

Reg. 27

**CODEX INTERNATIONAL INDIVIDUAL STANDARD FOR COTTAGE CHEESE,
INCLUDING CREAMED COTTAGE CHEESE**

CODEX STAN C-16-1968

1 DESIGNATION OF CHEESE

Cottage Cheese, or in the case of a cheese conforming to the additional requirements therefor, Creamed Cottage Cheese

2 DEPOSITING COUNTRY

United States of America

3 RAW MATERIALS

3.1 KIND OF MILK: pasteurized skimmed cow's milk

3.2 AUTHORIZED ADDITIONS

- cultures of harmless lactic acid and aroma producing bacteria (starter)
- rennet or other suitable coagulating agents
- sodium chloride
- calcium chloride, max. 200 mg/kg of the milk used
- water

3.3 Creaming mixture for creamed cottage cheese which must be pasteurized and may contain:

3.3.1 Dairy ingredients

- cream
- skimmed milk
- condensed milk
- non fat dry milk
- dry milk protein

3.3.2 Other permitted additions

- cultures of harmless lactic acid and aroma producing bacteria (starter)
- rennet or other suitable coagulating enzymes
- sodium chloride
- lactic acid
- citric acid
- phosphoric acid
- hydrochloric acid
- glucono-delta-lactone maximum level 10 g/kg
- sodium caseinate See footnote 1
- ammonium caseinate
- calcium caseinate
- potassium caseinate
- stabilizing ingredients as follows²:
- carob bean gum

¹ Weight of solids added singly or in combination (including caseinates listed under 3.3.2) not to exceed 30 g/kg of the creaming mixture

² The solids added by the stabilizing ingredients, possibly including the carrier, shall not exceed 0.5% by weight of the creaming mixture

- guar gum
- karaya gum³
- tragacanth gum⁴
- calcium sulphate
- carrageenan or its salts
- furcelleran or its salts
- gelatine
- lecithin
- alginic acid or its salts
- propylene glycol ester of alginic acid
- sodium carboxymethyl cellulose
- carrier for stabilizer as follows: See footnote 2
- sugar
- dextrose
- corn syrup solids
- dextrine
- glycerine
- 1,2 propylene glycol

4 PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION

- 4.1 **TYPE:** a soft unripened, acid-coagulated curd having discrete curd particles of relatively uniform size and in the case of creamed cottage cheese covered with a creaming mixture
- 4.2 **SHAPE (SIZE OF CURD):** individual granules, comparatively uniform, from approximately 3-12 mm depending on whether small or large type curd is desired
- 4.3 **DIMENSIONS AND WEIGHTS:** sold in containers of varying capacity
- 4.4 **RIND:** none
- 4.5 **BODY**
- 4.5.1 **Texture:** soft granules or, in the case of creamed cottage cheese, soft
- 4.5.2 **Colour:** natural white without added colour or, in the case of creamed cottage cheese, natural white to light cream without added colour
- 4.6 **HOLEs:** none
- 4.7 **MINIMUM FAT CONTENT OF THE PRODUCT**
- a) cottage cheese: none
- b) creamed cottage cheese: 4%
- 4.8 **MAXIMUM MOISTURE CONTENT:** 80%
- 4.9 **OTHER PRINCIPAL CHARACTERISTICS:** the flavour is bland to mild, typical of a milk product cultured with lactic acid and aroma producing bacteria; the cheese is sold as fresh uncured cheese

5 METHOD OF MANUFACTURE

- 5.1 **METHOD OF COAGULATION:** the coagulation is produced by the action of lactic acid bacteria with or without the addition of a small amount of a coagulating enzyme

³ temporarily endorsed
⁴ subject to endorsement

5.2 OTHER PRINCIPAL CHARACTERISTICS

5.2.1 Curd is cut into cubes approximately 7-15 mm depending on whether small or large type of curd is desired

5.2.2 During cooking, the curd is stirred slowly and gently to avoid damage to the cubes and to produce the desired body and texture

5.2.3 After cooking the curd is washed with water to remove excess acid. The curd is then drained

5.2.4 Salt may be added to the finished curd or, in the case of creamed cottage cheese, to the creaming mixture

5.2.5 In the case of creamed cottage cheese, sufficient creaming mixture is added and mixed with the curd particles to meet the minimum fat requirements and not exceed the maximum moisture content of the finished product

6 SAMPLING AND ANALYSIS

See Volume 13 of the *Codex Alimentarius*.

7 MARKING AND LABELLING

Only cheese conforming with this standard may be designated "Cottage Cheese" or "Creamed Cottage Cheese" as appropriate. It shall be labelled in conformity with the appropriate sections of Article 4 of FAO/WHO Standard A.6, "General Standard for Cheese"⁵.

The label may include a statement as to the desirability of keeping the product under refrigeration.

⁵ Currently Section 7 of the Codex General Standard for Cheese (CODEX STAN A-6-1978, Rev.1-1999)