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FOOD AND AGRICULTURE
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JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

ALINORM 08/31/11
February 2008

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION

31st Session

Geneva, Switzerland, 30 June – 4 July 2008

REPORT OF THE EIGHTH SESSION OF THE
CODEX COMMITTEE ON MILK AND MILK PRODUCTS

Queenstown, New Zealand

4-8 February 2008

NOTE: This report contains Codex Circular Letter CL 2008/2-MMP

codex alimentarius commission



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CX 4/60.2

CL 2008/02-MMP
February 2008

TO: - Codex Contact Points
- Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme,
Viale delle Terme di Caracalla
00153 Rome, Italy

SUBJECT DISTRIBUTION OF THE REPORT OF THE EIGHTH SESSION OF THE CODEX COMMITTEE ON MILK AND MILK PRODUCTS (ALINORM 08/31/11)

The report of the Eighth Session of the Codex Committee on Milk and Milk Products will be considered by the 31st Session of the Codex Alimentarius Commission (Geneva, Switzerland, 30 June-4 July 2008).

PART A: MATTERS FOR ADOPTION BY THE 31ST SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft Standards and Related Texts at Step 8 and Step 5/8

1. **Draft Model Export Certificate for Milk and Milk Products**, at Step 8 (para. 31 and Appendix III)
2. **Proposed draft Amendment to the List of Food Additives of the Codex Standard for Creams and Prepared Creams (CODEX STAN A-9-1976) (N08-2006)**, at Steps 5/8 (para. 82 and Appendix V)

Proposed draft Standards and Related Texts at Step 5

3. **Proposed draft Amendment to the Codex Standard for Fermented Milks (CODEX STAN 243-2003)**, pertaining to Drinks based on Fermented Milk (para. 48 and Appendix IV)

Others

4. **Maximum Levels for Annatto Extracts in Codex Standards for Milk and Milk Products** (para. 17 and Appendix II)
5. **Food Additive Listing for the Codex Standard for Fermented Milks (CODEX STAN 243-2003)** (para. 93 and Appendix VI)
6. **Updated List of Methods of Analysis and Sampling in Codex Standards for Milks and Milk Products** (para. 107 and Appendix VII)

Governments and international organizations wishing to submit comment on the above texts should do so in writing, *preferably by e-mail*, to: Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Email: codex@fao.org, telefax : +39 06 57054593), with a copy to: Codex Committee on Milk and Milk Products, New Zealand Food Safety Authority, 68 - 86 Jervois Quay, P.O. Box 2835, Wellington, New Zealand (Facsimile: +64 4 894 2530 or E-mail: Audrey.Taulalo@nzfsa.govt.nz *preferably*) **before 30 April 2008.**

PART B: REQUEST FOR COMMENTS AND INFORMATION**Maximum Levels for Annatto Extracts in Codex Individual Cheese Standards**

Governments and interested international organizations are invited to provide comments on maximum levels for annatto extracts bixin-based (INS 160b i) and norbixin-based (INS 160b ii) in individual cheese standards (*Standards for Cheddar, Danbo, Edam, Gouda, Havarti, Samsö, Emmental, Tilsiter, Saint-Paulin, Provolone, Coloummier, Cream Cheese, Camembert and Brie*), as well as technological justification thereof, for consideration by the Ninth Session of the Committee (para. 16).

Methods of Analysis and Sampling for Milk and Milk Products

Governments and interested international organizations are invited to provide:

- i) Comments and information on methods of analysis and sampling for milk and milk products (para. 104);
- ii) Comments and information on the suitability on AOAC methods for milk and milk products (para. 105 and Appendix VIII).

Governments and interested international organizations wishing to provide information on the above topics should do so in writing, *preferably by e-mail*, to: Codex Committee on Milk and Milk Products, New Zealand Food Safety Authority, 68 - 86 Jervois Quay, P.O. Box 2835, Wellington, New Zealand (Facsimile: +64 4 894 2530 or E-mail: Audrey.Taulalo@nzfsa.govt.nz) with a copy to the Secretary, Codex Alimentarius Commission, Viale delle Terme di Caracalla, 00153 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org , *preferably*) **before 31 March 2009**.

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SUMMARY AND CONCLUSIONS

The Eight Session of the Codex Committee on Milk and Milk Products reached the following conclusions:

Matters for Adoption / Approval by the 31st Session of the Commission and for Critical Review by the 61st Session of the Executive Committee

Draft and Proposed Draft Standards and Related Texts at Step 8 and 5/8 of the Procedure

The Committee agreed to forward to the Commission, through the Executive Committee, for final adoption:

- the draft Model Export Certificate for Milk and Milk Products (*see* para. 31 and Appendix III);
- the proposed draft Amendment to the List of Additives of the Codex Standard for Creams and Prepared Creams (CODEX STAN A-9-1976) (N08-2006) (*see* para. 82 and Appendix V).

Proposed Draft Standards and Related Texts at Step 5 of the Procedure

The Committee agreed to forward to the Commission, through the Executive Committee, for preliminary adoption:

- the proposed Amendment to the *Standard for Fermented Milks* (CODEX STAN 243-2003) pertaining to Drinks based on Fermented Drinks, as renamed by the Committee (*see* para. 48 and Appendix IV).

Others

The Committee agreed to forward to the Commission, through the Executive Committee, for adoption:

- the Maximum Levels for Annatto Extracts in Codex Standards for Milk and Milk Products, including consequential changes to the provision for beta-carotene (vegetable) (*see* para. 17 and Appendix II);
- the Food Additive listings of the *Standard for Fermented Milks* (CODEX STAN 243-2003) (*see* para. 93 and Appendix VI);
- the Updated List of Methods of Analysis and Sampling in Codex Standards for Milk and Milk Products (*see* para. 107 and Appendix VII).

Matters of Interest to the 31st Session of the Commission and Executive Committee

Interval and duration of meetings

The Committee was of the view that the current interval and duration of the sessions of the Committee were appropriate (*see* para. 11).

Critical review

The Committee agreed to return the proposed draft Standard for Processed Cheese to Step 2 (*see* para. 72).

The Committee indicated that the work on: i) Amendment to the *Standard for Fermented Milks* (CODEX STAN 243-2003) pertaining to Drinks based on Fermented Drinks; and ii) Standard for Processed Cheese, would be completed by its Ninth session (*see* paras 49 and 77).

Section on Food Additives of the Codex *Standard for Fermented Milks*

The Committee agreed to simplify the presentation of the list of food additives section of the by including the following introductory paragraph to the list of food additives “Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in fermented milk product categories as specified in the table above.” (*see* Appendix VI, part 2):

Matters for Action by other Committees

Codex Committee on Food Additives (CCFA)

The Committee agreed to forward for endorsement by the CCFA:

- the Maximum Levels for Annatto Extracts in Codex Standards for Milk and Milk products, including consequential changes to the provisions for beta-carotene (INS 160 a ii) in the three standards for processed cheese (CODEX STAN A-8-a, A-8-b and A-8-c) (*see* para. 17 and Appendix II);
- the Food Additives Section of the Amendment to Codex *Standard for Fermented Milks* pertaining to Drinks based on Fermented Milk, including the food additives listing (*see* para. 48 and Appendices IV and VI);
- the Amendment to the List of Food Additives of the Codex *Standard for Creams and Prepared Creams*(CODEX STAN A-9-1976) (*see* para. 82 and Appendix V);
- the food additives listings of the Codex *Standard for Fermented Milks* (*see* para. 93 and Appendix VI).

The Committee agreed to request the CCFA to associate new functional classes with certain food additives in the *Class Names and the International Numbering System for Food Additives*) as follows:

- “Stabilizer” to calcium orthophosphates (INS 341i, 341ii and 341iii), calcium polyphosphate (INS 452iv) and magnesium chloride (INS 511) and calcium sulphate (INS 516);
- “Stabilizer” and “Thickener” to microcrystalline cellulose (460i) and powdered cellulose (460ii);
- “Thickener” to potassium chloride (INS 508) and calcium chloride (INS 509).

(*see* paras 82 and 95).

Codex Committee on Methods of Analysis and Sampling (CCMAS)

The Committee agreed to forward for endorsement by the CCMAS the updated list of methods of analysis and sampling in Codex Standards for milk and milk products (*see* para. 107 and Appendix VII).

The Committee noted that problems agreed to request the advice of the CCMAS the issue of sampling plans in the presence of significant measurement errors could be dealt within a horizontal manner by CCMAS, while recognising that there was an acute problem for milk and milk products due to the number of analyses and the high level of analysis error (*see* para. 97).

Physical Working Groups

The Committee agreed to establish the following physical Working Groups, open to all delegations and observers, on:

- draft Amendment to the Codex Standard for Fermented Milk, pertaining to Drinks based on Fermented Milk (under the leadership of Indonesia) (*see* para. 48). *Mandate*: to consider the draft Standard along with comments submitted at Step 6. *Time*: immediately prior to the next session of the Committee. *Language*: English only.
- draft Standard for Processed Cheese (under the co-leadership of France and New Zealand and hosted by the European Community) (*see* paras 72 and 75). *Mandate*: to revise the proposed draft standard the Working Group giving full attention to its simplification; taking into account the discussion of the 8th CCMMP and written comments submitted at the session. The revised proposed draft standard should at least include provisions for addressing the following issues: i) Cheese content of processed cheese; ii) The acceptability of use of gelatine, starches and stabilizers in the manufacture of processed cheese, for instance by reference to national legislation; and iii) The clear distinction between processed cheese and processed cheese preparations, for instance by labelling provisions. *Time*: early 2009. *Language*: English, French and Spanish. The Working Group, working in English, French and Spanish, hosted by the European Community, would meet early in 2009.
- draft Standard for Processed Cheese (under the co-leadership of France and New Zealand) (*see* para. 76). *Mandate*: to consider the proposed draft Standard along with comments submitted at Step 3. *Time*: immediately prior to the next session of the Committee. *Language*: English only.

Other Matters

The Committee agreed that:

- to request comments on maximum levels of annatto extracts (bixin-based INS 160b i and norbixin-based INS 160b ii), as well as technological justification thereof, for consideration by the Ninth Session of the Committee ((*see* para. 16);
- to invite Codex members and observers to electronically submit information to facilitate the work of the Working Group on Processed Cheese. These information would include: name of product (other than brand name) / product designation; quantity produced (total quantity; per international trade; per cheese content; per true nature: spreadable, sliceable, stringy); labelling cheese content; gelatine and starches; stabilizers; fat and dry matter content; national legislation in relation to the above (*see* para. 74);
- to circulate AOAC methods for comment by members on their suitability and further consideration by the next session of the Committee (*see* para. 105 and Appendix VIII);
- to request information on methods of analysis and sampling required in standards for milk and milk products through a circular letter. It also agreed to request the IDF/ISO Working Group on Methods of Analysis and Sampling to consider the replies to this Circular Letter and i) to prepare a list of methods required in the standards currently being elaborated by the Committee; and ii) to review the current methods of analysis and sampling for milk and milk products and provide recommendations on updates to the list (*see* para. 106).

LIST OF ABBREVIATIONS USED IN THIS REPORT

AAS	Atomic Absorption Spectrometry
AOAC	Association of Official Analytical Chemists
CAC/RCP	Codex Alimentarius Commission / Recommended Code of Practice
CCFA	Codex Committee on Food Additives
CCFAC	Codex Committee on Food Additives and Contaminants
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCMMP	Codex Committee on Milk and Milk Products
CL	Circular Letter
CRD	Conference Room Document
DM	Dry Matter
FAO	Food and Agriculture Organization of the United Nations
FDM	Fat in Dry Matter
GMP	Good Manufacturing Practices
GSFA	Codex General Standard for Food Additives
GIFSA	Global Initiative for Food-related Scientific Advice
ICP-OES	Inductively Coupled Plasma-Optical Emission Spectrometry
IDF	International Dairy Federation
INS	International Number System
ISO	International Organization for Standardization
MFFB	Moisture on Fat-Free Basis
OIE	World Organisation for Animal Health
WHO	World Health Organization

INTRODUCTION

1. The Codex Committee on Milk and Milk Products (CCMMP) held its Eighth Session in Queenstown (New Zealand) from 4-8 February 2008, at the kind invitation of the Government of New Zealand. Dr Steve Hathaway, Director of the Science Group, New Zealand Food Safety Authority, presided over the Session. The Session was attended by 114 delegates from 35 Member countries and one Member organization and Observers from 3 international organizations. The list of participants, including the Secretariat, is given in Appendix I to this report.

Division of Competence

2. The Committee noted the division of competence between the European Community and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in document CRD 1.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

3. The Committee adopted the Provisional Agenda as its Agenda for the Session.

4. The Committee agreed to convene an in-session Working Group, under the chairmanship of United States of America with the support of the delegation of Australia as rapporteur, opened to all interested members and observers and working in English only, to consider:

- i) The request of the 30th Session of the Commission and the 39th Session of Codex Committee on Food Additives (CCFA) concerning the levels of annatto extracts in Codex standards for milk and milk products;
- ii) Agenda Item 4(c) “Proposed draft Amendment to the List of Additives of the Codex *Standard for Creams and Prepared Creams* (N08-2006)”; and
- iii) “Additive Listings for the Codex *Standard for Fermented Milks*” for flavoured fermented milk (Agenda Item 5), as well as the reconsideration of the inclusion of microcrystalline cellulose (INS 460i) and powdered cellulose (INS 460ii) for plain fermented milks and for heat-treated fermented milks as requested by the 38th Codex Committee on Food Additives and Contaminants (CCFAC).

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)²

5. The Committee noted the information presented in document CX/MMP 08/8/2, including the information provided by the World Organization on Animal Health (OIE) concerning the collaboration of OIE with Codex and other activities relevant to the work of the Committee.

6. The Committee also noted that the following issues would be considered under relevant agenda items:

- recommendation of the 16th Session of the Codex Committee on Food Import and Export Certification Systems (CCFICS) concerning the draft Model Export Certificate for Milk and Milk Products, under Agenda Item 3a;
- request of the 38th CCFAC concerning microcrystalline cellulose (INS 460i) and powdered cellulose (INS 460ii), under Agenda Item 5.

7. In particular, the Committee commented and/or made decisions as follows:

Timeframe for Completion of Work

8. The Committee agreed to update the information provided at its last meeting concerning the timeframe for completion of work where necessary, according to the progress of its work.

¹ CX/MMP 08/8/1

² CX/MMP 08/8/2 Rev; CRD 2 (Comments of IDF); CRD 9 (Comments of India); CRD 14 (Report of the in-session Working Group)

Strategic Plan 2008-2013 of the Codex Alimentarius Commission

9. The Committee noted that Activities 1.1, 1.2, 2.5, 3.3, 4.1, 5.5 and 5.6 of the Strategic Plan 2008-2013 identified the CCMMP as one of the responsible parties for implementation.

10. The Committee noted the following observations of the Delegation of the European Community, speaking of behalf of the EC members present at the session, that:

- Standards developed in the future by the Committee under Activities 1.1 and 1.2 should take a horizontal approach without jeopardizing the specificity of dairy products;
- Rationalization of the provision of the scientific advice by FAO/WHO in accordance with the Activity 2.5 should be encouraged in view of the budget constraints of both organizations and that in this regard the Global Initiative for Food-related Scientific Advice (GIFSA) was welcomed;
- Priority setting criteria as provided in Activities 3.3 could be developed for this Committee in future; and
- It was important for the Committee to keep track of the activities of other international standard-setting bodies, in particular that of the OIE, under Activity 4.1.

Review of Codex Committee Structure and Mandates of Codex Committees and Task Forces

11. With regard to Proposal 3 (interval of meetings) and Proposal 4 (duration of meetings), the Committee was of the view that the current interval and duration of the sessions of this Committee were appropriate.

Matters Arising from the 58th Session of the Executive Committee

12. The Delegation of Switzerland drew the attention of the Committee to the recommendation of the 58th Session of the Executive Committee³ for the CCMMP to consider the grouping of individual cheese standards where this was appropriate and requested that this recommendation be taken up in the context of any future revision of individual cheese standards.

Annatto Extracts

13. The Committee noted with appreciation the Report of the in-session Working Group (*see* para. 4), as presented in CRD 14, and considered recommendations 1 to 3 with regard to the proposed maximum levels for annatto extracts in certain standards for milk and milk products as well as in food category 02.2.1.1 “Butter” of the *General Standard for Food Additives* (GSFA).

14. The Delegation of Switzerland, noting that in the *Standard for Cheese* (CODEX STAN A-6-1978) maximum levels for annatto extracts were provided for three different categories (i.e. normal coloured, orange coloured and deep orange coloured) and that the new maximum level was set at the previous highest maximum level (i.e. for deep orange coloured), recommended that new maximum levels for these three categories should be included instead of the single maximum level recommended by the in-session Working Group. The Committee agreed that a single maximum level was sufficient because actual use levels would be regulated by Good Manufacturing Practices (GMP) in accordance with intended technological purposes. The Delegation of Switzerland expressed reservation to this decision.

15. One observer suggested that dairy fat spreads with a lower milk fat content (10-20%) would require annatto extracts norbixin-based (INS 160b ii) instead of annatto extracts bixin-based (INS 160b i). The Committee, noting that the proposal had not been fully discussed in the in-session Working Group and that the Codex Committee on Food Additives (CCFA) was currently considering provisions for annatto extracts in the GSFA (including that for food category 02.2.2 “Emulsions containing less than 80% fat”), did not support this proposal.

³ CX/MMP 08/8/2 Rev, para. 17

16. The Committee agreed to recommend adoption of the proposed maximum levels for individual cheese standards (*Standards for Cheddar, Danbo, Edam, Gouda, Havarti, Samsö, Emmental, Tilsiter, Saint-Paulin, Provolone, Coloummier, Cream Cheese, Camembert and Brie*), in order to resolve the situation in which the lack of provision for annatto extracts in these standards could preclude their use. In acknowledging the view of several delegations that higher maximum levels should be provided, including maximum levels for annatto extracts norbixin-based (INS 160b ii), the Committee agreed that comments on these maximum levels as well as technological justification thereof, would be requested for consideration by the Ninth Session of the Committee.

17. As a conclusion, the Committee agreed to forward the maximum levels for annatto extracts as contained in Appendix II to this report for endorsement by the CCFA and subsequent adoption by the Commission. In view of the fact that provisions for beta-carotene(vegetable) (INS 160a ii) were provided “singly or in combination” with annatto extracts in the three standards for processed cheese (CODEX STAN A-8-a, A-8-b and A-8-c), the Committee further agreed to forward for endorsement by the CCFA and subsequent adoption by the Commission, the revised provisions for beta-carotene (vegetable) at 600 mg/kg in these standards, as consequential amendments (*see* Appendix II).

DRAFT CODEX STANDARDS AND RELATED TEXTS AT STEP 7 (Agenda Item 3)

DRAFT MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS (Agenda Item 3a)⁴

18. The Committee recalled that at its last Session, it had agreed to forward the proposed draft Model Export Certificate to the Commission for adoption at Step 5. It had further agreed to establish a physical Working Group, under the leadership of the European Community, to meet immediately prior to the present Session to consider the document along with the comments submitted at Step 6⁵.

19. The Delegation of the European Community, speaking as Chairperson of the physical Working Group, introduced to the Plenary the report of the Working Group, as presented in CRD 10, and congratulated the members of the Working Group⁶ for their constructive participation. The Delegation explained that the Working Group had revised the draft Model Export Certificate on the basis of the comments submitted and the recommendations of the 16th CCFICS. The Working Group had reached agreement on most parts of the revised draft Model Export Certificate and only a few parts were put in square brackets for further discussion by the Committee.

20. The Committee agreed to base its discussion on the draft Model Export Certificate, as revised by the Working Group, with a view to finalise the document for adoption at Step 8.

Specific Comments

21. The Committee agreed to consider the document paragraph by paragraph. In addition to some editorial and consequential changes, it agreed to the following:

Introduction

22. In paragraph 2, the Committee agreed to replace “quality” with “suitability” for consistency with the terminology used in the “Scope” section of the document and in other Codex texts.

Scope

23. The Committee agreed to replace the last sentence in paragraph 9 with the text of the first sentence of paragraph 2 for consistency.

⁴ ALINORM 06/29/11 App. XXIV; CL 2006/36-MMP (Request for comments at Step 6); CX/MMP 08/8/3 (Comments at Step 6 of United States of America and IDF); CX/MMP 08/8/3 Add.1 (Comments of Australia and European Community); CX/MMP 08/8/2 Rev (Recommendations of 16th CCFICS and comments of OIE); CRD 3 (Comments of Indonesia, Malaysia and Philippines); CRD 9 (Comments of India); CRD 10 (Report of the physical Working Group on Model Export Certificate for Milk and Milk Products)

⁵ ALINORM 06/29/11 para. 143

⁶ Argentina, Australia, Austria, Canada, France, Germany, India, Ireland, Japan, Korea, Malaysia, Mexico, Netherlands, New Zealand, Philippines, Slovenia, Sweden, Switzerland, Thailand, United Kingdom, United States

III. Destination of Milk and Milk Products

24. The Committee supported the proposal of the Working Group to add a Section on Destination of Milk and Milk Products. The second part of the first sentence was deleted in order to ensure that the information concerning the destination of the product is provided in the export certificate. A new sentence was added to allow for the provision of supplementary information when the country of destination/name of importer changes during transport.

IV. Attestation

25. The Committee discussed whether the public health attestation should contain a statement confirming that the food comply with the requirements of the exporting country, which was left in square brackets by the Working Group. In this regard delegations variously commented that: food entering in international trade should comply with importing country's requirements; some "non-dairy producing countries", which do not have specific legislation for milk and milk products, rely on the requirements of exporting country or on the hygienic provisions of the *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004); countries should not export products that do not comply with their own legislation; it would not be appropriate to also refer to the provisions of the *Code of Hygienic Practice for Milk and Milk Products* in all cases because this would have made the Code mandatory.

26. In view of the above discussion and the need to allow for flexibility and to reflect current practice, the Committee agreed to amend Section IV "Attestation" to indicate that the food should comply with the hygiene requirements of the country to be agreed upon with the importing country and/or the hygienic provisions of the *Code of Hygienic Practice for Milk and Milk Products*.

27. The Committee agreed to add a sentence to this paragraph, which required that, when the attestation should confirm the compliance with requirements of the importing country, the latter should provide the exporting country with precise and complete documents in a language agreed between the importing and exporting country.

Model Export Certificate

28. In Section I "Details identifying milk and milk products" the Committee agreed to retain the field for "Date(s) of manufacture" along with that for "Date(s) of minimum durability" in recognizing that this information was important for some importing countries and readily available with producers; and that the footnotes to these two fields provided for sufficient flexibility.

29. In addition, the Committee agreed to modify the footnote to the date of minimum durability to specify that the date should be expressed as provided in the *General Standard for the Labeling of Prepackaged Foods* (CODEX STAN 1-1985).

30. In Section IV "Attestation" the Committee considered the text proposed by the Working Group to allow for flexibility in presenting the selection of the two options. In order to avoid possible confusion, it agreed to add a modified text in this paragraph to allow for the deletion of one of the two options when it was not possible to use the "tick" method. It further agreed to insert "name" in addition to official stamp and signature to identify the certifying officer.

Status of the draft Model Export Certificate for Milk and Milk Products

31. The Committee agreed to forward the draft Model Export Certificate to the 31st Session of the Commission for adoption at Step 8 (*see* Appendix III).

PROPOSED DRAFT CODEX STANDARDS AND RELATED TEXTS AT STEP 4 (Agenda Item 4)**PROPOSED DRAFT AMENDMENT TO THE CODEX STANDARD FOR FERMENTED MILKS PERTAINING TO COMPOSITE FERMENTED MILK DRINKS (Agenda Item 4a)⁷**

32. The Committee recalled that at its last Session it had agreed to return the proposed draft amendment to the *Standard for Fermented Milks* (CODEX STAN 243-2003) pertaining to composite fermented milk drinks to Step 2 for redrafting by an electronic working group, led by Indonesia, taking into account comments made at that session and a review by the International Dairy Federation (IDF) of the nature of drinkable fermented milk products that existed in the market but were not covered by the current standard⁸.

33. The Committee further recalled its decision not to reopen discussion on other provisions in the current Standard⁹.

34. The Delegation of Indonesia, speaking as Chairperson of the electronic Working Group, introduced the report of this Working Group, as presented in document CX/MMP 08/8/4, highlighting several of the changes made to the revised proposed draft amendment as well as several pending issues requiring further discussion and recommended that the Committee consider the revised draft with the aim of forwarding it to the 31st Session of the Commission for adoption at Step 5.

General Comments

35. The Committee was of the opinion that good progress had been made by the Working Group and supported the advancement of the proposed draft amendments to Step 5, while noting that several issues relating in particular to labelling and the minimum content of dairy ingredients would require further discussion. Many of the delegations expressed the opinion that the minimum content should be expressed as fermented milk. Some delegations proposed a minimum content of 40%. Other delegations expressed their opposition to a minimum content of 40% and were of the opinion that a higher minimum content of 50% should be recommended.

36. Some delegations reiterated their opposition to the inclusion of fermented milk drinks in the existing *Standard for Fermented Milks* and expressed their preference for a separate standard for fermented milk drinks.

37. Several delegations indicated the need to clearly differentiate between fermented milks and fermented milk drinks so as to avoid consumer confusion.

38. In view of the general support for the proposed draft amendment, the Committee proceeded to consider the document paragraph by paragraph with a view to its advancement to Step 5. In addition to some editorial and consequential changes, it agreed to the following:

2.4 Fermented Milk Drinks

39. The Committee agreed to change the title to “Drinks based on fermented milk” in order to differentiate these products from those already covered in the existing standard. It was noted that the current French translation already allowed for clear distinction of these products.

40. The Committee agreed to amend the description:

- to include other dairy ingredients such as whey; and
- to replace the minimum content of dairy ingredients with minimum content of fermented milk, thereby emphasizing that fermented milk was the key ingredient in these products and avoiding the use of “dairy ingredients” for which no analytical method was available for their determination.

41. It was further agreed to insert the following concluding paragraph “Other microorganisms than those constituting the specific starter cultures may be added.” to reflect current practice for use.

⁷ CX/MMP 08/8/4; CX/MMP 08/8/4 Add.1 Rev (Comments of: Argentina, Australia, European Community, India, Iran, Malaysia, Mexico and Uruguay); CRD 4 (Comments of Canada, Japan); CRD 9 (Comments of India); CRD11 Comments of Republic of Korea)

⁸ ALINORM 06/29/11, paras 96-97

⁹ ALINORM 06/29/11, para.87

42. The Committee had a lengthy discussion on the required minimum content of fermented milk for these products. The Observer from IDF reported that the IDF survey, undertaken at the request of the 7th CCMMP¹⁰, had indicated that the majority of the products surveyed had a protein content corresponding to 40-50% fermented milk. In view of the results of the survey, many delegations proposed a minimum content of 40% fermented milk. Seven delegations proposed a minimum of 50% fermented milk in order to comply with the definition for composite milk product, as specified in the *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999) and to ensure that the main component was fermented milk. The Committee noted that there were various interpretations of that definition.

43. Noting that the concern of those delegations in favour of 50% was based on the definition of composite milk products, a proposal was made to delete the reference to “composite milk products” from the description, which would allow for the products to have a minimum of 40% fermented milk content while still being in line with the *General Standard for the Use of Dairy Terms*. One observer pointed out that this would require additional text in the description to ensure that vegetable fat would not be allowed. The Committee however did not support this proposal as it would have resulted in the product being outside the scope of the existing standard.

44. In view of the lack of consensus, it was agreed to keep the minimum content of [40%] fermented milk.

3.2 Permitted Ingredients

45. The Committee agreed to add: “to include other suitable and harmless microorganisms (for those products covered in Section 2.4) and “milk and milk products (in products covered by section 2.4)” to the list of permitted ingredients in line with the amendments of the description (see paragraphs 40-41).

4. Food Additives

46. The Committee agreed to include the food additive functional classes that are technologically justified for use in these products as recommended by the in-session Working Group on Food Additives (*see* para. 4) as presented in CRD 14 (recommendation 5). The Committee also agreed that the same food additives used for Fermented Milks and Heat-treated Fermented Milks were appropriate for use in drinks based on fermented milks.

7.1.3

47. The Committee agreed: to move the proposed section 7.1.3 relating to drinks based on fermented milk to a new section 7.1.4; to amend this paragraph so as to indicate that these products should be designated as drinks based on fermented milk, while also allowing the use of variety names or common usage names in accordance with national legislation; and to further indicate that when these products were flavoured the designation should include the principal flavouring substances or flavours added.

Status of the proposed draft Amendment to the Codex Standard for Fermented Milks, pertaining to Composite Fermented Milk Drinks

48. The Committee agreed to forward the proposed amendment to the *Codex Standard for Fermented Milks* pertaining to Drinks based on Fermented Drinks, as renamed by the Committee, to the 31st Session of the Commission for adoption at Step 5 (*see* Appendix IV) and to submit the section on food additives for endorsement by the CCFA (*see* Appendix VI). In order to facilitate discussion at the next session and further progress of the work in the Step procedure, the Committee agreed to establish a physical Working Group, under the leadership of Indonesia, to consider the document along with comments submitted at Step 6. The Working Group, open to all delegations and observers and working in English only, would meet immediately prior to the next session of the Committee.

49. The Committee indicated that this work would be completed by its Ninth session.

¹⁰ ALINORM 06/29/11 para. 93

PROPOSED DRAFT STANDARD FOR PROCESSED CHEESE (Agenda Item 4b)¹¹

50. The Committee recalled that a physical Working Group, under the chairmanship of New Zealand, had been established at the last Session of the Committee to prepare a further revised standard on the basis of the written comments and observations made at that session¹². It was noted that a considerable amount of resources had been spent by the Committee in discussing the revision of the existing standards for processed cheese and that at the last Session the Committee had discussed whether this work should continue. The Committee further recalled that the current draft represented a compromise text in an attempt to solve outstanding issues and incorporate divergent needs.

51. The Delegation of New Zealand, speaking as Chairperson of the physical Working Group, introduced the report of the Working Group, as presented in document CX/MMP 08/8/5, and thanked all members of the Working Group for their constructive participation. The Delegation explained that the Working Group had recognised a number of new concepts and acknowledged the complexity of the draft. Good progress had been made, although it had not been possible to reach agreement in a number of areas that required further discussion in the Committee.

General discussion

52. The Committee expressed appreciation to the Working Group for the progress achieved in the development of a revision to the standards for processed cheese (A-8-a and A-8-b standards) and expressed general support for the further progress of the document. Delegations which intervened variously commented that: the attempt to combine different proposals had resulted in a more complex and detailed draft than the current A-8 standards; the purpose of the revised standard was to simplify the provisions of the A-8 standards; the revised draft should comply with the criteria of a “general” standard with less detailed provisions; the revised standard should apply to a larger number of products, be inclusive and simple in order to cover most marketed products and not prevent innovation; the standard should provide a clear indication that cheese should be the main constituent of processed cheese; the section on composition should be simplified.

Basis for the determination of cheese content

53. Upon a proposal of the Observer from IDF, the Committee agreed to first discuss the three options for the determination of cheese content (i.e. product weight basis; dry matter basis; and, product weight basis and dry matter basis), as contained in 3.3.1.1 “processed cheese”, 3.3.1.2 “named variety processed cheeses” and in section 7.1.4, which were put in square brackets by the Working Group. It was understood that the discussion on this matter would have allowed the Committee to have a more concrete basis for a detailed discussion of proposed draft standard. The Committee noted that the figures in square brackets needed to be recalculated on the basis of the discussion on the method selected.

54. The Committee did not support the option “product weight basis and dry matter basis” as it was considered not practicable.

55. The Committee generally supported the use of “product weight” as the calculation basis in all sections to ensure consistency throughout the standard. The majority of delegations were of the opinion that this option reflected current industry practice, was simple and more practical, and was consistent with the *General Standard for the Labelling of Prepackaged Foods*. Some delegations variously supported the use of “dry matter basis” for the determination of the relative amounts (3.3.1.1) and total amount of ingoing raw materials (3.3.1.2) because they considered it more appropriate, it was widely used and it was the method indicated in the A-8-c standard.

¹¹ CX/MMP 08/8/5; CX/MMP 08/8/5 Add.1 (Comments of Canada, Ghana, United States of America and IDF); CX/MMP 08/8/5 Add.2 (Comments of European Community, Japan and New Zealand); CRD 5 (Comments of France, Ireland, Italy, Slovak Republic, Sweden and United Kingdom); CRD 9 (Comments of India); CRD 12 (Comments of Poland)

¹² ALINORM 06/29/11 para. 119

56. The Committee had a general discussion on the figure [60%] on a product weight basis for cheese varieties referenced in Section 3.3.1.2 and on the figure [15%] on a product weight basis for raw materials specified in section 3.1, category c. With regard to cheese varieties referenced: some delegations observed that in the case of mould-ripened cheeses and, perhaps, strong flavoured cheeses, the figure was too high and for technical reasons should be lowered to at least 55%; other delegations were of the opinion that the figure 60% should be increased to 75% in order to ensure that the cheese varieties referenced were the primary cheese used in these products. With regard to raw materials specified in section 3.1, category c, several delegations noted that it was not possible to comment on this figure until the issue of the basis for determination of cheese content was decided.

57. As a conclusion, the Committee agreed to use as a basis for its discussion the following figures:

- For cheese variety(es) referenced: [60/75% on a product weight basis and 55% on a product weight basis for mould-ripened cheese];
- For raw materials specified in Section 3.1 category c: [x% on a product weight basis].

Specific discussion

58. The Committee subsequently considered the proposed draft Standard section by section and detailed discussions were held on the following:

2. Description

59. The Committee agreed to add a footnote to point (iii) explaining that emulsifying salts do not function directly as emulsifiers.

3.2 Permitted ingredients

60. The Committee agreed to: amend the first bullet to allow for the use of a wider number of safe and suitable salt substitutes; and to remove the square brackets around safe and suitable processing aids.

61. Some delegations were in favour of the use of gelatine and starches in processed cheese because in their view they were required to manufacture processed cheese. Some delegations were in favour of the use of gelatine and starches provided that they were used within defined limits. Other delegations proposed their exclusion from the list of permitted ingredients because in their view they were not necessary in these products. The Committee agreed to retain the bullet related to gelatine and starches in square brackets for further consideration after the discussion on the food additive section.

62. The Committee considered the proposal to include cultures of bacteria and enzymes in the section. The proposal was supported by some delegations, which noted that cultures of bacteria and enzymes were used in the manufacture of these products to add flavours. However, other delegations felt that their use was not appropriate.

4. Composition

63. The Committee agreed that the presentation of the entire section needed to be improved and simplified. Some delegations noted that the two categories “products with relatively low moisture on a fat free basis” and “products with relatively high moisture on a fat free basis” were open to interpretation and might lead to disparity with respect to cheese content for products with the same moisture levels. These delegations suggested to either define the terms “relatively low moisture” and “relatively high moisture” or find other terms for these categories or ways to express the different compositions of these products. Other delegations suggested not to categorize these products on moisture on fat-free basis (MFFB) and to simplify the section by only categorizing the products by specifying the required dry matter (DM) contents for different ranges of fat in dry matter (FDM) content.

64. The Committee discussed the FDM figures in section 3.3.2 “End product composition”. Some delegations were of the opinion that 75% maximum content (m/m) was too high and needed to be lowered to 65%. In this regard it was noted that the A-8 standards for the group with the highest fat content indicated 65% as minimum value and that there was a need to distinguish among different types of products (high fat and low fat content).

65. In concluding the discussion on this section, the Committee agreed that the structure and presentation of the section needed to be considerably simplified and its content reconsidered and further discussed so as to reconcile the different views. Therefore, the Committee agreed to put the entire Section in square brackets.

4. Food additives

66. The Committee discussed the use of gelatine and starches in processed cheese. Several delegations opposed their inclusion in the standard because in their view binding agents were not necessary in the manufacture of processed cheese *per se*. Other delegations were in favour of their retention in the standard. In this regard it was variously mentioned that: gelatine and starches were used for the same function as stabilizers that needed to be applied to the manufacture of stringy and sliceable processed cheese; and that in their view, they were necessary in the manufacture especially of low fat processed cheese.

7.1.2

67. The Committee noted that the section needed to be revised to reflect further decisions on the categorization of processed cheese (composition section).

7.1.4

68. Several delegations did not support the provision allowing for the use in the labelling of the name of a cheese variety of which the presence constituted at least 2% of ingoing raw materials since it could mislead consumers. These delegations suggested either to delete the provisions or to retain the provision to declare the percentage on the label.

7.3 Declaration of cheese content

69. Some delegations suggested the deletion of the text in the square brackets. Others recommended retaining the text and removing the square brackets. It was decided to remove the square brackets and retain the text.

7.4 Declaration of milk protein content

70. The Committee agreed to add a footnote to indicate that the nitrogen protein conversion factor of 6.38 should be used.

71. In view of the large number of issues that remained unresolved, the Committee agreed to cease discussion of the detailed revision of the current draft and instead discuss whether and how to continue with this work. The Committee agreed that the level of detail contained in the current draft made the document very complex and therefore it was a very difficult task to reconcile different positions. It was also noted that good progress had been made on definitions, while more work was still needed on issues related to the description of cheese content and on the use of gelatine and starches. One delegation noted that the Committee had been working on this standard for many years trying to resolve these issues and expressed support for discontinuation of work because of these difficulties, including a clear identification of the products covered by this standard. This delegation further noted that the absence of problems for these products in international trade did not justify the allocation of further resources to complete this work. In view of the support expressed by the other delegations, the Committee agreed to continue work on this standard and to develop clear terms of reference for a working group with the intention that a concerted effort would result in a draft standard to be forwarded to the Commission for adoption at Steps 5/8 by the next session of the Committee.

Status of the proposed draft Standard for Processed Cheese

72. The Committee agreed to return the proposed draft Standard to Step 2 for redrafting by a physical Working Group, under the co-leadership of France and New Zealand, open to all delegations and observers. The physical Working Group would revise the proposed draft standard for processed cheese for circulation at Step 3 and further consideration at Step 4 at the Ninth Session of the Committee. The Committee agreed that: in revising the standard the Working Group would give full attention to its simplification; that it would take into account the above discussion and written comments; and that the revised proposed draft standard should at least include provisions for addressing the following issues:

- Cheese content of processed cheese;

- The acceptability of use of gelatine, starches and stabilizers in the manufacture of processed cheese, for instance by reference to national legislation;
- The clear distinction between processed cheese and processed cheese preparations, for instance by labelling provisions.

73. The Delegation of the United States of America expressed its reservation that the inclusion of only one example for the issues of the acceptability of gelatine, starches and stabilisers and for the distinction between processed cheese and processed cheese preparations could bias the discussions of the Working Group and that alternative approaches should also be provided..

74. It was also agreed that, in order to facilitate the work of the Working Group, Codex members and observers would be invited to electronically submit information, including:

- Name of product (other than brand name) / product designation;
- Quantity produced
 - o total quantity
 - o per international trade
 - o per cheese content
 - o per true nature (spreadable, sliceable, stringy)
- Labelling cheese content;
- Gelatine and starches;
- Stabilizers;
- Fat and dry matter content;
- National legislation in relation to the above bullet points.

75. The Committee noted the offer of the delegation of Australia to collate the above information. It was agreed that the physical Working Group would meet early in 2009 in order to allow for timely circulation of the proposed draft standard. The Committee noted the offer of the Delegation of the European Community to host the physical Working Group and provide for interpretation services in English, French and Spanish.

76. In order to facilitate the discussion and the further progress of the work in the Step procedure, the Committee agreed to establish another physical Working Group, under the co-leadership of New Zealand and France, to consider the proposed draft Standard along with comments submitted at Step 3. The Working Group, open to all delegations and observers and working in English only, would meet immediately prior to the next Session of the Committee. The Chairperson indicated his willingness to explore the possibility of providing interpretation services in English, French and Spanish.

77. The Committee indicated that this work would be completed by its Ninth session.

PROPOSED DRAFT AMENDMENT TO THE LIST OF ADDITIVES OF THE CODEX STANDARD FOR CREAMS AND PREPARED CREAMS (N08-2006) (Agenda Item 4c)¹³

78. The Committee recalled that its last session had agreed to a project proposal of IDF to amend the list of food additives of the *Codex Standard for Creams and Prepared Creams* (CODEX STAN A-9-1976)¹⁴, which was subsequently approved by the 29th Session of the Commission as new work.

79. The Committee generally supported the revised proposal prepared by the in-session Working Group (*see* para. 4), as presented in CRD 14, which took into account the comments submitted in response to the proposal prepared by IDF.

¹³ CX/MMP 08/8/6; CX/MMP 08/8/6 Add.1 (Comments of Argentina, United States of America and Uruguay); CX/MMP 08/8/6 Add.2: (Comments of the European Community); CRD 6 (Comments of the European Community (F,S) and Japan); CRD 9 (Comments of India); CRD 14 (Report of the in-session Working Group)

¹⁴ ALINORM 06/29/11 para. 159

80. One delegation proposed to add a footnote to the functional classes of stabilizers, acidity regulators, thickeners and emulsifiers to indicate that the use of these food additives should be allowed only under certain circumstances, as it appears at the bottom of the table of functional classes in the existing Standard. The Committee, noting that it would create a redundancy in the Standard, agreed to add the footnotes just for the purpose of providing complete information to the CCFA for endorsement, and to remove the footnotes when the adopted amendment would be incorporated into the Standard.

81. The Delegations of the European Community and Switzerland expressed their reservation to the provisions for propylene glycol alginate (INS 405), sucrose esters of fatty acids (INS 473), polyglycerol ester of fatty acids (INS 475) and sorbitan esters of fatty acids (INS 491, 492, 493, 494 and 495).

Status of the proposed draft Amendments to the list of food additives of the Codex Standard for Creams and Prepared Creams (N08-2006)

82. The Committee agreed to forward the proposed draft Amendment to the 31st Session of the Commission for adoption at Steps 5/8 (*see* Appendix V). The amendment would be referred to the CCFA for endorsement. In order to incorporate all the functional classes identified in this amended list of food additives, the Committee further agreed to request the CCFA to associate new functional classes with certain food additives in the *Class Names and the International Numbering System for Food Additives* (CAC/GL 36-1989) as follows:

- “Stabilizer” to calcium sulphate (INS 516), calcium orthophosphates (INS 341i, 341ii and 341iii);
- “Stabilizer” and “Thickener” to microcrystalline cellulose (460i) and powdered cellulose (460ii)
- “Thickener” to potassium chloride (INS 508) and calcium chloride (INS 509)

ADDITIVE LISTINGS FOR THE CODEX STANDARD FOR FERMENTED MILKS (FLAVOURED FERMENTED MILKS) (Agenda Item 5)¹⁵

83. The Delegation of the United States of America, speaking as Chairperson of the in-session Working Group (see para. 4), introduced Recommendation 6 of the Report of the in-session Working Group as presented in CRD 14. The Committee noted that the Working Group had taken a horizontal approach among different categories of fermented milks, had proposed some revisions to the provisions for the “plain” categories of fermented milks previously endorsed by the 38th CCFAC; and had addressed the request of the 38th CCFAC concerning the use of microcrystalline cellulose (INS 460i) and powdered cellulose (INS 460ii) in plain fermented milks and heat-treated fermented milks¹⁶.

84. The Committee agreed to consider the proposal of the Working Group by functional classes of food additives. The Committee commented and/or made decisions as follows:

Acidity Regulators

85. The Committee agreed to the list of acidity regulators as proposed and noted the reservation of the Delegations of the European Community and Switzerland to the provisions for fumaric acid (INS 297) and adipates (INS 355, 356, 357 and 359).

Colours

86. The Committee agreed to the list of colours as proposed and noted the reservation of the Delegations of the European Community and Switzerland to the provisions for sunset yellow FCF (INS 110), azorubine (INS 122), ponceau 4R (INS 124), allura red AC (INS 129), fast green FCF (INS 143) and brown HT (INS 155) and the reservation of the Delegations of Brazil, the European Community and Switzerland to the provision for tartrazine (INS 102).

¹⁵ CX/MMP 08/8/7; CX/MMP 08/8/7 Add.1 (Comments of Argentina, Colombia, European Community, Malaysia, Uruguay, IDF and ISA); CX/MMP 08/8/7 Add.2 (Comments of Australia and Japan); CRD 9 (Comments of .India)

¹⁶ CX/MMP 08/8/2 Rev, para. 24

Emulsifiers

87. The Committee agreed to the list of emulsifiers as proposed and noted the reservation of the Delegations of the European Community and Switzerland to the provision for polydimethylsiloxane (INS 900a).

Flavour Enhancers

88. The Committee agreed to the list of flavour enhancers as proposed with the exception of certain enzymes (INS 1101 i-iii and 1104), for which no technological justification for the use as flavour enhancer in the flavoured fermented milk category had been provided. The Committee noted the reservation of the Delegations of the European Community and Switzerland to the provisions for maltol (INS 636) and ethyl maltol (INS 637).

Packaging Gases

89. The Committee agreed to the list of the packaging gases as proposed.

Preservatives

90. The Committee agreed to the list of preservatives as proposed. It noted that the notes: “To inhibit moulds and yeasts” and “To inhibit outgrowth of microbial spores” were for endorsement purposes only. It noted the reservation of the Delegations of the European Community and Switzerland to the provisions for propionates (INS 280-283).

Stabilizers and Thickeners

91. The Committee agreed to the list of stabilizers and thickeners as proposed with the exception of alpha- and gamma-cyclodextrins (INS 457-458) for which no technological justification was provided. It noted that the note “Use is restricted to reconstitution and recombination and if permitted in national legislation of the country of sale to the final consumer” associated with the use of this functional class in plain fermented milk was for endorsement purposes only. The Committee agreed with the proposal of the Working Group to add provisions for microcrystalline cellulose (INS 460i) and powdered cellulose (INS 460ii). It noted the reservation of the Delegations of the European Community and Switzerland to the provisions for konjac flour (INS 425), methyl cellulose (INS 461), hydroxypropyl cellulose (INS 463), hydroxypropyl methyl cellulose (INS 464), methyl ethyl cellulose (INS 465) sodium carboxymethyl cellulose (INS 466) and ethyl hydroxyethyl cellulose (INS 467).

Sweeteners

92. The Committee agreed to the list of sweeteners as proposed with the exception of thaumatin (INS 957) for which no technological justification was provided. It noted that the Working Group had associated to this functional class the following footnote: “The use of sweeteners was limited to milk and milk derivative-based products, energy-reduced or with no added sugar”. It noted the reservation of Australia to the maximum level for aspartame (INS 951) for which they had provided evidence of technological need for a higher level of use. It noted the reservation of the Delegations of the European Community and Switzerland to the provisions for alitame (INS 956) and neotame (INS 961).

Status of the Additive Listings for the Codex Standard for Fermented Milks

93. The Committee agreed to forward the food additive listings to the 31st Session of the Commission for adoption and inclusion in the *Standard for Fermented Milks* (CODEX STAN 243-2003) (*see* Appendix VI). The food additives listings related to fermented milks (including drinks based on fermented milk) (*see* para. 48) would be sent to the CCFA for endorsement. The Committee further agreed to simplify the presentation of the list of food additives section of the *Standard for Fermented Milks* by including the following introductory paragraph to the list of food additives (*see* Appendix VI, part 2):

“Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in fermented milk product categories as specified in the table above.”

94. The Delegation of Switzerland expressed reservation to this decision.

95. In order to incorporate all the functional classes identified in this list of food additives, the Committee further agreed to request the CCFA to associate new functional classes with certain food additives in the *Class Names and the International Numbering System for Food Additives*, in addition to those indicated in para. 82, as follows:

- “Stabilizer” to calcium polyphosphate (452iv) and magnesium chloride (INS511)

DISCUSSION PAPER ON SAMPLING PLANS FOR MILK PRODUCTS IN PRESENCE OF SIGNIFICANT MEASUREMENT ERROR (Agenda Item 6)¹⁷

96. The Delegation of New Zealand, speaking as Chairperson of the electronic working group¹⁸, presented document CX/MMP 08/8/8, highlighting the inadequacy of the current *General Guidelines on Sampling* (CAC/GL 50-2004) for the assessment of conformity to specifications for milk and milk products in the presence of significant measurement error, e.g. particularly the between-laboratory component associated with many methods of analysis for milk and milk products. The Working Group recommended the Committee develop a guidance document to address the issues raised.

97. The Committee generally agreed with the conclusions and recommendations of the report of the electronic Working Group and supported the development of guidelines. The Committee considered the project document for further work, as presented in CX/MMP 08/8/8-Add.1. Some delegations noted that the project proposal was too broad and that more details to specifically address this problem in milk and milk products would be needed. The Committee, while recognizing that there was an acute problem for milk and milk products due to the number of analyses and the high level of analysis error, noted that the matter was not necessarily unique to these products. The Committee therefore agreed to request the advice of the Committee on Methods of Analysis and Sampling (CCMAS) on whether the matter could be dealt within a horizontal manner by CCMAS.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 7)

METHODS OF ANALYSIS AND SAMPLING FOR MILK AND MILK PRODUCTS (Agenda Item 7a)¹⁹

98. The Observer from IDF, speaking also on behalf of ISO, introduced the report of the IDF/ISO Working Group on Methods of Analysis and Sampling for Milk and Milk Products, as presented in document CX/MMP 08/8/10.

99. The Observer informed the Committee that the report consisted of three parts: an analysis of the comments submitted in response to Circular Letter CL 2006/8-MMP and recommendations in this regard; recommendations for methods for standards currently being elaborated (Appendix 1) and recommendations for the update of methods (Appendix 2).

Methods required in the standards currently being elaborated by the Committee

100. The Committee noted methods to the standards currently being elaborated by the Committee (i.e. processed cheese and drinks based on fermented milk).

Review of the current methods of analysis and sampling for milk and milk products

101. The Observer of IDF informed the Committee that several of the discrepancies brought to the attention of the Committee had been addressed in CRD 8.

¹⁷ CX/MMP 08/8/8; CX/MMP 08/8/8 Add.1 (Project document for new work prepared by New Zealand); CRD7 (comments of Malaysia); CRD9 (comments of India)

¹⁸ ALINORM 06/29/11, para.173

¹⁹ CL 2006/8-MMP Part B (Request for Comments and Information on Additional Methods of Analysis and Sampling for Milk and Milk Products); CX/MMP 08/8/9 (Comments of Argentina, Thailand and United Kingdom); CX/MMP 08/8/10 (Report of the IDF/ISO Working Group); CRD8 (Amendment to the Report of the IDF/ISO Working Group); CRD13 (Comments of USA)

102. One delegation noted that several of the methods either did not exist or had become obsolete and the Committee agreed to make the following changes:

- For the determination of vegetable fat in butter by gas liquid chromatography, to replace ISO 17678 | IDF 202 with the reference and routine methods, IDF159:2006 | ISO12078:2006 and IDF200:2006 | ISO18252:2006, respectively;
- For determination of vegetable fat in dairy spreads and milk fat products by the gas liquid chromatography, to replace IDF54:1970 | ISO3594:1976 by IDF159:2006 | ISO12078:2006 and IDF200:2006 | ISO18252:2006;
- For the determination of peroxide value in milk fat products, to replace AOAC965.33 by ISO3976:2006 | IDF74:2006.

103. The Committee agreed to insert the following footnote “For this kind of product, reproducibility and repeatability values are given as an indication” to the method ISO1735 | IDF5:2004 for the determination of milk fat in dry matter in cheeses in brine.

104. The Committee noted that potassium chromate used in method, ISO1738:2004 | IDF12:2004, for the determination of salt content in butter, was a recognized human carcinogen and agreed to request the advice of CCMAS on whether to replace this method by ISO15648 | IDF179:2004 or to change the hierarchy of methods, with ISO15648 | IDF179:2004 as the reference method for this type of analysis.

105. One delegation proposed that the Committee should give consideration to the inclusion of several AOAC methods as proposed in CRD 13. Another delegation proposed that methods should be updated to include Atomic Absorption Spectrometry (AAS) and Inductively Coupled Plasma–Optical Emission Spectrometry (ICP-OES), which are adopted and proved by domestic and international studies, The Committee agreed that AOAC methods were readily available, widely used and provided an alternative to IDF and ISO methods. However, noting that the proposal had only been made available during the session and that delegates had had very little time for its consideration, the Committee agreed to circulate these methods for comment by members on their suitability and further consideration by the next session of the Committee (*see* Appendix VIII).

106. The Committee agreed to request information on methods of analysis and sampling required in standards for milk and milk products through a circular letter. It also agreed to request the IDF/ISO Working Group on Methods of Analysis and Sampling to consider the replies to this Circular Letter and i) to prepare a list of methods required in the standards currently being elaborated by the Committee; and ii) to review the current methods of analysis and sampling for milk and milk products and provide recommendations on updates to the list.

Status of the Methods of Analysis and Sampling for Milk and Milk Products

107. The Committee agreed to forward the updated list of methods of analysis and sampling for milk and milk products to the 31st Session of the Commission for adoption (*see* Appendix VII) to the CCMAS for endorsement.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 8)

108. The Committee noted that its Ninth Session was scheduled to be held in approximately two years time, subject to further discussion between the Codex and New Zealand Secretariats and taking into consideration the schedule of other Codex Committees.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by:	Document Reference (ALINORM 08/31/11)
Draft Model Export Certificate for Milk and Milk Products	8	31 st CAC	Para. 31 and Appendix III
Proposed draft Amendment to the List of Additives of the Codex Standard for Creams and Prepared Creams (CODEX STAN A-9-1976) (N08-2006)	5/8	40 th CCFA 31 st CAC	Para. 82 and Appendix V
Proposed draft Amendment to the Codex Standard for Fermented Milks pertaining to Drinks based on Fermented Milk	5	40 th CCFA 31 st CAC Physical Working Group 9 th CCMMP	Para. 48 and Appendix IV
Proposed Draft Standard for Processed Cheese	2/3	Physical Working Group 9 th CCMMP	Para. 72
Maximum levels for annatto extracts in Codex Standards for Milk and Milk Products, including consequential changes to the provision for beta-carotene (vegetable)	for adoption	40 th CCFA 31 st CAC	Para. 17 and Appendix II
Food additive listings of the <i>Standard for Fermented Milks</i> (CODEX STAN 243-2003)	for adoption	40 th CCFA 31 st CAC	Para. 93 and Appendix VI
Methods of Analysis and Sampling for Milk and Milk Products Standards	for adoption	29 th CCMAS 31 st CAC	Para. 107 and Appendix VII
Maximum levels for annatto extracts in Codex individual cheese standards	-	Comments 9 th CCMMP	Para. 173
Methods of Analysis and Sampling for Milk and Milk Products Standards, including AOAC standards	-	Comments IDF/ISO 9 th CCMMP	Para. 106 and Appendices VII and VIII

CHAIRPERSON: Dr Steve HATHAWAY
PRESIDENT: New Zealand Food Safety Authority
PRESIDENTE: PO Box 2835, Wellington
 New Zealand
 Tel: +64 4 894 2519
 Fax: +64 4 894 2530
 Email: steve.hathaway@nzfsa.govt.nz

LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTIPANTES

ARGENTINA - ARGENTINE

Ernesto MARELLI
 Médico Veterinario – Magister en Ciencia y Tecnología de
 Alimentos; Supervisor de Establecimientos Lácteos
 Servicio Nacional de Sanidad y Calidad Agroalimentaria –
 Dirección Nacional de Fiscalización Agroalimentaria
 Ignacio Cullen 866
 Nelson, Provincia de Santa Fe
 REPÚBLICA ARGENTINA
 Tel: +54 0342 155457265
 Fax: +54 0342 4561795
 Email: emarelli@senasa.gov.ar

Gabriel PONS
 Regulatory Affairs Director
 Saputo Argentina – Dairy Argentinean Federation
 Valentin Virosoro 2656 - 1º
 (B1643HDB) Beccar
 Buenos Aires
 REPÚBLICA ARGENTINA
 Tel: +54 11 4719 8248
 Fax: +54 11 4719 8290
 Email: Gabriel.pons@saputo.com.ar

AUSTRALIA - AUSTRALIE

Slava ZEMAN
 Manager - Processed Foods Policy
 Australian Quarantine and Inspection Service
 Department of Agriculture, Fisheries and Forestry
 GPO Box 858
 Canberra ACT 2600
 AUSTRALIA
 Tel: +61 2 6272 5027
 Fax: +61 2 6272 4389
 Email: slava.zeman@aqis.gov.au

Jim GRUBER
 Principal Food Technologist
 Food Standards Australia New Zealand
 PO Box 7186
 Canberra ACT 2601
 AUSTRALIA
 Tel: +61 2 6272 2226
 Fax: +61 2 6272 3103
 Email: jim.gruber@foodstandards.gov.au

Karen ARMITAGE
 Manager, Supply Chain Regulatory Affairs
 Dairy Australia
 Level 5 IBM Tower
 60 City Road,
 Southbank, Victoria 3006
 AUSTRALIA
 Tel: +61 3 9694 3723
 Fax: +613 9694 3723
 Email: karmitage@dairyaustralia.com.au

Carol BATE
 Regulatory Manager Australia
 Fonterra Australia Pty Ltd
 327 Ferntree Gully Road
 Mt Waverley
 Victoria
 AUSTRALIA 3149
 Tel: +61 3 8541 1519
 Fax: +61 3 8541 1462
 Email: carol.bate@fonterra.com

AUSTRIA - AUTRICHE

Erhard HÖBAUS
 Austrian FAO/WHO Codex Alimentarius Contact Point
 Federal Ministry of Agriculture, Forestry,
 Environment and Water Management
 A-1012 Vienna
 Stubenring 12
 AUSTRIA
 Tel: +431 71100 2855
 Fax: +431 71100 2901
 Email: erhard.hoebaus@bmlfuw.gv.at

Karl SCHOBER
 Deputy Head of Division III 6 “Milk”
 Federal Ministry of Agriculture, Forestry,
 Environment and Water Management
 A-1012 Vienna
 Stubenring 12
 AUSTRIA
 Tel: +431 71100 2844
 Fax: +431 71100 2972
 Email: karl.schober@lebensministerium.at

Kari TÖLLIKKÖ
Principal Administrator
The General Secretariat of the Council of the European
Union
Rue de la Loi 175
BE 1048
Brussels
BELGIUM
Tel: +32 2 281 7841
Fax: +32 2 281 6198
Email: kari.tollikko@consilium.europa.eu

BRAZIL – BRÉSIL - BRASIL

Luciana MENEGHETTI
Deputy Head of Dairy Products Inspection Division
Ministry of Agriculture, Livestock and Food
Supply/Inspection
Department of Inspection of Animal Origin Products/Dairy
Products Inspection Division
Esplanada dos Ministerios, Ministerio da Agricultura, bloco
“D”, Anexo “A” – 4 andar – sala 438
CEP 70043-900

BRAZIL

Tel: +55 61 3218 2192, 3218 2680
Fax: +55 61 3218 2672
Email: luciana.meneghetti@agricultura.gov.br

Ralf MARINS

Technical Assistant of Dairy Products Inspection Division
Ministry of Agriculture, Livestock and Food Supply
Department of Inspection of Animal Products/Dairy Products
Inspection Division
Esplanada dos Ministerios, Ministerio da Agricultura, bloco
“D”, Anexo “A” – 4º andar – sala 438
CEP 70043-900

BRAZIL

Tel: +55 61 3218 2192, 3218 2672
Fax: +55 61 3218 2672
Email: ralf.marins@agricultura.gov.br

Milene Cristine CÉ

Official Veterinary
Inspection of Animal Products
Ministry of Agriculture, Livestock and Supply
CA v. Loureiro da Silva, 515 – Sala 706 – Porto Alegre / RS
CEP 90.010-420

BRAZIL

Tel: +55 51 3284 9600
Fax: +55 51 3284 9594
Email: milene@agricultura.gov.br

CANADA - CANADÁ

Gail DANIELS
Chief Dairy Program
Canadian Food Inspection Agency
159 Cleopatra Drive
Ottawa, Ontario
K1A 0Y9
CANADA
Tel: +613 221 7000
Fax: +613 228 6119
Email: gdaniels@inspection.gc.ca

Kathy TWARDEK
Acting National Manager, Fair Labelling Practices and
Standards Program
Canadian Food Inspection Agency
159 Cleopatra Drive
Ottawa, Ontario
K1A 0Y9
CANADA
Tel: +613 221 7203
Fax: +613 221 7205
Email: twardekk@inspection.gc.ca

Donald SNYDER

Chair-Technical Committee
Dairy Processors Association of Canada
76 Margaret Avenue N
Waterloo
Ontario N2J3P9
CANADA
Tel: +519 885 6968
Fax: +519 885 6968
Email: dksnyder@kw.igs.net

Réjean BOUCHARD

Assistant Director
Policy and Dairy Production
Dairy Farmers of Canada
75 Albert Street, Suite 1101
Ottawa, Ontario
K1P 5E7
CANADA
Tel: +613 236 9997
Fax: +613 236 0905
Email: rejeanb@dfc-plc.ca

DENMARK – DANEMARK - DINAMARCA**Alice SØRENSEN**

Deputy Head of Division
Danish Veterinary and Food Administration
Mørkhøj Bygade 19
DK-2860 Søborg
DENMARK
Tel: +45 33 95 6137
Fax: +45 33 956289
Email: ais@fvst.dk

EUROPEAN COMMUNITY (MEMBER ORGANIZATION) – COMMUNAUTÉ EUROPÉENNE (ORGANISATION MEMBRE) – COMUNIDAD EUROPEA (ORGANIZACIÓN MIEMBRO)

Jerome LEPEINTRE
Administrator
European Commission
F101 2/62
B-1049 Brussels
BELGIUM
Tel: +32 2 299 3701
Fax: +32 2 299 8566
Email: jerome.lepeintre@ec.europa.eu

Sandrine VALENTIN
Administrator Scientific Questions – Animal Products
European Commission – DG Agriculture and Rural Development
L 130, 8/65, B-1049
Brussels
BELGIUM
Tel: +32 2 296 68 75
Fax: +32 2 295 33 10
Email: Sandrine.valentin@ec.europa.eu

FRANCE - FRANCIA

Karine SIMBELIE
Inspecteur
Ministère de l'Economie, des Finances et de l'Industrie
DGCCRF – Bureau D3
59 Boulevard Vincent Auriol
75703 Paris Cedex13
FRANCE
Tel: +33 1 44 97 28 40
Fax: +33 1 44 97 30 48
Email: karine.simbelie@dgccrf.finances.gouv.fr

Dominique BUREL
Centre Interprofessionnel de l'Economie Laitière (CNIEL)
42, rue de Châteaudun
75314 Paris Cedex 09
FRANCE
Tel: +33 1 49 70 71 15
Fax: +33 1 42 80 63 45
Email: dburel-alf@cniel.com

Huguette MEYER-CARON
Food Safety and Nutrition Director
Fromageries Bel
16 Boulevard Malesherbes
75998 Paris
FRANCE
Tel: +33 1 40 07 73 82
Fax: +33 1 40 07 72 98
Email: hmeyercaron@groupe-bel.com

Jean-Claude GILLIS
ATLA
42 rue de Chateaudun
75314 Paris Cedex 09
FRANCE
Tel: +33 1 49707268
Fax: +33 1 42806365
Email: trs@atla.asso.fr

Jean-Francois COUTREL
Processed Cheese Regulatory Manager
Fromageries Bel
16 Boulevard Malesherbes
75998 Paris
FRANCE
Tel: +33 1 40 07 73 11
Fax: +33 1 40 07 72 98
Email: jcoutrel@groupe-bel.com

Lucile GAUCHET
Ministère de l'agriculture et de la pêche (DGPEI)
3 rue Barbet de Jouy
75 349 Paris 07
FRANCE
Tel: +33 14 95 54 608
Fax: +33 14 95 54 925
Email: lucile.gauchet@agriculture.gouv.fr

Jean-François MOLLE
Consulting for YLFA International
YLFA International / JFM Conseil
42 ru de Châteaudun
75314 Paris Cedex 09
FRANCE
Tel: +33 1 49 70 72 30, 06 09 59 91 13
Fax: +33 1 42 80 63 90
Email: jf.molle@gmail.com
ylfa@ylfa@ylfa-int.org

GERMANY – ALLEMAGNE - ALEMANIA

Marlies REIMANN
Federal Ministry for Food, Agriculture and Consumer Protection
Rochusstrasse, 1, 53123 Bonn
GERMANY
Tel: +49 228 99 529 4349
Fax: +49 228 99 529 55 3375
Email: marlies.reimann@bmelv.bund.de

Joerg RIEKE
Managing Director
German Dairy Association (MIV)
Jager str. 51
10117 Berlin
GERMANY
Tel: +49 30 40 30 44 522
Email: rieke@milchindustrie.de

GREECE – GRÉCE - GRECIA

Kontolaimos VASILEIOS
Legal Advisor
Greek Ministry of Rural Development and Food
29 Acharnon St,
10439, Athens
GREECE
Tel: +30 210 8250307
Fax: +30 210 8254621
Email: cohalka@otenet.gr

Ioanna PAPPAS
Officer
Greek Ministry of Rural Development and Food
Veranzerou 46
101 76 Athens
GREECE
Tel: +30 210 212 5744
Fax: +30 210 212 5693
Email: ve46u036@minagric.gr

INDIA - INDE

S.K. SHARMA
 Assistant Commissioner (DD)
 Department of Animal Husbandry, Dairying and Fisheries
 Ministry of Agriculture
 Krishi Bhavan
 New Delhi – 110011
 INDIA
 Tel: +91 11 233 894 19
 Email: ac_sks@rediffmail.com

Sunil BAKSHI
 Senior Manager (International Projects)
 National Dairy Development Board
 Anand 388001
 Gujarat
 INDIA
 Tel: +91 2692 226255
 Fax: +91 2692 260157
 Email: sbakshi@nddb.coop

Girdhari Ramdas PATIL
 Joint Director
 National Dairy Research Institute
 Karnal – 132 001 (Haryana)
 INDIA
 Tel: +91 184 2254751, 2259007
 Fax: +91 184 2250042
 Email: grpdri@yahoo.co.in

INDONESIA - INDONÉSIE

Emmy YULIANTIEN
 Head Section
 Ministry of Industry
 JL. Gatot Subroto Kav 52-53
 Jakarta
 INDONESIA
 Tel: +62 215252236
 Fax: +62 215252236
 Email: emmyyuli@yahoo.com

Endang Sutriswati RAHAYU
 Government Officer / Professor
 Faculty of Agricultural Technology
 Gadjah Mada University
 Bulaksumur
 Yogyakarta 55281
 INDONESIA
 Tel: +6281 2269 0013
 Fax: +6227 4549 650
 Email: endangsrahaya@yahoo.com

Sanae UENO
 President Director
 PT. Yakult Indonesia
 Jakarta
 INDONESIA
 Tel: +6221 87782138
 Fax: +6221 87782139

F. G. WINARNO
 Director
 Mbrio Biotekindo
 Jl. Pajajaran Indah V
 No. 1-C
 Baranangsiang-Bogor 16143
 INDONESIA
 Tel: +62 251 377973
 Fax: +62 251 377973
 Email: fgw@mbrio-food.com

SUBANDRIO
 Counsellor
 Indonesian Embassy
 70 Glen Road
 Kelburn
 Wellington
 NEW ZEALAND
 Tel: +64 4 475 8697 Extn 741
 Fax: +64 4 475 9374
 Email: rio_pekayon@yahoo.com

IRAN (ISLAMIC REPUBLIC OF) – IRAN (RÉPUBLIQUE ISLAMIQUE D') – IRÁN (REPÚBLICA ISLÁMICA DEL)

Amir MORTAZAVIAN
 Scientific Director
 on behalf of Ministry of Agriculture
 Department of Food Industry
 National Nutrition and Food Industry Institute
 Beheshti MED.SCI University
 P.O. Box 19395-4741
 IRAN
 Tel: +98 912 7114977
 Fax: +98 21 44134741
 Email: mortazvn@yahool.com

Mehrnoush AMJADI GOLPAYEGANI
 Secretary
 Iran International Dairy Federation, National Committee
 No: 57. Vest Ghobadian Avenue
 Vali asr Street
 Tehran
 Postal Code: 196933431
 IRAN
 Tel: +98 2188878247
 Fax: +98 2188794313
 Email: mehrnoush_amjadi@yahoo.com

IRELAND – IRLANDE - IRLANDA

John DOODY
 Senior Inspector
 Department of Agriculture and Food,
 3C Agriculture House
 Kildare Street, Dublin 2
 IRELAND
 Tel: +353 1 607 2605
 Fax: +353 1 607 2848
 Email: john.doody@agriculture.gov.ie

ITALY – ITALIE - ITALIA

Ciro IMPAGNATIELLO
 Ministero delle Politiche Agricole Alimentari e Forestali
 Via XX Settembre, 20
 00187 Roma
 ITALY
 Tel: +39 06 46656046
 Fax: +39 06 4880273
 Email: c.impagnatiello@politicheagricole.gov.it

JAPAN – JAPON - JAPÓN

Kiyoko KOTSUBO
Deputy Director
Milk and Milk Products Division,
Livestock Industry Department
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki
Chiyoda-ku, Tokyo 100-8950
JAPAN
Tel: +81 3 3502 8111 Extn 4930
Fax: +81 3 3506 9578
Email: kiyoko_kotsubo@nm.maff.go.jp

Masahiro MIYAZAKO
Associate Director
International Affairs Division
Food Safety and Consumer Affairs Bureau
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku
Tokyo 100-8950
JAPAN
Tel: +81 3 3502 8732
Fax: +81 3 3507 4232
Email: masahiro_miyazako@nm.maff.go.jp

Yuichiro EJIMA
Assistant Director
Standards and Evaluation Division, Department of Food
Safety, Pharmaceutical and Food Safety Bureau, Ministry of
Health, Labour and Welfare
1-2-2 Kasumigaseki
Chiyoda-ku
Tokyo 100-8916
JAPAN
Tel: +81 3 3595 2341
Fax: +81 3 3501 4868
Email: ejima-yuuichirou@mhlw.go.jp

Yoichi ISHIDA
Technical Adviser
Japan Food Hygiene Association
2-6-1 Jinguumae, Shibuya-ku
Tokyo 150-0001
JAPAN
Tel: +81 3 3403 2112
Fax: +81 3 3403 2384
Email: idfjapan@rapid.ocn.ne.jp

Kazunori OUCHI
Technical Adviser
Japan Food Hygiene Association
2-6-1 Jinguumae, Shibuya-ku
Tokyo 150-0001
JAPAN
Tel: +81 3 3403 2112
Fax: +81 3 3403 2384
Email: kazunori-ouchi@yakult.co.jp

Kaoru KOIDE
Technical Adviser
Japanese National Committee of IDF
Nyugyo-Kaikan, 1-14-19 Kudankita, Chiyoda-ku
Tokyo 102-0073
JAPAN
Tel: +81 3 3264 3731
Fax: +81 3 3264 3732
Email: idfjapan@rapid.ocn.ne.jp

Osamu SUGANUMA
Japanese National Committee of IDF
Nyugyo-Kaikan, 1-14-19 Kudankita, Chiyoda-ku
Tokyo 102-0073
JAPAN
Tel: +81 3 3264 3731
Fax: +81 3 3264 3732
Email: idfjapan@rapid.ocn.ne.jp

KENYA

Moses GICHIA
Assistant Director of Veterinary Services
Department of Veterinary Services
Private Bag 00625
Kangemi, Nairobi,
KENYA
Tel: +254 733 557134, 733 724166421
Fax: +254 204765586
Email: medwrin@yahoo.com

MALAYSIA – MALAISIE - MALASIA

Ibrahim CHE EMBONG
Director
Livestock Commodity Development Division
Department of Veterinary Services
Ministry of Agriculture and Agro-based Industry
Level 1, Podium 1, Block 4G2, Precinct 4
Federal Government Administration Centre
62630 Putrajaya
MALAYSIA
Tel: +603 88702404
Fax: +603 8888 8178
Email: pppi@jph.gov.my
ice@jph.gov.my

Zaleenah ZAINUDDIN
Senior Principal Assistant Director
Food Safety and Quality Division
Ministry of Health Malaysia
Level 3, Block E7, Parcel E
Federal Government Administration Centre
62590 Putrajaya
MALAYSIA
Tel: +603 88833518
Fax: +603 88893815
Email: zaleenah@moh.gov.my
zaleenahzain@yahoo.com

Ezlin ABDUL KHALID
Assistant Director
Food Safety and Quality Division
Ministry of Health Malaysia
Level 3, Block E7, Parcel E
Federal Government Administration Centre
62590 Putrajaya
MALAYSIA
Tel: +603 88833568
Fax: +603 88893815
Email: ezlin@moh.gov.my
maidmarian002@yahoo.com

Mohd. Yazid ABDUL MANAP
 Professor
 Department of Food Technology
 Faculty of Food Science and Biotechnology
 Universiti Putra Malaysia
 43400 Serdang
 Selangor Darul Ehsan
 MALAYSIA
 Tel: +603 89468353
 Fax: +603 89423552
 Email: myazid@food.upm.edu.my
 myazid@putra.upm.edu.my

Mazlyn Mena MUSTAPHA
 Manager, Public Relations and Science
 Yakult (Malaysia) Sdn. Bhd
 Lot No. 7, Jalan Jururancang U1/21
 Section U1, Hicom Glenmarie Industrial Park
 40150 Shah Alam, Selangor Darul Ehsan
 MALAYSIA
 Tel: +603 5569 8960
 Fax: +603 5569 8961
 Email: mazlyn@yakult.com.my

MEXICO – MEXIQUE - MÉXICO

Jesus Eduardo LUNA-MARTINEZ
 Director de Fomento Bovino
 Ovino y Caprino
 Coordinacion General de Dandería
 Secretaria de Agricultura, Ganaderia, Desarrollo Rural, Pesca
 y Alimentación (SAGARPA)
 Municipio Libre 377 Piso 2 :A”
 Col. Sta. Cruz Atoyac, Benito Juárez, 03310,
 MEXICO
 Tel: +52 55 38711072
 Fax: +52 55 38711000 Extn 3219
 Email: eluna.cgg@sagarpa.gob.mx
 elunamar@netscape.net

Juan Pablo FUEYO
 Representante
 Consejo Agroempresarial de Mesoamérica y el Caribe
 Av. División del Norte 1419
 Col Santa Cruz Atoyac
 D.F. C.P.03310
 MEXICO
 Tel: +52 55 50001405
 Fax: +52 55 56010903
 Email: jpfueyo@gmail.com

Alfonso MONCADA
 Representante
 Consejo Agroempresarial de Mesoamérica y el Caribe
 Av. División del Norte 1419
 Col Santa Cruz Atoyac
 D.F. C.P.03310
 MEXICO
 Tel: +52 55 50001405
 Fax: +52 55 56010903
 Email: amoji@starmedia.com

MONGOLIA

Badamkhand LAMJAV
 Head of Animal Originated Food Research Division
 Food Production and Research Laboratory
 Khunsteck Corporats
 Khan uul district
 1-r Khoroo Building-104
 Ulaanbaatar-36
 MONGOLIA
 Tel: +976 11 342337
 Email: lotus_lb@yahoo.com

NEPAL - NÉPAL

Jiwan Prava LAMA
 Deputy Director General
 Department of Food Tech and Quality Control
 PO Box 21265
 Babar Mahai Kathmandu.
 NEPAL
 Tel: +977 1 4240016
 Fax: +977 1 4262337
 Email: jiwanlama@hotmail.com
 jiwanlama@gmail.com

NETHERLANDS - PAYS-BAS - PAISES BAJOS

Gert STIEKEMA
 Ministry of Agriculture, Nature and Food Quality
 PO Box 20401
 2500 EK The Hague
 NETHERLANDS
 Tel: +31 70 3784235
 Fax: +31 70 378 6123
 Email: o.t.j.stiekema@minlnv.nl

Rob OOST
 Senior Policy Officer
 Dutch Dairy Board
 PO Box 755
 2700 AT Zoetermeer
 NETHERLANDS
 Tel: +31 79 3681516
 Fax: +31 79 3681951
 Email: r.h.oost@pz.agro.nl

NEW ZEALAND - NOUVELLE ZÉLANDE - NUEVA ZELANDIA

Phil FAWCET
 Senior Programme Manager (International Standards)
 Export Standards Group
 New Zealand Food Safety Authority
 PO Box 2835
 Wellington
 NEW ZEALAND
 Tel: +64 4 894 2656
 Fax: +64 4 894 2675
 Email: phil.fawcet@nzfsa.govt.nz

Ann HAYMAN
 Senior Programme Manager (Animal Products)
 Export Standards Group
 New Zealand Food Safety Authority
 PO Box 2835
 Wellington
 NEW ZEALAND
 Tel: +64 4 894 2674
 Fax: +64 4 894 2675
 Email: ann.hayman@nzfsa.govt.nz

Carol BARNAO
 Director (Standards)
 New Zealand Food Safety Authority
 PO Box 2835
 Wellington
 NEW ZEALAND
 Tel: +64 4 894 2562
 Fax: +64 4 894 2501
 Email: carol.barnao@nzfsa.govt.nz

John VAN DEN BEUKEN
 Programme Manager (Composition)
 Joint Food Standards Group
 New Zealand Food Safety Authority
 PO Box 2835
 Wellington
 NEW ZEALAND
 Tel: +64 4 894 2581
 Fax: +64 4 894 2583
 Email: john.vandenbeuken@nzfsa.govt.nz

Bill JOLLY
 Deputy Director (Export Standards)
 New Zealand Food Safety Authority
 PO Box 2835
 Wellington
 NEW ZEALAND
 Tel: +64 4 894 2621
 Fax: +64 4 894 2675
 Email: bill.jolly@nzfsa.govt.nz

Keith JOHNSTON
 Principal Research Technologist
 Fonterra Co-operative Group Ltd
 Private Bag 11029
 Palmerston North
 NEW ZEALAND
 Tel: +64 6 650 4640
 Fax: +64 6 3561476
 Email: keith.johnston@fonterra.com

Roger HALL
 Regulatory Manager
 Fonterra Co-operative Group Limited
 PO Box 11029
 Palmerston North
 NEW ZEALAND
 Tel: +64 6 350 4688
 Fax: +64 6 356 1476
 Email: roger.hall@fonterra.com

Roger KISSLING
 Statistician
 Fonterra Co-operative Group Limited
 Private Bag 885
 Cambridge 3450
 NEW ZEALAND
 Tel: +64 7 823 3706
 Fax: +64 7 827 9698
 Email: roger.kissling@fonterra.com

Stan BUNTING
 Quality and Compliance Manager
 Fonterra Co-operative Group Limited
 PO Box 459
 Hamilton
 NEW ZEALAND
 Tel: +64 7 839 8361
 Fax: +64 7 839 8163
 Email: stan.bunting@fonterra.com

Stephen LEATHERLAND
 Regulatory Manager - Manufacturing
 Fonterra Co-operative Group Limited
 PO Box 11029
 Palmerston North
 NEW ZEALAND
 Tel: +64 6 350 4662
 Fax: +64 6 356 1476
 Email: Stephen.leatherland@fonterra.com

PHILIPPINES - FILIPINAS

Judith A. PLATERO
 Development Management Manager
 Department of Agriculture
 National Dairy Authority
 NDA Building, BAI Compound
 Visayas Ave., Diliman
 Quezon City
 PHILIPPINES
 Tel: +632 926 0733
 Fax: +632 926 8847
 Email: japlatero@yahoo.com.ph

Rufino ESLAO
 Department Manager
 Yakult Philippines Incorporated
 1461 F. Agoncillo Corner J. Escoda Streets
 Ermita, Manila 1000
 PHILIPPINES
 Tel: +635211722, 64031, 9175372438
 Fax: +635235513
 Email: raffyaurie@yahoo.com

Israel Q. DELA CRUZ
 Senior Science Research Specialist
 Department of Agriculture
 Bureau of Agriculture and Fisheries Product Standards
 BPI Compound, Visayas Avenue
 Quezon City
 PHILIPPINES
 Tel: +63 2 920 6131, 855 2828
 Fax: +63 2 920 6134
 Email: bafps@yahoo.com
 iqdelacruz@gmail.com

REPUBLIC OF KOREA - REPUBLIC OF CORÉE - RÉPUBLIQUE DE COREA

Woon JAE-HO
 Livestock Products Standards Division
 National Veterinary Research and Quarantine Service
 (NVRQS)
 Ministry of Agriculture and Forestry
 335 Joongangro, Manan-Gu, Anyangsi
 Gyeonggido, 430-824,
 REPUBLIC OF KOREA
 Tel: +82 31 467 1992
 Fax: +82 31 467 1989
 Email: woonjh@nvrqs.go.kr

Yun SUNG-SEOB
 Director
 R&D Center, Maeil Dairy Industry Co. Ltd
 480, Gagok-ri, Jinwi-myun
 Pyungtaek-si, Kyonggi-do
 REPUBLIC OF KOREA
 Tel: +82 31 660 9143
 Fax: +82 31 668 0247
 Email: mrdyunss@maeil.com

Sung Sik JANG
 Researcher/R & D Center
 Namyang Dairy Products Co. Ltd
 #160 Bonganri, Janggimyoun
 Gongju City, Chungnam 314-914
 REPUBLIC OF KOREA
 Tel: +82 41 856 0381 Extn 243
 Fax: +82 41 857 7933
 Email: sungsjang@namyangi.com
 sungsjang@gmail.com

SLOVENIA

Blaža NAHTIGAL
 Under Secretary
 Ministry of Agriculture, Forestry and Food Directorate for
 Food Safety
 Dunajska 58
 1000 LJubjana
 SLOVENIA
 Tel: +386 1 4789398
 Fax: +386 1 4789055
 Email: blaza.nahtigal@gov.si

SOUTH AFRICA - AFRIQUE DU SUD - SUDÁFRICA

Naresh NAIDOO
 Chief Agricultural Food and Quarantine Technician
 National Dept of Agriculture – Agricultural Product
 Inspection Services
 Private Bag X07, Point
 Durban, 4069,
 SOUTH AFRICA
 Tel: +27 84 55 11 007
 Fax: +27 031 3682408
 Email: nareshn@nda.agric.za

David MALAN
 Assistant Director
 National Department of Agriculture – Food Safety and
 Quality Assurance
 Private Bag X343
 Pretoria
 SOUTH AFRICA
 Tel: +27 12 319 6049
 Fax: +27 12 319 6055
 Email: davidm@nda.agric.za

SPAIN – ESPAGNE - ESPAÑA

Teresa CALVO SANZ
 Ministry of Agriculture, Fish and Food
 Paseo Infanta Isabel No. 1
 Madrid 28071
 SPAIN
 Tel: +34 91 347 8463
 Fax: + 34 91 347 5051
 Email: tcalvosa@mapya.es

Esther LÓPEZ COBO
 Spanish Food Safety and Nutrition Agency
 Ministry of Health
 c/ Alcalá 56
 28071 Madrid
 SPAIN
 Tel: +34 91 33 80 254
 Email: elopezc@msc.es

SWEDEN – SUÈDE - SUECIA

Karin BÄCKSTRÖM
 Chief Government Inspector
 Swedish National Food Administration
 Box 622
 SE – 751 26 Uppsala
 SWEDEN
 Tel: +46 18 17 55 00
 Fax: +46 18 17 53 10
 Email: codex@slv.se

SWITZERLAND – SUISSE - SUIZA

Christina BLUMER
 Scientific Adviser
 Swiss Federal Office of Public Health
 Schwarzenburgstrasse 165
 CH – 3003 Bern
 SWITZERLAND
 Tel: +41 31 322 9567
 Fax: +41 31 322 9574
 Email: christina.blumer@bag.admin.ch

Jean VIGNAL
 Regulatory Affairs
 Nestec Ltd
 Avenue Nestlé 55
 CH – 1800 Vevey
 SWITZERLAND
 Tel: +41 21 924 3501
 Fax: +41 21 924 4547
 Email: jean.vignal@nestle.com

Daniel GERBER
 Scientific Employee
 Federal Veterinary Office FVO
 Implementation Support
 Schwarzenburgstrasse 155, Liebefeld
 3003 Berne
 SWITZERLAND
 Tel: +41 31 323 7261
 Fax: +41 31 323 8594
 Email: daniel.gerber@bvet.admin.ch

Christine MUELLER
 Scientific Officer
 Federal Office for Agriculture
 Mattenhofstrasse 5
 3003 Bern
 SWITZERLAND
 Tel: +41 31 325 1563
 Fax: +41 31 322 2635
 Email: christine.mueller@blw.admin.ch

THAILAND – THAÏLANDE - TAILANDIA

Pravee VIJCHULATA
 Associate Professor
 Kasetsart University
 Department of Animal Science
 50 Paholyothin Road
 Bangkok 10900
 THAILAND
 Tel: +66 2 5799594
 Fax: +66 2 5791870
 Email: agrpuv@ku.ac.th

Kulpipith CHANBUEY
 Standard Officer
 National Bureau of Agricultural Commodity and Food
 Standards (ACFS)
 Bangkok 10200
 THAILAND
 Tel: +66 2 2831600
 Fax: +66 2 2803899
 Email: jaee1199@yahoo.com

Artaya KIATSOONTHON
 Veterinarian
 Department of Livestock Development
 Bureau of Livestock Products Quality Control
 Tivanont Road, Bang Kadee
 Prathumthanee 12000
 THAILAND
 Tel: +66 2 967 9732
 Fax: +66 2 967 9732
 Email: artayak@gmail.com

Orawan KAEWPRAKAIKANGKUL
 Director, Laboratory Services Department
 National Food Institute
 2008 Soi Charansanitwong 40
 Charansanitwong Road
 Bangyeekhan, Bangplad
 Bangkok 70 700
 THAILAND
 Tel: +66 2 2886 8088 Ext 5000
 Fax: +66 2 883 5022
 Email: orawan@nfi.or.th

Churairat ARPANANTIKUL
 Secretary General of Food Processing Industry Club
 The Federation of Thai Industry
 Food Processing Industries Club
 Queen Sirikit National Convention Center
 Zone C, 4th floor, 60 new Rit Chadapisek Road
 Klongtoey, Bangkok 10110
 THAILAND
 Tel: +66 2 624 6927
 Fax: +66 2 624 6955
 Email: churairat.arpanantikul@intl.pepsico.com

**UNITED KINGDOM - ROYAUME-UNI - REINO
 UNIDO**

Nigel HARRISON
 Head, Food Law Policy Branch
 Food Standards Agency
 Room 124B, Aviation House
 125 Kingsway
 London WC2B 6NH
 UNITED KINGDOM
 Tel: +44 207 276 8177
 Fax: +44 207 276 8193
 Email: nigel.harrison@foodstandards.gsi.gov.uk

**UNITED STATES OF AMERICA - ÉTATS-UNIS
 D'AMÉRIQUE - ESTADOS UNIDOS DE AMÉRICA**

Duane R. SPOMER
 Food Defense Advisor
 Agricultural Marketing Service
 U.S. Department of Agriculture
 1400 Independence Avenue, SW
 Room 2750-South Building
 Washington, DC 20090
 UNITED STATES
 Tel: +202 720 1861
 Fax: +202 205 5772
 Email: duane.spomer@usda.gov

John F. SHEEHAN
 Director
 Division of Dairy and Egg Safety
 Office of Plant and Dairy Foods and Beverages
 Center for Food Safety and Applied Nutrition – HFS-306
 Food and Drug Administration
 Harvey W. Wiley Federal Building
 5100 Paint Branch Parkway
 College Park, MD 20740
 UNITED STATES
 Tel: +301 436 1488
 Fax: +301 436 2632
 Email: john.sheehan@cfsan.fda.gov

Dennis M. KEEFE
 Director
 Senior Science and Policy Staff
 Office of Food Additive Safety
 Centre for Food Safety and Applied Nutrition – HFS-205
 Food and Drug Administration
 Harvey W. Wiley Federal Building
 5100 Paint Branch Parkway
 College Park, MD 20740
 UNITED STATES
 Tel: +301 436 1284
 Fax: +301 436 2970
 Email: dkeefe@fda.hhs.gov

Susan M. SAUSVILLE
 Chief, Dairy Standardization
 Agricultural Marketing Service
 Dairy Programs
 U.S. Department of Agriculture
 1400 Independence Avenue, SW
 Washington, DC 20250-0230
 UNITED STATES
 Tel: +202 720 9382
 Fax: +202 720 2643
 Email: susan.sausville@usda.gov

Russell J. BISHOP
 Director
 Center for Dairy Research
 University of Wisconsin – Madison
 1605 Lindon Drive
 Babcock Hall
 Madison, WI 53706
 UNITED STATES
 Tel: +608 265 3696
 Fax: +608 262 1578
 Email: jrbishop@cdr.wisc.edu

Ann Mileur BOECKMAN
Senior Counsel, Food Law
Kraft Foods
Three Lakes Drive
Northfield, IL 60093
UNITED STATES
Tel: +847 646 2862
Fax: +847 646 4431
Email: ann.boeckman@kraft.com

Robert BYRNE
Senior Vice-President
Scientific and Regulatory Affairs
National Milk Producers Federation
2101 Wilson Boulevard, Suite 400
Arlington, VA 22201
UNITED STATES
Tel: +703 243 6111
Fax: +703 841 9328
Email: rbyrne@nmpf.org

Diane D LEWIS
Vice-President of Market Access and Regulatory Affairs
U.S. Dairy Export Council
2101 Wilson Boulevard, Suite 400
Arlington, VA 22201
UNITED STATES
Tel: +703 528 3049
Fax: +703 528 3705
Email: DLewis@usdec.org

Allen R. SAYLER
Senior Director
Regulatory Affairs and International Standards
International Dairy Foods Association
1250 H Street, NW, Suite 900
Washington, DC 20050
UNITED STATES
Tel: +202 223 544
Fax: +202 331 7820
Email: asayler@idfa.org

Deborah Van Dyk
Director of Legal Affairs
Schreiber Food, Inc
425 Pine Street
P.O. Box 19010
Green Bay, WI 54307
UNITED STATES
Tel: +920 437 7601
Fax: +920 436 2700
Email: Deborah.van-dyk@sficorp.com

URUGUAY

Daniela ESCOBAR
Gerencia de Proyectos Alimentarios Investigación
Desarrollo e Innovación
Laboratorio Tecnológico del Uruguay
Av. Italia 6201 – C.P. 11500 Montevideo
URUGUAY
Tel: +598 2 601 37 24 Ext 363
Fax: +598 2 601 85 54
Email: descubiar@latu.org.uy

ZAMBIA - ZAMBIE

Dingiswayo SHAWA
Assistant Standards Officer
Zambia Bureau of Standards
P.O Box 50259
ZA 15101
Ridgeway, Lusaka
ZAMBIA
Tel: +260 211 231383
Fax: +260 211 238483
Email: dingiswayo@zabs.org.zm
dngswyo@yahoo.com

OBSERVER ORGANISATIONS

European Food Law Association (EFLA)

David Pineda EREÑO
European Food Law Association – EFLA Europe
Rue de l'Loi 235 – 1040 Brussels
BELGIUM
Tel: +32 2 230 48 45
Fax: +32 2 230 82 06
Email: efla_aeda@hotmail.com

Guy VALKENBORG
European Food Law Association – EFLA Europe
Rue de l'Association 50 – 1000 Brussels
BELGIUM
Tel: +32 2 230 48 45
Fax: +32 2 230 82 06
Email: efla_aeda@hotmail.com

Xavien LAVIGNE
European Food Law Association – EFLA Europe
Rue de l'Association 50 – 1000 Brussels
BELGIUM
Tel: +32 2 230 48 45
Fax: +32 2 230 82 06
Email: efla_aeda@hotmail.com

International Dairy Federation (IDF)

Michael HICKEY
Irish National Committee of IDF
Derryeigh
Creggane, Charleville
Co. Cork
IRELAND
Tel: +353 63 89392
Fax: +353 63 89392
Email: mfhickey@oceanfree.net

Claus HEGGUM
Chief Consultant
Danish Dairy Board
Frederiks Allé 22
DK – 8000 Aarhus C
DENMARK
Tel: +45 87 31 21 98
Fax: +45 87 31 20 01
Email: ch@mejeri.dk

Jaap EVERS
Senior Regulatory Strategist
FIL – IDF New Zealand
c/o Fonterra Research Centre
Private Bag 11 029
Palmerston North
NEW ZEALAND
Tel: +64 6 350 46 13
Fax: +64 6 350 46 07
Email: jaap.evers@fonterra.com

Christian ROBERT
Director General
International Dairy Federation
Diamant Building
80, Boulevard Auguste Reyers
B-1030 Brussels
BELGIUM
Tel: +33 2 706 8642
Fax: +33 2 733 04 13
Email: crobert@fil-idf.org

Joerg SEIFERT
Technical Director
International Dairy Federation
Diamant Building
80, Boulevard Auguste Reyers
B - 1030 Brussels
BELGIUM
Tel: +322 706 8643
Fax: +322 733 0413
Email: jseifert@fil-idf.org

International Life Sciences Institute (ILSI)

Yoshiharu KUMA
General Manager, International Department
Yakult Honsha Co. Ltd
1-19, Higashi-Shimbashi 1-Chome
Minato-ku, Tokyo 105-8660
JAPAN
Tel: +81 3 3574 8922
Fax: +81 3 3574 8907
Email: yoshiharu-kuma@yakult.co.jp

CODEX SECRETARIAT

Annamaria BRUNO
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome
ITALY
Tel: +39 06 57056254
Fax: +39 06 57054593
Email: annamaria.bruno@fao.org

Verna CAROLISSEN
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome
ITALY
Tel: +39 06 57055629
Fax: +39 06 57054593
Email: verna.carolissen@fao.org

Masashi KUSUKAWA
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome
ITALY
Tel: +39 06 57054796
Fax: +39 06 57054593
Email: masashi.kusukawa@fao.org

NEW ZEALAND SECRETARIAT

Dianne SCHUMACHER
Senior Programme Manager (Technical Standards – Dairy)
New Zealand Food Safety Authority
PO Box 2835
Wellington
NEW ZEALAND
Tel: +64 4 894 2659
Fax: +64 4 894 2675
Email: dianne.schumacher@nzfsa.govt.nz

Audrey TAULALO
Executive Assistant (Science)
New Zealand Food Safety Authority
PO Box 2835
Wellington
NEW ZEALAND
Tel: +64 4 894 2580
Fax: +64 4 894 2530
Email: audrey.taulalo@nzfsa.govt.nz

Melissa QUARRIE
Policy Analyst (Codex)
New Zealand Food Safety Authority
PO Box 2835
Wellington
NEW ZEALAND
Tel: +64 4 894 3414
Fax: +64 4 894 2583
Email: melissa.quarrie@nzfsa.govt.nz

Mariana VAN NIEKERK
Executive Manager (Policy & Joint Food Standards)
New Zealand Food Safety Authority
PO Box 2835
Wellington
NEW ZEALAND
Tel: +64 4 894 2673
Fax: +64 4 894 2500
Email: mariana.vanniekerk@nzfsa.govt.nz

Appendix II

**MAXIMUM LEVELS FOR ANNATTO EXTRACTS FOR INCLUSION IN STANDARDS FOR
MILK AND MILK PRODUCTS AND THE GSFA**

including consequential changes to provisions for beta carotene (vegetable)

(for adoption by the 31st Session of the Commission)

Standard	Maximum Level	
	Annatto Extracts - Bixin Based (160b(i))	Annatto Extracts - Norbixin based (160b(ii))
<i>Unripened Cheese, Including Fresh Cheese</i> (CODEX STAN 221-2001)	–	25 mg/kg
<i>Dairy Fat Spreads</i> (CODEX STAN 253-2006)	20 mg/kg	–
<i>General Standard for Cheese</i> (CODEX STAN A-6-1978)	–	50 mg/kg
<i>Named Variety Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(a)-1978)	60 mg/kg	25 mg/kg
<i>Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(b)-1978)	60 mg/kg	25 mg/kg
<i>Processed Cheese Preparations</i> (CODEX STAN A-8(c)-1978)	80 mg/kg	25 mg/kg
<i>GSFA Food Category 02.2.1.1 (Butter)</i> (CODEX STAN 192-1995)	20 mg/kg	–
<i>Cheddar</i> (CODEX STAN 263-1966)	–	25 mg/kg
<i>Danbo</i> (CODEX STAN 264-1966)	–	25 mg/kg
<i>Edam</i> (CODEX STAN 265-1966)	–	25 mg/kg
<i>Gouda</i> (CODEX STAN 266-1966)	–	25 mg/kg
<i>Havarti</i> (CODEX STAN 267-1966)	–	25 mg/kg
<i>Samsö</i> (CODEX STAN 268-1966)	–	25 mg/kg
<i>Emmental</i> (CODEX STAN 269-1967)	–	25 mg/kg
<i>Tilsiter</i> (CODEX STAN 270-1968)	–	25 mg/kg
<i>Saint-Paulin</i> (CODEX STAN 271-1968)	–	25 mg/kg
<i>Provolone</i> (CODEX STAN 272-1968)	–	25 mg/kg
<i>Coloummier</i> (CODEX STAN 274-1969)	–	25 mg/kg
<i>Cream Cheese</i> (CODEX STAN 275-1973)	–	25 mg/kg
<i>Camembert</i> (CODEX STAN 276-1973)	–	25 mg/kg
<i>Brie</i> (CODEX STAN 277-1978)	–	25 mg/kg

Maximum Level for beta-carotene (vegetable) (INS 160a ii)

<i>Named Variety Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(a)-1978)	600mg/kg
<i>Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(b)-1978)	600 mg/kg
<i>Processed Cheese Preparations</i> (CODEX STAN A-8(c)-1978)	600mg/kg

Appendix III**DRAFT MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS**

(At Step 8 of the Procedure)

INTRODUCTION

1. Certification is one method that can be utilized by regulatory agencies of importing and exporting countries to complement the control of their inspection systems for milk and milk products. This model certificate recognizes that importing country authorities may, as a condition of clearance of consignments, require importers to present official certificates issued by, or with the authority of, exporting country authorities. To help facilitate international trade, the numbers and types of certificates should be limited. Harmonisation efforts could be promoted through the use of international (Codex) model certificates such as this Model Export Certificate which should be considered when developing an official or officially recognised certificate for milk and milk products.

2. This Model Export Certificate does not deal with matters of animal and plant health unless directly related to food safety or suitability. However it is recognised that in practice a single certificate may contain information relevant to several matters. Where attestation on animal health matters is required, reference should be made to the OIE Terrestrial Animal Health Code.

3. The Model Export Certificate for Milk and Milk Products does not mandate the use of such certification. Alternatives to the use of official and officially recognized certificates should be considered wherever possible, in particular where the inspection system and requirements of an exporting country are assessed as being equivalent to those of the importing country.

4. The Model Export Certificate for Milk and Milk Products does not in any way diminish the trade facilitation role of commercial or other types of certificates, including third party certificates, not issued by, or with the authority of, exporting country authorities.

OBJECTIVES

5. The certificate should contain essential information relating to the protection of the health of consumers and ensuring fair practices in the food trade.

6. The certificate should clearly describe the dairy product and the consignment to which it uniquely relates. The certificate should contain a clear reference to the hygiene requirements to which the certified dairy product needs to conform. This statement is based on the inspection system of the competent authority.

7. The level of information required should be adequate for the importing country's purpose and not impose unnecessary burdens on the exporting country or exporter, nor should there be a requirement for the disclosure of information that is commercial-in-confidence unless it is of relevance to public health.

8. The establishment of bilateral or multilateral agreements, such as equivalence agreements may provide the basis for dispensing with the issuance of certificates.

SCOPE

9. The Model Export Certificate for Milk and Milk Products only relates to official certificates. It applies to milk, milk products and composite milk products as defined in *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999) presented for international trade that meet food safety and suitability requirements. The Model Export Certificate does not deal with matters of animal and plant health unless directly related to food safety or suitability.

10. Where administratively and economically feasible, certificates may be issued in an electronic format provided that the principles for electronic certification¹ are met.

¹ *Guidelines for Design, Production, Issuance and Use of Generic Official Certificates* (CAC/GL 38-2001)

GENERAL REMARKS CONCERNING THE PRODUCTION AND ISSUANCE OF CERTIFICATES

11. The production and issuance of certificates for milk and milk products should be carried out in accordance with the principles and appropriate sections of the following Codex texts:

- *Guidelines for Design, Production, Issuance and Use of Generic Official Certificates* (CAC/GL 38-2001);
- *Principles for Food Import and Export Inspection and Certification* (CAC/GL 20-1995);
- *Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems* (CAC/GL 26-1997);
- *Guidelines for the Development of Equivalence Agreements Regarding Food Import and Export Inspection and Certification Systems* (CAC/GL 34-1999);
- *Code of Ethics for International Trade in Foods* (CAC/RCP 20-1979).

12. Certificates should be in a language or languages fully understood by the certifying officer in the exporting country, in transit countries where appropriate, by the receiving authority in the importing country or those countries in which the inspection of food takes place, whilst minimizing unnecessary burden on the exporting country. Where required the certificate can be accompanied by official translations.

DEFINITIONS

Certificates are those paper or electronic documents, which describe and attest to attributes of consignments of food moving in international trade.

Certification is the procedure by which official certification bodies or officially recognized certification bodies provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems, and examination of finished products.

Certifying bodies are official certification bodies and officially recognized certification bodies².

Certifying officers are officers authorized or recognized, by the exporting country's competent authority, to complete and issue official certificates.

Consignment means a defined collection of food products normally covered by a single certificate.

Identification means a description of the commodity and consignment to which the certificate uniquely relates, e.g., lot identifier or date coding, facilitating the traceability/product tracing of the product in the event of public health investigations and/or recalls.

Inspection is the examination of food or systems for control of food, raw materials, processing, and distribution including in-process and finished product testing, in order to verify that they conform to requirements.

Official Certificates are certificates issued by, or under the control of the exporting country's competent authority, including by a certifying body recognized by the competent authority to issue such certificates.

Official inspection systems and official certification systems are systems administered by a government agency having jurisdiction empowered to perform a regulatory or enforcement function or both.

Officially recognized inspection systems and officially recognized certification systems are systems which have been formally approved or recognized by a government agency having jurisdiction.

Requirements are the criteria set down by the competent authorities relating to trade in foodstuffs covering the protection of public health, the protection of consumers and condition of fair trading,

² Recognition of certification bodies is addressed under Section 8 – Official Accreditation of the *Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems* (CAC/GL 26-1997).

USE OF MODEL EXPORT CERTIFICATES FOR MILK AND MILK PRODUCTS

13. The model certificate consists of a series of fields. Each field of the Model Export Certificate for Milk and Milk Products must be filled in or else marked in a manner that would prevent alteration of the certificate. All fields that are necessary to support the validity of the attestation must be filled in.

14. The format and method of transmission of the certificate should respect the principles set by the *Guidelines for Design, Production, Issuance and Use of Generic Official Certificates* (CAC/GL 38-2001).

Original Certificate should be identifiable and this status should be displayed appropriately with the mark “ORIGINAL” or if a copy is necessary, this certificate should be clearly marked “COPY”. The term “REPLACEMENT” is reserved for use on certificates where, for any good and sufficient reason (such as loss of or damage to the certificate in transit), a replacement certificate is issued by a certifying officer.

Page numbering should be used where the certificate occupies more than one sheet of paper. For multiple page certificates the certifying officer should ensure that it is clear that the pages constitute a single certificate including official translation(s) when appropriate (e.g., each page is numbered with the same unique certificate number so as to indicate it is a particular page in a finite sequence).

Signature and appropriate means to ensure security of this document (for example use of seal, watermark paper, unique identification numbers or other security measures) should be applied in a manner that minimizes the risk of fraud. The official signature should appear at the end of the certificate. The official stamp should be applied at the end of the certificate, or at the end of each page in the case of multiple page certificates.

Certificate number (No) is unique for each certificate and is authorized by the competent authority of the exporting country. This certificate number should appear on each page of the certificate. If there is an addendum, it must be clearly marked as such and must have the same identification number as the primary certificate and the signature of a certifying officer signing the sanitary certificate.

Competent authority For the purposes of the Model Export Certificate for Milk and Milk Products, the competent authority is the official organisation empowered to execute various functions. Its responsibility may include the management of official systems of inspection or certification at the regional or local level.

I. DETAILS IDENTIFYING MILK AND MILK PRODUCTS

Nature of food - Definition of the product according to Section 2.1, 2.2, 2.3 of the *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999).

Name of product - The information appearing in this section should replicate what is presented on the label i.e. the name of the food and the trade name (where one is used) and should be sufficient to identify the food. Where a certificate for trade samples is required a consignment consisting of a food sample intended for evaluation, testing or research, in the importing country may be described using a term such as “trade samples”. It should be clearly indicated on the certificate or the package that the sample is not intended for retail sale and has no commercial value.

Number of units - refers to the number of packages as e.g. cartons, boxes, bags, barrels, pallets, etc.

Lot³(s) identification number(s) / Date code - is the lot identification system developed by a processor to account for their production of milk and milk products thereby facilitating the traceability/product tracing of the product in the event of public health investigations and/or recalls.

Manufacturing establishment or Factory approval/Identity Number - is the number assigned by the competent authority to the manufacturing establishment or factory where the milk product was produced. In case the consignment encompasses products from several manufacturing establishments or factories the approval number of each manufacturing establishment and/or factory should be mentioned.

³ Lot means a definitive quantity of a commodity produced essentially under the same conditions (*General Standard for the Labelling of Prepackaged Foods* - CODEX STAN 1-1985)

II. PROVENANCE OF MILK AND MILK PRODUCTS

Country of Dispatch - For the purposes of the Model Export Certificate for Milk and Milk Products, the country of dispatch designates the name of the country of the competent authority which has the competence to verify and certify the conformity to the attestations. The relevant part of the country may be mentioned where this relates to specific attestations.

Means of transport - Describes the way the product is transported, including, if appropriate, identification of the shipping container and a seal number.

Specific transportation and handling requirements - If appropriate refer to the necessary information on how to handle the product in order to prevent it from perishing. This may include the indication of any storage temperature specified by the manufacturer.

III- DESTINATION OF MILK AND MILK PRODUCTS

The country of destination and name of the importer may change during transport. Importing countries may accept the provision of supplementary information in such cases.

IV. ATTESTATION

Public health attestation statement confirming that the product or batches of products originate from an establishment that is in good regulatory standing with the Competent Authority in that country and that the products were processed and otherwise handled under a HACCP System, where appropriate, and that the food complies with the hygiene requirements of the country (to be agreed upon with the importing country) and/or the hygienic provisions of the *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004). The importing country should provide the exporting country with its provisions by precise and complete documents in a language agreed between the importing and exporting countries when it is required to meet the requirements of the importing country.

Logo/ letterhead of certifying body: _____ Certificate No: _____

MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS

Competent authority responsible for Certification: _____

I. Details identifying milk and milk products

Nature of Food: _____

Name of the Product (s): _____

Number of units: _____ Weight per unit: _____

Total Net weight: _____

Lot(s) identification number(s): _____

Date(s) of manufacture¹: _____

Date(s) of minimum durability²: _____

Manufacturing Establishment or Factory Approval or Identity Number, or Name and Address of Manufacturer: _____

II. Provenance of milk and milk products

Country of dispatch: _____

Means of transport: _____

Specific transportation and handling requirements (if appropriate): _____

Exporter or Consignor: _____

Name and Address: _____

Export Licence No (if required): _____

III. Destination of milk and milk products³

Country of destination: _____

Importer/Consignee Name and Address: _____

¹ When required by the importing country

² When required by the importing country and expressed as provided in Section 4.7.1 of the *General Standard for the Labelling of Prepackaged Food* (CODEX STAN 1-1995),

³ The country of destination and name of the importer may change during transport. Importing countries may accept the provision of supplementary information in such cases.

IV. Attestation

The undersigned certifying officer hereby certifies that:

1. The products described above were manufactured at (an) establishment(s) that has/have been approved by, or otherwise determined to be in good regulatory standing with the competent authority in the exporting country and that
2. The product(s) (please tick the appropriate box(es). Where this is not possible the non-selected option may be deleted);
 - has/have been prepared, packed, held and transported prior to export under good hygienic practice and an effective food safety control system, implemented within the context of HACCP systems where appropriate and in accordance with the provisions of the Codex *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004).
 - was/were produced in accordance with the public health requirements of..... (specify the country)

Date and Place of issue: _____

Certifying officer (Name: _____

official stamp and signature): _____

Appendix IV

**PROPOSED DRAFT AMENDMENT TO THE STANDARD FOR FERMENTED MILKS
PERTAINING TO DRINKS BASED ON FERMENTED MILK**

(At Step 5 of the Procedure)

New category 2.4 to be inserted in Section 2 of the Standard as follows:

2.4 DRINKS BASED ON FERMENTED MILK

Drinks Based on Fermented Milk are composite milk products, as defined in Section 2.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), obtained by mixing Fermented Milk as described in Section 2.1 with potable water, with or without the addition of other ingredients such as whey, other non-dairy ingredients, and flavourings. Drinks Based on Fermented Milk contain a minimum of [40] % (m/m) fermented milk.

Other microorganisms than those constituting the specific starter cultures may be added.

The underlined words to be added as fourth bullet point and to the fifth bullet point of sub-section 3.2 as follows:

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless microorganisms including those specified in Section 2
- Other suitable and harmless microorganism (in products covered by Section 2.4)
- Sodium chloride
- Non-dairy ingredients as listed in Section 2.3 (Flavoured Fermented Milks)
- Potable water (in products covered by Section 2.4)
- Milk and milk products (in products covered by Section 2.4)
- Gelatine and starch in:
 - fermented milks heat-treated after fermentation;
 - flavoured fermented milk;
 - drinks based on fermented milk; and
 - plain fermented milks if permitted by national legislation in the country of sale to the final consumer;

provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the stabilizers/thickeners listed in Section 4. These substances may be added either before or after adding the non-dairy ingredients.

The underlined words to be added to the first paragraph of sub-section 3.3 as follows:

3.3 COMPOSITION

In Flavoured Fermented Milks and Drinks Based on Fermented Milk the above criteria apply to the fermented milk part. The microbiological criteria (based on the proportion of fermented milk product) are valid up to the date of minimum durability. This requirement does not apply to products heat-treated after fermentation.

The underlined words to be added to the second paragraph of Section 4 as follows:

4. **FOOD ADDITIVES**

In accordance with Section 4.1 of the Preamble to the General Standard for Food Additives (CODEX STAN 192 - 1995), additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

The underlined words to be added in the table of functional classes:

Additive Functional Class	Fermented Milks <u>and Drinks</u> <u>Based on Fermented Milk</u>		Fermented Milks <u>and Drinks</u> <u>Based on Fermented Milk</u> Heat-Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
Acidity Regulators	-	X	X	X
Acids	-	X	X	X
Colours	-	X	-	X
Emulsifiers	-	X	-	X
Flavour Enhancers	-	X	-	X
Packaging Gases	-	X	X	X
Preservatives	-	-	-	X
Stabilizers	X ¹	X	X	X
Sweeteners	-	X	-	X
Thickeners	X ¹	X	X	X

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

- = The use of additives belonging to the class is not technologically justified

¹ = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer. ”

(See Appendix VI of ALINORM 08/31/11 for the list of individual food additives allowed for the products covered by the standard)

The underlined words to be added to sub-Section 7.1.1 as follows:

7.1 **NAME OF THE FOOD**

The chapeau sentence of Sub-section 7.1.1 to be amended as follows:

7.1.1 The name of the ~~food~~ products covered in Sections 2.1, 2.2 and 2.3 shall be fermented milk or concentrated fermented milk as appropriate.

The following new sub-section to be inserted after Sub-section 7.1.3 as follows and subsequent sub-sections to be re-numbered accordingly:

7.1.4 The name of the products defined in Section 2.4 shall be drinks based on fermented milk or may be designated with other variety names as allowed in the national legislation of the country in which the product is sold, or names existing by common usage, provided that such designations do not create an erroneous impression in the country of retail sale regarding the character and identity of the food. When flavoured, the designation shall include the name of the principle flavouring substance(s) or flavour(s) added.

The underlined words to be added in Sub-section 7.1.5 as follows:

7.1.5 Fermented milks to which only nutritive carbohydrate sweeteners have been added, may be labelled as “sweetened _____”, the blank being replaced by the term “Fermented Milk” or another designation as specified in Sections 7.1.1 and 7.1.4. If non-nutritive sweeteners are added in partial or total substitution to sugar, the mention “sweetened with _____” or “sugared and sweetened with _____” should appear close to the name of the product, the blank being filled in with the name of the artificial sweeteners.

Appendix V

**PROPOSED DRAFT AMENDMENT TO THE LIST OF FOOD ADDITIVES OF THE CODEX
STANDARD FOR CREAMS AND PREPARED CREAMS (N08-2006)**

(At Steps 5/8 of the Procedure)

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
270	Lactic acid (L, D, and DL-)	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
330	Citric acid	GMP
333	Calcium citrates	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulphate	GMP
339(i)	Monosodium orthophosphate	1100 mg/kg expressed as phosphorus
339(ii)	Disodium orthophosphate	
339(iii)	Trisodium orthophosphate	
340(i)	Monopotassium orthophosphate	
340(ii)	Dipotassium orthophosphate	
340(iii)	Tripotassium orthophosphate	
341(i)	Monocalcium orthophosphate	
341(ii)	Dicalcium orthophosphate	
341(iii)	Tricalcium orthophosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5000 mg/kg

INS No.	Name of Additive	Maximum Level
406	Agar	GMP
407	Carrageenan and its Na, K, NH ₄ salts	GMP
407a	Processed Eucheuma seaweed	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum Arabic	GMP
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose	GMP
508	Potassium chloride	GMP
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate esterified with sodium trimetaphosphate: esterified with phosphorus oxychloride	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
Emulsifiers		
322 (i)	Lecithin	GMP
432	Polyoxyethylene (20) sorbitan monolaurate	1000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5000 mg/kg
475	Polyglycerol esters of fatty acids	6000 mg/kg
491	Sorbitan monostearate	5000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
Propellant For use only in whipped creams (including creams packed under pressure)		
942	Nitrous oxide	GMP

Appendix VI

ADDITIVE LISTINGS FOR THE CODEX STANDARD FOR FERMENTED MILKS

(for adoption by the 31st Session of the Commission)PART 1 - LIST OF FOOD ADDITIVE PROVISIONS FOR THE CODEX STANDARDS FOR FERMENTED MILKS (CODEX STAN 243-2003), INCLUDING FOOD ADDITIVE PROVISIONS FOR DRINKS BASED ON FERMENTED MILKS, SUBMITTED TO CCFA FOR ENDORSEMENT

Revisions to food additive provisions previously endorsed by the 38th CCFAC to the plain categories of fermented milks are indicated in **bold** typeface in the table below.

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ¹
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
Acidity Regulators			X	X	X	
260	Acetic Acid, Glacial		GMP	GMP	GMP	Y
261	Potassium Acetates		GMP	GMP	GMP	Y
262(i)	Sodium Acetate		GMP	GMP	GMP	Y
263	Calcium Acetate		GMP	GMP	GMP	Y
264	Ammonium Acetate		GMP	GMP	GMP	Y
270	Lactic Acid (L-)		GMP	GMP	GMP	Y
296	Malic Acid		GMP	GMP	GMP	Y
297	Fumaric Acid		GMP	GMP	GMP	Y
300	Ascorbic Acid		GMP	GMP	GMP	Y
325	Sodium Lactate		GMP	GMP	GMP	Y
326	Potassium Lactate		GMP	GMP	GMP	Y
327	Calcium Lactate		GMP	GMP	GMP	Y
328	Ammonium Lactate		GMP	GMP	GMP	Y
329	Magnesium Lactate (DL-)		GMP	GMP	GMP	Y
330	Citric Acid		GMP	GMP	GMP	Y
331(i)	Sodium Dihydrogen Citrate		GMP	GMP	GMP	Y
331(iii)	Trisodium Citrate		GMP	GMP	GMP	Y
332(i)	Potassium Dihydrogen Citrate		GMP	GMP	GMP	Y
332(ii)	Tripotassium Citrate		GMP	GMP	GMP	Y
333	Calcium Citrates		GMP	GMP	GMP	Y
334	Tartaric Acid (L+)					N
335(i)	Monosodium Tartrate		2000 mg/kg as tartaric acid	2000 mg/kg as tartaric acid	2000 mg/kg as tartaric acid	N
335(ii)	Disodium Tartrate					N
336(i)	Monopotassium Tartrate					N
336(ii)	Dipotassium Tartrate					N
337	Potassium Sodium Tartrate					N
350(i)	Sodium Hydrogen Malate		GMP	GMP	GMP	Y
350(ii)	Sodium Malate		GMP	GMP	GMP	Y
351(i)	Potassium Hydrogen Malate		GMP	GMP	GMP	Y
351(ii)	Potassium Malate		GMP	GMP	GMP	Y
352(ii)	Calcium Malate		GMP	GMP	GMP	Y
355	Adipic Acid		1500 mg/kg, as adipic acid	1500 mg/kg, as adipic acid	1500 mg/kg, as adipic acid	N
356	Sodium Adipate					N
357	Potassium Adipate					N
359	Ammonium Adipate					N
365	Sodium Fumarate		GMP	GMP	GMP	Y
380	Triammonium Citrate		GMP	GMP	GMP	Y
500(i)	Sodium Carbonate		GMP	GMP	GMP	Y
500(ii)	Sodium Hydrogen Carbonate		GMP	GMP	GMP	Y
500(iii)	Sodium Sesquicarbonate		GMP	GMP	GMP	Y

¹ Y = Yes. The inclusion of the food additive in Table 3 of the Codex *General Standard for Food Additives* (GSFA) has been adopted by the Codex Commission for use in foods generally, including heat-treated fermented milks (flavoured). N = No, the food additive is not listed in Table 3 of the GSFA.

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ¹
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
501(i)	Potassium Carbonate		GMP	GMP	GMP	Y
501(ii)	Potassium Hydrogen Carbonate		GMP	GMP	GMP	Y
503(i)	Ammonium Carbonate		GMP	GMP	GMP	Y
503(ii)	Ammonium Hydrogen Carbonate		GMP	GMP	GMP	Y
504(i)	Magnesium Carbonate		GMP	GMP	GMP	Y
504(ii)	Magnesium Hydrogen Carbonate		GMP	GMP	GMP	Y
507	Hydrochloric Acid		GMP	GMP	GMP	Y
514	Sodium Sulphate		GMP	GMP	GMP	Y
515	Potassium Sulphate		GMP	GMP	GMP	Y
524	Sodium Hydroxide		GMP	GMP	GMP	Y
525	Potassium Hydroxide		GMP	GMP	GMP	Y
526	Calcium Hydroxide		GMP	GMP	GMP	Y
527	Ammonium Hydroxide		GMP	GMP	GMP	Y
528	Magnesium Hydroxide		GMP	GMP	GMP	Y
529	Calcium Oxide		GMP	GMP	GMP	Y
575	Glucono Delta-Lactone		GMP	GMP	GMP	Y
576	Sodium Gluconate		GMP	GMP	GMP	Y
578	Calcium Gluconate		GMP	GMP	GMP	Y
580	Magnesium Gluconate		GMP	GMP	GMP	Y
	Colours		X		X	
100i	Curcumin		100 mg/kg		100 mg/kg	N
101(i)	Riboflavin		300 mg/kg		300 mg/kg	N
101(ii)	Riboflavin 5'-Phosphate, Sodium			N		
102	Tartrazine		300 mg/kg		300 mg/kg	N
104	Quinoline Yellow		150 mg/kg		150 mg/kg	N
110	Sunset Yellow FCF		300 mg/kg		300 mg/kg	N
120	Carmines		150 mg/kg		150 mg/kg	N
122	Azorubine		150 mg/kg		150 mg/kg	N
124	Ponceau 4R		150 mg/kg		150 mg/kg	N
129	Allura Red AC		300 mg/kg		300 mg/kg	N
132	Indigotine		100 mg/kg		100 mg/kg	N
133	Brilliant Blue FCF		150 mg/kg		150 mg/kg	N
140	Chlorophylls		GMP		GMP	Y
141(i)	Chlorophylls, Copper Complexes		500 mg/kg		500 mg/kg	N
141(ii)	Chlorophyllins, Copper Complexes, Na and K Salts			N		
143	Fast Green FCF		100 mg/kg		100 mg/kg	N
150a	Caramel I – Plain		GMP		GMP	Y
150b	Caramel II - Caustic Sulphite Process		150 mg/kg		150 mg/kg ²	N
150c	Caramel III – Ammonia Process		2000 mg/kg		2000 mg/kg ³	N
150d	Caramel IV – Sulphite Ammonia Process		2000 mg/kg		2000 mg/kg ⁴	N
151	Brilliant Black (Black PN)		150 mg/kg		150 mg/kg	N
155	Brown HT		150 mg/kg		150 mg/kg	N
160a(i)	Beta-Carotene (Synthetic)		100 mg/kg		100 mg/kg	N
160e	Beta-Apo-8'-Carotenal			N		
160f	Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester			N		
160a(iii)	Beta-Carotenes (<i>Blakeslea trispora</i>) ⁵			N		

² The GSFA contains a proposed draft (Step 4) acceptable maximum level of 50,000 mg/kg for Caramel Colour II (INS 150b) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

³ The 23rd CAC adopted an acceptable maximum level of 2000 mg/kg for Caramel Colour III (INS 150c) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

⁴ The 23rd CAC adopted an acceptable maximum level of 2000 mg/kg for Caramel Colour IV (INS 150d) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ¹
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
160a(ii)	Carotenes, Vegetable		600 mg/kg		600 mg/kg	N
160b(i)	Annatto Extracts, bixin-based		20 mg/kg as bixin		20 mg/kg as bixin	N
160b(ii)	Annatto Extracts, norbixin-based		20 mg/kg as norbixin		20 mg/kg as norbixin	N
160d	Lycopene		500 mg/kg		500 mg/kg	N
161b(i)	Lutein from <i>Tagetes erecta</i>		150 mg/kg		150 mg/kg	N
161h(i)	Zeaxanthin ⁶		150 mg/kg		150 mg/kg	N
162	Beet Red		GMP		GMP	Y
163(ii)	Grape Skin Extract		100 mg/kg		100 mg/kg	N
171	Titanium Dioxide		GMP		GMP	Y
172(i)	Iron Oxide, Black		100 mg/kg		100 mg/kg	N
172(ii)	Iron Oxide, Red			N		
172(iii)	Iron Oxide, Yellow			N		
Emulsifiers			X		X	
322(i)	Lecithin		GMP		GMP	Y
432	Polyoxyethylene (20) Sorbitan Monolaurate		3000 mg/kg		3000 mg/kg	N
433	Polyoxyethylene (20) Sorbitan Monooleate			N		
434	Polyoxyethylene (20) Sorbitan Monopalmitate			N		
435	Polyoxyethylene (20) Sorbitan			N		
436	Polyoxyethylene (20) Sorbitan			N		
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol		10000 mg/kg		10000 mg/kg	N
473	Sucrose Esters of Fatty Acids		5000 mg/kg		5000 mg/kg	N
474	Sucroglycerides		5000 mg/kg		5000 mg/kg	N
475	Polyglycerol Esters of Fatty Acids		2000 mg/kg		2000 mg/kg	N
477	Propylene Glycol Esters Of Fatty Acids		5000 mg/kg		5000 mg/kg	N
481(i)	Sodium Stearoyl Lactylate		10000 mg/kg		10000 mg/kg	N
482(i)	Calcium Stearoyl Lactylate		10000 mg/kg		10000 mg/kg	N
491	Sorbitan Monostearate		5000 mg/kg		5000 mg/kg	N
492	Sorbitan Tristearate			N		
493	Sorbitan Monolaurate			N		
494	Sorbitan Monooleate			N		
495	Sorbitan Monopalmitate			N		
900a	Polydimethylsiloxane		50 mg/kg		50 mg/kg	N
1001	Choline Salts		GMP		GMP	Y
Flavour Enhancers			X		X	
580	Magnesium Gluconate		GMP		GMP	Y
620	Glutamic Acid (L+)-		GMP		GMP	Y
621	Monosodium Glutamate, L-		GMP		GMP	Y
622	Monopotassium Glutamate, L-		GMP		GMP	Y
623	Calcium Glutamate, DI-L-		GMP		GMP	Y
624	Monoammonium Glutamate, L-		GMP		GMP	Y
625	Magnesium Glutamate, DI-L-		GMP		GMP	Y

⁵ The GSFA includes INS 160a(iii) with INS 160a(i), 160e and 160f because they “share” the same JECFA ADI. The CCMMP may wish to include INS 160a(iii) with any ML endorsed for 160a(i), 160e, and 160f.

⁶ The GSFA contains a Step 4 provision for Zeaxanthin at 150 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ¹
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
626	Guanylic Acid, 5'-		GMP		GMP	Y
627	Disodium Guanylate, 5'-		GMP		GMP	Y
628	Dipotassium Guanylate, 5'-		GMP		GMP	Y
629	Calcium Guanylate, 5'-		GMP		GMP	Y
630	Inosinic Acid, 5'-		GMP		GMP	Y
631	Disodium Inosinate, 5'-		GMP		GMP	Y
632	Dipotassium Inosinate, 5'-		GMP		GMP	Y
633	Calcium Inosinate, 5'-		GMP		GMP	Y
634	Calcium Ribonucleotides, 5'-		GMP		GMP	Y
635	Disodium Ribonucleotides, 5'-		GMP		GMP	Y
636	Maltol		GMP		GMP	N
637	Ethyl Maltol		GMP		GMP	N
Packaging Gases			X	X	X	
290	Carbon Dioxide		GMP	GMP	GMP	Y
941	Nitrogen		GMP	GMP	GMP	Y
Preservatives					X	
200	Sorbic Acid				1000 mg/kg as sorbic acid	N
201	Sodium Sorbate					N
202	Potassium Sorbate					N
203	Calcium Sorbate				300 mg/kg as benzoic acid	N
210	Benzoic Acid					N
211	Sodium Benzoate					N
212	Potassium Benzoate					N
213	Calcium Benzoate				500 mg/kg	N
234	Nisin					N
260	Acetic Acid				GMP	Y
261	Potassium Acetates				GMP	Y
262(i)	Sodium Acetate				GMP	Y
263	Calcium Acetate				GMP	Y
280	Propionic Acid				GMP	Y
281	Sodium Propionate				GMP	Y
282	Calcium Propionate				GMP	Y
283	Potassium Propionate				GMP	Y
Stabilizers and Thickeners		X⁷	X	X	X	
170(i)	Calcium Carbonate	GMP	GMP	GMP	GMP	Y
331(iii)	Trisodium Citrate	GMP	GMP	GMP	GMP	Y
338	Orthophosphoric Acid	1000 mg/kg, singly or in combination, as phosphorus	1000 mg/kg, singly or in combination, as phosphorus	1000 mg/kg, singly or in combination, as phosphorus	1000 mg/kg, singly or in combination, as phosphorus	N
339(i)	Monosodium Orthophosphate					N
339(ii)	Disodium Orthophosphate					N
339(iii)	Trisodium Orthophosphate					N
340(i)	Monopotassium Orthophosphate					N
340(ii)	Dipotassium Orthophosphate					N
340(iii)	Tripotassium Orthophosphate					N
341(i)	Monocalcium Orthophosphate					N
341(ii)	Dicalcium Orthophosphate					N
341(iii)	Tricalcium Orthophosphate					N
342(i)	Monoammonium Orthophosphate					N
342(ii)	Diammonium Orthophosphate					N
343(i)	Monomagnesium Orthophosphate					N
343(ii)	Dimagnesium Orthophosphate					N
343(iii)	Trimagnesium Orthophosphate					N
450(i)	Disodium Diphosphate					N

⁷ Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer. *To be removed after endorsement*

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ¹
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
450(ii)	Trisodium Diphosphate					N
450(iii)	Tetrasodium Diphosphate					N
450(v)	Tetrapotassium Diphosphate					N
450(vi)	Dicalcium Diphosphate					N
450(vii)	Calcium Dihydrogen Diphosphate					N
451(i)	Pentasodium Triphosphate					N
451(ii)	Pentapotassium Triphosphate					N
452(i)	Sodium Polyphosphate					N
452(ii)	Potassium Polyphosphate					N
452(iii)	Sodium Calcium Polyphosphate					N
452(iv)	Calcium Polyphosphate					N
452(v)	Ammonium Polyphosphate					N
542	Bone Phosphate					N
400	Alginic Acid	GMP	GMP	GMP	GMP	Y
401	Sodium Alginate	GMP	GMP	GMP	GMP	Y
402	Potassium Alginate	GMP	GMP	GMP	GMP	Y
403	Ammonium Alginate	GMP	GMP	GMP	GMP	Y
404	Calcium Alginate	GMP	GMP	GMP	GMP	Y
405	Propylene Glycol Alginate	GMP	GMP	GMP	GMP	N
406	Agar	GMP	GMP	GMP	GMP	Y
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (including furcelleran)	GMP	GMP	GMP	GMP	Y
407a	Processed Eucheuma Seaweed	GMP	GMP	GMP	GMP	Y
410	Carob Bean Gum	GMP	GMP	GMP	GMP	Y
412	Guar Gum	GMP	GMP	GMP	GMP	Y
413	Tragacanth Gum	GMP	GMP	GMP	GMP	Y
414	Gum Arabic	GMP	GMP	GMP	GMP	Y
415	Xanthan Gum	GMP	GMP	GMP	GMP	Y
416	Karaya Gum	GMP	GMP	GMP	GMP	Y
417	Tara Gum	GMP	GMP	GMP	GMP	Y
418	Gellan Gum	GMP	GMP	GMP	GMP	Y
425	Konjac Flour	GMP	GMP	GMP	GMP	Y
440	Pectins	GMP	GMP	GMP	GMP	Y
459	Beta-Cyclodextrin	5 mg/kg	5 mg/kg	5 mg/kg	5 mg/kg	N
460(i)	Microcrystalline Cellulose	GMP	GMP	GMP	GMP	Y
460(ii)	Powdered Cellulose	GMP	GMP	GMP	GMP	Y
461	Methyl Cellulose	GMP	GMP	GMP	GMP	Y
463	Hydroxypropyl Cellulose	GMP	GMP	GMP	GMP	Y
464	Hydroxypropyl Methyl Cellulose	GMP	GMP	GMP	GMP	Y
465	Methyl Ethyl Cellulose	GMP	GMP	GMP	GMP	Y
466	Sodium Carboxymethyl Cellulose	GMP	GMP	GMP	GMP	Y
467	Ethyl Hydroxyethyl Cellulose	GMP	GMP	GMP	GMP	Y
468	Cross-Linked Carboxymethyl Cellulose	GMP	GMP	GMP	GMP	Y
469	Sodium Carboxymethyl Cellulose, Enzymatically Hydrolyzed	GMP	GMP	GMP	GMP	Y
470(i)	Salts of Myristic, Palmitic & Stearic Acids with Ammonia, Calcium, Potassium and Sodium	GMP	GMP	GMP	GMP	Y
470(ii)	Salts of Oleic Acid (Ca, K, Na)	GMP	GMP	GMP	GMP	Y
471	Mono- and Di- glycerides	GMP	GMP	GMP	GMP	Y
472a	Acetic and Fatty Acid Esters of Glycerol	GMP	GMP	GMP	GMP	Y
472b	Lactic and Fatty Acid Esters of Glycerol	GMP	GMP	GMP	GMP	Y
472c	Citric and Fatty Acid Esters of Glycerol	GMP	GMP	GMP	GMP	Y
508	Potassium Chloride	GMP	GMP	GMP	GMP	Y
509	Calcium Chloride	GMP	GMP	GMP	GMP	Y

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		GSFA Table 3 ¹
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
511	Magnesium Chloride	GMP	GMP	GMP	GMP	Y
1200	Polydextrose	GMP	GMP	GMP	GMP	Y
1400	Dextrins, Roasted Starch	GMP	GMP	GMP	GMP	Y
1401	Acid Treated Starch	GMP	GMP	GMP	GMP	Y
1402	Alkaline Treated Starch	GMP	GMP	GMP	GMP	Y
1403	Bleached Starch	GMP	GMP	GMP	GMP	Y
1404	Oxidized Starch	GMP	GMP	GMP	GMP	Y
1405	Enzyme Treated Starch	GMP	GMP	GMP	GMP	Y
1410	Mono Starch Phosphate	GMP	GMP	GMP	GMP	Y
1412	Distarch Phosphate	GMP	GMP	GMP	GMP	Y
1413	Phosphated Distarch Phosphate	GMP	GMP	GMP	GMP	Y
1414	Acetylated Distarch Phosphate	GMP	GMP	GMP	GMP	Y
1420	Starch Acetate	GMP	GMP	GMP	GMP	Y
1422	Acetylated Distarch Adipate	GMP	GMP	GMP	GMP	Y
1440	Hydroxypropyl Starch	GMP	GMP	GMP	GMP	Y
1442	Hydroxypropyl Distarch Phosphate	GMP	GMP	GMP	GMP	Y
1450	Starch Sodium Octenyl Succinate	GMP	GMP	GMP	GMP	Y
1451	Acetylated Oxidized Starch	GMP	GMP	GMP	GMP	Y
Sweeteners⁸			X		X	
420	Sorbitol and Sorbitol Syrup		GMP		GMP	Y
421	Mannitol		GMP		GMP	Y
950	Acesulfame Potassium		350 mg/kg		350 mg/kg	N
951	Aspartame		1000 mg/kg ⁹		1000 mg/kg ¹⁰	N
952	Cyclamates		250 mg/kg ¹¹		250 mg/kg ¹²	N
953	Isomalt		GMP		GMP	Y
954	Saccharin		100 mg/kg ¹³		100 mg/kg ¹⁴	N
955	Sucralose		400 mg/kg ¹⁵		400 mg/kg ¹⁶	N
956	Alitame		100 mg/kg ¹⁷		100 mg/kg ¹⁸	N
961	Neotamet		100 mg/kg		100 mg/kg	N

⁸ The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

⁹ The 30th CAC adopted an ML of 350 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

¹⁰ The 30th CAC adopted an ML of 350 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

¹¹ The 30th CAC adopted an ML of 250 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

¹² The 30th CAC adopted an ML of 250 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

¹³ The 30th CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

¹⁴ The 30th CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

¹⁵ The 30th CAC adopted an ML of 400 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

¹⁶ The 30th CAC adopted an ML of 400 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

¹⁷ The 30th CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

¹⁸ The 30th CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

INS #	Substance	<u>Fermented Milks and Drinks Based on Fermented Milk</u>		<u>Heat-Treated Fermented Milks and Drinks Based on Fermented Milk</u>		GSFA Table 3 ¹
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
962	Aspartame-Acesulfame Salt		350 mg/kg on an acesulfame potassium equivalent basis		350 mg/kg on an acesulfame potassium equivalent basis	N
964	Polyglycitol Syrup		GMP		GMP	Y
965	Maltitol (Including Maltitol Syrup)		GMP		GMP	Y
966	Lactitol		GMP		GMP	Y
967	Xylitol		GMP		GMP	Y
968	Erythritol		GMP		GMP	Y

PART 2 – PRESENTATION OF THE LIST OF FOOD ADDITIVE PROVISIONS IN THE CODEX STANDARDS FOR FERMENTED MILKS (CODEX STAN 243-2003)

4 FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.

In accordance with Section 4.1 of the Preamble to the General Standard for Food Additives (CODEX STAN 192-1995), additional additives may be present in the flavoured fermented milks as a result of carry-over from non-dairy ingredients.

Additive class	Fermented Milks		Fermented Milks Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
Colours	-	X	-	X
Sweeteners	-	X	-	X
Emulsifiers	-	X	-	X
Flavour enhancers	-	X	-	X
Acids	-	X	X	X
Acidity regulators	-	X	X	X
Stabilizers	X ¹	X	X	X
Thickeners	X ¹	X	X	X
Preservatives	-	-	-	X
Packaging gases	-	X	X	X

X = The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

- = The use of additives belonging to the class is not technologically justified

¹ = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in fermented milk products categories as specified in the table above.

INS No.	Name of Additive	Maximum Level
Acidity Regulators		
334	Tartaric Acid (L(+))	2000 mg/kg as tartaric acid
335(i)	Monosodium Tartrate	
335(ii)	Disodium Tartrate	
336(i)	Monopotassium Tartrate	
336(ii)	Dipotassium Tartrate	
337	Potassium Sodium Tartrate	
355	Adipic Acid	1500 mg/kg, as adipic acid
356	Sodium Adipate	
357	Potassium Adipate	
359	Ammonium Adipate	
Colours		
100i	Curcumin	100 mg/kg
101(i)	Riboflavin	300 mg/kg

INS No.	Name of Additive	Maximum Level
101(ii)	Riboflavin 5'-Phosphate, Sodium	
102	Tartrazine	300 mg/kg
104	Quinoline Yellow	150 mg/kg
110	Sunset Yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine	150 mg/kg
124	Ponceau 4R	150 mg/kg
129	Allura Red AC	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant Blue FCF	150 mg/kg
141(i)	Chlorophylls, Copper Complexes	500 mg/kg
141(ii)	Chlorophyllins, Copper Complexes, Na and K Salts	
143	Fast Green FCF	100 mg/kg
150b	Caramel II - Caustic Sulphite Process	150 mg/kg
150c	Caramel III - Ammonia Process	2000 mg/kg
150d	Caramel IV - Sulphite Ammonia Process	2000 mg/kg
151	Brilliant Black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Beta-Carotene (Synthetic)	100 mg/kg
160e	Beta-Apo-8'-Carotenal	
160f	Beta-Apo-8'Carotenoic Acid, Methyl or Ethyl Ester	
160a(iii)	Beta-Carotenes (<i>Blakeslea trispora</i>)	
160a(ii)	Carotenes, Vegetable	600 mg/kg
160b(i)	Annatto Extracts, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto Extracts, norbixin-based	20 mg/kg as norbixin
160d	Lycopene	500 mg/kg
161b(i)	Lutein from <i>Tagetes erecta</i>	150 mg/kg
161h(i)	Zeaxanthin	150 mg/kg
163(ii)	Grape Skin Extract	100 mg/kg
172(i)	Iron Oxide, Black	100 mg/kg
172(ii)	Iron Oxide, Red	
172(iii)	Iron Oxide, Yellow	
Emulsifiers		
432	Polyoxyethylene (20) Sorbitan Monolaurate	3000 mg/kg
433	Polyoxyethylene (20) Sorbitan Monooleate	
434	Polyoxyethylene (20) Sorbitan Monopalmitate	
435	Polyoxyethylene (20) Sorbitan	
436	Polyoxyethylene (20) Sorbitan	
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	10000 mg/kg
473	Sucrose Esters of Fatty Acids	5000 mg/kg
474	Sucroglycerides	5000 mg/kg
475	Polyglycerol Esters of Fatty Acids	2000 mg/kg
477	Propylene Glycol Esters Of Fatty Acids	5000 mg/kg
481(i)	Sodium Stearoyl Lactylate	10000 mg/kg
482(i)	Calcium Stearoyl Lactylate	10000 mg/kg
491	Sorbitan Monostearate	5000 mg/kg
492	Sorbitan Tristearate	
493	Sorbitan Monolaurate	
494	Sorbitan Monooleate	
495	Sorbitan Monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour Enhancers		
580	Magnesium Gluconate	GMP
620	Glutamic Acid (L+)-	GMP
621	Monosodium Glutamate, L-	GMP
622	Monopotassium Glutamate, L-	GMP
623	Calcium Glutamate, DI-L-	GMP
624	Monoammonium Glutamate, L-	GMP
625	Magnesium Glutamate, DI-L-	GMP
626	Guanylic Acid, 5'-	GMP
627	Disodium Guanylate, 5'-	GMP
628	Dipotassium Guanylate, 5'-	GMP
629	Calcium Guanylate, 5'-	GMP

INS No.	Name of Additive	Maximum Level
630	Inosinic Acid, 5'-	GMP
631	Disodium Inosinate, 5'-	GMP
632	Dipotassium Inosinate, 5'-	GMP
633	Calcium Inosinate, 5'-	GMP
634	Calcium Ribonucleotides, 5'-	GMP
635	Disodium Ribonucleotides, 5'-	GMP
636	Maltol	GMP
637	Ethyl Maltol	GMP
Preservatives		
200	Sorbic Acid	1000 mg/kg as sorbic acid
201	Sodium Sorbate	
202	Potassium Sorbate	
203	Calcium Sorbate	
210	Benzoic Acid	300 mg/kg as benzoic acid
211	Sodium Benzoate	
212	Potassium Benzoate	
213	Calcium Benzoate	
234	Nisin	500 mg/kg
Stabilizers and Thickeners		
170(i)	Calcium Carbonate	GMP
331(iii)	Trisodium Citrate	GMP
338	Orthophosphoric Acid	1000 mg/kg, singly or in combination, as phosphorus
339(i)	Monosodium Orthophosphate	
339(ii)	Disodium Orthophosphate	
339(iii)	Trisodium Orthophosphate	
340(i)	Monopotassium Orthophosphate	
340(ii)	Dipotassium Orthophosphate	
340(iii)	Tripotassium Orthophosphate	
341(i)	Monocalcium Orthophosphate	
341(ii)	Dicalcium Orthophosphate	
341(iii)	Tricalcium Orthophosphate	
342(i)	Monoammonium Orthophosphate	
342(ii)	Diammonium Orthophosphate	
343(i)	Monomagnesium Orthophosphate	
343(ii)	Dimagnesium Orthophosphate	
343(iii)	Trimagnesium Orthophosphate	
450(i)	Disodium Diphosphate	
450(ii)	Trisodium Diphosphate	
450(iii)	Tetrasodium Diphosphate	
450(v)	Tetrapotassium Diphosphate	
450(vi)	Dicalcium Diphosphate	
450(vii)	Calcium Dihydrogen Diphosphate	
451(i)	Pentasodium Triphosphate	
451(ii)	Pentapotassium Triphosphate	
452(i)	Sodium Polyphosphate	
452(ii)	Potassium Polyphosphate	
452(iii)	Sodium Calcium Polyphosphate	
452(iv)	Calcium Polyphosphate	
452(v)	Ammonium Polyphosphate	
542	Bone Phosphate	
400	Alginate Acid	GMP
401	Sodium Alginate	GMP
402	Potassium Alginate	GMP
403	Ammonium Alginate	GMP
404	Calcium Alginate	GMP
405	Propylene Glycol Alginate	GMP
406	Agar	GMP
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg salts (including furcelleran)	GMP
407a	Processed Eucheuma Seaweed	GMP
410	Carob Bean Gum	GMP
412	Guar Gum	GMP

INS No.	Name of Additive	Maximum Level
413	Tragacanth Gum	GMP
414	Gum Arabic	GMP
415	Xanthan Gum	GMP
416	Karaya Gum	GMP
417	Tara Gum	GMP
418	Gellan Gum	GMP
425	Konjac Flour	GMP
440	Pectins	GMP
459	Beta-Cyclodextrin	5 mg/kg
460(i)	Microcrystalline Cellulose	GMP
460(ii)	Powdered Cellulose	GMP
461	Methyl Cellulose	GMP
463	Hydroxypropyl Cellulose	GMP
464	Hydroxypropyl Methyl Cellulose	GMP
465	Methyl Ethyl Cellulose	GMP
466	Sodium Carboxymethyl Cellulose	GMP
467	Ethyl Hydroxyethyl Cellulose	GMP
468	Cross-Linked Carboxymethyl Cellulose	GMP
469	Sodium Carboxymethyl Cellulose, Enzymatically Hydrolyzed	GMP
470(i)	Salts of Myristic, Palmitic & Stearic Acids with Ammonia, Calcium, Potassium and Sodium	GMP
470(ii)	Salts of Oleic Acid (Ca, K, Na)	GMP
471	Mono- and Di- glycerides	GMP
472a	Acetic and Fatty Acid Esters of Glycerol	GMP
472b	Lactic and Fatty Acid Esters of Glycerol	GMP
472c	Citric and Fatty Acid Esters of Glycerol	GMP
508	Potassium Chloride	GMP
509	Calcium Chloride	GMP
511	Magnesium Chloride	GMP
1200	Polydextrose	GMP
1400	Dextrins, Roasted Starch	GMP
1401	Acid Treated Starch	GMP
1402	Alkaline Treated Starch	GMP
1403	Bleached Starch	GMP
1404	Oxidized Starch	GMP
1405	Enzyme Treated Starch	GMP
1410	Mono Starch Phosphate	GMP
1412	Distarch Phosphate	GMP
1413	Phosphated Distarch Phosphate	GMP
1414	Acetylated Distarch Phosphate	GMP
1420	Starch Acetate	GMP
1422	Acetylated Distarch Adipate	GMP
1440	Hydroxypropyl Starch	GMP
1442	Hydroxypropyl Distarch Phosphate	GMP
1450	Starch Sodium Octenyl Succinate	GMP
1451	Acetylated Oxidized Starch	GMP
Sweeteners¹		
420	Sorbitol and Sorbitol Syrup	GMP
421	Mannitol	GMP
950	Acesulfame Potassium	350 mg/kg
951	Aspartame	1000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt	GMP
954	Saccharin	100 mg/kg
955	Sucralose	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-Acesulfame Salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol Syrup	GMP
965	Maltitol (Including Maltitol Syrup)	GMP

¹ The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

INS No.	Name of Additive	Maximum Level
966	Lactitol	GMP
967	Xylitol	GMP
968	Erythritol	GMP

Appendix VII

METHODS OF ANALYSIS AND SAMPLING IN MILK AND MILK PRODUCTS

UPDATED LIST OF METHODS OF ANALYSIS AND SAMPLING FOR CODEX STANDARDS FOR DAIRY PRODUCTS

(for adoption by the 31st Session of the Commission)

Milk and Milk Products				
Milk products	Iron	NMKL 139 (1991) (Codex general method)	Atomic absorption spectrophotometry	II
Milk products	Iron	IDF 103A:1986 / ISO 6732:1985¹ IDF Standard 103A:1986 ISO 6732:1985	Photometry (bathophenanthroline)	IV
Milk products (products not completely soluble in ammonia)	<i>Milk fat</i>	ISO 8262-3/IDF 124-3:2005² IDF 124-3 ISO 8262-3:2005	Gravimetry (Weibull-Berntrop)	I
Blend of evaporated skimmed milk and vegetable fat	Total fat	IDF 13C:1987 / ISO 1737:1999	Gravimetry (Röse-Gottlieb)	IV
Blend of evaporated skimmed milk and vegetable fat	Milk solids-not-fat ³ (MSNF)	IDF 21B:1987 / ISO 6731:1989 and IDF 13C:1987 / ISO 1737:1999	Calculation from total solids content and fat contents Gravimetry (Röse-Gottlieb)	IV
Blend of evaporated skimmed milk and vegetable fat	Milk protein in MSNF ⁴	ISO 8968-1/2/IDF 20-1/2:2001 IDF 20-part 1 or 2:2001 ISO 8968-part 1 or 2:2001	Titrimetry (Kjeldahl)	IV
Reduced fat blend of evaporated skimmed milk and vegetable fat	Total fat	IDF 13C:1987 / ISO 1737: 1999	Gravimetry (Röse-Gottlieb)	IV
Reduced fat blend of evaporated skimmed milk and vegetable fat	MSNF ⁴	IDF 21B:1987 / ISO 6731:1989 <i>and</i> IDF 13C:1987 / ISO 1737:1999	Calculation from total solids and fat contents <i>Gravimetry (Röse-Gottlieb)</i>	IV
Reduced fat blend of Evaporated skimmed milk and vegetable fat	Milk protein in MSNF ⁴	ISO 8968-1/2/IDF 20-1/2:2001 IDF 20-1 or 2:2001 ISO 8968-1 or 2:2001	Titrimetry (Kjeldahl)	IV
Blend of skimmed milk and vegetable fat in powdered form	Total fat	IDF 9C:1987 / ISO 1736:2000	Gravimetry (Röse-Gottlieb)	IV

¹ The format "IDF XXX:YEAR/ISO YYY:YEAR" denotes Standards that have been published separately by IDF and ISO International, but which are technically identical

² The format "ISO YYY/IDF XXX:YEAR" denotes joint ISO-IDF International Standards published by ISO.

³ Milk total solids and MSNF content include water of crystallization of lactose

Blend of skimmed milk and vegetable fat in powdered form	Water ⁴	ISO 5537/IDF 26:2004 IDF 26:2004 ISO 5537:2004	Gravimetry, drying at 87°C	IV
Blend of skimmed milk and vegetable fat in powdered form	Milk protein in MSNF ⁴	ISO 8968-1/2/IDF 20-1/2:2001 IDF 20-part 1 or part 2:2001 ISO 8968-part 1 or part 2:2001	Titrimetry (Kjeldahl)	IV
Reduced fat blend of skimmed milk powder and vegetable fat in powdered form	Total fat	IDF 9C:1987 / ISO 1736:2000	Gravimetry (Röse-Gottlieb)	IV
Reduced fat blend of skimmed milk powder and vegetable fat in powdered form	Water ⁵	ISO 5537/IDF 26:2004 IDF 26:2004 ISO 5537:2004	Gravimetry, drying at 87°C	IV
Reduced fat blend of skimmed milk powder and vegetable fat in powdered form	Milk protein in MSNF ⁴	ISO 8968-1/2/IDF 20-1/2:2001 IDF 20-part 1 or part 2:2001 ISO 8968-part 1 or part 2:2001	Titrimetry (Kjeldahl)	IV
Blend of sweetened condensed skimmed milk and vegetable fat	Total fat	IDF 13C:1987 / ISO 1737:1999	Gravimetry (Röse-Gottlieb)	IV
Blend of sweetened condensed skimmed milk and vegetable fat	Sucrose	ISO 2911/IDF 35:2004 <i>Note: the scope of this method does not include this type of product. However, it is expected that the method is applicable.</i> IDF 35:2004 ISO 2911	Polarimetry	IV TBE CCMAS
Blend of sweetened condensed skimmed milk and vegetable fat	Milk solids-not-fat (MSNF) ⁴	IDF 15B:1991 / ISO 6734:1989 <i>and</i> IDF 13C:1987 / ISO 1737:1999	Calculation from total solids content and fat contents Gravimetry (Röse-Gottlieb)	IV
Blend of sweetened condensed skimmed milk and vegetable fat	Milk protein in MSNF ⁴	ISO 8968-1/2/IDF 20-1/2:2001 IDF 20-part 1 or part 2:2001 ISO 8968-part 1 or part 2:2001	Titrimetry (Kjeldahl)	IV
Reduced fat blend of sweetened condensed skimmed milk and vegetable fat	Total fat <= 8% m/m >= 1% m/m	IDF 13C:1987 / ISO 1737: 1999	Gravimetry (Röse-Gottlieb)	IV
Reduced fat blend of sweetened condensed skimmed milk and vegetable fat	MSNF ⁴ >= 20% m/m	IDF 15B:1991 / ISO 6734:1989 <i>and</i> IDF 13:1987 / ISO 1737:1999	Calculation from total solids and fat contents Gravimetry (Röse-Gottlieb)	IV

⁴ Water content excluding the crystallized water bound to lactose (in fact to read moisture content)

Reduced fat blend of sweetened condensed skimmed milk and vegetable fat	Milk protein in MSNF ⁴	ISO 8968-1/2/IDF 20-1/2:2001 IDF 20-part 1 or part 2:2001 ISO 8968-part 1 or part 2:2001	Titrimetry (Kjeldahl)	IV
Butter	Copper	Standard 76A:1980 / ISO 5738:1980 / AOAC 960.40	Photometry, diethyldithiocarbamate	II
Butter	Lead	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	II
Butter	<i>MSNF</i>	ISO 3727-2/IDF 80-2:2001 IDF 80-2 ISO 3727-2:2001	Gravimetry	I
Butter	<i>Milk fat</i>	ISO 17189/IDF 194:2003 or ISO 3727-3/IDF 80-3:2003 IDF 80-3 ISO 3727-3:2003	<i>Gravimetry Direct determination of fat using solvent extraction</i>	<i>I</i>
Butter	Salt	ISO 1738/IDF 12:2004 IDF 12 ISO 1738:2004	Titrimetry (Mohr: determination of chloride, expressed as sodium chloride)	II
Butter	Salt	ISO 15648/IDF 179:2004 IDF 179 ISO 15648:2004	Potentiometry (determination of chloride, expressed as sodium chloride)	III
<i>Note regarding the determination of salt content in butter: Potassium chromate used in ISO 1738/IDF 12:2004 is considered a potential carcinogen. CCMAS is requested to advise whether this method should be deleted from Codex STAN 234 or whether the hierarchy of the two salt determination methods for butter should be changed.</i>				
Butter	Vegetable fat (<i>sterols</i>)	ISO 12078/IDF 159:2006 ISO 18252/IDF 200:2006 ISO 17670 / IDF 202	Gas liquid chromatography Gas liquid chromatography Gas liquid chromatography	II III II
Butter	Vegetable fat	IDF Standard 32:1965 / ISO 3595:1976 (confirmed 1996)/ AOAC 955.34A	Phytosteryl acetate test	III
Butter	Water ⁵	ISO 3727-1/IDF 80-1:2001 IDF 80 ISO 37271:2001	Gravimetry	I
Cheese	Citric acid	ISO/TS 2963/IDF/RM 34:2006 IDF RM 34 ISO TS 2963:2006	Enzymatic method	II
Cheese	Citric acid	ISO 2963:1997 AOAC 976.15	Photometry	III
Cheese	<i>Milk fat</i>	ISO 1735/IDF 5:2004 IDF 5 ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratzlaff <i>Ratzlaff</i>)	I
Cheese	Moisture	ISO 5534/IDF 4:2004 IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102 °C	I

Cheese (and cheese rind)	Natamycin	IDF Standard 140A:1992 / ISO 9223:1991	Molecular absorption spectrophotometry & HPLC after extraction	II
Cheeses, individual	<i>Milk fat</i> in dry matter	ISO 1735/IDF 5:2004 IDF 5:2004 ISO 1735:2004	Gravimetry after solvent extraction	I
Cheeses, individual	Dry matter (Total solids)	ISO 5534 IDF 4: 2004	Gravimetry, drying at 102°C	I
Cheeses in brine	<i>Milk fat</i> in dry matter (FDM)	ISO 1735/IDF 5:2004⁵ IDF 5 ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratslaff Ratzlaff)	I
Cottage cheese	Fat-free dry matter	ISO 5534/IDF 4:2004 IDF 5:2004 ISO 1735:2004	Gravimetry, drying at 102°C Calculation from dry matter and fat contents	IV
	<i>Milk fat</i>	ISO 1735/IDF 5:2004 IDF 5 ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratzlaff)	IV
Cottage cheese		ISO 8262-3/IDF 124-3:2005 IDF 124-3:2005 ISO 8262-3:2005	Gravimetry (Weibull-Berntrop)	
Cottage cheese	Milk fat in dry matter	ISO 8262-3/IDF 124-3:2005 IDF 126A:1988 ISO 8262-3:1987	Gravimetry (Weibull-Berntrop)	I
Cheese, unripened including fresh cheese	Protein	ISO 8968-1/IDF 20-1:2001 IDF Standard 20B:1993 AOAC 991.20-23 ISO 8968 Part I	Titrimetry, Kjeldahl	I
Cream and prepared creams	Milk protein	ISO 8968-1 IDF 20-1:2001 AOAC 991.20	Titrimetry (Kjeldahl)	I
Cream	<i>Milk fat</i>	IDF Standard 16C:1987 / ISO 2450:1999	Gravimetry (Röse-Gottlieb)	I
Cream	Solids	IDF Standard 21B:1987 / ISO 6731:1989	Gravimetry (drying at 102°C)	I
Creams lowered in <i>milk fat</i> content	<i>Milk fat</i>	IDF Standard 16C:1987 / ISO 2450:1999 AOAC 995.19	Gravimetry	I
Creams, whipped creams and fermented creams	<i>MSNF</i>	ISO 3727-2/IDF 80-2:2001 IDF Standard 80:1977 ISO 3727:1977 AOAC 920.116	Gravimetry	I
Cream cheese	Dry matter	ISO 5534/IDF 4:2004 IDF 4:2004 ISO 5534:2004	Gravimetry drying at 102°C	IV

⁵ For this kind of product, repeatability and reproducibility values are given as an indication.

Cream cheese	Moisture on fat free basis	ISO 5534/IDF 4:2004 IDF 4:2004 ISO 5534:2004 and ISO 1735/IDF 5:2004 IDF 5:2004 ISO 1735:2004	Calculation from fat content and moisture content	IV
Dairy fat spreads	Total fat	ISO 17189/IDF 194:2003 IDF 194:2003 ISO 17189:2003	Gravimetry Direct determination of fat using solvent extraction	I
Dairy fat spreads	Vegetable fat (<i>sterols</i>)	ISO 12078/IDF 159:2006 ISO 18252/IDF 200:2006 IDF 54:1970 / ISO 3594:1976 IDF 32:1965 / ISO 3595:1976	Gas liquid chromatography Gas liquid chromatography Gas liquid chromatography Phytosterol acetate test	II III II III
Edible casein products	Acids, free	ISO 5547/IDF 91:2007 IDF Standard 91:1979 ISO 5547:1978	Titrimetry (aqueous extract)	IV
Edible casein products	Ash (including P ₂ O ₅)	ISO 5545/IDF 90:2007 IDF Standard 90:1979 ISO 5545:1978	Furnace, 825°C	IV
Edible Casein Products	Casein in protein	ISO 17997-1/IDF 29-1:2004 IDF Standard 29:1964	Titrimetry, Kjeldahl	I
Edible casein products	Copper	AOAC 985.35	Atomic absorption spectrophotometry	II
Edible casein products	Copper	ISO 5738/IDF 76:2004 IDF 76 ISO 5738:2004	Colorimetry (diethyldiethiocarbamate)	III
Edible casein products	Lactose	ISO 5548/IDF 106:2004 IDF 106 ISO 5548:2004	Photometry (phenol and H ₂ SO ₄)	IV
Edible casein products	Lead	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	II
Edible casein products	Lead	AOAC 982.23 (Codex general method)	Anodic stripping voltanmetry	III
Edible casein products	Lead	ISO/TS 6733/IDF/RM 133:2006 IDF RM 133 ISO TS 6733: 2006	Spectrophotometry (1,5-diphenylthiocarbazone)	III
Edible casein products	Lead	NMKL 139 (1991) (Codex general method)	Atomic absorption spectrophotometry	III
Edible casein products	<i>Milk fat</i>	ISO 5543/IDF 127:2004 ISO 5543 IDF 127: 2004	Gravimetry (Schmid-Bondzynski-Ratslaff)	I
Edible casein products	Moisture	ISO 5550/IDF 78:2006 IDF 78 ISO 5550:2006	Gravimetry (drying at 102°C)	I
Edible casein products	pH	IDF Standard 115A:1989 / ISO 5546:1979	Electrometry	IV

Edible casein products	Protein (total N x 6.38 in dry matter)	IDF Standard 92:1979 / ISO 5549:1978	Titrimetry, Kjeldahl digestion	IV
Edible casein products	Sediment (scorched particles)	ISO 5739 / IDF 107:2003 IDF 107 ISO 5739:2003	Visual comparison with standard disks, after filtration	IV
Emmental	Calcium >= 800 mg/100g	ISO 8070 IDF 119:2007 ⁶	Flame atomic absorption	IV
Evaporated milks	<i>Milk fat</i>	IDF Standard 13C: 1987 / ISO 1737:1999	Gravimetry (Röse-Gottlieb)	I
Evaporated milks	Protein	ISO 8968-1 / IDF 20-1:2001 AOAC 945.48H / AOAC 991.20 IDF 20B:1993	Kjeldahl, titrimetry	I
Evaporated milks	Solids, total	IDF Standard 21B:1987 / ISO 6731:1989	Gravimetry (drying at 102°C)	I
Fermented milks	Protein	ISO 8968-1 IDF 20-1:2001 AOAC 991.20	Titrimetry (Kjeldahl)	I
Fermented milks	Milk fat	IDF 1D:1996 / ISO 1211:1999 / ISO 1211:1999 IDF 1D:1996 AOAC 905.02	Gravimetry	I
<i>Fermented milks</i>	<i>Milk fat</i>	<i>IDF 116A:1987</i>	<i>Gravimetry</i>	
<i>Note: IDF 116A:1987 describes a method for the determination of fat content in milk-based edible ices and ice mixes. The scope of this method does not include fermented milks. CCMAS should advise whether this method is fit for purpose.</i>				
Fermented milks	Lactic acid (total acidity expressed as lactic acid)	IDF 150:1991 / ISO 11869:1997	Potentiometry, titration to pH 8.30	I
<i>Fermented milks</i>	Microorganisms constituting the starter culture	IDF 149A:1997 (Annex A)	Colony count at 25°C, 30°C, 37°C and 45°C according to the starter organism in question	IV
<i>Fermented milks - Yoghurt and yoghurt products</i>	<i>Lactobacillus delbrueckii subsp bulgaricus & Streptococcus thermophilus</i>	<i>ISO 7889</i> / <i>IDF 117:2003</i>	<i>Colony count at 37°C</i>	<i>I</i>
<i>Fermented milks - Yoghurt and yoghurt products</i>	<i>Lactobacillus delbrueckii subsp bulgaricus & Streptococcus thermophilus</i>	<i>ISO 9232</i> / <i>IDF 146:2003</i>	<i>Test for identification</i>	<i>I</i>
<i>Fermented milks</i>	<i>Dry matter (total solids)</i>	<i>ISO 13580</i> / <i>IDF 151:2005</i>	<i>Gravimetry (drying at 102°C)</i>	<i>I</i>
Milk powders and cream powders	<i>Milk fat</i>	IDF Standard 9C:1987 / ISO 1736:2000	Gravimetry (Röse-Gottlieb)	I
Milk powders and cream powders	Protein (in <i>MSNF</i>)	ISO 8968-1 / IDF 20-1:2001 IDF 20-1 ISO 8968-1:2001	Titrimetry, Kjeldahl digestion	I

⁶ ~~Draft International Standard~~

Milk powders and cream powders	Scorched particles	ISO 5739/IDF 107:2003 IDF 107 ISO 5739:2003	Visual comparison with standard disks, after filtration	IV
Milk powders and cream powders	Solubility	ISO 8156/IDF 129:2005 IDF 129 ISO 8156:2005	Centrifugation	I
Milk powders and cream powders	Acidity, titratable	IDF Standard 86:1981 / ISO 6091:1980	Titrimetry, titration to pH 8.4	I
Milk powders and cream powders	Water ⁵	ISO 5537/IDF 26:2004⁷ IDF 26 ISO 5537:2004	Gravimetry (drying at 102°C)	IV
<i>Milk fat</i> products	Antioxidants (phenolic)	IDF Standard 165:1993	Reversed phase gradient liquid chromatography	II
<i>Milk fat</i> Products	Copper	ISO 5738/IDF 76:2004 / IDF Standard 76A:1980/ISO 5738:1980/AOAC 960.40	Photometry, diethyldithiocarbamate	II
<i>Milk fat</i> products	Fatty acids, free (expressed as oleic acid)	ISO 1740/IDF 6:2004 IDF 6 ISO 1740:2004	Titrimetry	I
<i>Milk fat</i> products	<i>Milk fat</i>	IDF Standard 24:1964	Gravimetry (calculation from solids-not-fat and water content)	IV
<i>Milk fat</i> Products	Peroxide value (expressed as meq. of oxygen/kg fat)	ISO 3976/IDF 74:2006 AOAC 965.33	Photometry Titrimetry	III I
<i>Milk fat</i> products	Vegetable fat (sterols)	ISO 12078/IDF 159:2006 ISO 18252/IDF 200:2006	Gas liquid chromatography Gas liquid chromatography	II III
<i>Milk fat</i> products	Vegetable fat	IDF Standard 54:1979 / ISO 3594:1976 IDF Standard 32:1965 / ISO 3595:1976	Gas liquid chromatography Phytosterol acetate test	II III
<i>Milk fat</i> products	Water ⁵	ISO 5536/IDF 23:2002 IDF 23 ISO 5536:2002	Titrimetry (Karl Fischer)	II
<i>Milk fat</i> products (anhydrous <i>milk fat</i>)	Peroxide value	ISO 3976/IDF 74:2006 AOAC 965.33	Photometry Titrimetry	III
Milk products obtained from fermented milks heat-treated after fermentation	Protein	ISO 8968-1/IDF 20-1:2001 IDF Standard 20B:1993 ISO 8968 Part I/AOAC 991.20-23	Titrimetry (Kjeldahl)	I
Mozzarella	<i>Milk fat</i> in dry matter – with high moisture	ISO 1735/IDF 5:2004 IDF 5:2004 ISO 1735:2004	Gravimetry after solvent extraction	IV
Mozzarella	<i>Milk fat</i> in dry matter – with low moisture	ISO 1735/IDF 5:2004 IDF 5:2004 ISO 1735:2004	Gravimetry after solvent extraction	IV

⁷ The replacing method has only been validated for milk powders, not for cream *powders*

Processed cheese products	Citric acid	<i>ISO/TS 2963/IDF/RM 34:2006</i> IDF RM 34 ISO TS 2963:2006	Enzymatic method	II
Processed cheese products	Citric acid	AOAC 976.15	Photometry	III
Processed cheese products	<i>Milk fat</i>	<i>ISO 1735/IDF 5:2004</i> IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid- Bondzynski-Ratzlaff)	I
Processed cheese products	Phosphate, added (expressed as phosphorus)	IDF Standard 51B:1991	Calculation	IV
Processed cheese products	Phosphorus	IDF Standard 33C:1987 / ISO 2962:1984	Spectrophotometry (molybdate-ascorbic acid)	II
Processed cheese products	Salt	<i>ISO 5943/IDF 88:2004</i> IDF 88 ISO 5943:2004	Potentiometry (determination of chloride, expressed as sodium chloride)	II
Sweetened condensed milk	<i>Milk fat</i>	IDF Standard 13C: 1987 / ISO 1737:1999	Gravimetry (Röse-Gottlieb)	I
Sweetened and Condensed Milks	Protein	<i>ISO 8968-1/IDF 20-1:2001 /</i> AOAC 945.48H / AOAC 991.20 IDF 20B:1993	Kjeldahl, titrimetry	I
Sweetened Condensed Milks	Solids	IDF Standard 15B:1991 / ISO 6734:1989	Gravimetry, drying at 102 °C	I
<i>Whey cheeses by coagulation</i>	<i>Milk fat</i>	<i>ISO 1735/IDF 5:2004</i>	<i>Gravimetry (Schmid-Bondzynski-Ratzlaff)</i>	<i>I</i>
<i>Whey cheeses by coagulation</i>	<i>Milk fat in dry matter</i>	<i>ISO 1735/IDF 5:2004</i> <i>and</i> <i>ISO 5534/IDF 4:2004</i>	<i>Gravimetry (Schmid-Bondzynski-Ratzlaff)</i> <i>and</i> <i>Gravimetry, Drying at 102°C</i> <i>Calculation from fat content and dry matter content</i>	<i>I</i> <i>and</i> <i>IV</i>
<i>Whey cheeses by concentration</i>	<i>Milk fat</i>	<i>IDF 59A:1986 ISO 1854:1999</i>	<i>Gravimetry (Röse Gottlieb)</i>	<i>I</i>
<i>Whey cheeses by concentration</i>	<i>Milk fat in dry matter</i>	<i>IDF 59A:1986 / ISO 1854:1999</i> <i>and</i> <i>ISO 2920/IDF 58:2004</i>	<i>Gravimetry (Röse Gottlieb)</i> <i>and</i> <i>Gravimetry, drying at 88°C</i> <i>Calculation from fat content and dry matter content</i>	<i>I</i> <i>and</i> <i>I</i>
Whey Cheese	Dry matter (for denomination)	IDF 58 ISO 2920:2004	Gravimetry, drying at 88 °C	I
Whey cheeses by concentration	Dry matter (total solids)	IDF 58 ISO 2920:2004	Gravimetry, drying at 88 °C	I

Whey cheeses by coagulation	Dry matter (total solids)	IDF 4:2004 ISO 5534:2004	Gravimetry, Drying at 102°C	IV
Whey cheese	Fat on the dry basis	IDF 59 A:1986 / ISO 1854:1999 and IDF 58:2004 ISO 2920:2004	Calculation from fat content and dry matter content	I
Whey cheese	Milk fat (in dry matter)	IDF standard 59A:1986 / ISO 1854:1999	Gravimetry (Röse-Gottlieb)	I
Whey cheeses including whey cheeses by concentration	Total fat	IDF 59A:1986 / ISO 1854:1999	Gravimetry (Röse-Gottlieb)	I
Whey cheeses by coagulation	Total fat	IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratzlaff)	I
Creamed whey cheese	Fat on the dry basis	IDF 59 A: 1986 / ISO 1854: 1999 and IDF 58:2004 ISO 2920:2004	Calculation from fat content and dry matter content	I
Skimmed whey cheese	Fat on the dry basis	IDF 59 A:1986 / ISO 1854:1999 and IDF 58:2004 ISO 2920:2004	Calculation from fat content and dry matter content	I
Whey powders	Ash	ISO 5545/IDF 90:2007 IDF Standard 90:1979 ISO 5545:1978	Furnace, 825°C	IV
Whey powders	Copper	AOAC 985.35	Atomic absorption spectrophotometry	II
Whey powders	Copper	ISO 5738/IDF 76:2004 IDF 76 ISO 5738:2004	Photometry (diethyldithiocarbamate)	III
Whey Powders	Lactose	ISO 5765-1/2/IDF 79-1/2:2002 IDF 79B:1991	Enzymatic method: Part 1 - Glucose moiety or Part 2 - Galactose moiety glucose moiety (method A), galactose moiety (method B)	II
Whey powders	Lead	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	II
Whey powders	Milk fat	IDF Standard 9C:1987 / ISO 1736:2000	Gravimetry (Röse-Gottlieb)	I
Whey powders	Milk protein	ISO 8968-1 IDF 20-1:2001 / AOAC 991.20	Titrimetry (modified Kjeldahl)	I
Whey powders	Moisture, "Free"	ISO 2920/IDF 58:2004 IDF 58 ISO 2920:2004	Gravimetry (drying at 88 °C ±2°C)	IV
Whey powders	Protein (total N x 6.38)	IDF Standard 92:1979 / ISO 5549:1978	Titrimetry, Kjeldahl digestion	IV

Whey powders	Water (not including water of crystallization of lactose)	ISO 5537 IDF 26:2004 / IDF 26A:1993 AOAC 927.05	Gravimetry	I
Yoghurt products	<i>Lactobacillus bulgaricus</i> & <i>Streptococcus thermophilus</i>	IDF 117 ISO 7889:2003	Colony count at 37°C	I
Yoghurt products	<i>Lactobacillus bulgaricus</i> & <i>Streptococcus thermophilus</i>	IDF 146 ISO 9232:2003	Test for identification	I
Yoghurt products	Solids, Total	IDF 151 ISO 13580:2005	Gravimetry (drying at 102°C)	I
Yoghurt	<i>Streptococcus thermophilus</i> & <i>Lactobacillus delbrueckii</i> subsp. <i>Bulgaricus</i> $\geq 10^7$ cfu/g	ISO 7889 IDF 117:2003	Colony count at 37°C	I
Yoghurt	<i>Streptococcus thermophilus</i> & <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> $\geq 10^7$ cfu/g	ISO 9232 IDF 146:2003	Test for identification: morphological, cultural and biochemical characteristics	I

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METHODS OF SAMPLING BY ALPHABETICAL ORDER OF COMMODITY CATEGORIES AND NAMES

Milk and Milk Products	Methods of Sampling	Notes
Milk and milk products	ISO 707 / IDF 50 ⁹	General Instructions for obtaining a sample from a bulk
Milk and milk products	ISO 5538 IDF 113:2004	Inspection by attributes
Milk and milk products	IDF 136A:1992 / ISO 8197:1988	Inspection by variables
Butter	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk
Cheese	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk
Cheeses in brine	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk
Edible casein products	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk
Creams, Whipped creams and Fermented Creams Fermented Milks	IDF Standard 50C:1995 ISO 707:1997 AOAC 968.12	General instructions
Evaporated milks	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk

Milk powders and cream powders	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk
Milkfat products	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk
Sweetened condensed milks	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk
Whey cheese	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk
Whey powders	IDF 113 ISO 5538:2004	Inspection by attributes
Whey powders	ISO 707 IDF 50	General Instructions for obtaining a sample from a bulk

⁹ Draft standard which is publicly available

Appendix VIII

LIST OF **AOAC METHODS** FOR MILK AND MILK PRODUCTS

(for comments)

Milk products	Iron	NMKL 139 (1991) (Codex general method) / AOAC 999.10	Atomic absorption spectrophotometry	II
Milk products	Iron	IDF 103A:1986 / ISO 6732:1985 IDF Standard 103A:1986 ISO 6732:1985 AOAC984.27	Photometry (bathophenanthroline) Inductible Couple Plasma, optical emission spectrophotometry	IV II
Milk products (products not completely soluble in ammonia)	<i>Milk fat</i>	ISO 8262-3 IDF 124-3:2005 ³ / AOAC 933.05 IDF 124-3 ISO 8262-3:2005	Gravimetry (Weibull-Berntrop) Gravimetry (Modified Mojonier)	I
Blend of evaporated skimmed milk and vegetable fat	Total fat	IDF 13C:1987 / ISO 1737:1999 / AOAC 905.02	Gravimetry (Röse-Gottlieb)	IV
Blend of evaporated skimmed milk and vegetable fat	Milk solids-not-fat ⁴ (MSNF)	IDF 21B:1987 / ISO 6731:1989 / AOAC 990.01 and IDF 13C:1987 / ISO 1737:1999 / AOAC 905.02	Calculation from total solids content and fat contents Gravimetry (Röse-Gottlieb)	IV
Blend of evaporated skimmed milk and vegetable fat	Milk protein in MSNF ⁴	ISO 8968-1/2 IDF 20-1/2:2001 / AOAC 991.20 IDF 20 part 1 or 2:2001 ISO 8968 part 1 or 2:2001	Titrimetry (Kjeldahl)	IV
Reduced fat blend of evaporated skimmed milk and vegetable fat	Total fat	IDF 13C:1987 / ISO 1737: 1999 / AOAC 905.02	Gravimetry (Röse-Gottlieb)	IV
Reduced fat blend of evaporated skimmed milk and vegetable fat	MSNF ⁴	IDF 21B:1987 / ISO 6731:1989 / AOAC 990.01 and IDF 13C:1987 / ISO1737:1999 / AOAC 905.02	Calculation from total solids and fat contents Gravimetry (Röse-Gottlieb)	IV
Reduced fat blend of evaporated skimmed milk and vegetable fat	Milk protein in MSNF ⁴	ISO 8968-1/2 IDF 20-1/2:2001 / AOAC 991.20 IDF 20-1 or 2:2001 ISO 8968-1 or 2:2001	Titrimetry (Kjeldahl)	IV
Blend of skimmed milk and vegetable fat in powdered form	Total fat	IDF 9C:1987 / ISO1736:2000 / AOAC 905.02	Gravimetry (Röse-Gottlieb)	IV
Blend of skimmed milk and vegetable fat in powdered form	Water ⁵	ISO 5537 IDF 26:2004 / AOAC 927.05 IDF 26:2004 ISO 5537:2004	Gravimetry, drying at 87°C / 100 °C	IV
Blend of skimmed milk and vegetable fat in powdered form	Milk protein in MSNF ⁴	ISO 8968-1/2 IDF 20-1/2:2001 / AOAC 991.20 IDF 20 part 1 or part 2:2001 ISO 8968 part 1 or part 2:2001	Titrimetry (Kjeldahl)	IV

Reduced fat blend of skimmed milk powder and vegetable fat in powdered form	Total fat	IDF 9C:1987 / ISO 1736:2000 / AOAC 989.05	Gravimetry (Röse-Gottlieb) / Gravimetry (Modified Mojonnier)	IV
Reduced fat blend of skimmed milk powder and vegetable fat in powdered form	Water ⁵	ISO 5537 IDF 26:2004 / AOAC 927.05 IDF 26:2004 ISO 5537:2004	Gravimetry, drying at 87°C / 100 °C	IV
Reduced fat blend of skimmed milk powder and vegetable fat in powdered form	Milk protein in MSNF ⁴	ISO 8968-1/2 IDF 20-1/2:2001 / AOAC 991.20 IDF 20 part 1 or part 2:2001 ISO 8968 part 1 or part 2:2001	Titrimetry (Kjeldahl)	IV
Blend of sweetened condensed skimmed milk and vegetable fat	Total fat	IDF 13C:1987 / ISO 1737:1999 / AOAC 905.02	Gravimetry (Röse-Gottlieb)	IV
Blend of sweetened condensed skimmed milk and vegetable fat	Sucrose	ISO 2911 IDF 35:2004 IDF 35:2004 ISO 2911	Polarimetry	IV TBE CC MA S
Blend of sweetened condensed skimmed milk and vegetable fat	Milk solids-not-fat (MSNF) ⁴	IDF 15B:1991 / ISO 6734:1989 / AOAC 990.19 and IDF 13C:1987 / ISO 1737:1999 / AOAC 905.02	Calculation from total solids content and fat contents Gravimetry (Röse-Gottlieb)	IV
Blend of sweetened condensed skimmed milk and vegetable fat	Milk protein in MSNF ⁴	ISO 8968-1/2 IDF 20-1/2:2001 / AOAC 991.20 IDF 20 part 1 or part 2:2001 ISO 8968 part 1 or part 2:2001	Titrimetry (Kjeldahl)	IV
Reduced fat blend of sweetened condensed skimmed milk and vegetable fat	Total fat <= 8% m/m >= 1% m/m MSNF ⁴	IDF 13C:1987 / ISO 1737: 1999 / AOAC 905.02	Gravimetry (Röse-Gottlieb)	IV
Reduced fat blend of sweetened condensed skimmed milk and vegetable fat	>= 20% m/m	IDF 15B:1991 / ISO 6734:1989 / AOAC 990.19 and IDF 13:1987 / ISO1737:1999 / AOAC 905.02	Calculation from total solids and fat Gravimetry (Röse-Gottlieb)	IV
Reduced fat blend of sweetened condensed skimmed milk and vegetable fat	Milk protein in MSNF ⁴	ISO 8968-1/2 IDF 20-1/2:2001 / AOAC 991.20 IDF 20 part 1 or part 2:2001 ISO 8968 part 1 or part 2:2001	Titrimetry (Kjeldahl)	IV
Butter	Copper	IDF Standard 76A:1980 / ISO 5738:1980 / AOAC 960.40	Photometry, diethyldithiocarbamate	II
Butter	Lead	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	II
Butter	MSNF	ISO 3727-2 IDF 80-2:2001 IDF 80-2 ISO 3727-2:2001	Gravimetry	I

Butter	Milk fat	ISO 3727-3 IDF 80-3:2003 or IDF 80-3 ISO 3727-3:2003 ISO 17189 IDF 194:2003	Gravimetry Calculation from water ⁵ and SNF contents Gravimetry Direct determination of fat using solvent extraction Gravimetry	I
Butter	Salt	ISO 1738 IDF 12:2004 / AOAC 960.29 IDF 12 ISO 1738:2004	Titrimetry (Mohr: determination of chloride, expressed as sodium chloride)	II
Butter	Salt	ISO 15648 IDF 179:2004 IDF 179 ISO 15648:2004	Potentiometry (determination of chloride, expressed as sodium chloride)	III
Butter	Vegetable fat	ISO 17678 IDF 202 ⁶ ISO 17670 / IDF 202	Gas liquid chromatography	II
Butter	Vegetable fat	IDF Standard 32:1965 / ISO 3595:1976 (confirmed 1996)/ AOAC 955.34A	Phytosteryl acetate test	III
Butter	Water ⁵	ISO 3727-1 IDF 80-1:2001 / AOAC 920.116 IDF 80 ISO 3727-1:2001	Gravimetry	I
Cheese	Citric acid	ISO/TS 2963 IDF/RM 34:2006 IDF RM 34 ISO TS 2963:2006	Enzymatic method	II
Cheese	Citric acid	ISO 2963:1997 AOAC 976.15	Photometry	III
Cheese	Milk fat	ISO 1735 IDF 5:2004 / AOAC 933.05 IDF 5 ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratslaff) / (Modified Mojonnier)	I
Cheese	Moisture	ISO 5534 IDF 4:2004 / AOAC 926.08 IDF Standard 4A:1982 ISO 5534:1985	Gravimetry, drying at 102 °C	I
Cheese (and cheese rind)	Natamycin	IDF Standard 140A:1992 / ISO 9223:1991	Molecular absorption spectrophotometry & HPLC after extraction	II
Cheeses, individual	Milk fat in dry matter	ISO 1735 IDF 5:2004 / AOAC 933.05 IDF 5:2004 ISO 1735:2004	Gravimetry after solvent extraction	I
Cheeses, individual	Dry matter (Total solids)	ISO 5534 IDF 4: 2004 / AOAC 926.08	Gravimetry, drying at 102°C	I
Cheeses in brine	Milk fat in dry matter (FDM)	ISO 1735 IDF 5:2004 / AOAC 933.05 IDF 5 ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratslaff) / (Modified Mojonnier)	I
Cottage cheese	Fat-free dry matter	ISO 5534 IDF 4:2004 / AOAC 926.08 and AOAC 933.05 IDF 5:2004 ISO 1735:2004	Gravimetry, drying at 102°C Calculation from dry matter and fat contents	IV

Cottage cheese	Milk fat	ISO 1735 IDF 5:2004 IDF 5 ISO 1735:2004 ISO 8262-3 IDF 124-3:2005 IDF 124 3:2005 ISO 8262 3:2005 AOAC 933.05	Gravimetry (Schmid-Bondzinski-Ratzlaff) Gravimetry (Weibull-Berntrop) Gravimetry (Modified Mojonnier)	IV
Cottage cheese	Milk fat in dry matter	ISO 8262-3 IDF 124-3:2005 / AOAC 933.05 IDF 126A:1988 ISO 8262 3:1987	Gravimetry (Weibull-Berntrop) / (Modified Mojonnier)	I
Cheese, unripened including fresh cheese	Protein	ISO 8968-1 IDF 20-1:2001 IDF Standard 20B:1993 AOAC 991.20-23-2001.14 ISO 8968 Part I	Titrimetry, Kjeldahl	I
Cream and prepared creams	Milk protein	ISO 8968-1 IDF 20-1:2001 AOAC 991.20	Titrimetry (Kjeldahl)	I
Cream	Milk fat	IDF Standard 16C:1987 / ISO 2450:1999 / AOAC 920.111	Gravimetry (Röse-Gottlieb)	I
Cream	Solids	IDF Standard 21B:1987 / ISO 6731:1989 / AOAC 920.107	Gravimetry (drying at 102°C)	I
Creams lowered in milk fat content	Milk fat	IDF Standard 16C:1987 / ISO 2450:1999 AOAC 995.19	Gravimetry	I
Creams, whipped creams and fermented creams	MSNF	ISO 3727-2 IDF 80-2:2001 IDF Standard 80:1977 ISO 3727:1977 AOAC 920.116	Gravimetry	I
Cream cheese	Dry matter	ISO 2234 IDF 4:2004 / AOAC 926.08 IDF 4:2004 ISO 5534:2004	Gravimetry drying at 102°C	IV
Cream cheese	Moisture on fat free basis	ISO 5534 IDF 4:2004 / AOAC 926.08 IDF 4:2004 ISO 5534:2004 and ISO 1735 IDF 5:2004 / AOAC 933.05 IDF 5:2004 ISO 1735:2004	Calculation from fat content and moisture content	IV
Dairy fat spreads	Total fat	ISO 17189 IDF 194:2003 / AOAC 933.05 IDF 194:2003 ISO 17189:2003	Gravimetry Direct determination of fat using solvent extraction	I
Dairy fat spreads	Vegetable fat	IDF 54:1970 / ISO 3594:1976 IDF 32:1965 / ISO 3595:1976	Gas liquid chromatography Phytosterol acetate test	II III
Edible casein products	Acids, free	ISO 5547 IDF 91:2007 IDF Standard 91:1979 ISO 5547:1978	Titrimetry (aqueous extract)	IV

Edible casein products	Ash (including P2O5)	ISO 5545 IDF 90:2007 IDF Standard 90:1979 ISO 5545:1978	Furnace, 825°C	IV
Edible Casein Products	Casein in protein	ISO 17997-1 IDF 29-1:2004 IDF Standard 29:1964	Titrimetry, Kjeldahl	I
Edible casein products	Copper	AOAC 985.35	Atomic absorption spectrophotometry	II
Edible casein products	Copper	ISO 5738 IDF 76:2004 IDF 76 ISO 5738:2004	Colorimetry (diethyldiethiocarbamate)	III
Edible casein products	Lactose	ISO 5548 IDF 106:2004 IDF 106 ISO 5548:2004	Photometry (phenol and H2SO4)	IV
Edible casein products	Lead	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	II
Edible casein products	Lead	AOAC 982.23 (Codex general method)	Anodic stripping voltammetry	III
Edible casein products	Lead	ISO/TS 6733 IDF/RM 133:2006 IDF RM 133 ISO TS 6733: 2006	Spectrophotometry (1,5-diphenylthiocarbazone)	III
Edible casein products	Lead	NMKL 139 (1991) (Codex general method) / AOAC 999.10	Atomic absorption spectrophotometry	III
Edible casein products	Milk fat	ISO 5543 IDF 127:2004 / AOAC 932.06 ISO 5543 IDF 127: 2004	Gravimetry (Schmid-Bondzynski-Ratslaff)	I
Edible casein products	Moisture	ISO 5550 IDF 78:2006 / AOAC 927.05 IDF 78 ISO 5550:2006	Gravimetry (drying at 102°C)	I
Edible casein products	pH	IDF Standard 115A:1989 / ISO 5546:1979	Electrometry	IV
Edible casein products	Protein (total N x 6.38 in dry matter)	IDF Standard 92:1979 / ISO 5549:1978 / AOAC 930.29	Titrimetry, Kjeldahl digestion	IV
Edible casein products	Sediment (scorched particles)	ISO 5739 IDF 107:2003 IDF 107 ISO 5739:2003	Visual comparison with standard disks, after filtration	IV
Emmental	Calcium >= 800 mg/100g	ISO 8070 IDF 119:20077	Flame atomic absorption	IV
Evaporated milks	Milk fat	IDF Standard 13C: 1987 / ISO 1737:1999 / AOAC 932.06	Gravimetry (Röse-Gottlieb)	I
Evaporated milks	Protein	ISO 8968-1 IDF 20-1:2001 AOAC 945.48H / AOAC 991.20 IDF 20B:1993	Kjeldahl, titrimetry	I
Evaporated milks	Solids, total	IDF Standard 21B:1987 / ISO 6731:1989	Gravimetry (drying at 102°C)	I
Fermented milks	Protein	ISO 8968-1 IDF 20-1:2001 AOAC 991.20	Titrimetry (Kjeldahl)	I
Fermented milks	Milk fat	IDF 1D:1996 / ISO 1211:1999 / ISO 1211:1999 IDF 1D:1996 AOAC 905.02 989.05	Gravimetry	I
Fermented milks	Lactic acid (total acidity expressed as lactic acid)	IDF 150:1991 / ISO 11869:1997 / AOAC 937.05	Potentiometry, titration to pH 8.30 Spectrophotometry	I

Fermented milks	Microorganisms constituting the starter culture	IDF 149A:1997 (Annex A)	Colony count at 25°C, 30°C, 37°C and 45°C according to the starter organism in question	IV
Milk powders and cream powders	Milk fat	IDF Standard 9C:1987 / ISO 1736:2000 / AOAC 932.06	Gravimetry (Röse-Gottlieb)	I
Milk powders and cream powders	Protein (in MSNF)	ISO 8968-1 IDF 20-1:2001 / AOAC 991.20 IDF 20-1 ISO 8968-1:2001	Titrimetry, Kjeldahl digestion	I
Milk powders and cream powders	Scorched particles	ISO 5739 IDF 107:2003 IDF 107 ISO 5739:2003	Visual comparison with standard disks, after filtration	IV
Milk powders and cream powders	Solubility	ISO 8156 IDF 129:2005 IDF 129 ISO 8156:2005	Centrifugation	I
Milk powders and cream powders	Acidity, titratable	IDF Standard 86:1981 / ISO 6091:1980	Titrimetry, titration to pH 8.4	I
Milk powders and cream powders	Water ⁵	ISO 5537 IDF 26:2004 8 IDF 26 ISO 5537:2004	Gravimetry (drying at 102°C)	IV
Milk fat products	Antioxidants (phenolic)	IDF Standard 165:1993	Reversed phase gradient liquid chromatography	II
Milk fat Products	Copper	ISO 5738 IDF 76:2004 / IDF Standard 76A:1980/ISO 5738:1980/ AOAC 960.40	Photometry, diethyldithiocarbamate	II
Milk fat products	Fatty acids, free (expressed as oleic acid)	ISO 1740 IDF 6:2004 IDF 6 ISO 1740:2004	Titrimetry	I
Milk fat products	Milk fat	IDF Standard 24:1964	Gravimetry (calculation from solids-notfat and water content)	IV
Milk fat Products	Peroxide value (expressed as meq. of oxygen/kg fat)	AOAC 965.33	Titrimetry	I
Milk fat products	Vegetable fat (sterols)	IDF Standard 54:1979 / ISO 3594:1976 / AOAC 970.50	Gas liquid chromatography	II
Milk fat products	Vegetable fat	IDF Standard 32:1965 / ISO 3595:1976	Phytosteryl acetate test	III
Milk fat products	Water ⁵	ISO 5536 IDF 23:2002 IDF 23 ISO 5536:2002	Titrimetry (Karl Fischer)	II
Milk fat products (anhydrous milk fat)	Peroxide value	AOAC 965.33	Titrimetry	I
Milk products obtained from fermented milks heat-treated after fermentation	Protein	ISO 8968-1 IDF 20-1:2001 IDF Standard 20B:1993 ISO 8968 Part I AOAC 991.20-23	Titrimetry (Kjeldahl)	I
Mozzarella	Milk fat in dry matter – with high moisture	ISO 1735 IDF 5:2004 / AOAC 933.05 IDF 5:2004 ISO 1735:2004	Gravimetry after solvent extraction	IV
Mozzarella	Milk fat in dry matter – with low moisture	ISO 1735 IDF 5:2004 / AOAC 933.05 IDF 5:2004 ISO 1735:2004	Gravimetry after solvent extraction	IV

Processed cheese products	Citric acid	ISO/TS 2963 IDF/RM 34:2006 IDF RM 34 ISO TS 2963:2006	Enzymatic method	II
Processed cheese products	Citric acid	AOAC 976.15	Photometry	III
Processed cheese products	Milk fat	ISO 1735 IDF 5:2004 / AOAC 933.05 IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid- Bondzynski-Ratzlaff) / (Modified Mojonnier)	I
Processed cheese products	Phosphate, added (expressed as phosphorus)	IDF Standard 51B:1991	Calculation	IV
Processed cheese products	Phosphorus	ISO/TS 2963 IDF/RM 34:2006 IDF Standard 33C: 1987 ISO 2962:1984	Enzymatic method Spectrophotometry (molybdate-ascorbic acid)	II
Processed cheese products	Salt	ISO 5943 IDF 88:2004 / AOAC 935.43 IDF 88 ISO 5943:2004	Potentionmetry (determination of chloride, expressed as sodium chloride)	II
Sweetened condensed milk	Milk fat	IDF Standard 13C: 1987 / ISO 1737:1999 / AOAC 932.06	Gravimetry (Röse-Gottlieb)	I
Sweetened and Condensed Milks	Protein	ISO 8968-1 IDF 20-1:2001 / AOAC 945.48H / AOAC 991.20 IDF 20B: 1993	Kjeldahl, titrimetry	I
Sweetened Condensed Milks	Solids	IDF Standard 15B:1991 / ISO 6734:1989 / AOAC 990.19	Gravimetry, drying at 102 °C	I
Whey Cheese	Dry matter (for denomination)	ISO 2920 IDF 58:2004 IDF 58 ISO 2920:2004	Gravimetry, drying at 88 °C	I
Whey cheeses by concentration	Dry matter (total solids)	ISO 2920 IDF 58:2004 IDF 58 ISO 2920:2004	Gravimetry, drying at 88 °C	I
Whey cheeses by coagulation	Dry matter (total solids)	ISO 5534 IDF 4:2004 IDF 4:2004 ISO 5534:2004	Gravimetry, Drying at 102°C	IV
Whey cheese	Fat on the dry basis	IDF 59 A:1986 / ISO 1854:1999 / AOAC 933.05 and ISO 2920 IDF 58:2004 / AOAC 926.08 IDF 58:2004 ISO 2920:2004	Calculation from fat content and dry matter content	I
Whey cheese	Milk fat (in dry matter)	IDF standard 59A:1986 / ISO 1854:1999 / AOAC 933.05	Gravimetry (Röse-Gottlieb) Gravimetry (Modified Mojonnier)	I
Whey cheeses including whey cheeses by concentration	Total fat	IDF 59A:1986 / ISO 1854:1999 / AOAC 933.05	Gravimetry (Röse Gottlieb) Gravimetry (Modified Mojonnier)	I
Whey cheeses by coagulation	Total fat	ISO 1735 IDF 5:2004 / AOAC 933.05 IDF 5:2004 ISO 1735:2004	Gravimetry (Schmid-Bondzynski-Ratzlaff)	I
Creamed whey cheese	Fat on the dry basis	IDF 59 A:1986 / ISO 1854:1999 / AOAC 933.05 and ISO 2920 IDF 58:2004 / AOAC 926.08 IDF 58:2004 ISO 2920:2004	Calculation from fat content and dry matter content	I

Skimmed whey cheese	Fat on the dry basis	IDF 59 A:1986 / ISO 1854:1999 / AOAC 933.05 and ISO 2920 IDF 58:2004 / AOAC 926.08 IDF 58:2004 ISO 2920:2004	Calculation from fat content and dry matter content	I
Whey powders	Ash	ISO 5545 IDF 90:2007 IDF Standard 90:1979 ISO 5545:1978	Furnace, 825°C	IV
Whey powders	Copper	AOAC 985.35	Atomic absorption spectrophotometry	II
Whey powders	Copper	ISO 5738 IDF 76:2004 IDF 76 ISO 5738:2004	Photometry (diethyldiethiocarbamate)	III
Whey Powders	Lactose	ISO 5765-1/2 IDF 79-1/2:2002 IDF 79B:1991	Enzymatic method: Part 1 - Glucose moiety or Part 2 - Galactose moiety glucose moiety (method A), galactose moiety (method B)	II
Whey powders	Lead	AOAC 972.25 (Codex general method)	Atomic absorption spectrophotometry	II
Whey powders	Milk fat	IDF Standard 9C:1987 / ISO 1736:2000 / AOAC 932.06	Gravimetry (Röse-Gottlieb)	I
Whey powders	Milk protein	ISO 8968-1 IDF 20-1:2001 / AOAC 991.20	Titrimetry (modified Kjeldahl)	I
Whey powders	Moisture, "Free"	ISO 2920 IDF 58:2004 IDF 58 ISO 2920:2004	Gravimetry (drying at 88 °C ±2°C)	IV
Whey powders	Protein (total N x 6.38)	IDF Standard 92:1979 / ISO 5549:1978 / AOAC 930.29	Titrimetry, Kjeldahl digestion	IV
Whey powders	Water (not including water of crystallization of lactose)	ISO 5537 IDF 26:2004 / IDF 26A:1993 AOAC 927.05	Gravimetry	I
Yoghurt products	Lactobacillus bulgaricus & Streptococcus thermophilus	ISO 7889 IDF 117:2003 IDF 117 ISO 7889:2003	Colony count at 37°C	I
Yoghurt products	Lactobacillus bulgaricus & Streptococcus thermophilus	ISO 9232 IDF 146:2003 IDF 146 ISO 9232:2003	Test for identification	I
Yoghurt products	Solids, Total	ISO 13580 IDF 151:2005 / AOAC 990.19 IDF 151 ISO 13580:2005	Gravimetry (drying at 102°C)	I
Yoghurt	Streptococcus thermophilus & Lactobacillus delbrueckii subsp. Bulgaricus >= 107 cfu/g	ISO 7889 IDF 117:2003	Colony count at 37°C	I
Yoghurt	Streptococcus thermophilus & Lactobacillus delbrueckii subsp. bulgaricus >= 107 cfu/g	ISO 9232 IDF 146:2003	Test for identification: morphological, cultural and biochemical characteristics	I