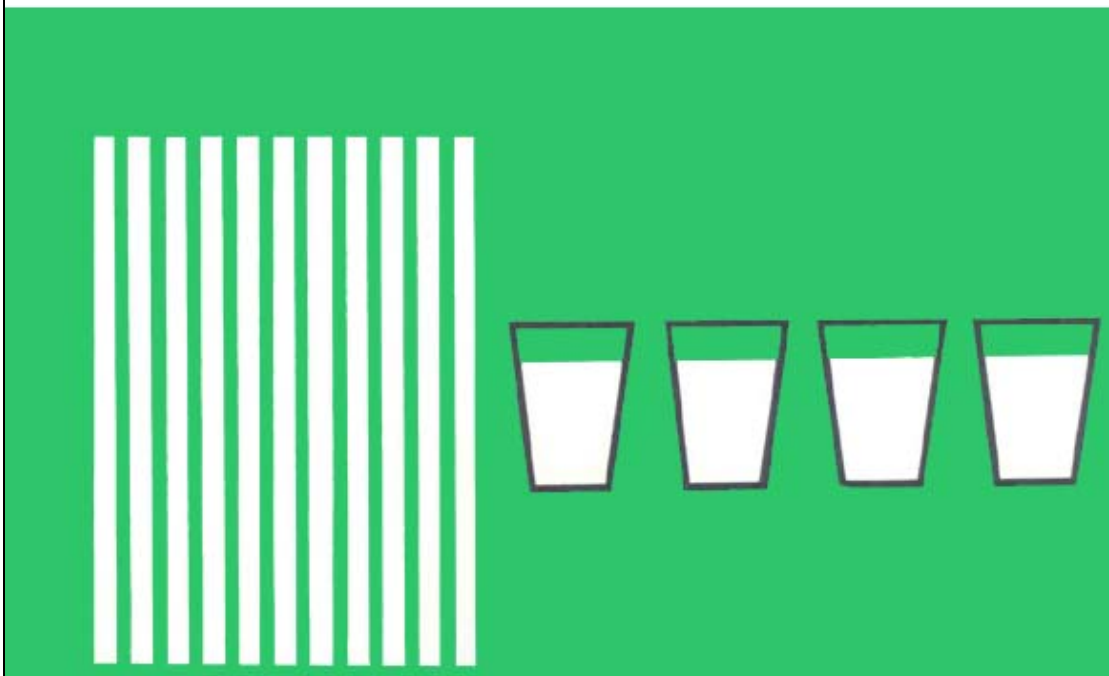
Joint FAO/WHO Food Standards Programme

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

Report of the Fourteenth Session

Held in Rome, Italy, 6-11 September 1971



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
WORLD HEALTH ORGANIZATION
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CX 5/70-14th Session

REPORT
of the
FOURTEENTH SESSION
of the

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

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SUMMARY OF POINTS FOR ACTION BY GOVERNMENTS

1. Governments are requested to make their comments available, at the latest 15 March 1972. All communications should be sent, if possible, in duplicate and addressed to the Technical Secretary, Committee on the Code of Principles concerning Milk and Milk Products, Animal Production and Health Division, FAO, Rome.

2. Governments may send observations regarding any matter they would wish to raise.

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

- General Standard A-8(a) For process(ed) Cheese or Process(ed) Cheese - General Standard A-8(b) for "Process(ed) Cheese" and "Spreadable Process(ed) Cheese" - General Standard A-8(c) for Processed Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread) at Step 7 of the Committee's Procedure for the Elaboration of Milk and Milk Product Standards	- Governments to continue to submit their acceptances and to comment on the compromise proposed for the mandatory declaration of optional food additives. (See paragraphs 50-57 and 66 of this Report and Appendices IV-A to IV-C of the Report of the 13th Session)
- Compositional Standards A-1 to A-5 and A-7. redrafts at Step 7 of the above Procedure	- (a) resubmitted to Governments for acceptance. The attention of Governments is drawn to the revised and endorsed labelling and food additives provisions (see paras.10 to 14, 32 to 40, 42 to 49 and 65 of this Report and Appendices VI-A to VI-E) - (b) As regards the standard for evaporated milk A-3 Governments to comment on the proposed provisions for a minimum milkfat content of 7.8% and a minimum milk solids content of 25.9% and on the proposal for the addition of carageenan and sodium hydroxide (see para. 42 of this Report).

	- (c) Governments to comment on whether these standards (and the standard for cream powder A-10) should cover products made by recombination or reconstitution of milk ingredients and on new definitions covering also recombined products (see paras. 18, 19, 58 to 62 and 65 of this Report).
- Compositional Standard A-10 for Cream Powder at Step 7 of the above Procedure	- (a) submitted to Governments for acceptance (see paragraphs 64 and 65 of this Report and Appendix VI-F) (b) Governments to comment on whether the standard should cover products made by recombination or reconstitution of milk ingredients. (See paragraphs 18, 19 and 65 of this Report and Appendix VI-F)
- Compositional Standard A-2 for. (i) Butteroil and (ii) Anhydrous Butteroil and Anhydrous Milkfat at Step 6 of the above Procedure	- Governments to comment on the proposal to change the composition and quality factors to comply with the ones proposed by the IDF (see paragraphs 41 and 65 of the Report and Appendix V) <u>Note by the Secretariat</u> : At their 55th Annual Sessions in September 1971 the IDF approved for publication a standard for anhydrous milkfat, anhydrous butteroil or anhydrous butterfat, butteroil and butterfat, listing the following minimum milkfat and max. moisture contents: anhydrous milkfat / Anhydrous butteroil / or / anhydrous butterfat: min. milkfat 99.8%, max. moisture 0.1% butteroil or butterfat: min. milkfat 99.3%, max. moisture 0.5%
- Compositional Standard A-11 for Yoghurt (Yogurt) at Step 4 of the above Procedure	- Governments to comment (see paragraphs 20 to 31 of this Report and Appendix IV). Governments were requested in particular to comment on: (a) the proposed classification according to 3 fat levels (see para. 24 of this Report) (b) the maximum amount of flavouring foodstuffs to be permitted in the product (see paragraph 25 of this report.

	- (b) the technological justification for the food additives listed, the maximum levels of use and to indicate for which type of yoghurt the additives would be used (see paragraph 27 of this Report). - (c) the need for a separation of 'conventional' and heat treated yoghurt, to make proposals regarding the terminology of these products, and to comment on whether the use of the words 'fresh' or 'natural' should be allowed for labelling conventional yoghurt (see paragraphs 28 to 30 of this Report).
- General Standard for Cheese A-6, redraft at Step 3 of the above Procedure	- Governments to comment in particular on the proposed classification system. Governments are invited to apply the classification to their own most important cheeses in order to get a clear idea as to the suitability of the system for their purposes and to comment on the questions raised in Appendix II to this Report, para. 45 and C footnote. (See paras. 67 of this Report and Appendices II and X.)
- Definitions for "Reconstitution of Milk" and "Recombination of Milk"	- Governments to comment (see paragraphs 15 to 19 of this Report).
- <u>International Individual Cheese Standards</u>	
- Maribo, Fynbo, at Step 6 of the Procedure for the Elaboration of International Individual Cheese Standards	- Submitted to Governments for acceptance (see paragraphs 76 and 77 of this Report and Appendices VII-A and VII-B).
- Blue-veined cheese at Step 4 of the above Procedure	- Governments to comment (see paragraphs 80 and 81 of this Report and Appendix IX).
- Cream cheese, Romadur, Ekte Geitost, Nøkkelost, Prästost, Amsterdam, Leidse, Friese at Step 4 of the above Procedure	- Governments to comment; Government comments are particularly requested:-

	(a) as regards Cream cheese – to consider the need for a relationship between the fat contents of I the standard for this cheese and the ones of the standards for cream and cream powder; — to comment on the question whether under the section "Raw materials" cow's milk should not be replaced by cream; and on the necessity of introducing mandatory labelling provisions for fat (and moisture) contents (see paragraph 83 of this Report and Appendix VIII-A). (b) as regards the other cheeses listed - to comment on the possibility of combining some of the standards for these cheeses (see para. 84 of this Report and Appendix VIII-A to VIII-H)
- Synonymous designations for cheeses covered by international individual cheese standards	- Governments to comment on whether there existed other cheeses in their countries which were so similar to those covered by international individual cheese standards that the designations could be used simultaneously (see paragraphs 75 and 84 of this Report).
- Food additives in cheese	- Governments to submit information as to the amount of calcium chloride, nitrates and phosphates in the finished product (see para. 86 of this Report).
- Methods of Analysis	- Governments to submit proposals for priorities to be assigned to standard methods of analysis under joint consideration by IDF, ISO and AOAC (see para. 91 of this Report and Appendix III, para. 3).

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

Rome, 6-11 September 1971

INTRODUCTION

1. The Fourteenth 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 Home, 6-11 September 1971. The session was attended by 97 participants including representatives and observers from 35 countries, and observers from 7 organizations (see Appendix I for the List of Participants).

2. The Fourteenth Session of the Joint Committee was convened by the Directors-General of FAO and WHO. The meeting was opened by Assistant Director-General, Mr. P. Terver, who briefly reviewed the programme of work of the Committee and the progress being made by the Codex Alimentarius Commission.

3. The Committee was presided over by its Chairman, Dr. P. Ballester (Spain) and its two Vice-Chairmen, Dr. H.W. Kay (Federal Republic of Germany) and Mr. J.R. Sherk (Canada). The Joint Secretaries were Dr. F. Winkelmann and Mr. W.J. de Haas of FAO.

4. The Chairman informed the Committee of the death of Dr. Raffaele Tentoni, who has served as technical secretary to the Committee from 1963-1966 and recalled the many important contributions Dr. Tentoni had made in the field of dairy technology. The Committee observed a minute's silence in memory of Dr. Tentoni.

Election of Officers

5. The Committee unanimously elected Dr. H.W. Kay (Federal Republic of Germany) Chairman of the Committee, to serve from the end of the 14th Session until the end of the 15th Session. The Committee also unanimously elected Mr. J.R. Sherk (Canada) and Dr. E. Ackermann (Switzerland) to be first and second Vice-Chairmen respectively, both to serve from the end of the 14th Session until the end of the 13th Session. The Committee expressed its appreciation of the outgoing chairman of the Committee.

Adoption of Agenda

6. After some discussion the provisional agenda was adopted with some rearrangements in the order of items to be discussed.

ACCEPTANCES OF THE CODE OF PRINCIPLES AND ASSOCIATED STANDARDS

7. 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; 44 governments had accepted the compositional standards for butter fat and evaporated milk; 46 governments had accepted the compositional standard for butter; 45 governments had accepted the standard for sweetened condensed milk; 64 governments had accepted the compositional standard for milk powder; 35 governments had accepted the general standard for cheese and 18 governments had accepted the standard for whey cheese. On average, some 45 governments had accepted the standard methods of analysis and sampling for milk and milk products B.1 to B.5, some 16 governments the standard methods of analysis B.6 to B.8 and 8 governments the standard method of analysis B.11.

8. The Committee was informed of the current position regarding acceptances by governments of the international individual cheese standards for Cheddar, Danablu, Danbo, Edam, Gouda, Havarti, Samsoe, Cheshire, Emmentaler, Gruyère, Tilsiter, Limburger, Saint-Paulin, Svecia, Provolone, Cottage Cheese including Creamed Cottage Cheese, Butterkäse, Coulommiers, Gudbrandsdalsost, Harzer Käse, Herrgårdsost, Hushållsost, and Norvegia. This was as follows:

9.

International Individual Cheese Standards C.1 to C.23			No. of Countries	Acceptances since 15 June 1970
Standard C.1	-	Cheddar:	16	None
Standard C.2	-	Danablu:	14	None
Standard C.3	-	Danbo:	15	None
Standard C.4	-	Edam:	15	None
Standard C.5	-	Gouda:	13	None
Standard C.6	-	Havarti:	11	None
Standard C.7	-	Samsoe:	14	Trinidad & Tobago *
Standard C.8	-	Cheshire	15	None
Standard C.9	-	Emmentaler:	14	None
Standard C.10	-	Gruyère:	14	None
Standard C.11	-	Tilsiter:	10	None
Standard C.12	-	Limburger	11	None
Standard C.13	-	Saint-Paulin	5	None
Standard C.14	-	Svecia:	10	None
Standard C.15	-	Provolone:	10	Trinidad & Tobago *
Standard C.16	-	Cottage Cheese including Creamed Cottage Cheese:	6	Belgium ** France *** Trinidad & Tobago *
Standard C.17	-	Butterkäse	10	Belgium
Standard C.18	-	Coulommiers	9	Sweden
Standard C.19	-	Gudbrandsdalsost	9	Sweden
Standard C.20	-	Harzer Käse	9	None
Standard C.21	-	Herrgårdsost	8	Sweden
Standard C.22	-	Hushållsost	8	Sweden
Standard C.23	-	Norvegia	9	Sweden

* Target acceptance according to the Codex Procedure
** The acceptance refers only to Cottage Cheese
*** The acceptance excludes the use of certain additions and of the designation "creamed".

10. The delegation of Switzerland expressed concern regarding the slowness of new acceptances of the Standards. They found it disappointing that the standards had not received as many acceptances as the Code of Principles. The Swiss delegate ascribed this situation to a number of reasons and thought these should be remedied. In his

opinion the principal reasons appeared to be a lack of knowledge of the procedures to be followed, the revision of existing standards and some uncertainty regarding the meaning of acceptance of a standard. A number of other delegations subscribed to the Swiss point of view.

11. The Secretariat explained that considerable efforts had been made to disseminate information about the work of the Committee, Some delegations thought that the work of the Committee might be expedited by the establishment of clearer priorities and the Committee concentrating its work on these. In this connection it was proposed that revision of Standards A.1 - A.5 and A.7 should be completed as soon as possible so that Governments could consider giving acceptance to the revised food additives and labelling sections of the standards.

12. The Committee noted that the Government of Australia had withdrawn its acceptances under the Code of Principles of compositional Standards A.2 to A.6 and of the inter- national individual cheese standard for Cheddar in view of the fact that the authorities of the various federal states intended to further examine the acceptances in the light of the General Principles of the Codex Alimentarius and the proposed revised texts of the standards. In the ensuing discussion on the acceptance procedure employed under the Code of Principles as compared with the procedure adopted by the Codex Alimentarius Commission, it was agreed that existing acceptances of standards under the Code of Principles should not be undermined and that they should remain unchanged. It was made clear that the present acceptances of milk product standards were in accordance with Step 7 of the Procedure for the Elaboration of Milk and Milk Product Standards (see Appendix II of the Report of the 13th Session).

13. The delegate of Denmark expressed the view that there was a difference between Code Standards and Codex Standard because the standards for milk products had always been elaborated on the clear understanding that these were minimum standards which could be accepted by governments with a statement of more rigorous requirements, and that there was a difference in the procedure for acceptance of these standards and the acceptance procedure, under the General Principles of the Codex Alimentarius. The delegate of the United Kingdom emphasized that whilst there was a difference in the acceptance procedure under the Codex, there was no difference as regards the minimum nature of the standards elaborated by the Codex Commodity Committees. The differences which had existed regarding the milk product standards and Codex standards had been due to the absence of specific provisions on additives and incomplete labelling provisions in the milk product standards. He indicated that the Government of the United Kingdom would for future acceptances reply concerning both procedures regarding acceptance of milk product standards.

14. The Committee agreed that acceptance of milk product standards according to the General Principles of the Codex Alimentarius should be postponed until experience had been gained with acceptances of the revised standards A.1 to A.7 and emphasized that this view was in conformity with the amended text of Step 8 and the introduction of a new Step 9 into the Procedure for the Elaboration of Milk and Milk Product Standards by the Codex Alimentarius Commission.

AMENDED DECISION No. 5

15. At its 13th Session the Committee had decided to send to Governments for acceptance the proposed revised Decision No. 5 concerning the manufacture of milk products from reconstituted or recombined milk ingredients (see pp.14 and 15 of the Report of the 13th Session). Governments had been requested to indicate whether they

considered it necessary that products made by reconstitution or recombining milk ingredients should be labeled as such and whether they could accept an Australian proposal that labelling by using the letter "R" as prefix to the designation of the product would be sufficient to indicate it was a reconstituted or recombined product.

16. The Committee noted that of 16 countries which had commented, twelve countries either supported the amended Decision No. 5 or had no objection to it; of these, seven had indicated that the Decision should be accepted on a standard by standard basis. Four countries had raised objections to the Decision. Thirteen comments had been received concerning the need to specially label recombined products, eight were in favour of labelling recombined products as such but the use of simply the letter "R" had not been supported in any of the comments received.

17. In the following discussion the views expressed at the previous meeting (para. 27 of the Report of the 13th Session) were partly repeated particularly as regards the precise status of Decision No. 5. Two delegations suggested the delegation of the Decision altogether and recommended that the Committee examine the possibility of applying the standards adopted under the Code of Principles to recombined products on a standard by standard basis, including provisions for the labelling of recombined products.

18. The Committee agreed for the time being to modify the amended Decision No. 5 to read as follows:

> "The Committee decided that Standards adopted under the Code should apply to products so defined, whether made from milk, reconstituted milk or recombined milk or by reconstitution or recombining milk constituents <u>in so far as the provisions of the individual standards permitted reconstitution or recombination."</u>

and to consider its application on a standard by standard basis (see paras. 58 to 62 and 65).

19. As regards the labelling of recombined or reconstituted products the Committee was disposed, subject to consideration product by product, to the view that recombined and reconstituted products should be labelled as such. The delegation of New Zealand expressed a preference for the use of the term "Recombined" rather than "Reconstituted". The Committee noted the lack of a definition for these terms and the delegate of Australia undertook to prepare draft definitions for discussion by the Committee which read as follows:

> "<u>Reconstitution of Milk</u> is the addition of the correct amount of water to the correct proportion of milk solids so as to make the equivalent of whole milk in the standard.
>
> or
>
> <u>Reconstitution of Milk</u> is the bringing of one constituent back to its original form in milk.
>
> <u>Recombination</u> of Milk is the combination of milk constituents so as to make the equivalent of whole milk.
>
> or
>
> <u>Recombination</u> is the bringing together of 2 or more milk constituents."

The Committee did not discuss the definitions proposed by the delegate of Australia but agreed to seek governments comments on them.

DRAFT STANDARD FOR YOGHURT AT STEP 4 OF THE PROCEDURE FOR THE ELABORATION OF INTERNATIONAL STANDARDS FOR MILK PRODUCTS

20. The Committee had before it the draft standard for Yoghurt as contained in Appendix VII of the Report of the 13th Session. The draft which had been considered only very briefly at the 13th Session was considered point by point in the light of the written comments received from governments and the comments made by the delegations during the discussions.

Heading of the Standard

21. On the request of the delegation of the U.S.A. the Committee agreed to add the term "Yogurt" in brackets.

Definitions

The Committee considered the proposals to delete reference to specific microorganisms in the definition and suggestions to include other species such as Lactobacillus acidophilus. It was agreed that Lactobacillus bulgaricus and Streptococcus thermophilus were essential for the production of Yoghurt and should be included in the definition but that the use of other suitable lactic acid producing cultures in addition to these cultures should not be excluded. The Committee decided therefore to amend the definition for yoghurt to read:

> "Yoghurt is a coagulated milk product obtained by lactic acid fermentation through the action of Lactobacillus bulgaricus and Streptococcus thermophilus, and if desired other suitable lactic acid producing cultures, from cream, concentrated or unconcentrated milk, partly skimmed milk or skimmed milk, with or without the addition of skimmed milk powder, concentrated whey, whey powder, cream and sugars."
>
> (see also para. 26 of this Report.)

22. The Committee then considered a proposal made in the comments of the French Government and made by the delegation of Switzerland to include in the definition a requirement that the microorganisms in the final product must be viable and abundant in order to distinguish between fresh yoghurt and heat treated products. This proposal, which was supported by the delegations of Brazil and the Netherlands, was not accepted by the Committee. The Committee agreed that the standard should cover heat treated yoghurts and further amended the definition by adding the sentence: "Yoghurt may or may not be heat treated".

23. A number of delegations proposed the deletion from the definition of any reference to the optional ingredients. The Committee decided, however, not to change the definition in this respect.

> The text of the section 1.2 Flavoured Yoghurt remained unchanged.

Essential Composition and Quality Factors

24. The Committee examined a number of proposals to introduce in the standard compositional provisions for three different fat levels. The Committee, however, agreed that for the time being these matters should be dealt with in the labelling section, as follows:

> min. 3% (2.5%, 2%) m/m for "Yoghurt" without qualifying term
> min. 1.5% m/m for "low fat", "Half skimmed" "partly skimmed" etc. yoghurt

max. 0.5% (0.3%) for "skimmed" etc. yoghurt.

Government comments and the views of IDF were to be sought on this classification of yoghurts.

(the designations mentioned should be regarded as examples only)

25. The texts of sections 2.1.1 and 2.1.2 were to remain unchanged until Government comments on the proposed fat levels would be available except that the reference to the declaration of the milk fat content was deleted. The Committee further agreed to delete the mandatory provision for the labelling of the fat percentage as this provision was not regarded as giving the consumer meaningful information as to the nature of the product.

Flavoured Yoghurts

The Committee discussed proposals to restrict the addition of flavouring foodstuffs to certain amounts such as 15%, 30% or 40% and agreed to insert the following restrictive clause into section 2.2.1 after "impart the characteristic flavour: but in no case more than x% of the final product".

The Secretariat was asked to invite Governments and the IDF to make proposals for the maximum amount of flavouring foodstuffs to be permitted in the product.

The Committee agreed to delete Section 2.2.2 as it was agreed that the milk fat and milk solids-non-fat contents should refer to the yoghurt part of the product and were not to be understood as percentages of milk fat and milk solids-non-fat in the final product.

Raw materials and additions

26. The Committee agreed to a proposal of the delegation of the U.K. to distinguish between essential raw materials and additions and to sub-divide the additions listed in section 2.3 into essential and optional additions.

The list would then read as follows:

2.3 Essential raw materials

- Concentrated or unconcentrated milk, or
- Concentrated or unconcentrated partly skimmed milk, or
- Concentrated or unconcentrated skimmed milk, or
- Cream, or
- a mixture of two or more of these products

2.4 Essential additions

- Cultures of Lactobacillus bulgaricus and Streptococcus thermophilus

2.5 Optional additions

- (Skimmed) milk powder, unfermented buttermilk, concentrated whey, whey powder
- Cultures of suitable lactic acid producing bacteria in addition to those in 2.4
- Sugars

Natural flavouring ingredients such as fruit (fresh, canned, quick frozen, powdered), fruit purée, fruit pulp, jam, fruit syrup, fruit juice, honey, chocolate, cocoa, nuts, coffee, spices.

Food Additives

27. The Committee was informed that the Codex Committee on Food Additives had requested a specific list of food colours with an indication of the maximum levels of use.

A few delegates indicated that in their opinion the addition of stabilizers was technically unnecessary as far as the fresh product was concerned. The Committee agreed to extend the list of stabilizers with pectin and carageenan and to ask Governments to specifically comment on the technological justification for the additives listed and on the maximum levels of use and to indicate to which type of yoghurt the addition would apply.

Some delegates were of the opinion that only citric acid or perhaps lactic acid should be allowed as a pH adjusting agents. Some delegates expressed the view that for labelling purposes it would be desirable to find a comprehensive generic term for "pH adjusting agents".

The delegate of the U.S.A. proposed that sorbic acid and its salts be allowed as preservatives. Other delegates were not in favour of allowing the use of preservatives. It was brought to the attention of the Committee that the carry-over principle would apply for flavoured yoghurts. This principle regulates the presence of additives in food indirectly as a result of the use of raw materials or ingredients in which these additives were used (see ALINORM 70/12, Appendix VII).

Labelling

28. The delegate of Switzerland proposed to divide section 4.1.1 concerning designations to make a clear distinction between the designation of 'conventional' yoghurt and a post-fermentation heat treated product. To further differentiate the two types of yoghurt the Swiss delegate suggested that to the sub-section dealing with non heat treated yoghurt the following clause should be added: "The microorganisms in the final product must be viable and abundant". The delegate of Switzerland further proposed that the IDF be requested to express their opinion on these matters. After examining these proposals, the Committee agreed to request Governments to comment on the need for a separation of 'conventional' and heat treated yoghurt and also to make proposals regarding the terminology for these products, and to comment on whether the use of the words "fresh" and "natural" should be allowed for labelling conventional yoghurt.

In dealing with section 4.1.2 the Committee agreed to the deletion of all examples in that section.

29. The Secretariat was requested to redraft Section 4.1 Name of the Food, in line with the decision of the Committee to introduce provisions for 3 fat levels into the standard and to delete the mandatory provision regarding the declaration of the fat percentages. The section was also to be redrafted as recommended by the Codex Committee on Food Labelling for corresponding sections in the other milk product standards.

30. As regards section 4.5 Country of Origin (Manufacture), the delegate of Denmark proposed to change the word "food(s)" to "milk products" or to list the names of the

various products in all milk product standards. In view of the general use of the same wording in other standards the Committee decided to leave the term unchanged.

The delegate of Argentina stated that in his opinion the country of manufacture of the product should always be declared, be it for export or for domestic consumption.

This view was supported in principle by the delegate of the U.K. who stated that where an indication of the country of origin was given it should be given on all foods whether imported or home produced. However, as yoghurt was not a food of which the characteristics varied significantly according to the country of origin, the provision in the standard should be the same as in the General Standard for Food Labelling. The Committee decided to make no change in this section.

Status of the Standard

31. The Committee agreed to advance the draft Standard for Yoghurt (Yogurt) No. A.11 to Step 5 of the Procedure for the Elaboration of International Standards for Milk Products.

The amended text of the draft standard is contained in Appendix IV to this Report.

REDRAFTS OF STANDARDS A.1 TO A.5 AND A.7 AT STEP 6 OF THE PROCEDURE FOR THE ELABORATION OF STANDARDS FOR MILK PRODUCTS

32. The Committee had before it the revised texts of standards A.1 to A.5 and A.7 as contained in Appendices II-A to III-F of the Report of the 13th Session, the Report of the 6th Session of the Codex Committee on Food Labelling (ALINORM 71/22), the Report of the 7th Session of the Codex Committee on Food Additives (ALINORM 71/12) and the comments received from governments on the redrafted standards (MDS 71/5).

The Committee noted that governments comments had been requested in particular on the food additives and labelling sections. In addition, governments had been invited to comment on some proposed changes which had been listed in para. 24 of the Report of the 13th Session.

LABELLING PROVISIONS FOR PRODUCTS MADE WITH MILK OTHER THAN COW'S MILK

33. In para. 16 of the Report of the 13th Session the following labelling provision had been suggested for products made with milk obtained from livestock species other than the cow:

> "Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product".

34. The Committee considered the proposals of the Government of India and of the delegations of Australia and Switzerland to replace the word "cow's" in the labelling provision by the word "bovine" thus allowing that products made from buffalo milk and other bovine species, would not have to be labelled as such.

This proposal was objected to by the delegation of the United Kingdom which emphasized the need for a proper information to the consumer of cow's milk products.

35. In order to allow countries where the bulk of the national milk supply is based on buffalo milk to label milk products without a word denoting the animal from which the milk has been obtained, the delegation of the U.K. suggested to add to the above labelling provision the phrase "except that no such insertion need be made if the consumer would not be mislead by its omission." The Committee adopted this proposal.

36. Redraft of the Standard for Batter and Whey Butter, A.1

Essential Composition and Quality Factors

The Committee considered the proposals made at the 13th Session to restrict the maximum water content to 16% m/m, and the suggestion of the Codex Committee on Food Labelling to amend the wording of section 4.1.1 presenting a label declaration for butter with a max. water content of 18% m/m. The Committee agreed to amend the standard by:

- deleting from section 2.3 the sentence "If the water content according to national legislation may exceed 16% m/m, then it must not exceed 18% m/m and be declared on the label in accordance with section 4.1.3"
- deleting section 4.1.3.

The delegation of Sweden stated that they dissented from this decision.

Food Additives

37. The Committee considered a proposal of the delegation of Sweden to modify the provision for the use of neutralizing salts in butter to read "cultured" butter instead of "salted" butter, the reason being that neutralizers were used for the pH adjustment of cultured butter. On the other hand the Committee was informed that these substances were also used in salted (sweet cream) butter in some countries. The Committee noted that the use of neutralizers both in cream and salted and cultured butter was in practice restricted and that the Codex Committee on Food Additives had endorsed the use of these salts without the restriction given in section 3.2. The Committee therefore agreed to delete the words "of cream for buttermaking and for direct use in salted butter".

Labelling

38. The Committee adopted the proposal of the Codex Committee on Food Labelling to use a positive statement for indicating the name. The new text of section 4.1 Name of the Food, was agreed to read:

"The name of the product shall be "batter" or "whey butter" as appropriate."

The delegation of the Fed. Republic of Germany requested that their reservation on this point be noted as they preferred the wording in the original draft.

As regards section 4.1.2 the decision of the Committee recorded in para. 35 of this Report applies. The Committee agreed to delete section 4.1.3 (see para. 36). The Committee also agreed to delete section 4.1.4 as this section was redundant in view of the amended texts of section 4.1.1.

As regards section 4.1.5 the Committee took note of the suggestion of the Codex Committee on Food Labelling to consider a definition for salted butter which might require a certain minimum percentage of salt. The Committee concluded to return to the matter at a suitable time and to leave for the present time the provisions as drafted. Governments would be requested to include in their acceptance the provisions applying under their national legislation.

The Committee noted that the Codex Committee on Food Labelling had endorsed section 4.2 Net Contents, 4.3 Name and Address and 4.4 Country of Origin (Manufacture).

39. As regards the provisions in 4.3.1 the delegation of Denmark stated that butter was often marketed without indication of the name and address of the manufacturer but with an authorized quality or national brand mark together with a control or serial number enabling the control authorities of the manufacturing country to identify the manufacturer. They suggested to add to the section "An authorized quality or nationality mark and authorized identification number" and to continue "or the name and address ……" The Committee took the view that this suggestion could apply to many food products and requested that this matter be considered by the Codex Committee on Food Labelling in relation to the General Standard for the Labelling of Prepackaged Foods.

40. The provision "processing in a second country which changes its nature" in section 4.4.2 aroused considerable discussion as several delegations expressed the view that a precise interpretation of this provision was lacking. A suggestion to delete the words "which changes its nature" was not approved by the Committee as it was felt that this deletion would open too many possibilities for misleading indications to appear on the labels of imported products regarding the name of the country of manufacture. The Committee agreed to examine at a future session the possibility of defining processes which would not change the nature of butter.

The amended text of the standard is given in Appendix VI-A to this Report.

41. Redraft of Standard for (i) Butteroil and (ii) Anhydrous Butteroil and Anhydrou Milk fat. A.2

General

The Committee decided that it would only consider the Food Additive and Labelling Sections of the Compositional Standards A.2 - A.5 and A.7 in the light of government comments and the endorsements and recommendations made by the Codex Committees on Food Additives (7th Session - ALINORM 71/12) and Food Labelling (6th Session ALINORM 71/22). The Committee agreed that at its next session it would deal with the Government Comments on the questions regarding composition as raised during its 13th Session (CX 5/70 13th Session, para. 24). It was assumed that in the near future IDF would be able to make some more proposals regarding the composition and quality factors of the product.

Food Additives

The Committee noted that the Codex Committee on Food Additives had endorsed the use of the antioxidants listed in the Standard. (ALINORM 71/12, App. II Nos. 310, 311).

Labelling

The Committee agreed to redraft all the clauses of section 4.1 Name of the Food, in line with the recommendation by the Food Labelling Committee and to use the same wording as agreed on for the Butter and Whey Butter Standard. As regards section 4.1.3 the decision of the Committee recorded in para. 35 of this Report applies.

The Committee in reviewing the provision given in section 4.2 List of Ingredients agreed that on the label a suitable description should be made in connection with section 3.1.1. Following a proposal made by the delegate of the U.S.A. the following wording was agreed on: "The presence of antioxidants shall be declared on the label

accompanied by an indication that the product was not for direct consumption or for use in recombined or reconstituted products*" The class title "Antioxidant(s)" may be used.

The delegation of the Netherlands expressed the view that the possibility of using antioxidants in the products intended for direct consumption should not be excluded. They regarded the restriction as discriminating because the use of antioxidants was allowed for, standards covering other edible fats and edible oils. They were also opposed to the inclusion in the labelling section of directives for the use of the products containing antioxidants. Such provision should in their opinion be made in the standards for reconstituted or recombined milk products.

The Committee noted that the Codex Committee on Food Labelling had endorsed sections 4.3 Net Contents, 4.4 Name and Address and 4.5 Country of Origin (Manufacture).

The amended text of the standard is given in Appendix V to this Report.

42. Redraft of Standard for Evaporated Milk and Evaporated Skimmed Milk A-3

General

The Committee decided for the present not to deal with the question of the proposed increase in the minimum milkfat and milk solids content but to reconsider the matter when more government replies were received concerning the possibility of accepting the higher levels proposed in the standard. The provisions under section 2 - Essential Composition and Quality Factors - were therefore left unchanged.

Food Additives

The Committee noted that the Codex Committee on Food Additives had endorsed the use of the stabilizers listed in the standard on the understanding that the polyphosphates listed complied with the specifications of purity and identity elaborated by the FAO/WHO Expert Committee on Food Additives. The sentence in brackets could therefore be deleted (ALINORM 71/12, para. 89 and App. II No. 288).

The delegation of the Fed. Republic of Germany proposed that in addition to these specifications the permissible amount of cyclic phosphates should be limited to 8% of the total amount of polyphosphates.

The Committee agreed to a proposal also to allow the use of potassium salts in addition to the sodium and calcium salts of the acids listed in the standard.

It further agreed to retain the maximum level for the use of a single stabilizer to 0.2% m/m and to raise as proposed by the Swiss delegate, the maximum level of use of the salts to 0.3% m/m when used in combination (expressed as anhydrous substances). A proposal was made by the delegate of the U.S.A. to permit the use of carageenan (0.015% m/m) to retard fat separation during storage. The delegate of New Zealand proposed that the addition of sodium hydroxide should be allowed as a neutralizing agent, as well as an agent to retard bacterial growth and to prevent burning. A number of delegates expressed their doubts about the technological necessity of the addition of sodium hydroxide. Governments were requested to comment on the proposal for the addition of carageenan and sodium hydroxide.

Labelling

The Committee agreed to redraft section 4.1 Name of the Food, in line with the recommendation by the Codex Committee on Food Labelling and use the same wording as agreed on for the the Butter and Whey Batter Standard. The Committee also agreed

to add a new provision: "The milk equivalent may be declared according to national legislation".

As regards section 4.1.2 the decision of the Committee recorded in para. 35 of this Report applies.

List of Ingredients

The Committee noted the point raised in the 6th Session of the Labelling Committee regarding the usefulness of a complete or partial list of ingredients. In view of the nature of the additives which for a large part also appeared as natural constituents of milk or the use of which was restricted to balance out seasonal differences, the Committee did not consider it necessary to include the listing of the ingredients in the Labelling section of the Standard.

The Committee noted that the Codex Committee on Food Labelling had endorsed sections 4.2 Net Contents, 4.3 Name and Address and 4.4 Country of Origin (Manufacture).

The amended text of the Standard is given in Appendix VI-B to this Report.

43. Redraft of Standard for Sweetened Condensed Milk and Skimmed Sweetened Condensed Milk A-4

Food Additives

The Committee noted that the Codex Committee on Food Additives had endorsed the use of stabilizers listed in the standard. It was agreed that the decisions of the Committee as regards the food additives section of Standard A.3 would apply.

Labelling

The Committee agreed to delete in section 4.1.1 the synonym "Machine skimmed and sweetened condensed milk", and to redraft the section in line with the recommendation of the Codex Committee on Food Additives.

As regards section 4.1.2 the decision recorded in para. 35 of this report applies.

44. The Committee noted the observations of the Codex Committee on Food Labelling that section 4.1.3 concerning labelling of sugars contained a discriminatory provision requiring a declaration for one type of sugar only. After having considered the proposal of the Codex Committee on Food Labelling to leave the wording as originally drafted and another proposal to delete reference to percentages, the Committee agreed to replace the original text by the text proposed by the International Federation of Glucose Industries which reads as follows:

> "4.1.3 When one or several sugars are used, the name of each sugar shall be declared on the label (e.g. "with sucrose", "with dextrose", "with sucrose and dextrose")."

The delegations of the Netherlands and Denmark stated that they dissented from this decision as they preferred the text as originally drafted.

The Committee noted that the Codex Committee on Food Labelling had endorsed sections 4.2 Net Contents, 4.3 Name and Address and 4.4. Country of Origin (Manufacture).

The amended text of the standard is given in Appendix VI-C to this Report.

Redraft of Standard for Whole Milk Powder and Skimmed Milk Powder - A-5

Food Additives

45. The Committee noted that the Codex Committee on Food Additives had endorsed the use of the stabilizers listed in the standard. It was agreed that the decision of the Committee on the Food Additives would apply.

46. Some delegates proposed that the standard should provide for the addition of emulsifiers and anticaking agents for instant powders and powders used in vending machines, respectively. After a thorough discussion on the feasibility of covering instant milk powders and vending machine powders in the standard, the Committee decided to list in the section on Food Additives the classes emulsifiers and anticaking agents, with the proviso that emulsifiers be used only for instant milk powder and that anticaking agents be used only for vending machine powders. The following additives were proposed:

4.2	Emulsifiers for use in instant milk powders	Max. level
4.2.1	Mono - and di-glycerides	0.25% m/m
4.2.2	Lecithin	0. 5% m/m
4.3	Anticaking agents for use in milk powders to be dispensed in vending machines	
4.3.1	Tricalcium phosphate	1% m/m singly or in combination
4.3.2	Silicates of aluminium, calcium, magnesium and sodium-aluminium	
4.3.3	Silicon dioxide (amorphous)	
4.3.4	Calcium carbonate	
4.3.5	Magnesium oxide	
4.3.6	Magnesium carbonate	
4.3.7	Magnesium phosphate, tribasic	

Labelling

The Committee agreed to redraft section 5.1.1 in line with the recommendation of the Codex Committee on Food Labelling. As regards section 5.1.2 the decision recorded in para. 35 of this Report applies.

The Committee noted that the Codex Committee on Food Labelling had endorsed sections 5.1.3, 5.1.4, 5.2, 5.3 and 5.4.

List of Ingredients for Powders for Special Purposes

47. The Committee agreed that the food additives proposed for use in milk powders for special purposes (instant powder, powder for use in vending machines) should be declared on the label. The Secretariat was requested to insert in the standard an appropriate section, which should contain a provision restricting the use of lecithin and mono- and di-glycerides to instant powder and the use of anticaking agents for powders to be used in vending machines.

The amended text of the standard is given in Appendix VI-D to this Report.

Redraft of the General Standard for Whey Cheeses - A-7

48. The Committee agreed to retain the provision excluding whey cheeses made from sheep's milk whey and to allow for the use of the term "full fat whey cheese" as a synonymous designation for "creamed whey cheese".

49. The Committee further agreed to introduce a food additives section into the standard, providing for the use of sorbic acid and its sodium and potassium salts in whey cheese up to a maximum of 1000 mg/kg, noting that the Codex Committee on Food Additives had endorsed the use of this additive for cheese (ALINORM 71/12, Appendix II, Additive No. 304). The Committee further took note of the endorsement of the labelling provisions, subject to the qualifications mentioned in Standard A-l.

The amended text of the standard is given in Appendix VI-E to this Report.

RECOMMENDED GENERAL STANDARD FOR PROCESS(ED) ……. CHEESE OR……. PROCESS(ED) CHEESE - A-8(a)

50. The Committee was informed that the General Standards A-8(a), A-8(b) and A8(c) had so far been accepted by only a very small number of countries (MDS 71/3).

Food Additives

51. The Committee noted that all the provisions for food additives had either been endorsed or temporarily endorsed by the Codex Committee on Food Additives.

Labelling

52. The Committee took note of the observations of the Codex Committee on Food Labelling that the milk fat content might be expressed on the basis of the weight of the whole cheese rather than on a milk fat in dry matter basis in order to provide the consumer with more meaningful information. The Committee was of the opinion that this was a general question which was not confined to processed cheeses but referred to all cheeses. The Committee concluded that it would give attention to the proposal of the Codex Committee on Food Labelling at an appropriate time, possibly together with the consideration of the possible classification of cheeses.

List of Ingredients

53. The Committee noted that, while the Codex Committee on Food Labelling had endorsed all the labelling provisions as drafted, it had recommended that a complete list of ingredients should appear on the label since, in the case of the products covered by Standards A-8(a), A-8(b) and A-8(c), the same justification for exempting the complete listing of ingredients in Standards A-1 to A-5 was not applicable. In the ensuing discussion, it again became apparent that there was a considerable difference of opinion within the Committee as to whether a complete or a selective list of ingredients should appear on the label.

54. The delegations in favour of a declaration of all ingredients explained that in their view (i) the consumer expected to receive the fullest possible information as to the nature of the product as a whole, in particular as the ingredients permitted in these products comprised many more substances than were allowed for other milk products, and (ii) the size of some labels was not a convincing argument for providing only a selective list of ingredients, especially since class names could be used in the case of many of the additives.

55. The list of ingredients referred to comprised cream, butter, butteroil, salt, vinegar, spices and other vegetable seasonings, foods for flavouring purposes, emulsifiers, colours, acidifiers, preservatives, and some other additives, out of which only spices and foodstuffs were to be mentioned on the label, and preservatives were to be labelled, according to the present text of the standard. On the other hand, those delegations which were opposed to a complete listing of ingredients stated (i) that there would be difficulty because of the size of labels and especially in those cases where more than one language was required; (ii) that a complete list of ingredients would not provide the consumer with meaningful information; and (iii) that the Codex Committee on Food Labelling had not fully appreciated the distinction the Committee had made in its standards between necessary and optional additions. They emphasized that there was no convincing reason for labelling additives such as emulsifiers, without which a processed cheese in conformity with the definition given in the standard, could not be manufactured and that the extent to which ingredients and additives should be declared should be left to governments when accepting the standards to indicate an acceptance with more rigorous requirements regarding listing of ingredients on the label.

56. The Committee finally agreed to the compromise proposal of a group of countries to require mandatory declaration of the optional food additives. The following reasons were put forward in order to justify that (i) emulsifiers, (ii) cream, butter, butteroil, (iii) salt, (iv) spices and (v) flavouring, foodstuffs need not be declared.

(i) emulsifiers are essential manufacturing aids without which processed cheese could not be made;

(ii) cream, butter, butteroil, axe natural milk ingredients used to a limited extent for adjusting the composition of the product;

(iii) salt is an ingredient always present in cheese;

(iv) vinegar was to be declared as an acidifying agent (to be transferred from 2.4 to 3.2.2);

(v) spices and flavouring substances appear in the name of the product.

57. The delegations of the United Kingdom, the Federal Republic of Germany, Italy and Poland wanted to have put on record that the declaration of emulsifiers was mandatory in their countries. The delegation of the United Kingdom asked that their opposition to the above decision should be recorded because in their opinion the term "processed cheese" was not sufficiently clear to indicate to the consumer that the cheese had been processed by the use of emulsifiers and not by other methods such as the application of heat on its own and that the consumer would also be misled by a declaration showing the other additions only as he would think that there were no other additives present in the product. Some countries drew the Committee's attention to the fact that the designations used in their countries for the products covered by the standard (for instance, Smeltkaas and Schmelzkäse verbal translation - melted cheese) gave a clear indication of the type of processing used which could not be performed without the additions of emulsifiers. The Committee decided that the compromise proposal be sent simultaneously to governments for comments and to the Codex Committee on Food Labelling. The standard was to be left unchanged for the present.

APPLICATION OF DECISION NO. 5 ON A STANDARD BY STANDARD BASIS

58. The Committee briefly considered the possibilities of applying Decision No. 5 (as amended, see para. 18 of this Report) to Standards A-1 to A-5 and A-7.

59. Standard for batter A.1

Several delegations expressed the view that a sizable amount of butter of good quality was made by recombination techniques, particularly in South East Asia and South America, and that Decision No. 5 should therefore apply to the standard. They stressed that technical development should not be hindered by too restrictive standards and that any country was free to accept the standard subject to the more rigorous requirements under national legislation. Other delegations were opposed to applying Decision No. 5 to the standard, expressing the view that permitting butter manufacture by recombining techniques might have consequences both as regards consumer acceptance, quality and trade implications which they as yet had not considered in detail.

60. Standard for butteroil A-2

The Committee was of the opinion that Decision No. 5 would not apply to this standard.

61. Standards for evaporated milk A-3, and sweetened condensed milk A-4, milk powder A-5 and whey cheese A-7

Several delegations suggested the application of Decision No. 5 to these standards for similar reasons as given for the standard for butter. Other delegations expressed the view that it might be premature to apply the Decision as yet to products covered by these standards.

62. The following tentative redrafts of the definitions for butter and evaporated milk were prepared by the Secretariat, as examples, for inclusion in the report:

A.1 Butter and Whey Butter

1.1 Butter is a fatty product exclusively derived from milk or milk constituents.

A.3 Evaporated Milk and Evaporated Skimmed Milk

1.1 Evaporated milk is a liquid product, obtained by the partial removal of water only from milk or by recombination of milk constituents (with water), with or without the use of milk. The milk solids of the recombined or partially recombined evaporated milk shall be of the same compositional ratio as those of the evaporated milk obtained by the partial removal of water only from milk.

Governments were requested to examine these texts and to submit their comments on them including any other definition they would consider to be more appropriate.

63. Draft Standard for Cream A-9 (Appendix III-G of the Report of the 13th Session)

The Committee had before it document MDS 71/10 containing a summary of government comments received on the question whether the establishment of separate

standards for: (pasteurized cream), sterilized cream, whipping (and whipped) cream including cream in aerosol containers, reconstituted and recombined cream, was considered desirable. The Committee discussed the pros and cons of establishing one basic standard containing food additive and labelling provisions for several types of special creams or of establishing separate standards for these products* The suggestion to send the present text of the standard to Governments for acceptance was also considered. Taking into account, however, that cream moving in trade was mainly pasteurized or sterilized and that the standard was lacking an indication of the heat treatment, and a food additives section with provisions for additives for pasteurized cream used in some countries, the Committee concluded that the standard should not be advanced. The Committee agreed to request the Secretariat to prepare a working paper showing the different views of governments concerning the types of cream to be covered by a comprehensive standard including compositional requirements, designations, food additives and labelling provisions. The application of Decision No. 5 to these products should be kept separate as this had been done with standards A-1, A-3, A-4, A-5 and A-7. The Committee agreed that it would at its next session consider a new draft on the basis of the information prepared by the Secretariat.

64. Draft Standard for Cream Powder A-10 at Step 7 of the Procedure

The Committee had before it document MDS 71/10 containing a summary of government comments received on the draft standard including suggestions for food additives for powders for special purposes. The Committee concluded that the decisions taken as regards the food additives and labelling provision for standard A-5 should apply and decided that the standard as amended should be sent to governments for acceptance at Step 7 of the Procedure for the Elaboration of International Standards for Milk and Milk Products. (See also paras. 46 and 47 of this Report). The amended text of the standard is given in Appendix VI-F to this Report.

The delegate of the Netherlands drew the attention of the Committee to powders used in vending machines and containing additions of up to 10 percent lactose. The Committee noted that these products were of importance in international trade and should be regarded as composite products according to Article 3 of the Code of Principles. The Committee agreed that these products were not covered by Standards A-5 and A-10 and should be treated as separate products.

65. Action to be taken on Standards A-1 to A-5 and A-7, A-9 and A-10

The Committee decided to hold the standard for butteroil A.2 on Step 6 of the Procedure for the Elaboration of Milk Product Standards pending further information from IDF on their work on standards for the products covered by the standard. The Committee decided to resubmit the standards for butter A-1, evaporated milk A-3 (giving the original compositional requirements and requesting governments to comment on the proposed provisions for a minimum milkfat content of 7.8 percent and a minimum milk solids content of 25.9 percent), sweetened condensed milk A.4, milk powder A-5, whey cheese A-7, to governments for acceptance at Step 7 of the above Procedure, drawing the attention of governments to the revised and endorsed labelling and food additive provisions* It was farther decided to submit the amended standard for cream powder A-10 to governments for acceptance at Step 7 of this Procedure. In addition government comments were to be sought on whether these standards should cover products made by recombination or re-constitution of milk constituents. (Application of Decision No. 5 on a standard by standard basis, see para. 18 of this Report*)

66. Action to be taken on Standards A-8(a), A-8(b) and A-8(c)

The standards on processed cheeses remain on Step 7 as drafted. Governments could continue accepting them subject to the endorsement of the labelling provision by the Codex Committee on Food Labelling. The proposal for the new labelling provision given in para. 56 of this Report will be considered at the next meeting of the Committee in the light of the comments received from governments and the Codex Committee on Food Labelling.

67. Redraft of General Standard for Cheese A-6

Proposal of the Government of the U.S.A. for a classification system including a list of additives

The Committee discussed a proposal by the Government of the U.S. to introduce in the General Standard for Cheese a classification system for cheeses, first introduced at its 13th Session, in the light of government comments received (docs. MDS 71/6 and Add. 1 and MDS 71/6 Comments).

The delegation of the U.S.A. introduced the classification system. The main purpose of the system was to identify with simple terms all cheeses which did not warrant an individual standard. It was thought that the indication of the descriptive terms on the label would help the consumer to get more meaningful information. There was a general consensus in the Committee that in principle a classification of the various cheeses not covered by individual standards would be very useful and that the U.S. proposal would form a good basis for this. Many delegates were of the opinion, however, that the proposal as it stood contained a number of inconsistencies and that it could be improved so as to make the classification table comprehensive; a number of ideas were submitted for discussion which were examined by the Committee. The delegate of Canada proposed to relate the firmness characteristics to the moisture on a fat free basis. The U.S. delegate concurred with this suggestion. The Committee agreed that the Canadian proposal seemed to merit further investigation.

A small working group was formed and received instructions from the Committee to study the whole issue of the classification table and the related definitions (2.2 - 2.5). The working group was further directed to study the U.S. proposal for Additives to be included in the proposed revision of the General Standard for Cheese (A.6). The Report of the Group is contained in Appendix II to this Report.

The Committee agreed to invite Governments to apply the classification system to their own most important cheese varieties in order to get a clear idea as to the suitability of the system for their purpose and also to seek the opinion of the IDF on the proposed system of classification of cheeses.

INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

The Problem of developing international individual cheese standards affected by certain international agreements

68. The delegation of the United States informed the Committee that they had recently had a very successful meeting with the delegation of Italy on the problem of developing standards for cheeses of interest to both countries (see Appendices V and VI of the Report of the 13th Session). They explained that they were working on an agreement which might enable them to propose a solution, satisfactory to both governments, at the next session of the Committee. The delegation of the U.S.A. therefore suggested that action on the draft standards for Parmesan and Gorgonzola be

deferred until they had finalized their deliberations with the Italian delegation. The Italian delegation stated that they attached the greatest importance to the statements made by the U.S. delegation and, concerning the discussions held with the U.S. Government experts, confirmed that bilateral consultations would be continued to try to find a solution to the problem of "appellation d'origine" for cheeses, along the lines the Italian delegates had already suggested to their American colleagues. The results of these consultations will be submitted to the Committee for discussion on a multilateral basis.

69. Several delegations expressed their satisfaction about these developments. The delegation of Switzerland, supported by the delegations of France and Italy, referred to the conclusions reached by a tripartite commission of experts from these countries on the question of "appellation d'origine", emphasizing again in their opinion no standards should be developed by the Committee for cheese varieties protected by an appellation d'origine (see para. 16 of the Report of the 11th Session). The President of the Permanent Council of the Stresa Convention informed the Committee that the meeting of experts referred to in the statement of the Italian delegation as given in Appendix VI of the Report of the 13th Session, had had to be postponed. The results of the meeting would, however, be made available to the Committee when it had been held.

The Standard for Blue Stilton

70. The delegation of the United Kingdom said that in its view there would be advantages for the consumer and producer in having an international individual standard for a cheese, like Blue Stilton, for which there were otherlegal provisions, whether national or international, so long as it was made quite clear that the standard did not prejudice or override these other legal provisions. One of the advantages would be that the existence of an international standard would enable an individual member government to include a standard for the cheese in its own food laws. The delegation of the United Kingdom suggested, however, that the standard for Blue Stilton should be retained at Step 6 of the Procedure for the Elaboration of International Individual Cheese Standards so as not to prejudice any decision on the general question (see paras. 68 and 69 of this Report). The government of the United Kingdom would propose a few editorial changes to the draft standard and send the amended text to the Secretariat for action at the proper time.

71. The Committee agreed that the standard should be re-edited and held at Step 6 of the Procedure for the Elaboration of International Individual Cheese Standards.

Use of the Denomination Swiss-type Cheese

72. At its 13th Session the Committee had been informed that the Sixth Seminar on Food and Drug Control for Central America and Panama had discussed a request from the Government of Switzerland to the countries of Central America to prohibit the use of the denomination "queso tipo suizo" (Swiss-type cheese) applied to cheese of local production and similar to Swiss cheeses. The delegates to the Seminar had decided to seek the opinion of the Codex Alimentarius on this matter and specifically whether the description "type" when applied to certain products had been introduced in any of the draft standards of the Codex, and if not, whether such practice could nevertheless be considered admissible (see paras. 64 to 66 of the Report of the 13th Session).

73. The preliminary opinion of the Committee as recorded in para. 67 of the Report of the 13th Session and which was not to be construed to be based on a thorough evaluation of all the issues involved in labelling a cheese "Swiss-type", had been that as there was no definition for "Swiss-type" in the Code of Principles, in the General

Standard for Cheese A.6, nor in any international individual cheese standard, the use of the terra Swiss-type could be misleading. The Committee noted that seven governments had commented in writing on the subject, all of which had advised that the denomination "Swiss-type" could be misleading. In the ensuing discussion the delegation of Switzerland, supported by the delegations of Italy and France, expressed the view that in their opinion the denomination "Swiss-type cheese" should not be used. References were made by these delegations to bodies like the international Stresa Convention for Cheeses, the Madrid Agreement for the Repression of False or Deceptive Indications of Source on Goods, and the Paris Convention for the Protection of Industrial Property, which were said to exclude as far as the respective member countries were concerned, the use of this denomination.

74. The Committee however realized that it had no power to state that the denomination "Swiss-type" should be prohibited and noted that dealing with legal questions of this nature was outside its scope of work. The Committee confirmed that the designation "Swiss-type" was used neither in the Code of Principles, the General Standard for Cheese A.6, nor in any individual cheese standard. The Committee concluded that as this designation was unprecise and therefore not very useful to the consumer, it saw no reason to employ it in any of its standards.

International Individual Cheese Standards at Step 5 of the Procedure for the Elaboration of International Individual Cheese Standard

Esrom (Appendix III-A of the Report of the 12th Session)

75. The delegation of Denmark informed the Committee that a slightly revised text for the standard was at present under preparation which would be sent to the Secretariat. The Committee agreed that the revised text should be sent to governments at Step 5 of the above Procedure and also agreed with the delegation of the United States of America to seek governments suggestions on the use of names other than Esrom for cheese covered by the standard.

Maribo
Fynbo

76. The Committee discussed a proposal of the delegation of the U.K. to insert a specific provision to declare the presence of cumin seed as part of the name of the cheese. This was considered to be necessary as the labelling provisions of the General Standard for Cheese A.6, to which the provisions of the individual cheese standards refer, prescribe a declaration of spices only in cases where this addition is not traditional (see section 3(b) of Standard A.6 as given in the 6th Edition of the Code of Principles, CX 8/9, May 1968). The Committee agreed that the use of cumin seed in these two cheeses should be declared on the label as part of the names of the products and that an appropriate provision be included in the standard by the Secretariat.

77. The Committee agreed that the two standards be sent to governments for acceptance at Step 6 of the above Procedure and that the attention of governments be drawn to the fact that the labelling provisions of the General Standard for Cheese A.6 had not yet been submitted to the Codex Committee on Food Labelling for endorsement, as the standard was still under revision. It was, therefore, possible that the labelling provisions of the individual cheese standards would have to be revised as well to include them eventually in all standards in the Codex format. The amended texts of the standards are given in Appendices VII-A and VII-B to this Report.

Blue-veined Cheeses

Normanna

78. The delegation of Norway referred to their intention to propose another name for the cheese as Normanna was a trademark name, and requested that the standard be withdrawn for the time being until a new designation for this cheese could be proposed. The Committee concurred with this request*

Standard for blue-veined cheeses

79. The Committee considered the proposition made at previous sessions to establish one standard for blue-veined cheeses and comprising the present draft standards for Adelost, Edelpilzkäse, Blue Cheese and the standard for Danablu which had already been accepted by 14 countries. The Committee noted that a number of countries had already indicated their preference for combining certain draft standards for blue-veined cheeses into one standard.

80. After a short discussion the delegations of the Fed. Rep. of Germany (application for Edelpilzkäse), Sweden, (application for Adelost) and Denmark (standard for Danablu) agreed that the texts of these draft standards, including that for Blue Cheese, and of the standard for Danablu be combined to form one standard for a special category of blue-veined cheeses with the proviso that all the designations mentioned were allowed to be used.

81. The Committee welcomed this agreement and asked the Secretariat to prepare a new draft following the proposal of the U.S. contained in Table 1 of MDS 70/9(a) for discussion at the next Session of the Committee. The draft is contained in Appendix IX to this Report.

International Individual Cheese Standards at Step 3 of the Procedure for the Elaboration of International Individual Cheese Standards

82. The Committee noted that the Government of Norway had withdrawn its application for a standard for Jarlsberg and that the Government of Sweden had requested that action be postponed on the draft standard for Dalost (Grevé). The Committee was farther requested by the delegation of the U.S.A. to postpone action on the draft standards for Parmesan, Gorgonzola and Romano until the deliberations with the delegation of Italy have been finalized (see also para. 68 of this Report). This request was supported by the delegation of Italy. The Committee noted that the draft standard for Münster had not been considered by the IDF. The delegation of the Federal Republic of Germany requested the Committee that action on the draft standard be postponed until they had finalized their deliberations with the French Government. The Committee concurred with these requests.

Cream Cheese

83. The Committee considered a proposal by the delegation of Australia to restrict the food additives provisions in 3.2.2.3 - antioxidants - to cream cheese made by heat processing the curd prior to packaging and to reduce the number of the fat level provision in 4.7 to 3 types,

(i) 31 percent fat/55 percent moisture

(ii) 27 or 28 percent fat/56 percent or 58 percent moisture

(iii) 24 percent fat/62 percent moisture

They further suggested to introduce specifications for the heat treatment of milk. The Committee then discussed a proposal of the delegation of the U.K. to request the depositing countries to agree on one minimum fat content for cream cheese which should be in relation to the provisions of the cream and the cream powder standard. The Committee noted that the depositing countries had not been able to agree on one fat level and agreed that the standard should be sent to governments for comments at Step 4 of the Procedure for the Elaboration of International Individual Cheese Standards. Governments should be asked to consider the need for a relationship between the fat contents of this standard and the ones of the standards for cream and cream powder. It was further agreed to draw the attention of governments to the question whether under section 3 - Raw Materials -"cow's milk" should not be replaced by "cream", and on the necessity of introducing mandatory labelling provisions for fat (and moisture) contents if different levels were maintained fat and moisture.

Romadur, Ekte Geitost, Nøkkelost, Prästost, Amsterdam, Leidse, Friese

84. The Committee decided to send the draft standards to governments for comments at Step 4 of the procedure and agreed that governments should be asked to comment particularly on whether some of these cheese standards could be combined, and on whether there existed other cheeses in their countries which were so similar to those covered by international individual cheese standards that the designations could be used synonymously.

The draft standards are contained in Appendices VIII-A to VIII-H to this Report.

Camembert, Brie

85. Noting that the applications for these cheeses had not yet been considered by the IDF, the Committee asked the representative of IDF whether IDF would be in a position to deal with these applications in the near future so as to enable the Committee to consider the standards as soon as possible. The representative of the IDF expressed the readiness of his Organization to give this work the highest priority.

Food additives in cheese

86. The Committee agreed with the proposal of the delegation of the Netherlands to ask governments for information as to the amounts of calcium chloride, nitrates and phosphates in the finished product taking into account that these additives underwent changes during the ripening of the cheeses and that they were partly disposed of with the separation of the whey from the curd. This information was required by the Codex Committee on Food Additives in order to enable it to perform its functions. The delegation of Argentina wanted to have put on record the general objection of their government against the use of certain food additives in cheese.

PRIORITIES FOR INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

87. The Committee had before it document MDS 70/9(c) which summarized the present status of work on these standards. The Committee was informed by the Secretariat that applications for the elaboration of international individual cheese standards had been received . from the Government of Argentina for 'Grana Argentino' and 'Colonia' (see MDS 70/18(8)) and recently from the Government of Uruguay for 'Sbrinz', 'Colonia' and 'Yamandu' or 'Gouda Uruguayu'.

88. The Committee noted that the Secretariat had asked the Governments to undertake the steps which were necessary before the Committee could consider their applications, and in particular to submit the supporting documentation to the Secretariat

and to consult with the countries of origin of the cheeses concerned. (See also para. 6 of document MDS 70/9(c)). The Committee agreed that work on applications for cheese standards which had not yet received priority should be deferred until the results of the work on classifying cheese could be more clearly evaluated. Several delegations expressed their hope that a suitable classification system would facilitate the work on international individual cheese standards considerably, by obviating the need to elaborate a large number of individual cheese standards.

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

89. The Committee took note of the oral report of Dr. van Ginkel (ISO) of the working group of representatives of IDF, ISO and AOAC. The Report of the Group is contained in Appendix III to this Report.

90. The Committee agreed to a proposal of the delegate of Denmark that the Group should give high priority to the development of methods of determination of foreign fats in milkfats.

91. The Committee further agreed to request governments to make proposals for priorities to be assigned to the subjects listed in para. 3 of the Report.

Valediction to Dr. J.G. Van Ginkel

92. The Committee paid tribute to the work of Dr. J.G. van Ginkel who would be retiring shortly and was thus attending the meeting of the working group and of the Milk Committee for the last time.

OTHER BUSINESS

Casein and Caseinates

93. The Committee considered a proposal put forward by the delegation of the Federal Republic of Germany to elaborate a standard for milk protein. After a short discussion the Committee agreed to start work in this field with the preparation of a draft standard for edible casein and caseinates. The Secretariat was requested to prepare a working paper taking into account the work carried out by the IDF.

Edible Ices

94. The delegation of Finland sought information as to whether the draft standard for edible ices prepared by the Government of Sweden contained mandatory labelling provisions for the declaration of non milkfat.

95. The Secretariat explained that the draft standard required a complete listing of ingredients and that it would be considered by the Coordinating Committee for Europe in November 1971 in Vienna with a view to advising the CAC on whether a regional European or a worldwide standard should be established for these products* The final decision on the action to be taken would rest with the CAC.

The position of the Milk Committee with regard to old and new products of mixed origin

96. At its 13th Session, the Committee had considered its position with regard to new technological developments resulting in new products of mixed origin. The Committee had considered a paper prepared by Dr. Th.C.J.M. Rijssenbeek dealing with the subject and a number of government comments (Report of the 13th Session, paras. 69 and 70 and Appendix VII, MDS 71/13).

97. The delegate of Ghana pointed out the importance of a number of products of mixed origin for developing countries and the desirability of standards being developed for such products by the Committee. Similar views were expressed by a number of other delegates, who concluded that, if necessary, the scope of the Code of Principles should be widened. Some delegates, however, were of the opinion that products of mixed origin and certainly substitutions of milk products should be dealt with elsewhere within the Codex.

98. The Committee noted that standards for infant formulae and baby foods as well as for protein foods for special dietary uses, were being developed by the Codex Committee on Foods for Special Dietary Uses.

99. A majority of delegations supported the view that the Committee should deal with milk and milk product substitutes and with products of mixed origin containing a sizable amount of milk constituents. Overlapping of work with that done by other Codex Committees should however be avoided. The Committee decided to inform the CAC of its willingness to undertake work on these subjects if so required or to express opinion on these products.

100. The Committee wanted to stress that according to the preamble of the Code of Principles it would be entitled to deal with all questions related to:

- ensuring the precise use of the term "milk" and the terms used for the different "milk products";
- avoiding confusion arising from the mixing of milk and/or milk products with non-milk fats and/or non-milk proteins;
- prohibiting the use of misleading names and information for products which are not milk or milk products and which might thereby be confused with milk or milk products.

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LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

* The Heads of Delegations are listed first; Alternates, Advisers, and Consultants are listed in alphabetical order

Les chefs de délégations figurent en tête et les suppléants, conseillers et consultants sont énumérés par ordre alphabetique

Figuran en primer lugar los Jefes de las delegaciones; los Suplentes, Asesores y Consultores aparecen por orden alfabético

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APPENDIX II

REPORT OF THE DRAFTING GROUP ON CLASSIFICATION OP CHEESES

Countries represented:

United States of America (Chairman)
Canada
Denmark
Federal Republic of Germany
Italy
Netherlands
Poland
Switzerland
United Kingdom

Terms of Reference:

A. To study the cheese classification table as contained in the Redraft for Standard A-6 (doc. MDS 71/6) and to revise the table for presentation for comments to governments.

B. To examine, and Where necessary amend, the definitions 2.2 - 2.5 in the light of the revised classification table.

C. To consider, and where necessary expand, the list of additives proposed by the delegate of the U.S.A. to be included in the Proposed Revision of Standard A-6.

A. Cheese classification table

1. The Group considered a proposal made by the Canadian delegate for a classification of cheeses based on the calculation of moisture content on a fat free basis (MFFB) over a wide range of cheeses. The Group agreed to revise the classification table in the light of data made available on the moisture content on a fat free basis as it felt that this seemed to be the most promising approach to properly classify the various types of cheeses envisaged.

2. In considering the designation according to firmness, some delegates were of the opinion that it would be better to have four classifications rather than three, as contained in the first proposal. It was agreed -that both systems of designations should be submitted to governments for comments (see table below) and that suggestions for synonyms should be invited.

3. Using the Canadian figures, the Group established limits for the various firmness designations expressed on a moisture /fat free basis (MFFB). It was recognized that these limits were somewhat arbitrary and that governments might wish to submit different figures. It was further recognized that within any type of cheese a certain amount of variation in composition could arise from the manufacturing process, and losses of moisture during transit, storage and retail presentation. Therefore, the possibility of a tolerance on either side of a given MFFB limit would have to be considered, especially for those cheeses which are near to the limits.

4. The Group considered the division of the designations according to fat/dry matter and agreed to introduce a fifth category. The designation "part skim" was revised to "medium fat" and "low fat" with a small adjustment regarding the lower limit of fat/dry matter. Sub-section 5.1.2.1 would have to be amended accordingly.

5. The Group decided to allow as synonyms "ripened" and "cured" in the designations according to curing characteristics. In addition, governments would be asked to comment on the use of the term "fresh" as a possible alternative to uncured/unripened, but not, however, as a synonym.

It was farther agreed to request governments to propose alternative designations to "surface cured/ripened". The Committee aldo decided not to specify the type of mould ripening as some cheeses were both surface and interior mould cured/ripened but to leave the use of these qualifications optional.

Table - Classification of cheese according to firmness, fat contents and curing characteristics

Alternative 1			Alternative 2			Designation according to fat in dry matter	Fat content in dry matter %	Designation according curing characteristics as defined in paras 2.2- 2.5
Designation according to firmness		MFFB %	Designation according to firmness		MFFB %			
I.	Hard	< 55	I.	Hard	< 50	A. High fat	> 60	(1) Cured/ripened
II.	Semi-hard	55-65	II.	Firm	50-62	B. full fat	45-60	(2) Surface cured/ ripened
III.	Soft	> 65	III.	Semi-soft	62-67	C. Medium fat	25-45	(3) (surface) (interior) mould cured/ ripened
			IV.	Soft	> 67	D. Low fat	10-25	(4) uncured/ unripened
						E. Skim	< 10	

Explanatory note: The classification is to be used according to the following example: for the numbers I.B(2) the cheese having these fat and moisture contents and curing characteristics would be designated "HARD, FULL FAT, SURFACE RIPENED/CURED CHEESE".

B. Definitions

6. In line with the decision taken to regard the terms "cured" and "ripened" as identical in meaning the Group decided to alter the headings in definitions 2.2 - 2.5: "Cured/Ripened cheese"; "Surface cured/ripened cheese", "(surface) (interior) Mould Cured/Ripened cheese" and "Uncured/Unripened cheese".

7. The Group further agreed to make the following amendments:

(i) subsititute the word "shortly" for "immediately" in 2.2 and 2.5;

(ii) in 2.3: "…. in which the curing primarily has taken place…..";

(iii) in 2.4: "…. the interior and/or on the surface of the cheese".

C. Food Additives

The Group decided to make the following amendments or additions to the proposed list of "Authorized Additives" as it appeared in document MDS 71/6 Add. 1.:

3.2.1 For "cured/ripened", "surface cured/ripened", and "mould cured/ ripened" cheeses.

– annatto and carotene, singly or in combination, max. 0.06% m/m of the cheese,
– calcium chloride, max. 0.02% m/m of the milk used,
– lactic acid, citric acid, phosphoric acid
– hydrogen peroxyde and catalase [1]
– pure whey proteins [1]
– chlorophyllis including copper chlorophyll, (Colour Index No. 75810),
– propionic acid

– delete the sentence: "spices and flavouring …. the cheese"
Insert:
natural flavouring substances (and their identical synthetic equivalents) not derived from milk such as spices, in such quantity that they can be considered only as flavouring substances, provided that the cheese remains the major constituent and that the addition is declared in the designation of the product in accordance with paragraph 5.1.3 [(e.g. cheese with celery, etc.), unless the presence of spices is a traditional characteristic of the cheese]. No substance shall be added for the purpose of enhancing the cheese flavour.
– deletion of the sentence: "In addition to ….. on Food Additives".

3.2.2 For uncured/unripened cheeses
annatto and carotene, singly or in combination, max. 0.06%. m/m of the cheese
– calcium chloride
– delete the sentence: "Spices and flavouring …. the cheese" Insert: (as above)
– pure whey proteins [1]
– deletion of "Carriers for Stabilizers": glycerin, propylene glycol
– deletion of the sentence: "In addition to ….. on Food Additives".

[1] Government comments were specifically sought on the use of hydrogen peroxyde and catalase and pure whey proteins. The Group was informed that for the manufacture of certain cheeses, as a substitute for pasteurization, hydrogen peroxyde and catalase were used. These additives are not present in the end product but their use has some effect on the milk protein fraction.

APPENDIX III

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

1. Representatives of IDF, ISO and AOAC met in Rome on 3 September 1971 to discuss progress in collaboration between IDF, ISO and AOAC in connection with the Code of Principles concerning Milk and Milk Products.

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Dr. R.W. Weik	AOAC
Dr. J.G. van Ginkel	ISO
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Dr. F. Winkelmann *	FAO
Mr. W. de Haas *	FAO
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* Present for morning sessions only.

2. Present Status of Joint IDF/ISO/AOAC Work on Analytical Standards

A document, prepared jointly by the IDF and ISO Secretariats, formed the basis of discussion. It included a report on 34 items, of Which the first 13 were in relation to the FAO/WHO Code of Principles.

2.1 Determination of water, solids-not-fat and fat content in butter on one test portion

Following a meeting on 20 January 1971 of the Joint IDF/ISO/AOAC Group on "Determination of water in dairy products", it was concluded that for homogeneous butter samples, a 2 g sample could be dried at least 100ºC for about 2 hours without pumice, but for non-homogeneous butter, the sample should be well mixed or a larger sample taken. AOAC presented results of analyses of salted and non-salted butter using the IDF and AOAC methods. The data showed essentially no difference between the methods. The subject will be discussed at a Joint IDF/ISO/AOAC working group meeting in Brussels on 15 September 1971 and it is hoped to submit a draft document to the Committee at Step (c) prior to the 1972 Session.

2.2 Fat in whey cheese

The joint text will receive final editing after the forthcoming IDF and ISO meetings and will be submitted to the Committee at Step (c) of the procedure prior to the 1972 Session.

2.3 Dry matter in whey cheese

The joint text will be published in 1972.

2.4 Fat in cream

The joint IDF/ISO/AOAC text has been circulated to the three organizations. Questions and comments from AOAC and ISO will be considered at the IDF Annual Meeting, 21 September 1971, and it is hoped to submit a joint text to the Committee at Step (c) of the procedure prior to the 1972 Session.

2.5 Nitrate content of cheese

Comments are being considered on draft Dutch and U.K. proposals for a nitration method. It is hoped that the Committee membership will encourage this work in relation to nitrate in cheese in their respective countries.

2.6 Determination of:

2.7 Phosphorus in cheese and processed cheese products Citric acid in processed cheese products

Draft standards for these two methods have been revised in view of comments received and, after final editing following the IDF and ISO meetings, will be submitted to the Committee at Step (f) of the procedure prior to the 1972 Session.

2.8 Sucrose in sweetened condensed milk

IDF Standard 35 on this subject has been agreed by ISO and AOAC and will now be submitted to the Committee at Step (f) of the procedure.

2.9 Water content of milk and milk products

The joint IDF/ISO/AOAC Group on this subject met on 20 January 1971 and will meet again on 15 September 1971. It is hoped that a draft procedure for the determination of moisture in cheese can be submitted to the Committee at Step (c) of the procedure by the next Session.

2.10 Iodine value of fat from butter

It is recommended that this subject be included under the broader subject "Foreign Pat in Milkfat" (3.2) and that this broad subject receive increased attention from the Committee in relation to Article 1 of the Code of Principles. AOAC will complete the necessary additional work in the near future and a final document on the iodine value should be submitted to the Committee at Step (f) prior to the next Session.

2.11 Numerical selection of samples (SELSAM)

A joint text has been prepared and will now be circulated within the three organizations for comments. It will be submitted to the Committee at its 14th Session at Step (c) of the procedure.

2.12 Determination of:

Colony count in dried milk and in dried milk products based on milk constituents

2.13 Coliforms in dried milk

The IDF Standards on these two subjects axe available, but the documents have not yet been agreed in principle by the ISO and AOAC. Complete working groups will be established in the near future and it is hoped to have draft documents presented to the Committee at Step (c) for the 1972 Session.

3. The remaining 21 subjects were classified as being not or not yet required in relation to the Code of Principles. The attention of the Committee of Government Experts is directed to the subjects in this second classification with the request that the Committee advise the IDF/ISO/AOAC Group of the subjects that should be considered under the Code and receive immediate attention.

3.1 Lactic acid and neutralizers in milk

The Joint IDF/ISO/AOAC Group met in June 1970 and will meet on 14 September 1971. It is hoped that a draft documentation can be prepared during the forthcoming year.

3.2 Foreign fat in milkfat

This subject was mentioned under 2.10 and the IDF/ISO/AOAC Group is of the opinion that the Committee should be reminded that under Article 1 of the Code, this subject is of vital importance. A joint Group of Experts is already working on this subject and several standards have been published.

3.3 Phosphatase in milk and dried milk

A Joint IDF/ISO/AOAC Working Group exists and a draft standard has now been prepared and circulated to the three organizations. The draft document will be considered at the IDF Annual Session in September 1971 and should be submitted to the Committee at Step (c) before the 1972 meeting.

3.4 Chloride content of cheese

A joint document, agreed in principle, has been prepared and submitted to the three organizations. This draft standard should be submitted to the Committee at Step (c) after editing, following the forthcoming IDF and ISO meetings.

3.5 Chemical analysis methods for ice-cream and milk ices

A Joint IDF/ISO/AOAC Working Group exists and has prepared draft standards for total solids and overrun which have not yet been agreed in principle. It is hoped these standards will be available for submission to the Committee at Step (c), if desired, prior to the 1972 Session. In addition to this work, a method for the determination of the fat content is being prepared.

3.6 Chemical analysis methods for anhydrous milkfat

A Joint IDF/ISO/AOAC Working Group has been formed to consider this topic. Under consideration are methods for determining peroxide value. Thiobarbituric Acid (TBA) values and free fatty acids. The Joint Group would welcome any suggestions from the Committee.

3.7 Pesticide residues in milk and milk products

A Joint IDF/ISO/AOAC Working Group exists and is actively working on this subject. A progress report has been prepared for the forthcoming IDF Annual Session.

3.8 Identification of milk reconstituted from dried milk

3.9 Chemical analysis of casein

3.10 Lactose in cheese and processed cheese containing other added reducing substances

3.11 Fat content of milk (Gerber Method)

3.12 Fat content of cheese (van Gulik Method)

3.13 Protein content of milk (routine method)

3.14 Copper in dairy products

3.15 Identification of low heat powders

3.16 Coliforms in milk and milk products

3.17 Bacteriological standards for casein

3.18 Psychrotrophs in milk and milk products

3.19 Bacteriological standards for fermented milks and fresh cheeses

3.20 Coagulase positive staphylococci in dried milk

3.21 Apparatus and glassware

Joint IDF/ISO/AOAC Working Groups are being formed to consider these topics.

4. Standard formats for chemical and bacteriological methods of analysis have been developed and are being circulated to the three organizations for comment.

5. Date and Place of Next Meeting

It was agreed that the next meeting of the representatives of the three organizations should be held in Rome immediately preceding the 15th Session of the Committee.

APPENDIX IV

STANDARD NO. A-11
at Step 5

Submitted to Governments for Comments

DRAFT STANDARD

FOR

YOGHURT (YOGURT)

1. DEFINITIONS

1.1 Yoghurt is a coagulated milk product obtained by lactic acid fermentation through the action of Lactobacillus bulgaricus and Streptococcus thermophilus, and if desired other suitable lactic acid producing cultures, from cream, concentrated or unconcentrated milk, partly skimmed milk or skimmed milk, with or without the addition of skimmed milk powder, concentrated whey, whey powder, cream and sugars. Yoghurt may or may not be heat treated.

1.2 Flavoured yoghurt is yoghurt with added flavouring foods or other flavouring substances and with or without added colouring substances.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Yoghurts

2.1.1 Yoghurt

Minimum milkfat content:	more than 0.5% m/m
Minimum milk solids non-fat content	8.5% m/m

2.1.2 Non-fat yoghurt

Maximum milkfat content	0.5% m/m
Minimum milk solids non-fat content	8.5% m/m

2.2 Flavoured yoghurts

Flavoured yoghurt and flavoured non-fat yoghurt

Yoghurt and non-fat yoghurt complying with the requirements of sections 1.2 and 2.1.1 and 1.2 and 2.1.2 respectively, and containing enough flavouring foodstuffs, coffee or spices to impart the characteristic flavour, but in no case more than x% of the final product, and/or containing flavours as listed in section 3.1 and/or food colours as listed in section 3.2.

2.3 Essential raw materials

- Concentrated or unconcentrated milk, or
- Concentrated or unconcentrated partly skimmed milk, or
- Concentrated or unconcentrated skimmed milk, or
- Cream, or
- a mixture of two or more of these products

2.4 Essential additions

– Cultures of Lactobacillus bulgaricus and Streptococcus thermophilus

2.5 Optional additions

– (Skimmed) milk powder, unfermented buttermilk, concentrated whey, whey powder
– Cultures of suitable lactic acid producing bacteria in addition to those in 2.4
– Sugars
– Natural flavouring ingredients such as fruit [fresh, canned, quick frozen, powdered], fruit purée, fruit pulp, jam, fruit syrup, fruit juice, honey, chocolate, cocoa, nuts, coffee, spices

3. FOOD ADDITIVES

3.1 Flavours

Essences and extracts derived from fruit or parts of fruit [1]

[1] Endorsed by the Codex Committee on Food Additives

3.2 Food colours

[A specific list of food colours is to be given including the maximum levels of use (see para. 27 of this Report).

The 'List of Food Colours which have been given an ADI or temporary ADI' (ALINORM 70/43, Appendix VII) is given for easy reference.

Substance	Colour Index Number	Substance	Colour Index Number
Amaranth	16 185	Erythrosine *	45 430
Anatto Extracts *	75 120	Fast Green FCF	42 053
Beta-Apo-8'-Carotenal	-	Indanthrene Blue RS *	69 800
Beta-Apo-8'-Carotenoic acid, methyl and ethyl esters	-	Indigotine *	73 015
		Patent Blue V *	42 051
		Ponceau 4R *	16 255
Beta-Carotene	-	Quinoline Yellow *	47 005
Brilliant Blue FCF	42 090	Riboflavin	-
Canthaxanthine	-	Sunset Yellow FCF	15 985
Chlorophyll	75 810	Tartrazine	19 140
Chlorophyll copper complex	75 810	Titanium dioxide	77 891
		Turmeric *	75 300
Chlorophyllin copper complex, sodium and potassium salts	-	Wool Green BS *	44 090

* The substances marked with an asterisk have been given only a temporary ADI by the Joint FAO/WHO Expert Committee on Food Additives]

3.3 Stabilizers	Maximum level
Ammonium, potassium, sodium, calcium salts of alginic acid Agar-Agar Vegetable gums Cellulose gum (CMC) Modified starches Gelatine [1] Pectin Carrageenan	[Governments were requested to comment on the technological justification for the use of these additives, to indicate the type of yoghurt for which they would be used and to suggest maximum levels of use (see para, 27 of this Report)]

[1] Endorsed by the Codex Committee on Food Additives

3.4 pH adjusting agents

Citric acid
1-Tartaric acid
Malic acid

[3.5 Preservatives

Sorbic acid and its sodium potassium and calcium salts (see para. 27 of this Report)]

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The name of the food

The name of the product shall be Yoghurt, or Yogurt, subject to the following provisions:

4.1.1 Yoghurt with less than 2.0% m/m [2.5%, 3.0%] milkfat content should not be designated as yoghurt unqualified.

4.1.2 For Yoghurt with less than 0.5% m/m milkfat content the designation shall include [skimmed], [non-fat], [low fat] or any other suitable qualifying description [as provided for in national legislation].

4.1.3 For yoghurt with not less than 1.5% m/m ** milkfat but with less than the minimum fat content specified in 4.1.1 the designation shall include [half skimmed], [partly skimmed], [low fat], or any other suitable qualifying description [as provided for in national legislation].

[** Note by the Secretariat: In order to avoid a gap for Yoghurts with fat contents between 0.5% and 1.5% the Committee might wish to consider replacing this provision of 1.5% m/m as proposed in para. 24 of this Report by 0.5% m/m minimum fat content, or to introduce qualifying descriptions for yoghurts with fat contents between 0.5$ and 1.5%]

4.1.4. The provisions given in 4.1.1, 4.1.2 and 4.1.3 apply also to yoghurt to which flavouring foodstuffs have been added in accordance with section 2.2, with the proviso that the designations

concerned shall be accompanied by a description of the foods or flavourings which have been added.

4.1.5 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

4.2 List of ingredients

4.2.1 The presence of added sugars shall be declared on the label.

4.2.2 The presence of food additives shall be declared on the label.

4.3 Net contents

4.3.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement or by volume in one or more of the following systems of measurement: metric ("Système International"), U.S. or British units as required by the country in which the product is sold.

4.4 Name and address

4.4.1 The name and address of the manufacturer, packer, distributor, importer or vendor, shall be declared.

4.5 Country of origin (Manufacture)

4.5.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

[Governments were also requested to comment on the need for conventional and heat treated yoghurt and to make proposals regarding the terminology of these products. Government comments are further sought on whether the use of the words 'fresh' and 'natural' should be allowed for labelling conventional yoghurt (see para. 27 of this Report)]

APPENDIX V

STANDARD NO. A-2
at Step 6

STANDARD FOR (i) BUTTEROIL AND (ii) ANHYDROUS BUTTEROIL AND ANHYDROUS MILKFAT

1. DEFINITION

1.1 Butteroil, Anhydrous Butteroil and Anhydrous Milkfat are products exclusively obtained from butter or cream and resulting from the removal of practically the entire water and solids-not-fat content.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Butteroil

2.1.1	Minimum milkfat content:	99.3% m/m
2.1.2	Maximum water content:	0.5% m/m

2.2 Anhydrous Butteroil and Anhydrous Milkfat

2.2.1	Minimum milkfat content:	99.6% m/m
2.2.2	Maximum water content:	less than 0.2% m/m

3. FOOD ADDITIVES

3.1	Antioxidants	Maximum level
3.1.1	Any combination of propyl, octyl and dodecyl gallates, with butylated hydroxyanisole (BHA) or butylated hydroxytoluence (BHT) or both in products not intended for direct consumption nor for use in recombined milk or recombined milk products.	200 mg/kg but gallates not to exceed 100 mg/kg

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

4.1.1 The name of the product shall be (a) "butteroil" or (b) "anhydrous butteroil"or"anhydrous milkfat" as appropriate.

4.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission

4.2 List of Ingredients

4.2.1 The presence of antioxidants shall be declared on the label accompanied by an indication that the product was not for direct comsumption or for use in recombined or reconstituted products. The class title "Antioxidant(s)" may be used.

4.3 Net Contents

4.3.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

4.4 Name and Address

4.4.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor, shall be declared.

4.5 Country of Origin (Manufacture)

4.5.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products", paragraph 2.

5.2 Determination of acid value: according to FAO/WHO Standard B.4 "Determination of the Acid Value of Fat from Butter".

5.3 Determination of refractive index: according to FAO/WHO Standard B.5 "Determination of the Refractive Index of Fat from Butter".

APPENDIX VI

REDRAFTS
OF
COMPOSITIONAL STANDARDS
FOR

RESUBMITTED TO GOVERNMENTS FOR ACCEPTANCE AT STEP 7 OF THE PROCEDURE FOR THE ELABORATION OF MILK AND MILK PRODUCT STANDARDS

Important Note: The attention of Governments is particularly drawn to the revised and endorsed labelling and food additives provisions, and to paragraphs 10 to 14, 32 to 40, 42 to 49 and 65 of this Report

COMPOSITIONAL STANDARD
FOR
CREAM POWDER, HALF CREAM POWDER
AND HIGH FAT MILK POWDER A-10

SUBMITTED TO GOVERNMENTS FOR ACCEPTANCE AT STEP 7
OF THE ABOVE PROCEDURE
(See paragraphs 64 and 65 of this Report)

APPENDIX VI -A

STANDARD NO. A-1
at Step 7

STANDARD FOR BUTTER AND WHEY BUTTER

1. DEFINITIONS

1.1 Butter is a fatty product exclusively derived from milk.

1.2 Whey butter is a fatty product derived from whey containing no other fat than milkfat.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Minimum milkfat content: 80% m/m

2.2 Maximum milk solids-not-fat content: 2% m/m

2.3 Maximum water content: 16% m/m

2.4 Additions

2.4.1 Sodium chloride

2.4.2 Cultures of harmless lactic acid producing bacteria

3. FOOD ADDITIVES

	Food Colours	Maximum level
3.1.1	Annatto [1]	Not limited
3.1.2	Beta-Carotene	Not limited
3.1.3	Curcumin [1]	Not limited

	Neutralizing Salts	Use	Maximum level
3.2.1	Sodium ortho-phosphate	The addition of these salts is restricted for the pH adjustment	0.2% m/m singly or in combination expressed as anhydrous substances
3.2.2	Sodium carbonate		
3.2.3	Sodium bicarbonate		
3.2.4	Sodium hydroxide		
3.2.5	Calcium hydroxide		

[1] Temporarily endorsed by the Codex Committee on Food Additives

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

4.1.1 The name of the product shall be "butter" or "whey butter" as appropriate.

4.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

4.1.3 Butter may be labelled as to whether it is salted or unsalted according to national legislation.

4.2 Net Contents

4.2.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

4.3 Name and Address

4.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

4.4 Country of Origin (Manufacture)

4.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

4.4.2 Where a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraphs 2 and 6.

5.2 Determination of the acid value: according to FAO/WHO Standard B.4, "Determination of the Acid Value of Fat from Butter".

5.3 Determination of the refractive index: according to FAO/WHO Standard B.5, "Determination of the Refractive Index of Fat from Butter".

5.4 Determination of the salt content: according to FAO/WHO Standard B.8, "Determination of the Salt (Sodium Chloride) Content of Butter".

(5.5 Determination of water, solids-not-fat and fat content: according to FAO/WHO Standard B.9, "Determination of water, solids-not-fat and fat contents of butter on one test portion". (Method being developed).)

APPENDIX VI-B

STANDARD NO. A-3
at Step 7

STANDARD FOR EVAPORATED MILK AND EVAPORATED SKIMMED MILK

1. DEFINITIONS

1.1 Evaporated milk is a liquid product, obtained by the partial removal of water only from milk.

1.2 Evaporated skimmed milk is a liquid product, obtained by the partial removal of water only from skimmed milk.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Evaporated milk

2.1.1 Minimum milkfat content:	7.5% m/m
2.1.2 Minimum milk solids content: .	25.0% m/m

2.2 Evaporated skimmed milk

2.2.1 Minimum milk solids content:	20.0% m/m

3. FOOD ADDITIVES

3.1 Stabilizers	Maximum level
3.1.1 Sodium potassium and calcium salts of: hydrochloric acid, citric acid, carbonic acid, orthophosphoric acid, polyphosphoric acid	0.2% m/m singly 0.3% m/m in combination expressed as anhydrous substances

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

4.1.1 The name of the product shall be (a) "Evaporated milk" or "Evaporated whole milk" or "Evaporated full cream milk" or "Unsweetened condensed whole milk" or "Unsweetened full cream condensed milk", or (b) "Evaporated skimmed milk", or "Unsweetened condensed skimmed milk" as appropriate.

4.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

4.2 Net contents

4.2.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement or by volume in one or more of the following systems of measurement: Metric ("Système International"), U.S. or British units, as required by the country in which the product is sold.

4.2.2 The milk equivalent may be declared according to national legislation.

4.3 Name and address

4.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor, shall be declared,

4.4 Country of Origin (Manufacture)

4.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", paras.2 and 4.

5.2 Determination of fat content: according to FAO/WHO Standard B-7, "Determination of the Pat Content of Evaporated Milks and of Sweetened Condensed Milks",

APPENDIX VI - C

STANDARD NO. A-4
at Step 7

STANDARD FOR SWEETENED CONDENSED MILK AND SKIMMED SWEETENED CONDENSED MILK

1. DEFINITIONS

1.1 Sweetened condensed milk is a product obtained by the partial removal of water only from milk, with the addition of sugars.

1.2 Skimmed sweetened condensed milk is a product obtained by the partial removal of water only from skimmed milk with the addition of sugars.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Sweetened condensed milk

2.1.1	Minimum milkfat content:	8.0% m/m
2.1.2	Minimum milk solids content:	28.0% m/m

2.2 Skimmed sweetened condensed milk

2.2.1	Minimum milk solids content:	24.0% m/m

3. FOOD ADDITIVES

3.1 Stabilizers		Maximum level
3.1.1	Sodium, potassium and calcium salts of: hydrochloric acid, citric acid, carbonic acid, orthophosphoric acid, polyphosphoric acid	0.2% m/m singly 0.3% m/m in combination expressed as anhydrous substances

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

The name of the product shall be (a) "Sweetened condensed milk" or "Sweetened condensed whole milk" or "Sweetened full cream condensed milk", or (b) "Skimmed sweetened condensed milk" or "Sweetened condensed skimmed milk", as appropriate.

4.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product

except that no such insertion need be made if the consumer would not be misled by its omission.

4.1.3 When one or several sugars are used the name of each sugar shall be declared on the label (e.g. "with sucrose", with"dextrose", "with sucrose and dextrose").

4.2 Net Contents

4.2.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

4.3 Name and Address

4.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor, shall be declared.

4.4 Country of Origin (Manufacture)

4.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", paragraphs 2 and 4.

5.2 Determination of fat content: according to FAO/WHO Standard B-7, "Determination of the Fat Content of Evaporated Milks and of Sweetened Condensed Milks".

(5.3 Determination of sucrose content: according to FAO/WHO Standard B-14, "Polarimetric Determination of the Sucrose Content of Sweetened Condensed Milk" (Method being developed).)

APPENDIX VI - D

STANDARD NO. A-5
at Step 7

STANDARD FOR WHOLE MILK POWDER PARTLY SKIMMED MILK POWDER AND SKIMMED MILK POWDER

1. SCOPE

This standard applies exclusively to dried milk products as defined, having a fat content of not more than 40% m/m.

2. DEFINITIONS

Milk powder is a product obtained by the removal of water only from milk, partly skimmed milk or skimmed milk.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Whole milk powder

3.1.1	Minimum milkfat content:	26% m/m
3.1.2	Maximum milkfat content:	less than 40% m/m
3.1.3	Maximum water content:	5% m/m

3.2 Partly skimmed milk powder

3.2.1	Minimum milkfat content:	more than 1.5% m/m
3.2.2	Maximum milkfat content:	less than 26% m/m
3.2.3	Maximum water content:	5% m/m

3.3 Skimmed milk powder

3.3.1	Maximum milkfat content:	1.5% m/m
3.3.2	Maximum water content:	5% m/m

4. FOOD ADDITIVES

4.1	Stabilizers	Maximum level
4.1.1	Sodium, potassium and calcium salts of: hydrochloric acid, cidric acid, carbonic acid, orthophosphoric acid, polyphosphoric acid	0.5% m/m singly or in combination expressed as anhydrous substances
4.2	Emulsifiers in instant milk powders only *	
4.2.1	Mono- and di-glycerides	0.25% m/m
4.2.2	Lecithin	0.5% m/m

4.3 Anticaking agents in milk powders intended to be dispensed in vending machines *

4.3.1	Tricalcium phosphate	1% singly or in combination
4.3.2	Silicates of aluminium calcium, magnesium and sodium-aluminium	
4.3.3	Silicon dioxide (amorphous)	
4.3.4	Calcium carbonate	
4.3.5	Magnesium oxide	
4.3.6	Magnesium carbonate	
4.3.7	Magnesium phosphate, tribasic	

* subject to endorsement

5. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Poods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

5.1 The Name of the Food

5.1.1 The name of the product shall be (a) "Whole milk powder" or "Dried full cream milk" or "Pull cream milk powder" or "Dry whole milk" or "Milk powder" or "Dried milk" or (b) "Partly skimmed milk powder" or "Partly skimmed dried milk" or (c) "Skimmed milk powder" or "Non-fat dry milk" or "Dried skimmed milk", as appropriate.

5.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

5.1.3 The percentage by weight of milkfat content in partly skimmed milk powder shall be declared on the label.

5.1.4 The fat content of whole milk powder, when declared, shall be expressed as a percentage by weight of the final product.

5.2 List of Ingredients

The presence of emulsifiers and of anticaking agents shall be declared on the label. The class titles "Emulsifier(s)" and "Anticaking agent(s)" may be used.

5.3 Net Contents

5.3.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

5.4 Name and Address

5.4.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor, shall be declared.

5.5 Country of Origin (Manufacture)

5.5.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

6. METHODS OF SAMPLING AND ANALYSIS

6.1 Sampling: according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products", paragraphs 2 and 5.

6.2 Determination of fat content: according to FAO/WHO Standard B.2 "Determination of the Pat Content of Dried Milk".

APPENDIX VI - E

STANDARD NO. A-7
at Step 7

GENERAL STANDARD FOR WHET CHEESES

1. SCOPE

This standard does not apply to whey cheeses made from sheep's milk whey

2. DEFINITIONS

2.1 Whey cheeses are the products obtained by the concentration of whey and the moulding of the concentrated whey, with or without the addition of milk and milk fat.

2.2 The dry matter of the whey cheeses includes the water of crystallization of lactose.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Creamed whey cheese

3.1.1 Minimum milk fat content: 33% m/m calculated in the dry matter

3.2 Whey cheese

3.2.1 Minimum milkfat content: 10% m/m calculated in the dry matter

3.3 Skimmed whey cheese

3.3.1 Maximum milkfat content: less than 10% m/m calculated in the dry matter

4. FOOD ADDITIVES	Maximum level
4.1 Sorbic acid and its sodium and potassium salts	1000 mg/kg calculated as sorbic acid

5. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/R3 1-1969), the following specific provisions apply:

5.1 The Name of the Food

5.1.1 The name of the product shall be (a) "Creamed whey cheese" or "Full fat whey cheese" or (b) "Whey cheese" or (c) "Skimmed whey cheese", as appropriate.

5.1.2 Where milk, and/or whey from milk, other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

5.1.3 The minimum fat content in the dry matter shall be declared on the label.

5.2 Net Contents

5.2.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

5.3 Name and Address

5.3.1 The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

5.4 Country of Origin (Manufacture)

5.4.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

6. METHODS OF SAMPLING AND ANALYSIS

6.1 Sampling: according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products".

(6.2 Determination of the fat content: according to FAO/WHO Standard 3.10 "Determination of the Fat Content of Whey Cheeses" (Method being developed).)

6.3 Determination of the dry matter: according to FAO/WHO Standard B.11 "Determination of Dry Matter in Whey Cheese".

APPENDIX VI - F

STANDARD NO. A-10
at Step 7

DRAFT STANDARD FOR CREAK POWDER HALF CREAM POWDER AND HIGH FAT MILK POWDER

1. DEFINITION

1.1 Cream powder, half cream powder and high fat milk powder are the milk products obtained by the removal of water only from cream or high fat milk and containing not less than 65%, 50% or 40% of milkfat respectively in the product.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1	Cream powder	
2.1.1	Minimum milkfat content:	65% m/m
2.1.2	Maximum water content:	5% m/m
2.2	Half cream powder	
2.2.1	Minimum milkfat content:	50% m/m
2.2.2	Maximum milkfat content:	less than 65% m/m
2.2.3	Maximum water content:	5% m/m
2.3	High fat milk powder	
2.3.1	Minimum milkfat content:	40% m/m
2.3.2	Maximum fat content:	less than 50% m/m
2.3.3	Maximum water content:	5% m/m

3. FOOD ADDITIVES

3.1	Stabilizers	Maximum level
3.1.1	Sodium, potassium and calcium salts of: hydrochloric acid, cidric acid, carbonic acid, orthophosphoric acid, polyphosphoric acid	0.5% m/m singly or in combination expressed as anhydrous substances
3.2	Emulsifiers in instant powders only *	Maximum level
3.2.1	Mono- and di-glycerides	0.25% m/m
3.2.2	Lecithin	0.5% m/m

3.3	Anticaking agents in powders intended to be dispensed in vending machines *	
	3.3.1 Tricalcium phosphate	1% singly or in combination
	3.3.2 Silicates of aluminium, calcium, magnesium and sodium-aluminium	
	3.3.3 Silicon dioxide (amorphous)	
	3.3.4 Calcium carbonate	
	3.3.5 Magnesium oxide	
	3.3.6 Magnesium carbonate	
	3.3.7 Magnesium phosphate, tribasic	

* subject to endorsement

4. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

4.1 The Name of the Food

4.1.1 The name of the product shall be (a) "Cream powder" or (b) "Half cream powder" or cream powder qualified by an appropriate alternative term in place of "half", or (c) "High fat milk powder", as appropriate.

4.1.2 Where milk other than cow's milk is used for the manufacture of the product or any part thereof, a word or words denoting the animal or animals from which the milk has been derived should be inserted immediately before or after the designation of the product except that no such insertion need be made if the consumer would not be misled by its omission.

4.1.3 The percentage by weight of the milkfat content shall be declared on the label.

4.2 List of Ingredients

The presence of emulsifiers and of anticaking agents shall be declared on the label. The class titles "Emulsifier(s)" and "Anticaking agent(s)" may be used.

4.3 Net Contents

4.3.1 The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

4.4 Name and Address

4.4.1 The name and address of the manufacturer, packer, distributor, importer, or vendor, shall be declared.

4.5 Country of Origin (Manufacture)

4.5.1 The country of manufacture of the food shall be declared except that foods sold within the country of manufacture need not declare the country of manufacture.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling: according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraphs 2 and 5.

APPENDIX VII

INTERNATIONAL INDIVIDUAL CHEESE STANDARDS FOR

MARIBO AND FYNBO

SUBMITTED TO GOVERNMENTS FOR ACCEPTANCE AT STEP 6 OF THE PROCEDURE FOR THE ELABORATION OF INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

Important Note

The attention of Governments is drawn to the fact that the labelling provisions of the General Standard for Cheese A-6 have not yet "been submitted to the Codex Committee on Food Labelling for endorsement as the standard is still under revision. It is, therefore, possible that the labelling provisions of the individual cheese standards will have to be revised as well. (See also para. 76 of this Report.)

APPENDIX VII - A

Step 6

INTERNATIONAL INDIVIDUAL STANDARD FOR MARIBO

1. Designation of cheese

   Maribo

2. Depositing country

   Denmark (country of origin)

3. Raw materials

   3.1 Kind of milk: cow's milk

   3.2 Authorized additions:

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

   3.2.2 Optional additions
   - calcium chloride, max. 200 mg/kg of the milk used
   - sodium and potassium nitrate max. 200 mg/kg of the milk used **
   - annatto* and beta-carotene, singly or in combination max. 600 mg/kg of the cheese
   - water
   - cumin seed

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency: semi-hard to hard

   4.1.2 Short description: irregular holes plentifully distributed; slightly acid, rich aromatic smell and taste

   4.2 Shapes: (a) cylindrical with convex sides curving smoothly into the flat top and bottom
   (b) flat square

   4.3 Dimensions and weights

   4.3.1 Dimensions: (a) flat cylinder: diameter: 43 cm (with a weight of approx. 14 kg or with lesser weight in the same proportion)
   (b) flat square: various dimensions
   (c) "Mini-Maribo" : of. 4.2 a) and b)

   4.3.2 Weights : (a) flat cylinder from approx. 1 kg to 14 kg
   (b) flat square " " 1 kg to 14 kg
   (c) "Mini-Maribo" : from approx. 0.25 kg to under 1 kg

4.4 Rind

4.4.1 Consistency : semi hard to hard

4.4.2 Appearance : dry, may be coated with wax or plastic coating

4.4.3 Colour : yellow

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

4.5 Body

4.5.1 Texture : firm, suitable for cutting

4.5.2 Colour : yellow

4.6 Holes

4.6.1 Distribution : plentiful

4.6.2 Shape : irregular

4.6.3 Size : various

4.7
4.8 Minimum fat contents in the dry matter and maximum moisture contents

	A MARIBO	B MARIBO 20%	C MARIBO 30%	D MINI-MARIBO
Minimum fat in dry matter %	45	20	30	45
Maximum moisture content %	43	55	52	48
Minimum dry matter content %	57	45	48	52

4.9 Other principal characteristics : Maribo cheese is normally not exported or sold to consumers before it is at least six weeks old. "Mini-Maribo" is normally not exported or sold before it is at least four weeks old.

5. Method of manufacture

5.1 Method of coagulation : rennet or other suitable coagulating enzymes, addition of a lactic acid starter

5.2 Heat treatment of the coagulum : slightly heated after cutting; stirred (kneaded) and slightly salted in cheese vat, pressed in moulds.

5.3 Fermentation procedure : lactic acid fermentation.

5.4 Maturation procedure : humid to dry, at a temperature between 10 and 20 ºC. Except in the case of rindless cheese, the rind is frequently washed to ensure a slight smear.

5.5 Other principal characteristics 5 salted, normally in brine.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7. 2 (b), "Sampling by means of a trier".

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this Standard may be designated "Maribo" It shall be labelled in Conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese", except that Maribo 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 cheese mentioned under B, C and D in 4.7/4.8 may be designated "Maribo" provided that the designation is accompagnied by a prefix corresponding to the fat percentage, e.g. "20% Maribo", "30% Maribo", "45% Maribo" or "Mini-Maribo" respectively.

The use of cumin seed shall be declared on the label as part of the designation of the cheese.

APPENDIX VII - B

Step 6

INTERNATIONAL INDIVIDUAL STANDARD FOR FYNBO

1. Designation of cheese

   Fynbo

2. Depositing country

   Denmark (country of origin)

3. Raw materials

   3.1 Kind of milk : cow's milk

   3.2 Authorized additions :

   3.2.1 Necessary additions :
   - cultures of harmless lactic acid producing bacteria (starter)
   - rennet or other suitable coagulating enzymes
   - sodium chloride

   3.2.2 Optional additions :
   - calcium chloride, max. 200 mg/kg of the milk used
   - sodium and potassium nitrate max, 200 mg/kg of the milk used **
   - annatto * and beta-carotene singly or in combination max. 600 mg/kg of the cheese
   - water
   - cumin seed

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency : hard to semi-hard
   4.1.2 Short description : limited number of holes, evenly distributed; mild and rich smell and taste

   4.2 Shape : cylindrical with convex sides curving smoothly into the flat top and bottom

   4.3 Dimensions and weights

   4.3.1 Dimensions : diameter : approx. 31 cm (with a weight of 6-7 kg or with other weights in the same proportion)

   4.3.2 Weights : (a) from 1 kg to 14 kg (normal weight is 6-7 kg)
   (b) "Mini-Fynbo" : from 0.25 to under 1 kg

   4.4 Rind

   4.4.1 Consistency : hard
   4.4.2 Appearance : dry, may be coated with wax or plastic coating
   4.4.3 Colour : yellow

4.5 Body

4.5.1 Texture : firm, suitable for cutting
4.5.2 Colour : yellow

4.6 Holes

4.6.1 Distribution : few, evenly distributed
4.6.2 Shape : round
4.6.3 Size : from pea to cherry
4.6.4 Appearance : smooth

4.7/ 4.8 Minimum fat contents in the dry matter and maximum moisture contents

	A FYNBO	B FYNBO 30%	C "MINI-FYNBO"
Minimum fat in dry matter %	45	30	45
Maximum moisture content %	46	54	48
Min. dry matter content %	54	46	52

4.9 Other principal characteristics : Fynbo cheese is normally not exported or sold to consumers before it is at least six weeks old. "Mini-Fynbo" is normally not exported or sold before it is at least four weeks old.

5. Method of manufacture

5.1 Method of coagulation : rennet or other suitable coagulating enzymes; addition of a lactic acid starter

5.2 Heat treatment of the coagulum : slightly heated after cutting; slightly pre-pressed in the cheese vat, pressed in moulds

5.3 Fermentation procedure : lactic acid fermentation

5.4 Maturation procedure : humid to dry, at a temperature between 10 and 20 ºC; frequently washed to ensure a slight smear.

5.5 Other principal characteristics: salted, normally in brine.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7.2 (b), "Sampling by means of a trier"

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products".

7. Marking and Labelling

Only cheese conforming with this Standard may be designated "Fynbo". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6., "General Standard for Cheese", except that Fynbo 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 cheese mentioned under B and C in 4.7/4.8 may be designated "Fynbo" provided that the designation is accompanied by the prefix 30%, 45% or "Mini" respectively.

The use of cumin seed shall be declared on the label as part of the designation of the cheese.

APPENDIX VIII

DRAFT INTERNATIONAL INDIVIDUAL CHEESE STANDARDS FOR

CREAM CHEESE

ROMADUR

EKTE GEITOST

NØKKELOST

PRÄSTOST

AMSTERDAM

LEIDSE

FREISE

SUBMITTED TO GOVERNMENTS FOR COMMENTS
AT STEP 4 OF THE PROCEDURE FOR THE
ELABORATION OF INTERNATIONAL INDIVIDUAL CHEESE STANDARDS

APPENDIX VIII - A

Step 4

DRAFT
INTERNATIONAL INDIVIDUAL CHEESE STANDARD FOR CREAM CHEESE, RAHM (Frisch), KASE

1. Designation of cheese.

   CREAM CHEESE, RAHM (frisch) KÄSE or any other translations.

2. Depositing countries [1]

   United States of America

   Denmark

   Federal Republic of Germany

   Australia

   Canada

[1] The application represents a consensus of the depositing countries; however, all countries were not in full agreement on all factors.

3. Raw materials

   3.1 Kind of milk : cow's milk

   3.2 Authorized additions :

   3.2.1 Necessary additions :

   Starter - harmless lactic acid and aroma producing bacteria
   Sodium chloride

   3.2.2 Optional additions **

   3.2.2.1 Rennet or other suitable coagulating enzymes
   3.2.2.2 Moisture binding products :

   Gum Karaya
   Gum tragacanth
   Carob bean gum
   Guar gum
   Carrageenan
   Gelatin
   Pectin
   Algin

   1.2 Propylene glycol ester of alginic acid.

   When fruits, vegetables or meats are added according to 3.2.2.5 sodium carboxymethylcellulose and oat gum are also permitted optional additions.

   Total weight optional additions listed above shall not exceed 0.5 percent of the weight of the finished cheese, except when fruits, vegetables or meats are added according to 3.2.2.5, the total weight of optional additions shall not exceed 0.8 percent of the weight of the finished product.

When one or more of optional additions listed above are used, dioctyl sodium sulfosuccinate may be used. The quantity shall not exceed 0.5 percent of such additions.

[2]3.2.2.3 Antioxidants :**

(a) Propyl, octyl or dodecyl gallate or mixtures thereof in proportions not exceeding 0.01 percent.

(b) Butylated hydroxyanisole (BHA) in proportions not exceeding 0.02 percent.

(c) Mixtures of (a) and (b) in proportions not exceeding 0.01 percent of (a) and 0.02 percent of (b).

3.2.2.4 Sorbic acid and its sodium and potassium salts up to a maximum of 750 parts per million in the finished product.

3.2.2.5 Properly prepared fruits, meats and vegetables may be added in such quantity as to impart a characteristic flavor to cream cheese.

** subject to endorsement (see also ALINORM 71/12, Appendix II)
[2] Addition of antioxidants was requested by only one of the depositing countries.

4. Principal characteristics of the cheese ready for consumption

4.1 Type : Uncured cheese

4.1.1 Consistency : soft, spreadable

4.1.2 Description : The cheese is a soft unripened cheese possessing a mild creamy or acid flavor and aroma typical of milk product cultured with lactic and aroma producing bacteria. It spreads and mixes readily with other foods.

4.2 Shape : Various - no limitations as to shape or type of package.

4.3 Dimensions and weights : various.

4.4 Rind : none

4.5 Body : soft

4.5.1 Texture : smooth to slightly flaky

4.5.2 Color : white to light cream

4.6 Holes : none

4.7 Minimum fat and maximum moisture content :

	Cream Cheese	Cream Cheese 28 %	Cream Cheese 27 %	Cream Cheese 24 %
Min. fat content (percent):	33	28	27	24
Minimum milk fat content in dry matter	73	66	61	63
Max. moisture content (percent)	55	58	56	62
Min. dry matter content	45	42	44	38

4.8 When fruits, vegetables or meats are added in accordance with 3.2.2.5 the cream cheese used must meet the fat and moisture contents listed in paragraph 4.7. However, the total fat content shall not be reduced more than 6 percent and in no case shall the total fat content of the finished product be less than 20 percent. The moisture content shall not be increased more than 5 percent and in no case shall the moisture content of the finished product exceed 65 percent.

5. Method of manufacture

5.1 Method of coagulation : lactic acid coagulation with or without the aid of coagulating enzymes.

5.2 Heat treatment of the milk : coagulated mass may be warmed prior to removal of whey. Curd may be subsequently heated prior to packaging.

5.3 Fermentation procedure : The only fermentation desired in this product is the lactic acid fermentation used in coagulation and the flavor development by the associated aroma producing bacteria*.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", paragraph 7, "Sampling of Cheese".

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese & Processed Cheese Products".

7. Marking and Labelling

Only cheese conforming with this Standard may be designated "Cream Cheese". The labelling of cream cheese shall comply with Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese".
When an optional addition listed under 3.2.2.2 to 3.2.2.4 is present the label shall bear the statement "_____added" or "with added_____", the blank being filled in with the word or words "vegetable gum" or the appropriate name or any combination of two or more of these as the case may be. When fruits, vegetables or meats are added in accordance with paragraph 3.2.2.5 the name of the product shall be "cream cheese with _____" the blank being filled in with the name of the food product(s) added, listed in order of predominance.

APPENDIX VIII- B
Step 4

DRAFT
INTERNATIONAL INDIVIDUAL CHEESE STANDARD FOR
ROMADUR

1. Designation of cheese

Romadur

2. Depositing country

Federal Republic of Germany

3. Raw materials

3.1 Type of milk : cow's milk

3.2 Authorized additions :
- rennet or other suitable coagulating enzymes
- cultures of harmless lactic acid producing bacteria (starter) and cultures of Bacterium linens
- sodium chloride
- calcium chloride, max. 200 mg/kg of the milk used
- riboflavin (lactoflavin)
- beta-carotene, max. 600 mg/kg of cheese
- water.

4. Principal characteristics of the cheese ready for consumption

4.1 Type : soft cheese
4.1.1 Consistency : soft, not fluent
4.1.2 Short description : a soft surface-ripened cheese with a typical aromatic flavour developed by smear organisms; usually matured in 2-3 weeks

4.2 Shape : various; usually : rectangular or cubical

4.3 Dimensions and weights
4.3.1 Dimensions : various
4.3.2 Weights : 80 - 180 g

4.4 Rind
4.4.1 Consistency : elastic
4.4.2 Appearance : smear developed by red and yellow smear organisms
4.4.3 Colour : yellowish-brown to reddish

4.5 Body : -
4.5.1 Texture : soft in cutting, but hot spreading
4.5.2 Colour : pale shining white, pre-ripened body; white to light-yellow

4.6 Holes : none; if any, single, slit-shaped curd holes
4.6.1 Distribution : only a few curd holes
4.6.2 Shape : curd holes

4.7/4.8 Minimum fat content in dry matter & maximum moisture content

	A	B	C	D	E	F
	Romadur	Romadur 30 %	Romadur 40 %	Romadur 45 %	Romadur 50 %	Romadur 60 %
Minimum fat in dry matter %	20	30	40	45	50	60
Maximum moisture content %	65	62	58	56	54	48
Minimum dry matter content %	35	38	42	44	46	52

4.9 Other principal characteristics :

(Typical flavour developed by red and yellow smear producing bacteria during the ripening).

The cheese has a typical mild to slightly piquant taste developed by red and yellow smear organisms during the ripening period.

5. Method of manufacture

5.1 Method of coagulation : rennet or other suitable coagulating enzymes and lactic acid fermentation.

5.2 Heat treatment of the milk : Renneting is done at 28 to 36 ºC

5.3 Fermentation procedure: Lactic acid fermentation. After filling the soft curd into moulds, it is turned several times during draining.

5.4 Ripening procedure : During the ripening period the cheese is smeared with a culture of Bacterium linens.

5.5 Other principal characteristics : The cheese is usually wrapped in aluminium foil lined with parchment paper.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1, "Sampling Methods for Milk and Milk Products", clause 7.2(a), "Sampling by cutting" or 7.2(c), "Taking a complete cheese as a sample".

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard may be designated "Romadur". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese".

The cheese mentioned under B, C, D, E and F in 4.7 and 4.8 may be designated "Romadur" provided that the designation is accompanied by a prefix corresponding to the fat percentage, e.g. 30 % Romadur or suffix.

APPENDIX VIII-C
Step 4

DRAFT
INTERNATIONAL INDIVIDUAL CHEESE STANDARD FOR
EKTE GEITOST

(Genuine goat's milk whey cheese)

1. Designation of the whey cheese

   1.1 Name of the whey cheese : EKTE GEITOST

2. Depositing country

   2.1 Name of the country : (country of origin) Norway

3. Raw materials

   3.1 Kind of milk : A mixture of goat's milk, whey and cream from goat's milk.

   3.2 Authorized additions : Sorbic Acid or its sodium of potassium salts up to 1000 p.p.m. in the final product.

4. Principal characteristics of the whey cheese ready for consumption :

   4.1 Type
   - 4.1.1 Consistency : Semi-hard
   - 4.1.2 Short-description : Ekte geitost is a cream whey cheese from goat's milk ready for consumption as soon as it is manufactured. The taste is sweet with a characteristic flavour of goat's milk.

   4.2 Shape : Rectangular block and cylinder.

   4.3 Dimensions and weights
   - 4.3.1 Dimensions : Various
   - 4.3.2 Weights : 0.2-4.0 kg
     Usual weight : 1 kg.

   4.4 Rind
   - 4.4.1 Consistency : Semi-hard (like inside).
   - 4.4.2 Appearance : Dry, with or withour wax or plastic film
   - 4.4.3 Colour : Light brown to dark brown.

   4.5 Body
   - 4.5.1 Texture : Semi-hard, suitable for cutting.
   - 4.5.2 Colour : Light brown to brown.

   4.6 Holes : None

   4.7 Minimum fat content in dry matter: 33%

   4.8 Minimum dry matter content : 80%
   (The dry matter content includes the lactose as lactose hydrate).

   Maximum moisture content : 20 %

5. Method of manufacture

5.1	Heat treatment :	A standardized mixture of goat's milk, whey and cream from goat's milk is evaporated in a vacuum pan at 40-60 º to approximately 50 % dry matter. Further concentration takes place in a pan which in general is operated under vacuum at 70-80 ºC followed by final heat treatment under atmospheric or slightly higher pressure, at approximately 105 ºC.
5.2	Moulding and forming :	After final concentration the whey cheese is cooled to approximately 80 ºC, moulded, and formed in rectangular blocks or cylinders.
5.3	Other principal characte- ristics :	No fermentation and ripening takes place.

6. Sampling and analysis

6.1	Sampling :	According to FAO/WHO Standard B.1 "Sampling methods for milk and milk products" paragraph 7 "Sampling of cheese".

7. Marking and labelling

Only cheese conforming with this standard shall be designated "EKTE GEITOST" and maybe labelled in conformity with the FAO/WHO Standard A.7 for Whey Cheeses. Ekte Geitost not produced in the country of origin must be marked with the name of the producing country even when sold on the home market.

Production 1969 : 2 100 tons
Exportation : 100 tons

APPENDIX VIII - D

Step 4

DRAFT
INTERNATIONAL INDIVIDUAL CHEESE STANDARD FOR
NØKKELOST

1. Designation of the cheese : NØKKELOST
2. Depositing country (country of origin : Norway
3. Raw materials:
   - 3.1 Kind of milk : cow's milk
   - 3.2 Authorized additions :
     - 3.2.1 Necessary additions :
       - rennet or other suitable coagulating enzymes
       - cultures of harmless lactic acid producing bacteria (starter)
       - sodium chloride
       - cumin seeds and cloves
     - 3.2.2 Optional additions :
       - calcium chloride, max. 200 mg/kg of the milk used
       - sodium and potassium nitrate 200 mg/kg of the milk used **
       - annatto * and beta-carotene singly or in combination, max. 600 mg/kg of cheese
       - sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate ($Na_2 HPO_4$) (expressed as anhydrous substances), singly or in combination, max. 200 mg/kg of the milk used **
       - water

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consumption
   - 4.1 Type
     - 4.1.1 Consistency : hard to semi-hard.
     - 4.1.2 Short description : Medium sharp, aromatic flavour and spiced taste characteristic of cumin seeds and cloves. Nøkkelost is normally not marketed before it is 8 weeks old.
   - 4.2 Shape
     - 4.2.1 Flat cylinder
     - 4.2.2 Rectangular block (rindless)
   - 4.3 Dimensions and weights
     - 4.3.1 Dimensions

4.3.1.1 Flat cylinder	Diameter	30 - 40 cm.
	Height	8-15 cm.

4.3.1.2 Rectangular block (rindless): Various

4.3.2 Weights

4.3.2.1 Flat cylinder : 7 - 15 kg

4.3.2.2 Rectangular block: Various

4.4 Rind

4.4.1 Consistency : Hard, Rindless Nøkkelost : Semi-hard, like inside.

4.4.2 Appearance : Dry, with or without wax or plastic coating. Rindless Nøkkelost : like inside, with or without plastic film.

4.4.3 Colour : Yellow or red.

4.5 Body

4.5.1 Texture : Semi-hard, suitable for cutting.

4.5.2 Colour : Light yellow.

4.6 Holes

4.6.1 Distribution : Plenty

4.6.2 Shape : Irregular

4.6.3 Size : Small, less than 0,5 cm.

4.6.4 Appearance :

4.7/ 4.8 Minimum fat content in dry matter and maximum moisture contents

	A Nøkkelost	B 30 % Nøkkelost	C 20 % Nøkkelost	D 10 % Nøkkelost
Minimum fat content in dry matter %	45	30	20	10
Maximum moisture content %	44	47	52	55
Minimum dry matter content %	56	53	48	45

4.9 Other essential characteristics : Minimum ripening period 8 weeks.

5. Method of manufacture

5.1 Method of coagulation : Rennet or other suitable coegulating enzymes.

5.2 Heat treatment.

5.2.1 Heat treatment of milk : Pasteurized.
Temperature of renneting : 30 - 32 ºC.

5.2.2 Heat treatment of the coagulum : the curd is heated with or without the aid of hot water to approx. 38 ºC.

5.3 Fermentation procedure : lactic acid fermentation.

5.4 Maturation procedure : 8 - 22 ºC. Normal ripening period 4-6 months.

5.5 Other essential characteristics : Salt added to the curd with subsequent salting in brine.

6. Sampling and analysis

6.1 Sampling : according to FAO/WHO Standard B.1, "Sampling Method for Milk and Milk Products", paragraph 7, "Sampling of cheese"

6.2 Determination of fat content : according to FAO/WHO Standard B.3, "Determination of the Fat Content of Cheese and of Processed Cheese Product".

7. Marking and labelling.

Only cheese conforming with this standard may be designated "Nøkkelost". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese", except that "Nøkkelost" not produced in the country of origin, shall be marked with the name of the producing country even when sold on the home market.

The cheese mentioned under 4.2.2, 4.3.1.2 . and 4.3.2.2 may be designated "Nøkkelost" provided that the designation is accompanied by the prefix "Rindless", and the cheese mentioned in 4.7/4.8 may be designated "Nøkkelost" provided that the designation is accompanied by the prefix corresponding to the fat percentage, e.g. 30 % Nøkkelost.

APPENDIX VIII - E

Step 4

DRAFT
INTERNATIONAL INDIVIDUAL CHEESE STANDARD FOR
PRÄSTOST

1. Designation of the cheese : Prästost
2. Depositing country (country of origin): Sweden

3.1 Kind of milk : cow's milk.

3.2 Authorized Additions :

3.2.1 Necessary additions :

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

3.2.2 Optional additions :

- calcium chloride, max. 200 mg/kg of the milk used
- sodium and potassium nitrate, max. 200 mg/kg of the milk used **
- annatto * and beta-carotene, singly or in combination 600 mg/kg of cheese
- sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogen phosphate (Na_2HPO_4) (expressed as anhydrous substances), singly or in combination, max. 200 mg/kg of the milk used **

- water

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consumption

4.1 Type

4.1.1 Consistency : Semi-hard

4.1.2 Short description: 12-15 kg cheese with irregular holes and sharp aroma.

4.2 Shape

4.2.1 Flat cylinder

4.2.2 Rectangular block (rindless)

4.3 Dimensions and weights

4.3.1 Dimensions :

4.3.1.1 Flat cylinder Diameter : 35 cm
Height : 11-15 cm

4.3.1.2 Rectangular block (rindless) 36 x 36 x 10-13 cm.

4.3.2 Weights :

4.3.2.1 Flat cylinder : 12 - 15 kg

4.3.2.2 Rectangular block (rindless) 13 - 15 kg

4.4 Rind

4.4.1 Consistency : Waxed cheese : Hard, resilient
Rindless cheese in film : Semi-hard, like inside.

4.4.2 Appearance : Waxed cheese : Dry, usually the side is covered with linen
Rindless cheese in film : Like inside.

4.4.3 Colour : White-yellow to straw-yellow

4.5 Body

4.5.1 Texture : Semi-hard, suitable for cutting

4.5.2 Colour : Light yellow

4.6 Holes

4.6.1 Distribution : Regular

4.6.2 Shape : Irregular

4.6.3 Size : Small

4.7/ 4.8 Minimum fat contents in dry matter and maximum moisture contents

	A Prästost	B Prästost 45 %
Minimum fat in dry matter %	50	45
Maximum moisture content %	42	45
Minimum dry matter content %	58	55

5. Method of manufacture

5.1 Method of coagulating : Rennet or other suitable coagulating enzymes

5.2 Heat treatment

5.2.1 Heat treatment of milk: Pasteurized. Temperature of renneting : 30 - 32 ºC.

5.2.2 Heat treatment of the coagulum : The curd is heated with or without the aid of hot water to 38-42 ºC.

5.3 Fermentation procedure : Lactic acid fermentation.

5.4 Maturation procedure : 2-3 weeks at 18-20 centigrade*, later at 12 centigrades, normal storing more than three months.

6. Sampling and analysis

6.1 Sampling : According to FAO/WHO Standard B.1 "Sampling methods for milk and milk products", paragraph 7, "Sampling of Cheese".

6.2 Determination of fat content : According to FAO/WHO Standard B.3 "Determination of the fat content of cheese and processed cheese products".

7. Marking and labelling

Only cheese conforming with this standard may be designated "Prästost". It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese", except that Prästost not produced in the country of origin shall be mar-ked with the name of the producing country even when sold on the home market.

The cheese listed under B in 4.7/4.8 may be designated "Prästost" provided that the designation is accompanied by a suffix corresponding to the minimum fat percentage in the dry matter, e.g. Prästost 45 %.

Production in 1969 : 3,000 tons.

APPENDIX VIII - F

Step 4

Draft International Individual Standard for AMSTERDAM

1. Designation of cheese

   Amsterdam

2. Depositing country

   The Netherlands (country of origin)

3. Ingredients

   3.1 Kind of milk: cow's milk.

   3.2 Authorized additions

   – starter - cultures of harmless lactic acid producing bacteria
   – rennet or other suitable coagulating enzymes
   – sodium chloride
   – calcium chloride, max, 200 mg/kg of the milk used
   – sodium and potassium nitrate, max. 200 mg/kg of the milk used **
   – annatto * and beta-carotene, max. 600 mg/kg of cheese
   – water

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency: semi-hard to soft.

   4.1.2 Age of consuming: Amsterdam cheese is not normally consumed before it is three weeks' old.

   4.2 Shape

   Cylindrical, with convex sides, curving smoothly into the flat top and bottom; the rate height/diameter varying from l/4 to l/3.

   4.3 Dimensions and weights

   4.3.1 Dimensions: fixed by prescribed shape (4.2) and weight (4.3.2).

   4.3.2 Weights: from 2 to 5 kg,

   4.4 Rind

   4.4.1 Consistency: flexible.

   4.4.2 Appearance: dry, often 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: tender, suitable for cutting.

4.5.2 Colour: straw coloured.

Short description:

A rennet coagulated semi-hard to soft, but cuttable, mild-tasting cheese.

4.6 Holes

4.6.1 Distribution: preferably few, as a rule regularly distributed over the interior of the cheese.

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 %.

4.8 Maximum moisture content : 47.0%.
Minimum dry matter content: 53.0%

5. Method of manufacture

5.1 Method of coagulating: rennet or other suitable coagulating enzymes; addition of a lactic acid starter.

5.2 Heat treatment

5.2.1 Heat treatment of the milk: the milk may be raw or pasteurized to at most 72ºC for 15 seconds (or an equivalent heat treatment for pasteurization).

5.2.2 Heat treatment of the curd: the curd is heated with or without addition of warm water.

5.3 Fermentation procedure: chiefly lactic acid.

5.4 Maturation procedure: maturation during storage at a temperature preferably between 10º and 15ºC.

5.5 other essential characteristics: salted in brine after manufacture.

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", clauses 7.2(a) and 7.2.1, "Sampling by cutting".

6.2 Preparation of the sample: according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", clause 7.4, "Treatment of Samples".

6.3 Determination of fat content: according to FAO/WHO Standard B-3, "Determination of the Fat Content of Cheese and Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard shall be designated "Amsterdam", as . appropriate, and shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A-6, "General Standard for Cheese".

APPENDIX VIII - G

Step 4

Draft International Individual Standard for LEIDSE (LEYDEN)

1. Designation of cheese

   Leidse (Leyden)

2. Depositing country

   The Netherlands (country of origin).

3. Ingredients

   3.1 Kind of milk: cow's milk.

   3.2 Authorized additions

   – starter - cultures of harmless lactic acid producing bacteria
   – rennet or other suitable coagulating enzymes
   – sodium chloride
   – cumin seed
   – calcium chloride, max. 200 mg/kg of the milk used
   – sodium and potassium nitrate, max. 200 mg/kg of the milk used **
   – annatto * and beta-carotene, max. 300 mg/kg of cheese
   – water

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consumption

   4.1 Type

   4.1.1 Consistency: hard.

   4.1.2 Age of consuming: Leyden cheese is not normally consumed before it is eight, weeks! old.

   4.2 Shape

   (a) cylindrical, with slightly convex sides, which form sharp corners at the bottom and the upper side; the rate height/diameter varying from 1/3 to l/2,

   (b) flat block, not being a loaf.

   4.3 Dimensions and weights

   4.3.1 Dimensions

   (a) cylindrical, with slightly convex sides (as under 4.2 (a)): fixed by prescribed shape (4.2 (a)) and weight (4.3.2 (a));

(b) flat block (as under 4.2 (b)): fixed by prescribed shape (4.2 (b)) and weight (4.3.2 (b)).

4.3.2 Weights

(a) cylindrical with slightly convex sides (as under 4.2 (a)): not less than 3 kg;

(b) flat block (as under 4.2 (b)): not less than 6 kg.

Short description:

A rennet coagulated hard cumin spiced cheese with a pronounced flavour; fit for grating when aged over 9 months.

4.4 Rind

4.4.1 Consistency: hard.

4.4.2 Appearance: dry, often coated with either wax, a suspension of plastic, a film of vegetable oil or a red-brown pigment; sometimes one of the flat sides is imprinted with two crossed keys.

4.4.3 Colour: light-yellow or red-brown painted.

4.5 Body

4.5.1 Texture: firm, suitable for cutting and grating.

4.5.2 Colour: greenish yellow.

4.6 Holes: gas holes should be absent; none to few mechanical openings.

4.7 Minimum fat contents in dry matter and maximum.

4.8 Moisture contents.

	Leyden 40 %	Leyden 20 %
Minimum fat in dry matter	40 %	20 %
Maximum moisture content	41 %	48 %
Minimum dry matter content	59%	52%

4.9 Other essential characteristics: the presence of cumin seed is characteristic for Leyden cheese.

5. Method of manufacture

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

5.2 Heat treatment

5.2.1 Heat treatment of the milk: the milk may be raw or pasteurized to at most 72ºC for 15 seconds (or an equivalent heat treatment for pasteurization).

5.2.2 Heat treatment of the curd: the curd is heated with or without addition of warm water.

5.3 Fermentation procedure; chiefly lactic acid.

5.4 Maturation procedure: maturation during storage at a temperature preferably between 10º and 16ºC.

5.5 Other essential characteristics

5.5.1 Treatment of the curd: after the whey is run off and after. formentation of the dry curd, the curd is milled.

5.5.2 Addition of salt: about 2-3 % salt is added to the milled curd; additional salt may be added by salting in brine after manufacture.

6. Sampling and analysis

6.1 Samplings according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", clauses 7.2 (a) and 7.2.1, "Sampling by cutting". To obtain the required representativity in the case of Leyden cheese in the form of a flat block, special attention should be paid - when cutting the slice - to the proportions of rind, centres, etc.

6.2 Preparation of the sample: according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", clause 7.4, "Treatment of Samples".

6.3 Determination of fat content: according to FAO/WHO Standard B-3, '"Determination of the Fat Content of Cheese and Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard shall be designated "Leidse 40 %" (Leyden 40+) or "Leidse 20 %" (Leyden 20+), as appropriate, and shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6 "General Standard for Cheese".

APPENDIX VIII - H

Step 4

Draft
International Individual Standard for
FRIESE (FRISIAN)

1. Designation of cheese

Friese (Frisian)

2. Depositing country

The Netherlands (country of origin).

3. Ingredients

3.1 Kind of milk: cow's milk.

3.2 Authorized additions

- starter - cultures of harmless lactic acid producing bacteria
- rennet or other suitable coagulating enzymes
- sodium chloride
- cloves
- cumin seed
- calcium chloride, max. 200 mg/kg of the milk used
- sodium and potassium nitrate, max. 200 mg/kg of the milk used**
- annatto* and beta-carotene, max. 300 mg/kg of cheese
- water

* temporarily endorsed
** subject to endorsement

4. Principal characteristics of the cheese ready for consumption

4.1 Type

4.1.1 Consistency: hard.

4.1.2 Age of consumption: Frisian cheese is not normally consumed before it is eight weeks' old.

4.2 Shape

(a) cylindrical; the vertical side forms a sharp corner at the bottom and is rounded off at the upper side;

(b) flat block, not being a loaf.

4.3 Dimensions and weights

4.3.1 Dimensions

(a) cylindrical (as under 4.2 (a)): height and diameter varying;

(b) flat block (as under 4.2 (b)): fixed by prescribed shape (4.2 (b)) and weight (4.3 (b)).

4.3.2 Weights

(a) cylindrical (as under 4.2 (a)): not less than 3 kg;

(b) flat block (as under 4.2 (b)): not less than 6 kg.

Short description:

A rennet coagulated hard cheese spiced with cloves to which some cumin seed may be added, having a pronounced flavour; fit for grating when aged over 9 months.

4.4 Rind

4.4.1 Consistency: hard.

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

4.4.3 Colour: yellowish till greenish-yellow.

4.5 Body

4.5.1 Texture: firm, suitable for grating and cutting.

4.5.2 Colour: greenish-yellow, around the cloves sometimes somewhat darker.

4.6 Holes: gas holes should be absent; none to fre mechanical openings.

4.7 Minimum fat contents in dry matter and maximum.

4.8 Moisture contents.

	Frisian 40 %	Frisian 20 %
Minimum fat in dry matter	40 %	20 %
Maximum moisture content	41 %	48 %
Minimum dry matter content	59%	52%

4.9 Other essential characteristics: the presence of cloves is characteristic for Frisian cheese; sometimes also some cumin seed has been added.

5. Method of manufacture

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

5.2 Heat treatment.

5.2.1 Heat treatment of the milks the milk may be raw or pasteurized to at most 72ºC for 15 seconds (or an equivalent heat treatment for pasteurization).

5.2.2 Heat treatment of the curd: the curd is heated with or without addition of warm water

5.3 Fermentation procedure: chiefly lactic acid.

5.4 Maturation procedure: maturation during storage at a temperature preferably between 10º and 16ºC.

5.5 Other essential characteristics

5.5.1 Treatment of the curd: after the whey is run off and after fermentation of the dry curd, the curd is milled.

5.5.2 Addition of salt: about 2-3 % salt is added to the milled curd; additional salt may be added by salting in brine after manufacture.

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Standard B-l, "Sampling Methods for Milk and Milk Products", clauses 7.2 (a) and 7.2.1, "Sampling by cutting". To obtain the required representativity in the case of Frisian cheese in the form of a flat block, special attention should be paid - when cutting the slice - to the proportions of rind, centre, etc.

6.2 Preparation of the samples according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", clause 7.4, "Treatment of Samples".

6.3 Determination of fat content: according to FAO/WHO Standard B-3, "Determination of the Pat Content of Cheese and Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard shall be designated "Friese 40 %" (Frisian 40+) or "Friese 20 % (Frisian 20+), as appropriate, and shall be labelled in conformity Kith the appropriate sections of Article 4 of FAO/WHO Standard A.6 "General Standard for Cheese".

APPENDIX IX

DRAFT INTERNATIONAL STANDARD FOR BLUE-VEINED CHEESE AT STEP 4 OF THE PROCEDURE FOR THE ELABORATION OF INDIVIDUAL CHEESE STANDARDS

1. SCOPE

This standard applies to the following varieties of blue-veined cheese: Danablu, Edelpilzkäse, Adelost, Blue Cheese.

2. DEPOSITING COUNTRIES

Denmark, Fed. Rep. of Germany, Sweden, United States of America

3. RAW MATERIALS

3.1 Kind of milk: cow's milk

3.2 Authorized additions:

3.2.1 Necessary additions:

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

3.2.2 Optional additions

- water
- calcium chloride, max. 200 mg/kg of the milk used
- sodium and potassium nitrate, max. 200 mg/kg of cheese**
- beta-carotene max. 600 mg/kg of cheese
- chlorophyll copper complex
- Riboflavin (lactoflavin)
- sodium dihydrogen phosphate (NaH_2PO_4) and disodium hydrogenphosphate (NA_2HPO_4), expressed as anhydrous substances, singly or in combination, max. 200 mg/kg of the milk used **
- fast green FCF (colour index 42053), brilliant blue FCF (colour index 42090), indigotine FCF (colour index 73015), in an amount sufficient to neutralize any natural yellow colour of the curd, max. ……**
- harmless preparations of enzymes capable of aiding in the curing or . flavour development, (weight of solids of such substance added, not to exceed 0.1 per cent of weight of milk used).

– benzoyl peroxide ($C_{14}H_{10}O_4$) or a mixture of benzoyl peroxide with potassium alum (K_3A10_3), calcium sulphate ($CaSO_4$) and magnesium carbonate ($MgCO_3$). Weight of benzoyl peroxide shall not exceed 0.002 per cent and weight of other ingredients singly or combined shall not exceed 6 times the weight of benzoyl peroxide used.** If bleach is used, vitamin is added to replace that lost by bleaching.

** subject to endorsement

4. PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION

4.1 Type

4.1.1 Consistency: semi-hard to soft
4.1.2 Short description:

4.2 Shapes: a) flat cylindrical
b) flat square
c) flat rectangular

4.3 Dimensions and weights

4.3.1 Dimensions: various
4.3.2 Weights: 2 to 5 kg

4.4 Rind

4.4.1 Consistency: no actual rind, but a semi-hard to semi-soft surface
4.4.2 Appearance: greasy to dry
4.4.3 Colour: whitish

4.5 Body

4.5.1 Texture: suitable for cutting and spreading
4.5.2 Colour: white to yellowish with blue-green veins of mould

4.6 Holes

4.6.1 Distribution: scarce
4.6.2 Shape: irregular
4.6.3 Size: various
4.6.4 Appearance: with blue-green moulds

4.7/ 4.8 Minimum fat content in dry matter and maximum moisture contents

	A	B	C
Minimum fat in dry matter %	50	60 *	45
Maximum moisture content %	47	55 *	48
Minimum dry matter content %	53	45	52

4.9 Other principal characteristics:
Cheese has distinct piquant flavour resulting from fat breakdown. Not to be sold at less than 6 weeks of age.

5. METHOD OF MANUFACTURE

5.1 Method of coagulation: rennet or other suitable coagulating enzymes; addition of a lactic acid starter

5.2 Heat treatment: none, or slightly heated after cutting, ladled out in bags or moulds.

* the max. moisture content for "60% Danablu" according to Standard C-2 is 47%

5.3 Fermentation procedure: lactic acid and mould fermentation

5.4 Maturation procedure: pierced with needles to develop growth of moulds; stored humid at a temperature from 2º to 12ºC; some surface mould.

5.5 Other principal characteristics: dry salted

6. SAMPLING AND ANALYSIS

6.1 Sampling: according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", clause 7.2(b), "Sampling by means of a trier"; reference is made to clauses 7.2.2.3 and 7.2.2.5.

6.2 Determination of fat content: according to FAO/WHO Standard B-3, "Determination of the Pat Content of Cheese and Processed Cheese Products".

7. MARKING AND LABELLING

Only cheese conforming with this standard may be designated (a)"Danablu" or "Edelpilzkäse" or "Blue Cheese" or "Adelost" or (b) a combination of the designation "Blue-veined cheese" with the designations given in (a) e.g. "Danablu - blue-veined cheese".

It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A-6, "General Standard for Cheese".

The cheese mentioned under "B" and "C" in 4.7/4.8 may be designated as mentioned under (a) or (b) above provided that the designation is accompanied by the prefix or suffix corresponding to the fat percentage, e.g. "Edelpilzkäse 45%".

The use of food colours and of bleaching agents shall be indicated on the label.

APPENDIX X

STANDARD No. A-6

Note by the Secretariat

The Secretariat prepared this redraft in the light of the discussions of the Committee and the proposals of the Drafting Group on Classification of Cheeses in order to facilitate discussions at the next session of the Committee.

GENERAL STANDARD FOR CHEESE

Redraft at Step 3 of the Committee's Procedure

1. SCOPE

This standard applies to all cheese which is in conformity with the definition for cheese. Subject to the provisions of this standard, more specific requirements and other permitted additions may be included in international individual cheese standards, or group standards, and in such cases the more specific requirements of those standards shall apply in respect of the particular variety or group of cheeses concerned.

2. DEFINITIONS

2.1 Cheese is the fresh or matured non liquid product obtained by draining after coagulation of milk, cream, skimmed or partly skimmed milk, buttermilk or a combination of some or all of these products.

2.2 "Cured/ripened cheese" is a cheese which is not ready for consumption shortly after manufacture but which must be held at such time and temperature and under such other conditions as will bring about the necessary characteristic physical and chemical changes throughout the interior of the cheese.

2.3 "Surface cured/ripened cheese" is a cured cheese in which the curing primarily has taken place progressively from the exterior surface to the interior due to microbiological growth developed on the surface of the cheese.

2.4 "(Surface) (interior) mould cured/ripened cheese" is a cured cheese in which the curing has been accomplished primarily due to the development of characteristic mould growth throughout the interior and/or on the surface of the cheese.

2.5 "Uncured unripened cheese" is cheese which is ready for consumption shortly after manufacture and requires no further physical or chemical change.

2.6 A milk coagulating enzyme preparation suitable for cheesemaking is a product which is not harmful to the health of the consumer and with the aid of which, either singly or in combination with calf rennet, cheese can be manufactured which has all the characteristics of the type of cheese concerned.

3. CLASSIFICATION AND DESIGNATIONS

The following classification shall be applicable to all cheeses covered by this standard. However, this classification shall not preclude the designation of more specific requirements in international individual cheese standards.

Classification of cheese according to firmness, fat contents and curing characteristics

Alternative 1		Alternative 2		Designation according to fat in dry matter	Fat content in dry matter %	Designation according curing characteristics as defined in paras. 2.2 to 2.5
Designation according to firmness	MFFB %	Designation according to firmness	MFFB %			
I. Hard	< 55	I. Hard	< 50	A. High fat	60	1) Cured/ ripened
II. Semi- hard	55-65	II. Firm	50-62	B. Full fat	45-60	2) Surface cured/ ripened
III. Soft	> 65	III. Semi- soft	62-67	C. Medium fat	25-45	3) (surface) (interior) mould cured/ ripened
		IV. Soft	> 67	D. Low fat E. Skim	10-25 < 10	4) uncured/ unripened

Explanatory note: The classification is to be used according to the following examples: for the numbers I.B(2) the cheese having these fat and moisture contents and curing characteristics would be designated "HARD, FULL FAT, SURFACE RIPENED/CURED CHEESE".

4. Authorized additives

4.1 for "cured/ripened", "surface cured/ripended", and "mould cured/ripened cheeses

- Starter, harmless bacterial cultures (lactic acid producing batteria);
- Yeast, mould or bacterial cultures characteristic of the variety produced;
- Rennet or other suitable coagulating enzymes;
- Sodium chloride;
- Annatto and beta-carotene, singly or in combination max.0.06% m/m of cheese;
- Calcium chloride, max. 0.02% m/m of the milk used;
- Sorbic acid or its sodium or potassium salts, max. 1,000 ppm calculated as sorbic acid;
- A preparation of safe and suitable enzymes of animal or plant origin capable of aiding in the curing or development of flavour may be added during the procedure, in such quantity that the weight of the solids of such preparation is not more than 0.1% of the weight of the milk used;

- Sodium and potassium nitrate, max. 0.02% m/m of the milk used;
- Lactic acid
- Citric acid
- Phosphoric acid
- Hydrogen peroxide and catalase [1]
- Pure whey proteins [1]
- Chlorophylls, including copper chlorophyll, (Colour Index No. 75810)
- Proprionic acid
- Natural flavouring substances (and their identical synthetic equivalents) not derived from milk such as spices, in such quantity that they can be considered only as flavouring substances, provided that the cheese remains the major constituent and that the addition is declared in the designation of the product in accordance with para. 5.1.3 [(e.g. cheese with celery, etc.), unless the presence of spices is a traditional characteristic of the cheese]. No substances shall be added for the purpose of enhancing the cheese flavour.

4.2 For uncured/unripened cheeses

- Starter, harmless bacterial cultures (lactic acid producing bacteria);
- Rennet or other suitable coagulating enzymes;
- Sodium chloride;
- Annatto and beta-carotene, singly or in combination, max. 0.06% m/m of the cheese;
- Calcium chloride
- Natural flavouring substances (and their identical synthetic equivalents) not derived from milk such as spices, in such quantity that they can be considered only as flavouring substances, provided that the cheese remains the major constituent and that the addition is declared in the designation of the product in accordance with para. 5.1.3 [(e.g. cheese with celery, etc.), unless the presence of spices is a traditional characteristic of the cheese]. No substance shall be added for the purpose of enhancing the cheese flavour.
- Pure whey proteins [1]
- Sodium caseinate;
- Calcium caseinate;
- Potassium caseinate;
- Ammonium caseinate;
- One or more of the following vegetable gums and related waterbinding substances may be used but not in excess of a total of 0.5% by weight of the finished product;
  carob (locust) bean gum;
  guar gum;
  gum karaya;
  gum tragacanth;
  carrageenan or salts of carrageenan;
  furcelleran or salts of furcelleran;
  gelatin;
  lecithin;

alginin acid and its salts;
sodium carboxymethylcellulose (cellulose gum);
oat gum
propylene glycol esters of alginic acid; algin derivatives;
agar agar;
pectin

- Lactic acid;
- Citric acid;
- Phosphoric acid;

[1] Government comments were specifically sought on the use of hydrogen peroxide and catalase and pure whey proteins. The Group was informed that for the manufacture of certain cheeses, as a substitute for pasteurization, hydrogen peroxide and catalase were used. These additives are not present in the end product but their use has some effect on the milk protein fraction.

5. LABELLING

In addition to sections 1, 2. 4 and 6 of the General Standard for the Labelling of Prepackaged Food (Ref. No. CAC/RS 1-1969), the following specific provisions apply except where an international individual cheese standard or group standard provides otherwise.

5.1 The Name of the Food

All products designated cheese or with the name of a variety of cheese must conform to the standard.

The original cheese, or where not possible, the original pack or prepared consumer pack shall be marked with:

5.1.1 The name of the variety of the cheese

The designation "cheese" and names designating a variety of cheese may be accompanied by an appropriate designation in accordance with the classification of cheese in section 3.1.

5.1.2 The minimum fat content in the dry matter

5.1.2.1 either expressed as percentage by mass, or an appropriate designation in accordance with the classification of cheese in section 3.1;

5.1.2.2 the minimum fat content need not be declared in case the cheese complies :

(a) with an international standard fixing minimum fat and maximum moisture contents, adopted under the Code of Principles;

(b) with the national legislation defining its composition and is sold on the home market.

5.1.3 An indication of the addition of spices or other natural flavouring substances (in the designation of the cheese) except in the case of cheeses in which the presence of these substances is a traditional characteristic.

5.2 Name and Address

In case of cheeses for export the original cheese or where not possible, the original pack or prepared consumer pack shall be marked with:

5.2.1 The name of the manufacturer or exporter in plain or code

[It shall also be given in the commercial documents referring to exported cheese]

5.3 Country of manufacture

5.3.1 In case of cheeses for export the original cheese, or where not possible the original pack or prepared consumer pack shall be marked with: the name of the producing country;

5.3.2 In case of cheeses sold in the home market and designated by the name of a variety not originating in the producing country the original cheese, or where not possible the original pack or prepared consumer pack shall be marked with: the name or other clear indication of the producing country such as a clear statement of the full address of the manufacturer or the name of a well-recognized state, region or province of the producing country.

5.4 Prepacked Cheese

When cheese which in cut or sliced form and ready for consumption has been packed out of sight of the consumer, is for sale, the following additional information shall appear on the pack of the prepacked cheese, except where the prepacked cheese is intended for manufacturing purposes:

"The name and address of the prepacker, or of the manufacturer, or the importer, or of the seller of the prepacked cheese."

6. METHODS OF SAMPLING AND ANALYSIS

6.1 Sampling: according to FAO/WHO Standard B-1, "Sampling Methods for Milk and Milk Products", paragraphs 2 and 7.

6.2 Fat Content: according to FAO/WHO Standard B-3 "Determination of the Fat Content of Cheese and Processed Cheese Products".

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Annex to CX 5/70-14th S.
November 1971

Draft International Standard for ESROM

(At Step 5 of the Committee's Procedure)

1. Designation of cheese

   Esrom

2. Depositing country

   Denmark (country of origin)

3. Raw Materials

3.1 Kind of milk: cow's milk

3.2 Authorized additions:

3.2.1 Necessary additions:
- cultures of harmless lactic acid producing bacteria (starter) and cultures of bacterium linens
- rennet or other suitable coagulating enzymes
- sodium chloride

3.2.2 Optional additions:
- calcium chloride, max. 0.02% by weight of the milk used [1]
- sodium and potassium, salts of nitric acid, max. 0.02% by weight of the milk used [3]
- annatto [2] and carotene [1], singly or in combination, max. 0.06% by weight of the cheese

[1] endorsed by the Codex Committee on Food Additives (CCFA)
[2] temporarily endorsed by the CCFA
[3] not endorsed by the CCFA pending further consideration

4. Principal characteristics of the cheese ready for consumption

4.1 Type:

4.1.1 Consistency: semi-hard

4.1.2 Short description: sliceable semi-hard, surface ripened cheese with plentiful irregular holes.

4.2 Shape:

4.2.1 Shape: flat rectangular

4.3 Dimensions and weights:

Dimensions: Height: approx. 5 cm
max. 5.5 cm

Weights:		Lengths and widths:
(a) approx.	1.3 kg	Approx. in a proportion of 2 to 1
(b) "	0.5 kg	" " " " 2 to 1
(c) "	0.25 kg	" " " " 2 to 1
(d) "	2 kg	" " " " 4 to 1

4.4 Rind:

4.4.1 Consistency: firm but flexible

4.4.2 Appearance: dry to slightly greasy

4.4.3 Colour: reddish to yellowish brown

4.5 Body:

4.5.1 Texture: semi-hard

4.5.2 Colour: light yellow to ivory, uniform

4.6 Holes:

4.6.1 Distribution: plentiful

4.6.2 Shape: irregular

4.6.3 Size: various

4.6.4 Appearance: shiny

4.7
4.8 Minimum fat contents in dry matter and maximum moisture contents

	ESROM A	60% ESROM B
Minimum fat in dry-matter %	45	60
Maximum moisture %	50	43

4.9 Other principal characteristics

After maturation the cheese is generally wrapped in coated alufoil and it may be coated with yellowish wax or plastic. The cheese is normally ready for consumption when it has ripened for 4 weeks. The cheese has a mild aromatic taste, which increases during the ripening.

5. Method of manufacture

5.1 Method of coagulation: with rennet or other suitable coagulating enzymes

5.2 Heat treatment:

5.2.1 Heat treatment of the milk: the milk is generally heat-treated to 72ºC for 15 seconds and the rennetting temperature is approximately 31ºC

5.2.2 Heat treatment of the coagulum: after cutting, the temperature of the coagulum is raised by approx. 4-5ºC above the rennetting temperature

5.3 Fermentation procedure: lactic acid fermentation and subsequent smear development.

5.4 Maturation procedure: the cheese is kept at +15ºC approx. at a relative humidity adequate for development of a uniform thin red smear; the rind is frequently washed.

5.5 Other principal characteristics: the cheese is salted (in brine and/or dry salted).

6. Sampling and analysis

6.1 Sampling: according to FAO/WHO Standard B.1 "Sampling Methods for Milk and Milk Products", clause 7.2(b) "Sampling by means of a trier"; reference is made to clauses 7.2.2.3 and 7.2.2.5.

Esrom cheese weighing less than 1 kg is sampled according to clause 7.2(c), "Taking a complete cheese as a sample".

6.2 Determination of fat content: according to FAO/WHO Standard B.3 "Determination of the fat content of Cheese and Processed Cheese Products".

7. Marking and labelling

Only cheese conforming with this standard may be designated "ESROM". It shall be labelled in conformity with the appropriate sections of Art.4 of FAO/WHO Standard A.6, "General Standard for Cheese", except that "ESROM" 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 cheese mentioned under B, in 4.7/4.8 may be designated "ESROM" provided that the designation is accompanied by the prefix 60%.

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)
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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)
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Eleventh session	Rome, Italy, 10-15 June 1968	(Cx 5/70-11th)
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