GROUP STANDARD FOR UNRIPENED CHEESE
INCLUDING FRESH CHEESE

CXS 221-2001

1. **SCOPE**
This Standard applies to unripened cheese including fresh cheese, intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard. Subject to the provisions of this Standard, Codex Standards for individual varieties of unripened cheese may contain provisions, which are more specific than those in this Standard and in these cases; those specific provisions shall apply.

2. **DESCRIPTION**
Unripened cheeses including fresh cheeses are products in conformity with the *General Standard for Cheese* (CXS 283-1978), which are ready for consumption shortly after manufacture.

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 **Raw materials**
Milk and/or products obtained from milk.

3.2 **Permitted ingredients**
- Starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless micro-organisms;
- Rennet or other safe and suitable coagulating enzymes;
- Sodium chloride;
- Potable water;
- Gelatine and starches: Notwithstanding the provisions in the *General Standard for Cheese* (CXS 283-1978), these substances can be used in the same function as stabilizers, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice taking into account any use of the stabilisers/thickeners listed in Section 4;
- Vinegar;
- Rice, corn and potato flours and starches: Notwithstanding the provisions in the *General Standard for Cheese* (CXS 283-1978), these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice taking into account any use of the anti-caking agents listed in Section 4.

4. **FOOD ADDITIVES**
Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, anticaking agents, colours, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.1 (Unripened cheese including fresh cheese) and only certain acidity regulators, anticaking agents, colours, foaming agents, preservatives, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this Standard.

<table>
<thead>
<tr>
<th>Additive functional class</th>
<th>Justified use</th>
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<tbody>
<tr>
<td></td>
<td>Cheese mass</td>
</tr>
<tr>
<td>Colours:</td>
<td>X</td>
</tr>
<tr>
<td>Bleaching agents:</td>
<td>–</td>
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<tr>
<td>Acidity regulators:</td>
<td>X</td>
</tr>
<tr>
<td>Stabilizers:</td>
<td>X[^c]</td>
</tr>
<tr>
<td>Thickeners:</td>
<td>X[^c]</td>
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<tr>
<td>Emulsifiers:</td>
<td>–</td>
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<tr>
<td>Antioxidants:</td>
<td>–</td>
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<tr>
<td>Preservatives:</td>
<td>X</td>
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<tr>
<td>Foaming agents:</td>
<td>X[^b]</td>
</tr>
</tbody>
</table>
Anticaking agents:  
(a) For the surface treatment of sliced, cut, shredded or grated cheese only
(b) For whipped products only
(c) Stabilizers and thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in Section 3.2.
(d) For edible cheese rind

<table>
<thead>
<tr>
<th></th>
<th></th>
<th>X&lt;sup&gt;(a)&lt;/sup&gt;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Packaging gas</td>
<td></td>
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Additionally, the following terms may be used:

- **High fat** (if the content of FDM is above or equal to 60%)
- **Full fat** (if the content of FDM is above or equal to 45% and less than 60%)
- **Medium fat** (if the content of FDM is above or equal to 25% and less than 45%)
- **Partially skimmed** (if the content of FDM is above or equal to 10% and less than 25%)
- **Skim** (if the content of FDM is less than 10%)

### 7.3 Labelling of non-retail containers

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container, and, in the absence of such a container on the cheese itself. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

### 8. METHODS OF SAMPLING AND ANALYSIS

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.