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FOOD AND AGRICULTURE  
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Agenda Item 4 (c)

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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON MILK AND MILK PRODUCTS

#### Fifth Session

Wellington, New Zealand, 8-12 April 2002

### REDRAFT OF THE DRAFT STANDARD FOR DAIRY SPREADS

(Report prepared by: International Dairy Federation)

Governments and interested international organisations are invited to comment on the attached proposed draft standard for dairy spreads. Comments should be sent to:

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with a copy to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy **not later than 1 March 2002.**

## INTRODUCTION

At the 4<sup>th</sup> Session of the Codex Committee on Milk and Milk Products (February/ March 2000) the Committee requested the IDF to redraft the Draft Standard for Dairy Spreads with a view to aligning it as much as possible and in a pragmatic manner to the Codex Standard for Butter, taking into consideration the discussions during, written comments submitted to, and oral comments made at the Session (par. 74 and 75 of ALINORM 01/11).

This report considers the comments made at the various steps as described above and provides recommendations for consideration at the 5<sup>th</sup> Session of the CCMMP. The recommendations have been implemented in a Proposed Draft Standard which is annexed to this report.

The following principles have been applied:

1. The review has been done in light of written comments submitted to the 4<sup>th</sup> Session, oral comments made at and conclusion of the 4<sup>th</sup> Session
2. Each written comment submitted has been examined individually.
3. The general approach used has been that a Government comment is accepted unless proper technological, scientific, editorial or similar arguments make it advisable not to follow it or to amend it or the CCMMP or another Codex body has not already decided on the matter.

4. Where Governments have expressed different views, possible solutions are provided with the aim of facilitating a decision. They take into account technical justification and/or existing commercial trading practices. The redrafting has sought alignment with the Codex Standard for Butter as much as possible and in a pragmatic manner, taking into consideration the General Standard for the Use of Dairy Terms. Where necessary, consideration has been given to align the Proposed Draft Standard with the Proposed Draft Standard for Fat Spreads and Blended Spreads being developed by the Codex Committee on Fats and Oils (CCFO).

Abbreviations used in this document

*GSUDT: Draft General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).*

*GSLPF: General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985, Rev. 1-1991).*

## REVIEW OF THE STANDARD

### 1. SCOPE

At the 4<sup>th</sup> Session of the CCMMP, the UK and the IDF recommended that the Scope should be modified specifically to exclude cream and cheese spreads, if the wording of the standard for dairy spreads concerning the emulsion type is changed in line with the Draft Standard for Fat Spreads and Blended Spreads.

#### *Discussion:*

Due to the change in the emulsion type specified (water and milkfat) and to avoid possible overlap between standards, it was thought to be necessary to exclude other emulsified milk products like creams, fermented creams and processed cheese products and similar products.

However, since Recommendation no. 2 proposes alignment with the CODEX Butter Standard A-1 with regard to emulsion type (i.e. water in milkfat), there is no longer a need to exclude other products from the Scope.

#### *Recommendation 1:*

If the emulsion type is of water in milk fat it is not necessary to insert a text to exclude cream and cheese spreads. The Scope therefore should read:

“This Standard applies to dairy spreads intended for direct consumption or for further processing in conformity with section 2 of this Standard.”

### 2. DESCRIPTION

At the 4<sup>th</sup> Session of the CCMMP the UK and the IDF recommended that the description should be modified specifically to consider the adoption of the definition: "Dairy spreads are fatty products derived exclusively from milk and products obtained from milk, with less than 80% milk fat, and in the form of an emulsion principally of water and milk fat".

#### *Discussion:*

Alignment with the Fat Spreads Standard would mean that the emulsion type would be expressed as “water and milk fat”, with the consequence of a possible overlap with other emulsified milk products such as creams, fermented creams, processed cheese products and similar products. In this case the Scope of the standard would need to exclude such products.

Therefore, and in order to align the description with the CODEX Butter Standard A-1, the Draft Standard for Fat Spreads and Blended Spreads cannot be followed in regard to the emulsion provision.

In its 17<sup>th</sup> session the CCFO discussed the upper and lower limit of Fat Spreads and Blended Spreads and decided to state these limits in the Scope. While it is recommended to align with the Fat Spreads by restricting the upper and lower limits for milk fat, the different conditions for Dairy Spreads make it more logical to specify this in the Description.

In terms of spreadability at ambient temperature, the CCFO, in its 17<sup>th</sup> session agreed to delete the previous reference to “firm and spreadable at 20°C.” (ALINORM 01/17, para 39). In order to maintain consistency with the Fat Spreads standard no reference to spreadability at ambient temperature should be included.

#### *Recommendation 2:*

Amend Section 2. Description, to read as follows:

### 2. DESCRIPTION

“Dairy Spreads are milk products containing less than 80% and not less than 10 % milk fat in the form of a plastic emulsion principally of water in milk fat. At ambient temperature (20° C) the products are spreadable.

### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 3.1.1 Raw Materials

No changes needed

### 3.1.2 Permitted Ingredients

- (a) **India** requested that the term "natural starch" be replaced by "starch".

**Discussion:**

It is recommended that this terminology should be accepted.

- (b) **Spain** requested the inclusion of "lactic proteins" [milk proteins] which, in this case, would be considered as raw materials for labelling purposes.

The **UK** noted that since the technology of manufacture of dairy spreads and fat spreads is the same, the same ingredients should be permitted. In order to align with the CCFO standard, the **UK** requested the addition of

Egg yolk

Sugars (i.e. any carbohydrate sweetening matter)

Mono-, di-, oligo- and polysaccharides (including inulin) and maltodextrins.

**Discussion:**

This review agrees that, in principle, the list of ingredients should align with that for the Draft Standard for Fat Spreads and Blended Spreads. However there is concern that some of the ingredients in the latter standard could replace milk ingredients, in which case the product would fall outside the scope of a milk product as defined in the GSUDT. Egg yolk should be deleted as milk ingredients (i.e. milk proteins) are normally used to provide the same functions.

Views have been expressed that Dairy Spreads bearing the name of Butter in their designation should not contain gelatine and/or starch. This view should not be followed since butters with lower fat content need additional ingredients to fulfill the requirements of the Dairy Spreads Standard. These ingredients are used in the same functions as stabilizers and thickeners.

With regard to vitamins, which are listed in the CODEX draft Standard of fat Spreads and Blended Spreads, it should be noted that the Codex General Principles for the Addition of Essential Nutrients to Foods recommend that fortification should be the responsibility of national authorities (CAC/GL 09-1987, section 6.1). It is not appropriate, therefore, to generally allow for fortification with vitamins and minerals in an international standard for dairy spreads. However, alternatively, if alignment with the Draft Standard for Fat Spreads and Blended Spreads is needed in this respect, it could be specified that addition of vitamins is subject to the provisions of CAC/GL 09-1987).

Edible milk proteins are already permitted according to Section 3.1 – raw materials.

**Recommendation 3:**

- Amend “natural starch” to read “starch”
- Delete egg yolk
- Delete vitamins, or alternatively state as follows: ”vitamins, in accordance with the Codex General Principles for the Addition of Essential Nutrients to Foods (CAC/GL 09-1987)
- Relate permitted use of gelatine and starch to the use of stabilizers and thickeners (per fat levels when technologically justified)
- Delete specific reference to edible milk proteins
- Add the following ingredients to the list:
  - sugar
  - mono-, di-, oligo- and polysaccharides (including inulin) and malto-dextrins.

### 3.3 Composition

**India** recommended that section 3.3.3 should use the plural "Dairy Spreads" instead of "Dairy Spread".

**Recommendation 4:**

Adopt the proposal.

**MILK FAT LEVELS**

The **Czech Republic** suggested a minimum fat content 31,0 %. **France** requested that, in order to take the product's special character into consideration, a fat content of between 60-62% should be adopted for products referred to as "3/4 Butter", instead of 59-61 %. India recommended that the composition of minimum and maximum fat should be specified under Dairy Spreads.

**Discussion:**

As the CCMMP Ad Hoc Working Group on Dairy Products had concluded that the Standard for Dairy Spreads should align with the Standard for Fat Spreads and Blended Spreads as far as possible. Therefore the fat composition ranges should follow those given in the Draft Standard for Fat Spreads and Blended Spreads, that is 59-61% for Three-quarter fat blends and 39-41% for Half fat blends, respectively.. (Note: The CCFO recently introduced an inconsistency between fat limits for Fat Spreads and Blended Spreads. This review recommends to follow the levels of the Blended spreads.)

Reference is also made to the introduction of a minimum milk fat content of 10% in 2. Description.

**Recommendation 5:**

The fat ranges for the three-quarter and half fat Butter should be 59-61% and 39-41% respectively.

**4. FOOD ADDITIVES<sup>1</sup>****Products using the term Butter**

The use of the term "butter" in the names of the three-quarter fat and half fat products is regarded by some delegations as not consistent with the Standard for Butter, since butter is a product different from dairy spreads in respect to definition, ingredients and food additives. Some delegations did also bring forward that the use of the term "Butter" for such products seems to be inconsistent with section 4.3.3 of the GSUDT, which states that the name of a milk product may be used for a product that is modified through the withdrawal of milk constituents, provided that the limits of such compositional modifications are detailed in the standards concerned.

**Other comments:**

**Norway** proposed that each of the additives listed should be considered independently with regard to their need and technological justification for the dairy spreads in question, based on the Codex Guidelines specified in CAC/MISC 1 □ 1989.

**Poland** provided a list of food additives permitted in Polish legislation.

**Spain** recommended that the additives should be listed by their most important technological function. Care should be taken to avoid including the same additive under different functions (even if it carries them out), since this would lead to an error, whereby it could be supposed that the doses can be combined, which is not correct. This is the case of Phosphates. Additives with IDA numbering [ADI level] which are included in the list, should not be used at GMP dose, and the level of use should be quantified.

The **UK** provided a list of inconsistencies between the food additives proposed in the individual Codex milk standards and those permitted in UK and EC legislation (e.g. EC Directives 95/2/EC on "miscellaneous" additives, EC Directive 94/36/EC on colours).

**Discussion:**

The minimum milk fat content of butter is 80%. The qualifiers "three-quarter" and "half fat" refer to the fat content of Butter (the full fat reference product).

The CCMMP Ad Hoc Working Group on Dairy Products has recommended that the Standard for Dairy Spreads should be aligned with the Standard for Butter and the Standard for Fat Spreads and Blended Spreads. This review recommends that, as far as possible, the list should be the same as for Fat Spreads and

<sup>1</sup> CCFO made progress in proposing a technologically justified list of additives given in the draft standard on step 5

Blended Spreads as the technological need is the same. Some differences may occur, however. It is presumed that the additives listed in the Fat Spreads Standard have been technologically justified in accordance with CAC/MISCJ-1989. However, this presumption should be subject to verification.

Further development of the list may result from consideration of the Proposed Draft Standard for Fat Spreads and Blended Spreads, currently at step 5, by CCFO in 2001.

It is also important to maintain alignment with the Standard for Butter, which has a very limited list of permitted additives. However, there is a technological need for other additives in these products in addition to those needed for Butter (80%) due to the lower fat content.

Further, the technological needs for additives and functional ingredients are linked to the fat content and not the designation of the products.

**Recommendation 6:**

Food Additives should be allowed according to technological justification according to different fat levels, as follows:

Additive class:	Fat content		
	59% to less than 80%	39% to less than 59%	10% to less than 39%
Colours	X	X	X
Acidity regulators	X	X	X
Emulsifiers	-	X	X
Preservatives	-	X	X
Thickeners and stabilizers	-	X	X
Antioxidants	-	X	X
Antioxidant synergists	-	X	X
Antifoaming agents	-	-	X
Flavour enhancers	-	-	X
Natural flavours	-	-	X
Sweeteners	-	-	X
Miscellaneous	-	-	X

X = technologically justified function.

- = no technologically justified function

This table is supplemented by lists of individual additives justified under each of the additive classes indicated.

**PRESERVATIVES:**

**France** noted the need to align the compositional limits mentioned in section 4 (e.g. for sorbates) with the composition limits in 3.3.

**Japan** asked the reason for the restriction by fat % specified for No. 476, 200, 202 and 203.

**Discussion:**

Preservatives, including sorbates are justified for products with less than 59% fat due to the higher water content.

**Recommendation no. 7:**

Restrict use of preservative to products with <59% milkfat.

**Japan** requested that the following substances should be listed additionally:

Sodium dehydroacetate

**Spain** noted that the additive 920 L-cysteine is a flour treating agent. Therefore, it should be removed from the List.

**Recommendation no. 8:**

Remove L-cystein from the list. Add INS 266 to the list.

**MODIFIED STARCHES:**

**Spain** The following modified starches are not considered food additives. Therefore, they should not be included in the list of these substances:

- 1400  Dextrins, white and yellow roasted starch.
- 1401  Starch treated with acids.
- 1402  Starch treated with alkalis.
- 1403  Bleached starch.
- 1405  Starch treated with enzymes.

**Spain** also noted that the substance "pregelatinized starches" is not assigned a number in the International Numbering System. Its evaluation by JECFA is not known, so it should not be included in the list of this Standard.

**Discussion:**

According to the INS system, chemically modified starches are regarded as additives and should therefore be listed in section 4.

**Recommendation no. 9:**

List the modified starches in a separate list under stabilizers.

**EMULSIFIERS:**

**France** requested polyglycerol polyricinolate (476) to be authorized for products with a 41 % fat content.

**Japan** requested that the following substances should be listed additionally:

- Potassium polyphosphate
- Sodium polyphosphate

**Recommendation no. 10:**

List INS 476, 452 (i) and 452(ii) for products with less than 59% fat content.

**ANTIOXIDANTS:**

**India** asked that the list of additives should be reduced to the extent possible and that the level of propyl gallate should be reduced to 100 ppm. India considered that the level of 200 ppm BHT cannot be justified in products having a fat content < 80%.

**Spain** stated that the use of the strong oxidation inhibitors 310, 319, 320, 321 and 389 would be justified only in dairy products to be pasteurised subsequently (those used in products that are baked or cooked).

**Recommendation no. 11:**

The antioxidants 310, 319, 320, 321 and 389 should be restricted to products intended for cooking purposes, and a limit of 100 mg/kg should be established for 310. A limit of 75 mg/kg should be established for 321, consistent with the Standard for Fat Spreads and Blended Spreads.

**5. CONTAMINANTS**

**Poland** suggested that not only lead, but that limits for Cadmium, arsenic, mercury, copper and zinc should also be given.

**Discussion:**

The CCMMP Ad Hoc Working Group on Dairy Products concluded that the Standard should be aligned with the Standard for Butter and the Standard for Fat Spreads and Blended Spreads. The latter two Standards differ in respect to their provisions regarding heavy metals, but this review recommends that it would be appropriate to align with the Standard for Butter. However, it may not be necessary to establish lead in light of the recent adoption of a general level for milk (Codex General Standard for Contaminants).

**Recommendation 12:**

Delete the maximum level for lead.

**7. LABELLING****7.1 NAME OF THE FOOD****(a) The names**

France suggested the following denominations:

- Three-quarters (3/4) butter
- Half-Butter
- Dairy fat for spreading (dairy spreads)

New Zealand noted that it is illogical and confusing to specify three different names for dairy spreads, particularly when two of the names, three-quarter fat Butter and half fat Butter, apply only to very narrow bands within the total range of composition. They also observed that the name "butter" applies to a product with a strictly limited list of ingredients and additives. The same term should not be used for products having a much greater range of ingredients and additives.

Norway suggested the following amended text: "The name of the food shall be as specified in Section 3.3."

IDF recommended that the first paragraph should be simplified to align with the Standard for Fat Spreads and Dairy Spreads.

**Discussion:**

Alignment of the wording of this paragraph with the Standard for Fat Spreads and Blended Spreads, as recommended by the former Dairy Products Working Group should be considered.

The word "fat" is necessary in the name of the three-quarter and half products, to indicate the attribute of the product to which the qualifiers refer.

The use of the term "butter" in the name of the three-quarter fat and half fat products, and the appropriate use of additives in these products, has been discussed above in relation to the redrafting of sections 3.3 and 4.

**Recommendation 13:**

The paragraph should read: "The name of the food shall be Three-quarter Fat Butter, Half Fat Butter or Dairy Spreads in accordance with section 3.3."

**(b) Translation**

Norway suggested the wording: "However, the designations should be translated into other languages in a meaningful way, and not necessarily word by word."

IDF recommended the paragraph should be modified as follows:

"The designations and any qualifying term should be translated into other languages in a meaningful and non-misleading way and not necessarily word for word".

**Discussion:**

The wording proposed by IDF covers Norway's suggestion as well. However the words "in a meaningful way" have been deleted from other standards for milk products and should therefore not be included.

**Recommendation 14:**

Add a paragraph, "The designations and any qualifying terms should be translated into other languages in a non-misleading way and not necessarily word for word."

**(c) Nutrition claims**

Canada reported that it permits the term "light/lite butter" to be used for dairy spreads with a minimum 39% milk fat content by weight and a maximum 60% milk fat content by weight. The words "reduced fat" and "low fat" are considered to be nutrient content claims by Canada and CCNFSDU and their definitions would apply accordingly with no exceptions.



**France** requested that the term “reduced fat” (“allégé”) can be used as a synonym for “low fat” or (“à teneur réduite en matière grasse”) for products whose fat content ranges between 41 and 62 %. The French wording should be as follows: the expression "low fat" or "reduced fat" may be used ...." (L'expression "à teneur réduite en matière grasse " ou "allégé " peut être utilisée...).

**Norway** considered that claims concerning the fat content of the products covered by this standard may be used where appropriate, including alternatives to the terms “three quarter” and “half”, in accordance with the Codex Guidelines for the Use of Nutrition Claims.

**The UK** noted that use of the term “low fat” to describe dairy spreads would contradict Codex Guidelines on nutrition claims, and recommended that the use of such nutrition claims and the terms “three quarter” and “half” should be mutually exclusive.

**The US** recommended the paragraph should be rewritten as follows: The term “reduced fat butter” may be used to describe dairy spreads with a fat content of > 40% and < 60% and the term “low fat butter” may be used to describe dairy spreads with a fat content of < 40% provided these products meet the conditions of the Codex Guidelines for Use of Nutrition Claims. The terms “reduced fat Butter” and “low fat Butter” can not be used in combination with the terms “three-quarter” and “half”.

**The IDF** recommended the paragraph should be replaced by the following: Where Codex Guidelines for the Use of Nutrition Claims permit claims concerning the fat content of products covered by this standard, these may be used, where appropriate, and as alternatives to the terms “three quarter” and “half”.

***Discussion:***

This paragraph should be aligned with the Standard for Fat Spreads and Blended Spreads, in accordance with the conclusion of the CCMMP Ad Hoc Working Group on Dairy Products. However the provision for the use of the term "low fat" should not be included as it is not consistent with the Codex guidelines on nutrition claims.

***Recommendation 15:***

The paragraph should read: “The term “reduced fat” (or “light”) may be used to describe dairy spreads with a fat content below 61 %, but not together with the terms “three-quarter” and “half”.”

**(d) Salted and unsalted products**

**Norway** suggested the wording, "The products may be labelled to indicate whether they are salted or unsalted according to national legislation."

**The IDF** recommended the wording should be similar to the Standard for Butter.

***Discussion:***

The wording should be aligned with the Standard for Butter, in accordance with the conclusion of the former ad hoc Dairy Products Working Group.

***Recommendation 16:***

The paragraph should read: "The products may be labelled to indicate whether they are salted or unsalted according to national legislation."

**7.2 DECLARATION OF MILKFAT CONTENT**

The draft Standard for Fat Spreads and Blended Spreads mandates a fat declaration. Therefore it should be considered to mandate one as well for Dairy Spreads.

***Recommendation 17:***

The CCMMP may wish to consider whether the phrase “ If the consumer would be misled by the omission” should be retained.

**8. METHODS OF SAMPLING AND ANALYSIS**

The method for fat determination is not appropriate for the whole range of fat contents of dairy spreads. A new method need to be established. The subject is under consideration by IDF.

**PROPOSED DRAFT STANDARD FOR DAIRY SPREADS  
(AS REDRAFTED AT STEP 3 BY IDF)**

**1. SCOPE**

This Standard applies to dairy spreads intended for direct consumption or for further processing in conformity with section 2 of this Standard.

**2. DESCRIPTION**

Dairy Spreads are milk products containing less than 80% and not less than 10 % milk fat. The products are in the form of a plastic emulsion principally of water in milk fat.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

**3.1 RAW MATERIALS**

Milk and/or products obtained from milk.

**3.2 PERMITTED INGREDIENTS**

- Sodium chloride and food grade salt
- Starter cultures of harmless lactic acid and/or flavour producing bacteria
- Potable water
- [Vitamins, in accordance with the Codex General Principles for the Addition of Essential Nutrients to Foods (CAC/GL 09-1987)]\*
- Gelatine and starches

These substances can be used in the same function as stabilizers and thickeners, 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

- Sugar
- Mono-, di-, oligo- and polysaccharides (including inulin) and malto-dextrins.

[\*Where allowed in accordance with the General Principles, maximum and minimum levels for vitamins A, D and other vitamins, where appropriate, should be laid down by national legislation in accordance with the needs of each individual country including, where appropriate, the prohibition of the use of particular vitamins.]

**3.3 COMPOSITION**

**3.3.1 Three-quarter fat butter**

Milk fat content            59% - 61%

**3.3.2 Half fat butter**

Milk fat content            39% - 41%

**3.3.3 Dairy spreads**

Any other product which meets the description in section 2, subject to a minimum milk fat content of 10 %.

Compositional modifications of Dairy Spreads below the minima or above the maxima specified above for milk fat are not considered to be in compliance with section 4.3.3 of the General Standard for the Use of Dairy Terms.

#### 4. FOOD ADDITIVES

Only those additive 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.

Additive class:	Fat content		
	59% to less than 80%	39% to less than 59%	10% to less than 39%
Colours	X	X	X
Acidity regulators	X	X	X
Emulsifiers	-	X	X
Preservatives	-	X	X
Thickeners and stabilizers	-	X	X
Antioxidants	-	X	X
Antioxidant synergists	-	X	X
Antifoaming agents	-	-	X
Flavour enhancers	-	-	X
Natural flavours	-	-	X
Sweeteners	-	-	X
Miscellaneous	-	-	X

X = technologically justified function.

- = no technologically justified function

INS No.	Name of Food Additive	Maximum level
	<b>Colours:</b>	
	<u>For all products:</u>	
160a(i)	160a(i) $\beta$ -Carotene (synthetic)	25mg/kg
160a(ii)	Carotenes (natural extracts)	600mg/kg
160b	Anatto extracts	20mg/kg, expressed on bixin/norbixin basis
160e	$\beta$ -apo-Carotenal	35 mg/kg
160f	$\beta$ -apo-8'-Carotenoic acid, methyl or ethyl ester	35 mg/kg
	<u>Additionally, for products with less than 39% fat</u>	
100 (i)	<u>Curcumin</u>	Limited by GMP
	<b>Acidity Regulators:</b>	
	<u>For all products:</u>	
339	Sodium phosphates	2g/kg
500(i)	Sodium carbonate	)
500(ii)	Sodium hydrogen carbonate	) Limited by GMP
524	Sodium hydroxide	)
526	Calcium hydroxide	)
	<u>Additionally, for products with less than 39% fat</u>	
260	Acetic acid	)
261	Potassium acetate	)
262 (i)	Sodium acetate	)
263	Calcium acetate	)
270	Lactic acid (L-, D- and DL-)	)
325	Sodium lactate	)
326	Potassium lactate	)
327	Calcium lactate	)
330	Citric acid	)
331	Sodium citrates	)
331 (i)	Sodium dihydrogen citrate	)
331 (iii)	Trisodium citrate	)
332	Potassium citrate	) Limited by GMP
333	Calcium citrate	)
334	Tartaric acid	)
335	Sodium tartrates	)
335 (i)	Monosodium tartrate	)

335 (ii)	Disodium tartrate	) [to be determined]
336	Potassium tartrate	)
337	Sodium potassium tartrate	)
338	Ortho-Phosphoric acid	)
339	Sodium phosphates	) [to be determined]
340	Potassium phosphates	)
341	Calcium orthophosphate	)
500(i)	Sodium carbonate	)
500(ii)	Sodium hydrogen carbonate	)
524	Sodium hydroxide	) Limited by GMP
526	Calcium hydroxide	)
575	Glucono delta lactone	)
	<b>Emulsifiers</b>	
	<u>For products with less than 59% fat:</u>	
322	Lecithins	Limited by GMP
	Polyoxyethylene (20) sorbitan:	)
432	Monolaurate	) 10 g/kg singly or in combination
433	Mono-oleate	) for baking purposes only
434	Monopalmitate	)
435	Monostearate	)
436	Tristearate	)
452(i)	Sodium polyphosphate	) [to be determined]
452(ii)	Potassium polyphosphate	)
471	Mono- and di-glycerides of fatty acids	)
472(a)	Acetic and fatty acid esters of glycerol	)
472(b)	Lactic and fatty acid esters of glycerol	)
472(c)	Citric and fatty acid esters of glycerol	) Limited by GMP
472(d)	Tartaric acid esters of mono- and di-glycerides of fatty acids	)
472(e)	Diacetyltartaric and fatty acid esters of glycerol	)
472(f)	Mixed tartaric, acetic and fatty acid esters of glycerol	)
473	Sucrose esters of fatty acids	10 g/kg for baking purposes only
474	Sucroglycerides	10 g/kg
475	Polyglycerol esters of fatty acids	5 g/kg
476	Polyglycerol esters of interesterified riconoleic acid	[to be determined]
477	Propylene glycol esters of fatty acids	10g/kg for baking purposes only
479	Thermally oxidised soya bean oil interacted with mono and diglycerides of fatty acids	5g/kg
481	Sodium lactylates	)
481 (i)	Sodium stearoyl lactylate	) 10 g/kg singly or in combination
482	Calcium lactylates	)
482 (i)	Calcium stearoyl lactylate	)
491	Sorbitan monostearate	)
492	Sorbitan tristearate	)
493	Sorbitan monolaurate	) 10 g/kg singly or in combination
494	Sorbitan monooleate	)
495	Sorbitan monopalmitate	)
	<u>Additionally, for products with less than 39% fat:</u>	
476	Polyglycerol polyricinoleate	4 g/kg
	<b>Preservatives</b>	
200	Sorbic acid	) 2,000 mg/kg singly or in
202	Potassium sorbate	) combination (as sorbic acid)
203	Calcium sorbate	) 1,000mg/kg singly or in
		) combination (as sorbic acid)
210	Benzoic acid	)

211	Sodium benzoate	) 1,000 mg/kg singly or in
212	Potassium benzoate	) combination (as benzoic acid)
213	Calcium benzoate	)
266	Sodium dehydroacetate	[to be determined]
	<b>Thickening and stabilizers</b>	
339	Na orthophosphate	)
400	Alginic acid	)
401	Sodium alginate	)
402	Potassium alginate	)
403	Ammonium alginate	)
404	Calcium alginate	)
405	Propylene glycol alginate	)
406	Agar	)
407 (i)	Carrageenan and its Na, K, NH <sub>4</sub> salts (including furcellaran)	)
410	Carob bean gum	)
412	Guar Gum	)
413	Tragacanth gum	)
414	Gum arabic	)
415	Xanthan gum	)
418	Gellan gum	)
422	Glycerol	)
440	Pectins	)
450 (i)	Disodium diphosphate	)
460 (i)	Microcrystalline cellulose	)
460 (ii)	Cellulose	)
461	Methyl cellulose	)
463	Hydroxypropyl cellulose	)
464	Hydroxypropyl methyl cellulose	) Limited by GMP
465	Methyl ethyl cellulose	)
466	Sodium carboxymethyl cellulose	)
500 (i)	Sodium carbonates	)
500(iii)	Sodium sesquicarbonate	)
	<u>Modified starches, as follows:</u>	
1400	Dextrine roasted starch	)
1401	Acid treated starch	)
1402	Alkaline treated starch	)
1403	Bleached starch	)
1404	Oxidised starch	)
1405	Enzyme treated starch	)
1410	Monostarch phosphate	)
1412	Distarch phosphate	) Limited by GMP
1413	Phosphated distarch phosphate	)
1414	Acetylated distarch phosphate	)
1420	Starch acetate ester. Acetic anhydride	)
1421	Starch acetate ester. Vinyl acetate	)
1422	Acetylated distarch adipate	)
1440	Hydroxypropyl starch	)
1442	Hydroxypropyl distarch phosphate Starch acetate	)
	Cellulose and microcrystalline cellulose	
	<b>Antioxidants</b>	
300	Ascorbic acid (L-)	)
301	Sodium ascorbate	) GMP
302	Calcium ascorbate	)
304	Ascorbyl palmitate	)
305	Ascorbyl stearate	) 500mg/kg
306	Mixed tocopherols concentrate	)

307	Alpha-tocopherol	)
310	Propyl gallate	100 mg/kg
319	Tertiary butyl hydroquinone (TBHQ)	) 200 mg/kg singly or in combination
320	Butylated hydroxyanisole (BHA)	)
321	Butylated hydroxytoluene (BHT)	75 mg/kg
389	Diluaryl thiopropionate	200 mg/kg
	Any combination of gallates, BHA and BHT	Limits for individual compounds are not exceeded
	<b>Antioxidant synergists</b>	
384	Iso propyl citrates	100 mg/kg
385	Calcium disodium EDTA	75 mg/kg
	<b>Anti-foaming agents</b>	
900a	Polydimethylsiloxane	10 mg/kg (for frying purposes only)
	<b>Flavour enhancers</b>	
508	Potassium chloride	)
509	Calcium chloride	)
510	Ammonium chloride	) Limited GMP
511	Magnesium chloride	)
620	Glutamic acid	)
621	Monosodium glutamate	)
622	Monopotassium glutamate	) 10 g/kg singly or in combination
623	Calcium diglutamate	) (as glutamic acid)
624	Monoammonium glutamate	)
625	Magnesium diglutamate	)
626	Guanylic acid	)
627	Sodium guanylate	)
628	Potassium guanylate	)
629	Calcium guanylate	)
630	Inosinic acid	) 500 mg/kg singly or in combination
631	Disodium inosinate	) (expressed as guanylic acid)
632	Dipotassium inosinate	)
633	Calcium inosinate	)
634	Calcium 5'-ribonucleotides	)
635	Disodium 5'-ribonucleotides	)
	<b>Natural flavours</b>	
	Natural flavours and their identical synthetic equivalents and other synthetic flavours, except those which are known to present a toxic hazard	Limited by GMP
	<b>Sweeteners</b>	
420	Sorbitol and sorbitol syrup	)
421	Mannitol	)
953	Isomalt	) Limited by GMP
965	Maltitol	)
966	Lactitol	)
967	Xylitol	)
	<b>Miscellaneous</b>	
290	Carbon dioxide	)
338	Orthophosphoric acid	) Limited by GMP
1520	Propylene glycol	)
551	Silicon dioxide amorphous	500 mg/kg
941	Nitrogen	) Limited by GMP
942	Nitrous oxide	)

## **5. CONTAMINANTS**

### **5.1 HEAVY METALS**

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

### **5.2 PESTICIDE RESIDUES**

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

## **6. HYGIENE**

**6.1** It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3 - 1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**6.2** From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

**6.3** The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## **7. LABELLING**

In addition to the provisions of the Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1 - 1985, Rev. 1-1991; Codex Alimentarius, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 206 - 1999), the following specific provisions apply:

### **7.1 NAME OF THE FOOD**

The name of the food shall be Three-quarter fat Butter, Half fat Butter or Dairy Spread as in accordance with section 3.3.

The designations and any qualifying terms should be translated into other languages in a non-misleading way and not necessarily word for word.

The term “reduced fat” (or “light”) may be used to describe dairy spreads with a fat content below 61%, but not together with the terms “three-quarter” and “half”.

The products may be labelled to indicate whether they are salted or unsalted according to national legislation.

### **7.2 DECLARATION OF MILK FAT CONTENT**

[If the consumer would be misled by the omission,] the milk fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass, or (ii) in grams per serving as quantified on the label, provided that the number of servings is stated.

### **7.3 LABELLING OF NON-RETAIL CONTAINERS**

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985, Rev. 1- 1991; Codex Alimentarius, Volume 1A) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## **8. METHODS OF SAMPLING AND ANALYSIS**

See Codex Alimentarius, Volume 13.