

CODEX GROUP STANDARD FOR CHEESES IN BRINE

CODEX STAN 208-1999, Amend. 1 - 2001

1. SCOPE

This Standard applies to Cheeses in Brine, intended for direct consumption or further processing, in conformity with the description in Section 2 of this Standard. Subject to the provisions of this Group Standard, Codex standards for individual varieties of Cheeses in Brine may contain provisions which are more specific than those in this Standard.

2. DESCRIPTION

Cheeses in Brine are semi-hard to soft ripened cheeses in conformity with Standard A-6. The body has a white to yellowish colour and a compact texture suitable for slicing, with none to few mechanical openings. The cheeses have no actual rind and have been ripened and preserved in brine until delivered to, or prepacked for, the consumer. Certain individual Cheeses in brine contain specific herbs and spices as part of their identity.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 RAW MATERIALS

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

- Starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless microorganisms;
- Safe and suitable enzymes;
- Sodium chloride;
- Potable water;
- Herbs and spices where part of the identity of the Cheese in Brine.

3.3 COMPOSITION

	SOFT	SEMI-HARD
Minimum fat in dry matter, %	40	40
Minimum dry matter, %	40	52

4. FOOD ADDITIVES

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

INS No.	NAME	MAXIMUM LEVEL
	<i>Acidity regulators</i>	
270	Lactic acid (L-, D- and DL-)	Limited by GMP
575	Glucono delta-lactone (GDL)	Limited by GMP

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 Cheese in Brine. However, the word "Cheese in Brine" may be omitted in the designation of an individual Cheese in Brine variety reserved by a Codex standard for individual Cheese in Brine, 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.

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.

Additionally, the following terms may be used:

<i>High fat</i>	(if the content of FDM is above or equal to 60%);
<i>Full fat</i>	(if the content of FDM is above or equal to 45% and less than 60%)
<i>Medium fat</i>	(if the content of FDM is above or equal to 25% and less than 45%)
<i>Partially skimmed</i>	(if the content of FDM is above or equal to 10% and less than 25%)
<i>Skim</i>	(if the content of FDM is less than 10%)

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.

8.1 SAMPLING

According to IDF Standard 50C:1995/ISO 707:1997/AOAC 933.12.

Special requirements for cheese in brine: A representative piece of cheese is placed on a cloth or on a sheet of absorbent paper for 5 to 10 min. A slice of 2-3 cm is cut off and sent to the laboratory in a sealed insulated box for analysis.