

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 3 (a)

**CX/MMP 02/3-Add1
March 2002**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON MILK AND MILK PRODUCTS

Fifth Session

Wellington, New Zealand, 8-12 April 2002

PROPOSED DRAFT REVISED STANDARD FOR CREAMS, WHIPPED CREAMS AND FERMENTED CREAMS

COMMENTS

The following comments were received from: Argentina, Canada, Columbia, Czech Republic, Denmark, Japan, New Zealand, Poland, United Kingdom, United States of America, Uruguay, and International Dairy Federation.

GENERAL

ARGENTINA

In light of the suggestion in Recommendation No. 1 in the document referred to and our own comments regarding CX/MMP 00/8, Argentina offers the CCMMP its assistance in reviewing the translations into Spanish.

COLOMBIA

1. We recommend specifying a pH and an acid value to differentiate whether the cream is acidified or fermented.
2. Under Section 5 Contaminants, add "5.3 Residues of Veterinary Medicines. The products covered by this Standard shall comply with the maximum limits for residues of veterinary medicines established by the Codex Alimentarius Commission."

DENMARK

Denmark generally believes that the standard is fit for adoption at Step 8, once the additives section has been finalized.

NEW ZEALAND

New Zealand supports and encourages simplification of the compositional requirements of this standard. This approach is consistent with the direction of the Strategic Framework and Medium Term priorities for 2003-2007.

UNITED KINGDOM

The UK still has reservations over the need for a standard. However the standard is a good attempt at accommodating most of the creams on the market. In making progress the draft standard is becoming rather complex and we see the advantage of a simpler more generic approach in this area.

We presume that other creams such as ‘clotted cream’ would also be covered by this standard, although it is not covered in Section 4.

UNITED STATES OF AMERICA

The U.S. supports the horizontal approach in the development of milk and milk product standards whenever possible. The Codex Alimentarius Commission’s Procedural Manual recognizes this approach and only allows for deviations from horizontal standards when those deviations are fully justified and supported by available scientific evidence and other relevant information. This includes acceptance of food additive and contaminant provisions established by the Codex Committee on Food Additives and Contaminants (CCFAC), the hygiene provisions developed by the Codex Committee on Food Hygiene (CCFH), and the labeling provisions established by the Codex Committee on Food Labeling (CCFL). The U.S. recommends that milk and milk product standards reference the work of these groups to identify additive, contaminant, hygiene and labeling provisions within the standards whenever possible rather than duplicate their work within milk and milk products standards.

The tabular food additive information found in the “Proposed Draft Standard for Cream and Prepared Cream” and the “Proposed Draft Revised Standard for Fermented Milks” is particularly useful and consistent with the horizontal approach of Codex. The U.S. supports the identification of food additive classes in the standards and recommends that the standards defer to CCFAC to identify the specific additive provisions included within the classes.

1 SCOPE

ARGENTINA

Argentina accepts the recommendation to delete the square brackets.

CANADA

Canada supports the scope applying to creams for further processing, and, therefore agrees to the recommendation to remove the square brackets. This is with the understanding that a clear separation has been made between the raw material cream and prepared creams.

CZECH REPUBLIC

Standard applies to cream and prepared creams for direct consumption and further processing.

UNITED STATES OF AMERICA

The U.S. recommends removing the square brackets and revising the sentence to read as follows: “This Standard applies to cream and prepared creams for direct consumption or further processing as defined in Section 2 of this standard.”

URUGUAY

Uruguay proposes deleting the square brackets and keeping the text.

2.4.2

CZECH REPUBLIC

Delete the text between brackets.

UNITED KINGDOM

‘Whipping Cream’ that is sold as such to the consumer must have the property that it can be whipped into whipped cream by the purchaser of the product. In particular whipping cream sold to consumers must be capable of being whipped by an individual under normal conditions in the domestic environment.

UNITED STATES OF AMERICA

The U.S. supports the recommendation to delete the text between the brackets and recommends that the first sentence of section 2.4.2 read as follows:

“Whipping Cream is the fluid cream, reconstituted cream and/or recombined cream that is intended for whipping.

The U.S. supports the removal of thickened cream from the standard.

URUGUAY

Uruguay agrees with deleting the text within square brackets.

2.4.4

CZECH REPUBLIC

Delete the product, the term is not known.

URUGUAY

We agree with deleting the reference to “*thickened cream*”.

2.4.5

ARGENTINA

Fermented cream: We propose deleting the square brackets around [specific] to categorise the microorganisms used in the fermentation process. The English document recommends the use of the word “*suitable*”; although this term may be appropriate in English version, it is not in the Spanish version.

CZECH REPUBLIC

Recommended text “*suitable*”.

POLAND

Add. 2.2.5 - it should be 2.4.5

It would be better if the second sentence “Where the content of (a) specific micro-organism(s) is (are) indicated...” – has reference to suitable methodology (relating to verification of presence, viable, active and abundant of specific microorganisms).

UNITED STATES OF AMERICA

The U.S. supports the recommendation to replace “specific” with “suitable” in section 2.4.5.

URUGUAY

We propose substituting the word “*specific*” for the word “*suitable*”.

2.4.6

UNITED STATES OF AMERICA

The U.S. supports the removal of the brackets and the definition for Acidified Cream included in the recommended definition.

URUGUAY

We agree with the recommended definition for “*Acidified cream*”.

3.1 RAW MATERIALS

UNITED STATES OF AMERICA

The U.S. recommends separate categories for reconstituted and recombined creams and that this section be revised as follows:

3.1.1 In addition to 3.1, for creams made by reconstitution

Milk powders, cream powders and potable water

3.1.2 In addition to 3.1, for creams made by recombination

Butter, milkfat products, milk powders, cream powders and potable water

The U.S. recommends deleting the 3rd heading to exclude the use of buttermilk in all creams and prepared creams.

3.2 PERMITTED INGREDIENTS

ARGENTINA

Argentina agrees with France, which recommended that the amount of caseins, starch and gelatine permitted should not exceed 5 g/kg. Argentina had previously made the same recommendation.

Argentina proposes deleting the square brackets around [Sodium chloride].

CANADA

Canada supports the removal of square brackets around sodium chloride as an ingredient permitted for use in fermented cream and acidified cream.

POLAND

In Poland use of gelatine and starches to the sour cream is forbidden. It is allowed to use the starter culture of lactic acid bacteria, suitable and permitted enzymes and sodium chloride only.

UNITED STATES OF AMERICA

The U.S. supports the removal of the brackets around sodium chloride for fermented cream and acidified cream.

URUGUAY

Uruguay agrees with deleting the square brackets and keeping the text.

4 FOOD ADDITIVES

ARGENTINA

Stabilizers - Thickeners and Emulsifiers

Argentina agrees with France, which recommended that the use of these additives should not exceed 5 g/kg. Argentina had previously made the same recommendation

CANADA

Canada supports the removal of the square brackets around the stabilizers for the pasteurized prepared liquid cream for the fat content categories of 10% to 20% and 20% to 30%. Stabilizers provide stability for these creams when they are used in hot beverages made with hard water.

Canada requests the addition or movement of calcium sulphate as an additive under the heading of Stabilizer; it is currently listed under the heading of an Acidity Regulator. In Canada, the addition of calcium sulphate is permitted (under the category of emulsifying, stabilizing and thickening agents) to creams for whipping, when they are heat treated above 100°C.

The current food additive table does not address a category of very high heat treated products in between pasteurized and commercially sterilized. The commercially sterilized column should be expanded to include this category. Canada suggests the columns "Pasteurized" and "Commercially Sterilized" be renamed based on heat treatment temperatures. For example: Pasteurization Temperature < 100° C and Pasteurization Temperature > 100° C.

CZECH REPUBLIC

Food additives are not allowed in Czech Republic for pasteurised products – liquid creams and whipping cream

DENMARK

On page 18, under Stabilizers, discussion, last bullet point, INS 451 should probably read INS 450 as this would be consistent with recommendation No. 27.

Recommendation No. 28 / page 29 Stabilizers

INS 473, INS 475 and INS 491 have numerical ADI values. These must be included instead of GMP.

Page 30 Stabilizers

INS 509 Sodium chloride is probably the wrong description as INS 509 is calcium chloride and as sodium chloride is correctly mentioned under 3.2.

JAPAN

Japan proposes that the use of food additives listed below of which evaluation of JECFA has been completed should be permitted for cream and prepared creams.

INS No	Food Additives
<Stabilizers>	
414	Gum arabic
420	Sorbitol and sorbitol syrup
<Emulsifiers>	
472g	Succinylated monoglycerides

NEW ZEALAND

New Zealand supports the listing of categories of food additives and does not see a need to list individual additives when they are already listed in the GSFA.

POLAND

Stabilizers

In compliance with Polish draft regulation following phosphorus compounds: 339; 340; 341; 450i; 450ii; 452 are permitted to use in doses presented in the table only to the pasteurized cream, sterilized cream, UHT creams and whipped cream.

The following food additives are not permitted to use in cream, whipped cream and sour cream: 405; 432; 433; 434; 435; 436; 475; 491; 1421;

- The additive 473 can be only used to the sterilized cream in dose 5 g/kg;
- pasteurized cream can only contain the following additives: 401; 402; 407; 466; 471, in dose limited by GMP

UNITED STATES OF AMERICA

The U.S. recommends (1) removing all the brackets in the food additives table (2) retitling the “commercial sterilization” column to “Pasteurized Products heated above 89° C and Commercial Sterilization” and (3) deleting the last sentence of the definition of “commercial sterilization” in the footnote.

The U.S. recommends that, once the Codex Committee on Food Additives and Contaminants has completed their work on the Codex General Standard for Food Additives (GSFA), the specific food additive information included in this standard be deleted and a reference made to the GSFA be added to provide additive specific information.

URUGUAY

FOOD ADDITIVES Table. Product category: Prepackaged liquid cream (2.4.1): Uruguay, in accordance with its legislation and MERCOSUR regulations, does not permit the use of stabilizers and thickeners in pasteurized cream. In the case of sterilized liquid cream 2.4.1 and commercially sterilized whipped cream 2.4.4, we propose eliminating the use of acidity regulators.

INTERNATIONAL DAIRY FEDERATION

Comments to the Additives Table:

- 1) For reasons of improved clarity and consistency with Sections 4.2.2.3 and 4.2.2.4 of the General Standard for the Labelling of Prepackaged Foods (GSLPF) , include separate headings for the classes of additives found in the table as follows:

- Stabilizers
 - Acids
 - Acidity Regulators
 - Thickeners and (due to similar functionality) Modified Starches
 - Emulsifiers
 - Propellants
- 2) Since there is, in terms of the technological justification for certain additives, no difference between cream products with a fat of “10% to less than 20%” and “20% to less than 30%” depending on the type of heat treatment applied, combine these product categories in the table.
- 3) Remove all square brackets found in the table, however:
- Delete acidity regulators from the list of justified additives found under Pasteurized Fermented Creams; and
 - Due to the possible need resulting from the effect of higher heat treatments, add stabilizers to prepackaged liquid creams with a fat content from (greater than or equal to) 30%.

As a result of the aforementioned comments, the entire table should be revised as follows:

<i>Additive functional class:</i>		<i>Pasteurized</i>						<i>Commercially sterilized^(a)</i>					
		Stabi- lizers	Acid s	Acidity regula- tors	Thicken ers and modifie d starches	Emulsi fiers	Propell ants	Stabi- lizers	Acids	Acidity regula- tors	Thicken ers and modifie d starches	Emulsi fiers	Propel- lants
<i>Product category:</i>	<i>Fat content:</i>												
<i>Prepackaged liquid cream (2.4.1):</i>	<i>10% to less than 30%</i>	X	-	-	X	X	-	X	-	X	X	X	-
	<i>From 30%</i>	X	-	-	X	-	-	X	-	X	X	X	-
<i>Whipping cream (2.4.2):</i>	<i>10% to less than 30%</i>	X	-	-	X	X	-	X	-	X	X	X	-
	<i>From 30%</i>	-	-	-	-	-	-	X	-	X	X	X	-
<i>Cream packed under Pressure (2.4.3):</i>	<i>10% to less than 30%</i>	X	-	-	X	X	X	X	-	X	X	X	X
	<i>From 30%</i>	-	-	-	-	-	X	X	-	X	X	X	X
<i>Whipped cream (2.4.4):</i>	<i>10% to less than 30%</i>	X	-	-	X	X	X	X	-	X	X	X	X
	<i>From 30%</i>	-	-	-	-	-	X	X	-	X	X	X	X
<i>Fermented Cream (2.4.5):</i>	<i>10% to less than 30%</i>	X	-	-	X	X	-	X	-	X	X	X	-
	<i>From 30%</i>	X	-	-	-	-	-	X	-	X	X	X	-
<i>Acidified Cream (2.4.6):</i>	<i>10% to less than 30%</i>	X	X	X	X	X	-	X	X	X	X	X	-
	<i>From 30%</i>	-	X	X	-	-	-	X	X	X	X	X	-

(No change to accompanying footnotes)

Consequential to the aforementioned comment to change the headings for classes of additives in the table to correspond to the listing of additive classes found in the GSLPF, separate lists of additives should be developed for thickeners and emulsifiers as follows:

Thickeners

Thickeners including modified starches may be used in compliance with the definition for milk products and only to the extent they are functionally necessary taking into account any use of gelatine and starch as provided for in Section 3.2 and any use of stabilizers as provided for above.

400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	Limited by GMP 403
	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	5g/kg
406	Agar	
407	Carrageenan and its Na, K, NH ₄ salts (including Furcellerans)	
410	Carob bean gum	
412	Guar gum	Limited by GMP
415	Xanthan gum	
418	Gellan gum	
440	Pectins	
460	Cellulose	
461	Methyl cellulose	
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methyl cellulose	
465	Methyl ethyl cellulose	
466	Sodium carboxymethyl cellulose	

Modified starches, as follows: (No changes to current listing in CX/MMP 02/3)

Emulsifiers

322	Lecithins	
432	Polyoxyethylene (20) sorbitan monolaurate	
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	1g/kg
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides of fatty acids	
472a	Acetic and fatty acid esters of glycerol	Limited by GMP
472b	Lactic and fatty acid esters of glycerol	
472c	Citric and fatty acid esters of glycerol	
472e	Diacetyltartaric and fatty acid esters of glycerol	
473	Sucrose esters of fatty acids	
475	Polyglycerol esters of fatty acids	
476	Sorbitan monostearate	

In addition, the following two acidity regulators should be added to the relevant list:

508	Potassium chloride	
509	Calcium chloride	

7.1.1

ARGENTINA

7.1.1 Third paragraph

The third paragraph authorizes the use of the term “Yoghurt”, among others.

Argentina proposes making it explicitly clear that these terms cannot be applied to products that have been heat treated.

NEW ZEALAND

New Zealand suggests that this section should not use the terms “reconstituted” and “recombined” as part of the product names, unless the consumer would be misled by their absence. This is consistent with the GSLPF and the decision made at the 4th CCMMP (ALINORM 01/11, para 55).

7.1.2

ARGENTINA

Argentina agrees with Recommendation No. 34 and accepts the recommended figure of 30 %.

CZECH REPUBLIC

Product having 10% w/w and more of milkfat and yoghurt culture should not be designated “fermented cream”, but “cream yoghurt”.

Other products will be labelled according to the cultures in Codex Standard for fermented products CX/MMP 02/4.

NEW ZEALAND

New Zealand suggests that the sentence referring to a reference level of milkfat should be removed. It seems inappropriate to specify a reference level when national legislation is likely to specify standard fat content levels for various creams in accordance with 7.1.1, para 2. Furthermore, the term “reference” could be confused with nutrient reference values.

UNITED KINGDOM

We agree that a suitable qualifying term acceptable in the country of retail sale should be an alternative to indicating the fat content.

We do not agree with the figure of 30% as a single reference value for all creams. No justification for this figure is given. The UK has used the figure of 18% as cream separating from milk under normal gravimetric conditions has a milkfat content of 18-21%. Therefore the milkfat figure of 18% has a sound scientific base. It is difficult to see what the justification for the figure of 30% is.

The suggestion of 30% milkfat does not suit the UK because it will allow a cream with 22.5% to be marketed as a reduced fat cream when this has a significantly higher fat content than creams currently on the UK market. This will be misleading to consumers.

Also the draft standard suggests that the term ‘cream’ (without a qualifier) can be used for a product containing a minimum of 10% milkfat. Again this is misleading to the consumer, and is not acceptable.

There may also be merit in exploring whether it would be more useful to have several reference values that would enable reduced fat variants of the various creams e.g. reduced fat (single) cream, reduced fat whipping cream.

UNITED STATES OF AMERICA

The U. S. recommends including a separate reference level of 18% for Fermented Cream and Acidified Cream and removing the brackets to revise the last sentence of 7.1.2 as follows:

“ For this purpose only, the level of 30 % milkfat constitutes the reference fat for creams described in section 2.1 through Section 2.4.4 and the level of 18 % milkfat constitutes the reference fat for creams described in Section 2.4.5 and 2.4.6.”

URUGUAY

Uruguay agrees with including a value of 30% for milk components in the Nutrition claims section.