

# codex alimentarius commission



FOOD AND AGRICULTURE  
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**Agenda Item 3 (a)**

**CX/MMP 02/3  
January 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

**Including Comments at Step 6 submitted in Response to CL 2000/15-GEN and IDF Report**

(Prepared by International Dairy Federation)

Governments and interested international organisations are invited to comment on the attached proposed draft standard for creams, whipped creams and fermented creams. Comments should be sent to:

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with a copy to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy, **not later than 1 March 2002.**

## INTRODUCTION

At the 4<sup>th</sup> Session of the CCMMP (May 2000) the Committee requested the IDF to redraft the Draft Standard for Creams, Whipped Creams and Fermented Creams taking into consideration the discussions during, written comments submitted to, and oral comments made at the Session, and comments submitted at Step 6 after the adoption by the Executive Committee, with a view to the consideration of a revised text at the next Session (par. 60 of ALINORM 01/11). It was also understood that the IDF might furnish data on the production, trade and denominations of the various creams covered by the Draft Standard.

This report discusses the comments made at the various steps as described above and provides recommendations for consideration at the 5<sup>th</sup> Session of the CCMMP. The recommendations have been implemented in the Draft Standard published as Annex VI to ALINORM 01/11, and the redraft is annexed to this report.

The following principles have been applied:

1. The review has been done in light of written comments submitted to the 4<sup>th</sup> Session<sup>1</sup>, oral comments made at and conclusion of the 4<sup>th</sup> Session<sup>2</sup>, and written comments submitted at Step 5<sup>3</sup> and Step 6<sup>4</sup>
2. Each written comment submitted has been examined individually.
3. The general approach used has been that a Government comment is accepted unless proper technological, scientific, editorial or similar arguments make it advisable not to follow it or to amend it or the CCMMP or another Codex body has not already decided on the matter.
4. Where Governments have expressed different views, possible solutions are provided with the aim of facilitating a decision. They take into account technical justification and/or existing commercial trading practices.
5. Texts put in square brackets by the 4<sup>th</sup> CCMMP have been retained. However, these texts have been considered in light of the comments made (cf. indent 1 above) and recommendations for confirmation, deletion or amendments thereto are provided. In the redrafted standard (Annex 2 to this report) these recommendations are presented as notes to the currently bracketed text.

Abbreviations used in this document:

*GSUDT: Draft General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).*

*GSLPF: General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991).*

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<sup>1</sup> CX/MMP 00/8, Adds 1 and 2 and CRD 8 tabled at the 4<sup>th</sup> Session of the CCMMP.  
<sup>2</sup> ALINORM 01/11, par.s 52-60  
<sup>3</sup> CX/EXEC 00/47/9, Adds 2 and 3  
<sup>4</sup> Comments of Argentina, Canada, France and the United States to CL 2000/15-GEN

## REVIEW OF COMMENTS

### TRANSLATED VERSIONS

#### *Written comments submitted:*

**Argentina:** The entire Spanish version of CX/MMP 00/8 should be revised to bring it in line with the original version, since in many cases it was necessary to read the English version first in order to understand the Spanish version. In general, it is suggested to replace:

- “nata” (cream) by “nata o crema” (cream)
- “nata montada” (whipped cream) by “nata montada o crema batida” (whipped cream)
- “cultivos inofensivos” [inoffensive cultures], by “cultivos inocuos” [innocuous cultures].

**Uruguay:** The Spanish version of section 7.2 (ii) should be corrected – should read “a percentage of mass or volume”.

#### *Recommendation No. 1:*

A critical review of the translation into Spanish is needed. It is suggested that one of the Spanish speaking delegations to the CCMMP assists in this respect. See also Rec.s no. 7, 12, and 33.

### GENERAL ASPECTS

#### *Written comments submitted:*

**Norway and United Kingdom** questioned whether a Codex Standard for Creams is justified. Norway would like to see the basis or prerequisites in Codex terms for the elaboration of such a standard.

#### *Debate at 4<sup>th</sup> CCMMP*

The Ad Hoc Working Group requested the furnishing of market data to support a further consideration of the justification for establishing a standard.

#### *Discussion:*

The IDF has furnished such data, and a summary is presented in Annex 1 to this report.

Although data have been furnished only from a limited number of countries, the total production and trade figures of products covered by the Draft Standard seem to justify the establishment of a Codex Standard covering the product area.

#### *Recommendation No. 2:*

The Draft Standard should be established.

### TITLE OF THE STANDARD

#### *Written comments submitted:*

**France:** Favours the inclusion of whipped cream, fermented cream as well as cream for further processing.

#### *Debate at 4<sup>th</sup> CCMMP:*

The Committee decided to amend the title into “Standard for Creams, Whipped Creams and Fermented Creams.

#### *Discussion:*

The 4<sup>th</sup> CCMMP decided to include all the products suggested for inclusion at the session. The title needs to be reviewed to ensure that it reflects the content of the standard.

#### *Recommendation No. 3:*

Taking into account Recommendation no. 6, amend the title into “*Standard for Cream and Prepared Creams*”

## SECTION 1 - SCOPE OF THE STANDARD

### GENERAL ISSUES

#### *Written comments submitted:*

**Denmark** believes that the attempt to cover every dairy product in which the term "cream" occurs in the name of the food has left the draft standard in too complicated a form. In particular, we see no need for Codex to establish commodity standards for "creams" which have been subjected to further treatment such as fermentation, thickening and acidification. Denmark maintains the position that this standard should be kept simple and that it should only address products for direct sale to the consumer (i.e. not covering industrial creams).

**France:** Favours the inclusion of whipped cream, fermented cream as well as cream for further processing.

**New Zealand** expressed concerns that this standard is again becoming very detailed, whereas one of the prime original objectives for reviewing the standard was to remove excessive detail. The current standard includes four types of creams, with complex provisions for ingredients, composition, heat treatment, food additives and labelling. In addition, the review recommends future consideration of a classification system. There is a large and increasing range of cream products. It is futile and restrictive for Codex to attempt to standardize these in detail. The standard should cover only the basic product, and variations should be covered by general Codex provisions.

**United Kingdom** requested clarification with respect to what the scope should include.

#### *Debate at 4<sup>th</sup> CCMMMP:*

The 4<sup>th</sup> CCMMMP decided to include all the products suggested for inclusion at the session.

#### *Discussion:*

This review includes all the products as decided to be included by the 4<sup>th</sup> CCMMMP, except "thickened cream" (see Recommendation no. 13). This should be reflected in the scope. The inclusion requires a full review of all the existing provisions of the Draft Standard to examine the appropriateness and applicability to all product categories as well as to examine whether additional provisions are necessary, in particular with respect to ingredients and additives (see Recommendations no. 17-21 and 26-31).

The results of a survey of market data is appended this report as Annex 1.

#### *Recommendation No. 4:*

Replace the phrase "*creams, including whipped creams and fermented creams .... in conformity with the definition in Section 2 of this Standard*" with "*cream and prepared creams..... as defined in Section 2 of this Standard.*"

### FERMENTED CREAMS

#### *Written comments submitted:*

**Denmark** is not in favour of including fermented creams in this standard. The inclusion triggers requests for a number of additional provisions similar to those currently included in the Proposed Draft Standard for Fermented Milks (such as active and abundant microorganisms, contents of min. number of fermenting organisms, recognition of individual names for fermented creams (e.g. "cream yoghurt"), etc.). Although Denmark does not see a specific need to address fermented creams in Codex standards, we believe that, if addressed, it should be done in a joint "fermented milks and creams standard", thus excluding non-microbiologically acidified creams from being regulated by Codex.

**France:** Favours the inclusion of whipped cream, fermented cream as well as cream for further processing.

**Germany** noted that the inclusion of fermented creams in the Standard causes problems with regard to the differentiation from Standard A-11. A provision on fermented creams is only supported if there is a clear differentiation between the scopes of the two Standards. Overlapping leads to confusion.

**IDF** noted that inclusion of fermented creams within this standard would necessitate a review of the status within the Codex dairy standards system of commercial products fermented with traditional yoghurt cultures and containing more than 10% milkfat. Such products are known to use the term "yoghurt" in the name of the food (e.g., "yoghurt cream"). The term "yoghurt" currently falls under the purview of the Codex standard for fermented milks.

**Debate at 4th CCMMP:**

The 4<sup>th</sup> CCMMP agreed to include fermented creams.

**Discussion:**

As pointed out by Denmark, Germany and the IDF, the inclusion requires a full review of all the existing provisions of the Draft Standard to examine the appropriateness and applicability to fermented creams as well as to examine whether additional provisions are necessary.

The following issues need to be considered:

- Development of clear descriptions to avoid ambiguity between fermented creams, fermented milks and acidified creams
- Need for clarity with respect to the use of specific names covered by the Draft Standard for Fermented Milks.

The recommendations are explained and provided in connection with other comments submitted to the various sections, as follows:

Section 2: See Recommendations no. 6 (structure), no. 14 (fermented cream) and no. 15 (acidified cream).

Section 3.2: See Recommendation no. 17 (preamble to and the presentation section 3.2).

Section 4: See Recommendations no. 26 (preamble to section 4), no. 27 (stabilizers), and no. 28 (thickeners and emulsifiers).

Section 7: See Recommendation no. 14 (fermented cream).

**INDUSTRIAL CREAMS****Written comments submitted:**

**Argentina** suggested eliminating the text in square brackets.

**Denmark** is opposed to extending the standard to industrial creams. Such extension will mean that the cream used to adjust and modify the fat content in the milk, used in the manufacture of practically all milk products, will have to meet the requirements of the creams standard. Further, the carry-over principle will mean that the additives and ingredients listed (including caseinates and gelatine) allowed for creams would be permitted as carry-over substances in almost all dairy products. Also the naming section will have consequences for the ingredients listing of creams in the labelling of other dairy products (e.g. "recombined cream").

**France:** Favours the inclusion of whipped cream, fermented cream as well as cream for further processing.

**Sweden** requested deletion of "cream for further processing". If it is included problems with the additives list will occur. The list as it is written now meets the needs for cream intended for direct consumption. These additives should not be used in Creams used for further processing.

**The U.S.** recommended a rewrite of this section as follows: "This Standard applies to creams, including whipped creams and fermented creams, for direct consumption, in conformity with the definitions in Section 2 of this standard."

**Debate at 4th CCMMP:**

In response to a proposal to remove industrial creams, the Committee agreed to place the term "or further processing" in square brackets (par. 54).

**Discussion:**

Four delegations have requested the deletion of industrial creams from the scope. The arguments used relate primarily to ingredients, food additives and labelling.

The concerns can be met in two ways:

1. By restricting the scope of the standard to cream and cream products sold directly to the consumer, e.g. in consumer packaging.
2. By providing a clear separation between (i) the raw material "cream", (ii) its reconstituted/recombined counterparts and (iii) prepared creams, i.e. final cream products obtained from subjecting cream to further processing/treatment to prepare it for direct consumption and/or to obtain other cream products.

**Recommendation No. 5:**

The second approach as suggested above is recommended. See following-up Recommendations no. 6 (classification of creams), no. 17 (permitted ingredients) and no. 26 (additives)) that make clear separation between “cream” as raw material, its reconstituted/recombined counterparts and processed creams as “prepared creams”.

**SECTION 2 - DESCRIPTION****CLASSIFICATION OF CREAMS AND CREAM PRODUCTS****Discussion:**

The structure of section 2, as agreed by the CCMMP, needs revision to obtain a clear, logic and unambiguous distinguishing between (i) cream as the raw material used for further processing/treatment (i.e. cream as result of separation from whole milk), (ii) reconstituted and recombined cream and (iii) cream products put on the market as end products either for direct consumption as such or for additional processing (prepared creams).

**Recommendation No. 6:**

Structure section 2 as follows:

- 2.1 Cream**
- 2.2 Reconstituted cream**
- 2.3 Recombined cream**
- 2.4 Prepared creams**
  - 2.4.1 Prepackaged liquid cream
  - 2.4.2 Whipping cream
  - 2.4.3 Cream packed under pressure
  - 2.4.4 Whipped cream
  - 2.4.5 Fermented cream
  - 2.4.6 Acidified cream

**2.1 – Cream****Written comments submitted:**

**Argentina** proposed the following definition: "*Cream is a product rather rich in fat, which adopts the form of an emulsion of fat in skim milk and which can be obtained by means of one of the following procedures:.....*"

**Debate at 4th CCMMP:**

The Committee considered a proposal to delete the reference to reconstituting/recombining milk products for manufacturing creams. Some delegations, however, stated that in their countries creams were obtained by reconstitution and/or recombination of milk. It was mentioned that, as the labelling provision properly covered the use of these processes and as milk production was low in certain countries, it would be impossible to produce creams without reconstitution or recombination. The Committee agreed to retain the reference to reconstituting/recombining (par. 55).

**Discussion**

Consequential from Recommendation no. 6, the existing draft definition needs to distinguish between cream separated from whole milk and its recombined/reconstituted counterparts. The distinguishing has no practical consequences, as reconstituted/recombined creams should be designated as stated in the labelling section (see Recommendation no. 36). No other changes are needed except that the word “fluid” should replace the term “liquid” as currently included in the definition of whipping cream and used in other definitions where appropriate. The reference to fat standardization is addressed adequately in the revised Section 3.1 (see Recommendation no. 16).

The reference to emulsion seems sufficiently clear in the English version of the draft standard. The Spanish version should be checked in this respect.

**Recommendation No. 7:**

Replace definition of cream with the following two definitions:

**2.1 Cream** is the fluid\* milk product comparatively rich in fat, in the form of an emulsion of fat-in-skimmed milk, which has been obtained by physical separation from milk.

\*) Capable of pouring at temperatures above freezing

**2.2 Reconstituted cream** is cream obtained by reconstituting milk products with or without the addition of potable water and with the same end product characteristics as the product described in Section 2.1.

**2.3 Recombined cream** is cream obtained by recombining milk products with or without the addition of potable water and with the same end product characteristics as the product described in Section 2.1.

Ensure that the Spanish version is sufficiently clear in translating reference to emulsion.

**2.4 – Prepared Creams****Recommendation No. 8:**

As a following up on Recommendations no. 5 and no. 6, a technical description for this broad category is useful to distinguish the various products from the raw material. The following definition is recommended:

*“Prepared creams are the milk products obtained by subjecting cream, reconstituted cream and/or recombined cream to suitable treatments and processes to obtain the characteristic properties as specified below.”*

**Note:** The term “prepared cream” would not be appropriate as a designation of individual products covered by the term (See Recommendation no. 32).

**2.4.1 – Cream for direct consumption****Recommendation No. 9:**

Further, a definition of liquid cream for direct consumption is needed to allow for the use of the name “cream” (unqualified) for this category. The following is recommended:

*“Prepackaged liquid cream is the fluid\* milk product obtained by preparing and packaging cream, reconstituted cream and/or recombined cream for direct consumption and/or for direct use as such.”*

\*) Capable of pouring at temperatures above freezing

**2.4.2 – Whipping Cream****Written comments submitted:**

**Argentina** proposed to replace the term “suitable” with “appropriate”.

**Sweden** has a problem with the term "whipping cream", since that term is used in Sweden to designate all cream with high fat content, see the comments of Sweden on Additives. The term whipping cream needs clarification.

**IDF** requested the addition of a new section 2.2 to provide for a listing of “Whipping Cream” as it is also listed later in the standard with no reference to Section 2: “Whipping Creams are liquid creams which are suitable for whipping”.

**Debate at 4th CCMP:**

The Committee agreed to include a definition of whipping cream [to be whipped by the final consumer] and noted that inclusion would necessitate review for possible amendments of the sections on Essential Composition and Quality Factors and Labelling and to certain extent the section on Food Additives (par. 56).

**Discussion:**

In fact all liquid milks and creams are “suitable for whipping” as they can be whipped – even skim milk can be whipped. To avoid that all liquid milks/creams be covered by the description some additional wording is needed, in particular the notion that the product may be made especially suitable for whipping. Most typical, the cream sold as “whipping cream” has been prepared through physical treatment (e.g. matured at cold temperature (approx. 2 °C for a day)) to ease the whipping process.

It should be noted that whipping cream is used by industry and as ingredients in other foods (e.g. bakeries). Therefore, restricting the definition of “whipping cream” to products intended for whipping “by the final consumer” is not appropriate.

**Recommendation No. 10:**

Amend the description as follows:

*“Whipping cream is the fluid\* cream, reconstituted cream and/or recombined cream that is intended for whipping. The cream may have been prepared in a way that facilitates the whipping process.”*

\*) Capable of pouring at temperatures above freezing

See also Recommendation no. 35.

**2.4.3 – Cream packed under pressure**

**Written comments submitted:**

IDF recommended revision (for reasons of improved clarity) the definition as follows: “Creams Packed Under Pressure are creams that are packed with a propellant gas in a pressure-propulsion container”.

**Debate at 4th CCMMP:**

The Committee agreed to include the wording suggested by IDF.

**Discussion:**

It may also be advisable to specify the link between this category and whipped cream.

**Recommendation No. 11:**

Adapt the description with minor editorial amendments, as consequential from separating the definition of “cream” into three categories (including reconstituted/recombined) and add the following text at the end: “..and which becomes Whipped Cream when removed from that container.”

**2.4.4 – Whipped Creams**

**Written comments submitted:**

**Argentina** proposed the following description: “ Whipped cream is the cream in which it has been added air or an inert gas without detriment of the emulsion of fat in skimmed).....”

**Recommendation No. 12:**

No change other than consequential from separating the definition of “cream” into three categories (reconstituted/recombined).

Ensure that the Spanish version is sufficiently clear in translating reference to emulsion.

**THICKENED CREAM**

**Written comments submitted:**

**France** pointed out that the French term for this product is “crème épaisse” and not “crème épaisse”.

**Debate at 4th CCMMP:**

The Committee agreed to tentatively include a definition of thickened cream in Section 2.1 (definition subject to development) and noted that inclusion would necessitate review for possible amendments of the sections on Essential Composition and Quality Factors and Labelling and to certain extent the section on Food Additives (par. 56).

**Discussion:**

“Thickened cream” is not a standardized term among countries. According to a survey, the term receives no usage in many countries. Where it is used, the various meanings of this term include:

- Products which have been subjected to pH reduction by fermentation with lactic acid bacteria.
- Products, typically with high fat content, which have been thickened by the addition of stabilizers such as carrageenan or alginate, not being acidified or fermented, and typically used for both pouring or for whipping in both retail and food service applications.



From these investigations it is concluded that a “thickened cream” is not a product that can easily be standardized. Further, the various meanings of the terms seem to be already technically covered by other defined products within the standard such as “fermented cream” and “whipping cream”. According to the second paragraph of Section 7.1.1, the term “thickened cream” can be used where it is meaningful as an alternate designation, provided that it does not create an erroneous impression in the country of retail sale regarding the character and identity of the food.

Consequently, there is no need for the Codex Standard to include a specific definition for “thickened cream”.

**Recommendation No. 13:**

Remove “thickened cream” from the standard.

**2.4.5 – Fermented Cream**

**Written comments submitted:**

**Argentina, Japan and Spain** agree on the inclusion of the term “specific” between brackets.

**IDF** recommended removing the word “specific”.

**Discussion:**

Fermented milks are defined by the Draft Standard for Fermented Milks as being (amended in accordance with the recommended redraft of that standard):

“...obtained by fermentation of milk, which milk may have been manufactured from products obtained from milk with or without compositional modification as limited by the provision in Section 3.3, by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation. These starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.”

To avoid ambiguity, it is advisable to use similar language in the cream counterpart to fermented milk.

The word “specific” does not make sense in a general definition as they refer to specific sub-categories of fermented products. It is assumed that the requests of Argentina, Japan and Spain to include the term relate indirectly to a request to allow for the use of the specific names addressed in the Standard for Fermented Milks.

Therefore, the permission to use the specific names for the cream counterparts of yoghurt, acidophilus milk, kefir, kumys, and mild yoghurt need to be addressed by this standard (Section 7).

The requirement that the fermenting organisms shall be viable, active and abundant is not generally necessary for fermented creams as the labelling of these products normally does not make claims to any probiotic effect. Only where labelling makes claim to the content of specific microorganisms, there is a need for such requirement. Among such cases is the use of the specific names identified in the Standard for Fermented Milks.

**Recommendation No. 14:**

1) Amend the description into the following:

*“Fermented cream is the milk product obtained by fermentation of cream, reconstituted cream and/or recombined cream, by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation. Where the content of (a) specific microorganism(s) is(are) indicated, directly or indirectly, in the labelling or otherwise indicated by content claims in connection with sale, these shall be present, viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.”*

2) Include in the labelling section 7.1.1:

*“In addition, labelling statements, such as designation of fermented creams and content claims, may include reference to the terms “Yoghurt”, “Acidophilus”, “Kefir” and “Kumys”, as appropriate, provided that the product has been fermented by the corresponding specific starter culture(s) specified in section 2.1 of the Codex Standard for Fermented Milks, and provided that the product complies with those compositional microbiological criteria that are applicable to the corresponding specific fermented milk as specified in section 3.3 of that Standard.”*

#### 2.4.6 – Acidified Cream

##### *Written comments submitted:*

**France** submitted the following proposal for a definition: “Acidified cream is a milk product obtained from cream in which the texture and/or organoleptic characteristics, and/or the technological properties, are modified by reducing the pH.”

**The U.S.** recommended that, if coagulated creams such as fermented sour cream are included in this standard, then acidified creams should also be included for products such as acidified sour cream.

##### *Debate at 4th CCMMMP:*

The Committee agreed to include a definition of acidified cream in Section 2.3 (subject to development) and noted that inclusion would necessitate review for possible amendments of the sections on Essential Composition and Quality Factors and Labelling and to certain extent the section on Food Additives (par. 56).

##### *Discussion:*

Acidified creams are similar to fermented creams but are acidified by the use of acids and/or other acidifiers instead of microorganisms. The description should reflect this. In addition, an adequate list of permitted food additives for this category need to be inserted (see Recommendation no. 30-31).

The definition suggested by the US can be used, if slightly adapted to the wording of the other definitions. However, the fact that coagulation may not always occur in these products should be taken into account.

##### *Recommendation No. 15:*

Recommended description:

*“Acidified cream is the milk product obtained by acidifying cream, reconstituted cream and/or recombined cream by the action of acids and/or acidity regulators to achieve a reduction of pH with or without coagulation.”*

#### SECTION 3.1 - RAW MATERIALS

##### *Written comments submitted:*

**France:** To be consistent with the description of cream, skimmed milk should be added to the list.

**Germany** is opposed to the manufacture from recombined or reconstituted milk products and requested that section 3.1 only specifies milk as raw material.

**Norway** questioned the reasoning for not listing buttermilk as a raw material when used to produce fermented creams. Most of today’s buttermilk comes from the manufacture of sweet cream butter; but, regardless of sweet cream or sour cream butter-making, it is hardly justified to say that buttermilk contains milk and bacterial cultures and therefore need not to be listed. Norway therefore suggested that if it is desirable to use buttermilk in the manufacture of fermented cream, it should be listed.

**Spain:** In agreement with the suggestion made earlier by France, buttermilk should be included specifically in relation with raw materials for creams made by means of reconstitution or recombination.

**United Kingdom** requested that this section be amended to ensure that cream production from thermised or pasteurised milk is permitted.

##### *Discussion:*

The 4<sup>th</sup> CCMMMP agreed to retain reference to reconstitution/recombination (par. 55). Consequently, the raw materials needed for reconstitution and recombination need to be listed.

The UK comment derives from the definition of “milk” in the GSUDT, which virtually is a definition of raw milk. However, to avoid any ambiguity, and to meet the concern of France, it is recommended to refer to physical/mechanical treatments prior to cream processing. This would include microbial treatments (such as pasteurization) and adjustments of composition (such as fat standardization).

It is pertinent, in light of the comments made by Norway and Spain, to review the reference to buttermilk all categories of products.

In this context, buttermilk is understood as the product that remains after the removal of milk fat by churning milk and cream to manufacture butter and milkfat products, which buttermilk may have been concentrated and/or dried.

Addition of such buttermilk has one or more of the following purposes:

- contribution to emulsification
- contribution to pH reduction
- contribution to obtain a firm texture

It should be noted that the term “buttermilk” is also widely used as a designation for fermented skimmilk.

**Recommendation No. 16:**

Replace the existing text of section 3.1 with the following:

*“Milk, which may have been subjected to mechanical and physical treatments prior to cream processing.*

*Additionally, for creams made by reconstitution or recombination: Butter\*, milkfat products\*, milk powders\*, cream powders\*, potable water.*

*Additionally, for prepared creams described in section 2.4.2 through to section 2.4.6: The product that remains after the removal of milk fat by churning milk and cream to manufacture butter and milkfat products (often referred to as buttermilk) and that may have been concentrated and/or dried.*

*\*) For specifications, see the relevant Codex standards.”*

## SECTION 3.2 - PERMITTED INGREDIENTS

### PREAMBLE AND PRESENTATION

**Written comments submitted:**

**France:** The ingredients list is authorized only for certain categories of creams. In our view, ingredients should only be permitted to high heat-treated products and products with reduced fat content. Accordingly, the text should be amended as follows: *“For use only in UHT, sterilised and creams receiving similar heat treatments and creams, fermented creams, whipped and whipping creams including creams packed under pressure, containing less than 15% milkfat”*. In a later comment, France suggested 15 to 10 % fat for which there may exist a technological justification.

**Japan** proposed that “similar heat treatments” should be replaced with more concrete wording.

**Norway** recommended to amend the text as follows: *“For use only in UHT, sterilised and creams receiving similar heat treatments, creams containing less than [xx]% milkfat, whipping cream, and whipped cream”*.

**France and Spain** stated that it would be appropriate to specify which similar types of heat treatment and to include them in the “Definitions of Heat Treatments”.

**The United Kingdom** proposed that the value for [xx]% should be 18% here and throughout the document (see comments under sections 3.3 and 7.1) as this is the level below which there would be a functional need for the ingredients listed.

**The U.S.** recommended deletion. By changing the scope to limit the standard to direct consumption, this paragraph is no longer needed. Note: If coagulated cream is included in this standard, additional ingredients for acidified products are needed.

**IDF:** For reasons of improved clarity, revise as follows:

”For use only in

- UHT, sterilised, and creams receiving similar heat treatments;
- whipping cream;
- creams and fermented creams containing less than [xx]% milkfat;
- whipped creams and creams packed under pressure:...”

**Debate at 4th CCMMMP:**

When agreeing to include definitions of whipping cream and acidified cream, the Committee noted that inclusion would necessitate review for possible amendments of the section on Essential Composition and Quality Factors (par. 56).

**Discussion:****Retention of the list:**

Deletion of the list is not appropriate, partly because industrial products are to be covered in accordance with Recommendation no. 5. The separation into various categories makes it (for clarity reasons) more advisable to establish separate lists for each category to the extent relevant. As many of the ingredients under consideration have same functions as certain additives, it would be consistent to permit these to the extent the corresponding additives are permitted by Section 4. In following this approach, any differences in permission with respect to fat contents and/or heat-treatments will automatically be taken into account.

**Reference to certain heat treatments:**

In the draft Code of Hygienic Practice for Milk and Milk Products, which is currently being developed by the CCFH, the term “commercially sterilized” is used to cover UHT, in-container sterilization and similar heat treatments. Using the same term in the Creams Standard will address the concerns expressed. See also Recommendation no. 26.

**Recommendation No. 17:**

The preamble to the list of ingredient should be reworded into the following:

*“Only those ingredients listed below may be used for the purposes specified, and only within the limitations specified.”*

The list should be presented according to classes of products as provided for in Section 2.

(Note that additional changes to permitted ingredients are addressed and recommended in Recommendations no. 18 through to 21.)

**ENZYMES*****Written comments submitted:***

**Canada** requested clarification why the word “rennet” is not in Section 3.2 of the standard, together with “safe and suitable enzymes”. The discussion in CX/MMP 00/8 indicates that it would be added to the list of permitted ingredients. In response to CL 2000/15-GEN, Canada stated that it was understood from discussions during the 4<sup>th</sup> session that, for use only in fermented creams, the phrase “rennet or other safe and suitable coagulating enzymes” would be used. This complete phrase is consistent with what has been used in other draft standards.

**Norway** suggested, as rennet is a coagulating enzyme while the function of “other harmless and suitable enzymes” is unknown, that the intended function of the enzymes be listed as is commonly done in other milk product standards, i.e. standards for cheese. Starter cultures are normally lactic acid bacteria, and in this case the standard formulation used in cheese standards are also relevant here, i.e. “starter cultures of harmless lactic acid bacteria”.

**Discussion:**

In practice, rennet is the most commonly used enzyme in certain prepared creams. In fermented cream and acidified cream such enzymes are not used to coagulate the product but is used only for improving the texture (if the product is coagulated, it has to be achieved by microbiological fermentation or acids/acidity regulators, respectively).

**Recommendation No. 18:**

For fermented cream, replace “safe and suitable enzymes” with “rennet and other safe and suitable coagulating enzymes to improve texture without achieving enzymatic coagulation”.

For acidified cream, the same wording should be used.

**MICROORGANISMS*****Written comments submitted:***

**Norway:** Starter cultures are normally lactic acid bacteria, and in this case the standard formulation used in cheese standards are also relevant here, i.e. “starter cultures of harmless lactic acid bacteria”.

**Discussion:**

Not all starter cultures may produce lactic acid, for instance, some of those listed in the Standard for Fermented Milks. It should be assured that the specific microorganisms addressed therein are permitted.

**Recommendation No. 19:**

For fermented cream, replace existing indent with:

*“Starter cultures of harmless microorganisms including those specified in section 2 of the Standard for Fermented Milks”*

**MILK SOLIDS-NOT-FAT, CASEINS, STARCH AND GELATINE.****Written comments submitted:**

**The Czech Republic:** Starch is generally used as ingredient for every fermented cream for stabilisation of consistency.

**France:** The amount of caseins, gelatine and starch permitted should not exceed 5 g/kg

**Spain:** Paragraph 57 of ALINORM 01/11 states that the Committee agreed to include gelatine and starches at the same level as stated in the Proposed Draft Standard for Unripened Cheese. However, the Draft Standard lays down a maximum of 6 g/kg singly or in combination with the thickening and modifying agents listed in section 4. This contradiction must be clarified.

**Switzerland** requested that the need of gelatine should be discussed

**Debate at 4th CCMMP:**

The Committee agreed to include gelatine and starches in accordance with the Draft Standard for Unripened Cheese (see para. 38). However, the Delegation of Australia mentioned an inconsistency between the expressions of the use of gelatine and starches in this Standard and in the Standard for Unripened Cheese (par. 57).

**Discussion:****Milk solids non fat and caseins:**

The meaning of term “milk solids non fat” is not clear. The functional ingredient added is, in practice various kinds of milk proteins, either in its purified form (casein products, whey proteins) or as other milk products rich in such proteins.

Such milk protein containing products are added to replace, partly or wholly, stabilizers and thickeners. Addition of milk products rich in milk protein is consequently technologically justified for the same products for which use of stabilizers and thickeners is justified.

**Starch and gelatine:**

Starch and gelatine are added to replace, partly or wholly, stabilizers and thickeners. Justification for the addition is consequently equal to the justification for these functional classes of additives.

**Recommendation No. 20:**

Replace existing reference to milk solids non fat and caseins with the following wording:

*“Products derived exclusively from milk or whey and containing 35% (m/m) or more of milk protein of any type (including casein and whey protein products and concentrates and any combinations thereof): These products can be used in the same function as thickeners and stabilizers, provided they are added only in amounts functionally necessary not exceeding 20 g/kg, taking into account any use of the stabilizers and thickeners listed in Section 4.”*

Replace existing reference to gelatine and starch with the following wording:

*“Gelatine and starches:*

*These substances can be used in the same function as stabilizers, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice taking into account any use of the stabilizers/thickeners listed in section 4;”*

## SODIUM CHLORIDE

### *Written comments submitted:*

**Argentina** accepted sodium chloride as a permitted ingredient for fermented cream.

**IDF:** Lift the current brackets on sodium chloride as it is used in current commercial production.

### *Recommendation No. 21:*

Confirm that sodium chloride is justified for fermented milks by removing the square brackets. Similarly, sodium chloride is justified for acidified cream as well.

## SECTION 3.3 – COMPOSITION

### ABSOLUTE MINIMUM FAT CONTENT

#### *Written comments submitted:*

**Argentina** accepted 18% for fermented cream.

**Canada** informs that it is seeking to arrive at a national standard for an absolute level of milkfat for cream. Consensus has not been reached. Canada markets domestically a mixture of cream and milk with a milkfat level ranging between 5 and 6%. It is used as a coffee creamer and in most areas of the country it is labelled and marketed as a “light cream”.

**The Czech Republic** stated that the lowest fat level has been set at 10 % and confirmed by the national legislation.

**Denmark:** When deciding upon a minimum fat level, it is necessary to consider the impact of section 4.3.3 of the General Standard for the Use of Dairy Terms (CODEX STAN 206). According to this provision, modification of the fat content is permitted, provided that the essential product characteristics are maintained and that the limits of such modification are detailed in the standards concerned, as appropriate. The essential characteristics of cream are specified in the draft definition for cream. Cream is a product, which is (i) “an emulsion of fat-in skimmed milk”, and (ii) is “comparatively rich in fat”. Accordingly, a product with no fat content is not “cream”; hence there is a need for specifying a minimum level somewhere above 0% milkfat. When deciding the absolute minimum it is necessary to consider the meaning of the term “comparatively rich in fat”. It is assumed that the fat content of cream is to be compared with the fat content of milk. Accordingly, the minimum level will have to be somewhat higher than the fat level in (raw) milk. In order to comply with the definition of cream, we prefer a level of 8% but we do not oppose the proposed level of 10% milkfat to constitute the absolute lowest fat level for fat modified creams.

**France, Thailand and Uruguay** agreed with lowest fat level = 10% in low fat cream.

**Japan** proposed that minimum milkfat of cream should be 18%.

**United Kingdom** UK maintains that this should be set at 12% as it accurately differentiates between milk and cream.

**The U.S.** recommended as follows:

Creams lowered in milkfat content: Minimum milkfat 0% m/m.

Fermented Creams lowered in milkfat: Minimum milkfat 0% m/m.

Note: If coagulated cream is included in this standard, fermented cream requirements should be expanded to include acidified cream.

### *Debate at 4th CCMMP:*

When agreeing to include definitions of whipping cream and acidified cream, the Committee noted that inclusion would necessitate review for possible amendments of the section on Essential Composition and Quality Factors (par. 56).

The Committee agreed to establish the absolute minimum milkfat level for cream at 10% (par. 59), but did not decide on any other minima for other products.

### *Discussion:*

Prepared creams are principally made from cream. As cream contains fat contents from 10% it is not justifiable to establish diverging absolute minimum fat contents for individual categories of prepared creams other than 10%.

**Recommendation No. 22:**

Establish minimum 10% fat as the absolute minimum for all creams and prepared creams.

**REFERENCE FAT LEVEL****Written comments submitted:**

**Argentina** proposed to use a range for reference rather than a fixed figure. The range suggested is 18%-36% w/w.

**The Czech Republic** stated that the most amount of creams non-fermented is produced with 30 - 33 % fat. Fermented creams are produced with 12 - 18 % fat content. It was therefore suggested to accept this range of fat (in standard minimum 18 %).

**Denmark:** The reference level should be as originally suggested by IDF, that is 18%.

**France:** stated that it is essential for the application of nutritional claims, additives regulation, etc.) that a reference level for cream is established and suggested at least 30% as the reference level. This level is representative for the bulk of the cream market and, further, as this is the value obtained by natural separation of milk - cream with fat contents above this level can be manufactured without the use of additives. Further, consumers recognize from long-term practices that the traditional product contains 35% milkfat or more – above this level there is no need for any functional ingredients and/or additives. This product could be put to various uses in that state, such as: whipped cream, cream used for cooking, pastry making or as an accompaniment of red fruit. From this basic product, creams have been diversified, in particular to meet more precise uses or particular nutritional needs (by reducing the fat content). The reference level of fermented cream should likewise be established at minimum 30%, as the minimum content of such creams could be adjusted to that used for all other creams, i.e. 10%.

**Sweden** requested clarification of the term "reference fat value", but assumes that it refers to a "minimum" fat value for cream which can be sold under the name "cream" without any term indicating that the cream is lowered in fat content. In the present Codex standard A-9 from 1976 the figure 18 % is used in that way. Therefore it is proposed that the figure 18% still should be used. The term "whipping cream" is used in Sweden to designate all creams with high fat contents.

**Switzerland** suggested that the minimum milkfat content for cream should be 35% m/m. The labelling should be accordingly (half fat: 15% m/m, double cream 45% m/m).

**United Kingdom** believes it very important that the reference figure [xx% m/m] is 18% m/m because it is the minimum for the traditional gravimetric separation of milk into cream and this is also the reference level used for creams *per se* as ingredients in all foods throughout the food industry in the UK.

**Uruguay:** We support the following reference levels:

- Fermented cream (high MERCOSUR content in excess of 50% milk fat)
- Creams packed under pressure 45% (MERCOSUR over 40%)
- Whipped or whipping cream (45-30%)
- Cream (10 to 30%)

**The U.S.** recommended section 3.3 be rewritten as follows:

Cream: Reference milkfat 36% m/m

Fermented Cream: Reference milkfat 18% m/m

Note: If coagulated cream is included in this standard, fermented cream requirements should be expanded to include acidified cream.

**Debate at 4th CCMMP:**

When agreeing to include definitions of whipping cream and acidified cream, the Committee noted that inclusion would necessitate review for possible amendments of the section on Essential Composition and Quality Factors (par. 56).

The Committee agreed that a reference level for fat should be included in this section. It was explained that the reference level served two purposes, (1) to identify products, which may be named "cream" without fat-related qualification, and (2) to be used as reference value for making nutrition claims. Since there were no agreed values, the Committee decided to place the various proposed values (18, 20, 30, 35 and 36 %) in square brackets (par. 58).

**Discussion:**

The attempt to establish a reference level serving two purposes provides an obstacle for resolving this issue. Therefore, it has been found advisable to abandon the objective of identifying fat levels at which the products may be named “cream” without fat-related qualification and instead generally to require an indication of the fat content, either as a numerical indication or through the use of a suitable qualifying term acceptable in the country of retail sale. However, a reference level is needed to serve the other purpose, namely to provide guidance for the use of nutrition claims. For this purpose, a reference fat content of 30% milkfat would be adequate. The reference level should be stated in relation to the labelling provisions addressing the use of nutrition claims (Section 7.1.2).

It is recognized that the use of the claims “light/reduced fat” may not be acceptable in all countries for products with a fat content up to less than 22.5% (25% reduction of 30%). The recommended wording of Section 7.1.2 of the Standard (see Recommendation no 33) provides adequate opportunity for individual countries to conclude under which circumstances the terms “light/reduced fat” are suitable - where they are considered unsuitable, the manufacturer will have to use other suitable qualifiers.

**Recommendation No. 23:**

- 1) Remove reference fat levels from section 3.3, and
- 2) Adopt the wording recommended to constitute Section 7.1.2 of the Standard with regard to
  - (i) fat indication in proximity to the name (see Recommendation no. 33), and
  - (ii) the reference level of 30% milkfat for application in relation to nutrition claims only (see Recommendation no. 34).

**MICROBIAL CRITERIA****Written comments submitted:**

**Denmark** stated that the inclusion of fermented creams in this standard triggers requests for a number of additional provisions similar to those currently included in the Proposed Draft Standard for Fermented Milks (such as active and abundant microorganisms, contents of min. number of fermenting organisms, recognition of individual names for fermented creams (e.g. “cream yoghurt”), etc.).

**Germany** noted that the inclusion of fermented creams in the Standard causes problems with regard to the differentiation from Standard A-11. A provision on fermented creams is only supported if there is a clear differentiation between the scopes of the two Standards. Overlapping leads to confusion.

**IDF** noted that inclusion of fermented creams within this standard would necessitate a review of the status within the Codex dairy standards system of commercial products fermented with traditional yoghurt cultures and containing more than 10% milkfat. Such products are known to use the term “yoghurt” in the name of the food (e.g., “yoghurt cream”). The term “yoghurt” currently falls under the purview of the Codex standard for fermented milks.

**Discussion:**

With the endorsement of Recommendation no. 14, there is no need to include microbial criteria in this standard.

**Recommendation No. 24:**

No action other than endorsement of Recommendation no. 14.

**OTHER CRITERIA CONSEQUENTIAL FROM A-11 (TITRATABLE ACIDITY AND PH):****Discussion:**

It has been considered whether there was a need to establish additional compositional criteria to align specifications for fermented creams with those of fermented milks. It is recommended that this is not the case.

**Recommendation No. 25:**

No change.



## SECTION 4 – FOOD ADDITIVES

### PREAMBLE

#### *Written comments submitted:*

**Denmark** noted that it is difficult to evaluate the need for additives for products containing "less milkfat" as long as this term has not been identified.

**France:** The establishment of a reference fat level is a matter of priority for the elaboration of clear rules concerning the use of additives per each category of creams. Each category of additives must rely on the technological need for the products.

**New Zealand** suggested that the list of food additives be reviewed in comparison to the Draft General Standard for Food Additives.

**Norway** questioned that an additive listed in the GSFA is sufficient technological justification for using this additive in a particular food. We refer in this respect also to the Codex Guidelines specified in CAC/MISC 1-1989.

**Switzerland** suggested that the list additives in this section be discussed.

**The U.S.** recommended deletion. By changing the scope to limit the standard to direct consumption, this paragraph is no longer needed. Note: If coagulated cream is included in this standard, additional additives for acidified products may be needed. The U.S. supports the horizontal approach in the development of milk and milk product standards whenever possible. This includes being consistent with the International Numbering System list maintained by the Codex Committee on Food Additives and Contaminants (CCFAC) and the Codex Committee on Food Labeling (CCFL). The U.S. would like to note that there are inconsistencies between the intended functional effects for some additives under consideration in this standard and the functional effects listed in the International Numbering System.

**IDF** stated that the establishment of a reference level of milkfat for cream would necessitate a review of Section 4 (Food Additives) in terms of functional suitability of certain additives in the products specified therein. For reasons of improved clarity revise the first sentence to read as follows:

*"Only the additives listed below may be used. They may be used only in the following products and only within the limits specified:..."*

#### Fermented creams:

**Denmark** sees no need for additives in fermented creams and before taking a final position proper technological justification must be provided.

#### Re: Whipping creams:

**Sweden:** Many ingredients and additives are allowed in "whipping cream". Traditionally such a term has been used in Sweden to designate all cream with a fat content of 40 % or more. Sweden can't see any technological need for so many ingredients and additives in cream with high fat content. The term whipping creams needs clarification.

#### **Debate at 4th CCMMP:**

When agreeing to include definitions of whipping cream and acidified cream, the Committee noted that inclusion would necessitate review, to a certain extent, for possible amendments of the section on Food Additives (par. 56).

#### **Discussion:**

To obtain a better clarity with respect to which additives are permitted for which categories of products, Section 4 should be introduced by a table that provides an overview of functional classes of additives versus categories of products. Listing all necessary individual additives belonging to each additive class should follow this table.

#### **Recommendation No. 26:**

Introduce Section 4 by an overview of allowed additive classes for each product category (see annexed revised Draft Standard). The table included identifies functional classes of additives that are justified for the product categories specified. With regard to technological justification for the use of additives, creams can be categorized as follows:

(i) According to fat content – in three ranges as follows:

- from 10% to less than 20%,
- from 20% to less than 30% and
- from 30%

(ii) According to the degree of heat treatment (pasteurized or commercially sterilized).

Insert also an explanatory note to the term “commercially sterilized”.

## STABILIZERS

### *Written comments submitted:*

**France:** Emulsifiers, stabilizers and thickeners should be limited to max 5 g/kg rather than by GMP.

### *Discussion:*

Stabilizers are technologically justified for pasteurized prepared creams with lower fat contents. However, further review of the need in prepackaged liquid cream (with fat content between 10% and 20%, and 20% and 30%), and fermented cream and acidified cream (with fat contents between 20% and 30%) is being undertaken.

Stabilizers are generally justified for all products that have been commercially sterilized.

The current list of stabilizers should be amended as follows:

- INS 170, 500, 501 and 516 acts as acidity regulators and should be moved to the list of acidity regulators (see below).
- INS 270 acts as an acid and should be moved to the list of acids (see below).
- INS 451 should be replaced by INS 450i and 450ii.

Numerical ADI values have been established for phosphates only. Therefore, the maximum for the rest can be set to GMP.

### *Recommendation No. 27:*

Include the functional class of stabilizers for

- pasteurized prepared creams with fat content from 10% to less than 20%
- pasteurized prepared creams with fat content from 20% to less than 30% that belong to categories 2.4.2, 2.4.3 and 2.4.4
- fermented cream made from pasteurized cream with fat contents from 30%
- commercially sterilized prepared creams

The IDF will report at the 5<sup>th</sup> Session of the CCMMP with regard to the need of stabilizers in pasteurized prepared creams with fat content from 20% to less than 30% that belong to categories 2.4.1, 2.4.5 and 2.4.6. Meanwhile, stabilizers for these product categories have been put into square brackets.

Delete INS 170, 270, 451, 500, 501, and 516 from the list of stabilizers. Replace INS 450 with 450 (i) and (ii).

## THICKENERS AND EMULSIFIERS

### *Written comments submitted:*

**France:** Emulsifiers, stabilizers and thickeners should be limited to max 5 g/kg rather than by GMP.

**New Zealand** would like to see the following additives included, which are already permitted by the GSFA for types of creams:

473	<i>Sucrose esters of fatty acids</i>
475	<i>Polyglycerol esters of fatty acids</i>
491	<i>Sorbitan monostearate</i>

**Switzerland** suggested that Carrageenan (INS 407) be limited to 5 g/kg.

**Discussion:**

Thickeners and emulsifiers are technologically justified for all cream products except pasteurized prepared creams with fat contents from 30%.

The current list of stabilizers should be amended as follows:

- INS 414 is not used and should be deleted.
- INS 405 should be added with a maximum level of 5 g/kg due to the numerical ADI established.
- INS 1421 should be added to the list of modified starches.
- The additives requested by New Zealand should be added.

Numerical ADI values have been established for INS 405, and 432-436 only. Therefore, the maximum for the rest can be set to GMP.

**Recommendation No. 28:**

Include the functional classes of thickeners and emulsifiers for

- pasteurized prepared creams with fat contents from 10% to less than 30%
- all commercially sterilized prepared creams

Delete INS 414 from the list and add INS 405, 473, 475, 491 and 1421.

**PROPELLANT GASES****Written comments submitted:**

**IDF:** Correct the typographical error on the INS number for nitrous oxide. It should be “942”.

**Debate at 4th CCMMMP:**

The Session made the correction pointed out by IDF.

**Discussion:**

Propellant gases are justified for whipped cream and cream packed under pressure. Except for the correction in the INS number, no changes are needed. It should be noted, however, that additional propellant gases are used.

**Recommendation No. 29:**

Include the functional classes of propellant gases for prepared creams belonging to sections 2.4.3 and 2.4.4.

**ACIDS****Discussion:**

Acids are need for obtaining acidified cream. Appropriate acids are already listed, however, as stabilizers. No numerical ADIs have been established for these additives, wherefore they should be limited by GMP.

**Recommendation No. 30:**

Include the functional class of acids for prepared creams belonging to section 2.4.6.

Establish a list of acids as follows: INS 270 and 330.

**ACIDITY REGULATORS****Discussion:**

Acidity regulators are justified for acidified cream and at least for commercially sterilized fermented creams. Whether there is a need for using them in the manufacture of pasteurized fermented creams and in the manufacture of other commercially sterilized prepared creams is still subject to investigation.

Appropriate acidifiers are already listed, however, as stabilizers. No numerical ADIs have been established for these additives, wherefore they should be limited by GMP.

**Recommendation No. 31:**

- Include the functional class of acids for commercially sterilized acidified creams
- Establish a list of acids as follows: INS 170, 500, 501 and 516, all limited by GMP

The IDF will report at the 5<sup>th</sup> Session of the CCMMP with regard to the need of acidity regulators in pasteurized fermented cream and in other commercially sterilized prepared creams. Meanwhile, acidity regulators for these product categories have been put into square brackets.

## SECTION 7 – LABELLING

### 7.1 – Name of the food – 1st par. (reference names)

#### *Written comments submitted:*

**Argentina** proposed to include all types of creams, the paragraph be written as follows: "*The name of the food should be cream, whipped cream, fermented cream, cream for whipping, thickened cream or acidified cream depending on the type of product.*"

**France** favours the approach in CX/MMP 00/8. For more clarity, the term “in the country of retail sale” should be added at the end. The French translation should be corrected as follows: Replace “ne créent pas une impression erronée” with “n’induisent pas le consommateur en erreur” (similar to the wording agreed for Unripened Cheeses).

**The U.S.** noted that, if coagulated cream is included in this standard, additional labeling provisions are needed for acidified creams.

**IDF** recommended clarifying the text as follows:

”The name of the food shall be cream, or whipped cream, or fermented cream, as appropriate. Creams complying with Section 2.2 and the appropriate provision of Section 3.3 may be designated as whipping cream. Creams packed under pressure may also be designated as whipped cream. Creams, whipping creams, whipped creams, and fermented creams may alternatively be designated with other names specified in the national legislation of the country in which the product is manufactured and/or sold or with a name existing by common usage, provided that such designations do not create an erroneous impression regarding the character and identity of the food.”

#### *Discussion:*

The text needs to be adapted to the new categories included in the standard. However, the technical term “prepared cream” as included in Section 2, is not an appropriate designation.

#### *Recommendation No. 32:*

Replace existing text with the following:

*“The name of the food shall be as specified in section 2 of this Standard, as appropriate. However, “prepackaged liquid cream” may be designated as “cream”, and “creams packed under pressure” may be designated by another descriptive term that refers to its nature or intended use or as “whipped cream”. The term “prepared cream” should not apply as a designation.*

*The products covered by this Standard may alternatively be designated with other names specified in the national legislation of the country in which the product is manufactured and/or sold or with a name existing by common usage, provided that such designations do not create an erroneous impression in the country of retail sale regarding the character and identity of the food.”*

(Note: In Recommendation no.14, indent 2, an additional para. addressing the designation of fermented cream has been recommended).

### 7.1 - Name of the food – 2nd par. (fat modified) – in Annex 2: Section 7.1.2, 1<sup>st</sup> para.

#### *Written comments submitted:*

**Argentina:** Add the (missing) word “or” to get the following text: “*Creams increased or lowered in milkfat content above or below the milkfat content specified for cream (i.e., creams containing in excess of [xx]% milkfat or from 10% to [xx]% milkfat) shall be designated with a qualifying term describing the true nature of the food.*”

**France:** In accordance with our earlier comments, specify the range from 10% to 30% milkfat. The name cream or the name of the products cited in point 2.11 of the standard, should include a modifier for products with a fat content lower than the chosen reference content (30%) and higher than the fixed minimum content (10%) (example: “low-fat cream,” “light cream”).

**The UK** proposed that the value for [xx]% should be 18% (see comment at sections 3.2 and 3.3).

The UK suggested that additional wording be included at the end of this paragraph along the lines, “as specified in the national legislation of the country in which the product is sold”.

**Discussion:**

Recommendation no. 23 recommends that the names of all creams and prepared creams include an indication of the fat content, which make the need for specifying a reference fat level for naming purposes redundant.

The comment of Argentina relates only to the Spanish version of CX/MMP 00/8.

**Recommendation No. 33:**

Amend the paragraph into the following:

*“The designation shall be accompanied by an indication of the fat content, either as a numerical value or by a suitable qualifying term acceptable in the country of retail sale, either as part of the name or in a prominent position in the same field of vision.”*

**7.1 - Name of the food – 3rd par. (Nutrition claims) – in Annex 2: Section 7.1.2, 2<sup>nd</sup> para.**

**Written comments submitted:**

**France:** In accordance with our earlier comments, specify the range from 10% to 30% milkfat.

**The UK** proposed that the value for [xx]% should be 18% (see comment at sections 3.2 and 3.3).

**Discussion:**

Recommendation no. 23 recommends that a reference level of 30% fat be specified for use of nutrition claims only.

**Recommendation No. 34:**

Amend the paragraph into the following:

*“Nutrition claims, when used, shall be in accordance with the Codex Guidelines for Use of Nutrition Claims (CAC/GL 23-1997). For this purpose only, the level of 30% milkfat constitutes the reference.”*

**7.1 – Name of the food – 4th par. (whipping cream) – In Annex 2: Relocated**

**Written comments submitted:**

**Argentina:** The designation of cream for whipping should be used for cream specially destined to be whipped. It is to say cream which should be added of air or inert gas without detriment of the emulsion of skimmed milk with fat. The designation of whipped cream should be used for cream with a minimum amount of milk fat of 30% which has been whipped. The paragraph should be written as follows:

- *“The designation of whipped cream should be used for cream with a minimum amount of milk fat of 10% which has been whipped.”* All the paragraph should be incorporated to 3.3 incise: Composition
- *“The designation of cream for whipping should be applied to the cream specially destined to be whipped It is to say cream which should be added of air or inert gas without detriment of the emulsion of fat in skimmed milk.”*

**Denmark** would prefer that the compositional requirement for the use of the term “whipping cream” is relocated in section 2 as a definition, e.g. 2.2.2. Whipping Cream.

**France, Spain and Uruguay** accept the removal of the brackets that include the “30% of minimum fat content for “whipped cream” in the fourth paragraph.

**Sweden** has a problem with the term "whipping cream", since that term is used in Sweden to designate all cream with high fat content, se the comments of Sweden on Additives. The term whipping cream needs clarification. Sweden questioned the need for a minimum fat content in "Whipped cream".

**The UK** believes that it would be more appropriate to include this provision in Section 2 – Description with clarification that it is suitable for whipping by the final consumer, for example:

*“whipping creams are creams suitable for whipping by the consumer by incorporation of air without reversing the fat-in-skimmed milk emulsion”.*

Consequently, the title and scope of the standard would need to be revised to include “whipping creams”.

Further, the UK suggests that the minimum milkfat content be aligned with UK national legislation, which requires "whipping" and "whipped", creams to contain at least 35% milkfat instead of current figure of [30%].

**IDF** recommended deletion due to incorporation of a definition of Whipping Cream in section 2 (see comments of IDF to this section).

***Discussion:***

The 4<sup>th</sup> CCMMP decided to include a description of whipping cream in Section 2. Text included in the description need not be repeated in the labelling section. The remaining text concerns fat contents. Criteria for fat content should be placed in section 3.3 (composition).

***Recommendation No. 35:***

Remove the paragraph for inclusion in section 2 (description) and section 3.3 (composition), as appropriate. See Recommendations no. 22 and 23.

**7.1 – Name of the food – 5th par. (recombined/reconstituted) – in Annex 2: Section 7.1.3**

***Written comments submitted:***

**Canada and Denmark** pointed out a potential editorial error in Section 7.1, the second last paragraph- the word "not" should be deleted.

**New Zealand:** The new paragraph on recombined or reconstituted creams is unnecessary as it is already covered by the General Standard for the Labelling of Prepackaged Foods, mentioned in section 7.

**The UK** considers that the nature of creams made by recombination or reconstitution is such that they should be subject to mandatory labelling and thus designated, "recombined cream" or "reconstituted cream" in accordance with section 4.1.2 of the GSLPF and section 4.4 of GSUDT. Therefore, it was proposed that the final phrase, "... if consumer would be misled by the absence of such labelling" be deleted to enable informed consumer choice.

***Debate at 4th CCMMP:***

The Committee considered a proposal to delete the reference to reconstituting/recombining milk products for manufacturing creams. Some delegations, however, stated that in their countries creams were obtained by reconstituting and/or recombining milk. It was mentioned that the labelling provision properly covered the use of these processes and in certain countries where milk production was low, it would be impossible to produce creams without reconstitution or recombination. The Committee agreed to retain the reference to reconstituting/recombining (par. 55).

The correction as pointed out by Canada and Denmark was made by the Session.

***Recommendation No. 36:***

No change other than those consequential from the amended structure in section 2.

**7.1 – Name of the food – 6th par. (heat treatments) – in Annex 2: Section 7.1.4**

***Written comments submitted:***

**Denmark** does not see a need to declare "pasteurised" in close proximity to the name. This information can be provided elsewhere in the label. Denmark does support declaration in close proximity to the name in the case of more intense heat treatments ("UHT" and "sterilized"), the purpose of which are to provide indirect information about the taste, storage conditions and durability of the product.

**France** proposed the following amendments:

- use of the expression "in proximity to" instead of "in close proximity to"
- addition of "and/or other terms which do not mislead the consumer in the country of retail sale."

**Sweden** fully agrees that pasteurised, sterilised and heat- treated creams shall carry information of the type of Heat Treatment, which the cream has undergone. However, Sweden doesn't think it is necessary to stipulate that the information shall be in close proximity to the designation

**Discussion:**

Heat treatment is not the only process that may render the product safe. Type of treatment and other control measures applied impact shelf life (very short and up-to long-life). Non-thermal treatments (e.g. high pressure, microfiltration) may replace heat treatments in the future and/or may be used in addition to heat treatments to extend durability. It seems therefore inappropriate to requiring the declaration of one particular type of control measure (i.e. heat treatment) in the labelling.

It is more appropriate that this Standard aims at ensuring that consumers are not misled with regard to terms used and product identity. The labelling requirement should therefore address situations where consumers may be misled, such as:

(i) when the treatment significantly influence the identity of the final product such as organoleptic qualities( e.g. as in the case of commercial sterilization)

(ii) when the use of a specific (heat) treatment is claimed in the labelling (e.g. “pasteurized”, “filtered”)

In the first case, the GSLPF (section 4.1.2 – additional terms to describe true nature) uses the phrase “in conjunction with, or in close proximity to, the name”. However, the GSLPF (section 8.1.4 – presentation of mandatory information) also uses the phrase “in a prominent position in the same field of vision”. Whether the one or the other phrase is to be used in the case of labelling, the heat treatments to which creams have been subjected is a matter of choice. Since the comments made on this section all request more flexibility, the CCMMP should choose the phrase used in section 8.1.4 of the GSLPF.

Reference is also made to the discussion leading Recommendation no. 17 which recommends the use of the term “commercially sterilized” rather than reference to specific treatments such as UHT and in-container sterilization.

**Recommendation No. 37:**

Replace existing text with the following:

*“When creams have been commercially sterilized, the designation shall be accompanied by an appropriate description of the treatment applied, either as part of the name or in a prominent position in the same field of vision.*

*When reference is made in the labelling to the type of heat treatment(s) applied, the definitions provided in the Codex Code of Hygienic Practice for Milk and Milk Products (ref: under development) shall apply.”*

**7.2 – Declaration of milkfat content****Written comments submitted:**

**The Czech Republic:** Every cream products are labelled with declaration of fat content in % m/m.

**Discussion:**

The 3<sup>rd</sup> CCMMP agreed with the text. The text was endorsed by the CCFL for use in the General Standard for Cheese (A-6).

To avoid any confusion, it is found advisable to insert a notation that where the fat content is indicated by a numerical value in accordance with Section 7.1.2, such indication may constitute the fat declaration, provided that the indication includes any additional information as required above.

**Recommendation No. 38:**

Add the following:

*“Where the fat content of the product is indicated by a numerical value in accordance with Section 7.1.2, such indication may constitute the fat declaration, provided that the indication includes any additional information as required above.”*

**7.3 – Labelling of non-retail containers****Written comments submitted:**

**The U.S.** recommended deleting the entire paragraph. By changing the scope to limit the standard to direct consumption, this paragraph is no longer needed.

***Discussion:***

It is recommended to retain reference to industrial creams in the way as recommended by Recommendation no. 5.

***Recommendation No. 39:***

No change.

**SECTION 8 – METHODS OF ANALYSIS AND SAMPLING*****Written comments submitted:***

**Japan:** In Section of Description, the form of an emulsion of Creams defined. Emulsion of fat-in-skimmed milk is one of essential character to Creams. Japan proposed that the method to determine the form of emulsion should be considered in CCMAS.

***Discussion:***

Confocal laser scanning microscopy can verify the emulsion. An image that shows that the milk serum constitutes the continuous phase in which the fat globules are dispersed will enable verification of compliance with the definition.

***Recommendation No. 40:***

No action required.



## ANNEX I:

MARKET DATA ON PRODUCTION AND TRADE IN CREAMS AND PREPARED CREAMS <sup>(1)</sup>

Fat level (% Mass)	Country	Total production		Total Imports		Total Exports	
		1997 (1000 t)	1998 (1000 t)	1997 (1000 t)	1998 (1000 t)	1997 (1000 t)	1998 (1000 t)
10-30	AR	22.1	28.9	0.0	1.1	2.3	2.8
	AU	n.a.	n.a.	0.6	1.1	4.0	3.8
	BE	34.6	41.1	n.a.	n.a.	n.a.	n.a.
	CA	5.1	5.5	0.3	0.5	n.a.	0.3
	ES	n.a.	n.a.	1.2	1.3	0.0	0.1
	FI	10.1	10.3	0.1	0.1	n.a.	n.a.
	FR	44.0	53.9	13.3	6.8	19.7	19.8
	NL	4.6	4.6	n.a.	n.a.	n.a.	n.a.
	NO	0.0	0.0	0.0	0.0	0.0	0.0
	US	904.0	931.5	n.a.	n.a.	n.a.	n.a.
	<b>Sum</b>	<b>1,024.5</b>	<b>1,075.8</b>	<b>15.5</b>	<b>10.9</b>	<b>26.1</b>	<b>26.8</b>
	<b>No. of countries<sup>(2)</sup></b>	<b>7</b>	<b>7</b>	<b>6</b>	<b>6</b>	<b>4</b>	<b>5</b>
>30	AU	n.a.	n.a.	n.a.	n.a.	1.4	1.2
	BE	48.4	49.1	n.a.	n.a.	n.a.	n.a.
	CA	0.9	1.0	n.a.	n.a.	n.a.	n.a.
	ES	n.a.	n.a.	5.8	6.3	0.2	3.2
	FI	28.1	27.9	n.a.	n.a.	n.a.	n.a.
	FR	221.0	224.0	4.9	5.4	17.1	20.2
	NL	19.9	20.0	n.a.	n.a.	n.a.	n.a.
	NO	24.8	25.3	n.a.	n.a.	n.a.	n.a.
	US	254.5	261.0	n.a.	n.a.	n.a.	n.a.
	<b>Sum</b>	<b>597.6</b>	<b>608.4</b>	<b>10.7</b>	<b>11.7</b>	<b>18.6</b>	<b>24.6</b>
	<b>No. of countries<sup>(2)</sup></b>	<b>7</b>	<b>7</b>	<b>2</b>	<b>2</b>	<b>3</b>	<b>3</b>
All Products	AR	22.1	28.9	0.0	1.1	2.3	2.8
	AT	53.8	55.8	1.2	1.3	0.7	0.8
	AU	n.a.	n.a.	0.6	1.1	5.4	5.0
	BE	83.0	90.2	n.a.	n.a.	n.a.	n.a.
	CA	6.0	6.5	0.3	0.5	n.a.	0.3
	DE	667.0	663.0	8.0	13.0	37.0	37.0
	DK	59.1	55.7	6.1	4.9	14.2	13.1
	ES	61.0	73.2	7.1	7.6	0.2	3.3
	FI	38.2	38.2	0.1	0.2	0.3	0.3
	FR	265.0	277.9	18.2	12.2	36.8	40.0
	GR	8.8	9.0	10.6	12.0	0.0	0.1
	IE	9.6	10.2	14.0	13.0	6.0	3.0
	JP	68.0	70.7	0.0	0.0	n.a.	n.a.
	NL	24.5	24.6	n.a.	n.a.	n.a.	n.a.
	NO	24.8	25.3	n.a.	n.a.	n.a.	n.a.
	NZ	<1	<1	0.0	0.0	<1	<1
US	1,158.5	1,192.5	n.a.	n.a.	n.a.	n.a.	
	<b>Sum</b>	<b>2,548.4</b>	<b>2,621.6</b>	<b>66.2</b>	<b>66.9</b>	<b>102.9</b>	<b>105.7</b>
	<b>No. of countries<sup>(2)</sup></b>	<b>16</b>	<b>16</b>	<b>11</b>	<b>12</b>	<b>11</b>	<b>12</b>

(1) Prepared creams include all products specified in Section 2.4 of the Draft Standard.

(2) Only those countries, where data were available have been included. Only countries where differentiation according to fat levels have been included in the first two lists.

## DRAFT REVISED STANDARD FOR CREAM AND PREPARED CREAMS

(Redrafted by IDF at Step 6 of the Codex Procedure)

### 1. SCOPE

This Standard applies to cream and prepared creams for direct consumption [or further processing]\* as defined in Section 2 of this Standard.

\*) **Recommendation:** Retain wording by removing the square brackets, and separate the description of cream into (i) the raw material “cream”, (ii) its reconstituted and recombined counterparts, and (iii) prepared creams (see section 2 below).

### 2. DESCRIPTION

**2.1 CREAM** is the fluid<sup>a</sup> milk product comparatively rich in fat, in the form of an emulsion of fat-in-skimmed milk, obtained by physical separation from milk.

**2.2 RECONSTITUTED CREAM** is cream obtained by reconstituting milk products with or without the addition of potable water and with the same end product characteristics as the product described in Section 2.1.

**2.3 RECOMBINED CREAM** is cream obtained by recombining milk products with or without the addition of potable water and with the same end product characteristics as the product described in Section 2.1.

**2.4 PREPARED CREAMS** are the milk products obtained by subjecting cream, reconstituted cream and/or recombined cream to suitable treatments and processes to obtain the characteristic properties as specified below.

**2.4.1 Prepackaged liquid cream** is the fluid<sup>a</sup> milk product obtained by preparing and packaging cream, reconstituted cream and/or recombined cream for direct consumption and/or for direct use as such.

**2.4.2 Whipping cream** is the fluid<sup>a</sup> cream, reconstituted cream and/or recombined cream that is intended for whipping [by the final consumer]\*. The cream may have been prepared in a way that facilitates the whipping process.

\*) **Recommendation:** delete text between the square brackets.

**2.4.3 Cream packed under pressure** is the fluid<sup>a</sup> cream, reconstituted cream or recombined cream that is packed with a propellant gas in a pressure-propulsion container and which becomes Whipped Cream when removed from that container.

**2.4.4 Whipped cream** is fluid<sup>a</sup> cream reconstituted cream or recombined cream into which air or inert gas has been incorporated without reversing the fat-in-skimmed milk emulsion.

**[Thickened cream [to be developed]]\***

\*) **Recommendation:** Remove reference to thickened cream.

**2.2.5 Fermented cream** is the milk product obtained by fermentation of cream, reconstituted cream or recombined cream, by the action of [specific]\* microorganisms, that results in reduction of pH with or without coagulation. Where the content of (a) specific microorganism(s) is(are) indicated, directly or indirectly, in the labelling or otherwise indicated by content claims in connection with sale, these shall be present, viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.

\*) **Recommended text:** replace “specific” with “suitable”

**2.2.6 [Acidified Cream [to be developed]]\***

\***Recommended definition:** Acidified Cream is the milk product obtained by acidifying cream, reconstituted cream and/or recombined cream by the action of acids and/or acidity regulators to achieve a reduction of pH with or without coagulation.

<sup>a)</sup> Fluid means capable of pouring at temperatures above freezing

### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 3.1 RAW MATERIALS

All creams and prepared creams:

Milk, which may have been subjected to mechanical and physical treatments prior to cream processing.

Additionally, for creams made by reconstitution or recombination:

Butter\*, milkfat products\*, milk powders\*, cream powders\*, and potable water.

Additionally, for prepared creams described in Section 2.4.2 through to Section 2.4.6:

The product that remains after the removal of milk fat by churning milk and cream to manufacture butter and milkfat products (often referred to as buttermilk) and that may have been concentrated and/or dried.

\* For specifications, see the relevant Codex standards

#### 3.2 PERMITTED INGREDIENTS

Only those ingredients listed below may be used for the purposes and product categories specified, and only within the limitations specified.

For use in products only for which stabilizers and/or thickeners are justified (see table in Section 4):

- Products derived exclusively from milk or whey and containing 35% (m/m) or more of milk protein of any type (including casein and whey protein products and concentrates and any combinations thereof): These products can be used in the same function as thickeners and stabilizers, provided they are added only in amounts functionally necessary not exceeding 20 g/kg, taking into account any use of the stabilizers and thickeners listed in Section 4.
- Gelatine and starches: These substances can be used in the same function as stabilizers, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice taking into account any use of the stabilizers/thickeners listed in section 4.

Additionally, for use in fermented cream, only:

- Starter cultures of harmless microorganisms including those specified in Section 2 of the Codex Standard for Fermented Milks [cf: under development].

Additionally, for use in fermented cream and acidified cream, only:

- Rennet and other safe and suitable coagulating enzymes to improve texture without achieving enzymatic coagulation.
- [Sodium chloride.]\*

*\*) Recommendation: Remove square brackets*

#### 3.3 COMPOSITION

Milk fat: Minimum 10% (w/w)

Compositional modification below the minimum specified above for milkfat is not considered to be in compliance with the Section 4.3.3 of the Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999).

#### 4. FOOD ADDITIVES<sup>5</sup>

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.

Additive category:		Pasteurized					Commercially sterilized <sup>(a)</sup>				
		Stabi- lizers	Acids	Acidity Regula- tors	Thicken- ers and Emulsifi- ers	Propell- ant Gases	Stabi- lizers	Acids	Acidity regula- tors	Thicken- ers and Emulsifi- ers	Propel- lant gases
Product category:	Fat content:										
Prepackaged liquid cream (2.4.1):	10% to less than 20%	[X]	-	-	X	-	X	-	[X]	X	-
	20% to less than 30%	[X]	-	-	X	-	X	-	[X]	X	-
	From 30%	-	-	-	-	-	X	-	[X]	X	-
Whipping cream (2.4.2):	10% to less than 20%	X	-	-	X	-	X	-	[X]	X	-
	20% to less than 30%	X	-	-	X	-	X	-	[X]	X	-
	From 30%	-	-	-	-	-	X	-	[X]	X	-
Cream packed under pressure (2.4.3):	10% to less than 20%	X	-	-	X	X	X	-	[X]	X	X
	20% to less than 30%	X	-	-	X	X	X	-	[X]	X	X
	From 30%	-	-	-	-	X	X	-	[X]	X	X
Whipped cream (2.4.4):	10% to less than 20%	X	-	-	X	X	X	-	[X]	X	X
	20% to less than 30%	X	-	-	X	X	X	-	[X]	X	X
	From 30%	-	-	-	-	X	X	-	[X]	X	X
Fermented cream (2.4.5):	10% to less than 20%	X	-	[X]	X	-	X	-	X	X	-
	20% to less than 30%	[X]	-	[X]	X	-	X	-	X	X	-
	From 30%	X	-	[X]	-	-	X	-	X	X	-
Acidified cream (2.4.6):	10% to less than 20%	X	X	X	X	-	X	X	X	X	-
	20% to less than 30%	[X]	X	X	X	-	X	X	X	X	-
	From 30%	-	X	X	-	-	X	X	X	X	-

X = The use of additives belonging to the class is technologically justified

- = The use of additives belonging to the class is not technologically justified

- a) Commercial sterilization is a microcidal control measure based upon the application of heat at high temperatures for a time sufficient to render milk or milk products commercially sterile. When combined with adequate packaging (aseptic and/or in sealed containers) commercial sterilization results in products that are safe and microbiological stable during a considerable period at room temperature. Commercial sterilization conditions are designed to reduce the probability of survival of the organism *Clostridium botulinum* by at least a factor of  $10^{12}$  (the “minimum botulinum process”). Commercially sterile milk products are often labelled according to local patterns, such as “long-life”, “UHT” (Ultra High Treatment), “sterilized”, or “ultrapasteurized”.

<sup>5</sup> Additive provisions are subject to endorsement by the Codex Committee on Food Additives and Contaminants and to incorporation in the General Standard for Food Additives

INS No	Name of Food Additive	Maximum Level
<b>Stabilizers</b>		
Stabilizers 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 thickeners including modified starches as provided for below.		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	
327	Calcium lactate	
330	Citric acid	
331	Sodium citrates	
332	Potassium citrates	
333	Calcium citrates	
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450i	Disodium diphosphate	
450ii	Trisodium diphosphate	
452	Polypshosphates	
<b>Acids</b>		
270	Lactic acid (L, D, and DL-)	Limited by GMP
330	Citric acid	
<b>Acidity regulators:</b>		
170	Calcium carbonates	Limited by GMP
500	Sodium carbonates	
501	Potassium carbonates	
516	Calcium sulphate	
<b>Thickeners and Emulsifiers</b>		
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.		
322	Lecithins	Limited by GMP
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	5 g/kg
405	Propylene glycol alginate	
406	Agar	
407	Carrageenan and its Na, K, NH <sub>4</sub> salts (including Furcellerans)	Limited by GMP
410	Carob bean gum	
412	Guar gum	
415	Xanthan gum	
418	Gellan gum	
432	Polyoxyethylene (20) sorbitan monolaurate	1 g/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	

440	Pectins	
460	Cellulose	
461	Methyl cellulose	
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methyl cellulose	
465	Methyl ethyl cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose	
471	Mono- and diglycerides of fatty acids	
472a	Acetic and fatty acid esters of glycerol	
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	
491	Sorbitan monostearate	
508	Potassium chloride	
509	Sodium chloride	
	<u>Modified starches, as follows:</u>	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate: esterified with phosphorus oxychloride	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate esterified with acetic anhydride	
1421	Starch acetate esterified with vinyl acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
	<b>Propellant gases:</b>	
290	Carbon dioxide	
941	Nitrogen	Limited by GMP
942	Nitrous oxide	

## 5. CONTAMINANTS

### 5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established the Codex Alimentarius Commission.

### 5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residues limits established by the Codex Alimentarius Commission.

## 6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997, *Codex Alimentarius*, Volume 1B), and other relevant Codex texts such as Codes of Hygiene Practice and Codes of Practice.

6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example,

pasteurization, and these should be shown to achieve the appropriate level of public health protection.

- 6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997, *Codex Alimentarius*, Volume 1B).

## 7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 209-1999), the following specific provisions apply:

### 7.1 NAME OF THE FOOD

- 7.1.1 The name of the food shall be as specified in section 2 of this Standard, as appropriate. However, "prepackaged liquid cream" may be designated as "cream" and "cream packed under pressure" may be designated by another descriptive term that refers to its nature or intended use or as "Whipped Cream". The term "prepared cream" should not apply as a designation.

The products covered by this Standard may alternatively be designated with other names specified in the national legislation of the country in which the product is manufactured and/or sold or with a name existing by common usage, provided that such designations do not create an erroneous impression in the country of retail sale regarding the character and identity of the food.

In addition, labelling statements, such as product designation of fermented creams and content claims, may include reference to the terms "Yoghurt", "Acidophilus", "Kefir", and "Kumys", as appropriate, provided that the product has been fermented by the corresponding specific starter culture(s) specified in section 2.1 of the Codex Standard for Fermented Milks, and provided that the product complies with those compositional microbiological criteria that are applicable to the corresponding fermented milk as specified in section 3.3 of that Standard.

- 7.1.2 The designation shall be accompanied by an indication of the fat content, either as a numerical value or by a suitable qualifying term acceptable in the country of retail sale, either as part of the name or in a prominent position in the same field of vision.

Nutrition claims, when used, shall be in accordance with the Codex Guidelines for Use of Nutrition Claims (CAC/GL 23-1997, *Codex Alimentarius*, Volume 1A). For this purpose only, the level of [xx]\*% milkfat constitutes the reference.

\*) **Recommended figure: 30%**

- 7.1.3 Creams which have been manufactured by the recombination or reconstitution of dairy ingredients as specified in Sections 2.2 and 2.3 shall be labelled as "Recombined cream" or "Reconstituted cream" or another truthful qualifying term if the consumer would be misled by the absence or such labelling.

- 7.1.4 When creams have been commercially sterilized, the designation shall be accompanied by an appropriate description of the treatment applied, either as part of the name or in a prominent position in the same field of vision.

When reference is made in the labelling to the type of heat treatment(s) applied, the definitions provided in the Codex Code of Hygienic Practice for Milk and Milk Products (ref: under development) shall apply.

### 7.2 DECLARATION OF MILKFAT CONTENT

The milkfat content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage of mass or volume, (ii) in grams per serving as qualified in the label, provided that the number of servings is stated.

Where the fat content of the product is indicated by a numerical value in accordance with Section 7.1.2, such indication may constitute the fat declaration, provided that the indication includes any additional information as required above.

**7.3 LABELLING OF NON-RETAIL CONTAINERS**

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods, and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

**8. METHODS OF SAMPLING AND ANALYSIS**

See Codex Alimentarius, Volume 13.