

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

**AGENDA ITEM NO. 6**

**CX/FL 02/07-CRD.1**

# E

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX COMMITTEE ON FOOD LABELLING  
THIRTIETH SESSION  
HALIFAX, CANADA, 6 - 10 MAY 2002**

**DRAFT AMENDMENT TO THE GENERAL STANDARD FOR THE  
LABELLING OF PREPACKAGED FOODS  
(CLASS NAMES)  
(ALINORM 01/22A, APPENDIX VI)**

**GOVERNMENT COMMENTS AT STEP 6**

**COMMENTS FROM:**

**INTERNATIONAL DAIRY FEDERATION (IDF)**

**DRAFT AMENDMENT TO THE GENERAL STANDARD FOR THE  
LABELLING OF PREPACKAGED FOODS (CLASS NAMES)  
(ALINORM 01/22A, APPENDIX VI)**

**GOVERNMENT COMMENTS AT STEP 6**

**INTERNATIONAL DAIRY FEDERATION (IDF):**

The Committee has discussed the issue on class names for milk protein/milk protein products at several meetings. At the 29<sup>th</sup> session of the CCFL, IDF had proposed a solution taking into account the different views previously expressed. It aimed at the name to be “Milk Protein” or “Milk Protein Products” with corresponding percentages of 35% or 50%. No consensus was reached, but it seemed that a large majority of delegations preferred only one name and only one percentage.

In an attempt to provide further assistance in making progress on the issue, IDF has studied the market situation and discussed the issue again. Taking into account the discussion at the last CCFL meeting, IDF would propose the following amendment to the Codex General Standard for the Labelling of Prepackaged Foods:

*Section 4.2 List of Ingredients*

***4.2.2.1 The following class names may be used for the ingredients falling within these classes : Milk Protein : Milk products containing a minimum of 50% of milk protein (m/m) in dry matter\****

***\* calculation of milk protein content : Kjeldahl nitrogen x 6,38***

IDF is aware that there are products on the market containing less than 50% milk protein and these fall outside the above definition. For these products a technical name will have to be used. Examples for such technical names are given in the bullet points on the following page (see Appendix). If needed and so the CCFL may wish, IDF would be pleased to provide further assistance in finding a solution to this issue too.

Further background information on our proposal can be found on the following page (Appendix) to this document.

**Appendix****ADDITIONAL INFORMATION ON PROPOSAL ON THE ESTABLISHMENT OF CLASS NAME FOR MILK PROTEIN**

In recent years, the world's dairy industry has been successful in making technological advances in the processing of its basic raw material, milk, into a wide variety of products intended for further processing. In particular, the protein fraction of milk has yielded a large number of ingredients bearing specific functional properties that are desirable in the production of countless food items. In addition, these milk protein-derived ingredients are highly valued by food manufacturers because they can contribute greatly to the overall nutritional quality of the end product.

Milk protein-derived ingredients that have resulted from advances in separation, concentration and drying technologies include: milk protein concentrates, whey protein concentrates, casein, caseinates and various blends of the aforementioned. As stated previously, food manufacturers utilize such ingredients for many reasons including improved flavor, texture, appearance and nutrition.

At the same time, the promulgation of such a vast array of dairy protein ingredients has resulted in the introduction of a wide variety of technical and chemical names associated with each of these ingredients. These descriptions can be broken down into two main categories as follows:

- ◆ use of an adjective to specify functionality (e.g., *soluble* or *water soluble*), quality (e.g., *edible* or *food grade*), or method of production (e.g., *acid*, *rennet*, or *spray dried*);
- ◆ use of different generic names or other descriptive terms, including:
  - *casein* or *caseinate* or *native (phospho)caseinate*
  - *whey protein* and *lactalbumin*
  - *milk protein*
  - *total milk protein* or *co-precipitate*
  - *blend*, *concentrate*, *isolate* (ex. *milk protein blend*, *whey protein isolate*, *whey protein concentrate*, *milk-whey protein isolate*, etc.

These products are similar in that they are derived solely from milk, and are valued for their protein content. It should be noted, for clarification, that they are not, nor are they desired to be, 100% milk protein. The remaining percentage is composed of other milk constituents such as lactose and minerals. In addition, it is important to remember that these products, by themselves, are not intended for use as prepackaged food products for sale to consumers.

While the designations above may be suitable for trade and technical use, these descriptions are not always practical, understandable or necessary for consumer information.

With regard to the proposal for the establishment of a single class name for "Milk Protein", the term "milk" would indicate the origin of the ingredient while the term "protein" characterizes the main and essential component of the ingredients in question. The designation "Milk Protein" would clearly identify the origin of the protein, which is important from a food allergy perspective, and it can be easily understood by consumers.