

**CODEX GENERAL STANDARD FOR PROCESS(ED) CHEESE PREPARATIONS
(PROCESS(ED) CHEESE FOOD AND PROCESS(ED) CHEESE SPREAD)**

CODEX STAN A-8(c)-1978

1 DEFINITION

Process(ed) cheese food or process(ed) cheese spread are made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese with any selection of ingredients or additives mentioned in paragraphs 2 and 3 below.

2 OPTIONAL INGREDIENTS

- 2.1 Cream, butter and butteroil and other dairy products.
- 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 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 Sugars (any carbohydrate sweetening matter).
- 2.7 Cultures of harmless bacteria and enzymes.

3 FOOD ADDITIVES

	Maximum level in the final product
3.1 EMULSIFIERS	
Sodium, potassium and calcium salts of the mono-, di- and polyphosphoric acids	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
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	
Annatto ¹	600 mg/kg singly or in combination
Beta-carotene	
Chlorophyll including copper chlorophyll	Limited by GMP
Riboflavin	
Oleoresin of paprika	
Curcumin	

¹ Endorsement postponed.

Maximum level in the final product**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

3.5 TASTE INTENSIFIERS

Sodium glutamate Limited by GMP

3.6 OTHER ADDITIVES

Arabic gum	8 g/kg singly or in combination
Locust (carob) bean gum	
Karaya gum ¹	
Guar gum	
Agar-agar	
Carrageenan	
Xanthan gum ¹	
Sodium carboxymethylcellulose (cellulose gum)	
Sodium, potassium, calcium and ammonium salts of alginic acid	
Propylene glycol ester of alginic acid	
Pectins	
Gelatine	

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 processed cheese preparation (process(ed) cheese food or cheese spread), but mention may be made of the name of a cheese variety on the label in close proximity to the label declarations required under paragraph 6.2.

5.2 COMPOSITION

Process(ed) cheese preparations (process(ed) cheese food and process(ed) cheese spread) 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 %	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		

At least 51% of the dry matter of the final product shall be derived from cheese.

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 Preparation" or where national regulations distinguish between "process(ed) cheese food" and "process(ed) cheese spread", these names will apply.
- 6.1.2 In case the product includes spices and natural foodstuffs as provided for under 2.4 and 2.5^{8:19}, 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 name or 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 to be 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*.