposed that Governments should be requested to indicate whether these substances should be included in the standard for butter.

After discussing the need for antioxidants in butter sold for manufacturing purposes, the Committee reaffirmed its view that no antioxidants should be permitted in the standard for butter.

20. Milkfat, Butterfat, Butteroil

The Committee agreed that no antioxidants or other food additives should be permitted in this standard. It was noted, however, that in some countries there was an interest in using antioxidants in this type of product.

21. Evaporated Milk, Evaporated Skimmed Milk

The Committee proposed that the expression "harmless substances necessary for the manufacturing process, for example" be deleted from this standard. The Committee further recommended that the following additives be included in the standard.

Disodium phosphate Trisodium citrate Calcium chloride Sodium bicarbonate	As stabilizers, singly or in combination in an amount not to exceed 0.2 percent in the final product (as anhydrous substances).

Some delegates questioned the desirability of naming the specific stabilizers, and indicated a preference for a more general statement such as "ortho-and poly-phosphates". The Committee noted that Carrageenan and its salts were permitted in one country at a level of 0.015 percent and that polyphosphates were being used in some countries. The Committee proposed further that no antioxidants be provided for in this standard.

22. Sweetened Condensed Milk, Skimmed Sweetened Condensed Milk

The Committee proposed that the same additives as permitted in evaporated milk and at the same level of use be provided for in this standard.

23. Whole Milk Powder, Partly Skimmed Milk Powder. Skimmed Milk Powder

The Committee again proposed the deletion of the phrase, "harmless substances necessary for the manufacturing process". The Committee also proposed that the same additives as provided for evaporated milk be provided for in this standard except that a level (singly or in combination) of up to 0.5 percent be followed.

The Committee found no technological justification for the use of antioxidants in milk powder entering normal trade.

The Committee noted that milk powder for special purposes contained substances such as lecithin and antioxidants. It further noted that such products declared the presence of such additives as part of the name contained on the label.

24. Recommendation for Action by Governments

The Committee recommended that paragraphs 17-23 he referred to Governments for comment.

MILK HYGIENE REQUIREMENTS

25. The Committee considered the preliminary report prepared by the FAO/WHO Expert Panel on Milk Quality, which was submitted to the Committee as a working paper for its attention.

It was recognized that no final report could be issued until the Panel had been given an opportunity to deal with a great number of related subjects, which it had not been possible to consider at that time.

26. The Committee approved the program of work suggested by the Panel, namely that ad hoc working groups should deal within the Panel with a few urgent selected items. However, it recognized that plenary sessions of the Panel would be required to comment and finalize the recommendations made by each working group, before they were submitted to the Directors-General of FAO and WHO, and later to the Committee.

27. The Committee considered that, while the Panel was working according to its directives, it should also take into consideration the problem of milk hygiene requirements at the different stages of development, thus requiring solutions which might not be immediately in line with the most desirable hygienic requirements.

28. The Committee expressed to the Panel's Members its appreciation for the work carried out and the good progress made on the difficult subject of milk hygiene.

It was acknowledged that the outcome of the program, however, would depend mainly on the funds and facilities available to hold the number of meetings needed.

In this connection, the Committee wished to emphasize the need for carrying out the Panel's work with all possible speed as recommended at its Seventh Session (Article 37 of the relevant report). It wished again to request the Directors-General of both FAO and MO to consider the importance of this work as far as developing countries are concerned and to make all the necessary facilities and funds available accordingly.

METHODS OP SAMPLING AND ANALYSIS

29. The Committee discussed the general progress in the field of methods of sampling and analysis and was informed that certain procedural difficulties had been encountered by IDF/ISO/AOAC in the working agreements as laid down in the Report of the Sixth Session. Representatives of IDF/ISO/AOAC met during the Committee Session

with Dr. Lloyd Provan of the United Kingdom delegation who was appointed toy the Committee to act as coordinator during the discussions.

The Committee received a joint statement of the three organizations which contained slight revision of the working procedures already approved by Governments. The Committee, after an examination of these proposals, considered that they should take effect immediately in the form finally approved by the Committee, and that they did not require submission to governments for approval (see Appendix C).

INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

Clarification of the Procedure

30. The Committee discussed whether Article 6.4 of the Code of Principles (Extent of Application) could equally apply to international individual cheese standards as to general commodity standards. Some delegations were in favour of minimum standards being established while others thought that Article 6.4 should not apply to international individual cheese standards. The Committee concluded that the establishment of minimum standards was the most appropriate procedure. These would not of course affect the adoption and use of more rigorous requirements or standards in national legislation. The Committee stressed that rather strict and definite minimum standards should be established if an accurate and true use of variety designations were to be achieved.

31. The Committee had a full discussion of the position of a country recognized as originating the variety and the question of "appellation d'origine". The delegations of Prance, Spain and Italy strongly emphasized the right of the country originating a variety to have a reserved use of the cheese designation. After examining the procedures laid down at the Seventh Session for the establishment of international individual cheese standards and also the provisions contained in the general standard for cheese, the Committee agreed that any country with a substantial interest in a cheese variety could make application for the establishment of an international individual cheese standard. This country should consult the country originating the variety before making application and try to reach agreement on a common application. Where possible the country of origin of a variety of cheese should take the lead in proposing an international individual cheese standard and should try to reach agreement on this standard with other interested countries.

32. In order to facilitate consideration of applications for international individual cheese standards and particularly the work to be undertaken by IDF, it was agreed that the Secretariat should inform all Member Countries of FAO and WHO as soon as possible after receiving an application for an international individual cheese standard and at the same time fix a reasonable period in which governments could advise the Secretariat of their interest in the cheese concerned. The Secretariat would transmit this information together with the application for the international individual cheese standard to IDF for consideration and report by IDF to the Committee in due course. *

* Footnote by the Secretariat. A complete list of the applications received or announced as at 10 June 1965. is given in Appendix D. Governments are kindly requested to advise the Secretariat, of their interest in any of the cheeses concerned, not later than 15 January 1966.

33. The Committee then considered the possibility that an international individual cheese standard might be elaborated which was unacceptable to the country of origin. The Committee considered that in such circumstances it would be unlikely if the country of origin was a major producer, that the Committee would be able to agree on the establishment of an international individual cheese standard for that variety. The

Committee thought that such difficulties could be avoided if the procedure outlined in paragraph 31 were followed. The Committee concluded that the special questions involved in the origin and traditional characteristics of cheese varieties could be examined fully when the proposed international individual cheese standards were discussed by the Committee.

Supporting Documentation of the Application

34. The Committee reaffirmed that full supporting documentation must accompany each application for an international individual cheese standard. This was already laid down in Appendix D to the Report of the Seventh Session. Information regarding trade in the variety in question should also include data on domestic production, exports and imports of the cheese. The Committee was also of the opinion that the determination of a substantial interest in a cheese variety should not be solely dependent on the quantities manufactured and traded. It was pointed out that speciality cheeses were often quantitatively small in international trade, but were of great interest because of their high quality and value. Some delegations drew the Committee's attention to differences in the amount of information supplied in the application forms on the method of manufacture of the various cheeses. It was recommended that as full and precise information as possible should be supplied in the application forms.

35. The Committee discussed again whether a cheese variety should be of national and international importance for the registration of an international individual cheese standard. The majority of the delegations held the view that varieties of national importance only could also be taken into consideration. The Committee, however, recommended that priority should be given to those varieties which were of importance in international trade. The Committee decided that the determination of priorities could be left to the discretion of the Secretariat subject to any amendment or revision proposed by the Committee.

Consideration of the IDF Report

36. The Committee discussed the report submitted by IDF on International Individual Standards for Cheese. At the request of IDF, the Committee clarified a number of matters concerning international individual cheese standards and the working procedures for their elaboration.

(i) As regards the characteristics of a cheese stated in the standard, these should refer to cheese as offered for sale to the consumer.

(ii) No formal procedure need be laid down at present for the revision of international individual cheese standards. This matter should be examined by the Committee at a later session when such standards had been elaborated.

(iii) Applications for international individual cheese standards should only be considered for cheeses under their varietal names.

(iv) IDF should proceed with applications for cheese with different designations but of similar or identical characteristics. As and when these standards became available from IDF, they would be examined by the Committee to establish whether or not any confusion might exist among the various designations and standards.

(v) It would be unwise to attempt to produce any general rule on cheeses bearing the same designation but manufactured with certain different

characteristics. The matter would be examined by the Committee when considering these cheeses and the proposed standards for them.

(vi) Optional and essential additions should be listed separately in the standard but the Committee would decide for each individual standard what was the most appropriate form of presentation in that standard.

(vii) Some of the applications for international individual cheese standards indicated a divergence of opinion on certain characteristics, for example whether the variety was a hard or semi hard cheese. IDF should be guided for the time being by the specifications given by the countries submitting the applications.

(viii) Article 2.1.3 of Appendix D - Procedure for Establishing International Individual Cheese Standards - to the Report on the Seventh Session* should apply as a rule to all standards. The Committee recognized that there might be special oases when an exception to this could be made. Such exception would be examined by the Committee upon request from the interested countries.

* This Article reads as follows:
"The method of manufacture shall be as outlined in the standard or such other method, if any, which produces a cheese having the same physical, chemical and organoleptic properties as the cheese produced when the procedure outlined in the standard is used."

37. Draft International Individual Standard for Cheddar

The proposals of a working party of countries interested in an international individual standard for the Cheddar standard were examined by the Committee and it was recommended that the draft standard should be sent to Governments for comment. (See Appendix E.)

38. Draft International Individual Standard for Gouda

The Committee considered the proposed international individual standard for Gouda submitted by the Netherlands Government as revised in the light of the recommendations of IDF. There was a divergence of opinion within the Committee on the fat content of Gouda cheese. The country originating the variety, the Netherlands, was of the opinion that Gouda should have a minimum fat content of 48 percent determined in the dry matter. This view was supported by the delegations of Belgium and France. These three countries pointed out that this was the traditional amount of fat in the cheese and was the general practice for the greater part of the total output of Gouda. The delegations of the Federal Republic of Germany, Norway and Sweden thought on the other hand that the appropriate fat content should be 45 percent - during the ensuing exchange of views the delegation of the United States informed the Committee that their country would be prepared to consider the possibility of raising the level of fat content in Gouda manufactured in the United States from the present standard of 46 percent to 48 percent. The Committee concluded that the most satisfactory arrangement to ensure progress in the consideration of the proposed international individual standard for Gouda would be to submit the proposed standard with a minimum fat content of 48 percent to Governments for comment, with a footnote to the standard stating that for an interim period of three years Gouda cheese might contain less than 48 percent fat in the dry matter, but not less than 45 percent.

39. The delegation of Belgium requested that provision should be made in the standard for loafs of 2.2 kg. and also for shape of rectangular blocks. The delegation of the Netherlands pointed out that the weight suggested by the delegation of Belgium

could not meet the present requirements of the draft standard in this respect as it would fall between the weight of Gouda and of Baby Gouda. The Committee noted that this matter would be the subject of discussion between the Netherlands and Belgium. The Committee decided that the draft standard for Gouda should be sent to the Governments for comment. (See Appendix F.)

40. Draft International Individual Standard for Edam

The Committee examined the proposed international individual standard for Edam cheese which had been revised by the Netherlands in the light of suggestions made by IDF. The Committee decided that the draft standard should be sent to Governments for comment. (See Appendix G.)

41. Draft International Individual Cheese Standard for Danbo, Havarti and Samsoe

During the discussion of these standards several delegations questioned whether the practice of manufacturing these cheeses under the same designation with variable fat contents was consistent with the meaning of an international individual cheese standard. The delegation of Denmark drew the attention of the Committee to paragraph 9 (f) of the Report of the Seventh Session of the Committee which in the opinion of the delegation makes provision for more than one minimum fat content to be fixed in an international individual cheese standard.

In addition, the Danish delegation drew the Committee's attention to Danish legislation requiring the declaration of minimum fat content on all cheeses together with a special governmental mark which meant that consumers would not be misled. In spite of this explanation and. further detailed discussion on these points some doubts were expressed as to whether or not an international individual cheese standard could provide for different fat contents for the same variety. In these circumstances, the Committee decided that the standards for all three varieties should be sent to Governments for comment.* In the light of Governments' comment, the question would be re-examined at the next session of the Committee. As regards Samsoe, the United States delegation informed the Committee that their national legislation provided for more stricter requirements in respect of the maximum moisture content which should not exceed 41 percent.

* Appendix H for Danbo
Appendix I for Havarti
Appendix J for Samsoe

The Danish delegation informed the Committee that Denmark was not the only country which manufactured cheese varieties under the same name but with different fat content. Norway, Sweden, Finland, Austria and the Federal Republic of Germany had for a number of years also adopted this practice. The Danish delegation further pointed out that IDF had no comments to make on the existence of different fat content within international individual cheese standards.

42. Draft International Individual Standard for Danablu

The Danish delegation informed the Committee that the Standard had been revised in the light of suggestions by IDF and that IDF had recognized the designation Danablu as that of a clearly defined variety of blue cheese originating in Denmark. The Committee was also informed that the greater quantity of international trade in blue cheese was accounted for by Danablu. In reply to questions from other delegations concerning the use of the designation Danablu the Danish delegation pointed out that other countries would be free to use this designation and other Danish denominations insofar as the

varieties complied with the international individual standards and the designations were qualified by an adjectival adjunct indicating the producing country. In spite of these explanations, some delegates still thought that the cheese should be known solely as blue cheese. The same questions were raised concerning the variable fat content of the variety as had been discussed on the proposed standards for Samsoe, Danbo and Havarti. The Committee decided to send the proposed international individual Danablu standard to Governments for comment. (See Appendix K)

43. Draft International Individual Standard for Emmental

The Committee was informed that a working group of the countries interested in Emmental had met during the Session and that Switzerland would shortly he submitting a revised proposed international individual cheese standard for Emmental.

44. Draft International Individual Standard for Gruyère

The Committee was advised that the proposed international individual Gruyère standard required further consideration by IDF. The delegation of France informed the Committee that their Government would be submitting an application in respect of this variety.

DRAFT APPLICATION FORM FOR AN INTERNATIONAL INDIVIDUAL STANDARD FOR PROCESSED CHEESE PRODUCTS (EMULSIFIED CHEESE PRODUCTS)

45. The Committee unanimously decided that the Draft Application Form for an international individual standard for processed cheese products, already published as Appendix E to the Report of the Seventh Session, should be revised to conform with the revised draft general standard for processed cheese products (see paragraph 14 and Appendix B). It was also decided that the new Draft Application Form (see Appendix L) be sent to Governments for comment.

OTHER BUSINESS

46. The delegation of the Federal Republic of Germany informed the Committee that their Government could not accept the decision of the Committee contained in paragraph 9 (b)* of the Report of the Seventh Session. Their Government was not in a position to consent to milk products, for which standards have been set up, being distributed within their territory if these products were completely made of reconstituted milk or recombined milk.

* This paragraph is the re-wording of Decision No. 5, published in the fourth edition of the Code, and reads as follows:
"The Committee decided that all standards adopted under the Code should apply to products so defined, whether made from milk, reconstituted milk, or recombined milk."

FUTURE PROGRAM OF WORK

47. The Committee discussed its future program of work and agreed as follows:

(a) The most important task was to deal with the applications for international individual cheese standards and the general standard for processed cheese products (emulsified cheese products).

(b) International individual standards for processed cheese products could not be considered until the international individual standards for the natural cheese concerned had been adopted.

48. Several delegations considered that a standard for ice-cream was required urgently. It was reported that IDF was considering such a standard and its proposals would be available shortly.

49. Other delegations recommended that consideration be given to standards for sterilized milk, vitamin enriched milks, flavoured milks, fermented milks and cream, including dried cream. It was reported that IDF was working on standards for sterilized milk, fermented milks and cream.

Summary of Points for Action by Governments

For Governments' acceptance

Paragraph 13 - Standard A.7 - Whey Cheeses (Appendix A)

For information from Governments

Paragraph 17 - Food Additives in Milk and Milk Products - daily-intake figures for the consumption of milk and milk products.

Appendix D - List of Applications Received or Announced, as at 10 June 1965, for Registration of International Individual Cheese Standard

For Governments' comments

Paragraph 10 - Standard A,3 - Evaporated Milk - new proposed standards for fat and milk solids

Paragraph 14 - Draft Standard A.8 - General Standard for Processed Cheese Products (Appendix B).

Paragraphs 17-23 - Food Additives in Milk and Milk Products

Paragraph 37 - Draft International Individual Standard for Cheddar (Appendix E).

Paragraphs 38-39 - Draft International Individual Standard for Gouda (Appendix F).

Paragraph 40 - Draft International Individual Standard for Edam (Appendix G).

Paragraph 41 - Draft International Individual Standard for Danbo (Appendix H).

- Draft International Individual Standard for Havarti (Appendix I).
- Draft International Individual Standard for Samsoe (Appendix J).

Paragraph 42 - Draft International Individual Standard for Danablu (Appendix K).

Paragraph 45 - Draft Application Form for an International Individual Standard for Processed Cheese Products (Appendix L).

IMPORTANT

1. Governments are requested to make their comments available to the Secretariat by 15 January 1966 at the latest

   Comments received after the above deadline will not be considered for processing and/or despatch to Governments

2. Governments are requested to inform the Secretariat on the number of copies of both the Code and the Report which they wish to receive. Requirements by national organizations concerned should be taken into account, as it might be difficult for the Secretariat to meet further requests after the official distribution of the documents has taken place.

3. Please address any correspondence in this connection to the Secretariat of the Code of Principles concerning Milk and Milk Products.

APPENDIX A

Standard Ho. A.7, Whey Cheeses*

(Adopted by the Committee and re-submitted to Governments for acceptance. See paragraph 13 of this Report)

* This standard does not apply to whey cheeses made from sheep's milk whey

1.1 Definition

Whey cheeses are the products obtained by the concentration of whey and the moulding of the concentrated whey, with or without the addition of milk and milk fat.

1.2 Designations and Standards

1.2.1 The Standard for composition of whey cheeses shall be the percentage of fat in the dry matter.

1.2.2 The minimum percentage fat in the dry matter in "cream whey cheese" shall be 33 percent.

1.2.3 The minimum percentage fat in the dry matter in "whey cheese" shall be 10 percent.

1.2.4 Whey cheese with less than 10 percent fat in the dry matter shall be designated "skimmed whey cheese"

1.3 Marking and labelling

1.3.1 Whey cheeses or their packs shall bear the designation concerned as by Article 1.2.2, 1.2.3 and 1.2.4, the name of the producing country and the minimum fat content in the dry matter.

1.3.2 The marking of fat percentage in the dry matter and the designation shall be made in distinct and legible figures and words.

1.3.3 All exported whey cheeses or their packs as well as commercial documents referring thereto shall, in addition to the name of the producing country, bear the name and address of the manufacturer, or of the exporter or of the importer.

APPENDIX B

Draft Standard No. A,8, General Standard for Processed Cheese Products (Emulsified Cheese Products)

(Re-submitted to Governments for comment. See paragraph 14 of this Report)

1. Definition

Processed cheese products are milk products made by grinding, mixing, melting and emulsifying, with the aid of heat and emulsifying agents, cheese of one or more varieties which comply with the "General Standard for Cheese".

2. Emulsifying agents

2.1 Not more than 4 percent of which not more than 3 percent can be mono- or polyphosphates.

2.2 The sodium, sodium-aluminium, potassium and calcium salts of the mono- and polyphosphoric acids.

2.3 The sodium, potassium and calcium salts of citric and lactic acids.

2.4 Percentages refer to anhydrous emulsifying agents by weight of the finished product.

3. Optional ingredients *

* Unless stricter requirements for additions are prescribed for processed cheese products by international individual standards.

3.1 Milk and milk products.

3.2 Salt (sodium chloride).

3.3

3.3.1 Natural foodstuffs for the purpose of flavouring, such as: spices, fruits, vegetables, lean meats, etc.

3.3.2 Nutritive sweetening agents.

3.3.3 The solids incorporated by mixture of 3.3.1 and 3.3.2 shall in no case exceed l/6 of the weight of the total solids of the finished product.

4. Food Additives *

* This list should be considered provisional and subject to any future recommendation of the FAO/WHO Codex Committee on Food Additives

4.1 Stabilizers: carob bean gum, gum kerayn, gum arabic, gum tragacanth, guar gum, oat gum, gelatin, sodium carboxymethylcellulose (cellulose gum), carrageenan, algin (sodium alginate), propylene glycol ester of alginic acid (algine derivative), agar-agar, pectinic acid and its sodium and calcium salts. The total amount of these stabilizers shall not exceed 0.8% by weight of the finished product.

4.2 Colouring agents.

4.3 Other chemicals: sodium bicarbonate, calcium carbonate, calcium chloride, acetic acid, vinegar, phosphoric acid, lactic acid, citric acid.

4.4 Antimycotic and antimicrobial substances.

4.4.1 Sorbic acid and its sodium and potassium salts, up to a maximum of 2,000 p.p.m. in the finished product.

4.4.2 Propionic acid and its sodium and calcium salts, up to a maximum of 3,000 p.p.m. in the finished product.

4.4.3 Nisin up to a maximum of 100 p.p.m. in the finished product.

4.5 Natural and artificial flavourings.

5. Milk fat content

The minimum milk fat content in the total solids of the finished product shall be as required by the designation in accordance with 7.2 and 7.3.

6. Solids content

The total solids content in the finished product shall not be less than 33 percent.

7. Designations

7.1 Designations for processed cheese products, such as "processed cheese", "processed cheese food", "processed cheese spread", or their equivalents prescribed by national legislation or usage, shall be employed exclusively to designate the products defined in 1. above.

7.2 When the name of a processed cheese product contains a cheese designation the product is subject to the same minimum fat requirements as the cheese whose designation is used.

7.3 When the term "fall fat", or its equivalents, is used, the product must contain a minimum of 45 percent milk fat in the total dry matter.

7.3.1 The term "full fat" or its equivalents may only be Used where it is traditionally employed for the variety of cheese whose designation the product carries.

8. Marking and labelling

The original packs of processed cheese products shall carry the following declarations in clearly visible characters:

8.1 The designations of the product in accordance with 7.

8.2 Unless 8.3 applies, the minimum milk fat content in the total dry matter if below 45 percent under the following conditions:

8.2.1 The declaration shall be expressed as the next multiple of 5 percent below the true percentage, save in the case of a product described under 7.2 where the stated minimum milk fat content may be that of the cheese whose designation is used.

8.3 Except where an international individual standard of composition provides otherwise, it shall not be obligatory to mark the minimum milk fat content when the product concerned conforms to an international standard of composition, adopted under the Code of Principles, which lays down minimum milk fat and minimum total solids content.

Until such an international standard has been adopted for the product concerned, it shall not be obligatory to mark the minimum milk fat content, where the product complies with national legislation defining its composition and when it is sold on the home market.

8.4 The name of the natural foodstuffs listed in 3.3.1 as a part of the designation of the product.

8.5 The appropriate designation of the nutritive sweetening agents (3.3.3) and of all food additives listed under 4. above.

8.6 The net weight except on individual portions not intended for separate sale.

8.7 The name and address of the manufacturer, or of the importer, or of the seller, except on individual portions not intended for separate sale, in which case the mention may be replaced by a trade mark or other indication of the manufacturer, or importer, or seller.

8.8 The name of the producing country (for export only).

APPENDIX C

Procedure for Elaborating and Publishing Methods of Sampling and Analysis
(See paragraph 29 of this Report)

(a) The Committee states its requirements concerning sampling and analysis necessary for the application of the Code and the standards of composition it has adopted or has under consideration.

(b) The Committee invites IDF to agree a method in principle with ISO and AOAC and to prepare a preliminary standard.

(c) This preliminary standard is then submitted by IDF to the Secretariat.

(d) The Secretariat submits the text to all FAO and WHO Member Governments for comments and discussion at the next session of the Committee.

(e) The Secretariat transmits the comments of the Committee of Experts to IDF, ISO and AOAC.

(f) IDF, ISO and AOAC prepare and publish the final version of the method and transmit a copy to the Secretariat.

(g) The Secretariat submits the final version to all FAO and MO Member Governments for acceptance.

APPENDIX D

List of Applications Received (.) or Announced (..), as at 10 June 1965, for Registration of an International Individual Cheese Standard *

(See paragraphs 30-36 of this Report)

* Governments are requested to advise the Secretariat of their interest in the cheese (s) concerned, not later than 15 January 1966

	Cheese Variety	Application from		Countries which have already advised of their interest
1.	Adelost	Sweden	(.)	---
2.	Alpin	---		Canada
3.	Asiago	Italy	(..)	Canada
4.	Bel Paese	---		Canada
5.	Blue Stilton	United Kingdom	(.)	Australia Canada
6.	Bra	---		Canada
7.	Brick	---		Canada
8.	Brie	France	(..)	Canada
9.	Caciocavallo	Italy	(..)	Canada
10.	Camembert	France	(..)	Canada
11.	Cheddar	United Kingdom United States of America	(.) (.)	Australia Canada
12.	Cheedam	Australia	(..)	
13.	Cheshire	United Kingdom Norway	 (.)	--- ---
14.	Colby	---		Austral.
15.	Cottage	United States of America	(.)	Australia
16.	Creamed Cottage	United States of America	(.)	---
17.	Cream and Neufchatel	United States of America	(.)	Australia Canada
18.	Danablu	Denmark	(.)	Australia Canada
19.	Danbo	Denmark	(.)	Canada
20.	Edam	Netherlands Norway Finland	(.) (.) (.)	Australia Belgium Canada
21.	Ekke Geitost	Norway	(.)	---
22.	Elbo	Denmark	(.)	Canada

23.	Emmental	Switzerland	(.)	Australia
		United States of America	(.)	Canada
				France
		Finland	(.)	
24.	Esrom	Denmark	(.)	Canada
25.	Feta	---		Australia
				Canada
26.	Fiore Sardo	Italy	(..)	---
27.	Fontal	Italy	(..)	
28.	Fontina	Italy	(..)	---
29.	Fynbo	Denmark	(.)	Canada
30.	Gammelost	Norway	(.)	---
31.	Gorgonzola	United States of America	(.)	Australia
				Canada
		Italy	(..)	
32.	Gouda	Netherlands	(.)	Australia
		Norway	(.)	Belgium
				Canada
33.	Grana Padano	Italy	(..)	Australia
				Canada
34.	Grevé	Sweden	(.)	---
35.	Gruyère	Switzerland	(.)	Australia
		France	(..)	Canada
36.	Gudbrandsdalsost	Norway	(.)	---
37.	Havarti	Denmark	(..)	Canada
38.	Herrgardsost	Sweden	(.)	---
39.	Hushallsost	Sweden	(.)	---
40.	Italico	Italy	(..)	---
41.	Jarlsberg	Norway	(.)	---
42.	Kaggost	Sweden	(.)	
43.	Leyden	---		Canada
44.	Limburger	United States of America	(.)	Canada
45.	Liten Sveitser	Norway	(.)	
46.	Maribo	Denmark		Canada
47.	Mimolette	France	(..)	---
48.	Montasio	Italy	(..)	Australia
				Canada
49.	Mozzarella (Provatura)	Italy	(..)	Canada
50.	Mycella	Denmark	(.)	Australia
				Canada
51.	Nordbo	Norway	(.)	---
52.	Normanna	(Norway		---

53.	Nøkkel	Norway	(.)	Canada
54.	Parmigiano Reggiano	United States of America	(.)	Australia Canada
		Italy	(..)	
55.	Prästost	Sweden	(.)	---
56.	Pecorino Romano	Italy	(..)	Australia Canada
57.	Pecorino Siciliano (canestrato)	Italy	(..)	Australia
58.	Port-Salut	---		Canada
59.	Pressato	Italy	(..)	---
60.	Provolone	United States of America	(.)	Australia Canada
		Italy	(..)	
61.	Ragusano	Italy	(..)	Australia
62.	Ricotta Romana	Italy	(..)	---
63.	Roquefort	---		Australia
64.	Ryfylke	Norway	(.)	Canada
65.	Saint-Paulin	France	(..)	---
66.	Samsoe	Denmark	(.)	Canada
67.	Stracchino (Crescenza)	Italy	(..)	Canada
68.	Svecia	Sweden	(.)	---
69.	Taleggio	Italy	(..)	---
70.	Tilsit	Norway	(.)	Canada
		Poland	(.)	
71.	Tybo	Denmark	(.)	Canada
72.	Västerbottenost	Sweden	(.)	---

APPENDIX E

Draft International Individual Standard for Cheddar

(Submitted to Governments for comments. See paragraph 37 of this Report.)

1. Designation of cheese.

   1.1 Name of the cheese: CHEDDAR.

2. Depositing country.

   2.1 Name of the country: United Kingdom (country of origin).

3. Raw materials.

   3.1 Kind of milk: cow's milk.

   3.2 Authorized additions:

      3.2.1 Starter (a living culture of harmless lactic acid producing bacteria in milk, including skimmed or partly skimmed milk).

      3.2.2 Coagulating agent: rennet or other suitable enzymes.

      3.2.3 Salt.

      3.2.4 Harmless colouring matter: e.g. Annatto.

      3.2.5 Calcium chloride.

      3.2.6 Sorbic acid or its sodium or potassium salts up to 3,000 parts per million calculated as sorbic acid.

      3.2.7 A harmless preparation of enzymes of animal or plant origin capable of aiding in the curing or development of flavour of Cheddar cheese may be added during the procedure, in such quantity that the weight of the solid of such preparation is not more than 0.1 percent of the weight of the milk used.

4. Essential characteristics of the cheese ready for consumption.

   4.1 Type: Hard pressed cheese.

   4.2 Shape: Cylinder or block (cuboid).

   4.3 Dimensions and weight: Various.

   4.4 Rind:

      4.4.1 Consistency and appearance: hard, smooth, may be coated with wax or cloth wrapped.

      4.4.2 Colour: pale straw through dark straw to orange.

      Rindless blocks may he in airtight, flexible film.

   4.5 Body and texture: firm, smooth and waxy.

      4.5.1 Colour: uniform, pale straw through dark straw to orange.

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

   4.7 Minimum fat in dry matter: 48 percent

4.8 Maximum moisture content: 39 or 40 percent. *

* The figure for maximum moisture content has not yet been agreed and comments from Governments on this point are particularly invited to enable the Committee to decide during the next session whether the maximum moisture content is to be 39 or 40 percent.

4.9 Other essential characteristics: Normally consumed mild from three months or mature up to 12 months or more. Flavour typical of the variety, varying in intensity from mild to sharp and typical of fermentation by lactic acid producing bacteria.

5. Essential characteristics of manufacture.

5.1 Method of coagulation: rennet.

5.2 Heat treatment: Milk for cheesemaking may be raw, heat treated or pasteurized to 161 of (71.7ºC) for 15" seconds.

The curd is subsequently cut and scalded to 100º-106ºF (37.5º-40ºC) depending on the season.

5.3 Fermentation procedure: 1.0-2.5 percent lactic starter is added to the milk, to give a ripening period of up to two hours before rennetting.

5.4 Maturation procedure: After scalding the curd, it is stirred until slight acid development has been reached, customarily 0.18 percent or 0.19 percent expressed as lactic acid is reached.

The whey is run off and the process of "cheddaring" (which may take place in a separate container) continues, during which the curd is cut into blocks, which are turned and progressively piled. During this process the curd is kept warm and. the drainage of whey, together with the development of acidity, results in the curd becoming compressed, smooth and elastic. When a substantial acidity which may reach 0.90 percent expressed as lactic acid is reached, the curd is milled.

About 2.0-2.5 percent salt is added to the curd to give 1.5-1.8 percent salt in the cheese.

The curd is then mixed and moulded. The cheeses are stored and subsequently graded. They may mature in store for 3-12 months according to temperature of the store and degree of maturity required.

APPENDIX F

Draft International Individual Standard for Gouda

(Submitted to Governments for comments. See paragraphs 38-39 of this Report.)

1. Designation of Cheese.

   1.1 Name of the cheese: GOUDA

2. Depositing country.

   2.1 Name of the country: The Netherlands (country of origin)

3. Raw materials.

   3.1 Kind of milk: cow's milk

   3.2 Authorized additions: rennet, lactic acid starter, water, sodium chloride, saltpetre, calcium chloride, annatto and carotene.

4. Essential characteristics of the cheese ready for consumption.

   4.1 Type: semi hard

   4.2 Shape:

      4.2.1 The shape is cylindrical, however, with convex sides, curving smoothly into the flat top and bottom; the rate height/diameter varying from 1/4 to l/3.

      4.2.2 For prepacking purposes Gouda cheese may be made into the shape of a rectangular flat block.

   4.3 Dimensions and weights.

      4.3.1 Dimensions.

         (a) Cylindrical with convex sides (as under 4.2.1): fixed by prescribed shape (4.2.1) and weights (4.3.2),

         (b) Flat block (as under 4.2.2): not defined.

      4.3.2 weights.

         (a) Cylindrical with convex sides (as under 4.2.1): from 3.5 "to 30 kg.

         (b) Flat block (as under 4.2.2): not less than 12 kg.

   4.4 Rind:

      4.4.1 Consistency: hard.

      4.4.2 Appearance: dry or 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: firm, suitable for cutting.

      4.5.2 Colour: straw coloured.

4.6 Holes:

4.6.1 Distribution: from few to plentiful, all over the interior of the cheese, distributed regularly as well as irregularly.

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 percent.

4.8 Maximum moisture content: 43.0 percent.

4.9 Gouda cheese is not normally consumed before it is five weeks old.

5. Method of manufacture.

5.1 Method of coagulation: rennet coagulated.

5.2 Heat treatment: the curd is heated with or without the aid of warm water.

5.3 Fermentation procedure: chiefly lactic acid.

5.4 Maturation procedure: maturation during storage on temperature preferably between 10-20ºC.

5.5 Other essential characteristics: salted in brine after manufacture.

6. Sampling technique.

When sampling Gouda for fat and moisture contents, a sector shall be taken.

7. Preparation of the sample.

Care shall he taken to remove before analysis only the mouldy and horny surface layer.

Footnote:

Baby Gouda

Small cheeses complying with the requirements for Gouda cheese -except those under 4.2, 4.3, 4.8 and 4.9 - may be designated as "Baby Gouda", provided they comply with the following:

4.2 Shape:

The shape is cylindrical, however, with convex sides, curving smoothly into the flat top and bottom; the rate height/ diameter is about l/2.

4.3 Dimensions and weights:

4.3.1 Dimensions: fixed by prescribed shape (4.2) and weights (4

4.3.2 Weights: from 180 to 1100 grams *

* Legislation in the Netherlands moreover distinguishes between the following classes: from 180 to 260 grams,

from	180	to	260	grams,
"	300	"	380	"
"	420	"	600	" and
"	880	"	1100	"

4.8 Maximum moisture content: 45.0 percent.

4.9 Baby Gouda is not normally consumed before it is three weeks old.

APPENDIX G

Draft International Individual Standard for Edam

(Submitted to Governments for comments. See paragraph 40 of this Report.)

1. Designation of cheese.

   1.1 Name of the cheese: EDAM.

2. Depositing country.

   2.1 Name of the country: The Netherlands (country of origin)

3. Raw materials.

   3.1 Kind of milk: cow's milk

   3.2 Authorized additions: rennet, lactic acid starter, sodium chloride, saltpetre, water, calcium chloride, annatto and carotene.

4. Essential characteristics of the cheese ready for consumption.

   4.1 Type: semi hard.

   4.2 Shape: the shape is spherical, slightly flattened at the top and the bottom.

   4.3 Dimensions and weights:

      4.3.1 Dimensions: depend on the prescribed shape (4.2) and weights (4.3.2).

      4.3.2 Weights: 1.7 to 2.5 kg.

   4.4 Rind.

      4.4.1 Consistency: hard.

      4.4.2 Appearance: dry, often coated with paraffin, wax, plastic, or a film of vegetable oil; coatings yellow or red.

      4.4.3 Colour: yellowish.

   4.5 Body:

      4.5.1 Texture: firm, suitable for cutting.

      4.5.2 Colour: yellowish.

   4.6 Holes:

      4.6.1 Distribution few, all over the interior of the cheese, distributed regularly as well as irregularly.

      4.6.2 Shape: more or less round.

      4.6.3 Size: varying from rice to pea

      4.6.4 Appearance: not defined.

   4.7 Minimum fat content in the dry matter: 40.0 percent.

   4.8 Maximum moisture content: 46.0 percent.

   4.9 Edam cheese is not normally consumed before it is five weeks old.

5. Method of manufacture.

5.1 Method of coagulation: rennet coagulation.

5.2 Heat treatment: 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 temperature preferably between 10-20ºC.

5.5 Other essential characteristics: salted in brine after manufacture.

6. Sampling technique.

When sampling Edam for fat and moisture contents, a sector shall be taken.

7. Preparation of the sample.

Care shall be taken to remove before analysis only the mouldy and horny surface layer.

Footnote:

Baby Edam

Small cheeses complying with the requirements for Edam cheese, except those under 4.3.2, 4.8 and 4.9, may be designated as "Baby Edam" provided they comply with the following:

4.3.2 Weights: from 840 to 1100 grams.

4.8 Maximum moisture content: 47.0 percent.

4.9 "Baby Edam" is not normally consumed before it is three weeks old.

Loaf Edam

Loaf shaped cheeses, complying with the requirements for Edam cheese, except those under 4.2 and 4.3.2, may be designated as "Loaf Edam"; provided they comply with the following:

4.2 Shape: loaf shaped, length of the long side more than twice that of the shortest.

4.3.2 Weights: 2.0 to 5.0 kg.

Baby Loaf Edam

Loaf shaped cheeses, complying with the requirements for Edam cheese, except those under 4.2, 4.3.2, 4.8 and 4.9, may be designated as "Baby Loaf Edam", provided they comply with the following:

4.2 Shape: loaf shaped, length of the long side more than twice that of the shortest.

4.3.2 Weights: 400 to 1100 grams.

4.8 Maximum moisture content: 47.0 percent.

4.9 "Baby Loaf Edam" is not ready for consumption before it is three weeks old.

APPENDIX H

Draft International Individual Standard for Danbo

(Submitted to the Governments for comments. See paragraph 41 of this Report.)

1. Designation of cheese.

   1.1 Name of the cheese: DANBO

2. Depositing country.

   2.1 Name of the country: Denmark (country of origin).

3. Raw materials.

   3.1 Kind of milk: cow's milk.

   3.2 Authorized additions:

      (a) Rennet, lactic acid starter, water, sodium chloride, saltpetre, calcium chloride, annatto and carotene.

      (b) Cumin seed may be added.

4. Essential characteristics of the cheese ready for consumption. 4•1 Type: semi-hard.

   4.2 Shape: flat square.

   4.3 Dimensions and weights:

      4.3.1 Dimensions: Danbo cheese with a weight of 6 kg approx. has a side of 25 cm approx. Danbo cheeses of other weights should have dimensions in the same proportions.

      4.3.2 Weights: from 1 kg to 14 kg.

   4.4 Rind:

      4.4.1 Consistency: hard.

      4.4.2 Appearance: dry, with or without wax or plastic coating.

      4.4.3 Colour: yellowish.

   4.5 Body:

      4.5.1 Texture: firm, suitable for cutting.

      4.5.2 Colour: yellowish.

   4.6 Holes:

      4.6.1 Distribution: from few to plentiful, evenly distributed.

      4.6.2 Shape: round.

      4.6.3 Size: as pea.

      4.6.4 Appearance: smooth.

   4.7 Minimum fat content in the dry matter: 45 percent.

   4.8 Maximum moisture content: 46 percent.

4.9 Other essential characteristics: Danbo cheese is normally not exported or sold to consumers before it is at least six weeks old.

5 Essential characteristics of manufacture.

5.1 Method of coagulation: with rennet. Addition of a lactic acid starter.

5.2 Heat treatment: slightly heated after cutting.

5.3 Fermentation procedure: chiefly lactic acid and slightly prepressed.

5.4 Maturation procedure: humid with slight smear development at a temperature preferably between 10 and 20 C.

5.5 Other essential characteristics: salted, normally in brine.

6. Sampling technique

Danbo cheese is sampled for fat and moisture content according to Standard No. B.1 (1962): Standard Methods of Sampling Milk and Milk Products, paragraphs 4.2.3 and 4.2.5.

Footnote:

The name Danbo may, when combined with one of the prefixes stated below, also be used to designate cheeses which comply with the above-mentioned requirements as modified for each prefix in the following:

A. Prefix: Mini **...**

4.3.2 Weights: from 250 gm to 1 kg.

4.8 Maximum moisture content: 48 percent.

4.9 Other essential characteristics: "Mini-Danbo" is normally not exported or sold before it is at least three weeks old.

6. Sampling technique.

Mini-Danbo is sampled for fat and moisture content according to Standard Ho. B.1 (1962): Standard Methods of Sampling Milk and Milk Products, paragraph 4.3 (first part).

B. Prefix: 30+**...**

4.7 Minimum fat content in the dry matter: 30 percent.

4.8 Maximum moisture content: 54 percent.

C Prefix: 20+ **...**

4.7 Minimum fat content in the dry matter: 20 percent.

4.8 Maximum moisture content: 57 percent.

The name Danbo with the prefixes 30+ and 20+ may only be used to designate cheeses manufactured and marketed in countries where it is tradition and in accordance with legislation to use the same designation for cheeses with more than one minimum fat content even if the minimum fat contents except one are below 45 percent.

APPENDIX I

Draft International Individual Standard for Havarti

(Submitted to the Governments for comments. See paragraph 41 of this Report.)

1. Designation of cheese.

   1.1 Name of the cheese: HAVARTI.

2. Depositing country.

   2.1 Name of the country: Denmark (country of origin).

3. Haw materials.

   3.1 Kind of milk: cow's milk.

   3.2 Authorized additions:

   (a) Rennet, lactic acid starter, water, sodium chloride, saltpetre, calcium chloride, annatto and carotene.

   (b) Cumin seed may be added.

4. Essential characteristics of the cheese ready for consumption.

   4.1 Type: semi-hard.

   4.2 Shape:

   (a) Plat cylindric.
   (b) Rectangular (loaf)
   (c) Plat square.

   4.3 Dimensions and weights:

   4.3.1 Dimensions:

   (a) Flat cylindric: diameter 25 cm approx.
   (b) Rectangular (loaf): for Havarti cheese of 5 kg:
   - length 30 cm approx.
   - height 12 cm approx.
   - width 12 cm approx.
   (cheeses of other weights should have dimensions in the same proportions).
   (c) Plat square: various dimensions.

   4.3.2 Weights:

   (a) Plat cylindric: 5 kg approx.
   (b) Rectangular (loaf): from 250 gm to 5 kg.
   (c) Flat square: from 250 gm to 14 kg.

   4.4 Rinds

   4.4.1 Consistency: semi-soft

   4.4.2 Appearance: slightly greasy.

   4.4.3 Colour: yellow-reddish to light brown.

(Note: Havarti cheese in flat square shape is also manufactured without rind.)

4.5 Body:

4.5.1 Texture: for cutting.

4.5.2 Colour: light yellow.

4.6 Holes:

4.6.1 Distribution: plentiful.

4.6.2 Shape: irregular.

4.6.3 Size: the size of a large rice seed.

4.6.4 Appearance: coarse.

4.7 Minimum fat content in the dry matter: 45 percent.

4.8 Maximum moisture content: 50 percent.

4.9 Other essential characteristics:

4.9.1 Havarti cheese of over 1 kg is normally not exported or sold to consumers before it is at least six weeks old. This period is of four weeks for cheese weighing from 250 gm to 1 kg.

4.9.2 Havarti cheese with rind is generally wrapped in alu-foil.

5. Essential characteristics of manufacture.

5.1 Method of coagulation: with rennet. Addition of a lactic acid starter.

5.2 Heat treatment: slightly heated after cutting.

5.3 Fermentation procedure: chiefly lactic acid. Ladled out in moulds and slightly pressed.

5.4 Maturation procedure: humid with slight smear development at a temperature preferably between 10 and 20ºC.

5.5 Other essential characteristics:

5.5.1 Salted (in brine and/or dry salted).

6. Sampling technique.

Havarti cheese of over 1 kg is sampled for fat and moisture content according to Standard No. B.l (1962): Standard Methods of Sampling Milk and Milk Products, paragraphs 4.2.3 and 4.2.5. Havarti cheese under 1 kg is sampled according to paragraph 4.3 (first part).

Footnote:

The name Havarti may, when combined with one of the prefixes stated below, also be used to designate cheeses which comply with the above mentioned requirements as modified for each prefix in the following:

A. Prefix: 60+ **...**

4.7 Minimum fat content in the dry matter: 60 percent.

4.8 Maximum moisture content: 42 percent.

B Prefix: 30+ **...**

4.3.2 Weights:

(a) Plat cylindric: 5 kg approx.
(b) Rectangular (loaf): from i kg to 5 kg.
(c) Plat square: from 1 kg to 14 kg.

4.7 Minimum fat content in the dry matter: 30 percent.

4.8 Maximum moisture content: 54 percent.

The name Havarti with the prefix 30+ may only be used to designate cheeses manufactured and marketed in countries where it is tradition and in accordance with legislation to use the same designation for cheeses with more than one minimum fat content even if the minimum fat contents except one are below 45 percent.

APPENDIX J

Draft International Individual Standard for Samsoe

(Submitted to the Governments for comments. See paragraph 41 of this Report.)

1. Designation of the cheese.

   1.1 Name of the cheese: SAMSOE (in Danish SAMSØ).

2. Depositing country.

   2.1 Name of the country: Denmark (country of origin).

3. Raw materials.

   3.1 Kind of milk: cow's milk.

   3.2 Authorized additions:

   (a) Rennet, lactic acid starter, water, sodium chloride, saltpetre, calcium chloride, annatto and carotene.

   (b) Cumin seed may be added.

4. Essential characteristics of the cheese ready for consumption.

   4.1 Type: hard.

   4.2 Shape:

   4.2.1 Flat cylindric.

   4.2.2 Plat square.

   4.2.3 Rectangular. Only for prepacking purposes.

   4.3 Dimensions and weights:

   4.3.1 Dimensions:

   (a) Plat cylindric: diameter 44 cm approx.
   (b) Plat square: 38 cm side approx.
   (c) Rectangular: various dimensions.

   4.3.2 Weights:

   (a) Flat Cylindric: 14 kg approx.
   (b) Flat square: 14 kg approx.
   (c) Rectangular: various weights.

   4.4 Rind:

   4.4.1 Consistency: hard.

   4.4.2 Appearance: dry, with or without wax or plastic coating.

   4.4.3 Colour: yellow.

   4.5 Body:

   4.5.1 Texture: firm, suitable for cutting. 4.5.2 Colour: yellowish.

   4.6 Holes:

   4.6.1 Distribution: from few to plentiful, evenly distributed.

4.6.2 Shape: round

4.6.3 Size: varying from pea to cherry.

4.6.4 Appearance: smooth.

4.7 Minimum fat content in the dry matter: 45 percent.

4.8 Maximum moisture content: 44 percent.

4.9 Other essential characteristics: Samsoe cheese is normally not exported or sold to consumers before it is at least six weeks old.

5. Essential characteristics of manufacture.

5.1 Method of coagulation: with rennet. Addition of a lactic acid starter.

5.2 Heat treatment: slightly heated after cutting.

5.3 Fermentation procedure: chiefly lactic acid and slightly prepressed

5.4 Maturation procedure: humid to dry, at a temperature Between 10 and 20ºC.

5.5 Other essential characteristics:

5.5.1 Salted, normally in brine.

6. Sampling technique.

Samsoe cheese is sampled for fat and moisture content according to Standard No. B.l. (1962): Standard Methods of Sampling Milk and Milk Products, paragraphs 4.2.3 and 4.2.5.

Footnote:

The name Samsoe may, when combined with one of the prefixes stated below, also be used to designate cheeses which comply with the above mentioned requirements as modified for each prefix in the following:

A. Prefix: Mini **...**

4.2 Shape: flat cylindric.

4.3.1 Dimensions: diameter 9 cm approx.

4.3.2 Weights: 250 gm approx.

4.8 Maximum moisture content: 48 percent.

4.9 Other essential characteristics. Mini-Samsoe is normally not exported or sold before it is at least three weeks old.

6. Sampling technique.

Mini-Samsoe is sampled for fat and moisture content according to Standard Ho. B.l. (1962): Standard Methods of Sampling Milk and Milk Products, paragraph 4.3 (first part).

B. Prefix: 30+ **...**

4.7 Minimum fat content in the dry matter: 30 percent.

4.8 Maximum moisture content: 52 percent.

The name Samsoe with the prefix 30+ may only be used to designate cheeses manufactured and marketed in countries where it is tradition and in accordance with legislation to use the same designation for cheeses with more than one minimum fat content even if the minimum fat contents except one are below 45 percent.

APPENDIX K

Draft International Individual Standard for Danablu

(Submitted to the Governments for comments. See paragraph 42 of this Report.)

1. Designation of cheese.

   1.1 Name of the cheese: DANABLU.

2. Depositing country.

   2.1 Name of the country: Denmark (country of origin).

3. Raw materials.

   3.1 Kind of milk: cow's milk.

   3.2 Authorized additions: blue mould culture, rennet, lactic acid starter, water, sodium chloride, saltpetre, and calcium chloride.

4. Essential characteristics of the cheese ready for consumption.

   4.1 Type: semi-soft to soft.

   4.2 Shapes:

      4.2.1 Flat cylindric.

      4.2.2 Flat square.

      4.2.3 Flat rectangular.

   4.3 Dimensions and weights.

      4.3.1 Dimensions:

         (a) Flat cylindric: diameter 20 cm approx.
         (b) Flat square: length and width 21 cm approx.
         (c) Flat rectangular: length - 30 cm, width - 12 cm approx.

      4.3.2 weights:

         (a) Flat cylindric: from 2.75 to 3.25 kg.
         (b) Flat square: 4 kg approx.
         (c) Flat rectangular: 4 kg approx.

   4.4 Rind:

      4.4.1 Consistency: Danablu cheese has no actual rind but a semi-soft surface.

      4.4.2 Appearance: greasy to dry.

      4.4.3 Colour: whitish.

   4.5 Body:

      4.5.1 Texture: for cutting and spreading.

      4.5.2 Colour: white with blue-green veins of mould.

   4.6 Holes:

      4.6.1 Distribution: scarce.

4.6.2 Shape: irregular holes and splits.

4.6.3 Size: varying.

4.6.4 Appearance: mouldy.

4.7 Minimum fat content in the dry matter: 50 percent.

4.8 Maximum moisture content: 47 percent.

4.9 Other essential characteristics: Danablu cheese is normally not exported or sold to consumers before it is at least six weeks old.

5. Essential characteristics of manufacture.

5.1 Method of coagulation: with rennet. Addition of a lactic acid starter.

5.2 Heat treatment: none - or slightly heated after cutting.

5.3 Fermentation procedure: ladled out in bags or moulds.

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 essential characteristics:

5.5.1 Dry salted.

6. Sampling technique.

Danablu is sampled for fat and moisture content according to Standard No. B.l (1962): Standard Methods of Sampling Milk and Milk Products, paragraphs 4.2.3 and 4.2.5.

Footnote;

The name Danablu may, when combined with the prefix stated below, also be used to designate cheeses which comply with the above mentioned requirements as modified for the prefix in the following:

Prefix 60+ **...**

4.7 Minimum fat content in the dry matter: 60 percent.

APPENDIX L

Draft Application Form for an International Individual Standard for Processed Cheese Products (Emulsified Cheese Products)

(Submitted to Governments for comments. See paragraph 45 of this Report)

A, Designation of the processed cheese product:

B. Depositing country:

C. Standard:

1. Variety (varieties) of cheese(s) used for the manufacture:

2. Emulsifying agents:

3. Optional ingredients:

3.1 Milk and milk products:
3.2 Salt (sodium chloride): 3.3

3.3.1 Natural foodstuffs for the purpose of flavouring:
3.3.2 Nutritive sweetening agents:

4. Food additives:

4.1 Stabilizers:
4.2 Colouring agents:
4.3 Other chemicals:
4.4 Antimycotic and antimicrobial substances:
4.5 Natural and artificial flavourings:

5. Milk fat content:

6. Solids content:

7. Other essential characteristics:

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Second session, Rome, Italy, 13-17 April 1959 (Meeting Report No. 1959/AN-2).

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Fifth session, Rome, Italy, 2-6 April 1962 (Meeting Report No. AN 1962/3).

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