

Ref. 29

CODEX INTERNATIONAL STANDARD FOR EXTRA HARD GRATING CHEESE**CODEX STAN C-35-1978****1 DESIGNATION OF CHEESE**

Extra Hard Grating

2 DEPOSITING COUNTRY

United States of America

3 RAW MATERIALS

3.1 KIND OF MILK: cow's milk, goat's milk or sheep's milk and mixtures of these milks.

3.2 AUTHORIZED ADDITIONS**3.2.1 Necessary additions:**

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

3.2.2 Optional additions:

- calcium chloride, max.200 mg anhydrous/kg of the milk used
- harmless flavour producing bacteria
- harmless enzymes to assist in flavour development (solids of preparation not to exceed 0.1% of weight of milk used)
- chlorophyll, including copper chlorophyll complex, max. 15 mg/kg cheese
- sorbic acid or its sodium or potassium salts, maximum 1 g/kg calculated as sorbic acid in the final product.

4 PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION**4.1 TYPE**

4.1.1 Consistency: extra hard, suitable for grating.

4.1.2 Short description: extra hard, dry, slightly brittle, suitable for grating. Period of curing at least 6 months.

4.2 SHAPE: various.

4.3 DIMENSIONS AND WEIGHTS: various.

4.4 RIND (WHERE PRESENT)

4.4.1 Consistency: extra hard.

4.4.2 Appearance: dry, may be coated with vegetable oil, food grade wax or plastic materials.

4.4.3 Colour: amber.

4.5 BODY

4.5.1 Texture: granular, slightly brittle.

4.5.2 Colour: natural uncoloured to light cream colour.

4.6 HOLES (WHEN HOLES ARE A TYPICAL CHARACTERISTIC OF THE VARIETY)

4.6.1 Number: few.

4.6.2 **Shape:** small, round.

4.6.3 **Size:** approximately 1-2 mm.

4.6.43 **Appearance:** characteristic gas holes.

4.7 **MINIMUM FAT CONTENT IN DRY MATTER:** 32%

4.8 **MAXIMUM MOISTURE CONTENT:** 36%

5 METHOD OF MANUFACTURE

5.1 **METHOD OF COAGULATION:** rennet or other suitable coagulating enzymes; with the possible addition of a lactic acid starter.

5.2 **HEAT TREATMENT:** milk may be raw or pasteurized. If pasteurized the milk is heated to not less than 72°C (161°F) for 15 seconds.

5.3 **FERMENTATION PROCEDURE:** lactic acid fermentation or other flavour producing cultures and enzymes.

5.4 **MATURATION PROCEDURE:** after the curd which may be lightly salted is shaped into forms, the cheese may again be salted in brine, dry salted or both; held in a cool and well aerated or temperature controlled room for not less than 6 months.

6 SAMPLING AND ANALYSIS

See Volume 13 of the *Codex Alimentarius*.

7 MARKING AND LABELLING

7.1 Only cheese conforming with this standard may be designated Extra Hard Grating Cheese or any recognized variety name in the consuming country. A "coined" or "fanciful" name, may be used however, provided it is not misleading and is accompanied by the phrase "Extra Hard Grating Cheese".

7.2 It shall be labelled in conformity with the appropriate sections of Article 4 of the FAO/WHO Standard A-6, "General Standard for Cheese"¹.

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