

Ref. 34

CODEX STANDARD FOR WHEY CHEESE

CODEX STAN A-7-1978, Rev.1-1999

1. SCOPE

This Standard applies to all products intended for direct consumption or further processing, in conformity with the definition of whey cheese in Section 2 of this Standard. Subject to the provisions of this Standard, Codex standards for individual varieties of whey cheese may contain provisions which are more specific than those in this Standard.

2. DESCRIPTION

Whey Cheese is the solid or semi-solid product obtained by the concentration of whey, with or without the addition of milk, cream or other raw materials of milk origin, and the moulding of the concentrated product.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Only raw materials specified in Section 2 of this Standard are permitted.

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

<i>INS No.</i>	<i>Name</i>	<i>Maximum level</i>
200	Sorbic acid) 1 g/kg calculated as sorbic acid
)
)
201	Sodium sorbate	
202	Potassium sorbate	

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

6. HYGIENE

- 6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate Sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.
- 6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be **whhey cheese**. However, the word "whhey cheese" maybe omitted in the designation of an individual whhey cheese variety reserved by a Codex standard for individual cheeses, and, in the absence thereof, a variety name specified in the national legislation of the country in which the product is sold, provided that the omission does not create an erroneous impression regarding the character of the food.

The designations may be combined with an indication of the fat content as follows:

Fat on the dry basis*

Creamed whhey cheese	minimum 33%
Whhey cheese	minimum 10% and less than 33%
Skimmed whhey cheese	less than 10%

*) The dry matter content of whhey cheese includes water of crystallization of the lactose.

7.2 DECLARATION OF MILKFAT CONTENT

The milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass, (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label provided that the number of servings is stated.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See *Codex Alimentarius*, Volume 13.