

## CHAPTER VIII

### DAIRY FOODS

**Art 553** - (Res 33, 9/13/06) With Dairy Foods designation means the milk from cows or other mammals, derivatives or byproducts, simple or elaborate, intended for human consumption

**Art 553 bis** - All establishment making: certified raw milk, pasteurized milk, pasteurized milk certified, selected milk pasteurized or sterilized milk UAT preserved, sterilized milk, reconstituted milk, whole, skimmed or skimmed or partially skimmed or skimmed, Milk cream, condensed milk, milk powder, nonfat dry milk, partially skimmed milk powder, and determined that in future national health authority should have the Technical Direction of a professional college by the nature of their studies to trial competent health authority is qualified for such functions, which together with the company assume responsibility to the health authorities of the quality of products.

For all other dairy products included in this chapter each company must have a Technical Director. In case you have more than one establishment in every one of them must have an official who shall act under the supervision of the Technical Director. The Officer may be a Technician, Technician or Professional, which is considered by the competent health authority, is trained to perform the following functions:

1. Practice checks and tests to determine the suitability of the raw materials used, being responsible for their quality and suitability.

Two. Rehearse products made in their physical, chemical and microbiological, responsible for that they conform to the declared composition and authoritative.

Three. To provide for the proper conservation of raw materials, additives and products.

#### MILK

**Art 554** - (Res 22, 1/30/95) With the name of milk without any qualifier, is the product obtained by the complete milking and uninterrupted, in hygiene, dairy cow in good health and nutrition, from of dairy farms registered and licensed by the Health Authority Jurisdictional bromatological without additives of any kind.

The milk from other animals, must be named with the name of the producing species.

**Art 555** - (Res 2270, 09/14/83) milk intended to be consumed as such or for the manufacture of milk and milk products, shall have the following physical and chemical characteristics:

Requirement	Accepted values	Analysis method
Density at 15 ° C	1.028 to 1.034	AOAC 16th Ed 925.22
Fat (*)	Minimum 3.0 g/100cm <sup>3</sup>	IDF 1C: 1987

Oil-Dry Extract (**)	Minimum 8.2 g/100g.	FIL 21 B: 1987
Acidity (g. láctico/100cm <sup>3</sup> acid)	0.14 to 0.18 (g. láctico/100cm <sup>3</sup> Acid) AOAC 16th	Ed 947.05
Freezing point depression	Maximum-0.512 ° C (equivalent to - 0.530 ° F)	IDF 108B: 1991
Total Protein (N x 6.38) (**)	2.9 Minimum g./100g	IDF 20B: 1993

(\*) In exceptional circumstances it may be sold milk with a fat content of less than 3% if the provincial health authority, prior evaluation study, it is acceptable for your jurisdiction. In this case the fat content shall be declared in the label in letters of good size and visibility enhancement.

(\*\*) Can be expressed in equivalent g/100cm<sup>3</sup> for conversion taking the density value (15 ° C) for.

**Art 555 bis:** 1. The fat dairy products and / or based fat dairy milk products with added bovine, shall meet the following requirements:

Requirement	Accepted values	Analysis method
a) Melting point	28 to 37 ° C	AOAC 920. 156 15th Ed, 1990. AOAC 920. 157 Ed 15 °, 1990
b) Refractive index (40 ° C)	1.4520 to 1.4566	FIL 7A: 1969 (confirmed 1983).
c) Iodine Index (Wijs)	26 to 38	FIL 8: 1959 (confirmed 1982).
d) Index Reichert Meissl	24 to 36	AOAC 925. Ed.15 ° 41, 1990.
e) Index Polenske	1.3 to 3.7	AOAC 925. Ed.15 ° 41, 1990.
f) Saponification (Kottstorfer)	218-235	AOAC 920. Ed.15 160 °, 1990.

g) Determination of vegetable fat: Negative

Method: Detection of vegetable fats in milk fat by thin layer chromatography sterols (FIL 38: 1966, confirmed 1983) and / or vegetable fats detection milkfat by gas-liquid chromatography of sterols (FIL 54: 1969 ).

h) Determination of fat of animal origin must be fulfilled the following ratios of fatty acids determined by gas chromatography of methyl esters of fatty acids (IDF Bulletin 265/1991, page 39.).

14:0 / 18:1 => 0.30	14:0 / 12:0 = (3, 0 to 4.1)
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12:0 / 10:0 = (0.95 to 1.3)	10:0 / 8:0 = (1.85 to 2.3)
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Sampling method: IDF 50C: 1995.

Two. The health authority may consider other values as valid when it is clearly established given milk in a basin average values of these parameters do not match those stated above.

**Art 556** - (Res 2270, 09/14/83) milks that meet the provisions of sections 554 and 555, which have undergone simple filtration or not and / or cooling and / or heating to a temperature not exceeding 40 ° C or treatment having equivalent effect, shall be deemed unfit to be consumed as such or to be intended for the production of milk and dairy products, must be seized when checking one or more of the following conditions:

1. Present abnormal sensory characters.

Two. Have been obtained from animals tired, malnourished, poorly fed, clinically ill, treated with veterinary drugs or passing unauthorized to milk, or manipulated by people suffering from infectious diseases.

Three. Contain colostrum, blood or had been obtained in the period between 12 days before and 10 days following calving.

April. Containing toxic metals, toxic substances and / or microbial toxins in quantities greater than those permitted by this Code.

May. Containing aflatoxin M1 in an amount exceeding 0.5 micrograms / liter. (Methods of Analysis: IDF 111A: 1990 or AOAC 980.21 16th Ed)

6.1. Contain the following antimicrobial residues in exceeding the following maximum:

Substances		Maximum concentration of residue (MRL) (mg / kg) (a)	Analysis method
Group	Compounds	-	-
β-lactam	Benzylpenicillin	4 (b)	IDF 57: 1970
-	Benzylpenicillin	-	-
-	procain	-	-
-	-	-	-
-	Tetracycline	100 (d)	-
Tetracyclines	Oxytetracycline	100 (d)	AOAC 16th Ed 995.04
-	Chlortetracycline	100 (d)	-
-	Sulfadimethoxine	100 (e)	AOAC 16th Ed 993.32

Sulfonamides	Sulphaquinoxaline	100 (e)	-
-	Sulfamethazine	100 (e)	-
-	Sulfathiazole	100 (e)	-
-	Sulfadiazine	100 (e)	-
-	Sulfamethizole	100 (e)	-
-	Sulfisoxazole	100 (e)	-
-	Sulphamerazine	100 (e)	-
-	Sulfamethoxyypyridazine	100 (e)	-
-	Sulfamethoxazole	100 (e)	-

- (A) may be expressed in equivalent mg / l for the conversion taking the density value (15 ° C) for.

- (B) The MRL relates to the sum of the residues of benzylpenicillin and procaine benzylpenicillin, expressed as benzylpenicillin.

- (C) For those substances which have an MRL of zero is considered that the MRL is equal to the lower detection limit of the analytical methods available.

- (D) The MRL relates to the sum of the three tetracyclines (tetracycline, oxytetracycline and chlortetracycline).

- (E) The MRL relates to the sum of all sulfonamides.

6.2. Containing substances listed in the List of Prohibited or Restricted Chemicals in Argentina as the National Chemical Hazards.

For the purposes of quality control routine may use the following types of detection methods:

Substances	Detection methods
β-lactam	Microbiological or
Tetracyclines	Immunoassays or
Sulfonamides	Receiver colorimetric or Microbial

In the case that antimicrobial residues have been detected by the methods mentioned detection is necessary to determine compliance with the maximum residue levels established in this Article, it must perform the confirmation and quantitation of residues detected by applying corresponding analytical methods.

July. Under test presentaren methylene blue bleaching time of less than 1 hour.

August. Containing more than 0.2 mg / l of nitrite ion and more than 3 mg / l of nitrate ion.

9. Contain preservatives and / or neutralizing of any kind.

10. Do not allow the development of lactic flora.

11. Coagulate by boiling (Godet and Mur, 1966).

12. Precipitate when mixed with equal volume of ethanol 70% v / v (IDF 48:1969 (3.1)).

13.1. Present concentrations of pesticide residues (MRLs)-expressed in more than mg/kg- (Codex Alimentarius (Vol. II-Supp 1-1993 and Vol II B-1995)):

Pesticide	MRLs (mg / kg)
2,4 D	0.05 *
Abamectin	0,005
Acephate	0.1
Aldicarb	Should not be
Aldrin and Dieldrin	They should not be
Amitraz	0.01 * V
Anilazine	0.01 (*)
Azocyclotin	0.05 * V
Bendiocarb	0.05 * V
Bentazone	0.05 *
Bifenthin	# 0.05 *
Carbaryl	0.1 * T
Carbendazim	0.1 *
Carbofuran	0.05 *
Cyfluthrin	# 0.01 (F) V
Cyhexatin	0.05 * V
Cypermethrin	0.05 (F) V
Cyromazine	0.01 * V
Chinomethionat	0.01 *
Clethodim	0.05
Clofentezine #	0.01 (*)
Chlordane	0.002 (F)
Chlorpyrifos # #	0.02
Chlorpyrifos-Methyl	0.01 *
DDT	0.02 (F)
Deltamethrin	0.05
Diazinon	0.02 (F) V
Dicofol	0.1 (F)
Dichlorvos (DDVP)	0.02 *
Diflubenzuron	0.05 *
Diquat	0.01 *
Disulfoton # #	0.01
Dithiocarbamates	0.05 *
Endosulfan	0.004 (F)
Ethephon # #	0.05 *

Fenitrothion	0.002 * (E)
Oxide Fenobutatin	0.05 *
Fenpropathrin #	0.1 F
Fenthion	0.05 (F) V
Fenvalerate	0.1 (F)
Flumethrin #	0.05 (F) V
Flusilazole #	0.01 *
Flutolanil	0.05 *
Forato	0.05 *
Phosmet	0.02 * (V)
Glyphosate #	0.1 *
Heptachlor	Should not be
Imidacloprid	0.02 *
Mecarbam #	0.01
Metamidofos	0.01 *
Metidation	0.001 *
Methomyl	0.02 *
Methoprene #	0.05 (F) V
Miclobutanil #	0.01 *
Paraquat	0.01 *
Penconazole #	0.01 *
Permethrin	0.1 (F)
Pirimicarb	0.05 *
Pirimiphos methyl	0.05 *
Procloraz	0.1 *
Profenofos	0.01 *
Propargite	0.1 (F)
Propiconazole	0.01 *
Propoxur	0.05 *
Tebuconazole #	0.01 *
Terbufos #	0.01 *
Triadimefon	0.05 *
Triadimenol	0.01 *
Triazophos #	0.01 *
Vinclozolin #	0.05 *

REFERENCES:

\* Detection limit or close to it.

(E) limit for foreign debris from environmental contamination or other use of pesticides for agricultural use

(F) In lipid fraction

(V) Limit set according to the veterinary

(G) Temporary

# Only cattle

# # Beef cattle, goat and sheep.

# # # Cattle and goat

# # # # Milk and dairy products.

13.2 Contain substances in the List of Prohibited or Restricted Chemicals in Argentina as the National Chemical Hazards.

14. Present a maximum concentration of residue levels (MRLs) of veterinary antiparasitic-expressed in micrograms per kg. exceeding the following limits (Codex Alimentarius CAC/MLR2/2003 - Session 26 ° / CCA)):

References:

Antimicrobial / Veterinary Medicine	Maximum concentration of residue limits (MRLs)	Milk
Benzylpenicillin Procaine benzylpenicillin	4 m / L	Cattle
Celtiofur	100 m / L	Cattle
Dihidroestreptomycin / Streptomycin	200 m / L	Cattle Sheep
Diminazene	150 m / L *	Cattle
Isometamidium	100 m / L	Cattle
Neomycin	500 m / L	Cattle
Spectinomycin	200 m / L	Cattle
Spiramycin	200 m / L	Cattle
Sulfodimidine	25 m / L	Cattle
Tilmicosin	50 m / L (T)	Sheep
Trichlorfon (Metrifonate)	-	Cattle
Cefuroxime	-	Cattle
a-Cypermethrin	-	Cattle
Chlortetracycline Oxytetracycline Tetracycline	-	Cattle Sheep
Clenbuterol	0.05 m / L **	Cattle
Cyfluthrin	40 m / L	Cattle
Lincomycin	150 m / L	Cattle
Deltamethrin	30 m / L	Cattle
Eprinomectin	20 m / L	Cattle
Gentamicin	200 m / L	Cattle
Imidocarb	50 m / L (T)	Cattle
Ivermectin	10 m / L	Cattle

Phroxim	-	Cattle
Cyhalothrin	-	Cattle
Fenbendazole Oxfendazole Febantel	100 m / L	Cattle Sheep
Albendazole	100 m / L	
Thiabendazole	100 m / L	Cattle - Goat

\* Limit of quantification of the analytical method.

\*\* Due to the potential abuse of this drug MRLs are recommended only when associated with therapeutic use approved by the country, such as tocolysis or as an adjustment therapy in respiratory diseases.

(G) Temporary

**Art 556bis** - (Res 2270, 09/14/83) is banned throughout the country selling raw milk to the public.

In places where it can not stock up all or part of the population of pasteurized milk and / or heat treated authorized local authorities must apply to the provincial health authority authorized for its sale. Raw milk is dispensed under this authorization shall submit the physical and chemical characteristics set out in Article 555.

Raw milks are deemed unfit for direct consumption and must be seized, those indicated in Article 556 Inc 1, 2, 3, 4, 5, 6, 8, 9, 10, 11 and 12, which tested methylene blue discoloration present a time less than two hours and reveal the presence of pathogenic germs can withstand boiling conditions at home.

**Section 556 tris** - 1) milks that meet the provisions of sections 554 and 555 and have not been considered unsuitable for application of Article 556, and having undergone or not simple filtration and / or cooling and / or heating at a temperature not exceeding 40 ° C or treatment having equivalent effect, shall meet the following hygienic quality parameters:

1.a) The total bacterial count at 30 ° C shall comply with the following conditions:

The value corresponding to the geometric mean of the results of the samples analyzed over a period of two months, with at least two samples per month, of raw milk at the time of acceptance by the establishment of thermal treatment and / or processing must not exceed the maximum stated in the following table:

Parameter	Ceiling	Analysis method	Entry into force
Total Count to 30 ° C (ufc/cm3)	500,000	IDF 100B: 1991	1 year from the date of publication in the BO
Total Count to 30 ° C (ufc/cm3)	350,000	IDF 100B: 1991 on.	Two years from the date of publication BO
Total Count to 30 ° C (ufc/cm3)	200,000	IDF 100B: 1991.	5 years from the date of publication in the BO



1.b) The somatic cell count should not exceed the following values:

Parameter	Ceiling (*)	Analysis method	Entry into force
Somatic cell count (per cm <sup>3</sup> )	750,000	IDF 148A: 1995	1 year from the date of publication in the BO
Somatic cell count (per cm <sup>3</sup> )	550,000	IDF 148A: 1995	3 years from the date of publication in the BO
Somatic cell count (per cm <sup>3</sup> )	400,000	IDF 148A: 1995	Six years from the date of publication in the BO

(\*) Value corresponding to the geometric mean of the results of the samples analyzed over a period of three months, with at least one sample per month, of raw milk at the time of acceptance by the establishment of thermal and / or transformation.

2) In all cases, samples should be taken from tanker dairy truck, under aseptic conditions and receipt platform thermal treatment facility and / or transformation.

3) Companies must keep the records of all individual data that gave rise to the geometric means. Records must be retained for at least one year. "

**Section 556 quarts** - Fluid Milk means bulk industrial use, sanitized milk, cooled and kept at 5 ° C, optionally under thermised, pasteurized and / or standardization of fat volume transported in a processing plant in other dairy products, to be processed and is not intended directly to consumers.

For bulk fluid milk for industrial use is not supported the use of any additive or adjuvant technology / processing.

Be designated "bulk fluid milk for industrial use."

Hygiene practices for the treatment and transportation of the product will agree with what is stated in this Code of Hygienic-Sanitary conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers.

The bulk fluid milk industrial use shall meet the following requirements:

Physicochemical characteristics:

Requirements	Values	Analysis method
Fat (g/100 ml)	min. 3.0	ISO 2446: 1976 (11.00 ml pipette)
Density (15 ° C)	1.028 to 1.034	AOAC 15th Ed.925.22
Acidity g AC. láctico/100 ml	0.14 to 0.18	AOAC 15th Ed 947.05
Non-fat dry (g/100 g)	8.2 min	IDF 21B: 1987
Freezing point depression	Max. Equivalent -0.512 -0.530 ° C ° H	IDF 108A: 1969
Breath test	Stable	IDF 48: 1969 (3.1)
Boiling test	Stable	Godet and Mur (1966)

Sampling method: IDF 50 C: 1999

Macroscopic and microscopic criteria: Fluid milk bulk industrial use must be free of any impurities or foreign.

Organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

Treatment: milk for bulk milk marketed as industrial use industrialists dairy establishments shall be submitted to the following treatments:

- a) cooling and maintaining at a temperature not exceeding 5 ° C.
- b) Sanitation by suitable mechanical methods.

Can also be subjected to the following treatments, alone or in combination:

- Termización: thermal process that does not inactivate the alkaline phosphatase.
- Pasteurization heat treatment to ensure inactivation of the alkaline phosphatase (AOAC 1990 15th Ed, 979.13).
- Standardization of fat content. In this case, the fat content need not necessarily conform to the minimum established in Table of this article.

Transport: Bulk Fluid milk to be transported in tanks isothermal at a temperature not exceeding 5 ° C. The temperature of the milk arrival destination should not be more than 8 ° C.

**Art 557** - (Res 2270, 9/14/83) The term certified raw milk for direct consumption, which meets the following requirements:

1. You must provide physical and chemical characteristics contained in Article 555 and comply with Article 556.

Two. Come from establishments specially authorized for that purpose, provided with suitable hygienic means keeping animals and mechanical devices for milking, all in accordance with the regulations in force in the matter and Articles 48, 49, 50, 51, 52, 54, 55, 56, 57, 58 and 59.

Three. The animal health should be monitored on an ongoing basis. Clinical research will be performed by a veterinarian and the serological and bacteriological by specialized laboratory facility, which will be carried out under the responsibility of a qualified university.

April. Be cooled immediately after milking and maintained at a temperature not exceeding 5 ° C until it is received by the consumer.

May. Be expended into sterilized containers and inviolable, previously approved by the competent health authority.

June. Absence of pathogenic germs, *Escherichia coli*, and contain no more than 10 coliform bacteria per cm<sup>3</sup> with plate count agar medium-Violet-Red Bile.

July. Contain not more than 10,000 mesophilic bacteria per cm<sup>3</sup> at the time of receipt by the consumer.

August. No more than 24 hours from the time of milking to the time of delivery to the consumer.

9. This product is marked on the package body:

Certified raw milk, forming a single sentence in letters of equal size and visibility enhancement.

At the top or on the body of the container, in a clearly visible manner, please include the date of acquisition.

**Art 558** - (Res MSyAS 28.01.98 No. 047) Whole Milk means Pasteurized or Pasteurized Whole Milk, gathering the features that set out in Article 555 and pasteurizing plants coming from official inspection in accordance with the provisions on the subject (Article 66) and with the technical direction of a professional college, has been subjected to the following treatments:

1. Selection, in order to rule out unsuitable milks under the provisions of Article 556 of this Code.

Two. Sanitation prior filtration or by mechanical means approved by the competent health authority.

Three. Elective Standardization fat content of the milk itself.

April. Homogenization optional.

May. Having been subjected to heat treatment for a sufficient time and temperature according to the system approved by the national health authority.

June. Be cooled immediately after the heat treatment at a temperature not exceeding 5 ° C.

July. Then be packaged in containers perfectly clean and free of contamination, preferably sterilized and inviolable, previously approved by the competent health authority. Keep up to packaging in suitable tanks at a temperature not exceeding 5 ° C.

August. Be maintained then be packaged, at a temperature not exceeding 8 ° C, either at the establishment pasteurizer and / or refrigerated transportation means and / or business terminal deposits under the responsibility of establishing pasteurizer.

The time interval in which pasteurized milk may remain cooled from the time of pasteurization until the due date shall be determined in each case by the jurisdictional health authority after evaluating the proposal submitted by the processor that will contain the tests carried to establish its stability accompanied by documents that endorse scientific validity (according to subparagraph e of Article 3 of Annex II of Decree 2126/71 regulates Law 18284). This period shall not exceed in any case within 5 days and includes bulk storage time and packaging both in establishing pasteurizer, transport time, refrigerated and / or time deposits remaining in the company terminals.

9. Be maintained at the sale level in refrigerator at temperature not exceeding 8 ° C from the time of receipt and until its sale to the consumer.

Whole milk pasteurized, must meet the following requirements:

a) Be free of pathogens. This requirement will not be fulfilled if you have:

1. Total plate count: more than 50,000 mesophilic bacteria / cm<sup>3</sup> in the months of April to September inclusive and over 100.000/cm<sup>3</sup> in the months of October to March inclusive.

Two. Coliform bacteria (plate count agar medium-violet-red-bile) 50/cm<sup>3</sup> higher.

Three. Escherichia coli: presence in 1 cm<sup>3</sup>. Must be confirmed by biochemical tests.

April. Phosphatase Test: Positive.

b) Be positive to the peroxidase test.

c) Maintain its constituents unaltered except as inevitable changes undergone heat treatment.

d) have not significantly changed their sensory characteristics.

This product is marked on the package body:

"Pasteurized Whole Milk" or "Pasteurized Whole Milk" forming a single sentence, with characters of equal size and visibility enhancement.

Be entered in the label pasteurization system used.

If there was homogenized, must be entered in the label the name "Homogenized" with characters larger than those used in the product description.

Shall be recorded in a prominent place, either at the top or in the body of the container, the date (day, month) due. It is set according to the requirements of this article section 8.

The whole pasteurized milk must undergo necessary official controls to verify compliance with the requirements of this Article, the efficiency of the pasteurization process, conditions refrigerated transport and maintenance. These checks are carried out on samples obtained in the establishment pasteurizer and / or during transport and / or dispensing level for consumption.

In all cases sampling, you should monitor the temperature of the product at that time and be recorded in the respective minutes.

**Art 559** - (Res MSyAS 28.01.98 No. 047) Whole Milk means Selected Selected Pasteurized or Pasteurized Whole Milk, milk complying with Article 556 and meeting the characteristics laid down in Article 555 of this Code, present without having been subjected to any pretreatment, microbial content of not more than 500,000 mesophilic bacteria / cm<sup>3</sup>, pasteurizing plant comes with official inspection in accordance with the provisions on the subject and has been subjected to the treatments listed in Article 558, paragraphs 2 to 9.

The selected whole pasteurized milk must meet the requirements set forth in Article 558, paragraphs b, c and d.

It must be free of pathogens. This requirement will not be fulfilled if you have:

1. Total plate count: 25,000 more mesophilic bacteria / cm<sup>3</sup> in the months of April to September inclusive and over 35.000/cm<sup>3</sup> in the months of October to March inclusive.

Two. Coliform bacteria (plate count agar medium-violet-red-bile): greater than 10/cm<sup>3</sup>.

Three. Escherichia coli: presence in 1 cm<sup>3</sup>. Must be confirmed by biochemical tests.

April. Phosphatase test: Positive.

The selected whole pasteurized milk must be subjected to controls in the laboratory pasteurization plant, which will be carried out under the responsibility of a qualified university to establish the microbial content of the time of arrival at the plant and prior to any treatment.

Official controls shall be conducted in accordance with what is stated in the last paragraph of Article 558.

This product is marked on the package body:

"Selected Pasteurized Whole Milk" or "Selected Pasteurized Whole Milk" forming one or two sentences, one below the other with characters of equal size and visibility enhancement.

If there was homogenized, must be entered in the label the name "Homogenized" with characters larger than those used in the product description.

It will indicate only the date of minimum durability. There is no requirement to record the date of manufacture on the labeling.

**Art 559bis** - (Res MSyAS 28.01.98 No. 047) Whole Milk means Certified Pasteurized or Pasteurized Whole Milk, milk complying with Articles 556 and 557, Inc 1, 2 and 3, and that without having undergone prior treatment, no present pathogens and microbial content not exceeding 10,000 mesófilas/cm<sup>3</sup> bacteria.

You must be pasteurized in the place of collection or otherwise, may be transported in refrigerated tanks exclusive use, approved by the competent health authority, maintained at a temperature not exceeding 5 ° C until pasteurization can be homogenized before.

Pasteurizing plants to process this type of milk must be enabled specifically for your order, and must have the technical direction of a university professional responsibility, efficiency of both process and product controls.

The certified pasteurized whole milk shall be free of pathogens. This requirement will not be fulfilled if you have:

1. Total plate count: more than 5,000 mesophilic bacteria / cm<sup>3</sup> at the time of receipt by the consumer.

Two. Coliform bacteria: presence in 1 cm<sup>3</sup>.

Three. Phosphatase test: Positive.

Must meet the following requirements:

a) There must be more than 48 hours from the time of milking to delivery to the consumer.

b) must be maintained during transport and at the mouth of sale to delivery to the consumer at a temperature not higher than 8 ° C.

c) must be packaged in sterile and inviolable, previously approved by the competent health authority.

This product is marked on the package body:

"Pasteurized Whole Milk Certified" or "Certified Pasteurized Whole Milk" forming one or two sentences, one below the other with characters of equal size and visibility enhancement.

If there was homogenized, must be entered in the label the name "Homogenized" with characters larger than those used in the product description.

Shall be recorded in a prominent place, either at the top or in the body of the container the date (day, month) due. It was established in accordance with the requirements of paragraph a) of this Article.

**Art 559tris** - (Res MSyAS No. 328 of 21.05.97) "means ultrapasteurized milk to milk, homogenized or not, which has been subjected during at least 2 seconds at a minimum temperature of 138 ° C using a thermal process Continuous flow, immediately cooled to below 5 ° C and packaged nonaseptically in sterile containers and sealed. "

Ultrapasteurized Milk must be submitted to the following treatments:

- 1 - Selection, in order to rule out unsuitable milks according to the provision of Article 556 of this Code.
- 2 - Sanitization prior filtration or mechanical means approved by the competent health authority.
- 3 - Elective Standardization fat content of the milk itself.
- 4 - Homogenization optional.
- 5 - Thermal treatment at a minimum temperature of 138 ° C for at least 2 seconds.
- 6 - Be cooled to below 5 ° C after the treatment.
- 7 - You can keep up to packaging in suitable tanks at a temperature not exceeding 5 ° C.
- 8 - Be packaged in containers suitable bromatologically, suitable materials for the expected conditions of storage and to ensure the tightness of the container and adequate protection against contamination.
- 9 - Be maintained then be packaged at a temperature not exceeding 8 ° C, either in the manufacturing facility and / or in refrigerated transportation and / or terminal deposits of the company, under the responsibility of processing establishment .

10 - Be kept in the sale level at temperature not exceeding 8 ° C, from the time of receipt until its sale to the consumer.

Ultrasteurized milk must meet the following requirements:

CATEGORY ICMSF	VALUES
Total mesophilic 1.Recuento / cm <sup>3</sup> : 3	n = 5 c = 2 m = 10M <sup>2</sup> = March <sup>10</sup>
2.Recuento coliforms at 30 ° C / cm <sup>3</sup> : 6	n = 5 c = 2 m <3 M = 10
3.Recuento coliforms at 45 ° C / cm <sup>3</sup> : 6	n = 5 c = 1 m <3 M = 10
April. Phosphatase test	negative
May. Peroxidase test	negative

The Ultrasteurized Milk labeling, shall be made in accordance with the following requirements:

Shall apply the provisions of this Code.

This product is marked on the body of the container as "Ultrasteurized milk" or "milk Ultrasteurized", forming a single sentence with characters of equal size and visibility enhancement.

If there was homogenized, must be entered in the label the name "Homogenized" with characters larger than those used in the product description.

Shall be recorded thermal processing it has undergone the product, specifically indicating temperature and time, and the legend Maintain refrigerated at a temperature not exceeding 8 ° C or similar.

Ultrasteurized Milk must undergo official controls necessary to verify compliance with the requirements of this, the efficiency of ultra pasteurization process, transport conditions and cooled maintenance. Were made on samples obtained at the manufacturing facility and / or transportation and / or dispensing level for consumption.

In all cases, sampling should control the temperature of the product at that time and be recorded in the respective minutes.

**Art 560** - (Res 2270, 9/14/83) The term milk frozen or solidified, one obtained by rapid freezing at temperatures below 0 ° C suitable for consumption of milk previously pasteurized.

Carried fluid state must respond to sensory characteristics and demands of composition and microbiological quality of pasteurized whole milk.

It prohibits the sale of milk refrozen.

**Art 560bis** - UHT milk means (Ultra High Temperature, UHT) homogenized milk, which has been subjected for 2 to 4 seconds at a temperature between 130 ° C and 150 ° C, using a continuous-flow thermal process, immediately cooled to below 32 ° C and packed under aseptic conditions in sterile containers and sealed.

According to the content of fat UHT milk (UHT) is classified into:

- UHT Milk (UHT) whole.
- UHT Milk (UHT) skimmed or partially skimmed.
- UHT Milk (UHT) skim.

In preparing UAT milk (UHT) will be used:

a) Required Ingredients: Milk.

b) Optional ingredients: Cream.

c) Additives: The accepted use of the following stabilizers: Sodium - (mono) Phosphate Sodium - (di) Sodium Phosphate - (tri) phosphate, separately or in combination in an amount not more than 0.1 g / 100 ml expressed as P2O5.

Sodium Citrate: bpf

UHT Milk (UHT) shall meet the following requirements:

1) Sensory characteristics:

- Appearance: Liquid.
- Color: White.
- Taste and Odor: Characteristic, no flavors or odors.

2) Physical and chemical characteristics:

Requirements	Whole	Semi-skimmed or partially skimmed	Skim	Analysis method
Fat (% m / v)	min. 3.0	0.6 to 2.9	max. 0.5	IDF 1C: 1987
Acidity g AC. Lactic / 100 ml	0.14 to 0.18	0.14 to 0.18	0.14 to 0.18	AOAC 15th Ed 947.05
Ethanol stability (68% v / v)	Stable	Stable	Stable	IDF 48: 1969
Non-fat dry (% m / m)	8.2 min	min. 8.3	min. 8.4	IDF 21B: 1987

Sampling method: IDF 50 C: 1999.

3) macroscopic and microscopic criteria: absence of any impurities or foreign.

4) Microbiological criteria: UHT Milk (UHT) should not contain microorganisms capable of



growth on it in normal conditions of storage and distribution, so that, after incubation in closed container at 35-37 ° C for 7 days, must meet:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Aerobic mesophilic bacteria / ml.	n = 5 c = 0 m = 100	10	FIL 100 B: 1991

n: number of sample units analyzed. c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF - Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 C: 1999.

5) In addition, UAT milk (UHT), after incubation in closed container at 35-37 ° C for 7 days, you should:

- a) Be modifications that alter the packaging
- b) Be stable to ethanol 68% v / v
- c) The acidity must not exceed by more than 0.02 g of lactic acid per 100 ml. or cm<sup>3</sup> to the original sample determined in another closed without preincubation.
- d) The sensory characteristics should not differ significantly from those of UHT milk (UHT) without hatching.
- 6) Pollutants: Organic and Inorganic Contaminants should not be present in quantities exceeding the limits set out in this Code.

UHT Milk (UHT) shall be packaged with materials permitted by this Code and appropriate for the expected conditions of storage and to ensure the tightness of the container and adequate protection against contamination.

The product will be labeled "UAT Milk (UHT) whole," "Milk UHT (UHT) part-skim or lowfat" or "UHT milk (UHT) skim" as appropriate.

You can use the expression "Long Life" and / or "Homogenized".

Shall be indicated on the label of "UAT Milk (UHT) part-skim" and "UAT Milk (UHT) skim" the corresponding fat percentage.

**Art 561** - (Res 2270, 09/14/83) means sterilized whole milk, milk complying with Article 556 that has been packaged and subsequently subjected to an industrial sterilization process to ensure the absence of pathogenic germs, toxigenic and microorganisms capable of growth on it, and be pre-homogenized and standardized fat

content. The plant must have the technical direction of a professional college.

You must comply with the following requirements:

1. Present physical and chemical characteristics contained in Article 555.

Two. (Res 22, 1/30/95) "No precipitate when mixed with equal volume of 70% ethanol V / V".

Three. Incubating two industrially sterilized milk samples in original containers, one for 14 days at 30 ° C and another for 7 days at 55 ° C, both must meet the following requirements:

a) No precipitate when mixed with equal volume of ethanol 68% v / v.

b) The acidity should not be higher than 0.02 in grams of lactic acid per 100 cm<sup>3</sup> of milk relative to the original sample determined in another closed without preincubation.

c) Present a total plate count of not more than 10 colonies of mesophilic bacteria / 0.10 cm<sup>3</sup>.

d) The sensory characteristics should not differ significantly from those of an unhatched industrially sterilized milk.

April. The turbidity test performed according Aschaffenburg-Pien must negative results.

This product is marked on the package body:

Whole milk sterilized with characters of equal size and visibility enhancement. Be entered in the label sterilization system employee.

If it had been homogenized in the label must state the name Homogenized with characters larger than those used in the product description.

Shall be recorded in a clearly visible expiry date (month and year). The same shall be within a maximum period of 12 months from the date of manufacture.

For the purposes of control due date processing plants for 12 months will keep an internal record consigned directly or key processing date for each item.

**Art 562** - was understood with the following designations and characteristics set out the following products:

a) low-fat or skim milk: Milk or milk or milk selected certified that after sanitization and prior to pasteurization, heat treatment Ultra High Temperature (UHT) sterilization or ultra pasteurization, has been subjected to a mechanical process authorized by the competent health authority in order to minimize fat content.

You must comply with the following requirements:

1. Present characters normal sensory and physical and chemical characteristics contained in art. 555, except that the fat content shall not exceed 0.50 g/100 cm<sup>3</sup>.

Two. Meeting the requirements and specifications of Articles 558, 559, 559 tris, 560 bis and 561, as appropriate according to their designation and treatment.

This product is marked on the package body:

"Pasteurized Skim Milk" or "Selected Milk Pasteurized Milk" or "Pasteurized Milk Certified Milk" as appropriate to the type of milk used, with characters of equal size and visibility enhancement. Optionally you can use the term "Pasteurized" to replace "Pasteurized".

Skim milk, either UAT (UHT) sterilized or ultra pasteurized, will be labeled as "UAT Milk (UHT) Milk" or "Sterilized Skim Milk" or "Ultrapasteurized Skim Milk", according to the heat treatment used, with characters of equal size and visibility enhancement.

b) part-skim milk or partly skimmed milk: Milk or milk or milk selected certified that after sanitization and optional prior to homogenization, pasteurization, heat treatment Ultra High Temperature (UHT) sterilization or ultra pasteurization has been subject to a process authorized by the competent health authority in order to reduce some of its fat content.

You must comply with the following requirements:

1. Present characters normal sensory and physical and chemical characteristics contained in art. 555, except that the fat content is between 0.6 and 2.9 g / 100 cm<sup>3</sup>.

Two. Meeting the requirements and specifications of Articles 558, 559, 559 tris, 560 bis and 561, as appropriate according to their designation and treatment.

This product is marked on the package body: "Partly Skimmed Milk Pasteurized" or "Selected Partly Skimmed Milk Pasteurized" or "Certified Partly Skimmed Milk Pasteurized" as appropriate to the type of milk used, with characters of equal size and visibility enhancement. Optionally you can use the term "Pasteurized" to replace "Pasteurized".

Partially skimmed milk, whether UAT (UHT) sterilized or ultra pasteurized, will be labeled as "UAT Milk (UHT) Partly Skimmed", "Partly Skimmed Milk Sterilized" or "Partly Skimmed Milk Ultrapasteurized" according to the heat treatment used with characters of equal size and visibility enhancement.

c) Milk and cream: milk or milk or milk selected certified after sanitization has been added a sufficient amount of cream to fill the demands of its fat content, homogenized, subjected to pasteurization heat treatment Ultra High Temperature (UAT), sterilization or ultra pasteurization.

You must comply with the following requirements:

1. Present characters normal sensory and physical and chemical characteristics contained in art. 555, except for the fat content of not less than 6.0 g/100 cm<sup>3</sup>.

Two. Meeting the requirements and specifications of Articles 558, 559, 559 tris, 560, 561 and 562, as appropriate according to their designation and treatment.

This product is marked on the package body:

"Pasteurized Milk and Cream" or "Pasteurized Milk and Cream Selected" or "Pasteurized Milk and Cream Certified" as appropriate to the type of milk used, with characters of equal size and visibility enhancement. Optionally you can use the term "Pasteurized" to replace "Pasteurized".

Milk and cream, whether UAT (UHT) sterilized or ulltrapasteurizada, is tagged as:

"UHT milk (UHT) with Cream," "Sterilized Milk & Cream" and "Milk and Cream Ultrapasteurized", according to the heat treatment used, with characters of equal size and visibility enhancement. "

**Art 562bis** - (Res 2270, 09/14/83) Flavoured milk means and / or flavored, the finished product with no less than 90% milk or reconstituted milk (whole, skim or low-fat), suitable for consumption, which meets the requirements of this, added to natural or synthetic flavoring substances permitted use (except artificial flavor to milk and / or cream) and subjected to heat treatment.

You can added to:

a) Nutritive sweeteners approved, which can be replaced wholly or partially by honey.

b) natural coloring matter authorized by Article 1324.

c) thickeners authorized amount not greater than 5.0 g / kg.

You must submit a fat content according to the type of milk used and meet the microbiological requirements of bottling and preservation contained in Articles 558, 560bis, Inc except 1, 2, 3 a) and d) and 4, 561 Inc except 1, 2, 3 a) and d), or 563, as appropriate.

This product is marked on the package body:

Milk or

Reconstituted milk, flavored and / or flavored, skim or low-fat whole,

as appropriate, with characters of good size and visibility enhancement, followed by the expression pasteurized, UHT sterilized or sterilized under heat processing.

If he had added coloring matter, be recorded in the body of the container, clearly marked with the term Coloured dye allowed.

Shall be included in the labeling: scented .... (In the case of natural flavorings) or artificial essence ...

When honey has been used in more than the 25% allowed nutritive sweeteners may be indicated in the labeling with sugar and honey.

For pasteurized milk must be entered in a clearly visible, in the body or lid of the container, the date (day and month) consumer outlets. It is set according to the requirements of Article 558, Inc 8.

For sterilized UHT or sterilized milk must be entered due date (day, month and year or month and year), according to the provisions of Articles 560bis and 561, respectively.

**Art 562tris** - (Res 2270, 14/09/83) Milk means milk chocolate or chocolate-colored, the product made with no less than 85% milk or reconstituted milk, whole, skim or low-fat, unfit for consumption, which meets the requirements of this, added to cocoa powder

or cocoa powder, defatted and / or chocolate and subjected to suitable heat treatment.

You can added to:

- a) Nutritive sweeteners approved, which can be replaced wholly or partially by honey.
- b) natural flavoring substances and / or synthetic authorized except artificial chocolate flavor and / or milk and / or cream.
- c) thickeners and / or stabilizers authorized in an amount no greater than 5.0 g / kg. You must provide milk fat content according to the type of milk used and meet the microbiological requirements and conservation bottling contained in Articles 558, 560bis Inc except 1, 2, 3 a) and d) and 4; 561, Inc except 1, 2, 3 a) and d) or 563, as appropriate.

This product is marked on the package body:

Milk or

Reconstituted milk, chocolate or chocolate-colored, whole, skim or low-fat,

characters accordingly with good size and visibility enhancement, followed by the expression pasteurized, UHT sterilized or sterilized, according to the heat processing.

When honey has been used in more than the 25% allowed nutritive sweeteners may be indicated in the labeling with sugar and honey.

For pasteurized milk must be entered in a clearly visible, in the body or lid of the container, the date (day and month) consumer outlets. It is set according to the requirements of Article 558, Inc 8.

For sterilized UHT or sterilized milk must be entered due date (day, month and year or month and year), according to the provisions of Articles 560bis and 561 respectively.

**Art 563** - (Res MSyAS 28.01.98 No. 047) "means Reconstituted Milk, fluid and homogeneous product obtained by addition of water to milk powder, low-fat or skim milk, using a technologically appropriate, followed by thermal treatment under .

Can be standardized in its fat content and should meet the following requirements:

a) present the same features sensory, physical and chemical properties of the corresponding fluid milk, according to their denomination and heat treatment, and the same microbiological characteristics corresponding fluid milks, except the total plate count in the case of milk pasteurized not exceed 10,000 mesophilic bacteria / cm<sup>3</sup>.

b) It shall be packaged in containers suitable bromatologically and requires the same maintenance conditions than those of fluid milk.

c) It shall contain:

1. Toxic metals, toxic substances, pesticide residues and / or microbial toxins in excess of those permitted or estimated as acceptable by the national health authority.

Two. Preservative or neutralizing of any kind, nor detectable residues of antibiotics.

Three. Aflatoxins in amount above 0.5 mcg / l.

April. Nitrite ion in an amount exceeding 0.2 mg / l.

May. Nitrate ion in an amount exceeding 45 mg / l.

This product is marked on the package body:

"Reconstituted Milk Powder, whole, semi-skimmed or skimmed", as appropriate, with characters of equal size and visibility enhancement, indicating pasteurized, UHT (UHT) sterilized, as appropriate.

It will indicate only the date of minimum durability. Pasteurized Milk For the same shall be established no later than five days after their preparation. There is no requirement to record the date of manufacture on the labeling.

It will allow the addition of milk reconstituted fluid milk or vice versa, prior to heat treatment. The product obtained shall meet the requirements set forth above.

This product will be labeled "milk with added Reconstituted Milk Powder" or conversely as the predominant component, whole, semi-skimmed or skimmed as appropriate, with characters of equal size and visibility enhancement, indicating pasteurized, UHT (UHT) , sterilized, as appropriate.

Be entered immediately below the percentage of the two components in the final product.

The reconstituted milk manufacturing plants and / or mixture of reconstituted milk and fluid milk, and their related processes, must be approved by the competent health authority, and must have the technical direction of a professional degree and a specialized laboratory. The due date will be established fluid milks with a maximum of five days after their preparation, fitness lapse should be supported by technical and scientific studies carried out by each individual company.

In the case of mixtures of liquid milk and reconstituted milk powder, must be filed in the processing plant, the analytical records of raw materials used in each game, which shall include the determination of reducing protein substances according to the Official Methods ".

**Art 564** - (Res 2270, 9/14/83) means homogenized milk, which prior to or after a heat treatment has been treated so as to ensure partitioning of fat globules which rest in the form of not less 48 hours, and temperature close to 8 ° C, showing no visible separation of the cream.

The fat percentage content of 100 cm<sup>3</sup> of the top of a volume of 250 cm<sup>3</sup> of milk

previously stirred and placed in a container of that capacity and maintained for 48 hours at temperature close to 8 ° C not differ more than 5% of the percentage content of fat remaining milk volume.

**Art 565** - (Res 2270, 09/14/83) The certified milk, pasteurized, sterilized or sterilized UAT should bromatologically dispensability in suitable containers, tamper provided previously approved by the competent health authority.

The sale of pasteurized milk destined for schools, health, armed forces or the like, may be carried in containers of 50 liters capacity, previously approved by the competent health authority.

Must meet the following requirements:

1. Be stainless steel, aluminum, plastic materials or other materials not attacked by the milk.

Should be internally tinned tin layer must submit its seamless surface.

Two. The lids should ensure a perfect seal and be equipped with a security seal.

Three. Staying in good health and conservation

.

**Art 566** - (Res 2270, 09/14/83) - Cancelled.

**Art 567** - means the product Milk Powder is obtained by dehydration of milk, whole, skim or low-fat and unfit for human consumption, through appropriate technological processes.

According to the fat content, milk powder classified in:

- Whole (greater than or equal to 26.0%).
- fat (between 1.5 and 25.9%).
- Milk (less than 1.5%).

According to the heat treatment by which has been processed the NDM is classified into:

- Low treatment, the nitrogen content of the undenatured whey protein is greater than or equal to 6.00 mg / g.
- medium treatment, the nitrogen content of the undenatured whey protein is between 1.51 and 5.99 mg / g.
- High treatment, the nitrogen content of the undenatured whey protein is less than 1.50 mg / g.

Method of analysis: ADMI, 1990, Bulletin 916.

Sampling method: IDF 50 B: 1985.

Classification according to its wettability and dispersibility instantaneous or not:

For Instant Milk Powder	Whole	Partly skimmed	Skim	Analysis method
Wettability Max. (S).	60	60	60	FIL 87: 1979
Dispersability Min (% m / m).	85	90	90	FIL 87: 1979

Sampling method: IDF 50 B: 1985.

In preparing powdered milk is used:

a) Required Ingredients: Milk.

b) Additives: additives will be accepted only:

Lecithin as an emulsifier for instant milk processing at a maximum ratio of 5 g / kg,

Anti-humectation for use restricted to milk powder to be used in vending machines:

Aluminum silicates, calcium, magnesium and sodium - aluminum	Maximum 10 g / kg singly or in combination.
Tricalcium phosphate	Idem
Silicon dioxide	Idem
Calcium carbonate	Idem
Magnesium carbonate	Idem

c) Technology Aids / preparation: not permitted except inert gases, nitrogen and carbon dioxide for packaging.

Considerations: The buildings and processing practices and hygienic measures shall be in accordance with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializadoresde.

The milk powder must meet the following requirements:

Sensory characteristics:

Appearance: Powder evenly without lumps. No foreign substances contain macro and microscopically visible.

Color: Yellowish white.

Taste and smell: Pleasant, not rancid, milk-like fluid.

Sampling methods: IDF 50 B: 1985.

Physicochemical characteristics:

Powdered milk shall contain only the proteins, sugars, fats and minerals in milk and in the same relative proportions, except for the changes brought about by a suitable technological process.

Requirements	Whole	Partly skimmed	Skim	Analysis method
Fat (% m / m)	greater than	1.5 to 25.9	less than	IDF 9C:



	or equal to 26.0		1.5	1987
Moisture (% m / m)	max. 3.5	max. 4.0	max. 4.0	IDF 26: 1982
Titrateable Acidity (ml 0.1N NaOH / 10 g fat solids)	max. 18.0	max. 18.0	max. 18.0	IDF 86: 1981 IDF 81: 1981
Insolubility index (ml) Milks high heat treatment	max. 1.0	max. 1.0	max. 1.0 max. 2.0	IDF 129A: 1988
Scorched particles (max.)	Disk B	Disk B	Disk B	ADMI 916
For Instant Milk Powder	Whole	Mostly Skim	Analysis method	
Wettability Skim Max. (S).	60	60	60	FIL 87: 1979
Dispersability Min (% m / m).	85	90	90	FIL 87: 1979

Sampling method: IDF 50 B: 1985.

Microbiological criteria:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Viable Aerobic mesophilic microorganisms / g	n = 5 c = 2 m = 30000 M = 100000	5	IDF 100A: 1987
Coliforms / g (30 ° C)	n = 5 c = m = 10 M = 100	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m <3 M = 10	5	APHA 1992, Cap. 24 (1)
Staphylococcus Coag. Pos. / g.	n = 5 c = 1 m = 10 M = 100	8	IDF 60A: 1978
Salmonella spp/25 g.	n = 10 c = 0 m = 0	11	IDF 93A: 1985

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 B: 1985.

Organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

The milk powder shall be packed in containers suitable bromatologically, tight, suitable for the expected conditions of storage and to confer adequate protection against contamination.

The labeling of milk powder shall be in accordance with the following requirements:

The product should be called "Whole Milk Powder", "Partly Skimmed Milk Powder" or "Skim Milk Powder" as appropriate. The product having a minimum of 12.0% and a maximum of 14.0% fat may, optionally, be termed as "Semi-skimmed Milk Powder".

The word "snapshot" is added to the designation if applicable.

Shall be indicated on the label "partially skimmed milk powder" and "skim milk powder" the corresponding fat percentage.

In the case of NDM may use the designation of high, medium or low heat treatment, as appropriate.

**Article 567 bis** - When the packaging and / or fractionation and powdered milk is not made at the plant of origin or in other plants of the manufacturing company, only to perform these operations in other establishments that are approved by the Health Authority Competent and subject to compliance with the following requirements:

a) The finished product shall be packed in bulk in the manufacturing facility, in containers suitable bromatologically and authorized by the Health Authority (containers, bags or other).

b) The bulk container shall be identified with a label or alternative similar system indicating at least the name of the product, the processing establishment RNE, the lot number and the legend "To divide in authorized industrial establishment".

c) The transport of bulk containers must be carried in vehicles authorized exclusively for transporting foodstuffs and hygiene and conservation conditions appropriate to the product being transported.

d) The load must be accompanied by an official referral consigning company transported product name, quantity, batch identification, plant origin and processing establishment number granted by the Regulatory Authority and target plant or warehouse.

e) The establishment must have fractionator RNE number as producer and / or milk powder fractionator, granted by the Regulatory Authority.

f) The company fractionation must have the permission of the manufacturing company to perform the split.

g) The packaging material is used for the fractionation of milk powder should be approved for use in contact with food split and must also ensure adequate preservation and protection against contamination.

h) milk powder fractionator should bring records to verify the correlation between the batch of powdered milk fractional identification records and original product that has been split.

**Art 568** - (Res 2270, 9/14/83) The term partially skim milk, partially skimmed milk dried or partially dried skim milk, the product obtained by dehydration of partially skimmed milk, suitable for food, through processes technologically appropriate.

(Res 22, 1/30/95) "must satisfy the characteristics and requirements set forth in Article 567, Paragraph a), d), as applicable, e), f), g), h), i), j), k) and the following ":

1. To be reconstituted with a quantity of distilled water has been boiled and cooled to 35 ° -40 ° C, so as to obtain a product with 8.2% w / v of dry, fat-free, should be slightly acidic to litmus and have a pH between 6.4 and 6.8 measured at 20 ° C and an acidity of not more than 0.18% w / v expressed as lactic acid.

Two. Present:

- Humidity, Max: 3.5% w / w
- Total lipids: between 12.0 and 17.0% w / w
- Total protein, Min: 28% w / w
- Total Carbohydrates as anhydrous lactose, Min: 40% w / w
- Ashes to 500-550 ° C, Max: 8.0% w / w

This product is tagged:

Partially skimmed milk powder,

Partially dried skim milk or

Low-fat dry milk,

with characters of good size and visibility enhancement. May be provided in the technological system used for dehydration.

Shall specify in the notice, with characters of good size and visibility enhancement established indications for whole milk powder in Article 567, Inc I to V.

The due date shall be assessed a maximum of 12, 18 and 6 months of the date of production for products packaged under the requirements of Article 569bis, Inc 1, 2 and 3, respectively.

For the purposes of control due date processing plants must be maintained for 12, 18 or six months, as applicable, an internal register directly consigning key or the date of preparation of each item.

Partially skimmed milk powder for sale to the public, shall be packaged at origin or other plants of the manufacturing company.

**Art 569** - (Res 2270, 9/14/83) The term nonfat dry milk, dried skim milk or nonfat dried milk, the product obtained by dehydration of skim milk suitable for food, using appropriate technological processes.

(Res 22, 1/30/95) "must satisfy the characteristics and requirements set forth in Article 567, Paragraph a), d), as applicable, e), f), g), h), i), j), k) and the following ":

1. When reconstituted with distilled water and boiled water cooled to 35-40 ° C (10.0 g of skim milk powder made up to 100 cm<sup>3</sup> with water) should be slightly acidic to litmus and present a pH between 6.4 and 6.8 measured at 20 ° C and an acidity of not more than 0.20% w / v expressed as lactic acid.

Two. Present:

Humidity, Max: 4.0% w / w

- Total lipids, Max: 2.0% w / v
- Total Protein, Min: 33.0% w / w
- Reducing carbohydrates in anhydrous lactos, Min: 47.0% w / w
- Ashes to 500-550 ° C, Max: 8.5% w / w

This product is tagged:

Skim milk powder,

Dried skim milk or

Dried skim milk

with characters of equal size and visibility enhancement. May be provided in the system used for dehydration.

Must state on the label in characters of good size and visibility enhancement, established indications for whole milk powder in Article 567, Inc I to V.

The due date shall be assessed a maximum period of 24 months for products packaged under Article 569bis, Inc 1 and 2 and 12 months for packed by Inc 3 of that article, from the respective dates of manufacture.

For the purposes of control due date processing plants will keep for 24 or 12 months, as applicable, an internal register directly consigning key or the date of preparation of each item.

Skim milk powder for sale to the public shall be packaged at origin or other plants of the manufacturing company.

**Art 569bis** - (Res 2270, 09/14/83) The milk powder intended for direct consumption may be packaged in the following types of packaging bearing seal, which must be pre-approved by the competent health authority:

1. Containers impervious to visible light and / or ultraviolet light, air and water vapor.

Two. The packages mentioned in 1. vacuum filled with an inert gas or permitted by the national health authority.

Three. Containers of synthetic plastics material permeable to visible light and / or

ultraviolet light, and the following maximum permeabilities:

oxygen,  $5.000 \text{ cm}^3 / \text{m}^{2/24} \text{ h} / \text{atm}$  (ASTM D 1434-66) and

water vapor,  $12.5 \text{ g/m}^2/24 \text{ h}$  (ASTM E 96-66 (E)).

Be included in other impervious to visible light and / or ultraviolet light.

**Art 570** - Milk Powders are those for use in the food industry and may not be intended for direct human consumption. They will be used exclusively for the development of products that are submitted, prior to marketing, technologically appropriate processes to ensure the microbiological quality of the final product.

They must meet the requirements laid down in art. 567 as applicable to the type of milk in question, except for the following:

1) - The insolubility index shall not be greater than 3.0 cm<sup>3</sup>. FIL as 129A: 1988

2) - Humidity: Max. 4.5% w / w.

3) - Total plate count: not more than 100,000 mesophilic bacteria / g.

4) - Coliform bacteria at 30 ° C (with plate count agar medium-Red-Violet Bile): not more than 100 / g.

These products must be sold in packs bromatológicamente suitable for transport, storage and use.

Should be labeled on the container body "Whole Powdered Milk," "Partly Skimmed Milk Powder" or "Skim Milk Powder", as applicable, clearly marked with the same size and enhancement.

Below the name, with prominently and whose size will be at least equal to the above, shall bear the legend: "For Use of Food Industry" and indications: This product may not be offered for sale to the public for retail and / or direct retailers, as well as the precautions and product handling after opening the package.

**Art 570bis** - (Res 879, 06/05/85) powdered milks labeled as Snapshots, must meet the requirements set out in Articles 567, 568, 569 and 569bis, as appropriate, and also must complete the following requirements of wettability and dispersibility determined according to Standard 87: 1979 of the International Dairy Federation (IDF).

1. Whole milk powder and partly skimmed milk instant snapshot.

a) Wettability, Max: 60 seconds.

b) Dispersability, Min: 85%.

Two. Instant nonfat milk.

a) Wettability, Max: 30 seconds.

b) Dispersability, Min: 90%.

(Res 101 of 22.02.93) "Lecithin may be added in an amount not

exceeding 0.5 g% w / w silicon dioxide (Section 1398.130) in quantities not exceeding 0.5% w / w, not being mandatory labeling his statement. "

**Art 571** - S and understood or Concentrated Evaporated Milk, UHT sterilized or UHT), syrupy consistency the product obtained by partial evaporation of water from milk fit for human consumption. Must meet the following requirements:

- a) milk solids not less than 25% w / w.
- b) Milk Fat: min. 7.8% w / w.
- c) Milk Proteins: min. 7.5% w / w.
- d) Absence of pathogens and toxigenic microorganisms that grow in it.

This requirement will not be fulfilled if two samples incubated after product in the unopened container, one for 14 days at 30 ° C and another for 7 days at 55 ° C, takes place in one or both:

Total plate count, more than 10 colonies / 0.10 cm<sup>3</sup>.

Must be submitted in suitable and appropriate bromatologically containers for contact with food in accordance with this Code.

This product will be labeled "Evaporated Milk" or "Concentrated milk", indicating sterilized or UHT (UHT) as appropriate.

**Art 572** - means Evaporated Skimmed Milk or Concentrated Partly, Sterilized or UHT (UHT), syrupy consistency the product obtained by partial evaporation of water from milk fit for human consumption.

Must meet the following requirements:

- a) milk solids not less than 21.0% w / w.
- b) Milk Fat: min. 2.5% w / w.
- c) Milk Proteins: min. 7.8% w / w.
- d) Absence of pathogens and toxigenic microorganisms that grow in it.

This requirement will not be fulfilled if two samples incubated after product in the unopened container, one for 14 days at 30 ° C and another for 7 days at 55 ° C, takes place in one or both:

Total plate count, more than 10 colonies / 0.10 cm<sup>3</sup>.

Must be submitted in suitable and appropriate bromatologically containers for contact with food in accordance with this Code.

This product will be labeled "Partly Skimmed Evaporated Milk" or "Partly Skimmed Milk Concentrate", indicating sterilized or UHT (UHT) as appropriate.

**Art 572bis** - means Evaporated Skimmed Milk or Concentrated, sterilized or UHT (UHT), syrupy consistency the product obtained by partial evaporation of water from milk fit for human consumption. Must meet the following requirements:

a) milk solids not less than 20.0% w / w.

b) Milk Fat: Max. 0.5% w / w.

c) Milk Proteins: min. 8.0% w / w.

d) Absence of pathogens and toxigenic microorganisms that grow in it.

This requirement will not be fulfilled if two samples incubated after product in the unopened container, one for 14 days at 30 ° C and another for 7 days at 55 ° C, takes place in one or both:

Total plate count, more than 10 colonies / 0.10 cm<sup>3</sup>.

Must be submitted in suitable and appropriate bromatologically containers for contact with food in accordance with this Code.

This product will be labeled "Evaporated Skim Milk" or "Concentrated Skim Milk", indicating sterilized or UHT (UHT) as appropriate.

**Art 573** - means Condensed Milk or Concentrated or Sweetened with sugar, syrupy consistency the product obtained by partial dehydration of whole pasteurized milk fit for human consumption, added nutritive sweeteners allowed.

Nutritive sweeteners other than sucrose may not exceed 30% of it.

Must meet the following requirements:

a) milk solids not less than 27.0% w / w.

b) Milk Fat: min 7.3% w / w.

c) Milk Proteins: min. 7.2% w / w.

d) Water, no greater than 30% w / w.

e) It must be free of pathogenic and / or toxigenic.

This latter requirement will not give accomplished, if you have:

1. Total plate count, more than 30,000 aerobic mesophilic bacteria / g.

Two. Presence of Staphylococcus aureus coagulase positive / 0.1 g.

Three. Coliform count plate: greater than 10 / g.

April. Phosphatase test: positive.

f) Yeasts and molds count: Not more than 10 / g. This count should be carried out on three plates with different dilutions of the sample and must submit the results due correlation.

In parallel, two control plates should be used to control the temperature.

Must be submitted in suitable and appropriate bromatologically containers for contact with food in accordance with this Code.

This product is tagged "with Condensed Milk or Sweetened Sugar" or "Milk Concentrated or Sweetened with Sugar."

When the product is not intended for home consumption, either directly or as a raw material in bars, restaurants, cafeterias, hospitals, schools, canteens processing industries institutional or ice cream, chocolates, liquor or other use which is authorized; was bromatologically be packaged in containers suitable and appropriate for contact with food in accordance with this Code.

**Art 573bis** - Semi-skimmed means Condensed Milk or Concentrated or Sweetened with sugar, syrupy consistency the product obtained by partial dehydration of pasteurized skim milk fit for human consumption. up to 47% added nutritive sweeteners allowed.

Nutritive sweeteners other than sucrose may not exceed 30% of it.

Must meet the following requirements:

- a) milk solids not less than 25.0% w / w.
- b) milk fat: 3.0 to 5.0% w / w.
- c) Milk Proteins: min. 7.5% w / w.
- d) It must be free of pathogenic and / or toxigenic.

This latter requirement will not give accomplished, if you have:

1. Total plate count, more than 30,000 aerobic mesophilic bacteria / g.

Two. Presence of *Staphylococcus aureus* coagulase positive / 0.1 g.

Three. Coliform count plate: greater than 10 / g.

April. Phosphatase test: positive.

f) Yeasts and molds count: Maximum 10 / g. This count should be carried out on three plates with different dilutions of the sample and must submit the results due correlation.

In parallel, two control plates should be used to control the temperature.

Must be submitted in suitable and appropriate bromatologically containers for contact with food in accordance with this Code.

This product will be labeled "Semi-skimmed milk with sugar or Sweetened Condensed" or "Semi-skimmed Milk Concentrated or Sweetened with Sugar."

When the product is not intended for home consumption, either directly or as a raw material in bars, restaurants, cafeterias, hospitals, schools, canteens processing industries institutional or ice cream, chocolates, liquor or other use which is authorized; was bromatologically be packaged in containers suitable and appropriate for contact with food in accordance with this Code.

**Art 574** - The term Condensed Skimmed Milk or Concentrated or Sweetened with sugar, syrupy consistency the product obtained by partial dehydration of pasteurized skim milk fit for human consumption. up to 47% added nutritive sweeteners allowed.



Nutritive sweeteners other than sucrose may not exceed 30% of it.

Must meet the following requirements:

- a) milk solids not less than 24.0% w / w.
- b) Milk Fat: Max. 0.5% w / w.
- c) It must be free of pathogenic and / or toxigenic.

This latter requirement will not be accomplished, if you have:

1. Total plate count, more than 30,000 aerobic mesophilic bacteria / g.
- Two. Presence of *Staphylococcus aureus* coagulase positive / 0.1 g.
- Three. Coliform count plate: greater than 10 / g.
- April. Phosphatase test: positive.

d) Fungi and Yeasts Count: Maximum 10 / g. This count should be carried out on three plates with different dilutions of the sample and must submit the results due correlation.

In parallel, two control plates should be used to control the temperature.

Must be submitted in suitable and appropriate bromatologically containers for contact with food in accordance with this Code.

This product will be labeled "Condensed Skim Milk or Sweetened with Sugar" or "Concentrated Skim Milk or Sweetened with Sugar."

When the product is not intended for home consumption, either directly or as a raw material in bars, restaurants, cafeterias, hospitals, schools, canteens processing industries institutional or ice cream, chocolates, liquor or other use which is authorized; was bromatologically be packaged in containers suitable and appropriate for contact with food in accordance with this Code.

**Art 575** - (Res 101 22,02.93) is permitted to add evaporated milk and condensed and concentrated with sugar, following stabilizers:

- Sodium bicarbonate
- trisodium citrate
- calcium chloride
- disodium phosphate

singly or in mixtures, in an amount not exceeding 0.10% w / w in the finished product and carrageenan in a quantity not exceeding 150 mg / kg.

**Art 576-1)** Definitions:

Means Fermented Milk Products, added or not other food substances, obtained by coagulating and lowering the pH of the milk or reconstituted milk, added or not other

dairy products, by lactic acid fermentation through the action of specific microorganism cultures. These specific microorganisms shall be viable, active and abundant in the final product during its period of validity.

1.1) means Iogurte Yogurt or Yoghurt, Yogurt onwards, the product included in the definition 1) whose fermentation is done with cultures of *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus salivarius* subsp. *thermophilus* to be used in addition may accompany other lactic acid bacteria which, by its activity, contributes to the determination of the characteristics of the finished product.

1.2) means Fermented or Cultured milk product included in the definition 1) whose fermentation is done with one or more of the following cultures: *Lactobacillus acidophilus*, *Lactobacillus casei*, *Bifidobacterium* sp., *Streptococcus salivarius* subsp. *thermophilus* and / or other lactic acid bacteria which, by its activity, contributes to the determination of the characteristics of the finished product.

1.2.1) means Acidofilada *Acidophilus* Milk or product included in the definition

1.2. whose fermentation is done exclusively with cultures of *Lactobacillus acidophilus*.

1.3) Kefir means the product included in the definition 1) whose fermentation is done with acidolácticos crops made with kefir grains, *Lactobacillus kefir*, species of the genera *Leuconostoc*, *Lactococcus* and *Acetobacter*, with production of lactic acid, ethanol and carbon dioxide carbon. Kefir grains consist lactose fermenting yeast (*Kluyveromyces marxianus*) and non-fermenting yeast lactose (*omnisporus Saccharomyces*, *Saccharomyces exiguus cerevicie* and *Saccharomyces*), *Lactobacillus casei*, *Bifidobacterium* spp, and *Streptococcus salivarius* subsp. *thermophilus*).

1.4) Kumys means the product included in the definition 1) whose fermentation is carried out with cultures of *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Kluyveromyces marxianus*.

1.5) means Coalhada curd or product included in the definition 1) whose fermentation is done with single or mixed cultures of mesophilic lactic acid bacteria producing lactic acid.

## 2) Classification:

a) According to the fat content, fermented milks are classified as:

- With Cream. Those whose milk base has a minimum fat content of 6.0 g/100 g.
- Whole and Integrated. Those whose milk base has a maximum fat content of 5.9 g/100 g and 3.0 g/100 g minimum.
- Partly skimmed. Those whose milk base has a maximum fat content of 2.9 g/100 g and 0.6 g/100 g minimum.
- skim. Those whose milk base has a maximum fat content of 0.5 g / 100 g.

b) When in its preparation were added non-dairy optional ingredients before, during or after fermentation, to a maximum of 30% m / m, are classified as fermented milks aggregates.

c) In the case that exclusively the optional ingredients are sugars, with or without accompanying carbohydrates (polysaccharides and other polyols) and / or starch or modified starches and / or maltodextrin and / or supplementing provisions flavorings / flavoring agents, are classified as fermented milks or sweetened or sweetened with

sugar and / or flavored / flavored.

3) the development of fermented milks be used:

a) Required Ingredients: standardized milk or reconstituted milk in fat content. Lactic bacteria cultures. Specific lactic bacteria cultures, as appropriate to the definitions in 1.1), 1.2), 1.2.1), 1.3), 1.4) and 1.5).

b) Optional ingredients: concentrated milk, cream, butter, anhydrous milk fat or butter oil, milk powder, food caseinates, milk protein, other solids of milk origin, dairy sera, sera dairy concentrates.

Fruit shaped pieces (chunks), pulp, juice or other fruit preparations.

Other food substances such as honey, coconut, grains, vegetables, nuts, chocolate, spices, coffee, other, alone or in combination.

Lactic bacteria cultures subsidiaries.

Sugars and / or carbohydrates (polysaccharides and other polyols). Maltodextrins. Starches or modified starches in a proportion of up to 1% (m / m) of the final product.

Optional non-dairy ingredients, alone or in combination should be present in a maximum proportion of 30% (m / m) of the final product.

c) Additive:

c.1. Not support the use of additives in the manufacture of fermented milks defined in 1) which have been used exclusively dairy ingredients. An exception to this prohibition class "skim", in which case it supports the use of additives thickeners / stabilizers given in Table 1 of this Article in peak concentrations indicated in the final product.

c.2. In the production of fermented milks set to 1) for the classifications b) and c) of paragraph 3 shall be allowed the use of all additives given in Table 1 indicated peak concentrations in the final product. Excluded from the authorization of the use of acidifiers exclusively fermented milks spiked sugars and / or carbohydrates (sugar, sweetened or sweetened).

c.3. In all cases, also admit the presence of other additives transferred via the optional ingredients in accordance with the Principle of Transfer of food additives (GMC Resolution 105/94 and Codex Alimentarius Volume 1A, 1995, Section 5.3) and its concentration in the final product shall not exceed the proportion corresponding to the maximum concentration allowed in the optional ingredient and in the case of the additives included in this Article shall not exceed the maximum limits set for them. In the particular case of the addition of fruit pulp or fruit preparations, both for industrial use, is also admitted the presence of sorbic acid and its sodium, potassium or calcium in a concentration of 300 mg / kg (expressed as acid sorbic acid) in the final product.

Table 1

Additive	Function	Max Conc. in the Final Product
Flavorings / Seasonings	Flavor / Flavoring	qs
Carotenoids, natural extracts INS 160 to (ii)	Dye	50 mg / kg

Bixina, Norbixin, Urucu, Annatto, Rocu INS 160 b	Dye	9.5 mg / kg como norbixina
Beta carotene nature identical INS 160 (i)	Dye	50 mg / kg
Carmine, carminic acid, cochineal INS 120	Dye	100 mg / kg as AC. Carminic
Riboflavin INS 101 (i) Riboflavin 5' INS 101 Sodium Phosphate (ii)	Dye	30 mg / kg
INS 162 beet red Simple Candy I INS 150 (a) Caustic Sulphite Process Caramel II INS 150 (b)	Dye	qs
Ammonia Process Caramel III INS 150 (c) Ammonia Sulphite Process Caramel IV INS 150 (d)	Dye	500 mg / kg.
Chlorophyll INS 140 i	Dye	qs
Turmeric or curcumin INS 100	Dye	80 mg / kg
Azorubine INS 122 INS 124 Ponceau Red 4R Sunset Yellow, Sunset Yellow INS 110 INS 131 Patent Blue V Indigo, Indigo Carmine INS 132 INS 133 Brilliant Blue FCF Indelible Green, Fast Green, Fast Green INS 143 Red 40, INS 129 Allura Red AC	Dye	50 mg / kg.
Copper Chlorophyll INS 141 i INS 141 ii copper chlorophyllin	Dye	50 mg. / Kg. Chlorophyll expressed
INS 466 sodium carboxymethylcellulose INS methylcellulose 461 Methylethyl cellulose INS 465 Hydroxypropyl INS 463 Carrageenan (furcellaran and salts include sodium and potassium), Irish moss INS 407 INS 412 Guar Gum Locust Bean Gum, Caroba, Algarrobo, Jatai INS 410 Xanthan gum, xanthan gum, xanthan INS 415 Gum Karaya, Sterculia, INS 416 Caraya Gum Arabic, Acacia INS 414 Tragacanth gum, tragacanth INS 413 INS 418 Gellan Gum Konjac gum INS 425 Agar INS 406 Alginic acid INS 400 INS ammonium alginate 403 INS 404 calcium alginate INS 402 potassium alginate INS 401 Sodium Alginate	Thickener / stabilizer	5 g / kg alone or in combination

INS 405 propylene glycol alginate Microcrystalline cellulose INS 460i		
Amidated pectin and pectin INS 440 Gelatin	Thickener / stabilizer	10 g / kg singly or in combination
Citric Acid INS 330 INS 270 Lactic acid INS 296 Malic acid	Acidulant	qs
INS 334 tartaric acid	Acidulant	5g/kg

d) Technology Aids / preparation:

No support using technology aids / processing.

4) Considerations:

Development practices and hygiene measures, will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Merchants processors / Food industrialists.

Milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure negative residual phosphatase (AOAC 15th Ed 1990, 979.13, p. 823) combined or not with other physical or biological processes that ensure product safety.

5) fermented milk must meet the following requirements:

5.1) Sensory characteristics:

- Appearance: Consistency firm, pasty or semi-liquid.
- Color: White or according to the or food substances and / or coloring (s) spiked.
- Taste and odor: Characteristic or according to the or food substances and / or flavoring / added flavoring.

Sampling method: IDF 50 C: 1999.

5.2) physicochemical requirements:

5.2.1) Fermented milks set to 1) meet the physical and chemical requirements set forth in Table 2.

Table 2

Milkfat matter (g/100 g) (*) IDF Standard 116A: 1987				Acidity (g Citric Acid. Láctico/100 g) Standard FIL150: 1991	Milk protein (g/100 g) (*)
With Cream	Whole and Integrated	Partly skimmed	Nonfat		

Min 6.0	3.0 to 5.9	0.6 to 2.9	Max. 0.5	0.6 to 2.0	Min 2.9
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(\* ) Aggregate fermented milks, sweetened and / or flavored may have fat content and lower protein and should not be reduced in a proportion higher than the percentage of non-dairy foodstuffs, sugar, with or without carbohydrate (except polysaccharides and polyols), starches or modified starches and / or maltodextrin and / or added flavoring.

Sampling method: IDF 50 C: 1999.

5.2.2) Fermented milks contained in this Article, shall comply in particular physical and chemical requirements listed in Table 3.

Table 3

Product	Acidity g Citric Acid. IDF Standard 150:1991 Lctico/100g	Ethanol (% V / m)
Yogurt	0.6 to 1.5	-
Fermented or Cultured Milk	0.6 to 2.0	-
Acidophilus Milk or Acidofilada	0.6 to 2.0	-
Kefir	1.0	0.5 to 1.5
Kumys	0.7	Min 0.5
Curd or Coalhada	0.6 to 2.0	-

Sampling method: IDF 50 C: 1999.

5.3) Fermented milks must meet the requirements set forth in Table 4 during its period of validity.

Table 4

Product	Total lactic acid bacteria counts (CFU / g) IDF Standard 117 A: 1988	Specific Yeast count (CFU / g) IDF Standard 94B: 1990
Min Yogurt	July 10 (*)	-
Fermented or Cultured Milk	Min June 10 (*)	-
Acidophilus Milk or Acidofilada	Min July 10	-

Kefir	Min July 10	Min 10 4
Kumys	Min July 10	Min April 10
Curd or Coalhada	Min June 10	-

(\* ) In the case mentioned the use of bifidobacteria counts will be a minimum of 106 CFU of bifidobacteria / g.

Sampling method: IDF 50 C: 1999.

5.4) macroscopic and microscopic Criteria: The product shall not contain foreign substances of any kind.

5.5) Microbiological criteria:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 10 M = 100	4	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m <3 M = 10	4	APHA 1992, Cap. 24 (1)
Yeasts and molds / g	n = 5 c = 2 m = 50 M = 200	2	FIL 94B: 1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 C: 1999.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

5.7) Heat treatment:

Fermented milks should not be subjected to any heat treatment after fermentation. The microorganisms of crops used must be viable and active and be used in concentrations equal to or greater than the one mentioned in section 6.3) in the final product and during its validity period.

6) Fermented milks shall be packed with suitable bromatologically materials in accordance with this Code and suitable for the intended storage conditions and which give the product adequate protection.

7) The fermented milk should be stored and sold at a temperature not exceeding 10 ° C.

8) The labeling of Fermented Milks shall be made in accordance with the following requirements:

The names are listed in this article are reserved for products in which the base contains no fat milk and / or non-dairy protein source.

The names are listed in this article are reserved for products that have not been subjected to any heat treatment after fermentation and in which microorganisms of crops used must be viable and active and be used in concentrations equal to or greater than the definition given in section 6.3. in the final product and during its validity period.

9.1) The product defined in 1.1) whose production has been used exclusively dairy ingredients shall be designated "Yogurt" or "Yoghurt" or "Iogurte" or "Natural Yogurt" or "Yoghurt Natural" or "Natural Iogurte" mentioning the terms " with cream "," whole "or" whole, "" part skim "or" skimming "as appropriate in accordance with subparagraphs 2.a) and 5.2) of this Article.

The product defined in 1.1) for class "skim" whose production dairy ingredients used exclusively and starches or modified starches at a rate no greater than 1% (m / m) and / or thickeners / stabilizers listed in subsection 4.c), all as unique optional ingredients, no dairy, will be called "yogurt" or "Yoghurt" or "Iogurte" mentioning the term "skimming" as appropriate in accordance with clauses 2) a and 5.2). of this Article.

The product defined in 1.1) whose production dairy ingredients have been used exclusively to respond to the classification "whole" or "whole" in accordance with clauses 2) a and 5.2). firm consistency that may optionally present designated "Traditional Yogurt" or "Traditional Yoghurt" or "Traditional Iogurte". You can use the term "Classic" instead of "Traditional".

It may be mentioned the presence of bifidobacteria subject to compliance with the provisions of the matter in subsection 5.3.) Of this Article.

9.2) The product defined in 1.1) that corresponds to the classification of subsection 2b) shall be designated "Yogurt with .. (1) .." or "Yoghurt with .. (1) .." or "Iogurte with .. (1) ..", filling the blank (1) with the name or spiked food substances that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole," "part skim" or "skimming" as appropriate in accordance with clauses 2) a and 5.2). of this Article. It may be mentioned the presence of bifidobacteria subject to compliance with the provisions of the matter in subsection 5.3.) Of this Article.

9.3) The product defined in 1.1) that corresponds to the classification of subsection 3.c) be designated "sweetened yogurt" or "Yoghurt sweetened" or "Iogurte sweetened" or "flavored yogurt .. (2) .." or "flavor Yoghurt .. (2) .." or "flavor Iogurte .. (2) .." or "sweetened flavored yogurt .. (2) .." or "flavor sweetened Yoghurt .. (2) .." or "flavor sweetened Iogurte .. (2) ..", filling the blank (2) with the name or flavoring substances / flavoring used that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole," "part skim" or "skimming" as appropriate in accordance with subparagraphs 2.a) and 5.2) of this Article. It may be mentioned the presence of bifidobacteria subject to compliance with the provisions of the matter in subsection 5.3.) Of this Article.

Expressions may be used "sugar" or "sugar" instead of "sweetened".

9.4) The product defined in 1.2) shall be designated "Fermented Milk" or "Cultured Milk"



or "Natural Fermented Milk" or "Natural Cultured Milk" mentioning the words "cream", "whole" or "whole", "partially skim" or "skim" as appropriate in accordance with subparagraphs 2.a) and 5.2). of this Article. It may be mentioned the presence of bifidobacteria subject to compliance with the provisions of the matter in subsection 5.3.) Of this Article. The product defined in 1.2) for class "skim" whose production dairy ingredients used exclusively and starches or modified starches at a rate no greater than 1% (m / m) and / or thickeners / stabilizers contemplated in subsection 4c), all as unique optional ingredients, no dairy, will be called "Fermented Milk" or "Milk Cultivated" mentioning the term "skim" as appropriate in accordance with subparagraphs 2.a) and 5.2). of this article. 9.5) The product defined in 1.2) that corresponds to the classification of subsection 2b) shall be designated "milk fermented with .. (1) .." or "Milk Cultured with .. (1) ..", filling the blank (1) with the name of the spiked food or substances that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole", "low-fat" or "nonfat" as appropriate in accordance with subparagraphs 2.a) and 5.2). It may be mentioned the presence of bifidobacteria subject to compliance with the provisions of the matter in subsection 2.3). 9.6) The product defined in 1.2) that corresponds to the classification of paragraph 2.c) will be designated "Fermented Milk sweetened" or "Cultured Milk sweetened" or "Fermented Milk flavor .. (2) .." or "flavor Cultured Milk .. (2) .." or "flavor Fermented Milk sweetened .. (2) .." or "Grown sweetened flavored milk .. (2) ..", filling the blank (2) with the name or flavoring substances / flavoring used that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole", "low-fat" or "nonfat" as appropriate in accordance with subparagraphs 2.a) and 5.2). It may be mentioned the presence of bifidobacteria subject to compliance with the provisions of the matter in subsection 5.3.) may be used the terms "sugar" or "sugar" instead of "sweetened". 9.7) The product defined in 1.2.1) shall be designated "Acidophilus Milk" or "Milk Acidofilada" or "Natural Acidophilus Milk" or "Milk Natural Acidofilada" mentioning the words "cream", "whole" or "whole", "low-fat" or "nonfat" according appropriate in accordance with subparagraphs 2.a) and 5.2). The product defined in 1.2.1) for class "skim" whose production dairy ingredients used exclusively and starches or modified starches at a rate no greater than 1 % (m / m) and / or thickeners / stabilizers contemplated in subsection 3.c), all as unique optional ingredients, no dairy, will be called "Acidophilus Milk" or "Milk Acidofilada" mentioning the term "skim" as appropriate in accordance with subparagraph 2 a) and 5.2). 9.8) The product defined in 1.2.1) that corresponds to the classification of subsection 2b) shall be designated "Acidophilus Milk with .. (1) .." or "Milk Acidofilada with .. (1) ..", filling the blank (1) with the name or spiked food substances that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole", "low-fat" or "nonfat" as appropriate in accordance with subparagraphs 2.a) and 5.2). 9.9) The product defined in 1.2. 1) corresponding to the classification of paragraph 2.c) will be designated "Acidophilus Milk sweetened" or "Acidofilada sweetened milk" or "flavored Acidophilus Milk .. (2) .." or "flavor Acidofilada Milk .. (2) .." or "sweetened flavored Acidophilus Milk .. (2) .." or "Acidofilada sweetened flavored milk .. (2) ..", filling the blank (2) with the name or flavoring substances / flavoring used that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole", "low-fat" or "nonfat" as appropriate in accordance with subparagraphs 2.a) and 5.2). expressions may be used "sugar" or "sugar" instead of "sweetened". 9.10.) The product defined in 1.3) shall be designated "Kefir" or "Natural Kefir" mentioning the words "cream", "whole" or "whole," "part skim" or "skimming" as appropriate in accordance with subparagraphs 2.a) and 5.2). The product defined in 1.3) for class "skim" whose production dairy ingredients used exclusively and starches or modified starches at a rate no greater than 1% (m / m) and / or thickeners / stabilizers contemplated in subsection 3.c), all as unique optional ingredients, no dairy, will be called "Kefir" mentioning the term "skimming" as appropriate in accordance with subparagraphs 2.a) and 5.2). 9.11) Product defined in 1.3) that corresponds to the classification of subsection 2b) shall be designated "Kefir with .. (1) ..", filling the blank (1) with the name or spiked food substances that give the product its distinctive features. It should also mention the words "cream", "whole" or

"whole," "part skim" or "skimming" as appropriate in accordance with subparagraphs 2.a) and 5.2). 9.12) The product defined in 1.3) that corresponds to the classification of paragraph 2.c) will be designated "Kefir sweetened" or "flavored Kefir .. (2) .." or "sweetened flavored Kefir .. (2) ..", filling the blank (2) with the name or flavoring substances / flavoring used that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole," "part skim" or "skimming" as appropriate in accordance with subparagraphs 2.a) and 5.2). expressions may be used "sugar" or "sugar" instead of "sweetened". 9.13) The product defined in 1.4) shall be designated "Kumys" or "Natural Kumys" mentioning the words "cream", "whole" or "whole," "part skim" or "skimming" as appropriate in accordance with subparagraphs 2.a) and 5.2). The product defined in 1.4) for class "skim" whose production dairy ingredients used exclusively and starches or modified starches at a rate no greater 1% (m / m) and / or thickeners / stabilizers contemplated in subsection 3.c), all as unique optional ingredients, no dairy, will be called "Kumys" mentioning the term "skimming" as appropriate in accordance with the subparagraphs 2.a) and 5.2). 9.14) The product defined in 1.4) that corresponds to the classification of subsection 2b) shall be designated "Kumys with .. (1) ..", filling the blank (1) with the name of the spiked food or substances that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole," "part skim" or "skimming" as appropriate in accordance with subparagraphs 2.a) and 5.2). 9.15) The product defined in 1.4) that corresponds to the classification of paragraph 2.c) will be designated "Kumys sweetened" or "flavor Kumys .. (2) .." or "flavor sweetened Kumys .. (2) ..", filling the blank (2) with the name or flavoring substances / flavoring used that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole," "part skim" or "skimming" as appropriate in accordance with subparagraphs 2.a) and 5.2). expressions may be used "sugar" or "sugar" instead of "sweetened". 9.16) The product defined in 1.5) shall be designated "curd" or "Coalhada" or "Curd Natural" or "Natural Coalhada" mentioning the words "cream", "whole" or "integral", "low-fat" or "nonfat" as appropriate in accordance with subparagraphs 2.a) and 5.2). The product defined in 1.5) for class "skim" whose production dairy ingredients used exclusively and starches or modified starches at a rate no greater than 1% (m / m) and / or thickeners / stabilizers contemplated in subsection 3.c), all as unique optional ingredients, no dairy, will be called "curd" or "Coalhada" mentioning the term "skim" as appropriate in accordance with subparagraphs 2.a) and 5.2). 9.17) The product defined in 1.5) that corresponds to the classification of subsection 2b) shall be designated "Curd with .. (1) .." or "Coalhada with .. (1) ..", filling the blank (1) with the name or spiked food substances that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole", "low-fat" or "nonfat" as appropriate in accordance with subparagraphs 2.a) and 5.2). 9.18) The product defined in 1.5) that corresponds to the classification of paragraph 2.c) will be designated "sweetened curd" or "Coalhada sweetened" or "flavored curd .. (2) .." or "flavor Coalhada .. (2) .." or "flavor sweetened curd .. (2) .." or "flavor sweetened Coalhada .. (2) ..", filling the blank (2) with the name or flavoring substances / flavoring used that give the product its distinctive features. It should also mention the words "cream", "whole" or "whole", "low-fat" or "nonfat" as appropriate in accordance with subparagraphs 2.a) and 5.2). expressions may be used "sugar" or "sugar" instead of "sweetened".

**Art 577** - (Res MSyAS N ° 295 of 14.04.99) - **Repealed**

**Art 577 bis-** (Res MSyAS N ° 295 of 14.04.99) - **Repealed**

**Art 577 tris** - (Res MSyAS N ° 295 of 14.04.99) The products that respond to the characteristics and requirements set forth in Article 576, which have been heat-treated after fermentation and lactic flora containing no feasible, should be labeled "Dairy Product no active lactic flora" with characters of equal size and visibility enhancement. No words may be used or Iogurte Yogurt or Yoghurt Fermented Milk or milk or Cultivated or Acidofilada Acidophilus Milk or milk or Kefir or Kumys or curd or Coalhada or similar in their denomination.

**Art 578 - (Res MSyAS N ° 295 of 14.04.99) - Repealed**

**Art 578 bis - (Res MSyAS N ° 295 of 14.04.99) - Repealed**

**Art 579 - (Res MSyAS N ° 295 of 14.04.99) - Repealed**

**Art 580 - (Res MSyAS N ° 879 of 06/05/85) (Res Conj. SPyRS and SAGPA N ° 028 and N ° 170 of 12.04.00)** "With Buttermilk name means the product obtained by biological acidification of serum butter, skim milk, low fat, or whole cream, previously pasteurized, boiled or sterilized per share primarily of pure cultures of *Streptococcus lactis* and / or *Streptococcus cremoris* and in a subsidiary by the action of other lactic acid bacteria.

The Buttermilk respond to the following requirements:

- a) Acidity: 0.50 to 1.00% w / w expressed as lactic acid.
  - b) milk fat: According to the type of milk used.
  - c) It shall not contain coloring agents, preservatives, antioxidants, thickeners or stabilizers.
  - d) Absence of pathogenic germs and / or toxigenic. This requirement will not be fulfilled if present
- Total coliform bacteria: greater than 10 / g.
  - *Escherichia coli*: 1g presence. (Identification by biochemical tests).
  - Coagulase-positive *Staphylococcus aureus*: presence in 1g.
- e) Moulds and yeasts, Max: 50 / g. This count should be carried out on three plates with different dilutions of the sample and must present proper correlation results. Parallel witness two plates should be used to control the temperature.

This product can not be heat treated after fermentation and contain viable lactic acid bacteria.

This product is tagged:

"Buttermilk"

must be recorded clearly marked with the raw material used and the expiration date (day and month) and the words "Keep Cold".

When milk other than cow's used, shall be included in the body of the container with characters of equal size and visibility enhancement and forming a single sentence

"Milk Buttermilk ..."

(Filling the blank with the name of the species).

This product should be kept at temperature not exceeding 8 ° C, either in the manufacturing facility and / or transportation refrigerator and / or terminal deposits of the company and / or the premises of sale to the consumer. "

**Note:** *This article had been repealed by Res MSyAS N ° 295 of 14.04.99. The Res Conj. SPyRS and SAGPA N ° 028 and N ° 170 of 12.04.00 amended Article 3 of the abovementioned resolution putting into effect again.*

**Art 581 - (Res MSyAS N ° 295 of 14.04.99) - Repealed**

**Art 581 bis - (Res MSyAS N ° 295 of 14.04.99) - Repealed**

**Art 581 tris - (Res MSyAS N ° 295 of 14.04.99) - Repealed**

**Art 582 - (Res 879, 06/05/85) Serum With Dairy designation, means the liquids formed by milk components, which result from different processes dairy processing, namely:**

1. Cheese whey: is the liquid byproduct from cheese making.

Two. Buttermilk: the liquid byproduct from the whipping of the cream in the production of butter.

Three. Serum casein is the liquid byproduct from the production of casein.

April. Serum ricotta: the liquid from the heat precipitate, in acid medium, lactalbumin and lactoglobulin from cheese whey.

When these products are used as raw materials for the manufacture of food products shall be pasteurized or sterilized before or during the preparation of such products should not show a count greater than 100 coliforms / g after heat treatment.

It is forbidden to feed dairy animals with sera that have not been pasteurized or sterilized. An exception to this requirement sera from manufacturing processes in which these treatments were applied

**Art 582bis - means Cheese Whey Powder, the product obtained by drying whey from cheese making, after pasteurization.**

You must answer the following characteristics and requirements:

- a) be presented as a yellowish white powder, salty-sweet taste, soluble in warm water.
- b) Humidity: Max. 4.5% w / w.
- c) Milk Fat: Max. 2.0% w / w.
- d) Milk Proteins: Min 10.0% w / w.
- e) Ash (500-550 ° C): Max. 9.0% w / w.
- f) Carbohydrate total reducers, expressed as anhydrous lactose: Min 70.0% w / w.
- g) Lactic Acid: Max. 2.2% w / w.

Must meet the microbiological requirements laid down in Article 567.

This product will be labeled "Cheese Whey Powder" with characters of equal size and visibility enhancement.

**Art 582cuarto** - means Cheese Whey Concentrate denatured or partially denatured powder, the product obtained by pasteurization, ultrafiltration and serum dehydration from making cheese.

You must answer the following characteristics and requirements:

- a) be presented as a yellowish white powder, pleasant tasting, soluble in warm water.
- b) Humidity: Max. 7.0% w / w.
- c) Milk Protein: Min 32.0% w / w.
- d) total reducing Carbohydrates, expressed as anhydrous lactose: Max. 48.0% w / w.
- e) Ash (500-550 ° C): Max. 8.0% w / w.
- f) titratable acidity, expressed as lactic acid: Max. 0.3% w / w.
- g) pH of 10% solution: 6.0 to 7.0.
- h) Acidity of fat: Max. 0.40 mg. KOH / g. fat.
- i) Content of free amino acids (Max):

Glutamic acid: 50 mg/100 g

Proline: 20 mg/100 g

Glycine, alanine, cystine, valine, methionine, leucine, isoleucine, tyrosine, phenylalanine, histidine, lysine and / or arginine: no more than 10 mg/100 g and individually for each amino acid content.

Must meet the microbiological requirements laid down in Article 567

This product will be labeled "Cheese Whey Concentrate Denatured (or partially denatured) obtained by ultrafiltration", with characters of equal size and visibility enhancement.

**Art 583** - In the name of food casein means the product is removed by enzymatic action or by precipitation of skim milk by acidification to pH 4.6 to 4.7, washed and dried by appropriate technological processes.

1) Classification: according to their method of production, food Casein is classified as:

- a. Nutritional casein, acid is one obtained by acidification with acids.
- b. Lactic Casein food, is one obtained by precipitation with fermented whey.
- c. Rennet casein food, is one obtained by enzymatic clotting action.

2) Casein preparing food will be used:

- a. Required Ingredients: Skim milk.
- b. Optional ingredients: calcium chloride food rennet casein.
- c. Additives: Do not accept the use of additives.
- d. Technology Aids / preparation:

Food grade acidifiers:

Acids: acetic, hydrochloric, sulfuric, lactic, citric, phosphoric.

Fermented whey.

Coagulating enzymes: Rennet or other coagulating enzymes.

3) Considerations:

Hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers.

4) Casein food must meet the following requirements:

4.1) Sensory characteristics:

- Appearance: granules or powder, no foreign particles.
- Color: White or yellowish white.
- Taste and Aroma: Mild flavor, characteristic free flavors and odors.

Sampling method: IDF 50 C: 1999.

4.2) Physical and chemical characteristics:

Requirements	Values	Analysis method
Fat (% m / m)	max. 2.0	IDF 127A: 1988
Moisture (% m / m)	max. 10.0	IDF 78B: 1980

Protein (% m / m dry basis)	min. 90.0	IDF 20B: 1993
Ash (% m / m)	max. 2.5 max. 8.0	IDF 89: 1979 * IDF 90: 1979 **
Free acidity (ml NaOH 0.1 N / g)	max. 0.27	IDF 91: 1979
Sedimentos/25 g max.	Disk C	IDF 107: 1982

\* Applicable to dietary casein and lactic acid.

Applicable \*\* rennet casein food.

Sampling method: IDF 50 C: 1999.

4.3) macroscopic and microscopic criteria:

Absence of any type of foreign elements or impurities.

4.4) Microbiological criteria:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Viable Aerobic mesophilic microorganisms / g	n = 5 c = 2 m = 30000 M = 100000	2	FIL 100 B: 1991
Coliforms / g (30 ° C)	n = 5 c = 2 m = 10 M = 100	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m <3 M = 10	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 1 m = 10 M = 100	8	IDF 138: 1986
Yeasts and molds / g	n = 5 c = 2 m = 100 M = 1000	2	FIL 94B: 1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.



Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 C: 1999.

4.5) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

5) The food Casein materials shall be packed with suitable bromatologically pursuant to this Code, suitable for storage under conditions that confer adequate protection against contamination.

6) Casein labeling of food must be made in accordance with the following requirements:

The product shall be "Casein acid food", "food rennet casein" or Lactic Casein food "as appropriate and in accordance with the classification set out in paragraph 1) of this Article.

**Art 584** - Caseinate With the name of food, is the product obtained by reaction of casein or food casein curd fresh food, with solutions of alkali metal hydroxides or alkaline earth or ammonium or food quality, and subsequent washing and drying through appropriate technological processes.

1) Classification: to the drying process are classified as:

- a. Spray dried food caseinate or "spray".
- b. Roller-dried food caseinate or "roller".

2) In preparing food caseinate is used:

a. Ingredients required:

- Casein casein curd food or fresh food.
- hydroxides, carbonates, phosphates or citrates alkali or alkaline earth or ammonium salts of food quality.

b. Additives: Do not accept the use of additives.

c. Technology Aids / preparation: not authorized.

3) Considerations: hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers.

4) The food caseinates must meet the following requirements:

4.1) Sensory characteristics:

- Appearance: powder free from lumps and hard particles.
- Color: White or yellowish white.
- Taste and Aroma: Mild flavor, characteristic free flavors, odors or unpleasant.

Sampling methods: IDF 50 C: 1999.

4.2) Physical and chemical characteristics:

Requirements	Values	Analysis method
Fat (% m / m)	max. 2.0	IDF 127A: 1988
Moisture (% m / m)	max. 8.0	IDF 78B: 1980
Protein (% m / m dry basis)	min. 88.0	IDF 20B: 1993
PH	max. 7.5	IDF 115A: 1989
Lactose monohydrate (% m / m)	max. 1.0	IDF 106: 1982
Ash (% m / m)	max. 5.0	IDF 90: 1979
Sediment burnt particles	spray caseinate  caseinate roller	max. CFIL Disk 107: 1982 Max. DFIL Disk 107: 1982

Sampling methods: IDF 50 C: 1999.

4.3) macroscopic and microscopic criteria: No foreign substances contain macro and microscopically visible.

4.4) Microbiological criteria:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Viable mesophilic / g	n = 5 c = 2 m = 30000 M = 100000	2	FIL 100 B: 1991
Coliforms / g (30 ° C)	n = 5 c = 2 m = 10 M = 100	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m <3 M = 10	5	APHA 1992, Cap. 24 (1)
Cap. 24 (1) Staphylococcus coag. Positive / g.	n = 5 c = 1 m = 10 M = 100	8	IDF 138: 1986

Salmonella / 25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985
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n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.  
Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 C: 1999.

4.5) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

5) must be packed caseinates bromatologically suitable materials in accordance with this Code, appropriate for the expected conditions of storage and to confer adequate protection against contamination.

6) The labeling of food caseinates shall be made in accordance with the following requirements:

The product shall be caseinate, followed by cation added and then indicate the drying process according to the classification established in paragraph 1) of this Article. Eg calcium caseinate dried by spray-dried calcium caseinate roller, etc..

**Art 585** - The name refers cream milk product relatively rich in fat separated from the milk by technologically appropriate procedures, which takes the form of a fat emulsion in water.

1) Classification Definition procedures cream is called pasteurized or pasteurized, which has been subjected to pasteurization process by technologically appropriate heat treatment. sterilized cream is called, which has been subjected to the sterilization process by technologically suitable heat treatment. UAT cream is called ( UHT), which has been subjected to a heat treatment of ultra high temperature, using a technologically appropriate. According to its fat content, as appropriate to paragraph 6 of this Article, the cream is classified as: Cream low-fat or light or semi-cream. Crema. Crema high fat content. 2) developing cream be used: a) mandatory ingredients: cream obtained from milk. b) Optional Ingredients: Milk solids not acids: Max. 2.0% m / m, or, caseinates: Max. 0.1% m / m, or, whey powder: Max. 1.0% m / m. c) Additives: c.1) pasteurized cream: not accepted the addition of any additive or adjuvant. c.2) Cream UHT sterilized cream (UHT): may contain thickening agents and / or stabilizers permitted listed below, alone or in mixtures, in total amount not greater than 0.5% m / m in the final product. may also contain stabilizers permitted salts listed below, alone or in mixtures in total amount not greater than 0.2% m / m in the final product. • thickening agents and / or stabilizers:

INS	Additives	Max Conc. in prod. final
400	Alginic acid	
404	Calcium alginate	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate.	Max. 0.50% m / m
466	Carboxymethylcellulose and its sodium salt	Max. 0.50% m / m
414	Gum arabic Max.	Max. 0.50% m / m
	Jataí gum or carob	Max. 0.50% m /

410		m
412	Guar gum Max.	Max. 0.50% m / m
415	Xanthan Gum Max.	Max. 0.50% m / m
407	Carrageenan and sodium or potassium salts.	Max. 0.50% m / m
440	Pectin Max. 0.50% m / m	Max. 0.50% m / m
460	Microcrystalline cellulose	Max. 0.50% m / m

• stabilizing Sales:

INS	Additives	Max Conc. in prod. final
331	Sodium citrate	Max. 0.20% m / m singly or in combination
339	Phosphates (mono, di and tri) sodium	
340	Phosphates (mono, di and tri) potassium	Max. 0.20% m / m singly or in combination
341	Phosphates (mono, di and tri) calcium	
509	Calcium chloride	Max. 0.20% m / m singly or in combination
500ii	Sodium Bicarbonate	Max. 0.20% m / m singly or in combination

3) Considerations: hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 4) cream milk shall meet the following requirements: Sensory Characteristics: Color: White or slightly yellow. Taste and smell: Characteristics, soft, not stale, or acids and odor or taste.

Sampling method: IDF 50 C: 1999.

Physicochemical Properties: The cream must meet the physical and chemical requirements listed below:

Requirements	Cream low-fat or light or semi-cream	Cream	High Tenor fatty cream	Analysis method
Fat (g cream fat/100 g) Max. Lo	19.9 10.0	49.9. 20.0	50.0	IDF 16C: 1987
Acidity (g Citric Acid. Lactic / g cream) Max	0.20	0.20	0.20	AOAC. 947 15th Ed. May

Sampling methods: IDF 50 C: 1999. macroscopic and microscopic criteria: absence of any impurities or foreign.

Microbiological criteria:

Pasteurized cream:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Total coliforms / g	n = 5 c = 2 m = 10 M = 100	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m <3 M = 10	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 1 m = 10 M = 100	8	IDF 145: 1990
Aerobic Mesophilic / g	n = 5 c = 2 m = 10,000 M = 100,000	5	IDF 100B: 1991

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

Additive INS Max Conc. in prod. End

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling methods: IDF 50 C: 1999

Cream sterilized and UHT milk cream (UHT):

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Aerobic Mesophilic / g (after 7 days incubation at 35 ° C)	n = 5 c = 0 m = 100	10	IDF 100B: 1991

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling methods: IDF 50 C: 1999

Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

5) Packaging:

a. The cream pasteurized, sterilized and UHT cream (UHT), shall be packaged in containers suitable for contact with food in accordance with this Code and to confer adequate protection against contamination.

b. The cream must be kept permanently in a cold or temperature less than or equal to 5 ° C for the purpose of maintaining their characteristics. Exceptions, cream UHT sterilized cream (UHT), which may be stored at room temperature.

6) The labeling of the cream must be made in accordance with the following requirements:

It will be called "heavy cream" or "cream", "Tenor Cream Low Fat" or "Light Cream" or "semi-cream", "Fatty Alto Tenor Cream" as appropriate.

The cream fat content of which exceed 40% m / m, may be designated "Double Cream".

The cream fat content of which exceeds 35% m / m may optionally set "Whip Cream".

From Being UAT sterilized cream or cream (UHT), will be called "Sterilized Cream," "Cream UAT" or "UHT Cream" and can also be used in this case the name "Long Life".

Homogenized cream treated, indicate on the label "Homogenized".

In all cases shall be recorded on the front of the label, content% m / m fat.

**Art 586** - (Res 1276, 7/19/88) Homogenization means cream or whipped allow mechanical treatment subdivide fat globules and to obtain uniform distribution throughout the volume, so that by resting at least 48 hours at a temperature of  $8 \pm 2$  ° C, this separation no visible fat.

The fat percentage content of 100 cm<sup>3</sup> of the top of a volume of 250 cm of cream previously stirred and placed in a separating funnel or cylinder that capacity and held for 24 hours at  $8 \pm 2$  ° C should not differ by more than 5% w / w fat percentage content volume remaining cream.

**Art 587** - means bulk cream industrial use, the cream volume transported in a dairy processing plant to another, to be processed and is not intended directly to consumers.

1) This product is designated "Bulk Milk Cream Industrial Use".

2) the development of bulk milk cream for industrial use, will be used:

a. Required Ingredients: cream obtained from milk.

b. Additives and adjuvants: not accepted the addition of any additive or adjuvant.

3) Considerations:

Hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers.

4) The bulk milk cream for industrial use, shall meet the following requirements:

4.1) Sensory characteristics:

- Color: White or slightly yellow.
- Taste and odor: Characteristics, soft, not stale or acids and odor or taste.

Sampling methods: IDF 50 C: 1999

4.2) General requirements:

The fat content of the cream must comply with the provisions of Article 555 bis of the Code, as to the identity of butterfat.

It should contain:

1. Foreign matter.

Two. Colostrum, blood or pus.



Three. Antiseptics, antibiotics, preservatives and / or neutralizing.

April. Residues of hormones and / or microbial toxins.

May. Pesticide residues and / or toxic metals in quantities greater than those set out in this Code.

June. Levels of radioactivity above:

CE134 and CE137 ..... 5 Bq / l.  
I131 ..... 5 Bq / l.  
Sr90 ..... 5 Bq / l.

Sampling method: IDF 50 C: 1999.

#### 4.3) Physical and chemical characteristics:

The bulk cream industrial use must meet the physical and chemical requirements listed below:

Requirements	Value	Analysis method
Fat (g. fat/100 g cream)	Min 10.0	IDF 16C: 1987
Acidity g. Citric Acid. láctico/100 g cream	Max. 0.20	AOAC15 947 ° Ed. May

Sampling methods: IDF 50 C: 1999.

#### 4.4) macroscopic and microscopic criteria:

The bulk cream industrial use shall be free from any kind of impurities or foreign.

4.5) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

#### 5) Treatment:

The bulk cream for industrial use must be cooled and maintained at a temperature not exceeding 8 ° C, industrialists dairy establishments.

May optionally be subjected to the following treatments:

- Termización: heat treatment does not inactivate alkaline phosphatase.
- Pasteurization heat treatment to ensure inactivation of the alkaline phosphatase (AOAC 1990.15 979.13 ° Ed.)

#### 6) Transport

The bulk cream industrial use shall be transported in insulated tanks at a temperature not exceeding 8 ° C. Arrival temperature of the cream should not exceed 12 ° C.

Allowed a maximum arrival temperature not exceeding 15 ° C when the fat content of the cream greater than 42% m / m.

**Art 588** - In the name of Sour Cream, Cream or Cream Cultivated Cultivated Acid means the product obtained by biological acidification creams or homogenized milk, pasteurized previously, by using selected lactic bacteria cultures.

1) The product shall meet the following requirements:

a. - Acidity: no less than 0.40% w / w or greater than 0.85% w / w expressed as lactic acid.

b. - must be maintained pasteurized immediately after its sale to consumers at a temperature not exceeding 8 ° C. Similarly, should not contain neutralizing agents, antibiotics, preservatives, dyes, thickeners, stabilizers, antioxidants and / or emulsifiers.

c. - It must be free of pathogenic and / or toxigenic. This requirement will not be met if you have:

c.1-Coliform bacteria: greater than 100 / g.

c.2-Escherichia coli: present in 1 g. Must be confirmed by biochemical tests.

c.3 coagulase-positive Staphylococcus aureus: presence of 0.1 g.

c.4-Fungi and Yeasts: Maximum 50 / g. This account must be made of 10 cm<sup>3</sup> of 10-1 dilution of the sample, equally distributed on three plates, the results, must submit the proper correlation. Parallel witness two plates should be used to control the temperature.

d. - To be classified according to its fat content, as provided in Article 585 of this Code.

2) This product must be packaged in packs bromatologically fit in accordance with this Code and that evidence if they have been opened.

3) The product is marked on the body of the container, forming a sentence or two characters of equal size and visibility enhancement "Acid Cream ..." or "... Cultivated Acid Cream" or "Cream ... Cultivated" filling in the blanks with the appropriate designation according to the fat content.

Be recorded in the main label clearly marked, the minimum percentage content of fat.

**Art 589** - With the designation of Chantilly cream for use in cakes and / or pastries, is the product made from cream that meets the requirements laid down in this Chapter for Pasteurized cream, sugar added and subjected to a process of air incorporation.

1) You must meet the following requirements:

a. Acidity: not more than 0.2% w / w expressed as lactic acid.

b. Milk Fat: Min 30% w / w.

c. Residual phosphatase test: negative (AOAC 1990.15 979.13 ° Ed.)

d. It may be added authorized flavoring substances.

e. Contain no neutralizing substances, antibiotics, preservatives, dyes, thickeners, stabilizers, antioxidants, emulsifiers.

f. It must be free of pathogenic and / or toxigenic. This requirement will not be met if you have:

f.1-Coliform bacteria: greater than 100 / g.

f.2-Escherichia coli: present in 1 g. Must be confirmed by biochemical tests.

f.3 coagulase-positive Staphylococcus aureus: presence of 0.1 g.

2) This product must be kept refrigerated until used, in containers suitable bromatologically pursuant to this Code.

If the product is intended for direct to consumer retailing, must be in containers suitable bromatologically pursuant to this Code and that evidence if they have been opened.

3) marked on the container body with characters of equal size and visibility enhancement "Chantilly cream".

Be recorded in the main label clearly marked, the minimum percentage content of fat.

**Art 590** - In the name of Cream Milk Powder, Cream Powder, Powder Cream Powder Milk or Cream, it means the products obtained by proper dehydration creams suitable for human consumption may be previously pasteurized and / or homogenized.

1) Milk Powder Creams present a maximum value of 1.0% moisture and contain between 50 and 75% milk fat.

2) added to the supported starting creams monoglycerides in the maximum proportion of 0.5% fat, lecithin for food use in the proportion of up to 0.5% of the total solids of the cream, and the minimum amounts of lactose, milk solids, or sodium or potassium caseinate necessary to improve the characteristics of the reconstituted product.

3) This product will be dispensed in containers to ensure preservation of hygienic and organoleptic characteristics.

4) is tagged for "Cream Milk Powder" on the label indicating how fat reconstitution and the reconstituted product.

**Art 591** - (Res 1276, 19/07/88) It prohibits the use of the word cream to designate other products, except those expressly authorized by this Code.

**Art 592** - In the name of Dulce de Leche is the product obtained by concentration and action of heat at normal pressure or reduced milk or reconstituted milk with or without added milk solids source and / or cream, and added to sucrose (partially substituted or not by monosaccharides and / or other disaccharides), with or without addition of other foodstuffs.

1) Classification: a) According to the fat content, the Dulce de Leche is classified as: i Sweet Milk. ii Dulce de Leche Cream. b) According to the addition or not of other food substances, the product can be classified into: i Dulce de Leche Dulce de Leche or without aggregates. ii Dulce de Leche with aggregates. 2) Description Sales: The name Dulce de Leche is reserved for product that does not contain dairy base grease and / or non-dairy protein source. The product should be called:

a. "Dulce de Leche" or "Dulce de Leche Cream", as the fat content in the final product, according to section 5.2) of this Article.

b. The Dulce de Leche additive has been added thickeners and / or stabilizers and / or wetting permitted by this Code, shall be called "Dulce de Leche for Chocolate" or "Dulce de Leche Confectioner" or "Dulce de Leche for Seafood" or 'Dulce de Leche Pastry ".

c. The Dulce de Leche has been added cocoa, chocolate, almonds, peanuts, dried fruits, cereals and / or other food products alone or in mixtures, and have also been added additives or thickeners and / or stabilizers and / or wetting permitted by this Code, shall be called "Dulce de Leche with ..." filling the blank with the / the name / s of / the product / s added / s. This product may optionally be called "Dulce de Leche Mixed".

d. The products mentioned in paragraphs 2.a), 2.b) and 2.c) of this Article, if they were intended for the manufacture of ice cream, optionally may be called "Dulce de Leche for Ice Cream" or "Dulce de Leche Ice Cream Man "or" Dulce de Leche for Ice Cream with ... " or "Dulce de Leche Ice cream with ..." as appropriate and filling the blank with the / the name / s of / the product / s added / s. This product name is mandatory when the products referred to in subparagraphs 2.a), 2.b) and 2.c) of this Article, have been added to the coloring agents listed in paragraph 3) c of this article. In all cases, in the names referred to in paragraphs 2.b), 2.c) and 2.d) is marked "With Cream" as appropriate to the classification 1.a.ii) and subsection 5.2) of this Article . 3) making Dulce de Leche will be used: a. - Required Ingredients: Milk or Reconstituted milk. sucrose (in up to 30 kg/100 l of milk). b. - Optional ingredients: milk cream. Solids of dairy origin. Mono and disaccharides to replace sucrose in a maximum of 40% m / m. starch or modified starches at a rate not exceeding 0.5 g/100 ml of milk. Cocoa, chocolate, coconut, almonds, peanuts , dried fruits, cereals and / or other food products alone or in mixtures at a rate between 5 and 30% m / m of the final product Additives: Authorizes the use of these additives in the manufacture of caramel:

Function	Additive		Max Conc. in the final product
	INS	Name	
Preservative	200 201 202 203	Sorbic acid, sodium sorbate , potassium sorbate, calcium sorbate	600 mg / kg (sorbic acid) 1000 mg / kg of sorbic acid (for the Dulce de Leche for industrial use)
Preservative	235	Natamycin	1 mg / dm <sup>2</sup> (surface)
Texturizing	327	Calcium lactate	bpf
Aroma / flavor		Vanilla flavoring, vanillin and / or ethylvanillin alone or in mixtures.	bpf
Moisturizer	420	Sorbitol	5 g / 100 g
Dye	150 150 b 150 c 150 d	Candy I - pure Candy II - Caustic sulphite process Caramel III - ammonia process Caramel IV - sulphite ammonia process	bpf (for Dulce de Leche Ice Cream Man)
Stabilizer	331	Sodium citrate	bpf
Thickener / Stabilizer	400	Alginic acid	5000 mg / kg (*)
	403	Ammonium alginate	5000 mg / kg (*)
	404	Calcium alginate	5000 mg / kg (*)
	407	Carrageenan, fucellaran and its salts including sodium and potassium.	5000 mg / kg (*)
	440	Amidated pectin and pectin	5000 mg / kg (*)

	402	Potassium alginate	5000 mg / kg (*)
	405	Propylene glycol alginate	5000 mg / kg (*)
	401	Sodium alginate	5000 mg / kg (*)
	406	Agar	5000 mg / kg (*)
		Carboxymethylcellulose	5000 mg / kg (*)
	466	Sodium carboxymethylcellulose	5000 mg / kg (*)
	461	Methylcellulose	5000 mg / kg (*)
	465	Methylethylcellulose	5000 mg / kg (*)
	463	Hydroxypropyl	5000 mg / kg (*)
	414	Gum Arabic	5000 mg / kg (*)
	415	Xanthan gum	5000 mg / kg (*)
	410	Locust bean gum	5000 mg / kg (*)
	416	Karaya gum	5000 mg / kg (*)
	418	Gellan gum	5000 mg / kg (*)
	413	Tragacanth	5000 mg / kg (*)
	425	Konjac gum	5000 mg / kg (*)
		Gelatin	5000 mg / kg (*)
	460 i	Microcrystalline cellulose	5000 mg / kg (*)

(\*) The use of these thickeners / stabilizers when used in mixtures, may not exceed 20,000 mg / kg of final product and only for Caramel Pastry or Ice cream. was also admitted the presence of other additives, but only when come from the optional ingredients added, according to the provisions of the Transfer Principle Food Additives (Codex Alimentarius Volume 1A, 1985, Section 5.3) and its concentration in the final product shall not exceed the proportion corresponding to the maximum concentration admitted to the optional ingredient. In the case of the additives included in this Article shall not exceed the maximum limits set for them. c. - Aids Technology / Processing: We support the use of the following adjuvants: •  $\beta$ -galactosidase (lactase): bpf • Baking Soda: bpf • Sodium hydroxide: bpf • Calcium hydroxide bpf • Sodium carbonate: bpf 4) Considerations: hygiene practices for product development will agree with what is stated in this Code on sanitary conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 's milk to be used must first be sanitized by

suitable mechanical means. 5) Dulce de Leche, shall meet the following requirements:  
 5.1) Features Sensory: • Consistency: creamy or pasty, no perceptible crystals. Consistency may be stronger in the case of Dulce de Leche for Pastry or Baker, for Pastry and Bakery or Ice Cream or Ice cream. may submit semisolid or solid consistency and partially crystallized when humidity exceeds 20% m / m. • Color: brown caramel, from the Maillard reaction. For the Dulce de Leche Ice Cream or Ice cream for color may correspond to the dye added. • Taste and odor: sweet characteristic odor or taste.

Sampling method: IDF 50 C: 1999.

5.2) Physical and chemical characteristics: The Dulce de Leche must meet the physical and chemical requirements listed below:

Requirement	Dulce de Leche	Caramel cream	Analysis method
Humidity (g/100 g)	max. 30.0	max. 30.0	IDF 15B: 1988
Fat (g/100 g)	6.0 to 9.0	greater than 9.0	IDF 13C: 1987
Ash (g/100g)	max. 2.0	max. 2.0	AOAC 15th Ed.1990. 930.30
Protein (g/100g)	min. 5.0	min. 5.0	IDF 20B: 1993

Sampling methods: IDF 50 C: 1999 5.3) macroscopic and microscopic criteria: absence of any impurities or foreign matter. 5.4) Microbiological criteria:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Staphylococcus coag. Positive / g	n = 5 c = 2 m = 10 M = 100	8	IDF 145: 1990
Yeasts and molds / g	n = 5 c = 2 m = 50 M = 100	3	FIL 94B: 1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

Sampling methods: IDF 50 C: 1995 5.5) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 6) Caramel bromatologically be presented in suitable containers in accordance with this Code, with materials suitable for the intended conditions of storage and which give the product proper protection from contamination. 7) Labeling: 7.1) The labeling of Dulce de Leche shall be made in accordance with the following requirements: It apply provisions of this Code. 7.2) The product corresponding to the classification given in section 1) bi (Dulce de Leche without aggregates) should be called "Dulce de Leche." When in the preparation of this product are not used starches or starches modified, it may indicate on the label the words "No Starch" or "No Starch". 7.3) The Dulce de Leche has been added thickening additive and / or stabilizers and / or wetting authorized in this Article, will be labeled " Dulce de Leche for Chocolate "or" Dulce de Leche Confectioner "or" Dulce de Leche for Seafood "or" Dulce de Leche Pastry ". 7.4) The Dulce de Leche has been added cocoa, chocolate, almonds, peanuts, dried fruits , cereals and / or other food products alone or in mixtures, and have also been added or not additives thickeners and / or stabilizers and / or wetting authorized in this Article, will be labeled "Dulce de Leche with ..." filling the blank with the / the name / s of / the product / s added / s. This product may optionally be called "Dulce de Leche Mixed". 7.5) The products mentioned in 7.2), 7.3) and 7.4) when they were intended for the manufacture of ice cream, optionally may be labeled "Dulce de Leche for Ice Cream" or "Sweet Milk Ice Cream Man "or" Dulce de Leche for Ice Cream with ... " or "Dulce de Leche Ice cream with ..." as appropriate and filling the blank with the / the name / s of / the product / s added / s. 7.6) Dulce de Leche mentioned in 7.2), 7.3) and 7.4) has been added to one or more of the coloring agents listed in paragraph 3) c of this Article, shall be mandatorily labeled as "Dulce de Leche for Ice Cream" or "Dulce de Leche Ice Cream Man" or "Dulce de Leche for Ice



Cream with ... " or "Dulce de Leche Ice cream with ..." as appropriate and filling the blank with the / the name / s of / the product / s added / s. 7.7) In all cases, the names mentioned will be included the term "with cream" as appropriate to the classification 1.a.ii) and subsection 5.2) of this Article. 7.8) In those cases where the Dulce de Leche is intended solely for industrial use as raw material for the production and other food products containing a concentration of sorbic acid and / or salts of Na, K or Ca greater than 600 mg / kg to 1000 mg / kg (both expressed in sorbic acid), this character must be indicated on the label expression "Exclusive Industrial Use". 7.9) may be included on the label any expression referring to the presentation of the product, eg tablet, paste, paste, etc..

**Art 594 -** (Res. 1276, 19/07/88) "In the name of Dulce de Leche cream means the product prepared in the same manner and with the same raw materials set forth in Article 592, with the addition of cream enough to fill the needs of its membership.

In the development of this type of caramel are allowed the same operations established in Paragraph a), b), c), d) and e) of Article 592 and additions are prohibited mentioned in Incs. 1) and 2) of Article 592.

Must meet the requirements set out in Incs. I), II) and IV) of Article 592.

Its chemical composition is:

- Water, Max: 25.0% w / w
- Milk total solids, Min: 29.0% w / w
- Milk Fat, Min: 11.0% w / w
- Ash (500 ° -550 ° C), Max: 2.0% w / w

This product is tagged:

Fresh milk and cream, with characters of equal size and visibility enhancement.

When using the substances contained in the Incs d) and e) of Article 592, shall be recorded clearly marked with added substances or legend "With flavoring allowed", "With preservative allowed" as appropriate.

Registered shall also approximate percentage chemical composition.

**Art 594bis** - (Res 1276, 19/07/88) With the generic Joint Dulce de Leche means milk jam that responding to the features and specifications set forth in Article 592, has been added to one or more foodstuffs referred to in this Code.

In the development of this type of caramel is allowed:

i) Transactions Incs mentioned in a), b), c) and d) of Article 592.

ii) The addition of up to 2.0% w / w of stabilizers and thickeners authorized.

iii) The addition of sorbic acid or sodium or potassium salts in an amount not exceeding 600 mg / kg (600 ppm), including the amount of the aggregates eventually come.

Only may contain substances and / or additives of another nature to those described in Articles. 592 and 593, when derived exclusively from the aggregates for which its use is authorized by this Code.

The caramel content in the final product shall be not less than 70% w / w. The content of aggregates is not less than 10% w / w.

This product is marked on the package body:

Dulce de leche with ... (Filling the blank with the name of the substances added).

When using the substances contained in the Incs. d) and e) of Section 592 or ii) of this section, shall be recorded clearly marked with added substances or flavoring allowed legends With With With stabilizer or preservative allowed allowed, as appropriate.

Registered shall also approximate percentage chemical composition.

**Art 595** - (Res 1276, 19/07/88) Milk Sweets (Article 592, 593, 594) may be packaged:

a) glass, tin, aluminum, which allow their sterilization after packaging. Should be appropriate to the lid or in the body of the container, with clearly marked, month and year of manufacture.

With the name of butter fat is the product obtained exclusively from the beating and kneading, with or without modification biological, pasteurized cream derived exclusively from milk, by appropriate technological processes. The butter fat shall be composed exclusively of milk fat.

1) Classification: The butter is classified into:

a. Extra Quality Butter: butter that meets quality class "I" classification by sensory evaluation.

b. First Quality butter: butter responsive to the quality class "I-" classification by sensory evaluation.

Methods of sampling and analysis:

IDF 50 C: 1999.

IDF 99A: 1987.

2) Description of sale: This product is designated as "Manteca" or "unsalted butter", "Manteca Salada" or "salted butter" as appropriate as defined in paragraph 3.b) of this Article.

May be designated "Manteca Matured", if applicable, as defined in paragraph 3.b) of this Article.

May be designated "Extra Butter" or "Manteca First", as appropriate to the classification given in paragraph 1) of this Article.

3) shortening the development shall be used:

a. Required Ingredients: pasteurized cream obtained from milk.

b. Optional ingredients:

Sodium chloride up to 2 g/100 g of butter (salted butter).

Selected lactic (butter matured).

c. Additives:

Dyes: it allows the addition of the following natural or synthetic dyes nature identical in sufficient quantities to achieve the desired effect: Bixa or bixa, beta carotene and turmeric or curcumin.

Bleaching: it allows the use of copper chlorophyllin chlorophyllin or in sufficient amounts to achieve the desired effect.

d. Processing aids / processing: it allows the addition of the following neutralizing salts, in a maximum dose of 2000 mg / kg alone or in combination, expressed as anhydrous substances: sodium orthophosphate.

Sodium carbonate.

Sodium bicarbonate.

Sodium hydroxide.

Calcium hydroxide.

4) Considerations: hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers.

5) butter shall meet the following requirements:

5.1) Sensory characteristics:

Appearance: Consistency solid plastic at a temperature of 20 ° C, smooth

and uniform texture, creamy, with uniform distribution of water.

Color: Yellowish white without spots, streaks or spots of another color.

Taste and Odor: Mild flavor, distinctive, delicate aroma, odor or strange taste.

Methods of sampling and analysis:

IDF 50 C: 1999  
IDF 99A: 1987

5.2) Physical and chemical characteristics:

Minimum quality parameters:

Requirements	Values	Analysis method
Fat (% m / m)	min. 82.0 (*)	IDF 80: 1977
Moisture (% m / m)	max. 16.0	IDF 80: 1977
Non-fat dry (% m / m)	max. 2, 0	IDF 80: 1977
Fat Acidity (mmole/100 g fat)	max. 3.0	FIL 6B: 1989
Peroxide Index (meq. peroxide / kg fat)	max. 1	AOAC15 ° Ed 965.33

(\*) In the case of salted butter, the fat content will not be less than 80.0%.

Sampling method: IDF 50 C: 1999.

5.3) macroscopic and microscopic criteria:

Absence of any type of foreign elements or impurities.

5.4) Microbiological criteria:

Microorganisms	Acceptance Criteria	Test Methods	ICMSF Category
Total coliforms / g	n = 5 c = 2 m = 10 M = 100	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m <3 M = 10	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g	n = 5 c = 1 m = 10 M = 100	8	IDF 145: 1990
Salmonella spp/25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 C: 1999

#### 5.5) Pollutants:

Organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

6) The butter must be submitted in bromatologically suitable containers in accordance with this Code, with materials suitable for the expected conditions of storage and to confer adequate protection against contamination. prohibited any kind of division in points of sale to the public . 7) The labeling of butter must be made in accordance with the following requirements: It will be called "butter" or "Butter Salt" or "salted butter" as appropriate. may be provided as "unsalted butter" in the case of no salt have been used as an optional ingredient. , may be designated "Manteca Matured" as appropriate. recorded quality can "Extra" or "First" as appropriate in accordance with the classification of paragraph 1) of this Article.

**Art 603** - In the name of Anhydrous Milk Fat or Butteroil, fat is the product obtained from cream or butter, for the virtual elimination of water and nonfat solids, using appropriate technological processes.

1) Sales description : The product shall be "Anhydrous Milk Fat" or "Butteroil". 2) the development of Anhydrous Milk Fat or Butteroil, will be used: a) Required Ingredients: cream obtained from milk and / or butter. b ) Additives: b.1) not supported the use of additives in Anhydrous Milk Fat or Butteroil to be used in: • Products and dairy products that are intended for direct consumption. • Recombination of milk. b.2) is accepted use of the following antioxidants for Anhydrous Milk Fat or Butteroil not intended for dairy processing or dairy: • Butylhydroxyanisole (BHA) and / or • Butylated hydroxytoluene (BHT) and / or • Terbutilhidroxiquinona (TBHQ) and / or • propyl, octyl and dodecilgalatos. alone or mixed in any proportion, provided that the gallates not

exceeding 100 mg / kg alone or in combination, BHT 75 mg / kg and TBHQ 120 mg / kg. In all cases the total additives should not exceed 200 mg / kg (upper limit for the BHA).

• Esters ascorbyl palmitate or ascorbyl stearate, alone or in combination, with a maximum concentration of 500 mg / kg. • Citrate: Isopropilcitrato or Monoglyceryl citrate, alone or in combination, with a maximum concentration of 100 mg / kg. c) Aids technology / processing: Accept the use of acidity regulators following: • Sodium hydroxide. • Sodium carbonate. • Sodium bicarbonate. 3) Considerations: hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 4) The Fat Anhydrous Milk or Butteroil, shall meet the following requirements: 4.1) Sensory characteristics: Appearance: A 35 ° - 40 ° C somewhat viscous liquid, free from crystals. Color: Beige. Taste and aroma: Own, not rancid, free of flavors and / or odors or unpleasant.

Sampling method: IDF 50 C: 1999.

4.2) Physical and chemical characteristics:

Requirements	Values	Analysis method
Fat (g/100 g of sample)	min. 99.7	IDF 24: 1964
Moisture (g/100g sample)	max. 0.2	IDF 23A: 1988
Peroxide number (meq. / Kg fat)	max. 0.35	IDF 74A: 1991
Fatty acid (g Citric Acid. Oleico/100 g fat)	max. 0.4	FIL 6B: 1989

Sampling method: IDF 50 C: 1999.

4.3) macroscopic and microscopic criteria: Absence of any impurities or foreign matter.

4.4) Microbiological criteria:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 10 M = 100	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m <3 M = 10	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 1 m = 10 M = 100	8	IDF 145: 1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 C: 1999.

#### 4.5) Pollutants:

Organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

5) Anhydrous Milk Fat or Butteroil must be submitted in containers suitable bromatologically pursuant to this Code, with materials suitable for the intended conditions of storage and to confer adequate protection against contamination. 6) The labeling of Fat Anhydrous Milk or Butteroil shall be made in accordance with the following requirements: The product shall be "Anhydrous Milk Fat Content", "Butteroil", "Dehydrated Butter Fat" or "Fat Dehydrated Butter".

### **Art 604 - (Res 1276, 7/19/88) Cancelled**

## **CHEESE**

**Art 605** - Cheese means fresh or matured product obtained by partial separation of the whey or reconstituted milk (whole, partially or fully skimmed) milk or sera, coagulated by physical action of the rennet, in Specific enzymes, specific bacteria, organic acids alone or in combination, all of food-grade quality, with or without the addition of nutritional substances and / or spices and / or flavorings, additives specifically indicated, flavoring and coloring materials.

Cheese means the it is ready for consumption shortly after manufacture. Matured Cheese means which has experienced the necessary biochemical and physical changes characteristic of the variety of cheese. 1) Sales name:

a. The name Cheese is reserved for products that contain no fat dairy based and / or non-dairy protein source.

b. All products named Cheese, include the name of the corresponding variety, provided with the characteristics of the variety in question, as specified in this Code. The name may be accompanied by the names set in qualifying.

c. The cheeses must meet the physical, chemical and sensory properties of each variety set out in the relevant articles.

d. Without prejudice to the provisions of this Article and Articles 611 and 612 of this Code, the articles describing individual varieties or groups of varieties of cheese may contain provisions that are more specific and, in such cases, those more specific provisions apply to the individual variety or group of varieties of cheeses. 2)



Classification: The following classification is applied to all the cheese and does not prevent the establishment of more specific designations and requirements characteristic of each variety of cheese that are established in this Chapter .

a. According to the fat content in the dry matter percentage, the cheeses are classified as fatty or Double Extra cream: they contain no less than 60%. Fatty: they contain between 45.0 and 59.9%. semi-fat: they contain between 25.0 and 44.9%. Magros: they contain between 10.0 and 24.9%. skim: they contain less than 10.0%.

Sampling method: IDF 50 C: 1999.

b. According to the moisture content, in percent, the cheeses are classified as low-moisture cheeses (generally known as hard paste): up 35.9% moisture. middle-moisture cheeses (generally known as semi-hard): humidity between 36.0 and 45.9%. Cheeses high humidity (generally known as a soft or macios) humidity between 46.0 and 54.9%. Cheeses very high humidity (generally known as very soft dough or mole) moisture not less than 55.0%. cheeses high humidity in turn are classified according to: whether or not received a heat treatment after fermentation, in: high moisture cheeses heat treated . Cheeses very high humidity.

Sampling method: IDF 50 C: 1999.

3) cheese making will be used:

a. Required Ingredients: Milk and / or reconstituted milk (whole wheat or whole, semi skimmed or semi-skimmed, skimmed or skim milk and / or whey). means the milk from bovine, goat, sheep or buffalo. Where there is no specific reference to the species, understood as bovine milk. appropriate coagulant (physical nature and / or chemical and / or bacterial and / or enzymatic).

b. Optional ingredients: lactic bacteria culture or other specific microorganisms, sodium chloride, calcium chloride, casein, caseinates, milk-based solids, spices, seasonings or other optional ingredients permitted only as provided in the articles explicitly describe varieties individual or groups of individual varieties of certain particular varieties of cheeses.

c. Additives: They may be used in cheese making additives listed in the list below in which further indicates the kind of cheese or for which they are authorized. The use of other additives may be authorized in the articles described varieties or groups of individual cheese varieties.

INS	Name	Maximum function	Limit / Conc	Cheese Class (*)
330	Citric acid	Acidity regulator	bpf	mah
270	Lactic acid	Acidity regulator	bpf	mah
260	Acetic acid	Acidity regulator	bpf	mah
	Natural aroma of smoked	Flavor	bpf	mah, ah, mh, bh
	Flavorings (except cheese and cream aromas)	Flavor	bpf	mah
234	Nisin	Conservative	12.5 mg / kg of cheese	mah, ah, mh, bh
200 201 202 203	Sorbic acid, sodium sorbate, potassium sorbate, calcium sorbate	Conservative	1000 mg / kg of sorbic acid cheese	mah, ah, mh, bh
251 252	Sodium nitrate Potassium nitrate (alone or combined)	Conservative	50 mg / kg of cheese (sodium nitrate)	mh, bh
1105	Lysozyme	Conservative	25 mg / l of milk	mh, bh
235	Natamycin (on the surface of the cheese, sliced cheese or feteados)	Conservative	1 mg / dm <sup>2</sup> max. 5 mg / kg undetectable to 2 mm deep. Mass absence	mah, ah, mh, bh
160a	Natural Carotenoids			

ii				
160b	Beta-carotene, bixin, Norbixin, Urucu, Annatto, RoCU	Dye	10 mg / kg of cheese (as norbixina)	mah, ah, mh, bh
140 i 140 ii 141 i	Chlorophyll chlorophyllin copper chlorophyll, Na salts and K	Dye	15 mg / kg of cheese (in chlorophyll)	ah, mh, bh
100	Turmeric Curcumin	Dye	bpf	mah, ah, mh, bh
120	Carmine	Dye	bpf	mah
160a i	Synthetic beta-carotene (nature identical)	Dye	600 mg / kg of cheese	mah, ah, mh, bh
101 i	Riboflavin	Dye	bpf	
162	Red beets	Dye	bpf	
928	Benzoyl Peroxide	Dye	20 mg / l of milk	ah, mh, bh
171	Titanium dioxide	Dye	bpf	ah, mh, bh
466	Carboxymethylcellulose	thickener / stabilizer	5 g / kg of cheese	mah (**)
407	Carrageenan	thickener / stabilizer	5 g / kg of cheese	mah (**)
412	Guar Gum	thickener / stabilizer	5 g / kg of cheese	mah (**)
410	Carob Gum or Jatai (1)	thickener / stabilizer	5 g / kg of cheese	mah (**)
415	Xanthan gum	thickener / stabilizer	5 g / kg of cheese	mah (**)
416	Karaya	thickener / stabilizer	5 g / kg of cheese	mah (**)
414	Gum Arabic	thickener / stabilizer	5 g / kg of cheese	mah (**)
406	Agar	thickener / stabilizer	5 g / kg of cheese	mah (**)
400 401 403 404 405	Alginic acid Sodium alginate, ammonium alginate, calcium alginate, propylene glycol alginate	thickener / stabilizer	5 g / kg of cheese	mah (**)
440	Amidated pectin or pectin	thickener / stabilizer	5 g / kg of cheese	mah (**)
402	Potassium alginate	thickener / stabilizer	500 mg / kg of cheese	mah (**)

	Modified starches	thickener / stabilizer	bpf	mah (**)
	Lipases	Ripening agent	bpf	mh, bh
	Proteases	Ripening agent	bpf	bh

(\*) Mah high moisture cheeses. ah high moisture cheeses. mh medium moisture cheeses. bh low-moisture cheeses. (\*\*) high moisture cheeses heat treated. (1) Entiéndase "Locust Bean Gum" synonymously Carob Gum or Jatai.

d. Technology Aids / elaboration: They may be used in the production of high moisture cheeses heat treated the following processing aids listed below: • cultures of lactic acid bacteria or other specific organisms. 4) hygiene practices for Product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 's milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure negative residual phosphatase (AOAC 15th Edition, 1990, p.823 979.13) combined or not with other physical or biological processes to ensure product safety. shall be excluded from the obligation of being subjected to pasteurization or sanitized milk heat treatment that is intended to make cheese to undergo a process of maturation at a temperature above 5 ° C for a period of not less than 60 days. 5) The cheeses must meet the following requirements :

a. Macroscopic and microscopic Criteria: The product shall not contain foreign substances of any kind.

b. Microbiological criteria: The cheese shall comply with the provisions of paragraph 6) of this Article.

c. Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 6) The cheeses must meet the following requirements Microbiological

A. CHEESE OF LOW HUMIDITY (MOISTURE <36%):

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 200 M = 1000	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 100 M = 500	5	APHA 1992
Cap. 24 (1) Staphylococcus coag. Positive / g.	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990
Salmonella / 25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Source: ICMSF-Sampling methods for microbiological analysis.

Sampling method: IDF 50 C: 1999.

B. CHEESE OF MOISTURE MEDIUM (36% <MOISTURE <46%):

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 1000 M = 5000	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 100 M	5	APHA 1992, Cap 24 (1)

	= 500		
Cap. 24 (1) Staphylococcus coag. Positive / g	n = 5 c = 2 m = 100 M = 1000 5	5	IDF 145:1990
Salmonella / 25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985
Listeria monocytogenes/25g	n = 5 c = 0 m = 0	10	IDF 143:1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

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Source: ICMSF-Sampling methods for microbiological analysis.

Sampling method: IDF 50 C: 1999.

C. CHEESE OF HIGH HUMIDITY (46% <MOISTURE <55%) EXCEPT CHEESE Cuartirolo, CREAMY, CREOLE AND MINES Frescal:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 5000 M = 10000	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 1000 M = 5000	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990

Salmonella spp/25 g	n = 5 c = 0 m = 0	10	IDF 93A: 1985
Listeria monocytogenes/25g	n = 5 c = 0 m = 0	10	IDF 143:1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Source: ICMSF-Sampling methods for microbiological analysis.

Sampling method: IDF 50 C: 1999.

D. CHEESE Cuartirolo, CREAMY, CREOLE AND MINES Frescal (46% <MOISTURE <55%):

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 10000 M = 100000	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 1000 M = 5000	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990
Salmonella / 25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985
Listeria monocytogenes/25g	n = 5 c = 0 m = 0 1	0	IDF 143:1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Source: ICMSF-Sampling methods for microbiological analysis.

Sampling method: IDF 50 C: 1999.

E. CHEESE OF HIGH MOISTURE WITH LACTIC BACTERIA ON A VIABLE AND ABUNDANT (MOISTURE > 55.0%):

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 3 m = 100 M = 1000	4	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 10 M = 100	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 2 m = 10 M = 100	5	IDF 145:1990
Yeasts and molds / g.	n = 5 c = 2 m = 500 M = 5000	2	FIL 94B: 1990
Salmonella / 25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985
Listeria monocytogenes/25g	n = 5 c = 0 m = 0	10	IDF 143:1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Source: ICMSF-Sampling methods for microbiological analysis.

Sampling method: IDF 50 C: 1999.



F. CHEESE WITHOUT HIGH HUMIDITY LACTIC BACTERIA IN SHAPE VIABLE AND ABUNDANT (Humidity > 55%):

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 100 M = 1000	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 50 M = 500	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 1 m = 10 M = 100	8	IDF 145:1990
Yeasts and molds / g.	n = 5 c = 2 m = 500 M = 5000	2	FIL 94B: 1990
Salmonella / 25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985
Listeria monocytogenes/25g	n = 5 c = 0 m = 0	10	IDF 143:1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Source: ICMSF-Sampling methods for microbiological analysis.

Sampling method: IDF 50 C: 1999.

G. CHEESE CRUMBS:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 200 M = 1000	5	IDF 73A: 1985
	Acceptance	ICMSF	Test Methods

Microorganisms	Criteria	Category	
Coliforms / g (45 ° C)	n = 5 c = 2 m = 100 M = 1000	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990
Yeasts and molds / g.	n = 5 c = 2 m = 500 M = 5000	2	FIL 94B: 1990
Salmonella / 25 g.	n = 5 c = 0 m = 0 1	0	IDF 93A: 1985

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Source: ICMSF-Sampling methods for microbiological analysis.

Sampling method: IDF 50 C: 1999.

H. Reworked CHEESES AND CHEESE OR PROCESSED BY UHT OR UAT:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 10 M = 100	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m <3 M = 10	5	APHA 1992, Cap. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M

(provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 C: 1999. microbiological requirements defined in this standard have been established according to the criteria and sampling plans for lot acceptance of the International Commission on Microbiological Specifications for Foods (ICMSF). Methods specified analytical respond to internationally accepted methodology. The cheeses were classified according to the moisture content of the paste, or other distinctive features and manufacturing technologies. 7) The cheese may be conditioned or not and depending on the variety of cheese in question, presented suitable containers or wrappers according bromatologically with this Code, or coatings in its bark attached or not to the same. 8) The labeling of cheese shall be in accordance with the following requirements: It will be called "cheese ..." followed by the variety or fancy name if any, in accordance with the provisions of Articles 613 to 641 of this Code. established denominations may be included in the classification. In cheeses with additions of foodstuffs, spices or other natural flavoring substances must be stated in the sales description or the name of the main additions, except in the case of cheese in which the presence of these substances constitute a traditional feature. milks If using more than one animal species should be declared in the ingredients list milks of different species and their relative share. In other aspects of labeling compulsory and must comply with the provisions of this Code.

**Art 606** - (Dec 111, 12.1 76) "In cheese making are required the following:

1. Sanitization of the milk, it being understood as such, subjecting it to mechanical processes to remove impurities that may accompany it.

Two. Pasteurization of milk by an approved by the competent authority. Is excluded from this requirement sanitized milk is destined for the

production of cheeses that are submitted for at least 60 days for the maturation process. "

**Art 607** - (Dec 111, 1/12/76) "In making cheese are allowed the following operations:

1. Partially neutralizing the acidity of the milk itself via alkaline substances allowed for use.

Two. The standardization of the fat content of milk for the purpose of completing the requirements of Article 608 and the addition of powdered milk.

Three. Adding up to 200 mg / kg of anhydrous calcium chloride and up to 200 mg / kg of sodium nitrate or potassium to reduce the formation of eyes when deemed necessary.

April. The addition of sodium chloride in an amount appropriate to the type of cheese to be manufactured.

May. Adding to milk appropriate bacterial cultures according to the variety of cheese to be manufactured.

June. Seeding curd or fungal spores of the genus *Penicillium* or bacterial cultures suitable for the kind of cheese usually appropriate.

July. The addition of sorbic acid or its equivalent in potassium sorbate in an amount such that the finished product containing it in an amount not greater than 1.0 g per kg.

August. The use of enzymes appropriate to the type of cheese to develop.

9. The addition of spices or condiments or other food products authorized by this Code.

10. Coagulation of milk by means of acid: lactic, citric, tartaric, acetic acid.

11. The use of plant dyestuffs permitted for the purpose of coloring paste.

12. The application on the bark, starch or starch in soft cheese, and hard cheese, flax oil or other vegetable oils alone or mixed with carbon black or other coloring agents authorized for that purpose.

13. The wax or waxes use of bark, with or without coloring agents allowed for that purpose or other previously approved by the national health authority, for the same purpose.

14. The addition on the crust formed, inhibitory substances or acaricides mold development, approved by the national health authority.

15. Maturation (cheese without rind) in plastic sacks allowed.

16. The packaging of cheese in portions suitable plastic containers, tin foil or aluminum or other materials approved for this purpose the national health authority I.

**Art 608** - (Dec 111, 1/12/76) According to the fat content of the paste dry on representative samples obtained 1.0 cm below the crust, the cheese is classified as:

- a) double cream: they contain not less than 60.0% fat.
- b) acids: they contain more than 40.0 and up to 59.9% fat.
- c) semi-fat: they contain between 25.0 and 39.9% fat.
- d) lean: they contain more than 10.0 and up to 24.9% fat.

**Art 610** - For the classification of cheeses for quality, according to the current official standards, it is:

- for flavor and aroma: 45 points (maximum).
  - for body and texture: 30 points (maximum).
  - Color- : 15 points (maximum).
  - for presentation: 10 points (maximum).
- Depending on the number of points obtained cheeses are classified as:
- Quality Extra: those who respond to the kind of quality I, sorting by sensory evaluation. (Not less than 93 points).
  - Quality First: those who respond to the kind of quality I, sorting by sensory evaluation. (89-92 points).
  - Second Quality: 85-88 points.
  - Observed or Rejected: no points will be assigned. "

Sampling method: IDF 50C: 1995.

**Art 611 bis** - 1) The cheeses of very high and high humidity that are processed in an establishment and maturation are carried for part or all to another facility or authorized deposit themselves or others, may lack definitive labeling, provided they meet the following requirements:

- a. The products must be packed in suitable containers and authorized bromatologically after processing and prior to transportation.
- b. Products must be packaged for transport in aggregate (eg pallets or other alternative grouping system) and take a protective material suitable for contact with food in order to contain the total grouped cheeses.

c. Each unit shall be identified clustered with a label or alternative similar system to indicate at least the name of the product, the processing establishment RNE, manufacturing date, lot number and quantity of parts that make up the pooled unit. This ID must be preserved while the unit is not disarmed clustered design of the cheeses in their destination. The cheeses belonging to a pooled unit must be of the same batch.

d. Transportation must be made in authorized vehicles used exclusively for transporting foodstuffs and hygiene conditions and suitable for cheese conservation in transport. Furthermore, it must meet the requirements for transporting perishable food interjurisdictional covered by this Code, where applicable.

e. Loading should be sealed by the company in origin and will be accompanied by an official referral business units grouped consigning number, variety, quantity (in kilograms lasts) transported cheese, dates of manufacture, lot identification number precinct, plant origin, plant or warehouse of destination, number of origin and manufacturing facility producing establishment number / destination warehouse, both granted by the Regulatory Authority.

f. The cheeses must be packed in the plant or warehouse of destination, meeting the requirements set out in the Chapter on the General Conditions of the Factories and Shops Food of this Code when applicable.

g. The cheese can be stored in their units grouped and stored correctly, keeping the identification referred to in paragraph 1c) of this item until final maturity, according to the requirements of this Code, for conditioning and final labeling their dispensing. Alternatively grouped units will disarm and members cheeses perfectly placed in specific locations identified and they include referral information officer of the company, in order to ensure traceability.

h. When grouped units are disarmed and cheese are packed individually or forming new groups must be individually identified by special ink printing or other equivalent identification system processing establishment number granted by the Regulatory Authority and the number of lot for the purpose of ensuring the traceability of the product to be labeled permanently. 2) medium cheeses and low humidity that are processed in an establishment and maturation are carried for part or all to another facility or deposit their own or others authorized may lack the labeling and identification number on the bark if they meet the following requirements:

a. Products must be packaged for transport in aggregate (eg pallets or other alternative grouping system) and take a protective material suitable for contact with food in order to contain the total grouped cheeses.

b. Each unit shall be identified clustered with a label or alternative similar system to indicate at least the name of the product, the processing establishment RNE, manufacturing date, lot number and quantity of parts that make up the pooled unit. This ID must be preserved while the unit is not disarmed clustered design of the cheeses in their destination. The cheeses belonging to a pooled unit must be of the same batch.

c. Transportation must be made in authorized vehicles used exclusively for transporting foodstuffs and hygiene conditions and suitable for cheese conservation in transport. Furthermore, it must meet the requirements for transporting perishable food interjurisdictional covered by this Code, where applicable.

d. Loading should be sealed by the company in origin and will be accompanied by an

official referral business units grouped consigning number, variety, quantity (in kilograms lasts) transported cheese, dates of manufacture, lot identification number precinct, plant origin, plant or warehouse of destination, number of origin and manufacturing facility producing establishment number / destination warehouse, both granted by the Regulatory Authority.

e. The cheeses must be packed in the plant or warehouse of destination, meeting the requirements set out in the Chapter on the General Conditions of the Factories and Shops Food of this Code when applicable.

f. The cheese can be stored in their units grouped and stored correctly, keeping the identification referred to in paragraph 2b) of this section until final maturity, according to the requirements of this Code, for conditioning and final labeling their dispensing. Alternatively grouped units will disarm and members cheeses perfectly placed in specific locations identified and they include referral information officer of the company, in order to ensure traceability.

g. When grouped units are disarmed and cheeses are individually packed in forming new groups must be individually identified by special ink printing or other equivalent identification system processing establishment number granted by the Regulatory Authority and the batch number for the purpose of ensuring the traceability of the product to be labeled permanently. 3) cheeses high and high humidity that are transported individually or in a way that can not be individualized grouped units that respond to the features mentioned in paragraph 1 of this Article, shall be transported to mature to another facility or authorized deposit themselves or others, packed in a packaging authorized bromatologically fit and have an individual identification by printing special ink or other equivalent identification system you commit the processing establishment number granted by the Regulatory Authority, the date of manufacture and batch number, in order to ensure product traceability to be labeled permanently. 4) The cheeses of medium and low humidity which are transported individually or in way that can not be individualized grouped units that respond to the features mentioned in paragraph 2 of this Article, shall be transported to mature to another facility or authorized deposit themselves or others, with individual identification by printing ink special heat stamped on the bark or other equivalent identification system consigned processing establishment number granted by the Regulatory Authority, the date of manufacture and batch number, in order to ensure traceability of the product to be labeled definitely. 5) cases in which the products are transported out of the conditions specified in this Code, will be confiscated and denaturation of products, subject to the penalties stipulated in Article 9 of Law 18.284.

**Art 612 -** 1) Fractionation of cheese must be made in the event of its sale directly from the original container and given the final consumer.

For cheeses fractionation in view of the final consumer in a processing establishment or at an fractionator authorized by the competent health authority, it must meet all the requirements of Good Manufacturing Practices set out in Articles 18, 19, 20, 21 and 22 of this Code and MSyAS Resolution No. 587/97, especially around Regarding local storage, personal hygiene and other precautions outlined above that are applicable to the fractionation of food. 2) The packaging material is used to condition the cheeses split must be approved by the Regulatory Authority for use in direct contact with food split and must also ensure adequate preservation and protection against contamination. 3)

On each container of each fraction obtained by fractional cheese, must contain the following mandatory information:

? fractionator establishment number, your name and address.

? processing establishment number and the record number of food product, both of the cheese that has been split. To this end, the establishment fractionator must have the prior authorization of the owner of the cheese manufacturing facility to split and cheese registrant to split, respectively.

? original brand of cheese that has been split, with the authorization of the owner thereof and without incurring fractionator demarcate the establishment of civil and / or criminal inherent in the ownership, fractional conservation and food bought for signature owner of the mark of origin.

? product name, the list of ingredients, source identification, the date of minimum durability, the lot, the net weight indication and storage temperatures, all with good character and visibility enhancement. 4) The fractionator Cheese must keep records of traceability required to check the correlation between the lot of cheese fractionated identification records original cheese that has been split.

## **SOFT CHEESE PASTA**

### **Art 613 - Queso Blanco**

With Queso Blanco designation means the product made with whole milk partially or completely skimmed lactic acidification coagulated by rennet supplemented or not and / or specific enzymes.

You must comply with the following requirements:

a. Mass: raw, desuerada, salted or unsalted, unseasoned.

b. Pasta: soft, fine-grained, friable, something creamy, pleasant aroma and slightly perceptible sweetness or slightly acidic; uniform yellowish white.

c. Form: according to the packaging. The container will fit bromatologically accordance with this Code of suitable materials for the anticipated storage conditions and to confer adequate protection against contamination.

d. Stabilization: min. 24 Hrs

e. Factory will remain until its sale to a temperature below 10 ° C.

f. Labeling: To be performed in accordance with the requirements set out in this Code.

g. They recognize three varieties, which must respond in their labeling and composition to the following: • Queso Blanco: water, max: 75.0% fat (s / dry): 20.0 to 40.0% •



Queso Blanco Semi -lean: water, max: 77.0% fat (s / dry): 10.0-19.9% • Cheese White Skimming: water, max. 80.0% fat (s / dry): less than 10.0%

**Art 613bis** - Repealed

**Art 614** - With or Ricotta Ricotta designation means the product obtained by precipitation by heat in acid produced by acidification due to lactic bacteria cultures appropriate or organic acids allowed at this end of the protein substances milk (whole, partially or fully skimmed milk) or cheese whey.

You must comply with the following requirements:

a. Mass: compact, finely granular, friable, very subtle flavor and aroma, yellowish-white uniform.

b. Stabilization least 24 hours.

c. Form: according to the packaging. The container will fit bromatologically accordance with this Code of suitable materials for the expected conditions of storage and to confer adequate protection against contamination.

d. Factory will remain until its sale to a temperature below 10 ° C.

e. Fractionation is prohibited in places of sale.

f. Labeling: To be performed in accordance with the requirements set out in this Code. was recognized three varieties, which must respond in their labeling and composition to the following:

- Ricotta or Whole Milk Ricotta:

water, max.: 75.0%

fat: 11.1 to 13.0%

- Ricotta Ricotta or Semi-skimmed milk:

water, max.: 77.0%

Fat: 5.0 to 11.0%

- Ricotta or Skim Milk Ricotta:

water, max.: 80.0%

fats: less than 5.0%

g. Ricotta or ricotta cheese made with whey can be added to milk and / or cream. We recognize three varieties, which must respond in their labeling and composition to the following:

- Ricotta Cream or Ricotta with:

water, max.: 75.0%

Fat: more than 11.0%

- Ricotta Ricotta or semi-fatty:

water, max.: 77.0%

Fat: 5.0 to 11.0%

- Ricotta Ricotta or Lean:

water max.: 80.0%  
Fat: less than 5.0%

**Art 615** - In the name of Petit Suisse cheese, it means the products of very high humidity made with whole milk or standardized, with or without the addition of cream, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes .

You must comply with the following requirements:

a. Mass: soft, desuerada, mixed or not, may be slightly pressing and salting.

b. Pasta: soft, smooth, creamy, smooth, inconsistent, mild aroma and pleasant taste slightly salty or sour-sweet, yellowish-white uniform.

c. Form: according to the packaging. The container will fit bromatologically accordance with this Code of suitable materials for the anticipated storage conditions and to confer adequate protection against contamination.

d. Stabilization: min. 24 Hrs

e. Factory will remain until its sale to a temperature below 10 ° C.

f. Labeling: To be performed in accordance with the requirements set out in this Code shall be recognized three varieties, which must respond in their labeling and composition to the following: • Cheese Petit Suisse: • Water, max: 75.0% • fats (s / dry): more than 40.0% • Petit Suisse cheese Semi-lean: • Water, max: 77.0% • fats (s / dry): 10.0 to 40.0% • Petit Suisse cheese Skim : • Water, max. 80.0% • fats (s / dry): less than 10.0% Where it has been added 2.0% sodium chloride added shall be labeled with the caption: "Demi-sel".

**Art 616** - In the name of Neufchatel Cheese, is the product of very high humidity made with whole milk or standardized, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

- a. Mass: soft desuerada mixed with cream and may vary slightly pressing and salting.
- b. Pasta: soft, smooth, creamy, inconsistent, mild aroma and pleasant taste slightly salty or sour-sweet, yellowish-white uniform.
- c. Form: according to the packaging. The container will fit bromatologically accordance with this Code of suitable materials for the anticipated storage conditions and to confer adequate protection against contamination.
- d. Stabilization: min. 24 Hs
- e. Factory will remain until its sale to a temperature below 10 ° C.
- f. You must comply with the following requirements:  
water, max. 72.5%  
fat (s / dry): min. 60.0%
- g. The marking shall be made in accordance with the requirements set out in this Code.
- h. This product is tagged: "Neufchatel Cheese". When the aggregate is previously whipped cream, this product will be labeled: "Cheese Fontainebleau".

**Art 617** - With Mascarpone Cheese designation means the product of very high humidity made with whole milk and cream, coagulated by heat and acids allowed for this purpose.

You must comply with the following requirements:

- a. Mass: raw desuerada and kneaded.
- b. Pasta: soft (fresh), thin, creamy, smooth, pleasant aroma and slightly perceptible slightly pronounced flavor, reminiscent slightly sweet butter, uniform yellowish white. Fat on dry matter: not less than 80.0%
- c. Form: according to the packaging. The container will fit bromatologically accordance with this Code of suitable materials for the anticipated storage conditions and to confer adequate protection against contamination.
- d. Stabilization: min. 24 Hrs
- e. Factory will remain until its sale to a temperature below 10 ° C.
- f. The marking shall be made in accordance with the requirements set out in this Code.
- g. This product is tagged: "Mascarpone Cheese"

**Article 617 bis** - With Cottage Cheese name means unripened cheese obtained by coagulation of milk by rennet action, specific enzymes, specific lactic acid bacteria allowed, alone or in combination. 1) Classification: The Cottage cheese is a cheese of high humidity, semi-fat, according to the provisions of Article 605 paragraph 2) of this Chapter. 2) Cottage Cheese making is used: a) mandatory Ingredients: - Milk and / or milk reconstituted standardized fat content. - specific lactic bacteria cultures. b) Optional ingredients: - Cream - Powdered Milk - Sound of dairy origin. - Calcium chloride. - Rennet and / or other suitable coagulating enzymes. - Chloride sodium. c) Additives: In developing the Cottage Cheese, plus additives referred to in Article 605 paragraph 3.c of

this Chapter for high moisture cheeses may be used as follows:

INS No.	Name of additive / Function	Maximum concentration (g/100g.)
A	ACID CONTROLLER	
338	Phosphoric acid	0.2 expressed as P2O5
507	Hydrochloric acid	BPF
575	Glucono delta-lactone	BPF
	EMULSIFYING	
322	Lecithin	BPF
	CONSERVATIVE	
280	Propionic acid	BPF
281	Sodium propionate	BPF
282	Calcium propionate	BPF
283	Potassium propionate	BPF

d) Technology Aids / preparation:

It authorizes the use of technology aids / processing under this Code.

- Eyes: not possess.

Sampling method: IDF 50C: 1995.

4.2) Form and weight: according to the package.

4.3) Physical and chemical characteristics:

Cottage Cheese must meet the composition and quality characteristics set out in Article 605 paragraph 2) of this Code for high moisture cheeses and the following limits:

Parameter	Limit	Reference Method
Moisture	Máx.82%	IDF 4A: 1982
<p>Sampling method: IDF 50C: 1995.</p> <p>4.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.</p> <p>4.5) Microbiological criteria: Cottage Cheese shall comply with the provisions of Article 605 paragraph 6-e) of this Code, for cheeses very High humidity in viable lactic acid bacteria and abundant.</p> <p>Sampling method: IDF 50C: 1995.</p> <p>4.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 4.7) Distinctive features of the process: - Obtaining a mass by coagulation of milk by the action of specific lactic acid bacteria acids and / or permitted, unripened, salted or unsalted. This mass of grainy texture can be added or not mass cream-based liquid. - Stabilization and maturation: the stabilization and maturation period may in no case be less than 24 hours. 5) Cottage cheese containers shall be conditioned bromatologically fit, according to the provisions of this Code. 6) Cottage cheese should be kept at a temperature below 8 ° C throughout the period of storage and marketing. 7) The marking shall be made in accordance with the requirements set out in this Code. 8) The product is called "Cottage Cheese".</p>		

**Art 618** - With the name of Mozzarella cheese is understood which is obtained by spinning an acidified dough (intermediate product obtained by coagulation of milk by using rennet and / or other suitable coagulating enzymes), supplemented or not by the action of lactic acid bacteria specific.

1) Rating: The Mozzarella cheese is a medium, high or very high humidity, extra fat, semi-fat fatty accordance with Article 605 paragraph 2) of this chapter. 2) Sales description: The product should be called "Mozzarella", "Mozzarella cheese" or "cheese Mussarela". 3) Mozzarella cheese making will be used:

a. Required Ingredients: • Milk and / or reconstituted milk or not standardized fat content. • Rennet and / or other suitable coagulating enzymes • Sodium chloride.

b. Optional ingredients: • Mass acidified. • specific lactic bacteria culture. • Milk powder. • Cream. • Calcium chloride. • caseinates. • citric acids, lactic, acetic or tartaric acid. • Spices, condiments and / or other foods .

c. Additives: They may be used in the production of Mozzarella Cheese, additives referred to in Article 605

paragraph 3 c) of this Chapter for middle-moisture cheeses. In Mozzarella Cheese making very high humidity also authorizes the use of : • Benzoyl Peroxide (max. 20 mg / liter of milk). • Titanium Dioxide (bpf). In developing Mozzarella middle and high humidity also authorizes the use of flavoring / flavoring aroma except cheese and cream according bpf. When Mozzarella making acidified dough is used as raw material, the concentration of additives in the final product must meet the ceilings set out in Article 605 paragraph 3 c) of this Chapter, regardless the concentration of additives used in the acidified dough.

d. Technology Aids / preparation: It authorizes the use of technology aids / processing under Article 605 of this Chapter. 4) Considerations: hygiene practices for product development will agree with what is stated in the This Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 's milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure negative residual phosphatase (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes to ensure product safety. 5) Mozzarella cheese shall meet the following requirements:

#### 5.1) Sensory characteristics:

- Consistency: medium-hard to semi-soft as moisture content, fat content and degree of maturation.
- Texture: fibrous, elastic and closed.
- Color: white to yellowish, uniform, depending on moisture content, fat content and degree of maturation.
- Taste: lactic, slightly spicy little developed as moisture content, fat content and degree of maturation.
- Odor: lactic, barely noticeable.
- Bark: not possess.
- Eyes: not possess. Eventually may present irregular openings (mechanical eyes). When Mozzarella Cheese contains spices,

condiments, food substances and / or flavoring / flavoring present sensory characteristics consistent with the additions made.

Sampling method: IDF 50 C: 1999.

5.2) Form and Weight: variables. 5.3) Physical and chemical characteristics:

Requirements	Value	Analysis method
Humidity (g/100 g)	max. 60.0	IDF 4A: 1982
Fat in dry matter (g/100 g)	min. 35.0	IDF 5B: 1986

Sampling method: IDF 50 C: 1999.

5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.5) Microbiological criteria:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 1000 M = 5000	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 100 M = 500	5	APHA 1992, Cap. 24 (1)



Staphylococcus coag. Positive / g	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990
Salmonella / 25	g. n = 5 c = 0 m = 0	10	IDF 93A: 1985
Listeria monocytogenes/25	gn = 5 c = 0 m = 0	10	IDF 143:1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 C: 1999.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

5.7) Distinctive features of the process:

- Obtaining an acidified mass without spinning.
- mass yarn in hot water bath.
- Salado.

• Stabilization and maturation: minimum of 24 hours.

6) The cheeses should be packed in suitable containers or wrapping bromatologically pursuant to this Code.

**Article 618 bis** - With the name Dough Mozzarella draw means the intermediate product, exclusive industrial use, for the production of Mozzarella Cheese, obtained by coagulation of milk by rennet and / or other enzymes suitable coagulating, supplemented or not by the action of specific lactic acid bacteria. 1) The product should be called "Mass for making Mozzarella Cheese (Mozzarella or Mussarela) Exclusive Industrial Use ". 2) the development of mass to make Mozzarella Cheese, is used:

a. Required Ingredients: • Milk and / or reconstituted milk or not standardized fat content. • Rennet and / or other suitable coagulating enzymes.

b. Optional ingredients: • specific lactic bacteria culture.  
• Milk powder. • Cream. • Calcium chloride. • caseinates.  
• citric acids, lactic, acetic or tartaric acid. • Sodium chloride.

c. Additives: They may be used in the production of Mozzarella prepare dough, additives referred to in Article 605 paragraph 3 c) of this Code, for cheeses of medium and high humidity.

d. Technology Aids / preparation: It authorizes the use of technology aids / processing under Article 605 of this Chapter. 3) Considerations: hygiene practices for product development will agree with what is stated in the This Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 's milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure negative residual phosphatase (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes to ensure product safety. 4) Mozzarella Cheese Dough draw shall meet the following requirements: 4.1) Sensory characteristics: • Consistency : semi-hard to semi-soft as moisture content, fat content and degree of maturation. • Texture: compact, firm, eventually may present mechanical openings. • Color: white to yellowish white uniform. • Taste: lactic underdeveloped. • Odor : lactic, barely noticeable. • Bark: not possess. • Eyes: not possess. Eventually may present irregular openings (mechanical eyes).

Sampling method: IDF 50 C: 1999.

4.2) Form and Weight: variables. 4.3) Physical and chemical characteristics:

	Value	Analysis
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Requirements		method
Humidity (g/100 g)	max. 55.0	IDF 4A: 1982
Fat in dry matter (g/100 g)	min. 35.0	IDF 5B: 1986

Sampling method: IDF 50 C: 1999.

4.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

4.5) Microbiological criteria:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 5000 M = 50000	5	IDF 73A: 1985

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (45 ° C)	n = 5 c = 2 m = 1000 M = 5000	5	APHA 1992, Cap. 24 (1)
Coagulase Positive Staphylococci / g	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990
Salmonella / 25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985
Listeria Monocytogenes/25g	n = 5 c = 0 m = 0	10	IDF 143: 1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling method: IDF 50 C: 1999.

#### 4.6) Pollutants:

Organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

4.7) Distinctive features of the process: • Obtaining an acidified mass without spinning. • Stabilization and maturation: at least 24 hours. 5) develop Mozzarella Dough, shall be conditioned in suitable containers or wrapping bromatologically under this Code. 6) Mozzarella Cheese Dough develop, be at a temperature not exceeding 10 ° C. 7) is called the "Mass for making Mozzarella Cheese (Mozzarella or Mussarela)". Be entered in the sign reading "Exclusive Industrial Use"

**Art 619** - With Cheese Caccio name, is the product of high and very high humidity, semi-fat, made with whole milk or standardized, coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

a. Mass: raw, pressed, parked, fermented, spun, molded salt.

b. Pasta: soft, barely noticeable scent, taste very underdeveloped and clean; blancoamarillento colored uniform.

c. Bark: whole, smooth, yellowish-white.

d. Shape: flattened cylindrical, parallelepiped or pear-shaped.

e. Harvest Time: min. 3 days.

f. Weight: up to 3 kg.

g. Factory will remain until its sale to a temperature below 10 ° C.

h. The container will fit bromatologically accordance with this Code of suitable materials for the expected conditions of storage and to confer adequate protection against contamination.

i. The marking shall be made in accordance with the requirements set out in this Code.

j. This product is tagged: "Cheese Caccio".

**Art 620** - With Cream Cheese designation means the product of very high humidity, heavy cream, made with whole milk and cream, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

a. Mass: soft, desuerada, mixed or not, may be slightly pressing and salting.

b. Pasta: soft, smooth, creamy, smooth, inconsistent, mild and pleasant flavor, taste slightly salty or sour-sweet, white-yellow uniform.

c. Form: varies according to the package. The container will fit bromatologically accordance with this Code of suitable materials for the anticipated storage conditions and to confer adequate protection against contamination.

d. Stabilization: min. 24 Hrs

e. Factory will remain until its sale to a temperature below 10 ° C.

f. You must comply with the following requirements:

Water, max. 72.5%

Fat (s / dry): min. 60.0%

g. The marking shall be made in accordance with the requirements set out in this Code. This product is tagged: "Cream Cheese." Where it has been added 2.0% sodium chloride, will be labeled "Cream Cheese Demi-sel".

**620bis Art** - The White cheese, ricotta, Petit Suisse, Neufchatel, Fontainebleau, Mascarpone Cream Caccio and should be maintained and processed immediately after its sale to a temperature below 10 ° C.

**Art 621** - With Cheese Cuartirolo name, is the product of high and very high humidity, fat, made with whole milk or standardized, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

- a. Mass: raw, molded, pressed, salted and matured.
- b. Pasta: soft, closed, somewhat elastic, slightly acidic flavor, mild and pleasant flavor, yellowish-white uniform.
- c. Bark: whole, slightly consistent, smooth or rough.
- d. Shape: flattened cylindrical or parallelepiped.
- e. Harvest Time & Weight: Min 20 days, for those weighing less than 2.5 kg. Min 30 days, for those weighing 2.5 to 5.0 kg. The marking shall be made in accordance with the requirements set out in this Code. This product is tagged: "Cheese Cuartirolo".

**Art 622** - With Cream Cheese denomination, is the product of high and very high humidity, made with whole milk or whole milk standardized with or without the addition of cream, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

- a. Mass: raw, molded, chilled, salted and ripened in cold.
- b. Pasta: soft, closed, somewhat elastic, greasy, sweet flavor characteristic, slightly acidic, mild and pleasant flavor, yellowish-white uniform.
- c. Fat content in dry, min. 50.0%.
- d. Bark: whole, smooth or slightly rough, right consistency.
- e. Shape: flattened cylindrical or parallelepiped.

f. Harvest Time & Weight: Min 20 days, for those weighing less than 2.5 kg. Min 30 days for those weighing 2.5 to 5.0 kg.

g. The marking shall be made in accordance with the requirements set out in this Code. This product is tagged: "Cream Cheese".

**Art 623** - In the name of Brie and Camembert cheese, is the product of high humidity, fat, made with whole milk or standardized, coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

a. Mass: raw, molded desuerada, salted and ripened in cold room.

b. Pasta: soft, compact, creamy, smooth, slightly spicy flavor, aroma and pronounced yellowish uniform.

c. Surface: covered with white mold-gray (*Penicillium candidum* or *Penicillium camemberti*) no grain.

d. Form: cylindrical flat.

e. Harvest Time, min. 3 weeks.

f. The marking shall be made in accordance with the requirements set out in this Code.

g. When the weight is about 2 kg will be labeled: "Brie." When the weight of the piece is less than 500 g. and maturing time less than 1 month, the product will be labeled "Camembert".

**Art 624** - In the name of Cheese and Cheese Romadur Limburg, is the product of high humidity, fat, made with whole milk or standardized, coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

a. Mass: raw, molded, salted and ripened with bacteria (*Bacterium casei limburgensis* and *Tetracoccus liquefaciens*).

b. Pasta: soft, compact, inconsistent, creamy,



homogeneous in the periphery and slightly firmer in the middle, yellowish-white color in the periphery and somewhat lighter in the center, characteristic flavor and aroma typical loud, piercing caused by microbial enzymatic proteolysis.

c. Size: whole, smooth, light ocher.

d. Form: parallelepiped.

e. Harvest Time, min. 45 days.

f. Weight, less than 1 kg.

g. The marking shall be made in accordance with the requirements set out in this Code. This product will be labeled either "Limburg cheese" or "cheese Romadur".

**Art 625** - In the name of Cheese or Cheese By Salut Saint Paulin, is the product of high humidity, fat, made with whole milk or standardized, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes. You must comply with the following requirements:

a. Mass: semi-cooked, molded, pressed, salted and matured.

b. Pasta: soft, elastic consistency, sweetness, flavor accented typical yellowish-white or slightly reddish.

c. Bark: Smooth, shapely, strong.

d. Shape: flattened cylindrical or parallelepiped.

e. Harvest Time: min. 30 days.

f. Weight: Max. 4 kg.

g. The marking shall be made in accordance with the requirements set out in this Code. This product will be labeled either "Salut Cheese For" or "Saint Paulin cheese."

**Art 626** - With Cheese Creole name means the product of high moisture, fat, made with whole milk or standardized, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

a. Mass: semi-cooked, molded, pressed, salted and

matured.

b. Pasta: compact, elastic and some consistency with some scattered eyes; characteristic sweet taste, aroma soft, clean, well-developed, uniform yellowing.

c. Bark: smooth, proper consistency.

d. Form: parallelepiped and square cross section of approximately 20 cm square.

e. Harvest Time: min. 30 days.

f. Weight: 3 to 5 kg.

g. The marking shall be made in accordance with the requirements set out in this Code. This product is tagged: "Queso Criollo".

**Art 627** - With Blue Cheese name means the product obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented or not by the action of specific lactic acid bacteria, and through a process using specific fungi (*Penicillium roquefortii*), supplemented or not by the action of fungi and / or yeast subsidiaries responsible for granting the distinctive product during the development and maturation process.

1) Rating: The Blue Cheese is a fat cheese and medium or high humidity, according to the provisions of Article 605 paragraph 2) of this Chapter. 2) Description of sale: The product is called "Blue Cheese". 3) Blue Cheese making, will be used:

a. Required Ingredients: • Milk and / or reconstituted milk or not standardized fat content. The milk used in the production of blue cheese must come from the bovine, sheep or goats, and can be used alone or in mixtures. • Rennet and / or other suitable coagulating enzymes. • Sodium chloride. • roquefortii *Penicillium* cultures.

b. Optional ingredients: • concentrated milk, cream, milk powder, food caseinates, milk protein, other solids from dairy sources. • specific lactic bacteria cultures. • Cultures of fungi and / or yeast for maturation subsidiaries. • Calcium chloride.

c. Additives: They may be used in the production of Blue Cheese, additives referred to in Article 605 paragraph 3 c) of this Code for high and medium cheese moisture. It also authorizes the use of lipases and proteases as bpf

d. Technology Aids / preparation: not authorized. 4) Considerations: hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Merchants processors / Industrializers food. milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure negative residual phosphatase (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes to ensure product safety. shall be excluded from the obligation of being subjected to pasteurization or heat treatment, processed milk is destined for the production of cheeses undergo a maturation at a temperature above 5 ° C for a period of not less than 60 days. 5) Blue Cheese must meet the following requirements:

#### 5.1) Sensory characteristics:

- Consistency: medium hard or semi-soft crumbly paste.
- Texture: open mold growth with reasonably uniformly distributed, with streaks features green, blue-green or gray-green. • Color: white, yellow, uniform, streaked features green, blue-green or gray-green. • Taste: spicy, salty, characteristic. • Odour: characteristic accentuated.
- Bark: rough, weak, no cracks, irregular. Eventually

may have a surface smoothness slightly brownish color and / or early development of fungi and / or yeast subsidiaries. • Eyes: not possess. Eventually may present few scattered small eyes and / or some openings (mechanical eyes).

Sampling method: IDF 50 C: 1999.

5.2) Form and weight: • Form: cylindrical. • Weight: 2-13 kg. 5.3) Physicochemical Properties: The Blue Cheese will respond to the composition and quality characteristics established for high or medium cheese moisture and acids, in the Article 605 paragraph 2) of this Code. Methods of analysis: Moisture: IDF 4A: 1982. 5B FIL Fat Content: 1986.

Sampling method: IDF 50 C: 1999.

5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.5) Microbiological criteria:

Blue Cheese shall comply with the provisions of Article 605 paragraph 6) of this Code, for middle-moisture cheeses.

Sampling method: IDF 50 C: 1999.

5.6) Contaminants: organic and inorganic contaminants

must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: • Obtaining a mass by coagulation of milk with rennet and / specific or other coagulating enzymes, supplemented or not by the action of specific lactic bacteria, cut into large grains, stirred without heating desuerada molded only after a fermentation termoexcitada, salt and aged at temperatures below 15 ° C. • Stabilization and maturation: you should grow long enough to achieve their specific characteristics (at least 35 days at a temperature below 15 ° C). 6) The cheeses must be packed in containers or plastic wrap or aluminum or tin under suitable bromatologically this Code, with or without vacuum. 7) Blue Cheese should be maintained until and during its sale at a temperature not exceeding 8 ° C. 8) The marking shall be made in accordance with the requirements set out in this Code. was called "Blue Cheese." When used in milk production of sheep and / or goats, alone or in mixtures with bovine milk must be entered in the list of ingredients used types of milk, using the generic " milk "for cow milk and" sheep's milk "and / or" goat milk "when appropriate.

### **PASTA CHEESE SEMI-HARD**

**Art 628** - In the name of Gruyere and Emmenthal cheese, it means the products of medium moisture, acids, made with whole milk or standardized, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

shall meet following requirements:

a. Mass: cooked, molded, pressed, salted, termoexcitada and matured.

b. Pasta: firm, elastic consistency, with many eyes, smooth, shiny, 1 to 2.5 cm in diameter, evenly

distributed, mild flavor, nice, sweet, well-developed scent, yellowish-white uniform.

c. Bark: Smooth, shapely, consistent.

d. Form: cylindrical vertical section elliptical flattened and elongated If the size is large: weight exceeding 50 kg and time to maturity of not less than three months. This product is called: "Gruyere". If the size is small: weight of 25-50 kg and time to maturity of not less than two months. This product is called "Cheese Gruyerito". If the extra-large size: over 50 kg weight and aging time longer than 3 months, with larger eyes. The marking shall be made in accordance with the requirements set out in the this Code. This product is called: "Emmenthal cheese." be labeled Gruyere, Emmenthal Cheese Gruyerito or as appropriate.

**Art 629** - In the name of Fontina Cheese or Cheese Cologne, is the product of medium moisture, fat, made with whole milk or standardized, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

should meet following requirements:

a. Mass: semi-hard, molded, pressed, salted, termoexcitada.

b. Pasta: compact, firm, elastic consistency but melt in the mouth, with some scattered and small eyes exfoliate, flavor and aroma, soft, sweet, nice and well developed, yellowish-white uniform.

c. Bark: smooth, proper consistency.

d. Form: cylindrical, parallel and convex faces.

e. Harvest Time, min. 2 months.

f. Weight: from 5 kg to 10 kg. The marking shall be made in accordance with the requirements set out in this Code. This product shall be either: "Fontina cheese" or "cheese Cologne".

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**Art 630bis** - With Pategras Cheese Sandwich name means ripened cheese obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented or not by the action of specific lactic acid bacteria.

1) Rating: Pategras Cheese Sandwich is a medium cheese moisture and semi-fat, according to the provisions of Article 605 paragraph 2) of this Code. 2) Description of sale: The product is called "Pategras Cheese Sandwich" or "Cheese Sandwich Pategras industrial use "as appropriate. 3) Cheese making Pategras Sandwich will be used:

a. Required Ingredients: • Milk and / or standardized reconstituted milk fat content. • specific lactic bacteria cultures. • Rennet and / or other suitable coagulating enzymes. • Sodium chloride.

b. Optional ingredients: • Milk Powder. • Cream. • Solid dairy origin. • Calcium chloride.

c. Additives: They may be used in developing Pategras

Cheese Sandwich, additives referred to in Article 605 paragraph 3 c) of this Code, for middle-moisture cheeses.

d. Technology Aids / preparation: It authorizes the use of technology aids / processing under this Code. 4) Considerations: hygiene practices for product development will agree with what is stated in this Code on sanitary conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. Milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure negative residual phosphatase (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes ensure product safety. 5) Cheese Sandwich Pategras shall meet the following requirements:

#### 5.1) Sensory characteristics:

- Consistency: Semi-hard, elastic.
- Texture: compact, smooth, not grainy, possibly with a few mechanical openings.
- Color: yellowish white uniform.
- Taste: pointed, distinctive, slightly spicy.
- Odour: characteristic.
- Bark: smooth, consistent, well formed, without cracks or fissures or without bark.
- Eyes: some small or medium eyes, well scattered.

Sampling method: IDF 50 C: 1999.

5.2) Form and weight: • Form: parallelepiped of rectangular cross section. • Weight: from 3-5 kg. 5.3) Physicochemical Properties: The Cheese Sandwich Pategras must meet the composition and quality characteristics established for moisture and medium cheeses semi-fat in Article 605 paragraph 2) of this



Code.

Sampling method: IDF 50 C: 1999.

5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.5) Microbiological criteria:

Pategras Cheese Sandwich shall comply with the provisions of Article 605 paragraph 6) of this Chapter, for middle-moisture cheeses.

Sampling method: IDF 50 C: 1999.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: • Getting semicocida mass, molded, pressed, salted and matured. • Stabilization and maturation: you should grow long enough to achieve their specific characteristics (at least 25 days). 6) The cheeses must be packed in containers or wrappings, coatings bromatologically attached or not suitable in accordance with this Code, with or without vacuum. 7) Pategras Cheese Sandwich should be maintained until and during its sale at a temperature not exceeding 12 ° C. The labeling shall be made in accordance with the requirements set out in this Code. was called "Pategras Cheese Sandwich" or " Pategras Cheese Sandwich industrial use, "according to the provisions in paragraph 2) of this Article.

**Art 631** - In the name of Dutch cheese, is the product of

medium moisture, semi-fat, made with low-fat milk, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

a. Mass: semi-cooked, molded, pressed, salted and matured.

b. Pasta: compact, firm, elastic, with some scattered eyes, taste and smell sweet, slightly spicy, gentle, pleasant, well-developed, uniform yellowing.

c. Bark: Smooth and consistency.

d. Shape: Spherical, slightly flattened on both sides.

e. Size: weight and aging time: Large: more than 5 kg to 10 kg. Maturation min. 2 months. Medium: 1.5 kg to 5 kg. Maturation min. 1.5 months. guys: less than 1.5 kg. Maturation min. 1 months. The labeling shall be made in accordance with the requirements set out in this Code. Such products will be named: "Cheese Holland" or "Edam".

**Art 632** - With Cheddar Cheese denomination, is the product of medium moisture, fat, made with whole milk (cream can be added), acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

You must comply with the following requirements:

a. Mass: semi-cooked, pre-fermented, molded, salted, pressed and matured.

b. Pasta: Thin, compact, friable, grainy texture, slightly spicy, characteristic, well-developed scent, yellowish-white or yellowish.

c. Bark: covered with a suitable cloth or waxed.

d. Form: cylindrical.

e. Size: weight and aging time: Large: more than 10 kg. Maturation min.

3 months.

Medium: 5 kg to 10 kg. Maturation min. 2.5 months.  
guys: less than 5 kg. Maturation min. 2 months. The marking shall be made in accordance with the requirements laid down in this

Code.

This product is called "Cheddar Cheese".

**Art 632bis** - With Cheese generic mass of washed, it means the products of medium moisture, acids, made with whole milk or standardized, acidified by lactic bacteria cultures and coagulated by rennet and / or specific enzymes.

shall comply with the following requirements:

a. Mass: semi-cooked by adding hot water, pre-pressed with the serum, molded, pressed, salted and matured.

b. Pasta: firm, elastic, with some scattered small eyes and well, taste and aroma well developed yellowish-white uniform.

c. Bark: smooth, consistent and well formed.

d. Shape, size, weight. ripening time and labeling: labeling shall be performed in accordance with the provisions of this Code and by the following parameters: Shape: cylindrical. Weight and time to maturity: Large: 7 kg to 12 kg. Maturation min. 1.5 months. This product is called: "Samsoe" Medium: 3 kg to 7 kg. Maturation min. 1.5 months. This product is called "Cheese Fynbo". Chico: less than 1 kg. Maturation min. 1 months. This product is called "Mini-Fynbo Cheese". The marking shall be made in accordance with the requirements laid down in this

Code.

**Section 632 tris** - With Danbo name means ripened cheese obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented or not by the action of specific lactic acid bacteria. 1) Classification : The Danbo is a medium cheese moisture and fat, according to the provisions of Article 605 paragraph 2) of this Code. 2) Sales description: The product is called "Danbo" or "industrial use Danbo" accordingly. 3) Cheese making Danbo, be used:

a. Required Ingredients: • Milk and / or standardized reconstituted milk fat content. • specific lactic bacteria cultures. • Rennet and / or other suitable coagulating enzymes. • Sodium chloride.

b. Optional ingredients: • Milk Powder. • Cream. • Solid dairy origin. • Calcium chloride.

c. Additives: They may be used in the production of Danbo, the additives referred to in Article 605 paragraph 3 c) of this Code, for middle-moisture cheeses.

d. Technology Aids / preparation: It authorizes the use of technology aids / processing referred to in Article 605 paragraph 3) of this Code. 4) Considerations: hygiene

practices for product development will agree with what is forth in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 's milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure residual phosphatase negative (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes to ensure product safety. 5) Danbo shall meet the following requirements:

#### 5.1) Sensory characteristics:

- Consistency: Semi-hard, elastic.
- Texture: compact, smooth, not grainy.
- Color: yellowish white uniform.
- Taste: lactic, mild, slightly salty, characteristic.
- Odour: characteristic, slightly pronounced.
- Bark: not possess.
- Eyes: While some scattered small eyes or no eyes.

Sampling method: IDF 50 C: 1999.

5.2) Form and weight: • Form: parallelepiped of rectangular cross section. • Weight: from 2-6 kg. 5.3) Physicochemical Properties: The Danbo must meet the composition and quality characteristics established for middle-moisture cheeses and fatty , Article 605 paragraph 2) of this Code.

Sampling method: IDF 50 C: 1999.

5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.5) Microbiological criteria:

The Danbo shall comply with the provisions of Article 605 paragraph 6) of this Code, for middle-moisture cheeses.

Sampling method: IDF 50 C: 1999.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: • Getting semicocida mass and washed by adding hot water, after removal partial serum low serum pre-pressed, molded, pressed, salted and matured. • Stabilization and maturation: you should grow long enough to achieve their specific characteristics (at least 25 days). 6) The cheeses must be put into containers or wrappers , with no adhering coatings, bromatologically fit under this Code, with or without vacuum. 7) Danbo must continue until and during its sale at a temperature not exceeding 12 ° C. It will be called "Danbo" or "Danbo industrial use, "according to the provisions in paragraph 2) of this Article. The marking shall be made in accordance with the requirements set out in this Code.

**Art. 632 quarts** - With the name of Tandil Cheese means the ripened cheese obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented or not by the action of specific lactic acid bacteria. 1) Rating: Cheese Tandil is a medium cheese moisture and fat, according to the provisions of Article 605 paragraph 2) of this Code. 2) Sales description: The product is called "Cheese Tandil" or "Cheese Tandil of Use industry "as appropriate. 3) Cheese making Tandil, will be used:

a. Required Ingredients: • Milk and / or standardized reconstituted milk fat content. • specific lactic bacteria cultures. • Rennet and / or other suitable coagulating enzymes. • Sodium chloride.

b. Optional ingredients: • Milk Powder. • Cream. • Solid dairy origin. • Calcium chloride.

c. Additives: They may be used in the production of cheese Tandil, additives referred to in Article 605 paragraph 3 c) of this Code, for middle-moisture cheeses.

d. Technology Aids / preparation: It authorizes the use of technology aids / processing referred to in Article 605 paragraph 3) of this Code. 4) Considerations: hygiene practices for product development will agree with what is forth in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 's milk to be used should be sanitized by suitable mechanical means and subjected pasteurization or equivalent heat treatment to ensure negative residual phosphatase (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes to ensure product safety. 5) Cheese Tandil shall meet the following requirements:

5.1) Sensory characteristics:

• Consistency: Semi-hard, elastic. • Texture: compact, smooth, not grainy, possibly with a few mechanical openings. • Color: yellowish white uniform. • Taste: lactic, mild, slightly salty, characteristic. • Odour: characteristic, slightly pronounced. • Bark: smooth, consistent, well-formed, without cracks or fissures or without bark. • Eyes: While some scattered small eyes. sampling method: IDF 50 B: 1985 5.2) Form and weight: • Form: parallelepiped section square or rectangular cross. • Weight: from 1-4 kg. 5.3) Physicochemical Properties: The Cheese Tandil must meet the composition and quality characteristics established for middle-moisture cheeses and fatty, Article 605 paragraph 2) of this code.

Sampling method: IDF 50 B: 1985.

5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.5) Microbiological criteria:



Tandil Cheese shall comply with the provisions of Article 605 paragraph 6) of this Code, for middle-moisture cheeses.

Sampling method: IDF 50 B: 1985.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: • Getting semicocida mass, molded, pressed, salted and matured. • Stabilization and maturation: you should grow long enough to achieve their specific characteristics (at least 25 days). 6) The cheeses must be put into containers or wrappers, or not adhering coatings, bromatologically fit under this Code, in or without vacuum. 7) Tandil Cheese should be maintained until and during its sale at a temperature not exceeding 12 ° C. It will be called "Cheese Tandil" or "Cheese Tandil industrial use," according to the provisions of paragraph 2 ) of this Article. The marking shall be made in accordance with the requirements set out in this Code.

**Art 633** - The name is meant Tybo Cheese ripened cheese obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented or not by the action of specific lactic acid bacteria. 1) Classification: The Cheese tybo is a medium cheese moisture and semi-fat, according to the provisions of Article 605 paragraph 2) of this Code. 2) Description of sale: The product is called "Cheese Tybo" or "industrial use Tybo Cheese" as appropriate . "Queso Tybo" may optionally be called "Tybo Cheese Sandwich". 3) Cheese making Tybo, will be used:

a. Required Ingredients: • Milk and / or standardized reconstituted milk fat content. • specific lactic bacteria cultures. • Rennet and / or other suitable coagulating enzymes. • Sodium chloride.

b. Optional ingredients: • Milk Powder. • Cream. • Solid dairy origin. • Calcium chloride.

c. Additives: They may be used in the production of cheese Tybo, additives referred to in Article 605 paragraph 3 c) of this Code, for middle-moisture cheeses.

d. Technology Aids / preparation: It authorizes the use of technology aids / processing referred to in Article 605 paragraph 3) of this Code. 4) Considerations: hygiene practices for product development will agree with what is forth in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 's milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure residual phosphatase negative (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes to ensure product safety. 5) Cheese Tybo shall meet the following requirements:

#### 5.1) Sensory characteristics:

- Consistency: Semi-hard, elastic.
- Texture: compact, smooth, not grainy.
- Color: yellowish white uniform.
- Taste: lactic, mild, slightly salty, characteristic.
- Odour: characteristic, slightly pronounced.
- Bark: smooth, consistent, shapely, without cracks or fissures or without bark.
- Eyes: While some scattered small eyes or no eyes.

Sampling method: IDF 50 C: 1999.

5.2) Form and weight: • Form: parallelepiped of rectangular cross section. • Weight: from 3-5 kg. 5.3) Physicochemical Properties: The Cheese Tybo must meet the composition and quality characteristics established for middle-moisture cheeses and semi-fat, Article 605 paragraph 2) of this Code. Method sampling: IDF 50 C: 1999. 5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

#### 5.5) Microbiological criteria:

The Cheese Tybo shall comply with the provisions of Article 605 paragraph 6) of this Code, for middle-moisture cheeses.

Sampling method: IDF 50 C: 1999.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: • Getting semicocida mass and washed by adding hot water, after removal partial serum low serum pre-pressed, shaped, pressed, salted and matured. • Stabilization and maturation: you should grow long enough to achieve their specific characteristics (at least 25 days). 6) The cheeses must be put into containers or wraps, coatings attached or not, bromatologically fit under this Code, with or without vacuum. 7) Tybo Cheese should be maintained until and during its sale at a temperature not exceeding 12 ° C. It will be called "Cheese Tybo "or" Cheese Tybo Industrial Use ", according to the provisions of paragraph 2) of this Article. The "Cheese Tybo" optionally may be designated "Tybo Cheese Sandwich". The labeling shall be made in accordance with the requirements set out in this Code.

**Art 633 bis** - In the name of Tilsit Cheese means ripened cheese obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented or not by the action of specific lactic acid bacteria.

1) Rating: Tilsit Cheese is a medium cheese moisture and fat, according to the provisions of Article 605 paragraph 2) of this Chapter. 2) Description of sale: The product is called "Cheese Tilsit" or "Cheese Tilsit Industrial Use" accordingly. 3) Cheese making Tilsit, will be used:

a. Required Ingredients: • Milk and / or standardized

reconstituted milk fat content. • specific lactic bacteria cultures. • Rennet and / or other suitable coagulating enzymes. • Sodium chloride.

b. Optional ingredients: • Milk Powder. • Cream. • Solid dairy origin. • Calcium chloride. • Comino.

c. Additives: They may be used in the development of Tilsit cheese, additives referred to in Article 605 paragraph 3 c) of this Code, for middle-moisture cheeses.

d. Technology Aids / preparation: It authorizes the use of technology aids / processing referred to in Article 605 paragraph 3) of this Code. 4) Considerations: hygiene practices for product development will agree with what is forth in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 's milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure residual phosphatase negative (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes to ensure product safety. 5) Tilsit cheese shall meet the following requirements:

5.1) Sensory characteristics:

- Consistency: Semi-hard, elastic.
- Texture: compact, smooth, not grainy.
- Color: yellowish white uniform.
- Taste: lactic, mild, slightly salty, characteristic.
- Odour: characteristic, slightly pronounced.
- Bark: not possess.
- Eyes: While some scattered small eyes.

Sampling method: IDF 50 C: 1999.

5.2) Form and weight: • Form: parallelepiped of rectangular cross section. • Weight: from 2-4 kg. 5.3) Physicochemical Properties: The Cheese Tilsit must meet the composition and quality characteristics established for middle-moisture cheeses and fatty , Article 605 paragraph 2) of this Code.

Sampling method: IDF 50 C: 1999.

5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.5) Microbiological criteria:

The Tilsit cheese shall comply with the provisions of Article 605 paragraph 6) of this Code, for middle-moisture cheeses.

Sampling method: IDF 50 C: 1999.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: • Getting semicocida mass and washed by adding hot water, after removal partial serum low serum pre-pressed, molded, pressed, salted and matured. • Stabilization and maturation: you should grow long

enough to achieve their specific characteristics (at least 25 days). 6) The cheeses must be put into containers or wrappers with coatings attached or not, bromatologically fit under this Code, with or without vacuum. 7) Tilsit Cheese should be maintained until and during its sale at a temperature not exceeding 12 ° C. It will be called "Cheese Tilsit" or "Cheese Tilsit Industrial Use", according to the provisions of paragraph 2) of this Article. The marking shall be made in accordance with the requirements set out in this Code.

**Section 633 tris** - In the name of Prato Cheese means ripened cheese obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented or not by the action of specific lactic acid bacteria. 1) Classification : The Prato cheese is a cheese of medium moisture and fat, according to the provisions of Article 605 paragraph 2) of this Chapter. 2) Sales description: The product is called "Prato cheese" or "cheese Prato Industrial Use "accordingly. shall be called "Cheese Prato" and optionally can have the following designations: • "Prato Cheese" (Lanche or Sandwich) • "Prato Cheese" (Cobocó) • "Prato Cheese" (Spherical or ball) 3) In the Prato Cheese processing will be used:

a. Required Ingredients: • Milk and / or standardized reconstituted milk fat content. • specific lactic bacteria cultures. • Rennet and / or other suitable coagulating enzymes. • Sodium chloride.

b. Optional ingredients: • Milk Powder. • Cream. • Solid dairy origin. • Calcium chloride.

c. Additives: They may be used in the development of Prato cheese, additives referred to in Article 605 paragraph 3 c) of this Code, for middle-moisture cheeses.

d. Technology Aids / preparation: It authorizes the use of technology aids / processing referred to in Article 605 paragraph 3) of this Code. 4) Considerations: hygiene practices for product development will agree with what is forth in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. 's milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization or equivalent heat treatment to ensure residual phosphatase negative (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes to ensure product safety. 5) Prato cheese shall meet the following requirements:

5.1) Sensory characteristics:



- Consistency: Semi-hard, elastic.
- Texture: compact, smooth, closed, with some small eyes and / or some mechanical openings.
- Color: yellow or yellowish white uniform.
- Taste: characteristic.
- Odour: characteristic.
- Bark: no owns or thin crust, smooth and without cracks.
- Eyes: While some scattered small eyes or no eyes.

Sampling method: IDF 50 C: 1999.

5.2) Form and weight: • Form: rectangular cross-section parallelepiped, cylindrical or spherical, according to the variety concerned. • "Prato Cheese" (Lanche or Sandwich): parallelepiped rectangular cross section. • "Prato Cheese" (Cobocó ) cylindrical. • "Queso Prato" (spherical or ball) ball. • Weight: 0.4 to 5.0 kg. accordance with the corresponding range. 5.3) Physicochemical Properties: Cheese must answer Prato composition and quality characteristics established for middle-moisture cheeses and fatty, Article 605 paragraph 2) of this Code.

Sampling method: IDF 50 C: 1999.

5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.5) Microbiological criteria:

The Prato cheese shall comply with the provisions of Article 605 paragraph 6) of this Code, for middle-moisture cheeses.

Sampling method: IDF 50 C: 1999.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: • Getting semicocida mass and washed by adding hot water, after removal partial serum low serum pre-pressed, shaped, pressed, salted and matured. • Stabilization and maturation: you should grow long enough to achieve their specific characteristics (at least 25 days). 6) The cheeses must be put into containers or wraps, coatings attached or not, bromatologically fit under this Code, with or without vacuum. 7) Prato Cheese should be maintained until and during its sale at a temperature not exceeding 12 ° C. The product is called " Prato cheese "or" cheese Prato Industrial Use "as appropriate. It will be called "Cheese Prato" and optionally can have the following designations: • "Prato Cheese" (Lanche or Sandwich) • "Prato Cheese" (Cobocó) • "Prato Cheese" (Spherical or Ball) The marking shall be made in accordance with the requirements laid down in this Code.

**Article 633 quarts** - With Cheese name means the Frescal Minas fresh cheese obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented or not by the action of specific lactic acid bacteria. 1) Rating: Frescal Minas Cheese is a very high humidity and semi-fat, according to the provisions of Article 605 paragraph 2) of this Code. Frescal Minas Cheese is a cheese to be eaten fresh. 2) Sales description:

The product is called "Cheese Frescal Mines". 3) Cheese making Frescal Mines, will be used:

a.Required Ingredients: • Milk and / or reconstituted milk. • Rennet and / or other suitable coagulating enzymes.

b.Optional ingredients: • Milk Powder. • Cream. • Solid dairy origin. • Sodium chloride. • Calcium chloride. • specific lactic bacteria culture.

c. Additives:

They may be used in the manufacture of Mines Frescal Cheese, additives referred to in Article 605 paragraph 3) of this Code to the high moisture cheeses.

d.Technology Aids / preparation: It authorizes the use of technology aids / processing referred to in Article 605 paragraph 3) of this Code. 4) Considerations: hygiene practices for product development will agree with what is forth in this Code of hygienic conditions and Good Manufacturing Practices for Merchants processors / Food industrialists. 's milk to be used should be sanitized by suitable mechanical means and subjected to pasteurization

or equivalent heat treatment to ensure residual phosphatase negative (AOAC 15th Edition, 1990, 979.13, p.823) combined or not with other physical or biological processes to ensure product safety. 5) Minas Cheese Frescal shall meet the following requirements: 5.1) Sensory characteristics: • Consistency: soft. • Texture: with or without mechanical eyes. • Color: white. • Taste: smooth or slightly acidic. • Odour: mild, characteristic odor. • Bark: not possess or thin crust. • Eyes: eyes eventually some small mechanical . sampling method: IDF 50 C: 1999. 5.2) Form and weight: • Form: cylindrical. • Weight: from 0.3 to 5 kg. 5.3) Physicochemical characteristics: Minas Cheese Frescal must respond to the characteristics of composition and quality requirements for high moisture cheeses and semi-fat to in Article 605 paragraph 2) of this Code. sampling method: IDF 50 C: 1999. 5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign substances of any kind. 5.5) Microbiological criteria: Minas Cheese Frescal shall comply with the provisions of Article 605 paragraph 6) of this Code, for Frescal Minas cheese. sampling method: IDF 50 C: 1999. 5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: 6) The cheeses must be put into containers or wrappers, or not adhering coatings, bromatologically eligible in accordance with this Code, with or without vacuum. 7) Minas Cheese Frescal be continued until and during its sale at a temperature not exceeding 8 ° C. It will be called "Minas Frescal Cheese". The marking shall be made in accordance with the requirements laid down in this Code.

**Art 634** - With Cheese Cacciocavallo name, is the product of medium moisture, semi-fat, made with low-fat milk, acidified by lactic bacteria cultures, rennet coagulated lamb, goat and / or specific enzymes.

You must comply with the following requirements:

a. Mass: fermented, spun, salt, matured.

b. Pasta: compact, semi-hard, semi-consistent and friable nice spicy flavor and aroma well developed, yellowish-white uniform.

c. Bark: smooth, proper consistency.

d. Shape: nails.

e. Maturation: min. 30 days.

f. Weight: less than 2 kg.

g. This product is called "Cheese Cacciocavallo". The marking shall be made in accordance with the requirements laid down in this

Code.

### **HARD CHEESE PASTA**

**Art 635** - The name Parmesan Cheese, Parmesão, Reggiano Cheese, Cheese and Cheese sbrinz Reggianito understood ripened cheeses obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented by the action specific lactic bacteria.

1) Classification: The Parmesan Cheese, Parmesão, Reggiano cheese Reggianito and sbrinz are low humidity and semi-fat or fat, according to the provisions of Article 605 paragraph 2) of this Code. They should have a minimum content of 32 g. fat / 100 g. the dry. 2) Sales description: The product is called "parmesan cheese" or "cheese Parmesão" or "Reggiano cheese" or "cheese Reggianito" or "Cheese sbrinz" as appropriate. 3) In preparing the Parmesan Cheese , Parmesão, Reggiano, and sbrinz Reggianito will be used:

a. Ingredients required: • standardized whole milk or fat content. • specific lactic bacteria cultures. • Rennet and / or other suitable coagulating enzymes. • Sodium chloride.

b. Optional ingredients: • Cream. • milk protein concentrate. • Calcium chloride.

c. Additives: They may be used in the production of Parmesan Cheese, Parmesão, Reggiano, Reggianito and sbrinz, additives referred to in Article 605 paragraph 3 c) of this Code, for low-moisture cheeses. was licensed for use in the surfaces coverages permitted colors cheeses in this code for cheese and also linseed oil or other vegetable oils alone or in combination with charcoal, calcium carbonate, iron oxide, aluminum, silver, gold and latolrubine BK.

d. Technology Aids / preparation: not authorized the use of technology aids / processing. 4) Considerations: hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers. may be used raw or pasteurized milk which must be sanitized by suitable mechanical means. 5) Parmesan Cheese, Parmesão, Reggiano, sbrinz Reggianito and must meet the following requirements :

#### 5.1) Sensory characteristics:

• Obtaining a coagulated mass, desuerada, not pressed, salted and matured. • Consistency: hard. • Texture: compact, crisp and grainy. • Color: yellowish white, slightly yellowish. • Taste: salty, slightly spicy. • Odor : characteristic. • Bark: smooth, consistent, well-formed, covered with suitable coatings, attached or not. • Eyes:

not possess. Eventually small eyes may present some openings and some mechanical.

Sampling method: IDF 50 C: 1999.

5.2) Form and weight: • Shape: straight sided cylinder, slightly convex profile. • Weight: Parmesão: of 4-8 kg. Reggianito and sbrinz: from 5-10 kg. Reggiano: 10 to 20 kg. Parmesan: more than 20 kg. 5.3) Physicochemical Properties: The Parmesan Cheese, Parmesão, Reggiano, sbrinz Reggianito and must meet the composition and quality characteristics set out in Article 605 paragraph 2) of this Code for low-moisture cheeses and Minimum of 32 g. fat / 100 g. the dry.

Sampling method: IDF 50 C: 1999.

5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.5) Microbiological criteria:

The Parmesan Cheese, Parmesão, Reggiano, sbrinz Reggianito and shall comply with the provisions of Article 605 paragraph 2) of this Code, for low-moisture cheeses.



Sampling method: IDF 50 C: 1999.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: • Obtaining a massecuite desuerada, pressed, salted and matured. • Stabilization and maturation: should be grown long enough to achieve their specific characteristics. At least 6 months for cheese from 4 to 10 kg, 8 months for cheeses weighing between 10 and 20 kg and 12 months for cheese more than 20 kg. 6) The cheese may be unpacked or in containers or wraps, bromatologically fit under this Code, with or without vacuum. Eventually paraffin. 7) recommends keeping Parmesan Cheese, Parmesão, Reggiano, Reggianito and sbrinz at a temperature not exceeding 20 ° C, in order to maintain the properties. The product is called "parmesan cheese" or "cheese Parmesão" or "Reggiano cheese" or "cheese Reggianito" or "Cheese sbrinz", as applicable in accordance with paragraph 5.2) of this Article. The marking shall be made in accordance with the requirements set out in this Code.

**Art 636** - In the name of Goya Cheese means ripened cheese obtained by coagulating milk with rennet and / or other suitable coagulating enzymes, complemented by the action of specific lactic acid bacteria.

1) Rating: Goya Cheese is a cheese of low humidity and semi-fat or fat, according to the provisions of Article 605 paragraph 2) of this Code. should have a minimum content of 40 g. fat / 100 g. dry extract. 2) Description of sale: The product is called "Cheese Goya". 3) Cheese making Goya will be used: a) Required Ingredients: - Whole milk or standardized fat content. - Crops specific lactic bacteria. - Rennet and / or other suitable coagulating enzymes. - sodium chloride. b) Optional ingredients: - Cream - Powdered milk - milk protein concentrate. - Calcium chloride.

c) Additive:

They may be used in the production of cheese Goya, additives referred to in Article 605 paragraph 3 c) of this Code, for low-moisture cheeses. was licensed for use in coverage of the surfaces of cheeses permitted colors in this code for cheese and also linseed oil or other vegetable oils alone or in combination with charcoal, calcium carbonate, iron oxide, aluminum, silver, gold and latolrubine BK.

d) Technology Aids / preparation:

Not authorized the use of technology aids / processing.  
4) Considerations: hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and good manufacturing practices for Manufacturing Establishments / Food Industrializers. May be used raw or pasteurized milk which must be sanitized by suitable mechanical means. 5) Goya cheese shall meet the following requirements:

5.1) Sensory characteristics:

- Consistency: hard. - Texture: compact, crisp and threshable. - Color: light yellow. - Taste: salty, slightly spicy. - Odour: characteristic. - Bark: smooth, consistent, well-formed, covered with suitable coatings,

attached or no. - Eyes: not possess. Eventually small eyes may present some openings and some mechanical.

Sampling method: IDF 50C: 1995.

5.2) Form and weight: - Shape: flat sided cylinder, slightly convex profile. - Weight: from 3-6 kg. 5.3) Physicochemical characteristics: Goya Cheese must meet the composition and quality characteristics laid down in Article 605 paragraph 2) of this Code for cheeses of low humidity and a minimum of 40 g. fat / 100 g. dry extract.

Sampling method: IDF 50C: 1995.

5.4) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.5) Microbiological criteria:

Goya Cheese shall comply with the provisions of Article 605 paragraph 6 of this Code, for low-moisture cheeses.

Sampling method: IDF 50C: 1995.

5.6) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.7) Distinctive features of the process: - Adding salt to the milk before curdling. - Getting a mass cooked, desuerada, pressed, salted and matured. - Stabilization and maturation: time must be matured necessary to achieve its specific characteristics. The period of stabilization and maturation in no case be less than three months. 6) The cheeses can be unpacked or in plastic wrap or in packages with or without vacuum, all suitable bromatologically. Eventually, paraffin and / or

fitted with suitable bromatologically coverages. 7) is recommended to keep the cheese Goya at a temperature not exceeding 20 ° C, in order to maintain its properties. the product is called "Cheese Goya." The marking must be made in accordance with the requirements set out in this Code.

**Art 637** - In the name of Romano Cheese and Cheese Sardo, are considered low-moisture cheeses, ripened, made with whole milk or part-skim, acidified by lactic bacteria cultures, rennet coagulated goat or lamb and / or specific enzymes .

When using calf rennet or enzymes must be added coagulants lipolytic enzymes. shall comply with the following requirements:

- a. Mass: cooked, molded, pressed, salted and matured.
- b. Pasta: compact, consistent, and granular brittle fracture, flavor and aroma, spicy by rennet and / or enzymes used; smell nice, well developed, yellowish-white.
- c. Bark: smooth, healthy, consistent and well formed.
- d. Form: cylindrical flattened at the large size, spheroid vertical section parallel faces and the convex edges of small size.
- e. Fat content (on dry basis): min. 38.0%.
- f. Size, weight and time to maturity: Large: more than 8 kg. Maturation min. 9 months. Medium: 3 kg to 8 kg. Maturation min. 6 months.

g. These products are called: "Romano Cheese." Chico: less than 4 kg. Maturation min.

3 months.

This product is called "Sardo cheese." the labeling shall be made in accordance with the requirements set out in this Code.

**Art 637bis** - Los cheeses made in the same way, with the same raw materials and characteristics established in Article 637 of this chapter, but with the addition of the mass of peppercorns, will be named: "Cheese Pepato."

When submitting cortex simulating the plot of a basket, will be named: "Cheese Canestrato". The labeling shall be made in accordance with the requirements set out in this Code.

**Art 638** - In the name of Provolone Cheese means the ripened cheese, low moisture, fat or semi-fat, made with whole milk or standardized, acidified by lactic bacteria cultures, rennet coagulated goat, lamb and / or enzymes specific. When using calf rennet or coagulating enzymes must be added lipolytic enzymes.

You must comply with the following requirements:

a. Mass: semi-cooked, molded, pressed, salted and matured.

b. Pasta: hard, compact, consistent, crisp and granular structure; mild or spicy flavor and pleasant aroma, well developed, yellowish-white.

c. Bark: proper consistency with longitudinal grooves on the splined mold.

d. Form: truncated conical, elongated (piriform), based more spherical and flat smaller base.

e. Size, weight and time to maturity: Large: more than 8 kg. Maturation min. 9 months. Medium: 4 kg to 8 kg. Maturation min. 5 months. Chico: less than 4 kg. Maturation min.

3 months.

f. These products are called: "Provolone Cheese." When the aging time according to the size and weight listed above are: 4, 3, and 2 months respectively, these products may be medium moisture and will be named: "Provolone Semihard ". The marking shall be made in accordance with the requirements set out in this Code.

### **PASTA CHEESE COURSE**

**Art 639** - In the name of Yarn Provolone Cheese means the ripened cheese, low moisture, fat or semi-fat, made with whole milk or standardized, acidified by lactic bacteria cultures, rennet coagulated goat, lamb and / or specific enzymes. When using calf rennet or coagulating enzymes must be added lipolytic enzymes.

You must comply with the following requirements:

- a. Mass: fermented, spun, salted and matured.
- b. Pasta: hard, compact, semi-consistent and friable; flavor like the aroma, caused by rennet and / or enzymes used, spicy and pleasant, well developed blancoamarillento colored uniform.
- c. Bark: proper consistency.
- d. Shape: elongated truncated cone (piriform), based more spherical and flat smaller base. You can also follow the form of: pear, melon or cylinder.
- e. Size, weight and time to maturity: Large: more than 8 kg. Maturation min. 8 months. Medium: 4 kg to 8 kg. Maturation min. 5 months. Chico: less than 4 kg. Maturation min.

3 months.

gf. These products are called: "Yarn Provolone Cheese." products of medium and small size that have a time to maturity of 3 and 2 months, respectively, may be middle moisture and will be named: "Yarn Semihard Provolone Cheese." the labeling shall be made in accordance with the requirements set out in this Code.

## **GRATED CHEESE**

**Art 640** - In the name of Grated Cheese Grated Cheese or, as applicable, means the product obtained by grating or shredding the mass of one or up to four varieties of cheese from low and / or medium humidity fit for human consumption.

The product may be partially dehydrated or not. 1) Rating: Grated Cheeses can be classified according to the following criteria: 1.1) are classified according to: whether they have been subjected to dehydration or not, in: 1.1.1) Dehydrated or Partially Dehydrated. 1.1.2) not subjected to dehydration or not dehydrated. 1.2) are classified according to the varieties of cheese used in its elaboration: 1.2.1) Made with a single variety of cheese. 1.2.2) Made only with low-moisture cheeses. 1.2.3) medium Made with moisture cheeses with or without low-moisture cheeses. 2) Description of sale: The product should be named as follows: 2.1) prepared with grated Cheese single variety of cheese. 2.1.1) When in its preparation is used only a certain range of low moisture cheese, the product shall be "... Grated Cheese" or "undehydrated Grated Cheese ..." as appropriate to subsection 1.1) of this Article, filling the blank with the name of that variety. 2.1.2) When in its preparation is used only a certain range of medium moisture cheese, the product shall be "... Grated Cheese or" Cheese ... Grated dehydrated "as applicable to section 1.1) of this Article, filling the blank with the name of that variety. 2.2) Cheese grated cheeses made only with low humidity. 2.2.1) When used in its production varieties only low-moisture cheeses (generally known as hard cheeses), and threshable crisp texture, the product shall be "Grated Cheese" or "undehydrated Grated Cheese" as applicable to section 1.1) of this Article. 2.2.2) In the case that one of the varieties of cheese low moisture is present at a minimum of 75% m / m, the product may be called "Cheese ... Grated "or" Cheese ... Grated undehydrated "as applicable to section 1.1) of this Article, filling the blank with the name of the dominant variety. 2.2.3) When two or more varieties of cheese low moisture are present in a

proportion of at least 25% (m / m), the product may be called "Cheese ... .. and ... Grated "or" Cheese ... .. and ... Undehydrated Groove "as applicable to section 1.1) of this Article, filling in the blanks that correspond to the name of the variety that meets or exceeds this proportion, and in the order of their predominance. 2.3) Cheese made with cheese grated moisture medium with or without low-moisture cheeses. 2.3.1) When used in cheese production low and medium moisture and when any of the varieties of cheese medium and / or low humidity reaches 75% m / m will be called "Cheese ... .. and ... Grated "or" Cheese ... .. and ... Undehydrated Groove "as applicable to section 1.1) of this Article, filling in the blanks that correspond to the names of all the varieties used and the order of their predominance. 2.3.2) When used in its preparation medium cheeses humidity with or without low moisture cheese as one of the varieties of cheese moisture medium is present in a minimum proportion of 75% m / m, the product is called "Cheese ... Grated "or" "Cheese ... Grated dehydrated "as applicable to section 1.1) of this Article, filling the blank with the name of the dominant variety. 2.3.3) When used in its manufacture low-moisture cheeses and middle humidity and when the cheese variety that exceeds 75% m / m corresponds to a low moisture cheese, the product is called "Cheese ... with other grated cheese "or" cheese ... with other grated cheeses undehydrated "as applicable to section 1.1) of this Article, filling the blank with the name of the dominant variety. 3) Cheese making Grated or Grated Cheese, will be used:



a. Ingredients required:

- Grated Cheese made from a single variety of cheese: Cheese medium humidity or low humidity.
- Cheese grated cheeses made only with low humidity: low moisture cheeses.
- Cheese grated cheeses made with medium humidity with or without cheese low humidity: Medium moisture cheeses.

b. Optional ingredients: • Cheese grated cheeses made with medium humidity with or without low-moisture cheeses: Cheese low humidity.

c. Additives: In developing Grated Cheese is allowed use of additives authorized in Article 605 paragraph 3 c) of this Code, for the cheeses used as raw material, its concentration in the final product must meet the highest permitted under this article, regardless of the concentration of additives or cheeses used as raw material. were also allowed the use of additives listed below and can not exceed the final product indicated maximum concentrations, regardless the concentration

of such additives in cheeses or used as feedstock.

INS	ADDITIVE / FUNCTION	CONC. MAX. ON THE PROD. FINAL g/100 g. or g./100 ml.
A	Caking	
460	Microcrystalline cellulose	quantum satis
551	Silicon dioxide	5g/kg
	CONSERVATIVE	
200	Sorbic acid	0.1 alone or in combination expressed as sorbic
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
235	Natamycin	0.0005

d. Aids Technology / Development.

Nitrogen, carbon dioxide and / or Inert Gases in packaging.

4) Considerations: hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers.

5) Grated Cheese must meet the following requirements:

5.1) Sensory characteristics:

- Appearance and texture: granules or strands more or less fine.
- Color: yellowish white to yellow, depending on the variety or varieties of cheese which comes.

- Odour: characteristic, more or less intense, according to the cheese variety or varieties of cheese which comes.

Sampling method: IDF 50 C: 1999.

5.2) Physical and chemical characteristics:

5.2.1) g/100 g humidity. (Method of analysis: IDF 4A: 1982):

Dehydrated shredded cheeses 1.1.1):

- With predominance (> 50% m / m) of low-moisture cheeses: Max. 20.0 g/100 g.
- With predominance (> 50% m / m) of medium moisture cheeses: Max. 30.0 g/100 g.

Sampling method: IDF 50 C: 1999.

5.2.2) Fat in g/100 g dry matter. (Methods of Analysis: IDF 5B: FIL 1986 and 4A: 1982):

The Fat in dry matter must correspond to the weighted average of the values of fat in dry matter set for varieties in the proportions used.

Sampling method: IDF 50 C: 1999.

5.3) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.4) Microbiological criteria:

5.4.1) grated cheeses made from a single variety of cheese falling within subsection 2.1) of this Article:

5.4.1.1) Variety of Low Humidity.

Microorganism	Acceptance Criteria	ICMSF Category	Norm
Coliforms / g	n = 5 c =	5	IDF 73A:

(30 ° C)	2 m = 200 M = 1000		1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 100 M = 500	5	APHA 1992, Cap. 24 (1)
Staphylococcus Coag. Positive / g	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990
Yeasts and molds / g	n = 5 c = 2 m = 500 M = 5000	2	FIL 94B: 1990
Salmonella / 25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985

Sampling method: IDF 50 C: 1999.

#### 5.4.1.2) Medium Humidity Variety.

Microorganism	Acceptance Criteria	ICMSF Category	Norm
Coliforms / g (30 ° C)	n = 5 c = 2 m = 1000 M = 5000	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 100 M = 500	5	APHA 1992, Cap. 24 (1)
Staphylococcus Coag. Positive / g	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990
Salmonella / 25 g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985
Listeria Monocytogenes/25g	n = 5 c = 0 m = 0	10	IDF 143:1990
Yeasts and molds / g	n = 5 c = 2 m = 500 M = 5000	2	FIL 94B: 1990

Sampling method: IDF 50 C: 1999.

5.4.2) "grated cheese" and "cheese grated undehydrated" corresponding to paragraph 2.2) of the present article: You must comply with the provisions of Article 605 paragraph 6) of this Code to the microbiological requirements of "Grated Cheese" .

Sampling method: IDF 50 C: 1999.

5.4.3) Cheese grated cheeses made with medium humidity with or without low-moisture cheeses, corresponding to section 2.3) of this Article:

Microorganism	Acceptance Criteria	ICMSF Category	Norm
Coliforms / g (30 ° C)	n = 5 c = 2 m = 1000 M = 5000	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m = 100 M = 500	5	APHA 1992, Cap. 24 (1)
Staphylococcus Coag. Positive / g	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990
Salmonella / 25 g.	n = 5 c = 0 m = 0 1	0	IDF 93A: 1985
Listeria Monocytogenes/25g	n = 5 c = 0 m = 0	10	IDF 143:1990
Yeasts and molds / g	n = 5 c = 2 m = 500 M = 5000	2	FIL 94B: 1990

For items 5.4.1.1), 5.4.1.2) and 5.4.3), it should be noted that:

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser. (1992).

Sampling method: IDF 50 C: 1999

5.5) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.6) Special considerations: 5.6.1) The cheeses used in the preparation of Grated Cheese, must be pre-treated to suit hygienically to process shredded or grated. 5.6.2) The operations of shredding, grating, drying, processing and packaging should meet the Good Manufacturing Practices. 5.6.3) In making cheese grated prohibits the use of cheeses unfit for human consumption. Proposals not appropriate cheeses for sale to the public as such, those morphological defective or presentation, providing they do not affect the quality of the final product. 6) Grated Cheese must be packed with suitable materials according bromatologically this Code, appropriate for the intended storage conditions and which give the product adequate protection. 7) The product shall be labeled as follows: 7.1) grated cheeses made from a single variety of cheese. 7.1.1) When in their preparation is used only a certain range of low moisture cheese, the product shall be "... Grated Cheese" or "undehydrated Grated Cheese ..." as appropriate to subsection 1.1) of this Article, filling the space white with the name of that variety. 7.1.2) When in its preparation is used only a certain range of medium moisture cheese, the product shall be "... Grated Cheese" or "dehydrated Grated Cheese ..." as appropriate to section 1.1) of this Article, filling the blank with the name of that variety. 7.2) Cheese grated cheeses made only with low humidity. 7.2.1) When in drafting varieties are used only low-moisture cheeses (generally known as hard cheeses), and threshable crisp texture, the product shall be "Grated Cheese" or "undehydrated Grated Cheese" as applicable to section 1.1) of this Article. 7.2.2) In the case that one of varieties of cheese low moisture is present in a proportion of at least 75% m / m, the product may be called "Shredded Cheese ..." or "... Grated Cheese undehydrated" as applicable to section 1.1) of this Article, filling the blank with the name of the dominant variety. 7.2.3) When two or more varieties of cheese low moisture are present in a proportion of at least 25% (m / m), the product may be called "Cheese Grated ..... and ... "or" ..... and ... Grated Cheese undehydrated "as applicable to section 1.1) of this Article, filling in the blanks correspond with the name of the variety that meets or exceeds this proportion, and in the order of their predominance. 7.3) Cheese grated cheeses made with medium humidity with or without low-moisture cheeses. 7.3.1) When any of the varieties medium cheese and low humidity reaches 75% m / m, will be called "..... and Grated Cheese" or "..... and ... Grated Cheese without dehydrated "as applicable to section 1.1) of this Article, filling in the blanks that correspond to the names of all the varieties used and the order of their predominance. 7.3.2) When used in its preparation medium moisture cheeses or without low-

moisture cheeses as one of the varieties of cheese medium moisture is present at a minimum of 75% m / m, the product shall be "Dried Grated Cheese ..." or "... Grated Cheese "accordingly to paragraph 1.1) of this Article, filling the blank with the name of the dominant variety. 7.3.3) When the cheese variety to more than 75% m / m corresponds to a low moisture cheese, the product called "Cheese ... with additional grated cheese" or "cheese ... with additional grated cheese undehydrated" as applicable to section 1.1) of this Article, filling the blank with the name of the dominant variety. 7.4 ) All denominations designated in 7.1), 7.2) and 7.3) shall appear on the label complete with letters of equal size and visibility enhancement. 7.5) When the product name is mentioned at least one of the varieties of cheese used must be entered in the list of ingredients the percentage of the varieties mentioned in the sales name and the name of all the varieties of cheese used. The marking shall be made in accordance with the requirements set out in this Code.

**Art. 640 bis** - With Cheese Powder name is the product obtained by melting and dehydration using a suitable technological process, a mixture of one or more varieties of cheese, with or without the addition of other dairy products and / or solids from dairy sources and / or spices, condiments or other food substances, in which the cheese is the milk ingredient used as raw material role in dairy product base. 1) Sales name: The name is reserved Cheese Powder to products in which the base contains no fat milk and / or non-dairy protein source. 's fat Cheese Powder must meet the identity and quality criteria set out in Article 555 bis of the Code. 1.1) The product called "Cheese Powder". 1.2) When used in its preparation a certain variety of cheese in a minimum proportion of 75% of total dairy base, the product is called "Powder Cheese ..." filling the blank with the name of the predominant variety. 1.3) In the case of split product packaging for retail sale shall be designated respectively: "Cheese Powder" or "Processed Cheese Powder" or "Cheese Powder ... "or" ... Powder Processed Cheese "filling the blank with the name of the predominant variety. 1.4) When the product was added spices and / or flavorings and / or other foods be added to the corresponding description the expression "....." filling the blank with the name of spices and / or flavorings and / or other foods spiked. 1.5) When used in its preparation allowed flavors is added to the corresponding description the expression "Taste of ..." filling the blank with the taste conferred by the aroma / flavor used except in cases where these flavors are used in order to restore the natural flavors of the cheeses used to be lost during the process. 2) the development of Cheese Powder be used:



a. Ingredients required:

One or more cheese varieties and emulsifying agents or emulsifying salts.

b. Optional ingredients: cream, butter, anhydrous milk fat or butter oil, milk, processed cheese, milk powder, caseinates, other solids from dairy sources, sodium chloride, condiments, spices, other food substances, starches or modified starches, sugars and yeast extract. Optional ingredients that are not part of the base cap, alone or in combination must be present at a maximum ratio of 30% (m / m) of the final product and starches or modified starches may not exceed 3% (m / m) of the final product.

c. Additives: In preparing Cheese Powder is allowed the use of additives listed below maximum allowable concentrations in the final product.

INS	ADDITIVE / FUNCTION	CONC. MAX. ON THE PROD. FINALg./100 g. or g./100 ml.
	ACID CONTROLLER	
330	Citric acid	quantum satis
270	Lactic acid	
260	Acetic acid	
500 ii	Sodium Bicarbonate	
170 i	Calcium Carbonate	
575	Glucono-delta-lactone	
	FRESHENER / FLAVOR (Resolution GMC 46/93)	quantum satis
	DYE (*)	
	Turmeric or curcumin	quantum satis

100		
101 i	Riboflavin	
102	Tartrazine (**)	0,005
140 i	Chlorophyll	Chlorophyll expressed
141 i	Copper Chlorophyll	0.0015
160 ai	Beta carotene nature identical synthetic	0.06
Ii 160	Carotene, natural extracts	quantum satis
160 b	Annatto, bixin, norbixina, annatto, ROCU	0.001 as norbixina
160 c	Paprika, Paprika extract, paprika extract, capsorubin, capsanthin	quantum satis
160 and	Beta-apo-8'carotenal	0.0015
171	Titanium dioxide	quantum satis
	CONSERVATIVE	
280	Propionic	0.3 alone or in
281	Propionate	combination expressed
282	Calcium propionate	propionic acid
200	Sorbic acid	0.1 alone or in
201	Sodium sorbate	combination expressed
202	Potassium sorbate	sorbic acid
234	Nisin	0.00125
235	Natamycin	0.0005
	EMULSIFYING	
322	Lecithin	quantum satis
471	Esters of mono and diglycerides of fatty	quantum satis

	acids	
	EMULSIFYING / STABILIZER	
333	Calcium citrate	5.0 alone or combined with phosphate and polyphosphate calculated as anhydrous substances provided they do not exceed 2.0 phosphates in P <sub>2</sub> O <sub>5</sub>
331 i	Monosodium citrate	
331 ii	Disodium citrate	
331 iii	Trisodium citrate	
332 ii	Potassium citrate	
325	Sodium lactate	
327	Calcium lactate	
335 i	Sodium monotartrate	
335 ii	Sodium ditartrate	
336 i	Potassium monotartrate	
336 ii	Potassium ditartrate	
339 i	Monosodium phosphate	
339 ii	Disodium phosphate	
339 iii	Trisodium phosphate	
337	Potassium sodium tartrate	
340 i	Monopotassium phosphate	
340 ii	Dipotassium	

341 i	Monocalciumphosphate	
341 ii	Dicalcium	
341 iii	Tricalcium phosphate	
452 i	Sodium polyphosphate	
452 ii	Potassium polyphosphate	
452 iii	Calcium and sodium polyphosphate	
	Highlighter TASTE	
621	Sodium glutamate	quantum satis

They also admit the presence of other additives, but only when they come from the optional ingredients added, according to the provisions of the Transfer Principle Food Additives (Codex Alimentarius Volume 1A, 1995, Section 5.3) and its concentration in the product end must not exceed the proportion corresponding to the maximum concentration allowed in the optional ingredient. In the case of the additives listed in this article may not exceed the maximum limits set for them.

d. Aids Technology / Development.

Not authorized the use of technology aids / processing.

3) Considerations: hygiene practices for product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers.

4) The Cheese Powder shall meet the following requirements:

4.1) Sensory characteristics:

- Appearance and texture: fine powder, homogeneous.
- Color: white, beige, except for products containing dyes or other optional ingredients in its formulation as would give color to the final product.
- Flavor: cheese, according to the cheese variety or varieties of cheese

flavor to be transferred or according to the aroma / flavor used in its preparation and flavors free.

- Aroma: cheese, characteristic of each variety, free of odors.

Sampling method: IDF 50 C: 1999.

4.2) Physical and chemical characteristics:

Humidity (IDF 26: 1982)	Max. 5.0 g/100g.
Fat (IDF 5B: 1986)	Max. 60.0 g/100g
Lactose (IDF 106B: 1982)	Max. Monohidrato/100g 6.0 g lactose.
Protein (IDF 20B: 1993)	Min 22.0 g/100g.

Sampling method: IDF 50 C: 1999.

4.3) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

4.4) Microbiological criteria:

Microorganism	Acceptance Criteria	Category	Norm
Aerobes / g	n = 5 c = 2 m = 10,000 M = 100000	5	IDF 100B: 1991
Coliforms / g (30 ° C)	n = 5 c = 2 m = 10 M = 100	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m <3 M = 10	5	APHA 1992, c. 24 (1)
Staphylococcus coag. Positive / g.	n = 5 c = 1 m = 10 M = 100	8	IDF 138:1986
Yeasts and molds / g	n = 5 c = 2 m = 100 M = 1000	2	FIL 94B: 1990
Salmonella spp/25g.	n = 5 c = 0 m = 0	10	IDF 93A: 1985

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser. (1992).

Sampling method: IDF 50 C: 1999

4.5) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

4.6) Special considerations:

4.6.1) The cheeses for use in the development should be previously treated to conform to the merger hygienically.

#### **Art 641 - 1) Definitions:**

1.1) The name or Processed Cheese Cheese means the product obtained by shredding, mixing, melting and emulsifying by heat and emulsifying agents one or more varieties of cheese, with or without addition of other dairy products and / or solids from dairy sources and / or spices, condiments or other food substances and in which the cheese is the milk ingredient used as raw material in greater amounts in dairy base. 1.2) With the name of UAT Cheese (UHT) or UAT Processed Cheese (UHT) means the product defined in 1.1) after the merger subjected to heat treatment at 135-145 ° C for 5-10 seconds or any equivalent time-temperature combination . 1.3) The designations Cheese, Processed Cheese, Cheese UAT (UHT) and UAT Processed Cheese (UHT) are reserved for products in which the base contains no fat milk and / or non-dairy protein source. 2) Description Information: The product should be named as follows: 2.1) The product defined in 1.1) is called "Cheese" or "Processed Cheese" or "Pasteurized Processed Cheese". 2.2) The product defined in 1.2) will

be called "Cheese UAT (UHT)" or "Processed Cheese UAT (UHT)". 2.3) When making any of the products corresponding to the designations 2.1) and 2.2) are used condiments and / or spices and / or other substances food is added to the product name the expression "...", filling the blank with the name of spices and / or flavorings and / or food substances added. 2.4) When making any of the products concerned designations to 2.1) and 2.2) are used scents allowed will be added to the expression product name "taste ...", filling the blank with the taste conferred by the aroma / flavor used except where the use of such scents in order to restore the natural flavors of the cheeses used lost in the process. 2.5) When making any of the products corresponding to the designations 2.1) and 2.2) are determined using a variety of cheese in a proportion minimum of 75% in the cheese mixture used as raw material, the product may be called "Processed Cheese ..." or "Cheese ... Fade", "Pasteurized Processed Cheese ...", "... Processed Cheese UAT (UHT) "or" Cheese ... Cast UAT (UHT) ", filling the blank with the name of the variety, and followed by the expressions contained in 2.3) and 2.4) if applicable. 2.6) Where appropriate, names will be added to 2.1) to 2.5) the term "Shredded, or" Feteado ", " Sliced ", " In slices "or to refer to their presentation," Spread "or" Spreadable or other according to is consistency. 3) Cheeses developing will be used:

a. Required Ingredients: Cheese of one or more varieties. Emulsifiers authorized.

b. Optional ingredients: cream, butter, anhydrous milk fat or butter oil, milk, water, processed cheese, milk powder, caseinates, cheese

powder, other milk-based solids, sodium chloride, condiments, spices, other food substances, sweeteners nutritious, starches or modified starches, air, nitrogen, carbon dioxide, inert gases, all food grade. Optional ingredients that are not part of the base cap, except water, alone or in combination not exceeding 30% ( m / m) of the final product and starches or modified starches should not exceed 3% (m / m) of the final product.

c. Additives: These wines are permitted the use of additives listed below in the highest concentrations in the final product.

INS	Additive / function	CONC. MAX. ON THE PROD. FINALg./100g. or g./100 ml.
	ACID CONTROLLER	
270	Lactic acid	quantum satis
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
330	Citric acid	
331	Sodium citrate	
332	Potassium citrate	
333	Calcium citrate	
260	Acetic acid	
263	Calcium acetate	
500 ii	Sodium Bicarbonate	
170 i	Calcium Carbonate	
	FRESHENER / FLAVOR (Resolution GMC 46/93)	
	DYE	



101 i	Riboflavin	quantum satis
120	Carmine, Citric Acid. carmine, cochineal	
140 i	Chlorophyll	Chlorophyll expressed 0.0015
140 ii	Chlorophyllin	
141 i	Copper Chlorophyll	
160 ai	Beta-carotene-nature identical synthetic	0.06
Ii 160	Carotene, natural extracts	quantum satis
162	Red beets	quantum satis
171	Titanium dioxide	quantum satis
160 b	Annatto, bixin, norbixina, annatto, ROCU	0.001 as norbixina
928	Benzoyl peroxide	20 mg / l of milk (*)
160 c	Paprika, paprika extract, pepper extract, capsanthin, capsorubin.	Quantum satis
	CONSERVATIVE	
280	Propionic	0.3 alone or combined in ác.Propiónico
281	Propionate	
282	Calcium propionate	
283	Potassium propionate	
200	Sorbic acid	0.1 in AC. Sorbic alone or in combination
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	0.00125

235	Natamycin	1 mg/dm <sup>2</sup> (2)
	(2) max.5 mg / kg undetectable 2mm deep. Mass absence	
	THICKENER	
400	Alginic acid	0.5 alone or in combination
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	
406	Agar	
407	Carrageenan (incl. furcellaran and its Na and K)	
410	Carob gum, locust bean gum, jataí	
412	Guar	
413	Tragacanth	
414	Gomaarábiga	
415	Xanthan gum	
416	Karaya	
418	Gellan gum	
466	Sodium carboxymethylcellulose	
440	Amidated pectin and pectin	
	EMULSIFYING / STABILIZER	
325	Sodium lactate	4.0 alone or combined with

327	Calcium lactate	phosphate and polyphosphate calculated as anhydrous substances provided they do not exceed 2.0 phosphates in P <sub>2</sub> O <sub>5</sub>		
333	Calcium citrate			
331 i	Monosodium citrate			
331 ii	Disodium citrate			
331 iii	Trisodium citrate			
332 ii	Potassium citrate			
335 i	Sodium monotartrate			
335 ii	Sodium ditartrate			
336 i	Potassium monotartrate			
336 ii	Potassium ditartrate			
337	341 ii			Dicalcium
341 iii	Tricalcium phosphate			
452 i	Sodium polyphosphate			
452 ii	Potassium polyphosphate			
452 iii	Calcium and sodium polyphosphate			
	Caking (*)			
322	Lecithin			
460 i	Microcrystalline cellulose			
551	Silicon dioxide		1.0 alone or in combination	
552	Calcium silicate			
553 i	Magnesium silicate			
554	Sodium aluminum silicate			
559	Aluminum silicate			
	* Authorized only for processed cheese			

grated or feteados (sliced or slices)		
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\* Authorized only for processed cheese grated or feteados (sliced or slices) (\*) Maximum concentration in the raw material in processed cheeses be allowed the presence of additives authorized in Article 605 paragraph 3 c) of this Code, for cheese or used as raw material and its concentration in the final product shall meet the maximum permitted under this article, regardless of the concentration of additives or cheeses used as raw material. was also admitted the presence of other additives, but only when they come from the optional ingredients added, in accordance with the provisions of the Transfer Principle Food Additives (Codex Alimentarius Volume 1A, 1995, Section 5.3) and its concentration in the final product shall not exceed the proportion corresponding to the maximum concentration permitted in the optional ingredient. In the case of the additives listed in this article may not exceed the maximum limits set for them. Aids Technology / Processing: We support the use of enzymes as processing aids. 4)

Considerations: hygiene practices for Product development will agree with what is stated in this Code of hygienic conditions and Good Manufacturing Practices for Manufacturing Establishments / Food Industrializers.

5) Processed Cheese must meet the following requirements:

#### 5.1) Sensory characteristics:

- Consistency: firm, spreadable.
- Texture: compact, closed and thin
- Format: variable grated or feteado (in slices or sliced) and others.
- Colour, smell and taste like cheese or mixture of cheeses used or chord with colors, flavors / aromatizantas and / or other food substances used in its production.

Sampling method: IDF 50 C: 1999.

5.2) Physical and chemical characteristics: They must meet the following requirements:

Product	Moisture (g/100g)	Fat in dry matter (g/100g)	Analysis method
Or Processed Cheese			
UAT Cheese (UHT) or UAT processing (UHT)	maximum 70.0	least 35.0	IDF Standard 5B: 1986 IDF Standard 4A: 1992

Sampling method: IDF 50 C: 1999.

5.3) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.4) Microbiological criteria: Processed cheese shall comply with the provisions of Article 605 paragraph 2) of this Code.

Processed cheese grated addition must meet: Microorganisms	Acceptance criteria	ICMSF Category	Analysis method
Yeasts and molds / g	n = 5 c = 2 m = 500 M = 5000	2	FIL 94B: 1990

Sampling method: IDF 50 C: 1999.

5.5) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code.

5.6) Special considerations:

5.6.1) The cheeses for use in the development should be previously

treated to conform to the merger hygienically.

#### **Art 641bis - Curd**

Cottage Cheese With or requeijão name (hereinafter called cottage cheese) is the product obtained by the fusion of curd, cooked or otherwise, and washed desuerada obtained by acid coagulation and / or enzymatic hydrolysis of milk, optionally added heavy cream and / or butter and / or anhydrous milk fat or Butteroil. The product will be added to condiments, spices and / or other foods. 1) Sales name: The name of the product is reserved Cottage where dairy base does not contain fat and / or non-dairy protein source. 1.1) The product should be called "Cottage", "Creamy Cottage Cheese" or "cottage cheese Manteca", according to the classification set out in paragraph 2) of this Article. 1.2) The "Cottage Cheese Butter" may optionally be called "North Cottage ". 1.3) When used in its preparation condiments, spices and / or other foods, the product is called: "Cottage cheese with ...", "Creamy Cottage Cheese with ...", "Cottage Cheese Butter with ..." or "North Cottage with ..." accordingly, filling the blank with the name of spices and / or flavorings and / or food substances added. In all cases you can use the name "requeijão" instead of "cottage cheese".

#### 2) Classification:

The Cottage, according to the raw materials used and the manufacturing process, is classified as:

- a. Curd that obtained by melting a mass of curd, and washed desuerada obtained by acid coagulation and / or enzymatic hydrolysis of milk, with or without addition of milk cream and / or fat and / or anhydrous milk fat or butter oil.
- b. Creamy Cottage Cheese: the one obtained by fusing a curd mass, and washed desuerada obtained by acid coagulation and / or enzymatic hydrolysis of milk with added cream and / or butter and / or anhydrous milk fat or butter oil.
- c. Cottage Cheese Butter: It fusion that obtained by

prolonged stirring of a mixture of butter and curd mass of whole milk, semi-skimmed or skimmed. 3) Cottage cheese making will be used:

a. Ingredients required:

• Cottage cheese: milk or reconstituted milk. • Creamy Cottage Cheese: milk or reconstituted milk, cream and / or butter and / or anhydrous milk fat or butter oil. • Cottage Cheese Butter: milk or reconstituted milk, butter and sodium chloride.

b. Optional ingredients: • Rennet and / or appropriate coagulants. • specific lactic bacteria culture. • Cream. • Manteca. • anhydrous milk fat or Butteroil. • Milk powder. • Solid dairy origin. • Casein and / or caseinates. • Sodium chloride. • Calcium chloride. • Spices, condiments and / or other foods.

c. Additives:

They may be used in the production of cottage cheese, additives which are detailed below indicated maximum concentrations for the final product.

INS	ADDITIVE / FUNCTION	CONC. MAX. ON THE PROD. FINALg./100
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		g. or g. / 100ml.
	ACID CONTROLLER	
270	Lactic acid	quantum satis
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
296	Malic acid	
330	Citric acid	
331	Sodium citrate	
332	Potassium citrate	
333	Calcium citrate	
260	Acetic acid	
263	Calcium acetate	
500 ii	Sodium Bicarbonate	
	CONSERVATIVE	
200	Sorbic acid	
201	Sodium sorbate	0.1 in AC. Sorbic alone or in combination
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	0.00125
235	Natamycin	1 mg/dm <sup>2</sup> , max. 5 mg / kg undetectable 2mm deep. Mass absence
	FRESHENER / FLAVOR (Resolution GMC	quantum satis



	46/93)	
	DYE	
101 i	Riboflavin	quantum satis
120	Carmine, Citric Acid. carmine, cochineal	
140 i	Chlorophyll	Chlorophyll expressed 0.0015
140 ii	Chlorophyllin	
141 i	Copper Chlorophyll	
160 ai	Beta carotene nature identical synthetic	0.06
Ii 160	Carotene, natural extracts	quantum satis
162	Red beets	
171	Titanium dioxide	
160 b	Annatto, bixin, norbixina, annatto, ROCU	0.001 as norbixina
928	Benzoyl peroxide	20 mg / l of milk (*)
	EMULSIFYING / STABILIZER	
333	Calcium citrate	4.0 alone or combined with phosphate and polyphosphate calculated as anhydrous substances provided they do not exceed 2.0 phosphates in P <sub>2</sub> O <sub>5</sub>
331 i	Monosodium citrate	
331 ii	Disodium citrate	
331 iii	Trisodium citrate	
332 ii	Potassium citrate	

325	Sodium lactate		
327	Calcium lactate		
335 i	Sodium monotartrate		
335 ii	Sodium ditartrate		
336 i	Potassium Monotartato		
336 ii	Potassium ditartrate		
337	Potassium sodium tartrate	Dipotassium	
341 i	Monocalciumphosphate		
341 ii	Dicalcium		
341 iii	Tricalcium phosphate		
452 i	Sodium polyphosphate		<p>5) El Requesón deberá responder a los siguientes requisitos:</p> <p>5.1) Sensory characteristics:</p> <ul style="list-style-type: none"> <li>• Consistency: spreadable or feteable.</li> <li>• Texture: creamy, thin, smooth or compact.</li> <li>• Format: variable.</li> <li>• Colour: characteristic.</li> <li>• Taste: slightly sour cream,</li> </ul>

		<p>optionally salted ricotta or cottage cheese for creamy, slightly salty and rancid acid curd for butter.</p> <p>• Odour: characteristic.</p> <p>When the cottage cheese contains spices, condiments or other foods, sensory characteristics presented in line with the additions made.</p> <p>Sampling method: IDF 50 C: 1999.</p> <p>5.2) Physical and chemical characteristics:</p>	
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Requirements	Curd	Creamy Cottage Cheese	Cottage Cheese Butter	Analysis method
Humidity (g./100 g.)	max. 60.0	max. 65.0	max. 58.0	IDF 4A: 1982
Fat in dry matter (g/100 g.)	45.0 to 54.9	min. 55.0	25.0 to 59.9	IDF 5B: 1986

Sampling method: IDF 50 C: 1999.

5.3) macroscopic and microscopic Criteria: The product shall not contain impurities or foreign matter of any kind.

5.4) Microbiological criteria:

Microorganisms	Acceptance Criteria	ICMSF Category	Test Methods
Coliforms / g (30 ° C)	n = 5 c = 2 m = 10 M = 100	5	IDF 73A: 1985
Coliforms / g (45 ° C)	n = 5 c = 2 m < 3 M = 10	5	APHA 1992, c. 24 (1)
Staphylococcus coag. Pos. / g.	n = 5 c = 2 m = 100 M = 1000	5	IDF 145:1990

n: number of sample units analyzed.

c: maximum number of sample units whose results may be between m (quality) and M (provisionally acceptable quality).

m: maximum level of microorganisms in food, to an acceptable quality.

M: maximum level of microorganisms in food, to provisionally acceptable quality.

Source: ICMSF-Sampling methods for microbiological analysis.

(1) Compendium of methods for the microbiological examinations of foods. 3rd Edition. Edited by Carl Vanderzant and Don F. Splittstoesser.

Sampling methods: IDF 50 C: 1999.

5.5) Contaminants: organic and inorganic contaminants must not be present in quantities exceeding the limits set out in this Code. 5.6) Special considerations

1. During the fusion process, the product must be subjected to heat treatment at least 80 ° C for 15 seconds or any equivalent combination of time and temperature.

Two. Spices, condiments and / or dietary substances are added to the product, shall be suitably treated so as to ensure fitness for human consumption of the final product. 6) Cottage Cheese, Cottage Cheese and Cottage Cheese Creamy Butter materials must be packed with bromatologically eligible in accordance with this code, suitable for the intended storage conditions and which give the product adequate protection. 7) The Cottage, in all its varieties, should be kept up and during its sale to

a temperature below 10 ° C . 8) The product should be called "Cottage", "Creamy Cottage Cheese" or "cottage cheese Manteca", according to the classification set out in paragraph 2) of this Article. 's "Manteca Cottage" may optionally be called "Cottage of North. " When used in its preparation condiments, spices and / or other foods, the product is called: "Cottage cheese with ...", "Creamy Cottage Cheese with ...", "Cottage Cheese Butter with ..." or "North Cottage with ..." accordingly, filling the blank with the name of spices and / or flavorings and / or food substances added. In all cases you can use the name "requeijão" instead of "cottage cheese". The marking shall be made in accordance with the requirements of this Code.