

# CODEX STANDARD FOR EXTRA HARD GRATING CHEESE

CODEX STAN 278-1978

## 1. DESIGNATION OF CHEESE

Extra Hard Grating

## 2. DEPOSITING COUNTRY

United States of America

## 3. RAW MATERIALS

**3.1 Kind of milk:** cow's milk, goat's milk or sheep's milk and mixtures of these milks.

### 3.2 Authorized additions

#### 3.2.1 *Necessary additions:*

- cultures of harmless lactic acid producing bacteria (starter)
- rennet or other suitable coagulating enzymes
- sodium chloride.

#### 3.2.2 *Optional additions:*

- calcium chloride, max.200 mg anhydrous/kg of the milk used
- harmless flavour producing bacteria
- harmless enzymes to assist in flavour development (solids of preparation not to exceed 0.1% of weight of milk used)
- chlorophyll, including copper chlorophyll complex, max. 15 mg/kg cheese
- sorbic acid or its sodium or potassium salts, maximum 1 g/kg calculated as sorbic acid in the final product.

## 4. PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION

### 4.1 Type

4.1.1 *Consistency:* extra hard, suitable for grating.

4.1.2 *Short description:* extra hard, dry, slightly brittle, suitable for grating. Period of curing at least 6 months.

4.2 *Shape:* various.

4.3 *Dimensions and weights:* various.

#### **4.4 Rind** (where present)

4.4.1 **Consistency:** extra hard.

4.4.2 **Appearance:** dry, may be coated with vegetable oil, food grade wax or plastic materials.

4.4.3 **Colour:** amber.

#### **4.5 Body**

4.5.1 **Texture:** granular, slightly brittle.

4.5.2 **Colour:** natural uncoloured to light cream colour.

#### **4.6 Holes** (when holes are a typical characteristic of the variety)

4.6.1 **Number:** few.

4.6.2 **Shape:** small, round.

4.6.3 **Size:** approximately 1–2 mm.

4.6.4 **Appearance:** characteristic gas holes.

**4.7 Minimum fat content in dry matter:** 32%

**4.8 Maximum moisture content:** 36%

### **5. METHOD OF MANUFACTURE**

**5.1 Method of coagulation:** rennet or other suitable coagulating enzymes; with the possible addition of a lactic acid starter.

**5.2 Heat treatment:** milk may be raw or pasteurized. If pasteurized the milk is heated to not less than 72 °C (161 °F) for 15 seconds.

**5.3 Fermentation procedure:** lactic acid fermentation or other flavour producing cultures and enzymes.

**5.4 Maturation procedure:** after the curd which may be lightly salted is shaped into forms, the cheese may again be salted in brine, dry salted or both; held in a cool and well aerated or temperature controlled room for not less than 6 months.

### **6. SAMPLING AND ANALYSIS**

See CODEX STAN 234-1999.

## **7. MARKING AND LABELLING**

- 7.1** Only cheese conforming with this standard may be designated Extra Hard Grating Cheese or any recognized variety name in the consuming country. A “coined” or “fanciful” name, may be used however, provided it is not misleading and is accompanied by the phrase “Extra Hard Grating Cheese”.
- 7.2** It shall be labelled in conformity with the appropriate sections of the *General Standard for Cheese* (CODEX STAN 283-1978).