

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel.: +39(06)57051 Telex: 625825-625853 FAO I E-mail: Codex@fao.org Facsimile: +39(06)5705.4593

Agenda Item 2

**CX/MMP 00/2
December 1999**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON MILK AND MILK PRODUCTS
Fourth Session
Wellington, New Zealand, 28 February - 3 March 2000**

**MATTERS REFERRED TO THE COMMITTEE BY THE
CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES**

A. 23RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION (28 June-3 July 1999, Rome, ALINORM 99/37)

1. TERMS OF REFERENCE OF THIS COMMITTEE (PARA. 69)

The Commission adopted the Terms of Reference as proposed as follows:

“To elaborate world-wide standards, codes and related texts for milk and milk products.”

2. STANDARDS FOR MILK PRODUCTS (PARAS 81-99, 194, APPENDIX VIII)

The Commission adopted the General Standard for the Use of Dairy Terms, Revised Standards for butter, Milkfat, Evaporated Milks, Sweetened Condensed Milks, Cheese, Whey Cheese, and Standard for Milk Powders and Cream Powder and for Cheeses in Brine with some amendments.

The texts of the adopted standards (in English, French and Spanish) can be downloaded from the FAO's ftp site (<ftp://ftp.fao.org/codex/standard/volume12/>).

Draft General Standard for the Use of Dairy Terms

The Commission adopted the Draft General Standard as amended by the Codex Committee on Food Labelling to replace the existing Code of Principles Concerning Milk and Milk Products. It agreed to request the Committee on Milk and Milk Products to consider, as a matter of urgency, the necessity to elaborate a standard for recombined products such as filled milk and derived products where the milk components had been substituted wholly or partially by non-milk components. Since these type of products appeared to be wide-spread in Asia, it also requested the Coordinating Committee for Asia to consider this issue in parallel to the Committee on Milk and Milk Products.¹

Draft Revised Standard for Butter

In relation to the maximum level for lead, the Commission noted that this level had been endorsed by the Codex Committee on Food Additives and Contaminants and that the Committee had been considering general maximum levels of lead in foods. It was agreed that when these general maximum levels were finally agreed by the Committee on Food Additives and Contaminants, it might be necessary for the Committee on Milk and Milk Products to revisit the maximum lead level in butter.

¹ See CX/MMP 00/4.

Draft Revised Standard for Cheese

The Commission requested the Committee on Milk and Milk Product to consider: (1) inclusion of a minimum level for protein; and (2) raw materials. It also requested that Committee to give priority in the revision of individual cheese Standards.²

Certain Individual Cheese Standards

The Commission revoked the following 14 individual cheese standards: Individual Cheese Standards for Cheshire, Limburger, Svecia, Butterkäse, Harzer Käse, Herrgårdstost, Hushållstost, Maribo, Fynbo, Romadur, Amsterdam, Leidse, Friese and Edelpilzkäse.

Revision of the Standards for Edible Casein Products and Whey Powders

The Commission approved the initiation of the revision of the Codex Standards for Edible Casein Products and Whey Powders.

3. USE OF HYDROGEN PEROXIDE FOR THE PRESERVATION OF RAW MILK (PARAS 214-216)

The Commission agreed that the direct use of hydrogen peroxide was inconsistent with the Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System (CAC/GL 12-1991), and was no longer acceptable.

The Commission confirmed: (a) that the most preferred method of the preservation of raw milk was refrigeration; (b) its approval of the use of the enzymatic activators of the lactoperoxidase system in accordance with the Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System and based on the advice of the Joint FAO/WHO Expert Committee on Food Additives, where refrigeration was not possible; and (c) that the lactoperoxidase system should not be used for products intended for international trade.

4. MEDIUM-TERM PLAN 1998/2002 (paras 25-34, Appendix II)

The Commission adopted the Medium-Term Plan 1998-2002 as amended by the Commission.

5. AMENDMENTS TO THE PROCEDURAL MANUAL OF THE CODEX ALIMENTARIUS COMMISSION

Amendments to the Rules of Procedure (paras 59-66, Appendix III)

The Commission agreed to amend Rules II, III.1 and X as proposed by the Committee on General Principles or as proposed at the Session. The amendment to Rule X - Elaboration of Standards is to stress that every effort should be made to reach consensus.

Criteria for the Establishment of Work Priorities and Criteria for the Establishment of Subsidiary Bodies of the Codex Alimentarius Commission (para. 67, Appendix IV)

The Commission adopted the amendments separating the criteria for work priorities from the criteria for establishing subsidiary bodies, which include provisions for the establishment of *ad hoc* Intergovernmental Task Forces operating for a limited period of time under closely defined terms of reference, but functioning in the same manner as established Codex Committees.

6. DRAFT MAXIMUM LEVEL FOR AFLATOXIN M₁ IN MILK (PARAS 103-105)

Many delegations expressed opposition to the adoption of the draft level of 0.05 µg/kg noting the problems associated with the availability, application and costs of methods of analysis; resulting severe disruptions to trade in feeding stuffs; little trade of liquid milk; and that the risk assessment conducted by the 49th JECFA had shown that the potential carcinogenicity of Aflatoxin M₁ was approximately ten times less than that of Aflatoxin B₁.

Many other delegations supported the level of 0.05 µg/kg as proposed to protect high intake milk-drinkers and vulnerable populations such as infants and young children, and that the level was set

² See CX/MMP 00/3

as low as reasonably achievable. They pointed out that this low level could be easily detected analytically.

As the Commission could not reach a consensus, it agreed to return the Draft Maximum Level for Aflatoxin M₁ in Milk to Step 6 for additional comments and further consideration by the Codex Committee on Food Additives and Contaminants. This decision was taken with the understanding that information should be provided on the public health and the potential economic implications of a higher level or a lower level as proposed, and the levels of aflatoxin contamination found in milk.

B. THIRTY-FIRST SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS (22-26 March 1999, The Hague)(ALINORM 99/12A, paras 19-25)

While considering the food additives provisions for endorsement, the Committee did not endorse several food additives: potassium aluminium silicate (555) in milk powders and cream powder and vegetable carbon (153) in cheese were withdrawn as no ADI had been allocated; and bezoylperoxide (928) in cheese was not endorsed as it was evaluated only as flour treatment agent and pending future evaluation by JECFA as bleaching agent in cheese.

That Committee referred the following food additives back to this Committee:

<i>Standard for:</i>	<i>Food Additive</i>	<i>Proposed level</i>	<i>Remarks of the CCFAC</i>
Milk Powders and Cream Powder	Polydemethylsiloxane (900)	GMP	Since it has a numerical ADI, a numerical maximum level was desirable.
Cheese	Anthocyanins (163)	GMP	No ADI was allocated and no specifications exist for anthocyanins (163(i)). An ADI and specifications were allocated to grape skin extracts (163(ii)). The CCFAC asked this Committee to clarify which substance should be used as a colour in red marbled cheese.
Cheese (sliced, cut, shredded or grated cheese)	Pimaricin (235)	10 mg/kg (for surface treatment)	The CCFAC did not endorse the provision pending written technological justification of use from Canada.

The Committee is **invited** to consider the above food additive provisions, which were deleted from the respective standard by the Commission, and, if necessary, to recommend the Commission amendments to these standards pending endorsement of these provisions by the CCFAC.

C. TWENTY-SEVENTH SESSION OF THE CODEX COMMITTEE ON FOOD LABELLING³ (27-30 April, Ottawa)

Proposed Draft Amendment to the General Standard for the Labelling of Prepackaged Foods (Class names - milk protein & milk protein product)(ALINORM 99/22A, paras 50-52, Appendix V)

The Committee agreed to combine the two classes into one. The Committee agreed to put the title of the class name “milk protein/milk protein product” and the minimum level of milk protein “30/35%” in square brackets.

The Committee agreed to forward the Proposed Draft Amendments to the Commission at Step 5. It also agreed to forward the Proposed Draft Amendment to the Committee on Milk and Milk

³ Matters regarding the endorsement of the food labelling provisions are not reported as they have already been incorporated into the standards adopted by the Commission. It was emphasized that the wording of the general recommendations of Codex on food labelling should be used as much as possible.

Products for further consideration. The Commission subsequently adopted it at Step 5 and advanced it to Step 6.

The Committee is **invited** to consider the following text, in particular the minimum milk protein content, and forward its conclusion to the Codex Committee on Food Labelling for further development.

“[Milk Protein/Milk Protein Product]: Milk products containing a minimum of {30/35}% of milk protein (m/m) in dry matter.*

** Calculation of milk protein content: Kjeldahl nitrogen x 6.38 ”*

D. THIRTY-SECOND SESSION OF THE CODEX COMMITTEE ON FOOD HYGIENE
(29 November - 4 December 1999)

Proposed Draft Code of Hygienic Practice on Milk and Milk Products (ALINORM 01/13, paras 64-70)

The Committee considered the Proposed Draft Code prepared by the USA. After the exchange of views the Committee agreed to return the Proposed Draft Code to Step 3 for redrafting by the USA with the assistance of a drafting group in the light of the comments received and discussions at the session for comments prior to its next session. The redrafting include development of annexes concerning specific products.