

Ref-31

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

CODEX STAN A-8(a)-1978

1 DEFINITION

Named variety 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 foodstuffs in accordance with paragraph 2.

2 OPTIONAL INGREDIENTS

- 2.1 Cream, butter and butteroil may be added in quantities to ensure compliance with the minimum fat requirements.
- 2.2 Salt (sodium chloride).
- 2.3 Vinegar.
- 2.4 Spices and other vegetable seasonings in sufficient quantity to characterize the product.
- 2.5 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.
- 2.6 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

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

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

600 mg/kg singly or in combination

¹ Endorsement postponed.

	Maximum level in the final product
Chlorophyll including copper chlorophyll	Limited by GMP
Riboflavin	
Oleoresin of paprika	
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 time/temperature combination.

5 DESIGNATION AND COMPOSITION

5.1 DESIGNATION

- 5.1.2 When a variety name is used to describe Processed Cheese or Spreadable Processed Cheese, the cheese blend from which the product is made must contain at least 75% of the cheese variety mentioned. The remaining cheese must be of similar type.
- 5.1.2 Where more variety names are used to describe a product, only those varieties may be used in the manufacture of the product.
- 5.1.3 In this connection, it should be noted that Gruyere and Emmental are inter-changeable.

5.2 COMPOSITION OF A NAMED VARIETY PROCESS(ED) CHEESE

- 5.2.1 The minimum milkfat content in the dry matter shall be not less than that prescribed for the variety mentioned in the international individual standard for the natural cheese and in the case where two or more varieties are mentioned not less than the arithmetic average of the fat contents in dry matter prescribed in the standards concerned.
- 5.2.2 The minimum dry matter content shall not be more than 4% lower than the minimum dry matter content prescribed in the international standard for the variety and in the case of two or more varieties shall not be more than 4% lower than the arithmetical average. Process(ed) Gruyere or Emmental cheese will be exempt from this requirement; in these cases the minimum dry matter content shall be 50%.
- 5.2.3 In the case of varieties for which no international standards exist the minimum dry matter content will be related to the fat in dry matter content as prescribed in the table below:

Milk Fat in Dry Matter %	Minimum Dry Matter %	Milk Fat in Dry Matter %	Minimum Dry Matter %
65	53	30	42
60	52	25	40
55	51	20	38
50	50	15	37
45	48	10	36
40	46	less than 10	34
35	44		

If national legislation of the consuming country differs from the above, the national legislation prevails in the case of varieties for which no international standards exist.

5.3 COMPOSITION OF A NAMED VARIETY SPREADABLE PROCESS(ED) CHEESE

- 5.3.1 The minimum milk fat content in the dry matter shall not be less than that prescribed for the variety in the international individual standard for the natural cheese.
- 5.3.2 The minimum dry matter content related to the declared minimum milkfat in dry matter content shall be in accordance with the following table:

Milk Fat in Dry Matter %	Minimum Dry Matter %	Milk Fat in Dry Matter %	Minimum Dry Matter %
65	45	30	33
60	44	25	31
55	44	20	29
50	43	15	29
45	41	10	29
40	39	less than 10	29
35	36		

If national legislation of the consuming country differs from the above, the national legislation prevails in the case of varieties for which no international standards exist.

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 FOOD²

- 6.1.1 The name of a product in accordance with 5.1 shall be "Process(ed) _____ Cheese" or "Process(ed) Cheese" or "Spreadable Process(ed) _____ Cheese" or "Spreadable Process(ed) Cheese" (the blank being filled with the name of the variety of cheese used).
- 6.1.2 The name of a product in accordance with 5.1 shall be "Process(ed) _____ and _____ Cheese" or "_____ Process(ed) Cheese" or "Spreadable Process(ed) _____ and _____ Cheese" or "_____ and _____ Spreadable Process(ed) Cheese", in descending order of proportion (the blank being filled with the name of the variety of cheese used).
- 6.1.3 In case the named variety process(ed) cheese or the named variety spreadable process(ed) cheese includes spices according to 2.4 1:8 or natural foodstuffs, according to 2.5 1:8; the name of the product shall be the one applicable according to 6.1.1 and 6.1.2 4:1 followed by the term "with _____", the blank being filled in with the common or usual name or names of the spices or natural foodstuffs used, in order of predominance by weight.
- 6.1.4 The milk fat content shall be declared as fat in the dry matter in multiples of 5% (the figures used being that of the 5% multiple immediately below the actual composition) and/or as percentage by mass. Process(ed) cheese or spreadable process(ed) cheese which carries the name of a single variety of cheese covered by an international individual natural cheese standard is exempt from the declaration of the fat content.

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).

² In some French and Spanish speaking countries the word "fromage" or "queso" (cheese) need not be included in the name of the product when a variety name is used to describe Process(ed) Cheese or Spreadable Process(ed) Cheese.

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 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*.