

By the Ministry of Food, Agriculture and Livestock:

**TURKISH FOOD CODEX
COMMUNIQUE ON DRINKING MILKS
(DRAFT 2017 /)**

Objective

Article 1 - (1) The purpose of this Communiqué is to specify the characteristics of drinking milk in order to produce, store, transport and market hygienically and in accordance with the technique of drinking milk.

Scope

Article 2- (1) This Communiqué covers drinking milks. It does not cover the raw milk.

Basis

Article 3-(1) This Communiqué is based on the Turkish Food Codex Regulation which was published in the Official Gazette dated 29/12/2011 and with 28157 third repeated number.

Definitions

Article 4-(1) In this Communiqué, the following terms refers to;

a) Seasonings: Vegetables, fruits and their edible products used for flavoring purposes such as water, concentrate, roots, paste, grains and cereals, honey, sugar, coffee, cacao, chocolate,

b) Raw milk: Cow milk, sheep milk, buffalo milk and goat milk, which conform to the definition of raw milk in Regulation on Special Hygiene Rules for Foods of Animal Origin entered into force by publication in Official Gazette dated 27/12/2011 and numbered 28155,

c) Hermetically sealed packaging: When sealed, the non-permeable packaging, which protects the contents against entry of microorganisms,

ç) Potable water: Potable waters designated for human consumption in accordance with the characteristics specified in the Regulation on Waters Intended for Human Consumption which was issued in 17/02/2005 dated and 25730 numbered Official Gazette,

d) Drinking milk: It is the milk ready for immediate consumption which is acquired by one of the procedures among pasteurization, pasteurization at high temperature, UHT or sterilization and such milks do not require a further procedure.

e) Lactose-Free Milk: The milk of which the lactose content is reduced to 0.1% or less by getting fragmented with the β -galactosidase enzyme and galactose in accordance with the technique of lactose used in the drinking milks,

f) Pasteurization: The Procedure which contains the combination of the following conditions for the raw milk: long term low temperature which is implemented at minimum 63 °C for 40 minutes or short term high temperature which is implemented at minimum 72 °C for

15 seconds or another time-temperature conditions that provide the equivalent impact and when the alkaline phosphates test is made right after these implementations, then the products show a negative reaction,

g) Pasteurized milk: The drinking milk which is produced by applying the pasteurization process and cooled to a temperature which shall not exceed 6 °C after the production

ğ) Sterilization: To produce a commercial and sterilized product that can be stored at room temperature, the heat treatment (with a suitable time-temperature combination such as 13 minutes at minimum 115 °C' or 3 minutes at 121 °C' applied at high temperature to the product packed with a hermetic packaging which destroys all microorganisms and spores that would cause degradation under normal storage conditions,

h) Sterilized milk: Drinking milk produced by applying the sterilization procedure to the packed milk

ı) Ultra high temperature/ UGT: When the packages sealed in aseptic conditions are kept at room temperature by applying the appropriate temperature-time combination not less than 135 ° C which includes continuous flow of short term high temperature, it is the heat treatment that shows the sufficiency of the applied heat treatment in which there is no live microorganism or spores with development capability in the product,

i) UHT milk: The drinking milk produced by filling the packages under aseptic conditions after applying the UHT process,

j) Ultra Pasteurization: The procedure which is applied for a few seconds at 85 ° C and above and the products show a negative reaction when alkaline phosphates and peroxides test are performed immediately after these applications,

k) Ultra pasteurized milk: Drinking milk produced by applying Ultra Pasteurization procedure,

l) Foreign substance: Any organic and / or inorganic substance which may be present in the components used in the production of the products covered by this Communiqué,

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Product Specifications:

Article 5- (I) The specifications of the products covered by this Communiqué are as follows.

a) Raw milk used in the production of drinking milk shall comply with the Regulation on Special Hygiene Rules for Foods of Animal Origin.

b) Raw and pasteurized milk is used in the production of the products covered by this Communiqué.

c) Drinking milk in accordance with this Communiqué is in accordance with Annex-1.

ç) The drinking milk covered by this Communiqué does not contain foreign substances.

d) Pasteurized drinking milks should show negative reaction to alkaline phosphates test and positive reaction to peroxides test immediately after production.

e) UHT drinking milk does not show microbial growth in the closed package after 15 days at 30 ° C or 7 days at 55 ° C or after sterilization control after the application of a different method.

f) Sterilized drinking milk does not show microbial growth in the closed package after 15 days at 30 ° C or 7 days at 55 ° C or after sterilization control after the application of a different method.

g) Drinking milk is classified according to Annex 2 in terms of fat quantities.

ğ) Cream can be added, cream can be separated or whole milk, semi-skimmed milk, low-fat milk or skimmed milk can be added to provide fat standardization of the drinking milk.

h) Lactose content in drinking milk may be reduced.

ı) Flavorings and/ or flavoring agents may be added to the drinking milk.

i) The rate of fruit in fruity, drinking milk should be at least 3%

j) The ratios "% Protein" and "% Fat-free dry matter" of the milk supplied to the market within the scope of this Communiqué are in accordance with Annex-1.

k) Milk supplied to the market within the scope of this Communiqué does not contain any animal fat and / or vegetable oil other than milk fat. Vegetable oil may be found in seasoned milks in proportion to the amount of seasoning.

l) Milks of different animal species can't be used in a mixed form in the production of milks supplied to the market.

m) The protein content of milks can be increased by milk protein. (lacto protein) In this case the amount of milk protein should be at least 3.8% by mass.

n) The lactose value of lactose-free milk is at most 0.1% by mass.

o) The milks covered by this communiqué are unique in their taste, smell, consistency and appearance.

Additives

ARTICLE 6-(1) The additives used in the products covered by this Communiqué shall comply with the provisions of the Turkish Food Codex Regulation on Food Additives published in the Official Gazette dated 30/6/2013 and numbered 28693.

Veterinary Drug Residues

ARTICLE 7- (1) The residual quantities of pharmacological active substances covered by this Communiqué shall comply with the provisions of Turkish Food Codex Regulation on Classification and Maximum Residue Limits of Pharmacologically Active

Substances in Foodstuffs of Animal Origin published in the Official Gazette dated 07/03/2017 and numbered 30000.

Flavors and aroma-giving ingredients

ARTICLE 8 - (1) The flavorings and food ingredients with flavoring properties that will be used in the products covered by this Communiqué shall comply with the provisions of Turkish Food Codex Regulation on Flavorings and Food Ingredients with Flavoring Properties published in the Official Gazette dated 29/12/2011 with the third repeating number of 28157.

Contaminants

ARTICLE 9- (1) The amount of contaminants in the products which are within the scope of this Communiqué shall be in accordance with the provisions in the Turkish Food Codex Contaminants Regulation published in the Official Gazette dated 29/12/2011 and with the third repeating number of 28157.

Pesticide residues

ARTICLE 10- 1) The quantities of pesticide residues in the products covered by this Communiqué shall comply with the provisions of the Turkish Food Codex Regulation on Maximum Residue Limits of Pesticides published in the Official Gazette dated 25/11/2016 and numbered 29899 (Iterated).

Hygiene

ARTICLE 11- (1) Products which are in the scope of this Communiqué shall be in compliance with the provisions of the Turkish Food Codex Microbiological Criteria Regulation published in the Official Gazette dated 29/12/2011 with the third repeating number of 28157 and the Food Hygiene Regulation, Special Hygiene Rules for the Foods of Animal Origin which was published in the Official Gazette dated 17/12/2011 and numbered 28145.

(2) If the milk is in direct contact with the steam in the UHT milk processing process, the steam should be obtained from potable water, it shall not leave any foreign matter in the milk or cause an adverse effect, and it shall not cause any kind of transformation in the water content of the processed milk.

Packaging

ARTICLE 12- (1)(1) The packaging of the products covered by this Communiqué shall comply with the provisions of the Turkish Food Codex Regulation on Materials and Articles in Contact with Food which was issued in the Official Gazette dated 29/12/2011 and third time repetitively numbered 28157.

Labeling

ARTICLE 13 - (1) Labeling of the products covered by this Communiqué shall be in compliance with the provisions of the Turkish Food Codex Regulation on Food Labeling and Consumer Notification published in the Official Gazette dated 26/01/2017 and numbered 29960 (3rd Iterated)in addition to the following provisions.

- a) The official name of the product and the nature of the heat treatment shall be specified in the basic field of view.
- b) If vitamins and / or minerals are added to the drinking milks, the added vitamins and / or minerals are stated together with the name of the product.
- c) When flavorings and / or flavors are added to drinking milks, the name of the flavor and/or flavoring is specified together with the official name of the product in the label information.
- ç) On the labels of the milks which are produced only through the use of aroma giving ingredient, there shall be no visuals that will create an impression that the taste of the product is due to the flavoring through which the aroma giving ingredient is acquired.
- d) The name of the product along with the name of the animal species through which the milk is acquired is specified on the labels of the milks except for the cow milk which is supplied to the market within the scope of this Communiqué.
- e) The following expression: "this product contains ...% of additional sugar" which is large enough to be seen by the consumers shall be included in the label information of the drinking milks (of which the production is made with sugar) that contain flavoring and/ or aroma giving ingredient.
- f) "The protein is increased by%" expression shall be included in the label of the drinking milks of which the milk protein content has been increased.
- g) Reduced fat etc. expressions can be used in addition to the aforesaid ones only on the labels of the products which are classified as fat-free and which are supplied to the market within the scope of this Communiqué.
- ğ) Reduction rate along with "lactose reduced by ...%" expression shall be included in the label of the drinking milks of which the lactose is reduced.
- h) On the label of the drinking milk supplied to the market within the scope of this Communiqué, there are no expressions such as "yoghurt milk", "cheese milk" expressing the uses of the product apart from the drinking milk.
- ı) If the lactose is reduced below a certain ratio by filtration and similar methods, "Contains ...% of lactose" expression is included in the product label.
- i) Information regarding different physical procedures applied such as micro-filtration can be stated on the label of the products which are supplied to the market within the scope of this Communiqué.

Nutrition and health statement

ARTICLE 14 – (1) The provisions included in the Turkish Food Codex Regulation on Nutrition and Health Statements published in the Official Gazette dated 26/01/2017 and numbered 29960 (Iterated) are applied for the products which are covered by this Communiqué

Transportation and Storage

ARTICLE 15- (1) Handling and storage procedures of the products covered by this Communiqué shall be performed in accordance with the rules under the section of Handling and Storage of Food in Turkish Food Codex Regulation.

(2) Pasteurized drinking milks supplied to the market within the scope of this Communiqué are transported, stored and sold at temperatures between 4-6 ° C.

(3) The products within the scope of this Communiqué shall be supplied to the end-consumer as prepackaged food.

Sampling and Analysis Methods

ARTICLE 16- (1) Sampling and analysis of the products which are in the scope of this Communiqué shall be in compliance with the Turkish Food Codex Contaminants Regulation published in the Official Gazette dated 29/12/2011 and with the third repeating number of 28157.

Notification to the European Union

ARTICLE 17(1) This Communiqué was notified to the European Union Commission pursuant to the provisions of the Technical Legislation and Standards and Regulation on the Notification between the Turkey and European Union which was published in the Official Gazette dated 03/01/2002 and numbered 24714.

Administrative Sanction

ARTICLE 18 - (1) (1) For those who act against this Communiqué, administrative sanctions shall be applied according to the relevant articles of the Veterinary Services, Plant Health, Food and Feed Law numbered 5996.

Annulled Communiqué

ARTICLE 19- (1) The Turkish Food Codex Communiqué on Raw Milk and Heat Treated Drinking Milks which came into force and published in the 14/02/2000 dated and 23964 numbered Official Gazette has been annulled with this Communiqué.

Compatibility obligation

Provisional Article 1- (1) Food operators operating prior to the publication date of this Communiqué/...must comply with the provisions of herein this Communiqué until .../.../20...

(2) The food operators which carry out activities within the scope of this Communiqué must comply with the provisions of The Turkish Food Codex Communiqué on Raw Milk and Heat Treated Drinking Milks which came into force and published in the 14/02/2000 dated and 23964 numbered Official Gazette until they meet the provisions of this Communiqué.

(3) The period of the implementation of (ç) sub-clause of 13th article and (o) sub-clause of 5th article of this Communiqué shall terminate on .../.../20.../...in accordance with the Regulation on Special Hygiene Rules for the Foods of Animal Origin.

Enforcement

Article 20- (1) This Communiqué shall enter into force on the date of its publication

Execution

Article 21- (1) The provisions of this Communiqué shall be executed by the Minister of Food, Agriculture and Livestock.

ANNEX-1**COMPOSITION OF THE DRINKING MILK**

	%Protein m / v Minimum	Acidity (% milk acid) (m / v)	Density (m / v), minimum	% Fat-free dry matter (m / m) (minimum)
Cow milk	2,9	0.135 to 0.20	1,028	8,0
Flavored / Aromatized Cow milk	2.9			
Ewe milk	4,0	0.16 to 0.35	1,030	11.0
Flavored / Aromatized Ewe milk	4.0			
Goat milk	2,9	0.15 to 0.28	1,026	8,0
Flavored / Aromatized Goat milk	2,9			
Buffalo milk	5,5	0.14 to 0.22	1,028	8,0
Flavored / Aromatized Buffalo milk	5,5			

ANNEX-2

MILK FAT CONTENTS OF THE DRINKING MILKS

Class	Milk fat in 100 ml(gr)
Full fat milk	3.5 gr \leq milk fat
Semi skimmed	1.5 gr \leq milk fat $<$ 1.8
Fat-free	milk fat $<$ 0.15
% ... fat milk	% ...fat