

Ref. 32

**CODEX GENERAL STANDARD FOR PROCESS(ED) CHEESE AND SPREADABLE
PROCESS(ED) CHEESE**

CODEX STAN A-8(b)-1978

1 DEFINITION

Process(ed) cheese and spreadable process(ed) cheese are made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, with or without the addition of milk components and/or other foodstuffs in accordance with paragraph 2.

2 OPTIONAL INGREDIENTS

- 2.1 Cream, butter and butteroil.
- 2.2 Milk products other than those listed under 2.1, max. 5% lactose content in the final product.
- 2.3 Salt (sodium chloride).
- 2.4 Vinegar.
- 2.5 Spices and other vegetable seasonings in sufficient quantity to characterize the product.
- 2.6 For the purpose of flavouring the product, foods other than sugars, properly cooked or otherwise prepared, may be added in sufficient quantity to characterize the product provided these additions, calculated on the basis of dry matter, do not exceed one sixth of the weight of the total solids of the final product.
- 2.7 Cultures of harmless bacteria and enzymes.

3 FOOD ADDITIVES

3.1 EMULSIFIERS

Sodium, potassium and calcium salts of the mono-, di- and polyphosphoric acids

Sodium, potassium and calcium salts of citric acid
Citric acid and/or phosphoric acid with sodium hydrogen carbonate and/or calcium carbonate

Maximum level in the final product

40 g/kg, singly or in combination, calculated as anhydrous substances, except that added phosphorus compounds should not exceed 9 g/kg calculated as phosphorus

3.2 ACIDIFIERS/PH CONTROLLING AGENTS

Citric acid
Phosphoric acid
Acetic acid
Lactic acid
Sodium hydrogen carbonate and/or calcium carbonate

3.3 COLOURS

Annatto¹
Beta-carotene

Chlorophyll including copper chlorophyll
Riboflavin
Oleoresin of paprika

600 mg/kg singly or in combination

Limited by GMP

¹ Endorsement postponed.

	Maximum level in the final product
Curcumin	
3.4 PRESERVATIVES	
Either sorbic acid and its sodium and potassium salts, or propionic acid and its sodium and calcium salts	3 g/kg singly or in combination expressed as the acids
Nisin	12.5 mg of pure nisin per kg

4 HEAT TREATMENT

During their manufacture, products conforming to the definition of the standard shall be heated throughout to a temperature of 70 °C for 30 seconds, or any other equivalent or greater time/temperature combination.

5 DESIGNATION AND COMPOSITION

5.1 DESIGNATION

Products conforming to this standard may not be designated by a cheese variety name in connection with the name "Process(ed) Cheese" or "Spreadable Process(ed) Cheese"; but mention may be made on the label of the name of a cheese variety which gives a characteristic flavour to the product (e.g. "process(ed) cheese with _____").

5.2 COMPOSITION

Process(ed) Cheese and Spreadable Process(ed) Cheese shall have a minimum dry matter content related to the declared minimum milk fat in dry matter content, as follows:

Milk Fat in Dry Matter %	Minimum Dry Matter %	
	Process(ed) Cheese	Spreadable Process(ed) Cheese
65	53	45
60	52	44
55	51	44
50	50	43
45	48	41
40	46	39
35	44	36
30	42	33
25	40	31
20	38	29
15	37	29
10	36	29
less than 10	34	29

6 LABELLING

In addition to Sections 1, 2, 4 and 6 of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX STAN 1-1981), the following specific provisions apply:

6.1 THE NAME OF THE PRODUCT

6.1.1 The name of the product shall be Process(ed) Cheese or Spreadable Process(ed) Cheese as applicable.

6.1.2 In case the Process(ed) Cheese or Spreadable Process(ed) Cheese above includes spices according to 2.5.5.11 or natural foodstuffs, according to 2.6.5.11 the name of the product shall be the one applicable above followed by the term "with _____", the blank being filled in with the common or usual names of the spices or natural foodstuffs used, in order of predominance by weight.

6.1.3 The milk fat content shall be declared as fat in the dry matter in multiples of 5% (the figure used being that of the 5% multiple immediately below the actual composition) and/or as percentage by mass.

6.2 LIST OF INGREDIENTS

A complete list of ingredients shall be declared on the label in descending order of proportion, in accordance with paragraph 3.2(c) of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX STAN 1-1981).

6.3 NET CONTENTS

The net contents, except on individual portions not intended for separate sale, shall be declared by weight in either the metric system ("Système international" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold.

6.4 NAME AND ADDRESS

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared, except on individual portions not intended for separate sale, in which case the declaration may be replaced by a trademark or other indication of the manufacturer, or importer, or seller.

6.5 COUNTRY OF MANUFACTURE

The name of the producing country shall be declared (for export only).

6.6 DATE MARKING

There shall be a clear indication of the minimum durability date.

6.7 LOT IDENTIFICATION

Each container shall be permanently marked in code or in clear to identify the producing factory and the lot.

7 METHODS OF SAMPLING AND ANALYSIS

See Volume 13 of the *Codex Alimentarius*.