The following communication, dated 14 December 1977, has been received from the Permanent Mission of Spain.

**SPAIN**

Control measures applied to skimmed milk powder imported for purposes of animal feed

The Ministry of Finance has informed the Ministry of Trade of its intention to take steps to change the process of denaturing skimmed milk powder, and in that connexion it has provided data which may help the Executive Committee of the Arrangement to study the matter for the purposes of the provisions of Article III, paragraph 5 of the Arrangement, which requires the Committee's approval of denaturing processes and their registration.

The denaturing method applicable hitherto was prescribed in a circular of the Ministry of Finance (General Directorate of Customs), dated 16 July 1966, and consisted of adding to the milk powder some 2 per cent of alfalfa flour of a given fineness and phenolphthalein in the proportion of 1:20,000. This method met most of the necessary conditions but it has a drawback, namely that the denaturing agent is difficult to detect in some food products prepared with milk powder, particularly in cakes, chocolates and other bakery products for human consumption. It was only by the use of complicated laboratory methods that the denaturing agent could be detected, and not always with certainty.

Moreover, alfalfa flour can be separated from milk powder by both dry and wet processes.
The difference in density between milk powder and alfalfa flour is great enough to make separation possible, by the use of either air or water, with the help of separating or skimming equipment.

The difference in price between denatured milk and undenatured milk (especially Spanish undenatured milk powder) could encourage such practices.

Consequently, other possible denaturing processes have been studied, including those based on the use of starch, animal fats, chromium oxides, colouring matter, fluorescent substances and radioactive tracers, but all of them had disadvantages.

The Commission dealing with this matter in the Ministry of Finance directed its study towards natural products, especially animal products, since this would guarantee the absence of toxicity. It was also felt advisable to start with products which were legally authorized in animal feed.

In this way three substances were chosen as possible denaturing agents: blood flour, fish flour and non-deodorized fish solubles. Each of these products was carefully studied, particularly as to its effects on the animals which would consume the milk denatured with them, and it was concluded that they could not be harmful. To forestall the danger of physical separation of the blood flour, certain degrees of pulverization and solubility making physical separation impossible were specified.

Consequently, it has been decided to propose to the Executive Committee the use of either of the following two processes:

1. Homogenous addition to the products to be denatured of 1 per cent of blood flour and 1 per cent of fish flour; both substances must be finely ground, and each must pass through a No. 60 screen of the Tyler fine series (0.246 millimetre mesh) or its standard equivalents, in a proportion of not less than 80 per cent.

The blood flour shall be of a type regarded as soluble in the trade and must meet the requirement that when diluted in water in a 10 per cent solution and when the solution is shaken for fifteen minutes and centrifuged for an additional fifteen minutes at 2,000 revolutions per minute, the sediment shall not exceed 5 per cent.
2. Homogenous addition to the products to be denatured of 1 per cent of blood flour and 1 per cent of non-deodorized fish solubles.

The blood flour shall have the characteristics required in the previous process and the fish solubles shall also have, so far as degree of fineness is concerned, the same characteristics as those indicated in the previous process for blood flour and fish flour.