

Fermented (cultured) milks — Specification

DKS 941: 2018

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Fermented (cultured) milks — Specification

PUBLIC REVIEW DRAFT

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Foreword

This Kenya Standard was developed by the Technical Committee on Milk and Milk Products under the guidance of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

Fermented (cultured) milk products generally refer to all dairy products which employ select micro-organism to develop the characteristic flavour and/or body and texture. Fermented or cultured dairy products constitute a very important part of the dairy industry and traditionally have been reputed to have beneficial effects on health. In Kenya these products have gained popularity and their production is rising steeply due to increased demand.

This standard stipulates quality parameters, compositional, microbiological limits, labelling requirements, organoleptic properties and food additives amongst other requirements on the various types of fermented milk

The standard also covers traditionally fermented milk known as '*mursik*' milk. This product is treated with a burnt stick from the tree '*Olea Africana*' locally known as *sinetwet*, the ground herb that gives the milk a characteristic pleasant flavor, taste and aroma. *Mursik* has become a very famous drink in the Kenyan market.

During the preparation of this standard, reference was made to the following documents:

CODEX STAN 243-2003, Standard for fermented milks

Acknowledgement is hereby made for the assistance received from these sources.

Fermented (cultured) milks — Specification

1 Scope

This Kenya standard Specifies the requirements and methods of sampling and test for fermented milks including, Heat Treated Fermented Milks, Concentrated Fermented Milks and composite milk products based on these products, for direct consumption or further processing in conformity with the definitions in Section 3 of this Standard.

This standard shall not apply to yoghurt. The requirements for yoghurt are specified in KS EAS 33.

2 Normative references

The following referenced documents are indispensable in the application of this document. For dated references, only the edition applies. For undated references, the latest edition of the referenced document including any amendments applies.

KS EAS 38, *Labelling of pre-packaged foods — Specification*

KS EAS 70, *Dairy milk ices and dairy ice creams — Specification*

KS ISO 707, *Milk and milk products — Guidance on sampling*

KS 1552, *Code of practice for milk and milk products*

KS ISO/TS 11869, *Fermented milks — Determination of titratable acidity — Potentiometric method*

KS ISO 13580; *Yogurt -- Determination of total solids content (Reference method)*

KS ISO 7208; *Skimmed milk, whey and buttermilk -- Determination of fat content -- Gravimetric method (Reference method).*

KS ISO 8968-1), *Milk and milk products -- Determination of nitrogen content -- Part 1: Kjeldahl principle and crude protein calculation*

KS ISO 6611, *Milk and milk products — Enumeration of colony—forming units of yeasts and/or moulds — Colony-count technique at 25 degrees C*

KS ISO 27205 *Fermented milk products -- Bacterial starter cultures -- Standard of identity*

3 Product description

3.1 Fermented Milk is a milk product obtained by fermentation of milk, which milk may have been manufactured from products obtained from milk with or without compositional modification as limited by the provision in Section 3.3, by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation (iso-electric precipitation). These starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.

Certain Fermented Milks are characterized by specific starter culture(s) used for fermentation as follows: **Yoghurt:**

Alternate culture yoghurt:

Acidophilus milk:

Kefir:

Symbiotic cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus*.

Cultures of *Streptococcus thermophilus* and any *Lactobacillus* species.

Lactobacillus acidophilus.

Starter culture prepared from kefir grains, *Lactobacillus kefir*, species of the genera *Leuconostoc*, *Lactococcus* and *Acetobacter* growing in a strong specific relationship. Kefir grains constitute both lactose fermenting yeasts (*Kluyveromyces marxianus*) and non-

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lactose-fermenting yeasts (*Saccharomyces unisporus*, *Saccharomyces cerevisiae* and *Saccharomyces exiguus*).

Kumys:

Lactobacillus delbrueckii subsp. *bulgaricus* and *Kluyveromyces marxianus*.

Other microorganisms than those constituting the specific starter culture(s) specified above may be added.

3.2 Concentrated Fermented Milk is a Fermented Milk the protein of which has been increased prior to or after fermentation to minimum 5.6%. Concentrated Fermented Milks includes traditional products such as Stragisto (strained yoghurt), Labneh, Ymer and Ylette.

3.3 Flavoured Fermented Milks are composite milk products, as defined in Section 2.3 of the *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999) which contain a maximum of 50% (m/m) of non-dairy ingredients (such as nutritive and non-nutritive sweeteners, fruits and vegetables as well as juices, purees, pulps, preparations and preserves derived therefrom, cereals, honey, chocolate, nuts, coffee, spices and other harmless natural flavouring foods) and/or flavours. The non-dairy ingredients can be mixed in prior to/or after fermentation.

3.4 Drinks based on Fermented Milk are composite milk products, as defined in Section 2.3 of the *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999), obtained by mixing Fermented Milk as described in Section 2.1 with potable water with or without the addition of other ingredients such as whey, other non-dairy ingredients, and flavourings. Drinks Based on Fermented Milk contain a minimum of 40% (m/m) fermented milk

4 ESSENTIAL COMPOSITION AND QUALITY FACTORS

4.1 Raw materials

Milk and/or products obtained from milk.

• Potable water for the use in reconstitution or recombination

4.2 Permitted ingredients

Starter cultures of harmless microorganisms including those specified in Section 3;

• Other suitable and harmless microorganisms (*in products covered by Section 2.4*);

• Sodium chloride;

• Non-dairy ingredients as listed in Section 3.3 (Flavoured Fermented Milks);

• Potable water (*in products covered by Section 3.4*);

• Milk and milk products (*in products covered by Section 3.4*);

• Gelatine and starch in:

- Fermented milks heat-treated after fermentation;

- flavoured fermented milk;

- Drinks based on fermented milk; and

- Plain fermented milks if permitted by national legislation in the country of sale to the final consumer, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the stabilizers/thickeners listed in section 5. These substances may be added either before or after adding the non-dairy ingredients.

4.3 Optional additions

4.3.1

The plain fermented milks shall comply with Table 1 (Item v)) and shall be prepared from the ingredients listed under Clause 4.

4.3.2 For non-plain fermented milks, the amounts of additions listed under 5.2.1 to 5.2.3 shall not exceed 30 % per weight of the final product.

4.3.3 Sugars

The following carbohydrate sweetening agents like sucrose, dextrose, fructose, hydrolyzed lactose shall be used.

4.3.4 Flavouring foods

The following flavouring foods may be added: edible fruits and vegetables, puree or pulp, chocolate, cocoa, nuts, spices, herbs such as *Africana Olea* tree 'sinetwet' and other harmless natural flavouring foods

4.4 Composition

Fermented milks shall comply with the compositional requirements given in Table 1 below

Table 1- Compositional requirements for fermented milks

SL No.	Fermented Milk	Yoghurt, Alternate Culture Yoghurt and Acidophilus milk	Kefir	Kumys	Test method
Milk protein(a) (% m/m)	min. 2.7%	min. 2.7%	min. 2.7%	Milk protein(a) (% m/m)	KS ISO 8968-1
Milk fat (% m/m)	less than 10%	less than 15%	less than 10%	Milk fat (% m/m)	KS ISO 7208:2008;
Titrate acidity, expressed as % lactic acid (% m/m)	min. 0.3%	min. 0.6%	min. 0.6%	min. 0.7%	KS ISO/TS 11869
Milk solids not fat % , (min.)	8.5	8.5	8.5	8.5	KS ISO 13580
Ethanol (% vol./w)				min. 0.5%	
Sum of microorganisms constituting the starter culture defined in section 3.1 (cfu/g, in total)	min. 107	min. 107	min. 107	min. 107	KS ISO 27205
Labelled microorganisms(b) (cfu/g, total)	min. 106	min. 106			KS ISO 27205
Yeasts (cfu/g)			min. 104	min. 104	KS ISO 6611

Notes:

a) Protein content is 6.38 multiplied by the total Kjeldahl nitrogen determined.

(b) Applies where a content claim is made in the labelling that refers to the presence of a specific microorganism (other than those specified in section 2.1 for the product concerned) that has been added as a supplement to the specific starter culture.

3.3.1 *Mursik* milk shall comply with all the requirements for fermented milk v) in Table 1.

3.3.2 *Mursik* milk shall comply with all chemical requirements of fermented milk in Table 1.

3.3.3 In Flavoured Fermented Milks and Drinks based on Fermented Milk the above criteria apply to the fermented milk part. The microbiological criteria (based on the proportion of fermented milk product) are valid up to the date of minimum durability. This requirement does not apply to products heat-treated after fermentation.

Compliance with the microbiological criteria specified above is to be verified through analytical testing of the product through to “the date of minimum durability” after the product has been stored under the storage conditions specified in the labeling.

3.4 Essential manufacturing characteristics

Whey removal after fermentation is not permitted in the manufacture of fermented milks, except for Concentrated Fermented Milk (Section 3.2).

5. Food Additives (INSERT TABLE FROM CODEX STAN 243)

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CODEX STAN 192-1995), additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

Additive class	Fermented milks and Drinks based on Treated After Fermentation and Fermented Milk		Fermented milks Heat Treated After Fermentation
	Fermented Milk	Drinks based on Fermented Milk	
Acidity regulators: X	X	–	X
Carbonating agents: X(b)		X(b) X(b)	X(b)
Colours: –	X	–	X
Emulsifiers: –	X	–	X
Flavour enhancers: –	X	–	X
Packaging gases: X	X	–	X
Preservatives: –	X	–	–
Stabilizers: X	X	X (a)	X
Sweeteners: –	X	–	X
Thickeners: X	X	X(a)	X

(a) Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer.

(b) Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

X The use of additives belonging to the class is technologically justified. In the case of flavoured products the additives are technologically justified in the dairy portion.

– The use of additives belonging to the class is not technologically justified.

Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in fermented milk products categories as specified in the table above.

INS No.	Name of Food Additive	Maximum Level
Acidity regulators		
334	Tartaric acid L(+)-	2 000 mg/kg as tartaric acid
335(i)	Monosodium tartrate	

INS No.	Name of Food Additive	Maximum Level
335(ii)	Sodium L(+)-tartrate	
336(i)	Monopotassium tartrate	
336(ii)	Dipotassium tartrate	
337	Potassium sodium L(+)-	
355	Adipic acid	1 500 mg/kg as adipic acid
356	Sodium adipate	
357	Potassium adipate	
359	Ammonium adipate	
Carbonating agents		
290	Carbon dioxide	GMP
Colours		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate,	
102	Tartrazine	
104	Quinoline yellow	150 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine (Carmoisine)	
124	Ponceau 4R (Cochineal red)	
129	Allura red AC	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper	500 mg/kg
141(ii)	Chlorophylls, copper complexes, sodium and	
143	Fast green FCF	100 mg/kg
150b	Caramel II – sulphite	150 mg/kg
150c	Caramel III – ammonia	2 000 mg/kg
150d	Caramel IV – sulphite	2 000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, <i>beta</i> -, synthetic	100 mg/kg
160e	Carotenal, <i>beta</i> -apo-8'-	
160f	Carotenic acid, methyl or ethyl ester, <i>beta</i> -apo-8'-	
160a(iii)	Carotenes, <i>beta</i> -,	600 mg/kg
160a(ii)	Carotenes, <i>beta</i> -,	
160b(i)	Annatto extract, bixin-	20 mg/kg as bixin
160b(ii)	Annatto extract, norbixin-	20 mg/kg as norbixin
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from <i>Tagetes erecta</i>	150 mg/kg
161h(i)	Zeaxanthin, synthetic	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
Emulsifiers		

INS No.	Name of Food Additive	Maximum Level
432	Polyoxyethylene (20) sorbitan monolaurate	3 000 mg/kg
433	Polyoxyethylene (20)	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan	
436	Polyoxyethylene (20)	
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty	5 000 mg/kg
474	Sucroglycerides	5 000 mg/kg
475	Polyglycerol esters of fatty	2 000 mg/kg
477	Propylene glycol esters of	5 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg
482(i)	Calcium stearoyl lactylate	10 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
Flavour enhancers		
580	Magnesium gluconate	GMP
620	Glutamic acid, (L+)-	
621	Monosodium L-glutamate	
622	Monopotassium L-	
623	Calcium di-L-glutamate	
624	Monoammonium L-	
625	Magnesium di-L-glutamate	
626	Guanylic acid, 5'-	
627	Disodium 5'-guanylate-	
628	Dipotassium 5'-guanylate-	
629	Calcium 5'-guanylate	
630	Inosinic acid, 5'-	
631	Disodium 5'-inosinate	
632	Dipotassium 5'-inosinate	
633	Calcium 5'-inosinate	
634	Calcium 5'-ribonucleotides-	
635	Disodium 5'-	
636	Maltol	
637	Ethyl maltol	
Preservatives		
200	Sorbic acid	1 000 mg/kg as sorbic acid
201	Sodium sorbate	

INS No.	Name of Food Additive	Maximum Level
202	Potassium sorbate	300 mg/kg as benzoic acid
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
Stabilizers and Thickeners		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	1 000 mg/kg, singly or in combination, as phosphorus
339(i)	Sodium dihydrogen	
339(ii)	Disodium hydrogen	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen	
340(ii)	Dipotassium hydrogen	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen	
341(ii)	Calcium hydrogen	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen	
342(ii)	Diammonium hydrogen	
343(i)	Monomagnesium	
343(ii)	Magnesium hydrogen	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginate acid	GMP
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	
406	Agar	

INS No.	Name of Food Additive	Maximum Level	
407	Carrageenan		
407a	Processed eucheama		
410	Carob bean gum		
412	Guar gum		
413	Tragacanth gum		
414	Gum Arabic (Acacia gum)		
415	Xanthan gum		
416	Karaya gum		
417	Tara gum		
418	Gellan gum		
425	Konjac flour		
440	Pectins		
459	Cyclodextrin, -beta		5 mg/kg
460(i)	Microcrystalline cellulose		GMP
460(ii)	Powdered cellulose		
461	Methyl cellulose		
463	Hydroxypropyl cellulose		
464	Hydroxypropyl methyl		
465	Methyl ethyl cellulose		
466	Sodium carboxymethyl cellulose		
467	Ethyl hydroxyethyl cellulose		
468	Cross-linked sodium carboxymethyl cellulose		
469	Sodium carboxymethyl cellulose, enzymatically		
470(i)	Salts of myristic, palmitic and stearic acids with		
470(ii)	Salts of oleic acid with calcium, potassium and sodium		
471	Mono- and di- glycerides of		
472a	Acetic and fatty acid esters		
472b	Lactic and fatty acid esters		
472c	Citric and fatty acid esters		
508	Potassium chloride		
509	Calcium chloride		
511	Magnesium chloride		
1200	Polydextrose		
1400	Dextrins, roasted starch		
1401	Acid treated starch		
1402	Alkaline treated starch		
1403	Bleached starch		
1404	Oxidized starch		
1405	Starches, enzyme treated		
1410	Mono starch phosphate		
1412	Distarch phosphate		
1413	Phosphated distarch		
1414	Acetylated distarch		
1420	Starch acetate		

INS No.	Name of Food Additive	Maximum level
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch	
1450	Starch sodium octenyl	
1451	Acetylated oxidized starch	
Sweeteners(a)		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1 000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated	GMP
954	Saccharin	100 mg/kg
955	Sucralose	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium
964	Polyglycitol syrup	GMP
965	Maltitols	
966	Lactitol	
967	Xylitol	
968	Erythritol	

(a) The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (CAC/RCP 1-1969), the Code of Hygienic Practice for Milk and Milk Products (KS 1552) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (KS CAC/GL 21-1997).

6.2 The products shall comply with any microbiological criteria established in accordance with Table 4 below.

Table 4— Microbiological requirements for fermented milk

S/N	Quality	Requirements Cfu/g	Test method
	Total plate count /g max	2×10^4 cfu/g	KS ISO 4833
	Listeria monocytogenes <i>max</i> ,	<i>Nil per gram</i>	KS ISO 4833
	Salmonella spp	<i>Nil per gram</i>	KS ISO 4833
	Shigella	<i>Nil per gram</i>	KS ISO 4833 KS ISO 21567
	Clostridium botulinum	<i>Nil per gram</i>	KS ISO 4833
	Staphylococcus aureus	<i>Nil per gram</i>	KS ISO 4833
	E.coli	<i>Nil per gram</i>	KS ISO 4833
	Faecal coliforms:, <i>max</i>	<i>Nil per gram</i>	KS ISO 4832
	Non-faecal coliforms, <i>max</i>	10 cfu/g	KS ISO 4832
	Mould, <i>max</i>	100 cfu/g	KS ISO 6611
	Yeast, <i>max</i>	100 cfu/g	KS ISO 6611

6.3 Mursik milk shall comply with all microbiological requirements in table 3

7.1 Contaminants

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (KS CODEX STAN 193-1995).

The milk used in the manufacture of the products covered by this Standard shall comply with the Maximum Levels for contaminants and toxins specified for milk by the *General Standard for Contaminants and Toxins in Food and Feed* (KS CODEX STAN 193-1995) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC.

7.1 Heavy metals

The products covered by this standard shall comply with the maximum limits in Table 5

Table 5 — Limits for heavy metal contaminants for fermented milks

SL No	Heavy metal	MRL (Max.)	Test method
i).	Arsenic (AS)	0.1 mg/kg	AOAC 942.17
ii).	Lead (PH)	0.02 mg/kg	AOAC 972.25 / KS ISO 6733

iii).	Mercury (Hg)	1.0 mg/kg	AOAC 999.10
iv).	Copper (Cu)	5.0 mg/kg	AOAC972.25 / KS ISO 5738
v).	Zinc (Zn)	50 mg/kg	AOAC 999.10
vi).	Tin (Sn)	250 mg/kg	AOAC 999.10
vii).	Cadmium as Cd,	1.5 mg/kg	AOAC 999.10
viii).	Iron (fe),	0.5 mg/kg	AOAC 999.11/ KS ISO 6732

7.2 Pesticide residues

In addition to the maximum limits established by the Codex Alimentarius Commission for these products in codex Stan 193; the products covered by the provisions of this standard shall comply with the Maximum Levels for contaminants specified in table 6 below;

Table 6- maximum residue limits for fermented milk

S/N	Parameter	Requirements	Test method
<i>i</i>	ORGANOCHLORINE Group	0.01 ppm	KS ISO 3890-1:2009 OR AOAC 970.52
<i>ii</i>	ORGANOPHOSPHOROUS Group	0.01 ppm	AOAC 970.52

7.3 Mycotoxin residues

Fermented milks shall not have more than have 0.5 µg/kg aflatoxin M1 content when tested according to KS ISO 14501:2007/ AOAC 980.21, Aflatoxin M1 in milk and cheese- thin layer chromatographic method

7.4 Antibiotics

Fermented milks shall not have more than 10.0 ppb total antibiotic as (beta lactam) content when tested according to AOAC 962.16, Beta-lactam Antibiotics in milk

8 PACKAGING AND LABELLING

8.1 Packaging

The product shall be packed in food grade material that ensures product safety and integrity.

8.2 Labelling

In addition to the provisions of KS EAS 38 and the General Standard for the Use of Dairy Terms (KS CODEX STAN 206-1999), the following specific provisions shall apply:

8.2 Labelling

8.2.1 The name of the products covered by sections 3.1, 3.2 and 3.3, shall be fermented milk or concentrated fermented milk as appropriate.

However, these names may be replaced by the designations Mursik, 'maziwa lala', Acidophilus Milk, Kefir, Kumys, Stragisto, Labneh, Ymer and Ylette, provided that the product complies with the specific provisions of this Standard. Yoghurt may be spelled as appropriate in the country of retail sale.

"Alternate culture yoghurt", as defined in Section 3, shall be named through the use of an appropriate qualifier in conjunction with the word "yoghurt". The chosen qualifier shall describe, in a way that is accurate and not misleading to the consumer, the nature of the change imparted to the yoghurt through the selection of the specific *Lactobacilli* in the culture for manufacturing the product. Such change may include a marked difference in the fermentation organisms, metabolites and/or sensory properties of the product when compared to the product designated solely as "yoghurt". Examples of qualifiers which describe differences in sensory properties include terms such as "mild" and "tangy". The term "alternate culture yoghurt" shall not apply as a designation.

The above specific terms may be used in connection with the term "frozen" provided (i) that the product submitted to freezing complies with the requirements in this Standard, (ii) that the specific starter cultures can be reactivated in reasonable numbers by thawing, and (iii) that the frozen product is named as such and is sold for direct consumption, only.

Other fermented milks and concentrated fermented milks may be designated with other variety names as specified in the national legislation of the country in which the product is sold, or names existing by common usage, provided that such designations do not create an erroneous impression in the country of retail sale regarding the character and identity of the food.

8.2.2 Products obtained from fermented milk(s) heat treated after fermentation shall be named "Heat Treated Fermented Milk". If the consumer would be misled by this name, the products shall be named as permitted by national legislation in the country of retail sale. In countries where no such legislation exists, or no other names are in common usage, the product shall be named "Heat Treated Fermented Milk".

8.2.3 The designation of Flavoured Fermented Milks shall include the name of the principal flavouring substance(s) or flavour(s) added.

8.2.4 The name of the products defined in Section 3.4 shall be drinks based on fermented milk or may be designated with other variety names as allowed in the national legislation of the country in which the product is sold. In particular, water added as an ingredient to fermented milk shall be declared in the list of ingredients¹ and the percentage of fermented milk used (m/m) shall clearly appear on the

label. When flavoured, the designation shall include the name of the principal flavouring substance(s) or flavour(s) added.**8.2.5** Fermented milks to which only nutritive carbohydrate sweeteners have been added, may be labeled as “sweetened _____”, the blank being replaced by the term “Fermented Milk” or another designation as specified in Section 7.1.1 and 7.1.4. If non-nutritive sweeteners are added in partial or total substitution to sugar, the mention “sweetened with _____” or “sugared and sweetened with _____” should appear close to the name of the product, the blank being filled in with the name of the artificial sweeteners.

8.2.6 The names covered by this Standard may be used in the designation, on the label, in commercial documents and advertising of other foods, provided that it is used as an ingredient and that the characteristics of the ingredient are maintained to a relevant degree in order not to mislead the consumer.

8.2.2 Declaration of milk fat content

The milk fat content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage of mass or volume, (ii) in grams per serving as qualified in the label, provided that the number of servings is stated.

Where the fat content of the product is indicated by a numerical value in accordance with Section 7.1.2, such indication may constitute the fat declaration, provided that the indication includes any additional information as required above.

8.2.3 Country of origin

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³) in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

8.2.4 Labelling of non-retail containers

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

8.2.5 Date marking:

- i) Date of manufacture
- ii) Expiry date;
- ii) Storage instructions and / or conditions

8.2.6 Name and address of manufacturer

8.2.7 Net contents

8.2.8 Lot identification

8.2.9 List of Ingredients in descending order of proportion;

9 Methods of Analysis and Sampling

The products covered by the provisions of this standard shall be tested using appropriate standard methods declared in this standard. Other test may be performed as per the methods given in the latest AOAC/ Codex/ ISO and other internationally recognized methods

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