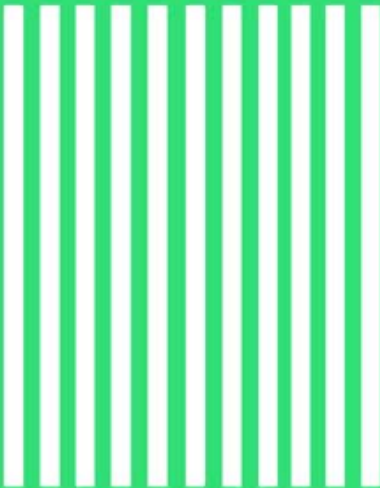


Joint FAO/WHO Food Standards Program

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

Report of the Ninth Session

Held in Rome, Italy, 20 - 25 June 1966



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

Rome



**IMPORTANT**

Readers are requested to insert the following corrections in the Report of the Ninth Session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products:

Page 15, paragraph 46, last complete line:

- insert a comma before the word "cream"

Page 35, point 7, third line from the top (Danablu Standard):

- "home" market instead of "house"

Page 38, point C, 4.8 (Danbo Standard):

- "maximum" moisture instead of "minimum"

Page 43, point 5.2.1, end of line (Gouda Standard):

- instead of "4.2" and "4.3" should be "5.1" and "5.2.2"

Page 47, point 7, last line (Havarti Standard):

- "home" market instead of "house"

Page 47, footnote, point A, 4.8:

- "maximum" moisture instead of "minimum"

Page 52, point 3 (Blue Stilton Standard):

- delete point "3.1.2"
- renumber points "3.2.1.3" and "3.2.1.4" to "3.2.1.2" and "3.2.1.3"
- add to new 3.2.1.2 "(Sodium chloride)"
- delete point 3.2.3

Page 58, point 3 (Emmentaler Standard):

- correct word "pepsin" in point 3.2.2

Page 60, point 5:

- correct word "pepsin" in point 5.1

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

Held at FAO Headquarters  
20-25 June 1966  
Rome, Italy

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## SUMMARY OF POINTS FOR ACTION BY GOVERNMENTS

1. Governments are requested to make their comments available before the end of 1966, All communications should be sent, if possible, in duplicate and addressed either to the Chief, Joint FAO/WHO Food Standards Program, or to the Technical Secretary, Committee on the Code of Principles concerning Milk and Milk Products, Dairy Branch, FAO, Rome.
2. Governments may send observations regarding any matter they would wish to raise. Some countries indicated that they would supply new or supplementary information on their national legislation or on technological necessity in respect of additives. Governments are also reminded that, when preparing a draft international individual cheese standard, they should consult other interested governments on this matter.

Those specific points on which the Committee agreed that comments should be sought are the following:

<p><u>Standard No. A.7- Whey Cheeses</u></p>	<p>Governments to confirm acceptances of revised standard. (Paragraph 6 of this Report)</p>
<p><u>Standard No. A.3 - Evaporated Milk</u></p>	<p>Governments to submit information on</p> <ul style="list-style-type: none"> <li>- national minimum requirements in respect of fat and milk solids contents;</li> <li>- quantity produced with higher fat and milk solids contents than prescribed in Standard No. A.3;</li> <li>- their position concerning the raising of the standard either immediately or after a prescribed period of time, (paragraph 7 of this Report).</li> </ul>
<p><u>International Individual Cheese Standards</u></p>	
<p><u>"Appellation d'origine"</u></p>	<ul style="list-style-type: none"> <li>- The Governments of France and Italy to make a proposal concerning the position of a country of origin which had in its national legislation provisions regarding "appellation d'origine" and did not propose to make application for an international individual cheese standard. (Paragraph 10 of this Report, modifying paragraph 33 of the Report of the Eighth Session)</li> </ul>
<p><u>Cheese with Different Designations but Almost Identical Characteristics</u></p>	<ul style="list-style-type: none"> <li>- Governments to advise on this issue. (See paragraphs 13 and 24 of this Report)</li> </ul>

<u>Blue Stilton, Cheshire, Emmentaler and Gruyère</u>	- Governments to comment; with regard to Emmentaler on the technological justification and levels of use of certain optional additions. (See paragraphs 19 to 22 of this Report and Appendices II-A to II-D)
<u>Danbo, Havarti, Samsøe, Danablu, Cheddar, Gouda and Edam</u>	- Submitted to governments for acceptance. (See paragraphs 23-30 of this Report and Appendices I-A to I-G)
<u>Cottage Cheese</u>	- Governments manufacturing this variety to supply information. (See paragraph 32 of this Report)
<u>Term "butter oil"</u>	- Governments to comment on the use of this term. (See paragraph 37 and Section III paragraph 71(i) of this Report)
<u>Food Additives in Cheese</u>	- Governments to give full information on levels of use, technological necessity, and supply figures on average and reasonable high intake figures for the consumption of cheese. (See paragraph 40 of this Report)
<u>Average and Reasonable High Intake Figures of Milk and Milk Products</u>	- Governments which have not yet sent, or would like to complete data already given, to supply this information. (See Section II, paragraph 49, of this Report)

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\* The Head of Delegations are listed first, Alternates, Advisers and Consultants are listed in alphabetical order.

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REPORT  
of the  
NINTH SESSION  
of the  
JOINT FAO/WHO COMMITTEE OF GOVERNMENT EXPERTS ON THE CODE  
OP PRINCIPLES CONCERNING MILK AND MILK PRODUCTS  
Rome, 20-25 June 1966

INTRODUCTION

1. The Ninth Session of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products was held at FAO Headquarters in Rome, 20-25 June 1966. The Session was attended by 87 participants, including representatives and observers from 25 countries and observers from 7 organizations (see pages ix-xix for List of Participants).

2. The Ninth Session of the Joint Committee was convened by the Directors-General of FAO and WHO. The meeting was opened by the Deputy Director-General of FAO, Mr. Oris V. Wells, on behalf of the Directors-General of FAO and WHO. The Committee was informed of the latest position regarding government acceptances of the Code of Principles, Associated Standards and Methods of Analysis and Sampling. Seventy-one governments had now accepted the Code of Principles concerning Milk and Milk Products; 45 governments had accepted the compositional standards for butter, butterfat and evaporated milk; 46 governments had accepted the compositional standard for sweetened condensed milk; 65 governments had accepted the compositional standard for milk powder and 31 governments had accepted the general standard for cheese. On average some 45 governments had accepted the Methods of Analysis and Sampling for Milk and Milk Products. The Deputy Director-General indicated that it was the intention of FAO and WHO to endeavour to gain more acceptances by governments of the Code of Principles, the Standards, and the Methods of Analysis and Sampling during the coming year.

3. The Committee unanimously elected Professor A.M. Guérault (France) as Chairman for the Session. Mr. J.L. Servais (Belgium) and Mr. H. Metz (Denmark) were elected Vice-Chairman for the Session. The Committee established two Sub-Committees. Sub-Committee I was to consider the use of food additives in milk and milk products and Dr. G.P. Wilmink (Netherlands) was elected Chairman of this Sub-Committee. Sub-Committee II was established to consider the Draft General Standard for Processed Cheese Products (Emulsified Cheese Products) and related matters, and Mr. C. Landolt (Switzerland) was elected Chairman of this Sub-Committee.

## SECTION I

### BASIC HYGIENE REQUIREMENTS FOR MILK AND MILK PRODUCTS

4. The Committee received a progress report on the work of the FAO/WHO Panel on Milk Quality concerning Basic Hygiene Requirements for Milk and Milk Products. The Panel had held its third meeting from 13-17 December 1965 and had considered basic hygiene requirements for the following:

- (a) milk production;
- (b) milk collection;
- (c) milk manufacture;
- (d) laboratory control;
- (e) retail shops.

5. The Fourth Session of the Panel was scheduled to be held in January 1967 and it was expected that a final report would be approved dealing with "Basic Hygiene Requirements for Licensing Milk Plants and Retail Shops". This report would then be submitted to the Directors-General of FAO and WHO for their approval and for release to governments and interested organizations according to the normal procedures of FAO and WHO. As soon as the report was available from the Panel it would be distributed to the Committee of Government Experts as a working paper so that the Committee might advise FAO and WHO on those recommendations which could be drawn to governments attention in connection with the Code of Principles and Associated Standards for Milk and Milk Products.

### STANDARD NO. A.7 - WHEY CHEESES

6. The Committee re-examined the Standard for Whey Cheeses in the light of government acceptances and comments received since the Eighth Session of the Committee. Some 17 countries had notified their acceptance of the standard. Taking account of certain government comments, the Committee made a number of editorial amendments. The Committee unanimously agreed that article 1.2.2 of the standard should be amended to read as follows: "The minimum percentage fat in the dry matter in 'creamed whey cheese' shall be 33 percent". The delegation of the Federal Republic of Germany advised the Committee that their national legislation had a higher percentage fat requirement for whey cheeses sold under this designation. The Committee's attention was drawn to the inclusion of "the name of the producing country" in article 1.3.1 of the standard. The Committee concluded that these words should be deleted as it had not been the Committee's intention that whey cheeses produced and sold domestically would need to declare the name of the producing country. The Committee further considered that article 1.3.3 adequately covered the requirement for the declaration of the name of the producing country for whey cheeses which entered international trade. The delegation of the U.S.A. drew the Committee's attention to the need to declare the net weight of the product when sold in the U.S.A. The Committee was advised that such questions as the declaration of the net weight were currently under consideration by the Codex Committee on Food Labelling and a report of that Committee's recommendations would be available for consideration by the Committee at its Tenth Session. These recommendations would be of general application to all foods and the Committee of Experts would be asked to consider these general requirements and any other specific requirements which the Committee thought would be necessary for milk and milk products. The attention of those governments which have accepted the Standard for Whey Cheeses is specifically drawn to the above to amendments to the standard and

they are requested to confirm their acceptance of the revised standard. The Committee decided that Standard No. A.7 for Whey Cheeses could now be published in the next edition of the Code of Principles.

#### STANDARD NO. A.3 - EVAPORATED MILK

7. The Committee further examined the proposal made by the Government of the Netherlands at the Eighth Session of the Committee that the minimum fat and total milk solids contents of evaporated milk should be raised. The present Standard for Evaporated Milk prescribed a minimum fat content of 7.5 percent and a minimum total milk solids content by weight of 25 percent. The Netherlands 1 proposal would raise the minimum fat content to 7.8 percent and the total milk solids by weight content to 25.9 percent. A number of governments had commented in favour of raising the fat and milk solids requirements in the Standard for Evaporated Milk. There were at the present time listed in the Fifth Edition of the Code of Principles some 11 out of the 45 government acceptances of the Standard for Evaporated Milk which prescribed higher requirements than those contained in the standard. A number of other governments had commented in favour of retaining the present minimum fat content and minimum total milk solids content percentages unchanged. Some governments considered that the acceptance of the proposed higher requirements could lead to various difficulties and therefore thought that it would be premature to consider any revision of the standard. The Committee, after a discussion of both points of view, concluded that it would be desirable formally to request governments to consider the possibility of the standard being raised in the near future and decided to place this subject on the agenda of the Tenth Session of the Committee. In view of the present state of acceptances and the number of countries which had higher requirements than presently contained in the standard, the Committee decided to invite governments to submit in advance of the next session information concerning their national minimum requirements for evaporated milk in respect of fat and milk solids contents and the quantity produced of evaporated milk with higher fat and milk solids contents than prescribed in Standard A.3. Governments were further invited to indicate whether they would be in favour of raising the standard either immediately or after a prescribed period of time.

#### STANDARD NO. A.6 - GENERAL STANDARD FOR CHEESE

8. The Committee considered a request from the Government of Switzerland that the explanatory note interpreting article 4.1 (a) of the standard as set out in paragraph 9 of the Report of the Eighth Session should be clarified. The Committee, after discussing paragraph 9, decided that the following revised interpretation of article 4.1 (a) of the General Standard for Cheese should be published as a footnote to the standard in the next edition of the Code of Principles:

"Except where an international individual cheese standard requires otherwise, the expression other clear indication of the producing country 1 in article 4.1 (a) should be understood as including, as far as cheese sold on the home market is concerned, a clear, legible and prominently displayed statement of the full address of the manufacturer or the name of a well-recognized state, region or province of the country concerned."

The delegation of Switzerland informed the Committee that in their opinion the revised explanatory note was still insufficiently clear as to the interpretation to be placed on article 4.1 (a). The delegation of the Federal Republic of Germany informed the Committee that it would wish the reservation of their Government as published in the Fifth Edition of the Code of Principles concerning article 4.1 (a) to be maintained.

## INTERNATIONAL INDIVIDUAL CHEESE STANDARDS - GENERAL

9. The Committee re-discussed the position of the country of origin of a variety of cheese in the procedure for the establishment of an international individual cheese standard as set out in paragraphs 31 and 33 of the Report of the Eighth Session. The Committee concluded that it would not be possible to confer on countries originating a variety of cheese the right of veto on applications submitted by other countries for that variety. The Committee, however, reaffirmed that the country of origin, wherever possible, should take the initiative in proposing an international individual cheese standard and endeavour to reach agreement on this standard with other interested countries. In the event of a country of origin not entering into consultations with other interested countries nor proposing an international individual cheese standard, then any other interested country might submit to the Secretariat of the Committee a request that an international individual cheese standard be elaborated for that variety, but should in any case consult the country of origin. The Committee, in examining paragraph 31 of the Report of the Eighth Session, concluded that, in order to bring the English, French and Spanish texts into conformity, the word "should" in the English text should be translated in the French and Spanish texts by "devra" and "deberá" respectively.

10. In the light of the above clarification made by the Committee it was decided that an amended version of paragraphs 31 and 33 of the Report of the Eighth Session should read as follows:

### Paragraph 31

"The Committee had a full discussion of the position of a country recognized as originating a variety. The country or countries of origin of a variety of cheese should take, wherever possible, the lead in proposing an international individual cheese standard and should try to reach agreement on this standard with other interested countries. In the event of a country other than the country of origin wishing to propose an international individual cheese standard, then that country, before making a formal applications should try to reach agreement on a common application with the country of origin and other interested countries. After examining the procedures laid down for the establishment of international individual cheese standards and also the provisions contained in the General Standard for Cheese, the Committee decided that applications for international individual cheese standards could only be accepted from countries which had accepted the General Standard for Cheese (Standard No. A.6). The Committee then considered the possibility of an international individual cheese standard being elaborated which might be unacceptable to the country of origin. In these circumstances it would be unlikely, if the country of origin were a major producer, that the Committee would be able to agree on the establishment of an international individual cheese standard for that variety. The Committee thought that such difficulties could be avoided if the procedures outlined above were followed."

### Paragraph 33

"The Committee further considered the question of "appellation d'origine" in the light of comments received from the Government of France and a statement from the delegation of Italy. The Committee concluded that the country of origin which had "appellation d'origine" prescribed in its national legislation could, when making an application for an international individual cheese standard, propose a restriction on the geographical area in which the cheese could be made. When a

country of origin made an application for an international individual cheese standard for a variety which, according to the national legislation of that country, had the right to "appellation d'origine", the country could bring to the attention of the Committee those special questions involved in the origin and traditional characteristics of the cheese concerned. The Committee would then examine fully these questions when the proposed international individual cheese standard was under consideration. The delegations of France and Italy were invited to submit a proposal to the Committee concerning the position of a country of origin which had in its national legislation provisions regarding "appellation d'origine" and did not propose to make application for an international individual cheese standard."

11. The Committee examined a written proposal concerning "appellation d'origine" submitted by the delegations of France and Italy. The proposal suggested that the Committee should not consider any application for an international individual cheese standard relating to a cheese enjoying traditional "appellation d'origine" if the country which had granted this "appellation d'origine" was opposed to the establishment of such a standard. The Committee considered that this involved fundamental issues of policy and that it would be preferable for governments to consider further the implications involved in these proposals and that the matter should be re-discussed at the Tenth Session. The delegation of Italy requested that its formal statement concerning international individual cheese standards should be brought to the attention of governments. This statement is contained in Section IV of this Report.

#### Cheeses having the same designation but different characteristics

12. The Committee re-discussed the question of whether an international individual cheese standard could prescribe more than one fat content for a cheese variety. The Committee was of the opinion that different fat contents for the same cheese designation should not be a general rule but rather as and when international individual cheese standards were considered they should be exceptionally treated. In such cases the Committee considered that a clear indication of the fat content should accompany the designation of the cheese as either a prefix or a suffix. A majority of members of the Committee recommended that governments should endeavour to reduce as far as possible the number of varieties of cheese of the same designation with different fat and solids contents. The delegation of the U.S.A. informed the Committee that their Government would be likely to accept only one fat content and one moisture content in an international individual cheese standard.

#### Cheeses with different designations but almost identical characteristics

13. The Committee, after discussing this problem, concluded that it would only be in a position to examine fully and decide upon the issues involved in cheeses with different designations but almost identical characteristics when the proposed international individual cheese standards for these cheeses were before the Committee for consideration. Governments and IDF were requested to advise the Committee as soon as possible when in their technical opinion it appeared that any of the applications might involve these issues.

#### Designations consisting of "group names"

14. The Committee considered whether names such as "blue cheese", "mold cheese", and "fresh cheese" could be considered as group names comprising several individual varieties. The Committee concluded that it should first consider the

international individual cheese standards and then afterwards, if so required, examine whether any group classification might be applicable. The Committee requested IDF to proceed with its consideration of the international individual cheese standards in accordance with the procedure set out in the Report of the Eighth Session. Governments and IDF were requested to keep in mind the possibility of group classification and to advise the Committee accordingly as and when international individual cheese standards were before the Committee for consideration.

#### Designations consisting of or being associated with a country's name

15. The Government of Switzerland was opposed to the use of such designations as "Liten Sveitser". The Committee, after discussing this matter, decided that it would not consider applications for international individual cheese standards with designations consisting of or being associated with the name of a country other than the country of origin. The Committee noted with appreciation that the Government of Norway had already withdrawn its application for "Liten Sveitser". The delegation of Norway sought clarification from the Committee regarding the adjectival use of a country's name in association with a cheese designation. The Committee agreed that international individual cheese standards should be elaborated for varieties of cheeses and that the adjectival use of a country's name would be in accordance with the provisions in article 4.1(a) of the General Standard for Cheese,

#### Declaration of fat content in multiples of five

16. The Committee concluded that it would not be desirable to insist on the declaration of fat content in multiples of five in the case of all international individual cheese standards. Provision appropriate to the cheese variety would be made in each international individual cheese standard.

#### Clarification of Procedure for the Elaboration of International Individual Cheese Standards

17. The Committee adopted a slightly revised Procedure for the Elaboration of International Individual Cheese Standards. This Procedure is set out in Appendix III (a) to this Report.

#### International Dairy Federation Report on the Procedure for the Establishment of International Individual Cheese Standards

18. The Committee received a detailed report from IDF containing the recommendations and decisions taken to date by the Committee on the Procedure for the Establishment of International Individual Cheese Standards. After consideration of the report and the adoption of a number of minor amendments, the Committee considered that it would serve as a useful guide to the IDF in its work of carrying out a technical examination of applications for international individual cheese standards. The report in a number of respects required amendment to take account of the decisions taken earlier in the session of the Committee. IDF was requested to submit, in the light of the discussion and comments on its report, a revised application form for registration of international individual cheese standards for consideration by the Committee at its Tenth Session. The Committee recommended that footnotes to the application form should, as far as possible, be avoided, and where it was necessary to obtain information which could not be conveniently located in the application, then annexes to the application form should be attached. It was further recommended by the Committee that application forms when completed should specify methods of analysis and sampling



which were specific to the cheese variety and in all other cases merely refer to the methods of analysis and sampling already published in the Code of Principles.

## INTERNATIONAL DAIRY FEDERATION REPORT ON DRAFT INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

### Blue Stilton

19. The Committee approved the proposed amendments suggested by IDF except those concerning articles 4.6.1 to 4.6.4 inclusive. The Committee decided that article 7 should contain the following provision: "Cheese conforming with this standard shall be designated "Blue Stilton" and shall be labelled in conformity with the appropriate sections of article 4 of the General Standard for Cheese." The Committee decided that the revised Draft International Individual Standard for Blue Stilton should be sent to governments for comment. (See Appendix II-A to this Report for the revised text of this standard.)

### Cheshire

20. The Committee approved the amendments suggested by IDF with the exception of the proposal that the last sentence of the last paragraph in article 5.4 should be deleted. The Committee approved for inclusion under article 7 of the standard the following provision: "Cheese conforming with this standard shall be designated "Cheshire" and shall be labelled in conformity with the appropriate sub-paragraphs of article 4 of the General Standard for Cheese." The Committee decided that the revised draft standard should be sent to governments for comment, (See Appendix II-B to this Report for the revised text of this standard,)

### Emmentaler (Emmental)

21. The Committee examined the Draft International Individual Cheese Standard for Emmentaler in the light of amendments suggested by IDF and agreed upon the following changes to the standard: article 2,2 should have France deleted from the list of countries which have deposited applications for the standard; 3.2.1 should be changed to read "necessary additions"; 3.2,2 "optional additions" should have listed the additives shown in the IDF suggestion which should, with the exception of calcium chloride be declared on the label when used in Emmentaler, The delegation of Switzerland objected to the listing of chlorophyll, benzoyl peroxide, hydrogen peroxide, catalase and phydroxybenzoic acid, its esters and sodium salts. The Committee decided that it would be necessary, when seeking the comments of governments on the draft standard, that they should be requested to submit a technological justification for the use of these optional additions together with the maximum levels of use for each additive. The Committee approved the incorporation of the IDF suggestions for 4.1, 4.3.1 and 4.3.2. After a discussion of the minimum dry matter content, the Committee agreed that the proposed figure of 62 percent should be changed to 60 percent and this should apply to all Emmentaler cheese irrespective of shape. The IDF suggestion concerning 4.10.3 was also approved by the Committee. Article 5 - the Committee agreed to the deletion of 5.5.1 and did not accept the suggestions made by IDF. Concerning the marking and labelling of Emmentaler Cheese, the delegation of Switzerland suggested to the Committee that stricter prescriptions would be necessary in the case of Emmentaler than those proposed in article 4 of the General Standard for Cheese, The Committee agreed that the following provision should be incorporated in article 7 of the standard: "Cheese conforming with the standard shall be designated Emmentaler or Emmental and shall be labelled in conformity with the appropriate paragraphs of article 4 of the General

Standard for Cheese, except that Emmentaler not produced in the country of origin must be marked with the name of the producing country even when sold on the home market." The Committee agreed that the revised Draft International Individual Cheese Standard for Emmentaler should be sent to governments for comments. (See Appendix II-C to this Report for the revised text of this standard.)

#### Gruyère

22. The Committee took into account most of the suggestions for amendments made by IDF. It was agreed that the same marking and labelling provisions as adopted for Emmentaler should apply in the case of Gruyère. The Committee agreed that the Draft International Individual Cheese Standard for Gruyère should be sent to governments for comments, (See Appendix II-D to this Report for the revised text of this standard.)

### INTERNATIONAL INDIVIDUAL CHEESE STANDARDS SUBMITTED TO GOVERNMENTS FOR ACCEPTANCE

#### Danbo

23. The Committee re-examined the Draft International Individual Cheese Standard for Danbo in the light of comments received from governments since the Eighth Session of the Committee. It was agreed that the same marking and labelling provisions for Emmentaler and Gruyère should be adopted for Danbo, Havarti, Samsøe and Danablu. Minor amendments were made to the draft standard by the Committee and it was decided that the revised text of the standard should be submitted to governments for acceptance. (See Appendix I-C to this Report for the revised text of this standard.)

#### Havarti

24. The Committee discussed whether the proposed standard for Havarti should be grouped with the variety Tilsit when a standard for the latter would be considered. In accordance with its decision as set out in paragraph 13 of this Report, the Committee postponed consideration of this matter until such time as it had before it for consideration of an International Individual Cheese Standard for Tilsit. The Committee considered that it would be of assistance if governments would submit their observations on the issues contained in paragraph 13 of this Report and also if IDF would submit its technical comments on these issues for consideration at the Tenth Session. The Committee agreed that the draft standard for Havarti should be sent to governments for acceptance with the same amendment as had been adopted in the standard for Danbo concerning a declaration of fat content and the marking and labelling of the cheese. (See Appendix I-F to this Report for the revised text of this standard.)

#### Samsøe

25. The Committee adopted the amendments proposed for Danbo and Havarti in respect of the draft standard for Samsøe with, in addition, the deletion from article 4.2.3 of the words "only for pre-packing purposes". The Committee agreed that the standard should be submitted to governments for acceptance. (See Appendix I-G to this Report for the revised text of this standard.)

#### Danablu

26. The Committee, when considering the Draft International Individual Standard for Danablu, again discussed the problem of designations consisting of group names. The Committee, however, decided that the standard should go forward to governments for acceptance, and at a later stage, when more international individual cheese standards were before the Committee for consideration, it would examine further the problem of

group names as recommended by the Committee in paragraph 14 of this Report. The same general amendments were adopted in the standard for Danablu as had been agreed upon for Danbo, Havarti and Samsøe. The Committee further concluded that it would not be necessary to transfer the footnote to article 7 of the standard, indicating that in some cases Danablu might be manufactured with a fat content of 60 percent and so declared by means of a prefix 60 percent to the designation "Danablu". (See Appendix I-B to this Report for the revised text of this standard.)

#### Cheddar

27. The Committee re-examined the Draft International Individual Cheese Standard for Cheddar in the light of comments received from governments since the Eighth Session of the Committee. The following amendments were made to the draft standard of the Committee: 3.2.4 to read "annatto and carotene"; 3.2.6 to read "sorbic acid and its sodium or potassium salts up to 1000 p.p.m. calculated as sorbic acid", and 4.8 to read "maximum moisture content: 39 percent." The Committee decided that the revised standard should be submitted to governments for acceptance. The delegation of the U.S.A. stated that in the case of cut or sliced cheeses it was necessary to be able to use sorbic acid or its sodium or potassium salts at a quantity higher than 1000 p.p.m. (See Appendix I-A to this Report for the revised text of this standard.)

#### Gouda

28. The delegation of the Federal Republic of Germany advised the Committee that it did not intend to proceed further with its application for an International Individual Cheese Standard in respect of Gouda. The application had been deposited to put on record that according to German legislation Gouda could be sold in different shapes and with different fat contents to those specified in the standard. The Committee re-examined the Draft International Cheese Standard for Gouda in the light of comments received from governments. A number of minor amendments were made to the text of the standard to permit Gouda in the shape of a loaf. The Committee was informed that Methods of Analysis would be required for Loaf Gouda. The minimum weight in articles 4.3.2 (a) and (c) was reduced from 3.5 kg to 2.5 kg. The Committee decided that the footnote concerning Baby Gouda should become part of the standard and that article 4.2.3 should have a maximum weight of 1,500 gm.

29. The Committee decided that the revised text of the standard should be submitted to governments for acceptance. (See Appendix I-E to this Report for the revised text of this standard.) The delegations of Norway, Poland, the Federal Republic of Germany and Sweden informed the Committee that they could not accept the proposed minimum fat content of 48 percent as prescribed in the standard as Gouda had been traditionally sold in their countries with a minimum fat content of 45 percent.

#### Edam

30. The delegation of the Federal Republic of Germany advised the Committee that it did not intend to proceed further with its application for an International Individual Cheese Standard in respect of Edam. The application had been deposited to put on record that according to German legislation Edam could be sold in different shapes and with different fat contents to those specified in the standard. The Committee re-examined the Draft International Individual Cheese Standard for Edam in the light of government comments. It was agreed that the standard should be sent to governments for acceptance and that the footnotes concerning Baby Edam and Loaf Edam and Baby Loaf Edam should be incorporated into the standard. Methods of Analysis would be

required for Loaf Edam. (See Appendix I-D to this Report for the revised text of the standard.)

PRIORITIES FOR FUTURE WORK ON THE ELABORATION OF INTERNATIONAL  
INDIVIDUAL CHEESE STANDARDS

31. In response to a request from IDF, the Committee recommended the following two lists of cheeses to be given priority consideration by IDF. The Committee expressed the wish that IDF should endeavour to deal with the cheese varieties in the first list and submit a report on them to the Tenth Session of the Committee. In the event of IDF being able to deal with more varieties than those provided in the first list, cheeses should be selected from the second list and reports on them submitted to the next session of the Committee.

List I

Provolone  
Tilsit  
Limburger  
Camembert  
Cottage Cheese

List II

Saint-Paulin  
Esrom  
Svecia  
Taleggio  
Fontina

32. The delegation of Italy undertook to take immediate action to enter into consultations as regards Italian varieties of cheeses with other interested countries. It would do so in accordance with the proposal of the Committee that a country of origin should take the initiative in the preparation of draft international individual cheese standards. Governments were requested to supply information concerning Cottage Cheese manufactured in other countries than the U.S.A. to the Secretariat in order to enable IDF to complete its consideration of the application for a draft standard for Cottage Cheese.

EDIBLE ICES

33. The Committee of Government Experts on the Code of Principles had before it the Report of the Third Session of the Coordinating Committee for Europe, a proposal from the Government of Sweden concerning edible ices (milk and non-milk products), and a draft standard for ice-cream and milk ices submitted by IDF. The opinion of the Committee was sought for submission to the Codex Alimentarius Commission as to how standards should be elaborated for all types of edible ices, including milk and non-milk products. The Committee was informed by the delegation of Sweden that the Swedish Government was prepared to accept responsibility for a Codex Committee to elaborate standards for all these products and that the general issues of procedure were to be discussed by the Codex Alimentarius Commission at its Fourth Session in November 1966. The Committee concluded that it would be most suitable if the Codex Alimentarius Commission decided that one body should be responsible for the preparation of standards for all types of edible ices. The Committee also thought that should the

Commission establish a Codex Committee then it should be responsible for elaborating standards for edible ices and should do this on a world-wide basis,

34. The Committee would wish in conformity with its mandate, which it reconfirmed, to recommend the following working procedure to the Codex Alimentarius Commission for the elaboration of standards for milk and non-milk edible ices:

"The Committee of Government Experts on the Code of Principles would examine, consider and revise, if necessary, the draft standards for ices produced from milk fat, submitted by IDF through the Secretariat to a Codex Committee on Edible Ices, should the Codex Alimentarius Commission decide to establish such a Committee. Further the standards elaborated by the Codex Committee on Edible Ices should be submitted by the Secretariat to the Committee of Government Experts on the Code of Principles concerning Milk and Milk Products for comment at Steps 3 and 6 of the Commission's Procedure for the Elaboration of World-Wide Standards, particularly to ensure that the proposed standards are in conformity with the Code of Principles."

35. The Committee was informed by the Secretariat that its recommendations, together with those of the Coordinating Committee for Europe, would be placed before the Codex Alimentarius Commission.

#### IDF DRAFT STANDARD FOR ICE-CREAM AND MILK ICES

36. The Committee briefly examined in a general and preliminary way the draft standard submitted by IDF and was of the opinion that the following matters dealt with in the standard might be likely to prove difficult to resolve. These were whether the standard should contain a prescription as to total solids or total milk solids, the declaration of flavours and ingredients, the measurement of overrun, and food additives. The Committee would also give consideration to the hygiene requirements for these products. The Committee requested IDF to revise and present the standard for further examination by the Committee at its next session.

#### IDF/ISO/AOAC COOPERATION OF METHODS OF ANALYSIS AND SAMPLING FOR MILK AND MILK PRODUCTS

37. The Committee adopted the Report of the Meeting of Representatives of IDF, ISO and AOAC, which had been held immediately prior to the Ninth Session of the Committee. This Report is contained in Section II. Attention is drawn to the recommendation in paragraph 71 (i) of the IDF/ISO/AOAC Report concerning "butter-oil" which was accepted by the Committee for reference to governments for comment.

38. The Committee had before it the revised form of presentation for Standard B.1 "Standard Methods of Sampling Milk and Milk Products". It was agreed that the new joint AOAC/IDF/ISO format and text of the standard should be published in the next edition of the Code of Principles concerning Milk and Milk Products.

#### FOOD ADDITIVES IN MILK AND MILK PRODUCTS

39. The Committee examined the Report of the Ad Hoc Sub-Committee on Food Additives contained in Section II of this Report. The Committee decided to incorporate as appropriate the recommendations of the Sub-Committee in the standards for milk, butter, butter-oil, evaporated milk, sweetened condensed milk and milk powder. Countries which had not yet provided figures on average and reasonably high daily intake figures for the consumption of milk and milk products were requested to do this and send information and eventual modifications or additions to the Secretariat. During

the discussion on the standard for milk, the Committee was informed that the question of vitamization of milk was a matter which would normally be provided for in the national legislations of the countries concerned. Vitaminization of milk would come under Article 1.3 of the Code of Principles concerning Milk and Milk Products where it was dealt with as an addition to natural milk constituents and as such would have to be declared on the label. As regards the other products, the conclusions of the Sub-Committee would appear in the standard concerned under the heading which is presently entitled "Permitted Additives" and would be sent for ratification to the Codex Committee on Food Additives. After ratification, the relevant provisions could be incorporated into the respective standards and sent for acceptance to governments which could then indicate any exceptions to these provisions. In those cases in which governments had indicated that they wished to have certain additives considered again, they were asked to provide supplementary information to the Secretariat. On referral by the Sub-Committee the Committee agreed that small quantities of lactose could be added to sweetened condensed milk. With regard to milk powder, the Committee noted that the technological necessity for particular additives for spray dried, roller dried and instant powders and for powders used for special purposes (e.g. for vending machines) was being studied by IDF. The Committee decided to consider at its next session, in the light of the outcome of the IDF study, whether any special provisions should be incorporated in the Standard for Milk Powder.

#### FOOD ADDITIVES IN CHEESE

40. The Committee discussed the need to obtain information from governments concerning the use of food additives in cheese. It would be necessary to have full information on the levels of use and technological reasons for the use of food additives in cheese generally and in specific individual varieties of cheese, together with figures on average and reasonably high daily intake figures for the consumption of cheese. The Committee would then examine this question at its next session in the light of information supplied by governments and would be able to communicate to the Codex Committee on Food Additives those food additives which were necessary for use in individual varieties of cheese and cheese in general. The Secretariat was requested to bring this matter specifically to the attention of governments.

#### CUTS AND SLICES OF CHEESE

41. The Committee agreed that nothing in the international individual standards for cheese would affect the sale of cuts and slices of cheese which were subject to such standards. The Committee further agreed that the question of the need for further provisions for pre-packed cheese, including cuts and slices, would be considered at a later meeting.

#### GENERAL STANDARD FOR PROCESSED CHEESE PRODUCTS

42. The Committee established a Sub-Committee under the chairmanship of Mr. C. Landolt (Switzerland) to examine the General Standard for Processed Cheese Products in the light of government comments received since the Eighth Session. After the Sub-Committee reported its inability to agree on the minimum total solids content of processed cheese products, the Committee decided that instead of providing a single general standard for processed cheese products, it would be preferable to elaborate standards for specific categories of these products within the framework of a general standard. The Sub-Committee, in the light of this decision, considered that the first main category to be dealt with was processed cheese with emulsifiers, which would be subdivided into processed cheese made wholly from cheese with emulsifiers, and a

second subdivision would be processed cheese with other ingredients in addition to emulsifiers. The second main category would be subdivided into non-emulsified pasteurized blended cheese and non-emulsified pasteurized cheese containing other foods.

43. The Committee took note of the progress made by the Sub-Committee in drafting a standard for processed cheese made wholly from cheese with emulsifiers but was unable to consider it in detail. The Committee decided that it would be important that all standards relating to processed cheese products should be established and drafted in a similar way to that for the standard for processed cheese made wholly from cheese with emulsifiers. In order to achieve this object, the Committee decided to postpone the sending to governments of the draft standard for processed cheese and requested IDF to elaborate draft standards for the other general categories of processed cheese products in line with this draft standard. IDF was requested to invite all interested countries, including the U.S.A., so that its study for the preparation of this standard could be a comprehensive one. IDF should also take into consideration the government comments which had been submitted on the General Standard for Processed Cheese Products. The Committee would then at its next session consider draft standards for the four main categories of products:

- (1) processed cheese made wholly from cheese with emulsifiers;
- (2) processed cheese with other ingredients in addition to emulsifiers;
- (3) non-emulsified pasteurized blended cheese;
- (4) non-emulsified pasteurized blended cheese containing other foods.

44. It was also agreed on the proposal of the delegate of France that, since several countries were interested in the establishment of a standard for spreadable processed cheese made wholly from cheese with emulsifiers but whose moisture content would be higher than in processed cheese, the IDF would be asked to consider how these cheeses should be covered in the general standard.

#### MISCELLANEOUS

##### Standards being elaborated by other subsidiary bodies of the Codex Alimentarius Commission

45. The Secretariat was asked to place on the agenda for the next session of the Committee an item which would enable the Committee to consider its position with regard to standards being elaborated under the Codex Alimentarius Commission for products containing milk or milk products, or directly related to milk and milk products.

##### Relationship with IDF

46. The delegation of the U.S.A. requested that at the next meeting of the Committee the agenda should include a review of the working procedures with IDF in all matters in which the Federation was engaged in work for presentation to or referred to it by the Committee. The Committee was informed that IDF had commenced work on draft standards for fermented milk cream and milk powder.

##### Edible starch in milk powder

47. At the request of the delegate of Belgium the Committee again considered whether or not the sale of milk powder containing 0.5 percent of soluble, edible starch was in opposition to the principles of the Code if the addition was labelled on the

packing. The Committee agreed that milk powder containing up to 0.5 percent of soluble, edible starch could be sold if the addition was mentioned on the label or the packing.

#### Acceptances of standards

48. The Committee was informed that the Governments of Belgium and Denmark had accepted Standard No. A.6 (General Standard for Cheese) and that the Government of the Federal Republic of Germany had accepted Standard No. A.5 (Milk Powder).

### SECTION II

#### REPORT OF SUB-COMMITTEE I ON FOOD ADDITIVES

##### General

49. Under the chairmanship of Dr. G.P. Wilmink, the Sub-Committee further examined the question of food additives in milk and milk products in the light of comments received from governments on paragraphs 17 to 24 of the Report of the Eighth Session of the Committee. The Sub-Committee discussed the relevant provisions of the standards for milk, butter, butter-oil, evaporated milk, sweetened condensed milk and milk powder, taking into consideration the decision of the Committee at its Eighth Session that the expression "harmless substances necessary for the manufacturing process, for example" should be replaced by specific lists of additives and the intended levels of use. This information would be required by the Codex Committee on Food Additives in order to establish the total intake of additives. The Codex Committee on Food Additives would examine the additives used in milk and milk products in conjunction with the data supplied by governments on average and reasonably high daily intake figures for the consumption of milk and milk products. A number of countries had already supplied these figures and where further clarification or addition was needed this would be provided later by Members of the Committee to the Secretariat.

50. During the discussion of the various standards, the Sub-Committee noted that a number of governments had also sent to the Secretariat information on the use of substances such as lactic acid starters and sodium chloride in butter, and lactose in sweetened condensed milk. Since the Committee at its Eighth Session had agreed to deal with these substances as ingredients and not to consider them as additives, the Sub-Committee decided to draw the attention of the Committee on the necessity of dealing with this matter. In the editing of the standards for individual products, the Sub-Committee considered that it would make the text of a standard clearer if in the section of the standard dealing with additions the class of additives such as neutralizers, stabilizers, etc. would be stated. This clarification would be in addition to the one made by the Committee at its Eighth Session where a distinction between "permitted ingredients" and "permitted additives" had been introduced for butter.

##### Milk

51. Eleven governments had advised in writing and two more delegations stated orally that the use of any food additives in milk as defined in Article 1 of the Code of Principles should not be permitted. The Sub-Committee reaffirmed the view of the Committee that there was no technological necessity for the use of food additives in milk. It noted that two governments had advised that under certain conditions such as the presence of traces of metal, antioxidants may be needed in milk. With regard to hydrogen peroxide, the Sub-Committee agreed that the use of this substance should



only be permitted where under difficult conditions no other solution to the problem of storing or distributing milk existed, especially in developing tropical countries.

#### Butter

52. Fourteen governments had advised that in their national legislation the use of neutralizers was prohibited, and the Sub-Committee again reaffirmed this position. However, the Sub-Committee discussed the technological necessity for neutralizers when lactic acid starter cultures were used in the manufacture of butter. It requested the member from Finland to make available to the next session of the Committee a comprehensive paper based on scientific evidence to show why the use of these salts would be necessary. Several countries indicated that these agents were needed to adjust the ionic composition of the aqueous phase.

53. With regard to antioxidants, thirteen governments had advised that antioxidants should not be permitted in the standard for butter. The Sub-Committee was informed that in some countries national legislation permitted the use of antioxidants in butter used for special purposes such as for the manufacture of bakery products and under special conditions of sale. The Sub-Committee reaffirmed that butter destined for direct consumer use should not contain any antioxidants.

54. On the question of colouring matters in butter, most of the members of the Sub-Committee stated their agreement with the majority of government replies permitting the use of annatto and carotene. Although turmeric was not requested, one delegation indicated that annatto for colouring butter may contain turmeric. This matter could be cleared in the light of the specifications set up for the purity of food colours.

#### Butter-oil

55. The Sub-Committee discussed the technological need for antioxidants in butter-oil and agreed that in general no antioxidants should be used, in accord with the statement in the Report of the Eighth Session. However, antioxidants may be used provided the product was not for direct consumption nor for use in making reconstituted milk or milk products. In the view of the Sub-Committee this butter-oil containing antioxidants should be used only in the manufacture of biscuits, etc. and would have to be so labelled. The Sub-Committee recommended that the antioxidants used should be limited to gallates, BHT and BHA, singly or in combination and should not exceed 0.02% (200 mg/kg).

#### Evaporated Milk

56. The Sub-Committee agreed that for this product there was a technological need for stabilizers. In order to cover all possibilities of admixture, these stabilizers should be listed as sodium and calcium salts of hydrochloric, citric, carbonic, orthophosphoric and polyphosphoric acids, the latter as linear phosphate with a degree of polymerization of up to 6 units. A majority of the members of the Sub-Committee concluded that the total level of permitted stabilizers should not be more than 0.2% where a highly concentrated product was involved. In justification for this it was mentioned that in products of higher concentration larger quantities of stabilizers were needed. The member from the U.S.A. indicated that in their experience there was no technological need for more than 0.1 percent of stabilizer salts in the final product. It was pointed out that the use of carrageenan at a level of 0.015 percent makes it possible to use smaller quantities of stabilizing salts. This amount of carrageenan did not have a thickening effect, and thus the addition cannot give a false impression of the concentration of the milk. The Sub-Committee, with the exception of the members from France and the Federal Republic of

Germany, agreed that carrageenan and its salts could be added to evaporated milk to the extent of 0.015 percent provided that this addition was declared on the label. With regard to antioxidants in evaporated milk, the Sub-Committee recommended that these should not be used in this product.

#### Sweetened condensed milk

57. The majority of members of the Sub-Committee agreed that 0.2 percent of the stabilizer salts used in evaporated milk, as defined in the above point 56, should be permitted in sweetened condensed milk. Carrageenan was not necessary for use in sweetened condensed milk.

#### Milk powder

58. In the case of those countries which had agreed to the addition of stabilizers to milk powder, the amount needed was stated to be 0.5 percent. The Sub-Committee noted that IDF was studying the problem of additives in milk powder as, for example, the requirements for stabilizers in spray-dried, or roller-dried milk. The IDF was also studying the need for the use of lecithin in instant milk powders and in milk powders destined for recombining with butter-oil to give a reconstituted milk. Furthermore, also under investigation was the problem of free-flowing agents in vending machine milk powders. The Sub-Committee thought that it should suggest to the Committee that the standard for milk powder might eventually be revised by adding qualifying phrases to cover the problems of special products and manufacturing process. The Sub-Committee noted that the problems of milk powders for special purposes were under study by the IDF and that their proposals in this matter were awaited. In the light of these proposals, the Committee might wish to reconsider the arrangement of the standard for milk powder and ask for comments by governments. It was agreed that in agreement with the conclusion of the Eighth Session of the Committee, there would be no antioxidants in milk powder entering normal international trade.

#### Cheeses

59. It was generally agreed that the task of the Committee in this field was to formulate questions regarding additives in cheese generally.

60. The member from the Federal Republic of Germany drew the attention of the Sub-Committee to the supposed possibility of the occurrence of nitrosamines in cheese production. It was recommended to governments and specialized organizations that high priority be given to scientific research on this problem, particularly to developing unequivocal methods of analysis for nitrosamines and to proving the correlation between the use of nitrates and the formation of nitrosamines, if any. It was hoped that these efforts would lead very soon to the availability of information which might make possible an adequately based scientific decision on the use of this additive in cheese.

SECTION III  
IDF/ISO/AOAC COOPERATION IN THE FIELD OF  
SAMPLING AND METHODS OF ANALYSIS

61. Representatives of the three Organizations met in Rome on Sunday, 18 June 1966, to discuss the various analytical standards urgently required in connection with the Code of Principles concerning Milk and Milk Products,

Present:	Dr. A.L. Provan	(Chairman)
	Mr. P. Staal	IDF
	Dr. J.G. van Ginkel	ISO
	Mr. S. Boelsma	ISO
	Mr. R. Maréchal	ISO
	Dr. W. Horwitz	AOAC
	Dr. R. Weik	AOAC
	Dr. R. Tentoni	FAO

The results of the discussions are given in the following sections of the report and the effect of these on the stage of development of each standard are given in Appendix A. The stage of development of each standard is also forecast for March 1967 in Appendix A. (See Appendix B for the formal Steps of Procedure established by the Committee of Government Experts.)

62. Methods of sampling milk and milk products

The representatives of the three Organizations considered document ALINORM/MDS/66/15 and recommend that this should be considered at Step (g). Although there have been extensive editorial changes to Standard B.1 (1962) there has been no change in substance. The three Organizations will extend this standard as future compositional standards are adopted by the Committee.

63. Fat Determinations

(i) Milk, evaporated milk and milk powder

The Röese-Gottlieb method which can be applied as a reference for the determination of the fat content of milk and many milk products such as evaporated milk and milk powder was considered.

It was agreed that the analytical technique for milk powder as described in Standard B.2 in the Fifth Edition of the Code of Principles concerning Milk and Milk Products was satisfactory, but that the text should be edited to conform to the layout recommended by ISO for the presentation of standards of analysis. IDF will therefore prepare a new text for this standard which will not involve changes in substance. This text when agreed with AOAC and ISO will be submitted to the Secretariat to replace the existing Standard B.2 in any future editions of the Code. (Step (g)).

IDF will prepare standards for the determination of fat in milk and evaporated milk. These will be based on the methods given in the Report of the Fifth Session of the Committee of Government Experts and the comments received from governments. Those details of apparatus, reagents and technique, which are common to all three methods will use the wording of Standard B.2 revised as above.

When the full range of dairy products for which the Røese-Gottlieb method is suitable has been determined, consideration will be given to the preparation of one general standard for all these products. The standardisation of the text of the three methods referred to above is a step in the right direction.

(ii) Cheese

The analytical technique given in Standard B.3, based on the Schmid-Bondzynski-Ratzlaff method, and as printed in the Fifth Edition of the Code of Principles concerning Milk and Milk Products was considered to be satisfactory but the format required revision to comply with that recommended by ISO. IDF and ISO have prepared a draft for comment and agreement by AOAC. It will then be submitted to the Secretariat for inclusion- in the new form in any further edition of the Code. These details which are common to the Røese-Gottlieb method, will use the identical wording of Standard B.2 revised as above.

(iii) Butter

The three Organizations had already agreed in principle that the fat content of butter should be obtained by an indirect method, i.e. fat content = 100 - (water content + non fat residue). After considerable discussion it was agreed that for this reason a single standard for the determination of fat was required which would incorporate the determination of water and non-fat residue. IDF was therefore asked to consider the preparation of a standard on the lines of determining the water content and non-fat residue on a single weighed analytical sample of butter. The three Organizations realize that this will lead to delay as the analytical determination of water and non-fat residue would be reduced to Step (b) but in their opinion this is justified by the preparation of a comprehensive and efficient final standard method.

64. Water content of dairy products

The representatives of the three Organizations discussed in detail the large numbers of methods in use in different countries for the determination of the water content of various dairy products. In their view, it would be impossible to obtain international agreement on any of the conventional methods even for a single product. Recent work within IDF and ISO, as well as elsewhere, shows that the Karl Fischer titration method can be used to determine the water in products such as butter oil, dried milk, and possibly cheese, and that it might be adapted for use with other products. It has the advantage that it gives a result which is the true water content and does not measure other volatile substances as occurs with the various drying methods. The three Organizations are agreed that a cooperative study of the use of the Karl Fischer method should be undertaken with a view to its adoption as the reference method for the determination of water in dairy products. Dr. van Ginkel agreed on behalf of the group to act as coordinator of the work of the three Organizations, and, in the near future, will provide them with an account and appraisal of work already carried out and recommendations for collaborative experimental work.

The three Organizations point out that any studies on the lines given will take a considerable time but this may be more than outweighed by the provision of a single accurate reference method for determining the true water content of dairy products.

In the meantime, current empirical procedures required by national legislation will continue to be used until such time as experience with the Karl Fischer method indicates their relationships to these methods. Then steps can be taken, where necessary, to

revise current standards in the light of the results by the Karl Fischer method. They are aware that by solving many problems in this way, a problem may arise with instant powder which would require specific consideration by the Committee.

65. Salt content of butter

This is required under the Code for determination of the milk solids not fat content of butter by difference, i.e. milk solids not fat = total solids not fat - salt.

The three Organizations are agreed in principle and detail on the method described in IDF Standard No. 12 as published in the Report of the Fifth Session of the Committee of Government Experts. The comments of governments have been considered and the final standard will be prepared by ISO and after agreement with IDF and AOAC will be submitted to the Secretariat at Step (f).

66. Iodine value of butter fat

Work is well advanced by IDF and ISO on the preparation of a draft standard based on IDF Standard No. 8 and comments from governments. AOAC has been kept fully informed and hopes to complete its investigations so that early in 1967 it should be possible to submit a draft standard at Step (f) to the Secretariat which will have been agreed in detail as well as principle by the three Organizations.

67. Acidity in butter fat. Code of Principles. Standard No. B.4  
Refractive index of butter fat. Code of Principles. Standard No. B.5.

The format of the above standards as printed in the Fifth Edition of the Code of Principles requires revision to comply with that recommended by ISO. IDF and ISO have prepared a draft for comment and agreement by AOAC.

It will then be submitted to the Secretariat for inclusion in the new form in any further edition of the Code.

68. Phosphorous and citric acid in processed cheese products

The three Organizations agree in principle to the draft IDF standards for the determination of phosphorous and citric acid in processed cheese products which will be considered by IDF at the annual meetings in Munich in June 1966. If agreed by IDF these will be standards which will be considered at Step (c).

69. Sucrose in sweetened condensed milk

The IDF draft standard for determination of sugar content has been agreed in principle by ISO and AOAC. It will be considered by IDF at the annual meetings in Munich in June 1966 and if adopted will be considered at Step (c).

70. Preparation of cheese samples for analysis

It was agreed to consider this problem if any individual cheese standard requires special precautions to be taken.

71. Milk fat	anhydrous
Butter fat	
Butter oil	

(i) The three Organizations would like to point out the confusion which arises in standard methods of analysis when the terms milk fat and butter fat are used as a commercial description of the product as well as in a chemical sense. The use

of the term "butter oil" only for the product when sold commercially would obviate this confusion.

(ii) The indirect method for the determination of fat has been agreed in principle as has the IDF method for the determination of non-fat solids. However, it will not be possible for the three Organizations to prepare a standard method for fat in butter oil until the work referred to above on the Karl Fischer method has been completed.

APPENDIX AStage of Development of Various Analytical Standards

<u>Procedure/determination</u>	<u>Product</u>	<u>Stage at March 1966</u>	<u>March 1967</u>
Sampling	Various	(g)	(g) Revised
Fat	Milk	(e)	(g)
	Butter	(b)	(b) or (c)
	Cheese	(g)	(g) Revised
	Dried Milk	(g)	(g) Revised
	Evaporated Milk	(e)	(g)
	Butter Oil	(b)	(b)
Water	Milk	(c)	(d)
	Butter	(e)	(b) or (c)
	Cheese	(b)	(b) or (c)
	Evaporated Milk	(b)	(b) or (c)
	Milk Powder	(b)	(b) or (c)
	Butter Oil	(b)	(c)
Salt	Butter	(e)	(g)
Refractive index	Butter Fat	(g)	(g) Revised
Acidity	Butter Fat	(g)	(g) Revised
Iodine value	Butter Fat	(e)	(f)
Sucrose	Condensed Milk	(b)	(c)
Emulsifying salts (Phosphorous, citric acid)	Processed Cheese	(b)	(c)
Non fat residue	Butter Oil		
	Butter	(c)	(b) or (c)
Milk solids not fat	Butter	(b)	(b) or (c)

Procedure for Elaborating and Publishing

Methods of Sampling and Analysis

(Extract from Appendix C to the Report on the Eighth Session of the Committee of Government Experts on the Code of Principles concerning Milk and Milk Products)

- (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 to all FAO and WHO Member Governments for comments and discussion at the next session of the Committee.
- (e) The Secretariat transmits the comments of the Committee of Experts to IDF, ISO and AOAC.
- (f) IDF, ISO and AOAC prepare and publish the final version of the method and transmit a copy to the Secretariat.
- (g) The Secretariat submits the final version to all FAO and WHO Member Governments for acceptance.



## SECTION IV

### STATEMENT BY THE DELEGATION OF ITALY ON THE QUESTION OF "APPELLATION D'ORIGINE"

(Incorporated in the Report on the request of the Delegation of Italy)

I. The delegation of Italy draws the attention of the Committee to the fact that when work on the Code of Principles was started it was agreed that the General Standard for Cheese - Standard No. A.6 - should apply to the majority of cheeses on the international market. The principle of establishing international individual cheese standards was envisaged and adopted only for those types of cheese which, owing particularly to their fat content, could not be covered by a general standard. Obviously this principle has been distorted since it is presently applied to any type of cheese, even including types which could not be considered as important from the standpoint of either quality or quantity.

II. The delegation of Italy has however no objection to extending the said principle, but it would, in the name of its Government, like to clarify the following points:

- (a) It would not be desirable that the Committee consider the limited number of cheeses which already bear an "appellation d'origine" in conformity with national laws. It should be considered that cheeses bearing an "appellation d'origine" must have been produced in certain regions of a particular country, and that cheeses produced in other regions of the same country - although their characteristics differ only slightly from those of the typical variety - are not entitled to an "appellation d'origine", which is reserved solely for the typical variety. National legislations usually have very strict provisions for these cheeses. One could therefore not see how the Joint FAO/WHO Food Standards Program could take into consideration the laws of those countries with a cheese-making tradition - a tradition that underlies the outlook and customs of the peoples concerned - and the vested economic interests in the industry. It would be preferable to have a question of this kind discussed and decided by way of bilateral and multilateral agreements with the governments of the countries concerned. As the Italian Government is a signatory of the Stresa Convention, it wishes to make known that it will respect in every detail the spirit and the letter of this Convention with regard to cheese that rightfully bears an "appellation d'origine". The Italian Government is of the opinion that other countries might well be interested in signing this Convention and request the admission of their particular cheese products to the benefits which the bearing of an "appellation d'origine" entails.
- (b) With regard to other types of cheese which do not enjoy the benefit of an "appellation d'origine" - and this covers practically all cheese on the international market - the Italian Government has no objection to the Joint FAO/WHO Food Standards Program establishing international individual standards. Nevertheless, it is quite evident and logical to demand that any decision taken by the Committee be as follows: if there are several requests for the same cheese, the standard adopted should be that of the originating country or countries, if they are not in a position to alter their standards to comply with the requirements of other countries. Any other procedure might result in a majority of countries insisting on the adoption of a standard differing from that in force in the originating country; the consequence of this could be the establishment by the Committee of a standard that does not reflect the quality of the cheese which,

possibly for centuries, has been the only one produced and marketed under a certain "appellation". We feel sure that the Joint FAO/WHO Food Standards Program will bear in mind the danger of arriving at similar results which doubtless never were, nor are now, the aim of the Code of Principles.

- (c) Finally, the delegation of Italy, with regard to the debate on the interpretation of article 4.1 of the international cheese standard, wishes the name of the producing country to be printed on the labels of all types of cheese, whether they are to be sold on the home market or abroad. The development of international commerce is no justification for a difference between the home and export market, because the home market of any country is simultaneously the export market for many other countries. It is perfectly evident that giving the name of the producing country of any product will provide consumers with all the information they need. It is finally necessary to state that the use of the name of a region, village, or even a well-known manufacturer, does not deceive the consumers. The Italian Government therefore hopes that this point will be clarified during this meeting.

III. The Italian Government would like to see the above points incorporated in the Report of the session and submitted to all members of the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products for approval.

INTERNATIONAL INDIVIDUAL  
CHEESE STANDARDS  
SUBMITTED  
TO  
GOVERNMENTS  
FOR  
ACCEPTANCE

A. CHEDDAR  
B. DANABLU  
C. DANBO  
D. EDAM

E. GOUDA  
F. HAVARTI  
G. SAMSOE

International Individual Standard for  
CHEDDAR

1. Designation of cheese
  - 1.1 Name of the cheese: CHEDDAR
2. Country of origin
  - 2.1 United Kingdom
3. Raw materials
  - 3.1 Kind of milk: cow's milk
  - 3.2 Authorized additions
    - 3.2.1 Necessary additions
      - 3.2.1.1 Starter (a living culture in milk, including skimmed or partly skimmed milk, of harmless lactic acid producing bacteria)
      - 3.2.1.2 Coagulating agent: rennet or other suitable enzymes
      - 3.2.1.3 Salt
      - 3.2.1.4 Annatto and carotene
    - 3.2.2 Optional additions
      - 3.2.2.1 Calcium chloride
      - 3.2.2.2 Sorbic acid or its sodium or potassium salts up to 1,000 parts per million calculated as sorbic acid
      - 3.2.2.3 A harmless preparation of enzymes of animal or plant origin capable of aiding in the curing or development of flavour of Cheddar cheese may be added during the procedure, in such quantity that the weight of the solid of such preparation is not more than 0.1 percent of the weight of the milk used.
4. Essential characteristics of the cheese ready for consumption
  - 4.1 Type: hard pressed
  - 4.2 Shape: cylinder or block (cuboid)
  - 4.3 Dimensions and weight: various
  - 4.4 Rind
    - 4.4.1 Consistency and appearance: hard, smooth, may be coated with wax or cloth wrapped.
    - 4.4.2 Colour: pale straw through dark straw to orange. Rindless blocks may be in airtight, flexible film.
  - 4.5 Body and texture: firm, smooth and waxy.
    - 4.5.1 Colour: uniform, pale straw through dark straw to orange.
  - 4.6 Holes: gas holes should be absent. None to few mechanical openings.

- 4.7 Minimum fat in dry matter: 48 percent.
- 4.8 Maximum moisture content: 39 percent.
- 4.9 Other essential characteristics: Normally consumed mild from three months or mature up to 12 months or more. Flavour typical of the variety, varying in intensity from mild to sharp and typical of ripening controlled by lactic acid producing bacteria.

5. Essential characteristics of manufacture

- 5.1 Method of coagulation: rennet.
- 5.2 Heat treatment: milk for cheese making may be raw, heat treated or pasteurized to 161°F (71.7°C) for 15 seconds. The curd is subsequently cut and scalded to 100 -106°F (37.5°-40°C) depending on the season.
- 5.3 Fermentation procedure: 1.0-2,5 percent lactic starter is added to the milk, to give a ripening period of up to two hours before renneting.
- 5.4 Maturation procedure: after scalding the curd, it is stirred until slight acid development, customarily 0,18 percent or 0.19 percent expressed as lactic acid, is reached.

The whey is run off and the process of "cheddaring" (which may take place in a separate container) continues, during which, the curd is cut into blocks, which are turned and progressively piled. During this process the curd is kept warm and the drainage of whey, together with the development of acidity, results in the curd becoming compressed, smooth and elastic. When a substantial acidity which may reach 0.90 percent expressed as lactic acid has been reached, the curd is milled.

About 2.0-2.5 percent salt is added to the curd to give 1.5-1.8 percent salt in the cheese.

The curd is then mixed and moulded. The cheeses are stored and subsequently graded. They may mature in store for 3-12 months according to temperature of the store and degree of maturity required.

6. Sampling technique: in accordance with Standard B.1 of the Code of Principles.

7. Marking and Labelling

Cheese conforming with this standard shall be designated "Cheddar" and shall be labelled in conformity with the appropriate subsections of Article 4 of the General Standard for Cheese.

International Individual Standard for

DANABLU

1. Designation of cheese
  - 1.1 Name of the cheese: DANABLU
2. Country of origin
  - 2.1 Denmark
3. Raw materials
  - 3.1 Kind of milk: cow's milk
  - 3.2 Authorized additions
    - 3.2.1 Necessary additions: blue mould culture, rennet lactic acid starter, water, sodium chloride, sodium and potassium nitrate and calcium chloride.
4. Essential characteristics of the cheese ready for consumption
  - 4.1 Type: semi-soft to soft
  - 4.2 Shapes:
    - 4.2.1 Flat cylindrical
    - 4.2.2 Plat square
    - 4.2.3 Plat rectangular
  - 4.3 Dimensions and weights
    - 4.3.1 Dimensions
      - (a) Plat cylindrical: diameter 20 cm approx.
      - (b) Flat square: length and width 21 cm approx.
      - (c) Flat rectangular: length - 30 cm, width - 12 cm approx.
    - 4.3.2 Weights
      - (a) .rectangular: 4 kg. approx.
  - 4.4 Bind
    - 4.4.1 Consistency: Danahlu cheese has no actual rind hut a semi-soft surface
    - 4.4.2 Appearance: greasy to dry
    - 4.4.3 Colour: whitish

- 4.5 Body
    - 4.5.1 Texture: for cutting and spreading
    - 4.5.2 Colour: white with blue-green veins of mould
  - 4.6 Holes
    - 4.6.1 Distribution: scarce
    - 4.6.2 Shape: irregular holes and splits
    - 4.6.3 Size: varying
    - 4.6.4 Appearance: mouldy
  - 4.7 Minimum fat content in the dry matter: 50 percent
  - 4.8 Maximum moisture content: 47 percent
  - 4.9 Other essential characteristics: Danablu. cheese is normally not exported or sold to consumers before it is at least six weeks old.
5. Essential characteristics of manufacture
- 5.1 Method of coagulation: with rennet. Addition of a lactic acid starter.
  - 5.2 Heat treatments none - or slightly heated after cutting
  - 5.3 Fermentation procedure: ladled out in bags or moulds
  - 5.4 Maturation procedure: pierced with needles to develop growth of moulds. Store humid at a temperature from 2 to 12°C. Some surface mould
  - 5.5 Other essential characteristics
    - 5.5.1 Dry salted
6. Sampling technique
- Danablu is sampled for fat and moisture content according to Standard No. B.1 (1962): Standard Methods of Sampling Milk and Milk Products, Section F, paragraphs 4.2.3 and 4.2.5.
7. Marking and labelling
- Cheese conforming with the standard shall be designated "Danablu." and shall be labelled in conformity with the appropriate subsection of Article 4 of the General Standard for Cheese, except that "Danablu" not produced in the country of origin must be marked with the name of the producing country even when sold on the house market. The name Danablu may, when combined with the prefix stated below, also be used to designate cheeses which comply with the above mentioned requirements as modified for the prefix in the following:
- Prefix "60% ..."
- 4.7 Minimum fat content in the dry matter: 60%.

International Individual Standard for

DANBO

1. Designation of cheese
  - 1.1 Name of the cheese: DANBO
2. Country of origin
  - 2.1 Denmark
3. Raw materials
  - 3.1 Kind of milk: cow's milk
  - 3.2 Authorized additions:
    - 3.2.1 Necessary additions: rennet, lactic acid starter, water, sodium chloride, sodium and potassium nitrate, calcium chloride, annatto and carotene.
    - 3.2.2 Optional additions: cumin seed may be added.
4. Essential characteristics of the cheese ready for consumption
  - 4.1 Type: semi-hard.
  - 4.2 Shape: flat square.
  - 4.3 Dimensions and weights:
    - 4.3.1 Dimensions: Danbo cheese with a weight of 6 kg approx. has a side of 25 cm approx. Danbo cheeses of other weights should have dimensions in the same proportions.
    - 4.3.2 Weights: from 1 kg to 14 kg.
  - 4.4 Rind
    - 4.4.1 Consistency: hard.
    - 4.4.2 Appearance: dry, with or without wax or plastic coating.
    - 4.4.3 Colour: yellowish.
  - 4.5 Body
    - 4.5.1 Texture: firm, suitable for cutting. 4.5.2 Colour: yellowish.
  - 4.6 Holes:
    - 4.6.1 Distribution: from few to plentiful, evenly distributed.
    - 4.6.2 Shape: round.
    - 4.6.3 Size: as pea.
    - 4.6.4 Appearance: smooth.



- 4.7 Minimum fat content in the dry matter: 45 percent.
- 4.8 Maximum moisture content: 46 percent.
- 4.9 Other essential characteristics: Danbo cheese is normally not exported or sold to consumers before it is at least six weeks old.
- 5. Essential characteristics of manufacture
  - 5.1 Method of coagulation: with rennet. Addition of a lactic acid starter.
  - 5.2 Heat treatment: slightly heated after cutting.
  - 5.3 Fermentation procedure: chiefly lactic acid and slightly prepressed
  - 5.4 Maturation procedure: humid with slight smear development at a temperature preferably between 10 and 20°C.
  - 5.5 Other essential characteristics: salted, normally in brine.
- 6. Sampling technique

Danbo cheese is sampled for fat and moisture content according to Standard No. B.1 (1962): Standard Methods of Sampling Milk and Milk Products, Section F, paragraphs 4.2.3 and 4.2.5.
- 7. Marking and labelling

Cheese conforming with this standard shall be designated "Danbo" and shall be labelled in conformity with the appropriate sub-sections of Article 4 of the General Standard for Cheese, except that "Danbo" not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

Footnote:

The name Danbo may, when combined with one of the prefixes stated below, also be used to designate cheeses which comply with the abovementioned requirements as modified for each prefix in the following:

- A. Prefix: Mini ...
  - 4.3.2 Weights: from 250 gm to 1 kg.
  - 4.8 Maximum moisture content: 48 percent.
  - 4.9 Other essential characteristics: "Mini-Danbo" is normally not exported or sold before it is at least three weeks old.
  - 6. Sampling technique

Mini-Danbo is sampled for fat and moisture content according to Standard No. B.1 (1962): Standard Methods of Sampling Milk and Milk Products, paragraph 4.3 (first part).
- B. Prefix "30%"
  - 4.7 Minimum fat content in the dry matter: 30 percent.
  - 4.8 Maximum moisture content: 54 percent.
- C. Prefix "20%"
  - 4.7 Minimum fat content in the dry matter: 20 percent.
  - 4.8 Minimum moisture content: 57 percent.

The name "30% Danbo" and "20% Danbo" may only be used to designate cheeses which are both manufactured and marketed in countries where it is traditional and whose legislation provides for the use of the same designation for cheeses for which different minimum fat contents are specified, provided that one of the maximum fat contents so specified is above 45%.

International Individual Standard for

EDAM

1. Designation of cheese

1.1 Name of the cheese: EDAM\*

\* Or such other synonym (e.g. Edamski) derived from the name Edam as will clearly indicate this variety.

2. Country of origin

2.1 The Netherlands

3. Raw materials

3.1 Kind of milk: cow's milk.

3.2 Authorized additions: rennet, lactic acid starter, sodium chloride, saltpetre, water, calcium chloride, annatto and carotene.

4. Essential characteristics of the cheese ready for consumption

4.1 Type: semi-hard.

4.2 Shape: the shape is spherical, slightly flattened at the top and the bottom.

4.3 Dimensions and weights:

4.3.1 Dimensions: depend on the prescribed shape (4.2) and weights (4.3.2).

4.3.2 Weights: 1.7 to 2.5 kg.

4.4 Rind:

4.4.1 Consistency: hard.

4.4.2 Appearance: dry, often coated with paraffin, wax, plastic, or a film of vegetable oil; coatings yellow or red.

4.4.3 Colour: yellowish.

4.5 Body:

4.5.1 Texture: firm, suitable for cutting.

4.5.2 Colour: yellowish.

4.6 Holes:

4.6.1 Distribution: few, all over the interior of the cheese, distributed regularly as well as irregularly.

4.6.2 Shape: more or less round.

4.6.3 Size: varying from rice to pea.

4.6.4 Appearance: not defined.

- 4.7 Minimum fat content in the dry matter: 40.0 percent.
- 4.8 Maximum moisture content: 46.0 percent.
- 4.9 Edam cheese is not normally consumed before it is five weeks old.
- 5. Baby Edam, loaf Edam. Baby loaf Edam
  - 5.1 Baby Edam

Small cheeses complying with the requirements for Edam cheese, except those under 4.3.2, 4.8 and 4.9 may be designated as "Baby Edam" provided they comply with the following:

    - 5.1.1 Weights: from 840 to 1100 grams.
    - 5.1.2 Maximum moisture content: 47.0 percent.
    - 5.1.3 "Baby Edam" is not normally consumed before it is three weeks old.
  - 5.2 Loaf Edam

Loaf shaped cheeses, complying with the requirements for Edam cheese, except those under 4.2 and 4.3.2, may be designated as "Loaf Edam" provided they comply with the following:

    - 5.2.1 Shape: loaf shaped, length of the long side more than twice that of the shortest.
    - 5.2.2 Weights: 2;0 to 5.0 kg.
  - 5.3 Baby Loaf Edam

Loaf shaped cheeses, complying with the requirements for Edam cheese, except those under 4.2, 4.3.2, 4.8 and 4.9, may be designated as "Baby Loaf Edam", provided they comply with the following:

    - 5.3.1 Shape: loaf shaped, length of the long side more than twice that of the shortest.
    - 5.3.2 Weights: 400 to 1100 grams.
    - 5.3.3 Maximum moisture content: 47.0 percent.
    - 5.3.4 "Baby Loaf Edam" is not ready for consumption before it is three weeks old.
- 6. Method of manufacture
  - 6.1 Method of coagulation: rennet coagulation.
  - 6.2 Heat treatment: the curd is heated with or without addition of warm water.
  - 6.3 Fermentation procedure: chiefly lactic acid.
  - 6.4 Maturation procedure: maturation during storage at temperature preferably between 10-20°C.
  - 6.5 Other essential characteristics: salted in brine after manufacture.

7. Sampling technique

When sampling Edam for fat and moisture contents, a sector shall be taken. However, from Edam in loaf form a slice shall be taken in such a way that all parts of the cheese (rind, heart, etc. ) are proportionally present in the sample.

8. Preparation of the sample

In accordance with Standard B.1 of the Code of Principles.

9. Marking and labelling

Cheese conforming with articles 1, 2, 3, 4 and 6 of this standard shall be designated "Edam". Cheese conforming with articles 1, 2, 3, 5.1 and 6 of this standard shall be designated as "Baby Edam". Cheese conforming with articles 1, 2, 3, 5.2 and 6 of this standard shall be designated as "Loaf Edam". Cheese conforming with articles 1, 2, 3, 5.3 and 6 of this standard shall be designated as "Baby Loaf Edam". All these cheeses shall be labelled in conformity with the appropriate subsections of Article 4 of the General Standard for Cheese.

International Individual Standard for

GOUDA

1. Designation of cheese

1.1 Name of the cheese: GOUDA\*

\* Or such other synonym (e.g. Goudycki) derived from the name Gouda as will clearly indicate this variety.

2. Country of origin

2.1 The Netherlands

3. Raw materials

3.1 Kind of milk: cow's milk

3.2 Authorized additions: rennet, lactic acid starter, water, sodium chloride, sodium or potassium nitrate, calcium chloride, annatto and carotene.

4. Essential characteristics of the cheese ready for consumption

4.1 Type: semi-hard

4.2 Shape:

4.2.1 The shape is cylindrical, however, with convex sides, curving smoothly into the flat top and bottom) the rate height/ diameter varying from 1/4 to 1/3.

4.2.2 Gouda cheese may also be made into the shape of a block or loaf.

4.3 Dimensions and weights

4.3.1 Dimensions:

- (a) Cylindrical with convex sides (as under 4.2.1): fixed by prescribed shape (4.2.1) and weights (4.3.2).
- (b) Flat block (as under 4.2.2): not defined.
- (c) Loaf (as (c) under 4.2.2): not defined.

4.3.2 Weights:

- (a) Cylindrical with convex sides (as under 4.2.1): from 2.5 to 30 kg.
- (b) Flat block (as under 4.2.2): not less than 12 kg.
- (c) Loaf (as under 4.2.2): from 2.5 to 5 kg.

4.4 Rind:

4.4.1 Consistency: hard.

4.4.2 Appearance: dry or coated with either wax, a suspension of plastic or a film of vegetable oil;

4.4.3 Colour: yellowish.

- 4.5 Body:
    - 4.5.1 Texture: firm, suitable for cutting.
    - 4.5.2 Colour: straw coloured.
  - 4.6 Holes:
    - 4.6.1 Distribution: from few to plentiful, all over the interior of the cheese, distributed regularly as well as irregularly.
    - 4.6.2 Shape: more or less round.
    - 4.6.3 Size: varying from a pin's head to a pea.
    - 4.6.4 Appearance: not defined.
  - 4.7 Minimum fat content in the dry matter: 48.0 percent.
  - 4.8 Maximum moisture content: 43.0 percent.
  - 4.9 Gouda cheese is not normally consumed before it is five weeks old,
5. Baby Gouda
- Small cheeses complying with the requirements for Gouda cheeses - except those under 4.2, 4.3, 4.8 and 4.9 - may be designated as "Baby Gouda", provided they comply with the following:
- 5.1 Shape:

The shape is cylindrical, however, with convex sides, curving smoothly into the flat top and bottom; the rate height/diameter is about 1/2.
  - 5.2 Dimensions and weights:
    - 5.2.1 Dimensions: fixed by prescribed shape (4.2) and weights (4.3).
    - 5.2.2 Heights: from 180 to 1,500 grams.
  - 5.3 Maximum moisture content: 45.0 percent.
  - 5.3 Baby Gouda is not normally consumed before it is three weeks old.
6. Method of manufacture
- 6.1 Method of coagulation: rennet coagulated.
  - 6.2 Heat treatment: the curd is heated with or without the aid of warm water.
  - 6.3 Fermentation procedure: chiefly lactic acid.
  - 6.4 Maturation procedure: maturation during storage on temperature preferably between 10-20°C.
  - 6.5 Other essential characteristics: salted in brine after manufacture.
7. Sampling technique
- When sampling Gouda for fat and moisture contents, a sector shall be taken. However, from Gouda in block or loaf form a slice shall be taken in such a way that all parts of the cheese, (rind, heart, etc.) are proportionally present in the sample

8. Preparation of the sample

In accordance with Standard B.1 of the Code of Principles.

9. Marking and Labelling

Cheese conforming with articles 1, 2, 3, 4 and 6 of this standard shall be designated "Gouda" and when conforming with 1, 2, 3, 5 and 6 of this standard "Baby Gouda". These cheeses shall be labelled in conformity with the appropriate subsections of Article 4 of the General Standard for cheese.



International Individual Standard for

HAVARTI

1. Designation of cheese
  - 1.1 Name of the cheese: HAVARTI.
2. Country of origin
  - 2.1 Denmark
3. Raw materials
  - 3.1 Kind of milk: cow's milk.
  - 3.2 Authorized additions:
    - 3.2.1 Necessary additions: rennet, lactic acid starter, water, sodium chloride, sodium and potassium nitrate, calcium chloride, annatto and carotene.
    - 3.2.2 Optional additions: cumin seed may be added.
4. Essential characteristics of the cheese ready for consumption
  - 4.1 Type: semi-hard.
  - 4.2 Shape:
    - (a) Flat cylindric
    - (b) Rectangular (loaf)
    - (c) Plat square
  - 4.3 Dimensions and weights:
    - 4.3.1 Dimensions:
      - (a) Flat cylindric: diameter 25 cm approx.
      - (b) Rectangular (loaf): for Havarti cheese of 5 kg.
        - length 30 cm approx.
        - height 12 cm approx.
        - width 12 cm approx.(cheeses of other weights should have dimensions in the same proportions).
      - (c) Plat square: various dimensions.
    - 4.3.2 Weights:
      - (a) Flat cylindric: 5 kg approx.
      - (b) Rectangular (loaf): from 250 gm to 5 kg.
      - (c) Plat square: from 250 gm to 14 kg.
  - 4.4 Rind:
    - 4.4.1 Consistency: semi-soft.
    - 4.4.2 Appearance: slightly greasy.

4.4.3 Colour: yellowish-reddish to light brown.

(Note: Havarti cheese in flat square shape is also manufactured without rind).

4.5 Body:

4.5.1 Texture: for cutting.

4.5.2 Colour: light yellow.

4.6 Holes:

4.6.1 Distribution: plentiful.

4.6.2 Shape: irregular.

4.6.3 Size: the size of a large rice seed.

4.6.4 Appearance: coarse.

4.7 Minimum fat content in the dry matter: 45 percent.

4.8 Maximum moisture content: 50 percent.

4.9 Other essential characteristics:

4.9.1 Havarti cheese of over 1 kg is normally not exported or sold to consumers before it is at least six weeks old. This period is of four weeks for cheese weighing from 250 gm to 1 kg.

4.9.2 Havarti cheese with rind is generally wrapped in alu-foil.

5. Essential characteristics of manufacture

5.1 Method of coagulation: with rennet. Addition of a lactic acid starter.

5.2 Heat treatment: slightly heated after cutting.

5.3 Fermentation procedure: chiefly lactic acid; Ladled out in moulds and slightly pressed.

5.4 Maturation procedure: humid with slight smear development at a temperature preferably between 10 and 20°C.

5.5 Other essential characteristics:

5.5.1 Salted (in brine and/or dry salted).

6. Sampling technique

Havarti cheese of over 1 kg is sampled for fat and moisture content according to Standard No. B.1 (1962): Standard Methods of Sampling Milk and Milk Products, Section F, paragraphs 4.2.3 and 4.2.5. Havarti cheese under 1 kg is sampled according to paragraph 4.3 (first part).

7. Marking and Labelling

Cheese conforming with the standard shall be designated "Havarti" and be labelled in conformity with the appropriate subsection of Article 4 of the General Standard for Cheese, except that "Havarti" not produced in the country of origin must be marked with the name of the producing country even when sold on the house market.

Footnote:

The name Havarti may, when combined with the prefixes stated below, also be used to designate a cheese which complies with the above mentioned requirements as modified as follows:

A. Prefix "60% ..."

4.7 Minimum fat content in the dry matter: 60%

4.8 Minimum moisture content: 42%

B. Prefix "30% ..."

4.3.2 Weights:

(a) Flat cylindrical: 5 kg approx.

(b) Rectangular (loaf): from 1 kg to 5 kg.

(c) Flat square: from 1 kg to 14 kg.

4.7 Minimum fat content in the dry matter: 30 percent.

4.8 Maximum moisture content: 54 percent.

The name "30% Havarti" may only be used to designate cheeses which are both manufactured and marketed in countries where it is traditional and whose legislation provides for the use of the same designation for cheeses for which different minimum fat contents are specified, provided that one of the maximum fat content so specified is above 45%.

International Individual Standard for

SAMSOE

1. Designation of the cheese
  - 1.1 Name of the cheese: SAMSOE (in Danish SAMSØ).
2. Country of origin
  - 2.1 Denmark
3. Raw materials
  - 3.1 Kind of milk: cow's milk.
  - 3.2 Authorized additions
    - 3.2.1 Necessary additions: rennet, lactic acid starter, water, sodium chloride, sodium and potassium nitrate, calcium chloride, annatto and carotene.
    - 3.2.2 Optional additions: cumin seed may be added.
4. Essential characteristics of the cheese ready for consumption
  - 4.1 Type : hard
  - 4.2 Shape :
    - 4.2.1 Flat cylindrical
    - 4.2.2 Flat square
    - 4.2.3 Rectangular
  - 4.3 Dimensions and weights
    - 4.3.1 Dimensions:
      - (a) Flat cylindrical: diameter 44 cm approx.
      - (b) Flat square: 38 cm side approx.
      - (c) Rectangular: various
    - 4.3.2 Weights:
      - (a) Flat cylindrical: 14 kg approx.
      - (b) Flat square: 14 kg approx.
      - (c) Rectangular: various
  - 4.4 Rind:
    - 4.4.1 Consistency: hard.
    - 4.4.2 Appearance: dry, with or without wax or plastic coating.
    - 4.4.3 Colour: yellow.

- 4.5 Body:
  - 4.5.1 Texture: firm, suitable for cutting.
  - 4.5.2 Colour: yellowish.
- 4.6 Holes:
  - 4.6.1 Distribution: from few to plentiful, evenly distributed.
  - 4.6.2 Shape : round.
  - 4.6.3 Size: varying from pea to cherry.
  - 4.6.4 Appearance: smooth.
- 4.7 Minimum fat content in the dry matter: 45 percent.
- 4.8 Maximum moisture content: 44 percent.
- 4.9 Other essential characteristics: Samsoe cheese is normally not exported or sold to consumers before it is at least six weeks old.
- 5. Essential characteristics of manufacture
  - 5.1 Method of coagulation: with rennet. Addition of a lactic acid starter.
  - 5.2 Heat treatment: slightly heated after cutting.
  - 5.3 Fermentation procedure: chiefly lactic acid and slightly prope-pressed.
  - 5.4 Maturation procedure: humid to dry, at a temperature between 10 and 20°C.
  - 5.5 Other essential characteristics:
    - 5.5.1 Salted, normally in brine.
- 6. Sampling technique

Samsoe cheese is sampled for fat and moisture content according to Standard No. B1 (1962): Standard Methods of Sampling Milk and Milk Products, Section F, paragraphs 4.2.3 and 4.2.5.
- 7. Marking and Labelling

Cheese conforming with the standard shall be designated "Samsoe" and shall be labelled in conformity with the appropriate subsection of Article 4 of the General Standard for cheese, except that "Samsoe" not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

Footnote:

The name Samsoe may, when combined with one of the prefixes stated below, also be used to designate cheeses which comply with the above mentioned requirements as modified for each prefix in the following

A. Prefix: "Mini ..."

- 4.2 Shape; flat cylindrical.
  - 4.3.1 Dimensions: diameter 9 cm approx.
  - 4.3.2 Weights: 250 gm approx.

- 4.8 Maximum moisture content: 48 percent.
- 4.9 Other essential characteristics. Mini-Samsoe is normally not exported or sold before it is at least three weeks old.

6. Sampling technique

Mini-Samsoe is sampled for fat and moisture content according to Standard No. B.1 (1962); Standard Methods of Sampling Milk and Milk Products, Section F, paragraph 4.3 (first part).

B. Prefix "30% ..."

- 4.7 Minimum fat content in the dry matter; 30 percent.
- 4.8 Maximum moisture content: 52 percent.

The name "30% Samsoe" may only be used to designate cheeses which are both manufactured and marketed in countries where it is traditional and whose legislation provides for the use of the same designation for cheeses for which different minimum fat contents are specified, provided that one of the maximum fat contents so specified is above 45%.

DRAFT  
INTERNATIONAL INDIVIDUAL  
CHEESE STANDARDS  
SUBMITTED  
TO  
GOVERNMENTS  
FOR  
COMMENT

A. BLUE STILTON  
B. CHESHIRE

C. EMMENTALER  
D. GRUYERE

Draft International Individual Standard for

BLUE STILTON

1. Designation of cheese
  - 1.1 Blue Stilton
2. Depositing country
  - 2.1 United Kingdom (country of origin)
3. Raw materials
  - 3.1 Kind of milk: cow's milk
  - 3.2 Authorized additions
    - 3.2.1 Necessary additions
      - 3.2.1.1 tarter (a living culture of harmless lactic acid producing bacteria in milk which may include only skimmed or partly skimmed milk)
      - 3.2.1.2 Coagulating agent : rennet
      - 3.2.1.3 Salt
      - 3.2.1.4 Moulds characteristic of the variety
    - 3.2.2 Coagulating agent: e.g. Rennet
    - 3.2.3 Salt (Sodium chloride)
  - 3.3 Optional additions
    - 3.3.1 Cultures of mould characteristic of the variety
4. Essential characteristics of the cheese ready for consumption
  - 4.1 Type: semi-hard
  - 4.2 Shape: cylindrical
  - 4.3 Dimensions and weight:
    - 4.3.1 Dimensions and weight:
      - 4.3.1.1 Dimensions
        - 4.3.1.1.1 Diameter: 6-9 inches (15-23 cm)
        - 4.3.1.1.2 Height: 12-15 inches (30-39 cm)
      - 4.3.1.2 Weight: 14-18 pounds (6.4-8.2 kg)
  - 4.4 Rind
    - 4.4.1 Consistency: thin, slightly wrinkled, intact
    - 4.4.2 Appearance: free from mites and obvious mould



- 4.4.3 Colour: greyish, brown
  - 4.5 Body
    - 4.5.1 Texture: open and flaky, free from chalkiness
    - 4.5.2 Colour: uniformly creamy white with blue mould, not brown
  - 4.6 Holes: gas holes should be absent
  - 4.7 Minimum fat content in dry matter: 48%
  - 4.8 Maximum moisture content: 42%
  - 4.9 Other essential characteristics: the cheeses are matured at 3-6 months and are sometimes skewered at 4-8 weeks to promote uniform mould growth, typical of blue veined cheese. Flavour: clean and mild.
5. Essential characteristics of manufacture
- 5.1 Method of coagulation: rennet
  - 5.2 Heat treatment
    - 5.2.1 Heat treatment of the milk: milk for cheese making is customarily heat treated to 154°F (67.8°C) for 15 seconds, but sometimes full pasteurization to 161°F (71.7°C) for 15 seconds is practised.
    - 5.2.2 Heat treatment of the coagulum: the curd is cut and held at 70°F (21.2°C) for acidity to develop.
  - 5.3 Fermentation procedure: up to 1.5% lactic acid starter is usually added before renneting to develop acidity.
  - 5.4 Maturation procedure: after cutting, the curd is allowed to settle in the whey, which is drawn off at intervals until it shows an acidity of 0.12% expressed as lactic acid, when the curd is scooped into Stilton sinks or Drainers\* The curd is cut into blocks and turned until it has an acidity of 0.95% - 1.20% expressed as lactic acid, when it is broken up or milled. About 2% salt is then added and the curd is moulded without pressure. The surface of the cheese is lightly scraped with a knife to fill in crevices, turning daily until the coat has formed. The cheeses are commonly matured at a temperature from 50°-60°F (10.0-15.5°C) for 3-6 months or they may be held at 0°F (-17.8°C) for 6-9 months.
6. Sampling techniques
- 6.1 In accordance with FAO/WHO standard B.1 (1962) Standard Methods of Sampling Milk and Milk Products, section F, Sampling of Cheese, sampling will normally be by means of a trier, but the alternative methods by means of cutting a sector or taking an entire cheese (where the cheese is small) are acceptable.
7. Marking and Labelling
- Cheese conforming with this standard shall be designated "Blue Stilton" and shall be labelled in conformity with the appropriate subsections of Article 4 of the General Standard for Cheese.

Draft International Individual Standard for  
CHESHIRE

1. Designation of cheese
  - 1.1 Cheshire
2. Depositing country
  - 2.1 United Kingdom (country of origin)
3. Raw materials
  - 3.1 Kind of milk. cow's milk
  - 3.2 Authorized additions
    - 3.2.1 Necessary additions
      - 3.2.1.1 Starter (a living culture of harmless lactic acid producing bacteria in milk which may include only-skimmed or partly skimmed milk)
      - 3.2.1.2 Coagulating agent: e.g. rennet
      - 3.2.1.3 Salt (Sodium chloride)
  - 3.3 Optional additions
    - 3.3.1 Annatto and carotene
    - 3.3.2 Calcium chloride
    - 3.3.3 Sorbic acid or its sodium or potassium salts up to 1000 parts per million calculated as sorbic acid
4. Essential characteristics of the cheese ready for consumption
  - 4.1 Type: hard
  - 4.2 Shape: cylindrical or block (cuboid)
  - 4.3 Dimensions and weight\*:

\* Miniature cheese of less than 7 lb weight may also be made and sold at 2-4 weeks.

- 4.3.1 Dimensions
  - a) cylindrical
    - 4.3.1.1 diameter 5-12 inches (13-31 cm)
    - 4.3.1.2 height 4 1/2-12 inches (12-31 cm)
  - b) Block
    - 4.3.1.1 -14x11x6 1/2 inches (36x28x17 cm)
  - c) other
    - 4.3.1.1 - 14x5 1/2x4 1/2 inches (36x14x12 cm)

#### 4.3.2 Weights

##### a) cylindrical

4.3.2.1 - weight: 7-50 pounds (3.2-22.7 kg)

##### b) Block

4.3.2.1 - weight: 40 pounds (18.2 kg)

##### c) other

4.3.2.1 - weights: 10 pounds (4.6 kg) and less than 7 pounds (3.2 kg)

#### 4.4 Hind

4.4.1 Consistency: hard

4.4.2 Appearance: smooth, sometimes cloth wrapped and may be wax coated

4.4.3 Colour: uncoloured or pale straw through dark straw to orange. Rindless cheese may be in airtight flexible film

#### 4.5 Body

4.5.1 Texture: firm. free, granular and silky

4.5.2 Colour: uncoloured or uniformly pale straw through dark straw to orange

4.6 Holes: gas holes should be absent

4.7 Minimum fat in dry matter: 48%

4.8 Maximum moisture content: 44%

4.9 Other essential characteristics: a clean mild, slightly acid flavour; normally consumed at 3-6 weeks, but may be matured

### 5. Essential characteristics of manufacture

5.1 Method of coagulation: rennet

5.2 Heat treatment

5.2.1 Heat treatment of the milk: milk for cheese making is customarily heat treated to 154°F (67.8°C) for 15 seconds, but sometimes full pasteurization to 161°F (71.7°C) for 15 seconds is practised

5.2.2 Heat treatment of the coagulum: the curd is subsequently cut and scalded to 88°F - 94°F (31.1 - 34.4°C)

5.3 Fermentation procedure: 1.0% - 2.5% lactic starter is added to the milk, to give a ripening period of up to 2 hours before renneting

5.4 Maturation procedure: after scalding the curd, it is stirred until an acidity of 0.16% - 0.17% expressed as lactic acid is reached. The whey is run off and the curd is cut into small cubes, which are broken at intervals to release the whey until the acidity of the whey reaches 0.60% - 0.65% expressed as lactic acid. The curd is then milled, about 2.0% - 2.5% salt added, when it is mixed and moulded. Removal of the curd from the vat to

a drainer enables the curd to continue to drain and develop acidity. The cheeses are turned in store, and are ready for grading and marketing from 2-3 weeks, unless they are kept for maturing.

6. Sampling techniques

- 6.1 In accordance with FAO/WHO Standard B.1 (1962), Standard Methods of sampling milk and milk products, Section F, Sampling of Cheese. Sampling will normally be by means of a trier, but the alternative methods by means of cutting a sector or taking an entire cheese (where the cheese is small) are acceptable.

7. Marking and Labelling

Cheese conforming with this standard shall be designated "Cheshire\*1 and shall be labelled in conformity with the appropriate subsections of Article 4 of the General Standard for Cheese.

Draft International Individual Standard for  
EMMENTALER

1. Designation of the cheese
    - 1.1 Name of the cheese: Emmentaler, Emmental
  2. Depositing country(ies)
    - 2.1 Name of the country(ies): Switzerland (country of origin), Finland, United States of America
  3. Raw materials
    - 3.1 Kind of milk: cow's milk
    - 3.2 Necessary additions:
      - 3.2.1 Harmless bacterial cultures (lactic and propionic acid producing bacteria)
      - 3.2.2 Rennet with or without pepsin
      - 3.2.3 Sodium chloride (cooking salt)
      - 3.2.4 Water
    - 3.3 Optional additions:\*
      - 3.3.1 Calcium chloride
      - 3.3.2 Cupric sulfate
      - 3.3.3 Sodium and potassium chlorate
- \* Additives to be listed on the label, except calcium chloride and cupric sulfate. Governments should state the maximum level of use for each additive.
4. Essential characteristics of the cheese ready for consumption

	<u>4 A</u> <u>(Round loaf)</u>	<u>4 B</u> <u>(Block)</u>	<u>4 C</u> <u>(Rindless block)</u>
4.1 Type	Hard cheese	Hard cheese	Hard cheese
4.2 Shape	Round loaf	Rectangular block	Rectangular block
4.3 Dimensions and Weight			
4.3.1 Height	12 to 30 cm	12 to 30 cm	12 to 30 , cm
4.3.2 Diameter	70 to 100 cm	--	--
4.3.3 Weight	minimum 50 kilos	minimum 30 kilos	minimum 30 kilos
4.4 Rind			
4.4.1 Consistency	Hard	Hard	Soft
4.4.2 Appearance	Dry	Dry	Like inside

4.4.3	Colour	Golden yellow to brown	Golden yellow to brown	Ivory to light yellow
4.5	Body			
4.5.1	Texture !	Sliceable	Sliceable	Sliceable
4.5.2	Colour	Ivory to light yellow	Ivory to light yellow	Ivory to light yellow
4.6	Holes			
4.6.1	Distribution	Regular, scarce to plentiful	Regular, scarce to plentiful	Regular, scarce to plentiful
4.6.2	Shape	Round	Round	Round
4.6.3	Diameter	Mainly 1 to 3 cm	Mainly 1 to 3 cm	Mainly 1 to 3 cm
4.6.4	Appearance	Mat to brilliant	Mat to brilliant	Mat to brilliant
4.7	Minimum fat content in dry matter	45%	45%	45%
4.8	Minimum dry matter content	60%	60%	60%
4.9	Other essential characteristics:			
4.9.1	Taste and flavour	Mild, nutlike more or less pronounced	Mild, nutlike more or less pronounced	Mild, nutlike more or less pronounced
4.9.2	Ready for consumption	Minimum of 75 days from day of manufacture	Minimum of 75 days from day of manufacture	Minimum of 75 days from day of manufacture
4.9.3	Storing ability:	The cheese should normally maintain its characteristics for a minimum of 1 month at a temperature of 15°C from the time it is ready for consumption.		

## 5. Method of manufacture

- 5.1 Method of coagulation: rennet with or without pepsin.
- 5.2 Heat treatment: after cutting the curd to particles about the size of wheat grains, heating to 50°C as a minimum.
- 5.3 Fermentation procedure: lactic acid fermentation, then propionic acid fermentation taking place throughout the cheese at 20°C minimum, for a minimum of 3 weeks.
- 5.4 Maturation procedure: proteolysis due to action of microbial enzymes at succeeding temperatures between 10 and 25°C.
- 5.5 Other essential characteristics:
  - 5.5.1 Treatment with cooking salt: The cheeses are salted by immersion in salt solution and/or dry-salted on the surface. During

maturation, except in the case of rindless block (4 C), the surface of the cheeses is washed, cleaned and salted at intervals.

6. Sampling technique

The sampling technique has to be performed as outlined in the general regulations of standard No. B.1, section F "Sampling of Cheese". Reference is made to points 3.1, 4.2.1 and 4.2.5 of this section (sampling technique with a trier).

7. Marking and Labelling

Cheese conforming with the standard shall be designated Emmentaler or Emmental and shall be labelled in conformity with the appropriate sections of Article 4 of the General Standard for Cheese, except that Emmentaler not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

Draft International Individual Standard for  
GRUYERE

1. Designation of the cheese
  - 1.1 Name of the cheeses : Gruyère, Greyerzer, Gruviera
2. Depositing country(ies)
  - 2.1 Countries of origins Switzerland and Prance
3. Raw materials
  - 3.1 Kind of milks cow's milk
  - 3.2 Necessary additions:
    - 3.2.1 harmless bacterial cultures (lactic and propionic acid producing bacteria)
    - 3.2.2 rennet
    - 3.2.3 sodium chloride (cooking salt)
    - 3.2.4 water
  - 3.3 Optional additions: -
4. Essential characteristics of the cheese ready for consumption
  - 4.1 Types hard cheese
  - 4.2 Shape: round loaf
  - 4.3 Dimensions and weights
    - 4.3.1 Dimensions:
      - 4.3.1.1 Height: 9 to 13 cm
      - 4.3.1.2 Diameters 40 to 65 cm
    - 4.3.2 Weight: minimum 20 kilos
  - 4.4 Rind:
    - 4.4.1 Consistency: hard
    - 4.4.2 Appearance: covered with smear
    - 4.4.3 Colour: golden yellow to brown
  - 4.5 Body:
    - 4.5.1 Texture: sliceable
    - 4.5.2 Colour: ivory to light yellow
  - 4.6 Holes:
    - 4.6.1 Distribution: regular, scarce to plentiful



- 4.6.2 Shape: round
- 4.6.3 Diameter: mainly from 0.5 to 1.0 cm
- 4.6.4 Appearance: mat to brilliant
- 4.7 Minimum fat content in the dry matter: 45%
- 4.8 Minimum dry matter content: 62%
- 4.9 Other essential characteristics:
  - 4.9.1 Taste and flavour: more or less tangy
  - 4.9.2 Ready for consumption: the cheese is ready for consumption at a minimum age of 80 days from the day of manufacture
  - 4.9.3 Storing ability: the cheese should normally maintain its characteristics for a minimum of 1 month at a temperature of 15°C from the time it is ready for consumption.

5. Method of manufacture

- 5.1 Method of coagulation: rennet
- 5.2 Heat treatment: after cutting the curd to particles about the size of wheat grains, heating to 50°C as a minimum
- 5.3 Fermentation procedure: lactic acid fermentation; then propionic acid fermentation taking place throughout the cheese at 14°C minimum for a minimum of 4 weeks
- 5.4 Maturation procedure: proteolysis due to action of enzymes of milk acid bacteria and smear organisms at succeeding temperatures between 10 to 20°C.
- 5.5 Other essential characteristics:
  - 5.5.1 Treatment of milk: use of raw milk
  - 5.5.2 Treatment with cooking salt: the cheeses are salted by immersion in salt solution and/or dry-salted on the surface. During maturation, the surface of the cheeses is salted and smeared at intervals.

6. Sampling technique

The sampling technique has to be performed as outlined in the general regulations of Standard No. B.1, section F "Sampling Cheese". Reference is made to points 3.1, 4.2.1 and 4.2.5 of this section (sampling technique with a trier).

7. Marking and Labelling

Cheese conforming with the standard shall be designated Gruyère, Greyerzer or Gruviera and shall be labelled in conformity with the appropriate sections of Article 4 of the General Standard for Cheese, except that Gruyère not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

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

PROCEDURE FOR THE ELABORATION OF  
INTERNATIONAL INDIVIDUAL CHEESE STANDARDS \*

\* Governments which have not yet advised the Secretariat of their acceptance of the General Standard for Cheese (Standard No. A.6) should do so before submitting an application for an international individual cheese standard.

- Step 1 Governments submit to the Secretariat their applications with complete supporting documentation.
- Step 2 Upon receipt of an application, the Secretariat informs all governments and sends to IDF full documentation about the variety with an indication of priority to be assigned to the application by IDF.
- Step 3 The Secretariat places before the Committee those applications upon which IDF has reported, together with the draft standards and the IDF report.
- Step 4 The Committee's conclusions on these draft standards together with the draft standards are published in the report of the session for comments by governments.
- Step 5 The Secretariat compiles and analyzes government comment son the draft standards and places this information before the Committee at its next session.
- Step 6 The Committee at that session further considers these draft standards in the light of government comments and decides whether the draft standards should be published either in the Report or when possible in the Code of Principles or the Codex Alimentarius, as appropriate
- 6.1 for further comments by governments
- or
- 6.2 for acceptance by governments as "Codex Standards".

APPENDIX III (b)

List of Applications Received (..) or Announced (.), as  
at 20 June 1966, for Registration of an International  
Individual Cheese Standard

	<u>Cheese variety</u>	<u>Application from</u>		<u>Countries which have already advised of their interest</u>
1.	Adelost	Sweden	(..)	F.R. of Germany
2.	Asiago	Italy	(..)	Canada, F.R. of Germany, U.S.A.
3.	Blue Cheese	U.S.A.	(..)	Netherlands, Poland
4.	Brie	France F.R. of Germany	(..) (..)	Belgium, Spain, Sweden, U.S.A.
5.	Butterkäse	F.R. of Germany	(..)	---
6.	Caciocavallo	Italy	(..)	Canada, F.R. of Germany, Spain, U.S.A.
7.	<u>Camembert</u>	France F.R. of Germany	(..) (..)	Belgium, Spain, Sweden, U.S.A.
8.	<u>Cottage</u>	U.S.A.	(..)	Australia, Belgium, Canada, Netherlands, Poland, Spain, U.K.
9.	Coulommiers	France	(..)	---
10.	Creamed Cottage	U.S.A.	(..)	Australia, Belgium, Canada, Netherlands, Poland, Spain, U.K.
11.	Cream and Neufchatel	U.S.A.	(..)	Australia, Canada, F.R. of Germany
12.	Edelpilzkäse	F.R. of Germany	(..)	---
13.	Ekte Geitost	Norway	(..)	---
14.	Elbo	Denmark	(..)	Canada, Sweden, U.S.A.
15.	<u>Esrom</u>	Denmark	(..)	Canada, U.S.A.
16.	Fiore Sardo	Italy	(..)	F.R. of Germany
17.	Fontal	Italy	(..)	F.R. of Germany
18.	<u>Fontina</u>	Italy	(..)	F.R. of Germany, U.S.A.
19.	Fynbo	Denmark	(..)	Belgium, Canada, U.S.A.
20.	Gammelost	Norway	(..)	---
21.	Gorgonzola	Italy U.S.A.	(..) (..)	Australia, Canada, F.R. of Germany, Poland, Spain

22.	Grana Padano	Italy	(..)	Australia, Belgium, Canada, F.R. of Germany, Spain, U.S.A.
23.	Grevé	Sweden	(..)	---
24.	Gudbrandsdalsost	Norway	(..)	---
25.	Hartz (Mayence) cheese	F.R. of Germany	(..)	---
26.	Herrgärdsost	Sweden	(..)	Spain
27.	Hushällsost	Sweden	(..)	---
28.	Italico	Italy	(..)	U.S.A.
29.	Jarlsberg	Norway	(..)	---
30.	Kaggost	Sweden	(..)	---
31.	<u>Limburger</u>	P.R. of Germany U.S.A.	(..) (..)	Belgium, Canada, Netherlands, Poland
32.	Maribo	Denmark	(..)	Canada, Sweden, U.S.A.
33.	Mimolette	France	(..)	Belgium, Netherlands
34.	Montasio	Italy	(..)	Australia, Canada, F.R. of Germany
35.	Mozzarella (Provatura)	Italy	(..)	Canada, F.R. of Germany, U.S.A.
36.	Münster	P.R. of Germany	(..)	---
37.	Mycella	Denmark	(..)	Australia, Canada, U.S.A.
38.	Nordbo	Norway	(..)	---
39.	Normanna	Norway	(..)	---
40.	Norwegia	Norway	(..)	---
41.	Nøkkel	Norway	(..)	Canada, U.S.A.
42.	Parmigiano Reggiano	Italy U.S.A.	(..) (..)	Australia, Belgium, Canada, F.R. of Germany, Poland, Spain
43.	Prästost	Sweden	(..)	---
44.	Pecorino Romano	Italy	(..)	Australia, Canada, F.R. of Germany, Spain, U.S.A.
45.	Pecorino Siciliano (Canestrato)	Italy	(..)	Australia, F.R. of Germany, U.S.A.
46.	Pressato	Italy	(..)	F.R. of Germany
47.	<u>Provolone</u>	Italy U.S.A.	(..) (..)	Australia, Canada, F.R. of Germany, Poland, Spain

48.	Ragusano	Italy	(..)	Australia, F.R. of Germany
49.	Ricotta Romano	Italy	(..)	F.R. of Germany, U.S.A.
50.	Romadur	F.R. of Germany	(..)	---
51.	<u>Saint-Paulin</u>	France	(..)	Belgium, Spain
52.	Steinbuscher	F.R. of Germany	(..)	---
53.	Stracchino (Crescenza)	Italy	(..)	Canada, F.R. of Germany, U.S.A.
54.	<u>Svecia</u>	Sweden	(..)	---
55.	<u>Taleggio</u>	Italy	(..)	F.R. of Germany
56.	<u>Tilsit</u>	F.R. of Germany Poland	(..) (..)	Canada, Netherlands, Norway Sweden, U.S.A.
57.	Tybo	Denmark	(..)	Canada, U.S.A.
58.	Västerbottenost	Sweden	(..)	---
59.	Wilstermarsch	F.R. of Germany	(..)	---

Note: Cheese varieties which will be considered at the Tenth Session of the Committee are listed in paragraph 31 of the Report and are underlined in the above list.

Cheese varieties which are being sent to governments for comments or acceptance are not listed here.

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).
Sixth session	Rome, Italy, 17-21 June 1963	(Meeting Report No. AN 1963/5)
Seventh session	Rome, Italy, 4-8 May 1964	(Meeting Report No. AN 1964/4)
Eighth session	Rome, Italy, 24-29 May 1965	(Meeting Report No. AN 1965/3).

CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS:

First Edition 1960

Second Edition 1961

Third Edition 1962

Fourth Edition 1963

Fifth Edition 1966

Issued by the Secretariat of the  
Joint FAO/WHO Food Standards Program, FAO, Rome

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Ref. No. SP-10/105, 9th Session, July 1966