

Ref. 28

**CODEX INTERNATIONAL INDIVIDUAL STANDARD FOR CREAM CHEESE
(RAHMFRISCHKASE)**

CODEX STAN C-31-1973

1 DESIGNATION OF CHEESE

Cream cheese, Rahmfrischkase or any other translation.

2 DEPOSITING COUNTRIES

United States of America

Denmark

Federal Republic of Germany

Australia

Canada

3 Raw materials

3.1 KIND OF MILK: pasteurized cow's milk and pasteurized cream

3.2 AUTHORIZED ADDITIONS

3.2.1 Necessary additions

- cultures of harmless lactic acid producing bacteria (starter) and aroma producing bacteria
- sodium chloride.

3.2.2 Optional additions

3.2.2.1 Rennet or other suitable coagulating enzymes

3.2.2.2 Vegetable gums:

- Carrageenan
- Guar gum
- Karaya gum ¹
- Locust (Carob) bean gum
- Tragacanth gum ²
- Xanthan gum

3.2.2.3 Other thickening agents:

- Algin (ammonium, calcium, potassium and sodium alginates)
- Gelatine
- Pectins
- Propylene glycol alginate

Total weight of optional additions listed above shall not exceed 5 g/kg of the weight of the finished cheese.

4 PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION

4.1 TYPE: uncured cheese

4.1.1 Consistency: soft, spreadable.

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

¹ temporarily endorsed

4.2 **SHAPE:** varying – no limitations as to shape or type of package.

4.3 **DIMENSIONS AND WEIGHTS:** varying

4.4 **RIND:** none
soft

4.5 **BODY**

4.5.1 **Texture:** smooth to slightly flaky.

4.5.2 **Colour:** white to light cream.

4.6 **HOLES:** none

4.7 **MINIMUM FAT AND MAXIMUM MOISTURE CONTENT:**

	A Cream cheese	B Cream cheese 28%	C Cream cheese 24%
Minimum fat content	33	28	24
Minimum fat in dry matter %	70	60	60
Maximum moisture content %	55	58	62
Minimum dry matter content %	45	42	38

5 METHOD OF MANUFACTURE

5.1 **METHOD OF COAGULATION:** lactic acid coagulation with or without the aid of coagulating enzymes.

5.2 **HEAT TREATMENT:** the coagulated mass may be warmed prior to removal of whey. Curd may be subsequently heated prior to packaging.

5.3 **FERMENTATION PROCEDURE:** the only fermentation desired in this product is the lactic acid fermentation used in coagulation and the flavour development by the associated aroma producing bacteria.

6 SAMPLING AND ANALYSIS

See Volume 13 of the *Codex Alimentarius*.

7 MARKING AND LABELLING

Only uncured cheese conforming with this standard may be designated "Cream Cheese", "Rahmfrischkase", "Fromage frais a la creme". The labelling of cream cheese shall comply with Article 4 of FAO/WHO Standard A-6 "General Standard for Cheese"³.

When an optional addition listed under Sub-sections 3.2.2.2 and 3.2.2.3 is present the label shall bear the statement "_____ added" or "with added _____", the blank being filled in with the words "vegetable gum" or the appropriate name of the addition or any combination of two or more of these as the case may be.

The cheese mentioned under B and C in Section 4.7 may be designated "Cream Cheese", "Rahmfrischkase", "Fromage frais a la creme" provided that the designation is accompanied by a prefix or suffix corresponding to the fat percentage, e.g. "28% Cream Cheese" or "Cream Cheese 28%".

² endorsement postponed

³ Currently Section 7 of the Codex General Standard for Cheese (CODEX STAN A-6-1978, Rev.1-1999)