

GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

NO. R. 1510

22 NOVEMBER 2019

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)

REGULATIONS RELATING TO THE CLASSIFICATION, PACKING AND MARKING OF DAIRY PRODUCTS AND IMITATION DAIRY PRODUCTS INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture, Land Reform and Rural Development has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) --

- (a) made the regulations in this Schedule;
- (b) repealed the regulations published by the following Government Notices:
 - (i) R. 2580 of 20 November 1987.
 - (ii) R. 2581 of 20 November 1987.
 - (iii) R. 1059 of 3 June 1988.
 - (iv) R. 1060 of 3 June 1988.
 - (v) R. 2141 of 6 October 1989.
 - (vi) R. 1465 of 26 August 1994.
 - (vii) R. 260 of 27 March 2015; and
- (c) determined that the said regulations shall come into operation 9 months after date of publication thereof.

SCHEDULE

Contents	Regulation	Page number
Definitions	1.....	2
Restrictions on the sale of dairy products and imitation dairy products.....	2.....	5

PART I: DAIRY PRODUCTS

Classes of dairy products	3.....	5
General standards for dairy products.....	4.....	5
Standards for milk, flavoured milk and milkshake.....	5.....	6
Standards for cultured milk	6.....	8
Standards for buttermilk and cultured buttermilk.....	7.....	10
Standards for sweetened condensed milk.....	8.....	11
Standards for evaporated milk.....	9.....	12
Standards for yoghurt, strained yoghurt and drinking yoghurt.....	10.....	13
Standards for yoghurt, strained yoghurt and drinking yoghurt....	11.....	15
with added foodstuff and/or fruit		
Standards for cream, cultured cream & acidified cream.....	12.....	17
Standards for cheese with or without added foodstuff.....	13.....	18
Standards for process cheese & cheese spread with or without..	14.....	26
added foodstuff		
Standards for cream cheese with or without added foodstuff.....	15.....	27
Standards for cottage cheese with or without added foodstuff....	16.....	27
Standards for butter and cultured butter with or without added....	17.....	28
foodstuff		
Standards for modified butter and cultured modified butter with...	18.....	29
or without added foodstuff		
Standards for dairy powder and dairy powder blend.....	19.....	30
Standards for milk fat products.....	20.....	32

Contents	Regulation	Page number
Standards for dairy liquid blend and cultured dairy liquid blend....	21.....	32
Standards for dairy desserts with or without added foodstuff..... and/or fruit	22.....	35
PART II: IMITATION DAIRY PRODUCTS		
Classes of imitation dairy products.....	23.....	37
Standards for imitation dairy products.....	24.....	37
PART III: REQUIREMENTS FOR CONTAINERS		
Requirements for containers	25.....	38
PART IV: MARKING REQUIREMENTS		
Marking of containers and outer containers.....	26.....	38
Indication of the class designation.....	27.....	40
Additions to the class designation.....	28.....	42
Additional particulars on the main panel.....	29.....	44
Indicating the date marking or batch code or batch number	30.....	45
Additional particulars on containers.....	31.....	45
Restricted particulars on containers and outer containers.....	32.....	45
Sampling and inspection.....	33.....	47
Methods of analysis.....	34.....	47
Offences and penalties	35.....	48

Definitions

1. Any word or expression in these regulations to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates –

"**address**" means a physical address and includes the street or road number or name and the name of the town, village or suburb and, in the case of a farm, the name or number of the farm and of the magisterial district in which it is situated;

"**animal fat**" means any fat of animal origin, excluding milk fat and marine fat;

"**batch**" means a definite quantity of a dairy product or imitation dairy product produced essentially under the same conditions, and which do not exceed a period of 24 hours;

"**best before date**" or "**best quality before date**" means the date which signifies the end of period under any stated storage conditions during which the unopened product will remain fully marketable and will retain any specific qualities for which implied or express claims have been made, however, beyond the date the food may still be acceptable for consumption;

"**class designation**" means a class designation, alternate class designation or the type of dairy product or imitation dairy product as specified by these regulations;

"**commercially sterile**" means the absence of microorganisms capable of growing in the dairy product at normal non-refrigerated conditions at which the food is likely to be held during manufacture, distribution and storage;

"**composite dairy product**" means a product consisting of a combination of a primary dairy product and another foodstuff the solids of which are not intended to replace any part of the milk solids of that primary dairy product;

"**container**" means any packaging of dairy or imitation dairy product directly in contact with the product for delivery as a single item, and includes wrappers and multipacks.

"dairy permeate" means the product obtained by removing milk fat and milk protein but not lactose, from milk (high fat, full fat, medium fat, low fat or fat free) or whey, through the use of membrane filtration and to the extent practical;

"dairy product" means a primary dairy product, a composite dairy product or a modified dairy product;

"dairy retentate" means the product obtained by concentrating milk protein, through the use of membrane filtration and to the extent practical, of milk (high fat, full fat, medium fat, low fat or fat free) or whey;

"EU SADC EPA" means the European Union and Southern African Development Community Economic Partnership Agreement signed on 10 June 2016 between the member states of the European Union and the Southern African Development Community region of which the Republic of South Africa forms part;

"Executive Officer" means the officer designated under section 2 (1) of the Act;

"food additive" means a substance, supplement or any other substance which may be added to a foodstuff to affect its keeping quality, consistency, colour, taste, flavour, smell or other technical property as permitted for in the regulations published under the Foodstuff, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and includes but is not limited to acids, bases, salts, preservatives, antioxidants, anti-caking agents, colourants, flavourings, emulsifiers, stabilisers and thickeners;

"foodstuff" means a foodstuff as defined by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"fruit" means an edible part of a fruit and/or vegetable, either fresh or preserved, presented as but not limited to pulp, puree or fruit juice concentrate;

"geographical indication" (GI) means an indication (name) as defined in the regulations relating to the protection of geographical indications used on agricultural products intended for sale in the Republic of South Africa published under the Act;

"heat treatment" means pasteurisation, ultra high temperature (UHT), sterilisation or any other suitable heat treatment of a dairy product or an imitation dairy product as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"imitation dairy product" means any product other than a dairy product or a fat spread, that is of animal or plant origin and in general appearance, presentation and intended use corresponds to a dairy product;

"inspector" means the executive officer or an officer under his or her control, or an assignee or an employee of an assignee;

"label" means any tag, brand, mark, pictorial, graphic or other descriptive matter, which is written, printed, stencilled, marked, embossed, impressed upon, or permanently attached to a container of a dairy product or imitation dairy product, and includes labelling for the purpose of promoting its sale or disposal;

"lactose" means a natural constituent of milk normally obtained from whey with an anhydrous lactose content of not less than 99.0 per cent (m/m) on a dry basis: Provided that it may be anhydrous or contain one molecule of water of crystallisation or be a mixture of both forms;

"main ingredient" means the ingredient(s) in a foodstuff which by weight or volume, whatever is applicable, contributes the highest percentage mass, excluding water;

"main panel" means that part of the container or outer container that bears the brand or trade name of the product in greatest prominence or any other part of the container or label that bears the brand or trade name in equal prominence;

"marine fat" means fat obtained from marine animals;

"milk" means the normal secretion of the mammary glands of bovines, goats or sheep or other milking animals;

"milk solids" means the solids of milk after the removal of the moisture;

"m/m" means mass per mass;

"modified dairy product" means a product that, in so far as it relates to general appearance, presentation and intended use, corresponds to a primary dairy product, and of which not more than 50 per cent of the fat content, protein content and/or carbohydrate content has respectively been obtained from a source other than a primary dairy product;

"multipack" means a packaging other than an outer container which consist of multiple individual containers of 150 ml/g or less of the same type of dairy product or imitation dairy product in individual containers and is intended to be consumed separately and is sold as one unit only;

"outer container" means any packaging other than gift packs or hamper packs containing individual containers or multipacks whether it completely or partially encloses the containers or multipacks;

"pasteurisation" means the heat treatment of a dairy product or an imitation dairy product as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"permitted non-nutritive sweetener" means a non-nutritive sweetener permitted in terms of the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"primary dairy product" means milk or a product that has been derived or manufactured solely from milk, and to which no substances other than permitted food additives not intended to replace any part of the milk solids in that product are added, and includes a product that consists of a combination of two or more such products;

"recombined milk product" means milk or a milk product resulting from the combination of milk fat and milk-solids-non-fat in their preserved forms with or without the addition of water to achieve the appropriate milk product composition;

"reconstituted milk product" means milk or a milk product resulting from the addition of water to the dried or concentrated form of the product in the amount necessary to re-establish the appropriate water to solid ratio;

"registered trade mark" means a registered trade mark as defined by the Trade Marks Act, 1993 (Act No. 194 of 1993);

"small or mini serving container" means a container in which a single serving portion of not more than 50ml fluid or not more than 30g solid of a dairy or imitation dairy product is packed which is intended for use mainly by, but not limited to, the catering and hospitality industries as well as hospitals, and includes mini milk pods, cheese wedges and mini butter tubs;

"sterilisation" means the heat treatment of a dairy product or an imitation dairy product as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"strained" means the process by which the protein content of a dairy product has been increased by means of physical straining prior to or after fermentation (e.g. strained yoghurt);

"sugar" means sugar as defined in the Codex *Standard for Sugars* (CODEX STAN 212-1999);

"the Act" means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

"ultra high temperature (UHT)" means the heat treatment of a dairy product or an imitation dairy product as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act,

1972 (Act No. 54 of 1972);

"**ultra-pasteurisation**" means the heat treatment of milk to achieve an end-product that complies with the specifications of Table 2;

"**use by date**" or "**expiration date**" means the date which signifies the end of the period under any stated storage conditions, after which the product should not be sold or consumed due to safety and quality reasons;

"**vegetable fat**" means oil or fat that is obtained from vegetable matter; and

"**yoghurt culture**" means a culture consisting of *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus* or another similar culture used for the manufacture of the primary dairy product known as yoghurt.

Restrictions on the sale of dairy products and imitation dairy products

2. (1) No person shall sell a dairy product or an imitation dairy product in the Republic of South Africa –

- (a) unless such product is classified and presented for sale according to the class referred to in regulations 3 and 23;
- (b) unless such product complies with the relevant standards specified in regulations 4 to 22 and 24;
- (c) unless such product is packed in a container and/or outer container and in a manner so prescribed by regulation 25;
- (d) unless a container and outer container in which such product is packed, is marked with particulars and in a manner set out in regulations 26 to 31;
- (e) if such product is marked with any restricted particulars or in a manner which is prohibited in terms of regulation 32; and
- (f) if such product contains a substance so prescribed as a substance which it may not contain.

(2) The prohibition set out in sub-regulation (1) shall not apply to the sale of a dairy product or an imitation dairy product that is an infant formula and a follow-up formula as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(3) The Executive Officer may grant written exemption, entirely or partially to any person on such conditions, as he or she may deem necessary, from the provisions of sub-regulation (1).

PART I: DAIRY PRODUCTS

Classes of dairy products

3. (1) Dairy products shall be classified in accordance with the classes specified in column 2 or the alternate class designations (where applicable) as specified in column 3 of Tables 1 to 21 for the type of dairy product concerned.

(2) In the case of the named variety cheeses in Table 11 where no provision has been made for "low fat" and "fat free" classes, Table 10 shall be used to classify the named variety cheese concerned falling within such classes.

General standards for dairy products

4. (1) All classes of dairy products shall --

- (a) have a clean characteristic flavour, texture and taste of the specific product

concerned;

- (b) subject to the provisions of sub-regulation (3), be free of any substance that does not naturally form part of milk; and
- (c) comply with the applicable standards as specified in columns 4, 5, 6, 7, 8, 9 and 10 of Tables 1 to 21 opposite the class concerned.

(2) Subject to the provisions of sub-regulation (1), dairy products shall comply with the additional requirements for each product concerned indicated in regulations 5 to 22.

(3) A dairy product may contain food additives to the extent permissible in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and/or other foodstuffs.

(4) Subject to the provisions of sub-regulation (3), a composite dairy product shall be free of any substance that does not naturally form part of milk or the foodstuff that has been added thereto.

Standards for milk, flavoured milk and milkshake

5. (1) Milk shall --

- (a) not clot when boiled for five minutes;
- (b) be classified as set out in Table 1 and comply with the standards for each such class; and
- (c) result in the lactoperoxidase activity and β -lactoglobulin content as specified in Table 2.

(2) Flavoured milk shall --

- (a) be manufactured from heat treated milk and/or reconstituted and/or recombined milk to which a flavouring and other food additives (optional) have been added,
- (b) not contain any added animal, plant or marine fat; and
- (c) be classified as set out in Table 1 and comply with the standards for each such class: Provided that the minimum milk solids non-fat content, pH and maximum freezing point shall be ignored.

(3) Milkshake or milk shake --

- (a) means a heat treated and flavoured primary dairy product of the class milk to which food additives have been added to accomplish thickening and/or facilitate foaming after it has been shaken and the foam is maintained for at least 30 seconds; and
- (b) shall be classified as set out in Table 1 and comply with the standards for each such class: Provided that the minimum milk solids non-fat content, pH and maximum freezing point shall be ignored.

TABLE 1
CLASSES OF AND STANDARDS FOR MILK

Type of primary dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)	pH value at 20 - 25°C	Maximum freezing point (°C)	Additional requirements
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)				
1	2	3	4	5	6	7	8	9	10
1. Milk	High fat milk	High cream milk	More than 4.5	8.2	8.6	3	6.5 - 6.85	-0.512	Table 2, Regulation 29 (3), (4) and (6)
	Full fat milk	Full cream milk/ Whole milk/ Milk	More than 3.3 - 4.5	8.3	8.6	3	6.5 - 6.85	-0.512	Table 2, Regulation 29 (3), (4) and (6)
	Medium fat milk	Medium cream milk	More than 1.5 - 3.3	8.4	8.6	3	6.5 - 6.85	-0.512	Table 2, Regulation 29 (3), (4) and (6)
	Low fat milk	*	More than 0.5 - 1.5	8.5	8.6	3	6.5 - 6.85	-0.512	Table 2, Regulation 29 (3), (4) and (6)
	Fat free milk	Skim(med) milk	Not more than 0.5	8.6	8.6	3	6.5 - 6.85	-0.512	Table 2, Regulation 29 (3), (4) and (6)

* Not specified

TABLE 2
ADDITIONAL STANDARDS FOR MILK

	Pasteurised milk	Ultra pasteurised milk	UHT milk	Sterilised milk
1	2	3	4	5
Lactoperoxidase activity	Positive	Negative	Negative	Negative
β -Lactoglobulin content	> 2500 mg/litre	\geq 2000 mg/litre	\geq 50 mg/litre	< 50 mg/litre

Standards for cultured milk

6. (1) Cultured milk shall --

(a) be obtained from heat treated milk and/or reconstituted or recombined milk that has been inoculated with a culture to produce a microbiological flora under controlled conditions: Provided that in the case of --

(i) Kefir the following specific starter cultures shall be used:
Starter culture prepared from kefir grains, *Lactobacillus kefir*, species of the genera *Leuconostoc*, *Lactococcus* and *Acetobacter* growing in a strong specific relationship, where the kefir grains constitute both lactose fermenting yeasts (*Kluyveromyces marxianus*) and non-lactose fermenting yeasts (*Saccharomyces unisporus*, *Saccharomyces cerevisiae* and *Saccharomyces exiguus*): Provided further that microorganisms other than the afore-mentioned specific starter cultures may be added; and

(ii) Yeast Free Kefir starter culture comprising of lactic acid bacteria with characteristics of kefir grains shall be used;

(b) not be subjected to heat treatment after fermentation;

(c) contain at least 10^7 colony forming units per gram (CFU/g) of viable lactic acid or lactic acid and aroma producing micro-organisms, or in the case of Kefir and Yeast Free Kefir viable microorganisms constituting the specific starter cultures stated in sub-paragraph (a)(i) and (ii) above, per gram of a product;

(d) have a pH value of less than 4.6;

(e) in the case of Kefir, contain at least 10^4 colony forming units per gram (CFU/g) of yeasts per gram of product; and

(f) in the case of Yeast Free Kefir, contain no intentionally added yeasts.

(2) The word "maas" in the alternate class designation may be substituted by the word "amazi" or "amasi".

(3) The word "Kefir" in the class designation or alternate class designation may be substituted by the word "Kephir".

TABLE 3
CLASSES OF AND STANDARDS FOR CULTURED MILK

Type of primary dairy product	Class/ Class designation	Alternate class designation	Milk fat content (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (m/m)
				Calculated on the total content (m/m)	Calculated on a fat-free basis (m/m)	
1	2	3	4	5	6	7
Cultured milk	Cultured high fat milk/ Cultured high cream milk/ Cultured high fat kefir/ Cultured high cream kefir/ Cultured high fat yeast free kefir/Cultured high cream yeast free kefir	High fat maas/ High cream maas/ High fat sour milk/ High cream sour milk/ High fat kefir/ High cream kefir/ High fat yeast free kefir/ High cream yeast free kefir	More than 4.5	8.2	8.6	3.0
	Cultured full fat milk/ Cultured full cream milk/ Cultured full fat kefir/ Cultured full cream kefir/ Cultured full fat yeast free kefir/ Cultured full cream yeast free kefir	Sour milk/ Full fat sour milk/ Full cream sour milk/ Maas/ Full cream maas/ Full fat maas/ Kefir/ Full cream kefir/ Full fat kefir/ Yeast free kefir/ Full cream yeast free kefir/ Full fat yeast free kefir	More than 3.3 - 4.5	8.3	8.6	3.0
	Cultured medium fat milk/ Cultured medium cream milk/ Cultured medium fat kefir/ Cultured medium cream kefir/ Cultured medium fat yeast free kefir/ Cultured medium cream yeast free kefir	Medium fat sour milk/ Medium cream sour milk/ Medium fat maas/ Medium cream maas/ Medium fat kefir/ Medium cream kefir/ Medium fat yeast free kefir/ Medium cream yeast free kefir	More than 1.5 - 3.3	8.4	8.6	3.0

Type of primary dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)	
1	2	3	4	5	6	7
	Cultured low fat milk/ Cultured low fat kefir/ Cultured low fat yeast free kefir	Low fat sour milk/ Low fat maas/ Low fat kefir/ Low fat yeast free kefir	More than 0.5 - 1.5	8.5	8.6	3.0
	Cultured fat free milk/ Cultured fat free kefir/ Cultured fat free yeast free kefir	Cultured Skim(med) milk/ Skim(med) sour milk/ Fat free sour milk/ Skim(med) maas/ Fat free maas/ Skim(med) kefir/ Fat free kefir/ Skim(med) yeast free kefir/ Fat free yeast free kefir	Not more than 0.5	8.6	8.6	3.0

Standards for buttermilk and cultured buttermilk

7. (1) Buttermilk is the liquid remaining from the butter making process, and may be inoculated with a butter culture.
- (2) Cultured buttermilk shall --
- (a) be obtained from heat treated milk and/or reconstituted or recombined milk;
 - (b) be soured --
 - (i) either spontaneous by the action of lactic acid producing or aroma producing bacteria; or
 - (ii) by inoculation with a butter culture, or with lactic acid producing and/or aroma producing cultures;
 - (c) have a pH value of less than 4.6; and
 - (d) contain at least 10^7 colony forming units per gram (CFU/g) of viable lactic acid or lactic acid and aroma producing micro-organisms per gram of a product.

TABLE 4
CLASSES OF AND STANDARDS FOR BUTTERMILK AND CULTURED BUTTERMILK

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content calculated on the total content (%) (m/m)
1	2	3	4	5
1. Buttermilk	Low fat buttermilk	*	More than 0.5 - 1.5	6.0
	Fat free buttermilk	Skim(med) buttermilk	Not more than 0.5	6.0
2. Cultured buttermilk	Cultured high fat buttermilk	Cultured high cream buttermilk	More than 4.5	8.2
	Cultured full fat buttermilk	Cultured buttermilk/ Cultured full cream buttermilk	More than 3.3 - 4.5	8.3
	Cultured medium fat buttermilk	Cultured medium cream buttermilk	More than 1.5 - 3.3	8.4
	Cultured low fat buttermilk	*	More than 0.5 - 1.5	8.5
	Cultured fat free buttermilk	Cultured skim(med) buttermilk	Not more than 0.5	8.6

* Not specified

Standards for sweetened condensed milk

8. (1) Sweetened condensed milk shall be manufactured by partial removal of water from milk, reconstituted milk or recombined milk with the addition of sugar, or by any other process which leads to a product of the same composition and characteristics: Provided that if reconstituted milk or recombined milk is used, it shall at least be declared in the ingredients list.

(2) The protein content of the milk, reconstituted milk or recombined milk used, may have been added adjusted or standardised by the addition of dairy permeate, dairy retentate and/or lactose.

(3) Sodium chloride may be added during the manufacturing process.

TABLE 5
CLASSES OF AND STANDARDS FOR SWEETENED CONDENSED MILK

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids content		Minimum milk protein content calculated on a milk solids non-fat basis (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)	
1	2	3	4	5	6	7
Sweetened condensed milk	Sweetened condensed high fat milk	Sweetened condensed high cream milk	At least 16	*	14	34
	Sweetened condensed full fat milk	Sweetened condensed milk/ Sweetened condensed full cream milk	8 - 15	28	*	34
	Sweetened condensed medium fat milk	Sweetened condensed medium cream milk	More than 1 - 7	24	20	34
	Sweetened condensed fat free milk	Sweetened condensed skim (med) milk	Not more than 1	24	*	34

* Not specified

Standards for evaporated milk

9. (1) Evaporated milk shall be manufactured by partial removal of water from milk by heat, or by any other process, which leads to a product of the same composition and characteristics.

(2) The protein content of the milk, reconstituted milk or recombined milk used, may have been added adjusted or standardised by the addition of dairy permeate, dairy retentate and/or lactose.

TABLE 6
CLASSES OF AND STANDARDS FOR EVAPORATED MILK

Type of dairy product	Class / Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non- fat content		Minimum milk protein content calculated on a milk solids non-fat basis (%) (m/m)	Maximum moisture content (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat- free basis (%) (m/m)		
1	2	3	4	5	6	7	8
Evaporated milk	Evaporated high fat milk	Evaporated high cream milk	At least 15	*	11.5	34	73
	Evaporated full fat milk	Evaporated milk/ Evaporated full cream milk	7.5 - 14	25	*	34	75
	Evaporated medium fat milk	Evaporated medium cream milk	More than 1 - 7.4	20	*	34	80
	Evaporated fat free milk	Evaporated skim(med) milk	Not more than 1	20	*	34	80

* Not specified

Standards for yoghurt, strained yoghurt and drinking yoghurt

10. (1) Yoghurt, strained yoghurt and drinking yoghurt shall --

- (a) be manufactured mainly from heat treated milk and/or reconstituted or recombined milk that has been inoculated with a yoghurt culture to produce a microbiological flora under controlled conditions;
- (b) contain at least 10^7 colony forming units per gram (CFU/g) of viable yoghurt culture micro-organism per gram of a product; and
- (c) not be subjected to heat treatment after fermentation.

(2) If a specific micro-organism is used in conjunction with the sale of yoghurt, strained yoghurt or drinking yoghurt and where the content claim is made in the labelling that refers to the presence of such specific micro-organism that has been added to supplement the yoghurt culture, it shall contain at least 10^6 colony forming units per gram (CFU/g) of that specified micro-organism.

(3) The standards specified in Table 7 shall be applicable to yoghurt, strained yoghurt and drinking yoghurt --

- (a) without added sugar; and
- (b) with or without food additives, and which may have been sweetened with a permitted non-nutritive sweetener only.

(4) The expression "shake" may follow the word "yoghurt" in the class designation if food additives have been added to accomplish thickening and/or facilitate foaming after it has been shaken and the foam is maintained for at least 30 seconds.

TABLE 7
CLASSES OF AND STANDARDS FOR YOGHURT, STRAINED YOGHURT AND DRINKING YOGHURT

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)	
1	2	3	4	5	6	7
1. Yoghurt	High fat yoghurt	Double cream yoghurt/ High cream yoghurt	More than 4.5	8.2	8.6	2.7
	Full fat yoghurt	Yoghurt/ Full cream milk yoghurt/ Full cream yoghurt	More than 3.3 - 4.5	8.2	8.6	2.7
	Medium fat yoghurt	Medium cream milk yoghurt/ Medium cream yoghurt	More than 1.5 - 3.3	8.2	8.6	2.7
	Low fat yoghurt	*	More than 0.5 - 1.5	8.4	8.6	2.7
	Fat free yoghurt	Skim(med) milk yoghurt/ Skim(med) yoghurt	Not more than 0.5	8.6	8.6	2.7
2. Strained yoghurt	High fat strained yoghurt	Double cream strained yoghurt/ High cream strained yoghurt	More than 4.5	8.2	8.6	5.6
	Full fat strained yoghurt	Strained yoghurt/ Full cream milk strained yoghurt/ Full cream strained yoghurt	More than 3.3 - 4.5	8.2	8.6	5.6
	Medium fat strained yoghurt	Medium cream milk strained yoghurt/ Medium cream strained yoghurt	More than 1.5 - 3.3	8.2	8.6	5.6
	Low fat strained yoghurt	*	More than 0.5 - 1.5	8.4	8.6	5.6
	Fat free strained yoghurt	Skim(med) milk strained yoghurt/ Skim(med) strained yoghurt	Not more than 0.5	8.6	8.6	5.6
3. Drinking yoghurt	High fat drinking yoghurt	Double cream drinking yoghurt/ High cream drinking yoghurt	More than 4.5	8.2	8.6	2.5

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)	
1	2	3	4	5	6	7
	Full fat drinking yoghurt	Drinking yoghurt/ Full cream milk drinking yoghurt/ Full cream drinking yoghurt	More than 3.3 - 4.5	8.2	8.6	2.5
	Medium fat drinking yoghurt	Medium cream milk drinking yoghurt/ Medium cream drinking yoghurt	More than 1.5 - 3.3	8.2	8.6	2.5
	Low fat drinking yoghurt	*	More than 0.5 - 1.5	8.4	8.6	2.5
	Fat free drinking yoghurt	Skim(med) milk drinking yoghurt/ Skim(med) drinking yoghurt	Not more than 0.5	8.6	8.6	2.5

* Not specified

Standards for yoghurt, strained yoghurt and drinking yoghurt with added foodstuff and/or fruit

11. (1) Yoghurt, strained yoghurt and drinking yoghurt with added foodstuff and/or fruit, shall --

- (a) be manufactured mainly from heat treated milk and/or reconstituted or recombined milk that has been inoculated with a yoghurt culture to produce a microbiological flora under controlled conditions;
- (b) contain at least 10^7 colony forming units per gram (CFU/g) of viable yoghurt culture micro-organisms per gram of a product;
- (c) comply with the applicable standards for the class concerned; and
- (d) not be subjected to heat treatment after fermentation.

(2) A composite dairy product of the type known as fruit yoghurt, strained fruit yoghurt and drinking fruit yoghurt shall have a total fruit content of at least 6 per cent but not more than 25 per cent on a mass per mass basis.

(3) The total dry matter content of a composite dairy product of the type known as yoghurt, strained yoghurt and drinking yoghurt with added foodstuff and/or fruit, and which has been sweetened with a permitted non-nutritive sweetener, shall, in the case of the --

- (a) high fat class be at least 15 per cent (m/m);
- (b) full fat class be at least 14.5 per cent (m/m);
- (c) medium fat class be at least 14 per cent (m/m);
- (d) low fat class be at least 13.5 per cent (m/m); and

(e) fat free class be at least 13 per cent (m/m).

(4) The expression "drinking" in drinking yoghurt may be replaced by the word "pouring".

(5) The expression "shake" may follow the word "yoghurt" in the class designation if food additives have been added to accomplish thickening and/or facilitate foaming after it has been shaken and the foam is maintained for at least 30 seconds.

(6) If a specific micro-organism is used in conjunction with the sale of any type of yoghurt, strained yoghurt or drinking yoghurt with added foodstuff and/or fruit, and where the content claim is made in the labelling that refers to the presence of such specific micro-organism that has been added to supplement the yoghurt culture, it shall contain at least 10^6 colony forming units per gram (CFU/g) of that specified micro-organism.

(7) The standards specified in Table 8 shall also be applicable to yoghurt, strained yoghurt and drinking yoghurt, which are sweetened with added sugar.

(8) Subject to the provisions of regulation 29(3), the name of the added sugar may not form part of the class designation in the case of yoghurt, strained yoghurt and drinking yoghurt sweetened with sugar.

TABLE 8
CLASSES OF AND STANDARDS FOR YOGHURT, STRAINED YOGHURT AND DRINKING
YOGHURT WITH ADDED FOODSTUFF AND/OR FRUIT

Type of composite dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Total dry matter content (%) (m/m)	Minimum milk protein content (%) (m/m)
1	2	3	4	5	6
1. Yoghurt with added foodstuff and/or fruit	High fat yoghurt with (name of the added foodstuff and/or fruit)	Double cream yoghurt with (name of the added foodstuff and/or fruit)/ High cream yoghurt with (name of the added foodstuff and/or fruit)	More than 4.5	At least 18.0	2.0
	Full fat yoghurt with (name of the added foodstuff and/or fruit)	Yoghurt with (name of the added foodstuff and/or fruit)/ Full cream yoghurt with (name of the added foodstuff and/or fruit)	More than 3.3 - 4.5	At least 17.5	2.0
	Medium fat yoghurt with (name of the added foodstuff and/or fruit)	Medium cream yoghurt with (name of the added foodstuff and/or fruit)	More than 1.5 - 3.3	More than 17.2	2.0
	Low fat yoghurt with (name of the added foodstuff and/or fruit)	*	More than 0.5 - 1.5	More than 17.0	2.0
	Fat free yoghurt with (name of the added foodstuff and/or fruit)	Skim(med) yoghurt with (name of the added foodstuff and/or fruit)	Not more than 0.5	More than 16.5	2.0
2. Strained yoghurt with added foodstuff and/or fruit	High fat strained yoghurt with (name of the added foodstuff and/or fruit)	Double cream strained yoghurt with (name of the added foodstuff and/or fruit)/ High cream strained yoghurt with (name of the added foodstuff and/or fruit)	More than 4.5	At least 18.0	5.6

Type of composite dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Total dry matter content (%) (m/m)	Minimum milk protein content (%) (m/m)
1	2	3	4	5	6
	Full fat strained yoghurt with (name of the added foodstuff and/or fruit)	Strained yoghurt with (name of the added foodstuff and/or fruit)/Full cream strained yoghurt with (name of the added foodstuff and/or fruit)	More than 3.3 - 4.5	At least 17.5	5.6
	Medium fat strained yoghurt with (name of the added foodstuff and/or fruit)	Medium cream strained yoghurt with (name of the added foodstuff and/or fruit)	More than 1.5 - 3.3	More than 17.2	5.6
	Low fat strained yoghurt with (name of the added foodstuff and/or fruit)	*	More than 0.5 - 1.5	More than 17.0	5.6
	Fat free strained yoghurt with (name of the added foodstuff and/or fruit)	Skim(med) strained yoghurt with (name of the added foodstuff and/or fruit)	Not more than 0.5	More than 16.5	5.6
3. Drinking yoghurt with added foodstuff and/or fruit	High fat drinking yoghurt with (name of the added foodstuff and/or fruit)	Double cream drinking yoghurt with (name of the added foodstuff and/or fruit)/ High cream drinking yoghurt with (name of the added foodstuff and/or fruit)	More than 4.5	At least 18.0	2.0
	Full fat drinking yoghurt with (name of the added foodstuff and/or fruit)	Drinking yoghurt with (name of the added foodstuff and/or fruit)/ Full cream milk drinking yoghurt with (name of the added foodstuff and/or fruit)	More than 3.3 - 4.5	At least 17.5	2.0
	Medium fat drinking yoghurt with (name of the added foodstuff and/or fruit)	Medium cream drinking yoghurt with (name of the added foodstuff and/or fruit)	More than 1.5 - 3.3	More than 17.2	2.0
	Low fat drinking yoghurt with (name of the added foodstuff and/or fruit)	*	More than 0.5 - 1.5	More than 17.0	2.0
	Fat free drinking yoghurt with (name of the added foodstuff and/or fruit)	Skim(med) drinking yoghurt with (name of the added foodstuff and/or fruit)	Not more than 0.5	More than 16.5	2.0

* Not specified

Standards for cream, cultured cream and acidified cream

12. (1) Cultured cream shall --

- (a) be soured by inoculation with a lactic acid or lactic acid and aroma producing culture; and
- (b) contain at least 10^7 colony forming units per gram (CFU/g) of viable lactic acid or lactic acid and aroma producing micro-organisms per gram of a product.

(2) Acidified cream shall be obtained by acidifying cream with permitted acids or acidity regulators to achieve a desired pH value.

(3) The classes whipping cream, whipped cream, acidified cream and cultured cream may contain products derived exclusively from milk or whey that contain 35% (m/m) or more milk protein of any type (including casein and whey protein products and concentrates and any combinations thereof) and milk powders as functional ingredients (i.e. thickeners and stabilisers) only: Provided that these products are added in amounts functionally necessary not exceeding 20g/kg.

TABLE 9
CLASSES OF AND STANDARDS FOR CREAM, CULTURED CREAM AND ACIDIFIED CREAM

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (m/m)	pH value
1	2	3	4	6
1. Cream	Double thick cream	Clotted cream	More than 45	6.5 – 6.85
	Whipping cream	Cream/ Thick cream	30 - 45	6.5 – 6.85
	Whipped cream	*	25 - 29	6.5 – 6.85
	Dessert cream	Cooking cream	20 - 24	#6.5 – 6.85
	Medium fat cream	Thin cream/ Pouring cream/ Coffee cream	10 - 19	6.5 – 6.85
2. Acidified cream	Acidified cream	*	More than 20	*
	Medium fat acidified cream	*	10 - 20	*
3. Cultured cream	Cultured cream	Sour cream	More than 20	Less than 4.6
	Medium fat cultured cream	Medium fat sour cream	10 - 20	Less than 4.6

* Not specified

In the case of canned Dessert cream, the minimum pH value may be 6.2.

Standards for cheese with or without added foodstuff

13. (1) Cheese with or without added foodstuff is the ripened (matured) or unripened soft, semi-soft, semi-hard or hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk. Cheese other than whey cheese shall be obtained by--

- (a) coagulating wholly or partly the protein of milk (high fat, full fat, low fat or fat free), reconstituted dried milk, recombined milk, cream, butter milk, or any combination of these products, through the action of rennet or other suitable coagulating agents, with or without partially draining the whey resulting from the coagulation, and which will result in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the afore-mentioned milk products from which the cheese was made; and/or
 - (b) processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under paragraph (a).
- (2) (a) Whey cheese shall be obtained by –
- (i) concentrating whey with or without the addition of milk and milk fat, and moulding such concentrated whey; or
 - (ii) coagulating whey with or without the addition of milk and milk fat: Provided that only vinegar or sour whey may be used to aid coagulation

of the whey.

- (b) Whey cheese obtained through the coagulation of whey may either be ripened (matured) or unripened.
- (c) In the case of whey cheese the class designation shall be preceded by the expression "whey".

(3) Cheese may be coated prior to the ripening, during the ripening process or when the ripening has been finished with the following:

- (a) A film, for example polyvinylacetate, other artificial material or material composed of natural ingredients, which helps to regulate the humidity during ripening and protects the cheese against microorganisms (e.g. ripening films).
- (b) A layer, mostly wax, paraffin or a plastic, which normally is impermeable to moisture, to protect the cheese after ripening against microorganisms and against physical damage during retail handling.

(4) Subject to the provisions of sub-regulation (8), cheese with or without added foodstuff not provided for in Tables 11 and 12 shall comply with the compositional standards applicable to the class concerned as set out in Table 10.

(5) In the case of cheese with added foodstuff, the minimum milk fat in dry matter content may be up to 10 per cent less than that specified in Tables 10 and 11 for the class of cheese concerned.

(6) In the case where an accelerated ripening period method is used, the prescribed minimum ripening period for the class concerned shall not apply: Provided that the class of cheese concerned shall have physical, chemical and organoleptic properties similar to that of cheese that was subjected to a natural ripening process.

(7) When cheese with or without added foodstuff is presented for sale as slices, shredded or grated, the class designation shall be preceded by the appropriate description: Provided that if the contents of the container is clearly visible and easily identifiable from the outside, such description may be omitted.

(8) Imported cheese with or without added foodstuff which has been registered as a Geographical Indication (GI), and which originates from –

- (a) a member country within the European Union shall comply with the compositional standards set out in Table 12 for the named cheese concerned; and
- (b) a member country of the World Trade Organisation (WTO), excluding those countries that are members of the European Union, shall comply with the compositional standards registered for the GI named cheese concerned in the country of origin.

TABLE 10
CLASSES OF AND STANDARDS FOR UNSPECIFIED CHEESE WITH OR
WITHOUT ADDED FOODSTUFF

Type of cheese	Class/ Class designation	Milk fat in dry matter content (%) (m/m)	* Minimum dry matter content (%) (m/m)	Maximum moisture content on a fat-free basis (%) (m/m)
1	2	3	4	5
Extra Hard Hard Semi-hard Semi-soft Soft	High fat cheese	At least 60	62	Less than 51
	(Full fat) cheese	46 - 59	52	49 - 56
	Medium fat cheese	26 - 45	48	54 - 63
	Low fat cheese	11 - 25	12	61 - 69
	Fat free cheese or Skim(med) cheese	Not more than 10	Less than 12	More than 67

* Dry matter content is dependent on the corresponding milk fat in dry matter content

TABLE 11
CLASSES OF AND STANDARDS FOR CERTAIN NAMED VARIETY CHEESE WITH
OR WITHOUT ADDED FOODSTUFF

Type of cheese	Class/ Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)
			Minimum (%) (m/m)	Maximum (%) (m/m)		
1	2	3	4	5	6	7
1. Hard cheese	High fat cheese/ High cream cheese	High fat Cheddar/ High cream Cheddar	60	*	66	5
		High fat or High cream Emmental/ Emmentaler	60	*	67	8
		High fat Samsø/ High cream Samsø	55	*	59	3
	(Full fat) cheese/ (Full cream) cheese	Cacciocavallo	45	*	64	20
		Cheddar	48	59	61	5
		Double Gloucester	48	*	56	4
		Emmental/ Emmentaler	45	59	60	8
		Gruyère	45	*	62	8
		Mature cheddar	48	*	62	25
		Pecorino	45	*	60	12
		Red Leicester	48	*	58	6
		Samsø	45	54	54	3
	Medium fat cheese/ Medium cream cheese	Medium fat cheddar/ Medium cream cheddar	30	47	53	5
		Medium fat Pecorino/ Medium cream Pecorino	25	44	56	12
		Medium fat Samsø/ Medium cream Samsø	35	44	46	3
		Parmesan	25	44	64	25
		Reggiano	30	45	67	*
2. Semi-hard cheese	High fat cheese/ High cream cheese	High fat Danbo/ High cream Danbo	55	*	57	3

Type of cheese	Class/ Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)
			Minimum (%) (m/m)	Maximum (%) (m/m)		
1	2	3	4	5	6	7
		Drakensberg	56	*	56	*
		High fat or High cream Edam/ Edamer/ Edammer	60	*	62	3
		^s High fat Gouda/ High cream Gouda	60	*	62	3
		High fat Havarti/ High cream Havarti	60	*	58	1
		High fat Mozzarella/ High cream Mozzarella	60	84	53	*
		High fat Tilsiter/ High cream Tilsiter	60	*	61	3
	(Full fat) cheese/ (Full cream) cheese	Cheshire	48	*	56	4
		Danbo	45	54	52	3
		Edam/ Edamer/ Edammer	45	59	55	3
		Feta	45	*	*	*
		^s Gouda or sweet milk	48	59	55	3
		Mature Gouda	48	*	58	16
		Halloumi	43	*	52	*
		Havarti	45	59	50	1
		Lancashire	48	*	54	4
		Mozzarella	45	59	31	*
		Provolone	45	59	51	4
		Raclette	45	*	57	*
		Tilsiter	45	59	55	3
		Washed curd cheese	45	*	52	4
	(Full fat) blue mould cheese/ (Full cream) blue mould cheese	Wensleydale	45	*	54	6
	(Full fat) white mould cheese/ (Full cream) white mould cheese	Stilton	50	*	56	6
		Wensleydale	45	*	56	6
	Medium fat cheese/ Medium cream cheese	Cumin	40	44	53	4
		Medium fat Danbo/ Medium cream Danbo	30	44	44	3
		Medium fat or Medium cream Edam/ Edamer/ Edammer	40	44	51	3
		Medium fat Feta/ Medium cream Feta	30	44	34	*
		^s Medium fat Gouda/ ^s Medium cream Gouda	38	47	52	3
		Medium fat Havarti/ Medium cream Havarti	40	44	48	1
		Medium fat Mozzarella/ Medium cream Mozzarella	30	44	26	*

Type of cheese	Class/ Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)
			Minimum (%) (m/m)	Maximum (%) (m/m)		
1	2	3	4	5	6	7
		Medium fat Tilsiter/ Medium cream Tilsiter	30	44	49	3
3. Semi-soft cheese	High fat white mould cheese/ High cream white mould cheese	High fat Brie/ High cream Brie	60	*	51	2
		High fat Camembert/ High cream Camembert	55	*	48	2
		High fat Saint (St) Paulin/ High cream Saint (St) Paulin	60	*	58	1
	(Full fat) white mould cheese/ (Full cream) white mould cheese	Brie	45	59	43	2
		Bel Paese	45	*	50	*
		Camembert	40	54	41	2
		Saint (St) Paulin	45	59	50	1
	Medium fat cheese/ Medium cream cheese	Robiola	35	44	35	*
	Medium fat white mould cheese/ Medium cream white mould cheese	Medium fat Brie/ Medium cream Brie	40	44	42	2
		Medium fat Camembert/ Medium cream Camembert	30	39	38	2
4. Soft cheese	High fat cheese/ High cream cheese	Coulommiers	60	*	52	2
	(Full fat) cheese/ (Full cream) cheese	Coulommiers	50	59	46	2
		Limburger	45	*	38	*
		Ricotta	50	59	45	*
		Romadur	45	*	40	*
	Medium fat cheese/ Medium cream cheese	Medium fat Coulommiers/ Medium cream Coulommiers	40	49	42	2
		Medium fat ricotta/ Medium cream ricotta	25	44	25	*

* Not specified

\$ The class designation may include the term "baby" if sold with a weight of 2.5kg and less.

TABLE 12
CLASSES OF AND STANDARDS FOR IMPORTED GI CHEESE WITH OR WITHOUT ADDED FOODSTUFF PROTECTED UNDER THE EU SADC EPA

Type of cheese	Country	Class/ Class designation	Milk fat in dry matter content (%) (m/m)	Protein in dry matter content (%) (m/m)	Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)	pH value	Maximum moisture content on a fat free basis (%) (m/m)	Maximum sodium chloride content (%) (m/m)
1	2	3	4	5	6	7	8	9	10
1. Hard cheese	Austria	Tiroler Bergkäse	At least 45	*	60	20	*	40	*
	France	Comté	45-54	*	62	17	*	*	0.6
		Emmental de Savoie	*	*	45	10	*	*	*
	Greece	Graviera Kritis	At least 40	*	*	12	*	38	*
		Kefalograviera	At least 40	*	*	12	*	40	*
	Italy	Asiago	At least 44	*	*	2	*	*	*
			At least 34	*	*	8	*	*	*
		Grana Padano	40-42	*	*	36	*	*	*
		Semi-fat Grana Padano	Less than 35	*	*	36	*	*	*
		Parmigiano Reggiano	At least 32	*	*	48	*	*	*
		Pecorino Romano	At least 36	*	*	20 (table cheese) 32 (grating cheese)	*	*	*
		Dolce (mild)	At least 40	*	*	2	*	*	*
		Pecorino Sardo Maturo (matured)	At least 35	*	*	8	*	*	*
		Pecorino Sardo Grated	At least 35	*	*	16	*	*	*
		Pecorino Sardo							
	Portugal	Queijo S.Jorge	At least 45	*	*	12	*	49-63	*
		Queijo Serra da Estrela Velho	>60 (Fat Content)	36-43 (Protein Content)	*	17	*	49-56	*

Type of cheese	Country	Class/ Class designation	Milk fat in dry matter content (%) (m/m)	Protein in dry matter content (%) (m/m)	Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)	pH value	Maximum moisture content on a fat free basis (%) (m/m)	Maximum sodium chloride content (%) (m/m)
1	2	3	4	5	6	7	8	9	10
2. Semi-hard cheese	Spain	Cured Arzúa-Ulloa	At least 45	*	65	24	5.1-5.4	*	*
		Idiazábal	At least 45	25	55	8	4.9-5.5	*	*
		Mahón-Menorca	At least 38	*	*	21	*	*	*
		Queso Manchego	At least 50	30	55	4(>1.5kg) 8(≤1.5kg)	4.8-5.8	*	2.3
	Greece	Feta	At least 43	*	*	8	*	56	*
		Kasseri	At least 40	*	*	12	*	45	*
	Italy	Fontina	At least 45	*	*	12	*	*	*
		Pecorino Toscano	At least 40			16			
		Provolone	44-54	*	*	1 (≤6kg) 4 (>6kg) 12 (15kg)	*	46 43 *	* * *
		Valpadana							
	Netherlands	Baby Edam	40-44	*	*	3	*	46.5	5.4
		Edam Holland	40-44	*	*	4	*	45.5	5
		Gouda Holland	48-52	*	*	4	*	42.5	4
	United Kingdom	Blue Stilton	At least 48	*	*	6	*	*	*
		Mature Blue Stilton	At least 48	*	*	10	*	*	*
		Vintage Blue Stilton	At least 48	*	*	15	*	*	*
		White Stilton	At least 48	*	*	6	*	*	*
3. Semi-soft cheese	Denmark	Danablu 50+	At least 50	*	52	5	*	*	*
		Danablu 60+	At least 60	*	56	5	*	*	*
	France	Roquefort	At least 52	*	55	12	*	*	*
	Italy	Gorgonzola	At least 48	*	*	7 - 21 (large wheel, 'mild' type) 11 - 38	*	*	*

Type of cheese	Country	Class/ Class designation	Milk fat in dry matter content (%) (m/m)	Protein in dry matter content (%) (m/m)	Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)	pH value	Maximum moisture content on a fat free basis (%) (m/m)	Maximum sodium chloride content (%) (m/m)
1	2	3	4	5	6	7	8	9	10
						(large wheel, 'strong' type) 8 – 28 (small wheel, 'strong' type)			
	Portugal	Queijo Serra da Estrela	45-60 (Fat Content)	26-33 (Protein Content)	*	4	*	61-69	*
4. Soft cheese	France	Brie de Meaux	*	*	44	4	*	*	*
		Camembert de Normandie	At least 45	*	*	3	*	*	*
		Mont d'Or'/ Vacherin du Haut-Doubs	At least 45	*	*	3	*	75	*
		Reblochon	At least 45	*	45	2	*	*	*
	Italy	Pecorino Toscano	At least 45	*	*	2	*	*	*
		Taleggio	At least 48	*	46	4	*	54	*
	Spain	(Farm manufactured) Arzúa-Ulloa	At least 50	35	65	1	5.0-5.5	68-73	*
5. Fresh cheese	Italy	Mozzarella di Bufala Campana	At least 52	*	*	*	*	65	*

* Not specified

Standards for process cheese and cheese spread with or without added foodstuff

14. (1) Process cheese and cheese spread with or without added foodstuff shall --
- (a) be manufactured by the grinding, mixing, melting and emulsifying, with the aid of heat and an emulsifying agent, of a type of cheese specified in item 1, 2, 3 or 4 of column 1 of Table 11 or the type of cream cheese specified in column 1 of Table 14 with whey proteins and with other primary dairy products; and
 - (b) during the manufacture thereof be heat treated for 30 seconds at a temperature of 70°C, or any other equivalent or greater time/temperature combination.
- (2) (a) If a designation specified in column 3 of Table 11 is used in connection with the sale of process cheese or cheese spread (with or without added foodstuff), the specified cheese shall consist of at least 50 per cent of the formulation in the final product except, for blue mould cheese which shall consist of at least 42 per cent of the formulation in the final product: Provided that the specified cheese concerned shall be subject to the requirements on Quantitative Ingredient Declarations (QUID), as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (b) In the case of all process cheese or cheese spread with or without added foodstuff not presented for sale as a specific cheese referred to in paragraph (a) above, cheese shall at least be the main ingredient in the final product concerned.
- (3) In the case of process cheese and cheese spread with added foodstuff, the minimum milk fat in dry matter content may be up to 10 per cent less than that specified in Table 13 for the class of process cheese or cheese spread concerned.
- (4) The word "process" in the class designation of process cheese with or without added foodstuff may be substituted by the word "processed".

TABLE 13
CLASSES OF AND STANDARDS FOR PROCESS CHEESE AND CHEESE SPREAD WITH OR WITHOUT ADDED FOODSTUFF

Type of dairy product	Class / Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (%) (m/m)
			Minimum (%) (m/m)	Maximum (%) (m/m)	
1	2	3	4	5	6
1. Process cheese	High fat process cheese	Double cream process cheese/ High cream process cheese	60	*	52
	Full fat process cheese	Process cheese/ Full cream process cheese	40	59	40
	Medium fat process cheese	Medium cream process cheese	25	39	30
2. Cheese spread	High fat cheese spread	Double cream cheese spread/ High cream cheese spread	60	*	44
	Full fat cheese spread	Cheese spread/ Full cream cheese spread	40	59	40
	Medium fat cheese spread	Medium cream cheese spread	25	39	30

* Not specified

Standards for cream cheese with or without added foodstuff

15. (1) Cream cheese with or without added foodstuff shall be manufactured mainly from the primary dairy product known as cream and products obtained from milk.

(2) In the case of cream cheese with added foodstuff, the minimum milk fat in dry matter content may be up to 10 per cent less than that specified in Table 14 for the class of cream cheese concerned.

TABLE 14
CLASSES OF AND STANDARDS FOR CREAM CHEESE WITH OR WITHOUT ADDED FOODSTUFF

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (m/m)	Milk fat content (m/m)
			Minimum (m/m)	Maximum (m/m)		
1	2	3	4	5	6	7
Cream cheese	Full fat cream cheese	#Mascarpone/ Cream cheese	70	*	45	At least 33
	Medium fat cream cheese	*	52	69	35	20 - 34

* Not specified

If a full fat cream cheese with or without added foodstuff is presented for sale as "Mascarpone", the pH value shall be more than 5.5 but not exceeding 6.6.

Standards for cottage cheese with or without added foodstuff

16. (1) Cottage cheese with or without added foodstuff shall be manufactured from milk or products obtained from milk.

(2) Creamed cottage cheese with or without added foodstuff shall be manufactured mainly from the primary dairy products known as cottage cheese and cream.

(3) In the case of cottage cheese with added foodstuff –

- (a) the minimum milk fat in dry matter content may be up to 10 per cent less than that specified in Table 15 for the class of cottage cheese concerned;
- (b) the maximum moisture content shall not exceed 73 per cent (m/m) for the full fat class, 75 per cent (m/m) for the medium fat class, and 80 per cent for the low fat and fat free classes; and
- (c) the minimum dry matter content shall be as follows:
 - (i) full fat class – more than 27 per cent (m/m);
 - (ii) medium fat class – more than 25 per cent (m/m);
 - (iii) low fat class – at least 18 per cent (m/m); and
 - (iv) fat free class – at least 18 per cent (m/m).

TABLE 15
CLASSES OF AND STANDARDS FOR COTTAGE CHEESE WITH OR WITHOUT ADDED
FOODSTUFF

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat in dry matter content (%) (m/m)	Maximum moisture content (%) (m/m)	Minimum dry matter content (%) (m/m)
1	2	3	4	5	6
Cottage cheese	Full fat cottage cheese	Cottage cheese/ Full cream cottage cheese/ Creamed cottage cheese	45 - 60	75	*
	Medium fat cottage cheese	Medium cream cottage cheese	25 - 44	77	*
	Low fat cottage cheese	*	10 - 24	80	*
	Fat free cottage cheese	Skim(med) cottage cheese	Less than 10	80	*

* Not specified

Standards for butter and cultured butter with or without added foodstuff

17. (1) Butter and cultured butter with or without added foodstuff shall --
- (a) be manufactured by churning or crystallisation of cream using the appropriate method; and
 - (b) not contain any animal fat, vegetable fat or marine fat.
- (2) Cream that is intended for the manufacturing of --
- (a) butter with or without added foodstuff may be neutralized to a pH of not higher than 7.6 by means of a substance which is permitted for such purpose by the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
 - (b) cultured butter with or without added foodstuff shall be inoculated with a suitable bacterial culture to an extent that the cultured butter with or without added foodstuff has a pH of less than 6.3 after fermentation.
- (3) Whey butter shall be manufactured from whey cream that is obtained during the cheese making process after the removal of cheese and cheese fines.
- (4) In the case of whey butter, the applicable class designation shall be preceded by the expression "whey".
- (5) In the case of butter and cultured butter with added foodstuff --
- (a) the prescribed maximum moisture content and maximum milk solids non-fat content shall be ignored; and
 - (b) the following milk fat content shall apply for the classes concerned:
 - (i) Salted butter/Salted cultured butter: at least 75 per cent (m/m).
 - (ii) Unsalted butter/Unsalted cultured butter: at least 75 per cent (m/m).
 - (iii) Medium fat salted butter/ Medium fat salted cultured butter: 50-70 per cent (m/m).

- (iv) Medium fat unsalted butter/ Medium fat unsalted cultured butter: 50-70 per cent (m/m).

TABLE 16
CLASSES OF AND STANDARDS FOR BUTTER AND CULTURED BUTTER WITH OR WITHOUT ADDED FOODSTUFF

Type of primary dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Maximum moisture content (%) (m/m)	Maximum milk solids non-fat content (%) (m/m)	Maximum sodium chloride content (%) (m/m)	pH value
1	2	3	4	5	6	7	8
1. Butter	Salted butter	Butter	At least 80	16	2	2	*
	Unsalted butter	*	At least 80	16	2	0	*
	Medium fat salted butter	Medium fat butter/ Medium cream butter/ Medium cream salted butter	50 - 75	*	*	2	*
	Medium fat unsalted butter	Medium cream unsalted butter	50 - 75	*	*	0	*
2. Cultured butter	Salted cultured butter	Cultured butter	At least 80	16	2	2	Less than 6.3
	Unsalted cultured butter	*	At least 80	16	2	0	Less than 6.3
	Medium fat salted cultured butter	Medium fat cultured butter/ Medium cream cultured butter/ Medium cream salted cultured butter	50 - 75	*	*	2	Less than 6.3
	Medium fat unsalted cultured butter	Medium cream unsalted cultured butter	50 - 75	*	*	0	Less than 6.3

* Not specified

Standards for modified butter and cultured modified butter with or without added foodstuff

18. (1) Modified butter and cultured modified butter with or without added foodstuff shall be manufactured by blending butter fat with plant fat, animal fat and/or marine fat.

(2) Cultured modified butter with or without added foodstuff shall have been inoculated with a suitable bacterial culture to an extent that the final product has a pH of less than 6.3 after fermentation.

(3) The word "spread" may form part of the class designation in the case where the modified butter and cultured modified butter with or without added foodstuff are specifically manufactured for such purpose.

(4) In the case of modified butter and cultured modified butter with added foodstuff, the following total fat content shall apply for the classes concerned:

- (i) Full fat modified butter/ Full fat cultured modified butter: at least 75 per cent (m/m).
- (ii) Medium fat modified butter/ Medium fat cultured modified butter: 50-70 per cent (m/m).

TABLE 17
CLASSES OF AND STANDARDS FOR MODIFIED BUTTER AND MODIFIED CULTURED
BUTTER WITH OR WITHOUT ADDED FOODSTUFF

Type of modified dairy product	Class/ Class designation	Alternate class designation	* Minimum milk fat content (%) (m/m)	Maximum vegetable oil content (%) (m/m)	Maximum marine fat content (%) (m/m)	Total fat content (%) (m/m)	pH value	Additional requirements
1	2	3	4	5	6	7	8	9
1. Modified butter	Full fat modified butter	Modified butter/ Full cream modified butter	40	40	40	75 - 85	n/a	Regulation 29(2), 31(2) and (3)
	Medium fat modified butter	Medium cream modified butter	30	30	30	50 - 65	n/a	Regulation 29(2), 31(2) and (3)
2. Cultured modified butter	Full fat cultured modified butter	Cultured modified butter	40	40	40	75 - 85	Less than 6.3	Regulation 29(2), 31(2) and (3)
	Medium fat cultured modified butter	Medium cream cultured modified butter	30	30	30	50 - 65	Less than 6.3	Regulation 29(2), 31(2) and (3)

- Minimum milk fat content: The definition for '**modified dairy product**' shall always be kept in mind to ensure that the final product still qualifies as a **modified butter** and **cultured modified butter**.

Standards for dairy powder and dairy powder blend

19. (1) (a) Milk powder and buttermilk powder shall be manufactured by partial removal of water from the liquid primary dairy product concerned.
- (b) Dairy permeate, dairy retentate and lactose may be used to adjust or standardise the protein content of the milk used to manufacture the milk powder and buttermilk powder.
- (2) (a) Whey powders shall be manufactured by drying whey or acid whey fluid milk products obtained during the manufacture of cheese, casein or similar products by the separation from the curd after coagulation of milk and/or products obtained from milk.
- (b) Coagulation shall principally be obtained through –
 - (i) action of rennet type enzymes for whey; or
 - (ii) acidification for acid whey.
- (3) Cheese powder shall only be obtained from the dehydration of the types of cheese specified in Tables 10 – 15 and does not include grated or shredded cheese.
- (4) Dairy powder blend shall --
 - (a) be manufactured by blending more than one primary dairy product; and

(b) contain no animal, plant or marine fat.

TABLE 18
CLASSES OF AND STANDARDS FOR DAIRY POWDER AND DAIRY POWDER BLEND

Type of dairy powder product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk protein content calculated on a milk solids non-fat basis (%) (m/m)	Minimum milk protein content (%) (m/m)	pH value	Maximum moisture content (%) (m/m)
1	2	3	4	5	6	7	8
1. Milk powder	High fat milk powder	Cream powder/ High cream milk powder	At least 42	34	*	*	5
	Full fat milk powder	(Whole) Milk powder/ Full cream dry milk/ Full cream milk powder/ Full fat dry milk	26 - less than 42	34	*	*	5
	Medium fat milk powder	Medium fat dry milk/ Medium cream dry milk/ Medium cream milk powder	More than 3 - less than 26	34	*	*	5
	Low fat milk powder	Low fat dry milk	More than 1.5 - 3	34	*	*	5
	Fat free milk powder	Skim(med) milk powder/ Skim(med) dry milk	Not more than 1.5	34	*	*	5
2. Buttermilk powder	Buttermilk powder	Dry buttermilk	*	34	*	*	5
3. Whey powder	Whey powder	Dry whey	*	*	10	At least 5.1	5
	Sweet whey	Dry sweet whey	*	*	11	At least 6	5
	Acid whey powder	Dry acid whey	*	*	7	Less than 5.1	4.5
4. Cheese powder	Cheese powder	*	At least 18	*	*	*	5
5. Dairy powder blend	High fat dairy powder blend	High cream dairy powder blend	At least 42	30	*	*	5
	Full fat dairy powder blend	Dairy powder blend/ Full cream dairy powder blend	26 - less than 42	30	*	*	5
	Medium fat dairy powder blend	Medium cream dairy powder blend	More than 3 - less than 26	30	*	*	5

Type of dairy powder product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk protein content calculated on a milk solids non-fat basis (%) (m/m)	Minimum milk protein content (%) (m/m)	pH value	Maximum moisture content (%) (m/m)
1	2	3	4	5	6	7	8
	Low fat dairy powder blend	*	More than 1.5 - 3	30	*	*	5
	Fat free dairy powder blend	Skim(med) dairy powder blend	Not more than 1.5	30	*	*	5

* Not specified

Standards for milk fat products

20. (1) Milk fat shall be manufactured by removal of water and non-fat solids from milk or products obtained from milk.

(2) Ghee is a product exclusively obtained from milk, cream or butter, by means of processes, which result in almost total removal of water and non-fat solids, with an especially developed flavour and physical structure.

(3) Anhydrous Milkfat, Milkfat, Anhydrous Butter oil and Butter oil are fatty products derived exclusively from milk and/or products obtained from milk by means of processes, which result in almost total removal of water and non-fat solids.

TABLE 19
STANDARDS FOR MILK FAT PRODUCTS

Type of milk fat product/ Class designation	Minimum milk fat content (%) (m/m)	Maximum moisture content (%) (m/m)
1	2	3
Milk fat	99.6	*
Ghee		
Butter oil		
Anhydrous butter fat/ Anhydrous milk fat	99.8	0.1

* Not specified

Standards for dairy liquid blend and cultured dairy liquid blend

21. (1) Dairy liquid blend and cultured dairy liquid blend shall --

- (a) be manufactured by blending more than one primary dairy product; and
- (b) contain no animal, plant or marine fat.

- (2) Cultured dairy liquid blend shall --
 - (a) be manufactured from heat treated dairy liquid blend which has been inoculated with a culture to produce a specific microbiological flora under controlled conditions; and
 - (b) contain at least 10^7 colony forming units per gram (CFU/g) of viable lactic acid producing micro-organisms per gram of a product.
- (3) The word "blend" in the alternate class designation may be substituted by the word "mixture" or "mix".