

هيئة الدستور الغذائي



منظمة الصحة
العالمية

منظمة الأغذية والزراعة
للأمم المتحدة



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Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

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البند 5 من جدول الأعمال

مايو/أيار 2017

برنامج المواصفات الغذائية المشترك بين منظمة الأغذية والزراعة ومنظمة الصحة العالمية

هيئة الدستور الغذائي

الدورة الأربعون

مركز جنيف الدولي للمؤتمرات، جنيف، سويسرا

17-22 يوليو/تموز 2017

اعتماد نصوص الدستور الغذائي بصيغتها النهائية¹

1- تُعرض النصوص التالية على الهيئة لاعتمادها وفقاً للإجراءات الموحدة الخاصة بوضع مواصفات الدستور الغذائي والنصوص ذات الصلة:

- مشاريع المواصفات والنصوص ذات الصلة المعروضة عند الخطوة 8؛
- مشاريع المواصفات والنصوص ذات الصلة المعروضة عند الخطوة 5 من الإجراءات المعجلة (الخطوة 5 ألف)؛
- مشاريع المواصفات المقترحة المعروضة عند الخطوة 5 مع توصية من الجهاز الفرعي المعني بإغفال الخطوتين 6 و 7 (الخطوة 5/8).
- المواصفات والنصوص ذات الصلة الأخرى.

2- وترد التعليقات المقدمة وفقاً للإجراءات الخاصة بوضع مواصفات الدستور الغذائي والنصوص ذات الصلة في الوثيقة CX/CAC 17/40/4.

المواصفات والنصوص ذات الصلة المعروضة لاعتمادها

خطوة	رقم الوثيقة	الوثيقة المرجع	المواصفات والنصوص ذات الصلة	جهاز الدستور الغذائي
8	N16-2015	انظر الملحقين 1 و 2	المواصفة الخاصة بمساحيق منتجات الألبان الخالية من البروتين (مشروع)	اللجنة المعنية بالألبان ومنتجات الألبان

¹ تجمع هذه الوثيقة المواصفة التي قدمتها لجنة الدستور الغذائي المعنية بالألبان ومنتجات الألبان.

سوف تنشر وثائق العمل على الموقع الإلكتروني للدستور الغذائي على العنوان التالي: www.codexalimentarius.org. ويرجى من المندوبين الكرام بأن يُحضروا معهم إلى الاجتماع جميع الوثائق التي تم توزيعها.

Report on the Draft Standard for Dairy Permeate Powders

(Prepared by New Zealand (host country of CCMMP)

1. Powders at step 5 and advanced it to Step CAC39 adopted the Draft Standard for Dairy Permeate noting that technical comments should be resubmitted at Step 6 for consideration by the relevant 6 CL para. 79 and Appendix IV). Comments at step 6 were requested by ,REP16/CAC) committees .MMP-25/2016
2. The responses to the Circular Letter were reported and analysed, resulting in proposals for the advancement of requested comments on MMP-CL 2016/46 .amendment of the Draft Standard .the amended Draft Standard to step 8 and the endorsement of horizontal provisions
3. Responses to this Circular Letter revealed continuing differences of opinion on the issue of use of anticaking agents in the manufacture of dairy permeate powders. Some members continued to support the use of anticaking agents, but a significant number of countries were opposed to their use. The International Dairy Federation (IDF) provided technical advice, noting that for the types of permeate powders covered by the standard it is possible to ensure product stability without the use of anticaking agents. On the basis of this clarification it was proposed to delete the provision relating to use of anticaking agents
4. provided an analysis of these responses and requested comments on whether MMP-CL 2017/3 the revised version of the Draft Standard was ready for adoption at step 8. Responses were The .received from 10 member states, 1 member organization and 1 observer organization [-codexalimentarius/sh-who-http://www.fao.org/fao proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252F-3-to_CL2017-reply-in-252FWD%252FComments%11-703-FMeetings%252FCX](http://www.fao.org/fao-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252F-3-to_CL2017-reply-in-252FWD%252FComments%11-703-FMeetings%252FCX) comments are available at [MMP_CompilationX.pdf](#) (in the original language only)
5. Six members (Australia, Ecuador, Mexico, Paraguay, Peru and USA) and the EUMS supported advancing the standard to step 8, one of these (Peru) on condition that the standard does not allow the use of anticaking agents. Two countries (Cuba and Switzerland) had no further comments on .the Draft Standard
6. One country (India) did not support advancement to step 8, since the Draft Standard does not allow for the use of anticaking agents. They commented that removal of the provision for anticaking those tariff barriers to the trade of the countries, especially-agents has the potential to create non developing countries that may in future intend to manufacture dairy permeate powders, as they will find it difficult to manufacture/store a good quality product without use of anticaking agents. In their view the standard appears to favour those countries that are currently able to manufacture permeate powders without the use of anticaking agents. However according to the information sourced from countries that manufacture dairy permeate powders, stability of ,³provided by IDF products within the scope of the standard can be easily maintained and that anticaking agents are tariff barrier because of -therefore not needed. In that case there appears to be no risk of a non .inability to manufacture products without the use of anticaking agents
7. India also commented that the Draft Standard does not provide for the use of alternative names for the product. However the names in the draft standard have been discussed extensively, and are the best terminology for products produced by the "reference" technology, membrane filtration. Alternative names appear not to be necessary in the standard, since countries may specify *General Standard for the Labelling of Prepackaged Foods* alternative names consistent with the In addition it can be noted that for the products covered by this standard .(1985-CODEX STAN 1) .established alternative names used internationally-there appear to be no well
8. Australia and IDF recommended amendments to make it clear that the standard does not cover raw material. This is an important point, since the permeate powders made using acid whey as a question of whether or not there is a need to use anticaking agents depends largely on the type of whey used as raw material. Currently the definition of "whey" used as raw material is made only It would .(1995-CODEX STAN 289) *Standard for Whey Powders* a footnote referring to the through be preferable to explicitly exclude acid whey, and it is therefore recommended that section 2(a) :should be amended to read

² Australia, Colombia, Cuba, Ecuador, European Union, IDF, India, Mexico, Paraguay, Peru, Switzerland and USA

³ See CL 2017/3-MMP, Appendix 1, Analysis of Responses to CL 2016/46-MMP

by removing, through the use of membrane manufactured from permeates which are obtained by ultrafiltration, and to the extent practical, milk fat and milk protein, but not lactose, from milk, whey cream and/or sweet buttermilk, and/or from similar raw materials, and/or **(excluding acid whey)**

9. Two countries (Colombia and Peru) recommended amendments intended to ensure that the similar raw materials" mentioned in section 2(a) of the standard would be milk products. However "this protection is already provided by the chapeau in section 2 where dairy permeate powders are *General Standard for the Use of Dairy* defined as "milk products" with a footnote referring to the :GSUDT). The GSUDT states) *Terms*
is a product obtained by any processing of milk, which may contain food additives, **Milk product** functionally necessary for the processing and other ingredients
10. One country (Colombia) requested a technical justification for maintaining different values for the maximum nitrogen content between dairy permeate powders, whey permeate powders and milk permeate powders
11. Permeate powders are characterized by their lactose content, whereas nitrogen, ash and milk fat over according -could be described as "impurities", as they are unnecessary but unavoidable carry permeate powders is in the to the technology used and further treatment. The nitrogen content of form of free amino acids and relatively high proportions of nitrogen moieties such as urea, purine bases and creatine
12. Many views have been expressed as regards the compositional specifications for the three product categories. The current values are the result of a compromise among the various views and are .categories generally supported by countries. The values aim at distinguishing between categories obtained technology permitted from milk permeate, where the only raw material permitted is milk and the only is ultrafiltration (as defined in STAN 207), and the other two product categories, where various raw material sources as well as processing technologies other than ultrafiltration are permitted. These differences in the nature of the three product categories impact the maximum ranges while still .allowing for acceptable product performance
13. The highest nitrogen level specified (1.1%) was chosen as it corresponds to the lowest minimum .(level for whey powder (see STAN 289
14. IDF requested that the rules regarding no. 4.2 "Processing Aids" could formally be transferred to number 3.2 "Permitted Ingredients". However according the Procedural Manual the current placing .is the correct one

Recommendation

15. Standard for Dairy Permeate Powders with the It is recommended that CAC adopt the draft .(amendment noted in paragraph 8 above (see Annex 2

POWDERS PERMEATE DAIRY FOR STANDARD DRAFT

(2015-N16)

(for adoption at Step 8)

1. SCOPE

2 Section in description the with conformity in ,powders permeate dairy to applies Standard This .foods other in ingredient as and/or processing further for intended ,Standard this of

2. DESCRIPTION

:lactose of content high a by characterized ¹products milk dried are **powders permeate Dairy**

- a) of use the through ,removing by obtained are which permeates from manufactured ,lactose not but ,protein milk and fat milk ,practical extent the to and ,filtration membrane similar from and/or ,buttermilk sweet and/or ³cream ,(excluding acid whey)₂whey ,milk from and/or ,materials raw
- b) ,protein milk and fat milk of removal involving techniques processing other by obtained product-end an resulting in and (a) under listed materials raw same the from ,lactose not but .3.3 section in specified as composition same the with

Whey ,permeate whey from manufactured powder permeate the dairy is **powder permeate Whey** .whey from ,lactose not but ,protein whey removing by obtained is permeate

.⁴permeate milk from manufactured powder permeate dairy the is **powder permeate Milk**

3. FACTORS QUALITY AND COMPOSITION ESSENTIAL

3.1 materials Raw

buttermilk sweet ,permeate cream ,permeate whey ,permeate Milk :**powders permeate Dairy** products milk containing-lactose similar and/or permeate

permeate Whey :**powder permeate Whey**

permeate Milk :**powder permeate Milk**

3.2 ingredients Permitted

.products crystallized-pre of manufacture the in ⁵lactose Seed

3.3 Composition

Criteria	permeate powder Dairy	permeate powder Whey	permeate powder Milk
(m/m) ^(a) anhydrous ,lactose Minimum	%76.0	%76.0	%76.0
(m/m) nitrogen Maximum	%1.1	%1.1	% 0.8
(m/m) fat milk Maximum	%1.5	%1.5	%1.5
(m/m) ash Maximum	%14.0	%12.0	%12.0
(m/m) ^(b) moisture Maximum	%5.0	%5.0	%5.0

¹ General Standard for the Use of Dairy Terms see ,milk product Definition of (1999-CODEX STAN 206)

² Standard for Whey Powders see ,whey Definition of (1995-CODEX STAN 289)

³ Standard for Cream and Prepared Creams see the ,cream Definition of (1976-CODEX STAN 288)

⁴ Standard for Milk Powders and Cream Powder see ,milk permeate Definition of (1999-CODEX STAN 207)

⁵ Standard for Sugars see the ,lactose Definition of (1999-CODEX STAN 212)

- (a) the monohydrate lactose and lactose anhydrous both contain may products the Although monohydrate lactose of parts 100 lactose anhydrous as expressed is content lactose lactose anhydrous of parts 95 contain
- (b) lactose the of crystallization of water the include not does content moisture The

Terms Dairy of Use the for Standard General the of 4.3.3 section of provision the with accordance In in modified be may standard this by covered powders permeate dairy the , (1999-206 STAN CODEX) demineralization partial ,instance for ,composition product-end desired the meet to composition ,lactose for above specified maxima or minima the beyond modifications compositional ,However of 4.3.3 Section the with compliance in be to considered not are and moisture ash ,nitrogen, milk fat .*Terms Dairy of Use the for Standard General* the

4. ADDITIVES FOOD

4.1 .standard this by covered powders permeate dairy for permitted not is additives food of use The

4.2 *aids Processing*

improve to pH the changing *substances including used be may aids processing suitable and Safe .streams product in fouling preventing and rates flux as such efficiency process

on *Guidelines* the with comply shall standard this by covered products in used aids processing The .(2010-75 CAC/GL) *Aids Processing as used Substances*

sodium and hydroxide potassium ,hydroxide calcium ,acid hydrochloric include Examples (*) .hydroxide

5. CONTAMINANTS

contaminants for Levels Maximum the with comply shall Standard this by covered products The *Food in Toxins and Contaminants for Standard General* the in product the for specified are that .(1995-193 STAN CODEX) *and Feed*

the with comply shall Standard this by covered materials raw the of manufacture the in used milk The *for Standard General* the by milk for specified toxins and contaminants for Levels Maximum maximum the with and (1995-193 STAN CODEX) *Feed and Food in Toxins and Contaminants* .CAC the by milk for established pesticides and residues veterinary drug for limits residue

6. HYGIENE

and prepared be standard this of provisions the by covered product the that recommended is It *Hygiene of Food Principles General* of the sections the appropriate with accordance in handled and (2004-57 CAC/RCP) *Products Milk and Milk for Practice Hygienic of Code* the ,(1969-CAC/RCP 1) products The .Practice of Codes and Practice Hygienic of Codes as such texts Codex relevant other *and Principles* the with accordance in established criteria any microbiological with comply should *Foods to Related Criteria Microbiological of Application and Establishment the for Guidelines* .(1997-21 CAC/GL)

7. LABELLING

CODEX) *Foods Prepacked of Labelling the for General Standard* the of provisions the to addition In the (1999-206 CODEX STAN) *Terms Use of Dairy the for Standard General* the and (1985 -1 STAN :apply provisions specific following

8. *food the of Name*

relevant the with complying Products .**powder permeate dairy** be shall food the of name The **powder permeate milk** named be may 3.3 Section in compositions and 2 Section in descriptions .respectively ,**powder permeate whey** and

9. *containers retail-non of Labelling*

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

10. ⁶ANALYSIS AND SAMPLING OF METHODS

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

234 STAN CODEX in incorporation for CCMAS to forwarded be to intended is below table The

Provisions	Method	Principle	Type
,Lactose anhydrous	milk and Milk - 198:2007 IDF 22662 ISO *lactose of Determination - products	HPLC performance-high) (chromatography liquid	II
Milkfat	and milk Dried - 009:2008 IDF 1736 ISO fat of Determination - products milk dried content	(Gottlieb-Röse) Gravimetry	I
Nitrogen	milk and Milk - 1:2014-020 IDF 1-8968 ISO content nitrogen of Determination - products 1 Part -	principle Kjeldahl ,Titrimetry	I
**Moisture	- milk Dried - 026:2004 IDF 5537 ISO content moisture of Determination	(C°87 at drying) Gravimetry	I
Ash	NMKL ,Ash – 173:2005 gravimetric foods in determination Milk Dried of Ash - 1930-930.30 AOAC	(C° 550 at ashing) Gravimetry	IV

(*) of instead g 0.260 and g 0.200 between be to powders permeate dairy with size portion Test .g about 0.300

(**) .lactose of crystallization of water the excluding content Moisture

⁶ .The listing of methods of analysis and sampling will be removed when the standard is adopted by CAC