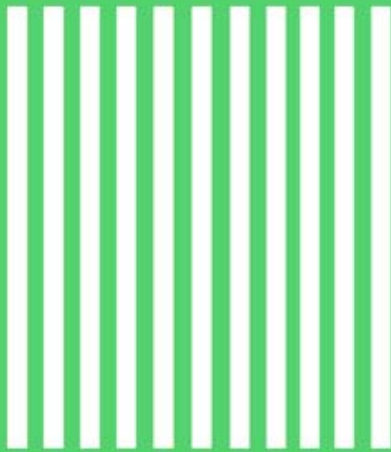


**REPORT OF THE SIXTH SESSION OF THE
JOINT FAO/WHO COMMITTEE
OF GOVERNMENT EXPERTS
ON THE CODE OF PRINCIPLES
CONCERNING MILK AND
MILK PRODUCTS**

Held in Rome, Italy
17 - 21 June 1963



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
WORLD HEALTH ORGANIZATION





FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
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The Director-General of the Food and Agriculture Organization of the United Nations and the Director-General of the World Health Organization have the honour to attach a copy of the Report of the Sixth Session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products held in Rome, 17-21 June 1963.

Attention is drawn to the "Summary of Points for Action by Governments" on page 13.

ROME/GENEVA, 19 July 1963

Meeting Report
N° AN 1963/5
July 1963

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

Held in
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For
"SUMMARY OF POINTS FOR ACTION BY GOVERNMENTS"
See page 13

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The Committee elected the following officers:

| | |
|----------------|---|
| CHAIRMAN: | Dr. W. LJUNG (Sweden) |
| VICE-CHAIRMEN: | Mr. J.R. BROWN (Australia) Mr. H.E. MEISTER (United States of America) |
| RAPPORTEUR: | Mr. F.C WHITE (United Kingdom) |

Sub-Committee on Methods of Sampling and Analysis:

| | |
|-----------|----------------|
| CHAIRMAN: | Dr. W. HORWITZ |
|-----------|----------------|

REPORT

EXTENT OF GOVERNMENTS' PARTICIPATION

1. At its Sixth*Session in June 1963, the Committee reviewed the replies received from the following 55 countries to the requests summarised in paragraph 21 of the Report of its Fifth Session:

* First Session under Joint FAO/WHO auspices as recommended by the Joint FAO/WHO Conference, on Food Standards, Geneva, October 1962 (see its Report, paragraph 39)•

| | |
|---------------------------|--------------------------|
| Australia | Malagasy Republic |
| Austria | Malaya |
| Belgium | Mali |
| Bolivia | Malta |
| Burma | Mauritius |
| Cameroun | Nepal |
| Canada | Netherlands |
| Ceylon | Nigeria |
| Chile | Norway |
| Cuba | Philippines |
| Cyprus | Poland |
| Denmark | Portugal |
| El Salvador | Rhodesia and Nyasaland |
| France | Senegal |
| Germany, Federal Republic | Sierra Leone |
| Ghana | Somali Republic |
| Guatemala | South Africa |
| Hong Kong | Spain |
| India | Syrian Arab Republic |
| Iran | Sweden |
| Iraq. | Switzerland |
| Italy | Tanganyika |
| Ireland | Togo |
| Israel | United Kingdom |
| Korea | United States of America |
| Kuwait | Vietnam |
| Laos | Zanzibar |
| Luxembourg | |

2. The Committee noted that acceptance of the Code of Principles had now also been received from the following 5 countries:

Guatemala - Israel - Malaya - Philippines - Togo

The number of acceptances of the Code had thus risen to 57. Full details of all acceptances will be set out in the Fourth Edition of the Code of Principles (date of publication: Autumn 1963).

STANDARD N°. A.1: SWEETENED CONDENSED MILK

3. The Committee considered a proposal by the Secretariat to amend paragraph 4 of Standard No. A.4 (1961), Sweetened Condensed Milk. The definition of this product allows the addition of "sugars" in the plural. This implies the possibility of using any of the many sugars available and suitable for the purpose. On the other hand, not all sugars sweeten to the same extent, nor do they have the same technological and physiological properties; there are also in some cases considerable price differences between them. Since the sugar most widely used in the manufacture of this product is sucrose, the following clause was adopted by the Committee, in order to clarify the standard in the interest of consumer and producer alike:

“4. Marking and labelling

Where sugars other than sucrose are used, their name and percentage by weight shall be declared on the label”.

This additional clause is now submitted to governments for acceptance.

STANDARD N°. A.5: WHOLE MILK POWDER

4. The Committee further noted that the following 32 additional acceptances of Standard No. A.5 (1962), Whole Milk Powder, had now been received:

| | | |
|-------------|------------|----------------------|
| Australia | Iraq | Nigeria |
| Bolivia | Korea | Norway |
| Cameroun | Kuwait | Philippines |
| Canada | Laos | Sierra Leone |
| Cuba | Liberia | Senegal |
| Cyprus | Luxembourg | South Africa |
| El Salvador | Madagascar | Southern Rhodesia |
| Trance | Mali | Sweden |
| Ghana | Mauritius | Syrian Arab Republic |
| Guatemala | Nepal | Thailand |
| Iran | Viet-Nam | |

The total number of Governments accepting this Standard had therefore risen to 51.

STANDARD N°. A.6: GENERAL STANDARD FOR CHEESE

5. The Committee reviewed the 17 government acceptances notified for Standard No. A.6, General Standard for Cheese in the light of the comments received. The Committee decided to publish this Standard in the Fourth

Edition of the Code subject to the following understandings:

- (a) The absence of a mention of moisture content in paragraph 1.1 did not preclude the consideration of this factor in any individual cheese standards which the Committee might elaborate in the future.
- (b) In order to cover the possible use of reconstituted or recombined milk in cheese, the Committee decided to reword its Decision No. 5. published in the Third Edition of the Code, as follows:

"The Committee decided that all Standards adopted under the Code should apply to the products so defined irrespective of the method of production".

- (c) Where individual international cheese standards have been established, the term "variety" in the last line of paragraph 1.3 should be understood to refer to such varieties whose designations are the object of such standards.
- (d) The expression "other clear indication of the producing country" in paragraph 1.4.1 (a) should be understood as including any clear statement of the full address of the manufacturer or first exporter.
- (e) In the French and Spanish versions of paragraph 1.4.3 the expression "full fat" should be translated literally as "tout gras" and "todo graso" in order clearly to reflect the problem posed by that term.
- (f) It should be understood that paragraph 1.4.4 referred to varieties of hard pressed, semi-hard or blue-veined cheese containing not more than 60% water as calculated on the weight of the cheese sold.
- (g) It is understood that paragraph 1.4.2 does not apply where an individual international cheese standard provides otherwise, and in particular, except for the highest fat content, wherever such a standard fixes more than one minimum fat content for the cheese in question.

STANDARD 1°. A.7: WHEY CHEESE

6. The Committee decided to separate Part 2 (Whey Cheese) of Standard No. A.6 and to reword it as set out in Appendix A under the separate heading: Standard No. A.7, Whey Cheese. This Standard is now re-submitted to Governments for acceptance in its revised form.

DRAFT STANDARD FOR PROCESSED CHEESE PRODUCTS

7. The Committee gave preliminary consideration to the draft standard for processed cheese submitted by IDF and drew up the revised text set out in Appendix B, which is now submitted to governments for detailed comment. It is understood that paragraph 4.3 of this draft standard does not apply where an individual international standard of composition provides otherwise.

At the same time the Committee requested IDF to submit to it as soon as practicable a draft standard covering such products as pasteurized and/or homogenized cream cheeses which are manufactured without the use of emulsifying agents and are therefore not covered by the present draft standard for processed cheese products.

On the question of additives in processed cheese products, the Committee made the following comments:

- (a) The question of the emulsifying agents was discussed by the Committee in connection with the proposed IBP standard for processed cheese products. Their use was considered necessary for good manufacturing practice and, consequently, consideration was given to the nature and quantity of the emulsifiers foreseen in the proposed IDF standard (citrates and phosphates).
- (b) With regard to the nature of emulsifying agents, the Committee noted that they were included in the general positive list of permitted additives, drawn up by the Joint FAO/WHO Expert Committee on Food Additives. In respect of polyphosphates it was believed that they were not absorbed as such after oral ingestion. In practice only ortophosphates come into the circulation, with the result that biological effects are determined only by the amount of

ortophosphates absorbed. This means that for the purpose of fixing tolerances, polyphosphates should be treated as if they were ortophosphates and on the basis of their phosphorus content.

- (c) With regard to the level of emulsifying agents, the Committee considered that the quantities foreseen by the IDF proposed standard would probably be within the permitted intake tolerances recommended by the Joint FAO/WHO Expert Committee on Food Additives. In fact this Expert Committee has recommended unconditional acceptance of citrates without limitation, and for phosphates (including polyphosphates) a maximum of 30 mg/kg weight of the body (calculated as phosphorus).
- (d) The draft standard now submitted to Governments for detailed comments can be therefore accepted without reserve from the toxicological point of view, as far as nature and level of the emulsifying agents are involved. Wide international agreement in this respect seems a matter of urgency, considering the considerable dislocation of international trade in processed cheese products, which would otherwise result.

DRAFT STANDARD FOR PREPACKED CHEESE

- 8. The Committee also gave preliminary consideration to the draft standard for prepacked cheese submitted by IDF and drew up the revised text set out in Appendix C which is now submitted to governments for detailed comment.

PROCEDURE FOR SETTING UP INDIVIDUAL CHEESE STANDARDS

- 9. The Committee considered the procedure for establishing individual international cheese standards proposed by IDF and adopted the revised procedure set out in Appendix D. Interested Governments could now submit requests for the establishment of such standards in accordance with this procedure. In respect of paragraphs 2.2.2 and 2.2.3 of Appendix D, the Committee pointed out that non availability of the report requested of IDF would not bar it from proceeding to consider any request received from governments.

METHODS OF SAMPLING AND ANALYSIS

- 10. The Committee considered the best means of elaborating and publishing methods of sampling and analysis for use under the Code in the light of a proposal made by IDF, and decided in future to follow the stages set out in sub-paragraphs (a) to (h) below. Their object is broadly to ensure full use of the experience and membership of IDF, ISO and AOAC. These three bodies would have sole responsibility for drawing up each method, whilst the Committee would enjoy the right to comment on each method prior to its finalization and to recommend its suitability for use in connection with the Code and with the standards of composition adopted under it.

- (a) The Committee states its requirements concerning sampling and analysis necessary for the application of the Code and the standards of composition it has adopted or has under consideration.
- (b) The Committee invites IDF to agree a method in principle with ISO and AOAC and to prepare a preliminary standard,,
- (c) This preliminary standard is then submitted by IDF to the Secretariat.
- (d) The Secretariat submits the text for comment to all FAO and WHO member governments.

- (e) On receipt of their comments, the Secretariat submits them to the Committee of Experts for review.
- (f) The Secretariat transmits the comments of the Committee of Experts to IDF, ISO and AOAC.
- (g) IDF, ISO and AOAC prepare and publish the final version of the method and transmit a copy to the Secretariat.
- (h) The Secretariat submits the final version to all FAO and WHO member governments prior to adoption by the Committee of Experts and acceptance by governments following the Committee's usual procedures.

11. The Committee drew up a table showing the status of sampling and analysis methods (see Appendix E) and made the following commentary upon it:

- (1) methods designated as "Final" having been accepted by governments and already published with the Code as Standards of Series B should remain in this status until further action by the Committee. A review of the methods will be made every three years, taking into account any comments received during this period. These methods should be placed in ISO form at the first revision;
- (2) the requirements for methods now at stage (a) shall be submitted to IDF for action;
- (3) the methods "Standard method for the determination of the fat content of normal liquid milk according to Rose-Gottlieb" and "Standard method for the determination of the fat content of evaporated and of sweetened condensed milk according to Rose-Gottlieb" as indicated by stage (e) are to be considered ready for stage (f). Consequently, they should be transmitted, with comments received, to IDF, ISO and AOAC;
- (4) the methods "Standard method for the determination of dry matter content of cheese", "Standard method for the determination of the moisture content of butter" and "Standard method for the determination of the salt content of butter" are considered at stage (f) and, consequently, should be sent to IDF, ISO and AOAC. If these organizations are not able to agree any of these methods in principle, the standard involved should automatically revert to stage (b).
- (5) each standard of composition published under the Code should contain a mention of the applicable methods of sampling and analysis drawn up following the procedure mentioned above. The Committee also decided that when approving each method of sampling and analysis, it would indicate whether the method was applicable to the Code or one or more standards of composition. The Committee would further indicate whether publication of each method should be achieved by setting out the complete text or by bibliographic reference.
- (6) consideration of the question of the need for microbiological methods is referred to the next Session of the Committee.
- (7) since no substantial amendments were proposed by governments to the draft standard for cheese sampling (part of Standard No. R.1 (1962)), this standard will now be published with minor editorial corrections in the Fourth Edition of the Code of Principles as Part F of Standard No. B.1 (1962/3).

12. The Committee drew attention to the importance of the contribution of ISO to this work on methods of sampling and analysis but urged ISO to simplify its procedures as

far as possible in order to reduce the time involved. The Committee however wished to commend the Secretariat of ISO TC/34/SC5 on the work it had so far undertaken in this field.

MILK HYGIENE REQUIREMENTS

13. At its Fifth Session in 1962, the Committee recommended (see its Report, paragraph 13) the establishment of codes of practice covering hygiene requirements for milk plants and methods of inspection, of particular use to developing countries. The Committee also noted with satisfaction the possibilities of further collaboration with WHO which would follow from the Joint FAO/WHO Program on Food Standards. Since the Fifth Session of the Committee, the Joint FAO/WHO Conference on Food Standards, held in Geneva, 1-5 October 1962, recommended (see its Report, paragraphs 46 and 58) that priority should be given to basic food hygiene rules, with special reference to developing countries in tropical climates.

14. From a scientific and technological viewpoint the definition of the hygienic quality of milk and milk products would need to consider the entire problem at three stages:

- a) milk production on the farm
- b) processing of milk and milk products
- c) minimum acceptable hygiene standards for milk and milk products.

15. Each of these stages involves a whole range of difficult problems. For example, the question of milk production on the farm would require detailed consideration of the following aspects:

- 1) definition of a healthy milk animal
- 2) safe water supply
- 3) hygienic milking practices
- 4) proper sterilization of milk vessels
- 5) straining and cooling milk
- 6) criteria for rejecting milk at receiving stations.

There is, however, little doubt that should a program be started on this scale the likelihood of obtaining positive results within the immediate future would be extremely small.

16. The Committee believed that this extremely difficult problem should be radically simplified and that initially only two aspects of the problem should be tackled:

- 1) A list of basic requirements for recommended use under the Code of Principles should be drawn up, setting out hygienic practices and conditions applicable to the examination of milk plants and dispensing shops prior to the issue of a license.
- 2) The criterion "fit for consumption" should be defined for milk and the principal milk products.

17. The Committee therefore recommended that both aspects should be referred to an ad hoc joint FAO/WHO working group, prepared in close cooperation with IDF and other interested organizations. The object of this meeting* will be

* The Committee was also informed that IDF planned to hold shortly a seminar on milk hygiene.

- 1) to survey the reports of the Joint FAO/WHO Expert Committee on milk hygiene, related FAO and WHO monographs and other suitable documentation, in order to give the Secretariats of FAO and WHO guidelines as to how to draw up the proposed draft code of practice}
- 2) to consider the best means of establishing the absence of pathogenic bacteria and/or toxins in milk and milk products. General tolerances, such as, for instance, total bacterial count though important to obtain a complete view of the hygiene problem should not be sought at this stage. Particular attention should also be paid to seeking the cooperation of bodies in the U.S.A. experienced in this field.

The Committee understood that funds were already available for a meeting of such an ad hoc group during 1963. The recommendations of the group, accompanied if possible with a draft text for the code of practice, would then be submitted to the Committee for discussion at its Seventh Session in 1964.

FOOD ADDITIVES IN MILK PRODUCTS

(other than in processed cheese products: see para. 7 above)

18. The Joint FAO/WHO Conference on Food Standards held in Geneva, 1-5 October 1962, recommended that high priority should be given to food additives (preservatives, emulsifiers, colours, etc.). The Conference therefore proposed that the Codex Alimentarius Commission have as a principal item on the agenda of its first session in June 1963 a survey of the food additives problem, with a view to the early inclusion in the Codex of purity standards and permitted lists of additives.
19. A positive list of antimicrobials, antioxidants and emulsifiers is being prepared on the basis of the reports of the Joint FAO/WHO Expert Committee on Food Additives for submission to the first session of the Codex Alimentarius Commission. It is expected that a positive list of food colours will be submitted to the next session of the Commission.
20. Before a selection can be made from these general lists of additives of those which are particularly suitable for milk products, it is important to set out the basic conditions which need to be considered when selecting an additive for this purpose and fixing its permissible level*
 - a) The effective level of the food additive under consideration that would be needed in good technological practice.
 - b) The possible uses of the additive in foods other than milk products.
 - c) The daily intake level that might result if the food additive were used in all the foods for which it might be a useful additive, on the basis of the average intake of the food constituents containing the additive. This average intake for appropriate population groups would be obtained where possible from national food consumption surveys.
 - d) The average body weight of the population group concerned (usually between 50 and 70 kg.).
 - e) The calculated intake of the additive in mg per kg of body weight per day, based on the above data, should then be checked against the acceptable intakes proposed by the FAO/WHO Expert Committee on Food Additives. If it falls within the unconditional intake zone the situation is satisfactory and the level proposed may be accepted. If it falls within the conditional intake

zone, further scientific advice is required before the level of use proposed is accepted.

- f) Foods which are specifically prepared for babies should not contain food additives, whenever good manufacturing processes permit. Where the use of a food additive is necessary in a baby food, great caution should be exercised both in the choice of additive and in the level of use.

21. It is clear that the regulation of food additives is an extremely complex question. Moreover, the lack up to now of widely accepted international positive lists of additives has led to the adoption by governments of unilateral measures: in certain cases substantial differences have resulted between the methods adopted in one country and those in others, which has led to real obstacles to international trade*

22. It is clearly highly desirable that governments make every effort to obtain the maximum of uniformity in these questions. The proposed establishment of international positive lists (see paragraph 19 above) will furnish the necessary basis for such action.

23. In the case of additives in milk and milk products, the problem presents a number of special difficulties. Firstly, since these products are traditionally associated with high standards of genuineness and purity} secondly, since they are very largely used for infant and child feeding, and indeed are the main foods used in the early period of life.

24. On the other hand, the need to limit the use of additives in view of these considerations must be balanced against the fact that the peoples of many countries still suffer from hunger in the most literal sense of the word, and for this reason milk products should be manufactured which are capable of being transported over long distances and stored under unfavourable conditions. For such purposes it is probable that the use of harmless antioxidants could perhaps give these products an appropriate storage period.

25. A balance must therefore be sought between the need to avoid health hazards and the need to permit manufacturing processes which will allow the production and distribution of milk products to populations in most need of them.

26. The Committee therefore put forward the following proposals for consideration by Governments:

- a) The standards so far issued under the Code provide for the use of "harmless substances necessary for the manufacturing process". It is clear that such substances, as far as additives are concerned, should be understood as referring to those which will be included in the general positive lists to be adopted by the Codex Alimentarius Commission. It is equally clear that maximum levels of use for such additives would be fixed upon the lines set out in paragraph 20 above.
- b) However, the general positive list covers additives for the whole range of foodstuffs and should not be understood as allowing the use of all these additives in milk products. It should not then be difficult to choose from the general positive list those which appear suitable for addition to milk products.
- c) Their choice, apart from technological considerations, should be based upon the figures established for unconditional acceptance. When technological considerations are equal, preference should be given to those substances which, taking into account their use in other foods, offer the least likelihood of exceeding the maximum total intake established for unconditional acceptance.

- d) Since the Code does not explicitly require the declaration of the harmless substances needed for the manufacturing process, the labelling aspect could, in the view of the Committee, be dealt with on the following lines:
- 1) In respect of products for which standards have been published under the Code, no label declaration should be required.
 - 2) As far as milk products are concerned for which no standards have been published under the Code, label declaration should in principle be required.
 - 3) Baby foods should be free from all additives. Where however due to unavoidable technological considerations an additive (i.e. an additive contained in the positive list for use in milk products) must be used, its presence should be declared together with the level present, in very clear characters.
- 27 (a) The Committee recommended that Governments consider this problem in all its aspects and communicate to the Secretariat their reactions to the proposals made in good time to allow their distribution for discussion at the next session of the Committee.
- (b) The Committee further recommended that Governments and the IDF might wish to submit to the Secretariat detailed proposals concerning additives (including their maximum levels of use) to be used in milk products, with a view to their consideration by the Committee at the same session.

USE OF BRAND NAMES AND MARKS

28. The Committee considered the comments received from 20 Governments on the use of brand names and marks (see Report of the Fifth Session, paragraph 12). The consensus of opinion was that it would not be practicable to prohibit the use of milk product brand names on products falling under Article 4 of the Code, particularly where such brand names were legally protected trade marks. The Committee urged that protection should be sought by adequate label declaration of composition according to the requirements of Articles 4.1 and 5 of the Code considered in all their aspects.

DESIGNATION OF IMITATION MILKS

29. The Committee considered at the request of the Secretariat, a proposal* to clarify the designation of imitation milks. These products are used in developing countries since they are useful and at present economically advantageous. On the other hand, the designation at present commonly used for them, "filled milk", has been held by the Committee to be incompatible with the Code; this term continues however to be used and to mislead the consumer in such a way that acceptance of the Code has actually been hindered in some cases. In promoting their dairy production, many developing countries are interested in expanding their dairy industries on the basis of combining skim milk with other products. In order therefore to take account of this important fact and at the same time to extend the Code's system of consumer protection in the expanding markets of developing countries, the Committee believed that governments would wish to consider resolving this problem by suggesting, after consultation with the various interests involved, the use of one or more new generic designations. Such generic designations should in any case be accompanied by a label declaration of the principal raw materials used in accordance with Article 4.2 of the Code.

* See doc. ALINORM/MDS/63/21 of 28 March 1963.

CORRECTION TO ARTICLE 4.2(b) OF THE CODE

30. The Committee drew attention to an editorial discrepancy between the English version and the French and Spanish versions of Art. 4.2(b) of the Code and decided to correct the English text to comply with the French and Spanish texts. In the English version of the Fourth Edition of the Code, therefore, the phrase "principal raw material" will be changed to read "principal raw materials".

JOINT FAO/WHO PROGRAM ON FOOD STANDARDS

31. In respect of the position of the Committee under the new Joint FAO/WHO Program on Food Standards, the Committee was informed that the Secretariat is proposing* to the First Session of the Joint FAO/WHO Codex Alimentarius Commission (Rome, 25 June - 3 July 1963), that the Committee should henceforth be considered as the specialist body of the Codex Alimentarius Commission for all questions concerning milk and milk products. In this way its role will be unaltered but at the same time it will be closely linked to the Codex Alimentarius Commission, in particular, in its work on common problems of food standards (labelling, additives, etc.)

* The Codex Alimentarius Commission adopted this proposal.

APPLICATION OF THE CODE AND ITS STANDARDS

32. a) The Committee requested the Secretariat to continue to take active steps to ensure the widest possible application of the Code and the standards adopted under it. Individual letters to Governments and special circulars had produced good results, in particular for Standard No. A.5, Whole Milk Powder. In this last case however one or two Governments having a particular interest in this product had not yet accepted the Standard. The Secretariat was requested to draw the attention of all interested Governments to the advantages of accepting this and other Standards adopted under the Code.
- b) However, whilst seeking the widest possible acceptance of the Code and its standards the Committee realized that the means to apply both the Code and its standards varied widely from country to country. The Committee therefore requested the Secretariat to seek acceptances from both producing and importing countries but at the same time to encourage by regular contacts the effective application of the Code and its standards by whatever means would be appropriate to the country concerned. The Committee further requested the Secretariat to submit to it at its next session a survey of the steps taken by countries to apply in practice the Code and its standards.

PLACE OF MEETINGS OF THE COMMITTEE

33. In order to encourage wider participation of the many interested member countries of FAO or WHO in its work, the Committee requested that Governments consider the desirability of holding one or more future sessions of the Committee in other regions of the world, e.g. the Far East, Latin America or Africa. Suggestions in this respect should be sent to the Secretariat.

SUMMARY OF POINTS FOR ACTION BY GOVERNMENTS

- Paragraph 3: New clause added to Standard A.4
- “ 6: Revised form of Standard A.7.
- “ 7: Comments on draft standard for processed cheese products
- “ 8: Comments on draft standard for prepacked cheese
- “ 9: Establishment of individual international cheese standards
- “ 27 (a) & (b): Food additives in milk products
- “ 29: Designation of imitation milks
- “ 32: Application of the Code and its standards in practice (special communications will be sent to governments concerned on this point).
- “ 33: Place of meetings of the Committee

Governments are requested to make their comments available to the Secretariat by 15 December 1963 at latest.

APPENDIX A

STANDARD ADOPTED BY THE COMMITTEE AND RE-SUBMITTED TO GOVERNMENTS FOR ACCEPTANCE IN ITS REVISED FORM

STANDARD NO. A.7, WHEY CHEESE

1.1 Definition

Whey cheese is the product obtained by:

- (a) Coagulation of whey, or
- (b) Concentration and moulding of concentrated whey, with or without the addition of milk and milk fats.

1.2 Export Standards

- 1.2.1 The Standard for composition of "whey cheese" shall be the percentage of fat in the dry matter.
- 1.2.2 The minimum percentage fat in the dry matter in cream whey cheese shall be 33%.
- 1.2.3 The minimum percentage fat in the dry matter in whey cheese shall be 10%.
- 1.2.4 Whey cheese with less than 10% fat in the dry matter shall be designated "skimmed whey cheese".

1.3 Marking and labelling

- 1.3.1 Whey cheese and cream whey cheese or their packs shall bear the designation "whey cheese", the name of the producing country and the minimum fat content in the dry matter.
- 1.3.2 The marking of fat percentage in the dry matter and the designation "whey cheese" shall be made in distinct and legible figures and words.
- 1.3.3 All exported whey cheese or its packs as well as commercial documents referring thereto shall, in addition to the name of the producing country, bear an indication of the manufacturer or exporter in plain or in code.

APPENDIX B

DRAFT SUBMITTED TO GOVERNMENTS FOR DETAILED COMMENT

DRAFT STANDARD FOR PROCESSED CHEESE PRODUCTS

1. Definition

Processed cheese products are milk products obtained by melting and emulsifying one or more varieties of cheese which comply with the General Standard for Cheese.

2. Permitted additions

2.1 Harmless dissolving and emulsifying agents in such proportions of the weight of the finished product as do not exceed the following:

max. 3% of anhydrous inorganic agents (e.g. phosphates)

or

max. 4% for mixtures of anhydrous inorganic and anhydrous organic agents (e.g. citrates), provided, however, that the content of anhydrous inorganic agents in no case exceeds 3% of the finished product.

2.2 Milk and milk products in such proportions that the anhydrous lactose content does not exceed 5% by weight of the finished product, unless declared in accordance with 4.4 (labelling) provided, however, that such proportion shall in no case exceed 21/2% where the product described under 3.1 bears a cheese designation in accordance with 3.2.

2.3 Flavouring substances of natural origin, such as spices, tomato, lean ham, etc., provided however:

- a) that these substances are not intended to take the place in part or in whole of any milk constituent;
- b) that the addition is intended solely for flavouring and the solids incorporated thereby in no case exceed 1/6 by weight of the total solids content of the finished product;
- c) that the addition is mentioned in the designation of the product in accordance with 3.3.

3. Designations

3.1 The terms "processed cheese", "processed cheese food", "spreadable processed cheese", "low fat processed cheese" or their equivalents prescribed by national legislation or usage shall, subject to 3.5 to 3.8 below exclusively be employed to designate the products defined in 1 above.

3.2 The products described under 3.1 may be designated by a term incorporating a cheese designation, provided, however, that they do not contain any additions under 2.3 (flavouring substances) and conform with 2.2 (additions of milk and milk products) and 3.4 (minimum milkfat content).

- 3.3 In the case of a product described under 3.1 flavoured in accordance with 2.3 (flavouring substances), the designation shall include a mention of the flavouring substance added.
- 3.4 The products described under 3.1 which bear a cheese denomination shall have a minimum milkfat content (expressed as a percentage by weight of the solids in the finished product) not less than the minimum prescribed or normal for the cheese whose designation is used.
- 3.5 The products described under 3.1 for which according to 4.2 c) the designation "full fat" may be used or with a declared milk-fat content of not less than 40% of the total solids, shall contain not less than 48% total solids unless the product is designated "spreadable processed cheese" or its equivalents, in which case the total solids content shall be at least 40%.
- 3.6 The products described under 3.1 with a declared milkfat content of at least 30% of the total solids, shall contain not less than 35% of total solids.
- 3.7 The products described under 3.1 with a declared milkfat content of at least 20% in the total solids, shall contain not less than 33% of total solids.
- 3.8 The products described under 3.1 with a declared milkfat content of less than 20% in the total solids shall contain not less than 33% total solids and must be declared as "low fat processed cheese" or its equivalent in national legislation.

4. Marking and Labelling

The original packs of a product described under 3.1 shall carry the following declarations in clearly visible characters:

- 4.1 The designation of the product in accordance with 3.
- 4.2 Unless 4.3 applies, the minimum milkfat content in the total solids if below 45% under the following conditions:
 - a) the declaration shall be expressed as a percentage by weight of the total solids in the finished product)
 - b) the declaration shall be expressed in multiples of 5% only, save in the case of a product described under 3.1 in accordance with 3.2 (cheese designation) and 3.4 (minimum milkfat content), where the stated minimum milkfat content may be that of the cheese whose designation it carries;
 - c) the term "full fat" or its equivalent may be used for a product described under 3.1 with at least 45% milkfat in the total solids, provided it is already used traditionally for the type of cheese whose designation is used and in accordance with the Code of Principles.
- 4.3 It shall not be obligatory to mark the minimum milkfat content of a product described under 3.1 whenever the variety declared on the label conforms with an international standard of composition fixing minimum milkfat and minimum total solids contents adopted under the Code of Principles or,

until such an international standard shall have been adopted, whenever as regards exclusively the home market, the variety in question complies with national legislation defining its composition.

- 4.4 The presence of added milk and milk products where the anhydrous lactose content exceeds 5% of the total weight of the finished product in accordance with 2.2.
- 4.5 The net weight (ex factory) except on individual portions not intended for separate sale.
- 4.6 The manufacturer or seller, except on individual portions not intended for separate sale in which case this mention may be replaced by a trade mark or other identification of the manufacturer or seller.
- 4.7 The name of the producing country (for export only).

APPENDIX C

DRAFT SUBMITTED TO GOVERNMENTS FOR DETAILED COMMENT

DRAFT STANDARD FOR PREPACKED CHEESE

1. Definition

Prepacked cheese is cheese ready for consumption in out or sliced form which has been packed out of sight of the consumer for direct sale and not for manufacturing purposes.

2. Preparation and Packaging

2.1 The prepacking of a cheese should be carried out in such a manner that the cheese will not under adequate conditions of storage and distribution alter during the normal marketing period and the normal period it is likely to be kept by the consumer.

2.2 The materials used when prepacking the cheese must be harmless.

3. Marking and Labelling

In addition to the indications obligatorily shown on the cheese or on the pack, in accordance with the General Standard for Cheese, the following information shall appear on the pack of the prepacked cheese:

- the name of the prepacker or of the seller of the prepacked cheese or an identification code
- the date of prepacking or an indication thereof in code
- the minimum net weight.

APPENDIX D

PROCEDURE FOR ESTABLISHING INDIVIDUAL INTERNATIONAL CHEESE STANDARDS

(INCLUDING WHEY CHEESE AND PROCESSED CHEESE PRODUCTS)

1. General

- 1.1 With the introduction in the Code Of Principles of individual international standards for cheese, the Code is aiming at informing and protecting the consumer and endeavours to promote an honest use of cheese denominations on the international market.
- 1.2 The international individual standards for cheese shall not hinder technical progress.
- 1.3 The application form to be filled in by the depositing country (see below) provides (under 4.9 and 5.5) for blank lines where the depositing country may mention other essential characteristics.

2. Principles to be observed

2.1 Justification by the depositing country and documentation

- 2.1.1 Every request for setting-up an international individual standard for cheese shall be substantiated and supported by documents.
- 2.1.2 Particularly, it should appear from the supporting documentation:
 - a) that the composition, the designation and where appropriate the characteristics of the cheese are defined in the legislation of the requesting country.
 - b) That the requesting country is a substantial producer of the cheese bearing the designation in question.
 - c) That the cheese is of international importance as to its volume of production and export.
- 2.1.3 If a standard is justifiably deposited by several countries for one cheese designation but with different characteristics, such countries shall be invited to establish uniform criteria by mutual agreement.

2.2 Submission and treatment of requests

- 2.2.1 Countries submit their requests to the Secretariat.
- 2.2.2 The Secretariat transmits these requests:
 - a) to all member governments of FAO and WHO for comment
 - b) to IDF for consideration and report.
- 2.2.3 The Committee of Government Experts considers the request for a standard in the light of government comments and any recommendations from IDF. With a view to adoption of a standard, the Committee will be guided by the criteria set out in paragraphs 2.1.1 to 2.1.3 above. On adoption, the standard will be submitted

to all member governments of FAO and WHO for acceptance following the Committee's usual procedures.

APPLICATION FORM* FOR REGISTRATION OF AN INDIVIDUAL INTERNATIONAL CHEESE STANDARD

* See Explanatory Notes on this form overleaf.

1. **Designation of cheese**

1.1 Name of the cheese

2. **Depositing country**

2.1 Name of the country

3. **Raw materials**

3.1 Kind of milk

3.2 Authorized additions

4. **Essential characteristics of the cheese ready for consumption**

4.1 Type

4.2 Shape

4.3 Dimensions and weight:

4.4 Rind - Consistency and appearance
- Colour

4.5 Body - Texture and colour

4.6 Holes - Distribution
- Shape
- Size
- Appearance

4.7 Minimum fat contents in the dry matter: % (if more than one, state all).

4.8 Maximum moisture content:%

4.9 Other essential characteristics:

5. **Essential characteristics of manufacture**

5.1 Method of coagulation.

5.2 Heat treatment.

5.3 Fermentation procedure.

5.4 Maturation procedure.

5.5 Other essential characteristics

EXPLANATORY NOTES ON THE APPLICATION FORM

3.1 **Kind of milk**

e.g. cow's milk, sheep's milk, etc

3.2 **Additions**

Seasoning natural products, e.g. cumin-seed

4.1 Type

Hard-cheese, semi-hard cheese, soft cheese, curd cheese

4.2 Shape

e.g. Loaf, cylinder, etc.

4.3 Dimensions and weight

Limits to be stated

4.4 Rind

Consistency and appearance:

hard and dry, hard with a wax film, soft and dry,
soft with a wax film, soft with white mould,
soft with green mould, rind less, etc.

4.5 Body

Texture: e.g. soft, firm, flaky, etc

Colour: e.g. veins of mould, etc.

4.6 Holes

Distribution : regular, plentiful, few, no holes

Shape : round, irregular

Size : large, medium, small
if desired approximate diameter in mm.

Appearance : mat, smooth

4.9 Other essential characteristics

e.g. flavour and taste, cheese for grating, salt content, volatile acid content, etc.

5.1 Method of coagulation

with rennet, with lactic acid.

5.2 Heat treatment

e.g. scalded curd, raw curd

if desired: details of heat treatment.

APPENDIX E

TABLE SHOWING STATUS OF SAMPLING AND ANALYSIS METHODS AND ACTION RECOMMENDED

| <u>Product</u> | <u>Standard</u> | <u>Methods required</u> | <u>Text set out in*</u> | <u>Stage</u> |
|--|-----------------|-------------------------------|-------------------------|--------------|
| Butter | A-1 (1960) | Sampling | B-1 (1962) Part E | FINAL |
| | | Fat | - | (a) |
| | | Solids net fat | - | (a) |
| | | Water | Appendix E (1962) | (e) |
| | | Salt | Appendix F (1962) | (e) |
| Milk fat, butterfat butter oil (anhydrous) | A-2 (1960) | Sampling | - | (a) |
| | | Fat | - | (a) |
| | | Water | - | (a) |
| Evaporated Milk " Skimmed milk | A-3 (1961) | Sampling | b-1 (1962) Part C | FINAL |
| | A-3 (1961) | Fat | Appendix G (1962) | (e) |
| | | Milk Solids | | (a) |
| Sweetened Condense. Milk Skimmed Sweet. Cond. Milk | A-4(1961) | Sampling | B-1 (1962) Part C | FINAL |
| | | Fat | Appendix G (1962) | (e) |
| | | Milk Solids | - | (a) |
| | | sugars | - | (a) |
| Whole Milk Powder Partly Skimmed Milk Powder Skimmed Milk Powder | A-5 (1961) | Sampling | B-1 (1962) Part D | FINAL |
| | | Fat | B-1 (1962) | FINAL |
| | | Water | - | (a) |
| Liquid Milk | - | Sampling | B-1 (1962) Part B | FINAL |
| | | Fat | Appendix C (1962) | (a) |
| Cheese | - | Sampling | B-1(1962/63) Part F | FINAL |
| | | Fat | B-3 (1962) | FINAL |
| | | Solids | Appendix D (1962) | (e) |
| Whey Cheese | - | Sampling | - | (a) |
| | | Fat | - | (a) |
| | | Solids | - | (a) |
| Processed Cheese products | - | Sampling | - | (a) |
| | | Fat | - | (a) |
| | | Solids | - | (a) |
| | | Lactose | - | (a) |
| | | Emulsifying agents | - | (a) |
| Code of Principles | | Acidity of butterfat | B-4(1962) | FINAL |
| | | Refractive Index of butterfat | B-5(1962) | FINAL |

* The symbols "B-1, B-2" etc. refer to texts already published with the Code; the term "Appendix ... (1962)" refers to the Appendices of the Report of the 5th (1962) Session of the Committee.

The following reports of earlier sessions in this series have been issued:

First session, Rome, Italy, 8-12 September 1958 (Meeting Report No. 1958/15)

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

Third session, Rome, Italy, 22-26 February 1960 (Meeting Report No. AN 1960/2)

Fourth session, Rome, Italy, 6-10 March 1961 (Meeting Report No. AN 1961/3)

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

Code of Principles concerning Milk and Milk Products:

First Edition 1960

Second Edition 1961

Third Edition 1962