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IDT

DRAFT MALAWI STANDARD

Cottage cheese – Specification

NOTE: This is a draft proposal and it shall neither be used nor regarded as a Malawi standard

Cottage cheese – Specification

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FOREWORD

This draft Malawi standard has been prepared to provide requirements for cottage cheese.

The draft standard is identical to the following international standard:

Codex Stan 273:1968, *Standard for cottage cheese*.

Acknowledgement is made for the use of the information.

TECHNICAL COMMITTEE

This draft Malawi standard was prepared by the *Technical Committee MBS/TC 23, Milk and milk products* and the following companies, organizations and institutions were represented:

- Blantyre Agricultural Development Division (Ministry of Agriculture)
- Department of Animal Health and Livestock Development (Ministry of Agriculture);
- Consumers Association of Malawi;
- Dairibord Malawi Limited;
- Lilongwe Dairy (2001) Limited;
- Lilongwe University of Agriculture and Natural Resources (Bunda Campus);
- Malawi Bureau of Standards;
- The Polytechnic (University of Malawi);
- Shire Highlands Milk Producers Association;
- Suncrest Creameries.

NOTICE

The approved Malawi standard shall be reviewed every five years or whenever necessary in order to keep abreast of progress. Comments are welcome and shall be considered when the standard is being reviewed.

DRAFT MALAWI STANDARD

Cottage cheese – Specification

1 SCOPE

This draft Malawi standard applies to cottage cheese intended for direct consumption or for further processing in conformity with the description in section 3 of this draft standard.

2 NORMATIVE REFERENCES

The following standards contain provisions, which through reference in this text, constitute provisions of this Malawi standard. All standards are subject to revision and, since any reference to a standard is deemed to be a reference to the latest edition of that standard, parties to agreements based on this standard are encouraged to take steps to ensure the use of the most recent edition of the standard indicated below. Information on current valid national and international standards can be obtained from the Malawi Bureau of Standards.

MS 19: *Labelling of pre-packed foods – General standard*;

MS 75: *Milk and milk products – Methods of sampling and analysis*;

MS 189: *Cheese – Specification*;

MS 302: *Contaminants and toxins in foods – General standard*;

MS 625: *Nutritional claims – Guidelines*;

MS 744: *Use of dairy terms – General standard*;

MS 935: *Principles for the establishment and application of microbiological criteria for foods*;

MS 1113: *Code of hygienic practice for milk and milk products*;

CODEX STAN 221: *Standard for unripened cheese including fresh cheese*;

3 DESCRIPTION

3.1 Cottage cheese is a soft, rindless¹, unripened cheese in conformity with MS 189 and CODEX STAN 221. The body has a near white colour and a granular texture consisting of discrete individual soft curd granules of relatively uniform size, from approximately 3–12 mm depending on whether small or large type of curd is desired, and possibly covered with a creamy mixture.

4 ESSENTIAL COMPOSITION AND QUALITY FACTORS**4.1 Raw materials**

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

4.2 Permitted ingredients

- (a) Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless micro-organisms;

¹ The cheese has been kept in such a way that no rind is developed (a "rindless" cheese).

- (b) Rennet or other safe and suitable coagulating enzymes;
- (c) Gelatin and starches: These substances can be used in the same function as stabilizers, 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;
- (d) Sodium chloride and potassium chloride as a salt substitute;
- (e) Safe and suitable processing aids;
- (f) Vinegar;
- (g) Potable water;
- (h) Safe and suitable processing aids.

4.3 Composition

Table 1 – Compositional requirements for cottage cheese

S/N	Milk constituent	Minimum content (m/m)	Maximum content (m/m)	Reference level (m/m)
1	Milkfat	0 %	Not restricted	4 – 5 %
2	Fat free dry matter	18 %	Restricted by the MFFB*	

Note – MFFB – Moisture on fat free basis

Compositional modifications beyond the minimum and maximum specified above for fat free dry matter are not considered to be in compliance with section 5.3.3 of MS 744.

5. FOOD ADDITIVES

Only those additives classes indicated as justified 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 food additives provided in MS 237 may be used and only within the functions and limits specified. **Annex A** provides food additives which were permitted for use at the time of publishing this draft standard. However, most recent information on additives can be obtained from the Codex Alimentarius Commission.

Table 2 – Additives permitted for use in cottage cheese

S/N	Additive functional class	Justified use	
		Cheese mass ^(b)	Surface/rind treatment
1	Colours	–	–
2	Bleaching agents	–	–
3	Acidity regulators	X	–
4	Stabilizers	X ^(a)	–
5	Thickeners	–	–
6	Emulsifiers	–	–
7	Antioxidants	–	–
8	Preservatives	X	–
9	Foaming agents	–	–
10	Anti-caking agents	–	–

Note 1: (a) Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 4.2.

Note 2: (b) Cheese mass includes creaming mixture.

Note 3: X The use of additives belonging to the class is technologically justified.

Note 4: – The use of additives belonging to the class is not technologically justified.

6 CONTAMINANTS

The products covered by this standard shall comply with the maximum levels for contaminants that are specified for the product in MS 302.

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 in MS 302 and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the Codex Alimentarius Commission.

7 HYGIENE

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of MS 1113 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 MS 935.

8 LABELLING

In addition to the provisions of MS 19 and MS 744, the following specific provisions apply:

8.1 Name of the food

8.1.1 The name cottage cheese may be applied in accordance with section 4.1 of MS 19, provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used. The name may be translated into other languages so that the consumer in the country of retail sale will not be misled.

8.1.2 The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard, the naming provisions of MS 189 apply.

8.1.3 The designation of products in which the fat content is below or above the reference range specified in section 4.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers include nutritional claims in accordance with MS 625. In addition the appropriate characterizing terms describing the nature or style of the product may accompany the name of the food. Such terms include “dry curd” or “creamed.”

8.2 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 transformation 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.

8.3 Declaration of milkfat content

The milk fat content shall be declared in a manner found acceptable in the country of retail sale, either (i) as a percentage by mass, (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label, provided that the number of servings is stated.

8.4 Labelling of non-retail containers

Information specified in section 8 of this standard and sections 4.1 to 4.8 of MS 19 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 of the manufacturer or packer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address

may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

9 METHODS OF SAMPLING AND ANALYSIS

Sampling and analysis of milkfat products shall be done in accordance with MS 75.

Annex A

Additives for cottage cheese

At the time of publication of this standard, the following were the permitted additives to be used in cottage cheese. Users are encouraged to refer to MS 237 or the Codex Alimentarius Commission for the most recent maximum limits.

Table A1: Maximum levels for additives used in cottage cheese

INS No.	Name of additive	Maximum level
Preservatives		
200	Sorbic acid	1,000 mg/kg singly or in combination as sorbic acid
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid, glacial	
261(i)	Potassium acetate	
261(ii)	Potassium diacetate	
262(i)	Sodium acetate	
263	Calcium acetate	
270	Lactic acid, L-, D- and DL-	
296	Malic acid, DL-	
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
330	Citric acid	
338	Phosphoric acid	880 mg/kg as phosphorous
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium malate	
351(i)	Potassium hydrogen malate	
351(ii)	Potassium malate	
352(ii)	Calcium malate, D, L-	
500(i)	Sodium carbonate	
500(ii)	Sodium hydrogen carbonate	
500(iii)	Sodium sesquicarbonate	
501(i)	Potassium carbonate	
501(ii)	Potassium hydrogen carbonate	
504(i)	Magnesium carbonate	
504(ii)	Magnesium hydrogen carbonate	
507	Hydrochloric acid	
575	Glucono-delta-lactone	
577	Potassium gluconate	
578	Calcium gluconate	
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	

INS No.	Name of additive	Maximum level
333	Calcium citrates	1,300 mg/kg, singly or in combination, expressed as phosphorus
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	1,300 mg/kg, singly or in combination, expressed as phosphorus
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMP
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	5,000 mg/kg
406	Agar	Limited by GMP
407	Carrageenan	
407a	Processed eucheima seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
416	Karaya gum	
417	Tara gum	
440	Pectins	
466	Sodium carboxymethyl cellulose (Cellulose gum)	
1400	Dextrins, roasted starch	
1401	Acid-treated starch	
1402	Alkaline-treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme-treated	
1410	Monostarch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	

INS No.	Name of additive	Maximum level
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	

THE MALAWI BUREAU OF STANDARDS

The Malawi Bureau of Standards is the standardizing body in Malawi under the aegis of the Ministry of Industry and Trade. Set up in 1972 by the Malawi Bureau of Standards Act (Cap: 51:02), the Bureau is a parastatal body whose activities aim at formulating and promoting the general adoption of standards relating to structures, commodities, materials, practices, operations and from time to time revise, alter and amend the same to incorporate advanced technology.

CERTIFICATION MARK SCHEME

To bring the advantages of standardization within the reach of the common consumer, the Bureau operates a Certification Mark Scheme. Under this scheme, manufacturers who produce goods that conform to national standards are granted permits to use the Bureau's "Mark of Quality" depicted below on their products. This Mark gives confidence to the consumer of the commodity's reliability.

