Food Act No. 26 of 1980

REGULATIONS made by the Minister of Health in consultation with the Food Advisory Committee under section 32 of the Food Act No. 28 of 1980

COLOMBO ................2003 P.DAYARATNA

Minister of Health, Nutrition & Welfare

These regulations may be cited as the Food (Milk & Milk Products Standards) Regulations - 2003 and shall come into operation from .........................2003.

PART I – Milk - Liquid Milk.

A - Description and Composition.

1. Milk Raw or Fresh:

(a) In these regulations “milk”, “raw milk” or “fresh milk” means the normal, clean, fresh mammary secretion (practically free from colostrum) obtained by complete milking of one or more healthy cows and /or buffaloes without the addition of any substance or extraction of fat or any other constituents.

(b) “Goat milk” means the normal, clean, fresh mammary secretion (practically free from colostrum) obtained by complete milking of one or more healthy goats without the addition of any substance or extraction of fat or any other constituents.

(c) Milk or goat milk may have been cooled, but shall not have been subjected to heat, irradiation or any other physical treatment.

(d) Milk shall satisfy the standards set in the Schedule 1 hereto-

2. Standardised Milk.

Standardised milk means cow milk and/or buffalo milk or a combination of any of them that has been standardised to fat and milk solids other than milk fat, as set out in Schedule 1 hereto-

3. Semi-skimmed Milk or Low Fat Milk.

Semi-skimmed milk or low fat milk means a product prepared by the abstraction of a suitable quantity of milkfat from cow milk and/or buffalo milk or a combination of any of them so as to satisfy the standards set out in Schedule 1 hereto-
4. Skimmed Milk or Non Fat Milk-

Skimmed milk or non fat milk means a product prepared from cow milk and/or buffalo milk or a combination of any of them, from which almost all the milkfat has been removed so as to satisfy the standards set out in Schedule 1 hereto.

5. Pasteurised Milk.

Pasteurised milk means milk that has been heated in such a way that every particle of milk is heated to at least 63°C and not more than 65°C and held continuously at that temperature for at least 30 minutes or heated to at least 71.5°C and held at that temperature continuously for at least 15 seconds or any other approved temperature – time combination equivalent thereto, that will serve to give a negative phosphatase test, and cooled immediately to a temperature of 10°C or less and kept at that temperature until sale.

Pasteurised milk shall, when subjected to the Reductase test, not completely decolorize any methylene blue solution in less than 2 hours.


Sterilised milk means milk that has been filtered, homogenised and thereafter heated to and maintained at a temperature of not less than 100°C for a length of time, without appreciable loss of volume, sufficient to render it commercially sterile and shall be packed in hermetically sealed containers.

For the purpose of these regulations “commercially sterile” means any condition which is free of viable microorganisms, including spores, of public health significance and microorganisms capable of reproducing in the food under normal conditions of storage and distribution.


Ultra-Heat-Treated Milk means the milk that has been heated, without appreciable loss of volume, to a temperature of 135°C for not less than 2 seconds and shall then be filled and sealed aseptically into sterile containers.

8. Flavoured Milk.

Flavoured milk means a product prepared from milk, recombined milk, milk powder or condensed milk, sugar and chocolate, cocoa, coffee or other permitted flavouring with or without permitted food colour, stabiliser and buffering agents and effectively heat treated by one of the methods given in section (5), (6) and (7) above. It shall comply with the standards set out in Schedule 1 hereto.
9. Recombined Milk.

Recombined milk means the product prepared from the constituents of milk combined with water or milk or both and shall be subjected to pasteurisation, sterilisation or ultra high temperature. It shall comply with the standards set out in Schedule 1 hereto.

10. Reconstituted Milk.

Reconstituted milk means liquid product prepared by the addition of water to full cream milk powder and shall be subjected to pasteurisation, sterilisation or ultra high temperature. It shall comply with the standards set out in Schedule 1 hereto.

11. Reconstituted Skim Milk (Non-fat milk)

Reconstituted Skim Milk (Non-Fat milk) means liquid product prepared with the addition of water to skim milk powder (non-fat milk powder) and shall subjected to pasteurisation, sterilisation or ultra high temperature. It shall comply with the standards set out in Schedule 1 hereto.

12. Lactose Hydrolysed Milk.

Lactose hydrolysed milk means the product made from milk treated with enzyme lactase to give a low lactose milk, containing glucose and galactose. It shall not contain more than 1.25 % m/m lactose and shall comply with the standards set out in Schedule 1 hereto.

SCHEDULE 1

<table>
<thead>
<tr>
<th>Class of Milk</th>
<th>Designation</th>
<th>Milk fat Minimum % m/m</th>
<th>Milk solids other than milk fat % m/m</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo</td>
<td>Raw, Pasteurised, Sterilised or UHT</td>
<td>7.0</td>
<td>9.0</td>
</tr>
<tr>
<td>Cow</td>
<td>Raw, Pasteurised, Sterilised or UHT</td>
<td>3.5</td>
<td>8.5</td>
</tr>
<tr>
<td>Goat</td>
<td>Raw, Pasteurised, Sterilised or UHT</td>
<td>3.0</td>
<td>8.5</td>
</tr>
<tr>
<td>Standardised</td>
<td>Pasteurised, Sterilised or UHT</td>
<td>3.25</td>
<td>8.25</td>
</tr>
<tr>
<td>Semi-skimmed/Low fat</td>
<td>Pasteurised, Sterilised or UHT</td>
<td>2.0 (max)</td>
<td>8.5</td>
</tr>
<tr>
<td>Skimmed/Non fat</td>
<td>Pasteurised, Sterilised or UHT</td>
<td>0.5 (max)</td>
<td>8.5</td>
</tr>
<tr>
<td>Flavoured</td>
<td>Pasteurised, Sterilised or UHT</td>
<td>2.0</td>
<td>7.2</td>
</tr>
</tbody>
</table>
Recombined Pasteurised, Sterilised or UHT 3.25 8.25
Reconstituted Pasteurised, Sterilised or UHT 3.25 8.25
Reconstituted (Non-fat) Pasteurised, Sterilised or UHT 0.5 (max) 8.25
Lactose hydrolysed Pasteurised, Sterilised or UHT 3.0 8.25

B. Labelling-

i) The products covered by these Standards shall be labelled in accordance with the Food (Labelling and Advertising) Regulations *.

ii) There shall be written on the Bottles, Cartons or Sachets the name of the milk, (X) cows milk, (X) buffalo milk, (X) goats milk, (X) standardised milk, (X) flavoured milk, (X) recombined milk and (X) reconstituted milk where (X) stands for pasteurised, sterilised or UHT depending on the treatment it has undergone.

PART II – MILK PRODUCTS – EVAPORATED MILK

A. Description and Composition:

Evaporated Milks are milk products which can be obtained by the partial removal of water from milk by heat, or by any other process which leads to a product of the same composition and characteristics. The fat and / or protein content of the milk may have been adjusted only to comply with the compositional requirements of Part II of these regulations by the addition and / or withdrawal of milk constituents in such a way as not to alter whey protein to casein ratio of the milk being adjusted.

i. Evaporated milk shall contain-

(a) not less than 7.5 % m/m milk fat,
(b) not less than 25.0 % m/m milk solids, and
(c) not less than 34.0 % m/m milk protein in milk solids-not-fat.

2. Evaporated Skimmed Milk or Evaporated Nonfat Milk.

i) Evaporated skimmed milk or evaporated nonfat milk shall not contain more than 1.0- %m/m milk fat.

ii) Evaporated skimmed milk or evaporated nonfat milk shall contain-
(a) not less than 20.0 % m/m milk solids, and
(b) not less than 34.0 % m/m milk protein in milk solids-not-fat.

3. **Evaporated Partly Skimmed Milk or Evaporated Low Fat Milk**

   Evaporated Partly Skimmed Milk or Evaporated Low Fat Milk shall contain -
   
   a) more than 1.0% m/m milk fat and less than 7.5% m/m milk fat,
   b) not less than 20.0 % m/m milk solids, and
   c) not less than 34.0 % m/m milk protein in milk solids-not-fat.

4. **Evaporated High Fat Milk**

   Evaporated high fat milk shall contain-
   
   (a) not less than 15.0 % m/m milk fat,
   (b) not less than 11.5 % m/m milk solids, and
   (c) not less than 34.0 % m/m milk protein in milk solids-not-fat.

**B Food Additives**

The following food additives may be permitted within the limits specified:

Sodium, potassium and calcium salts of
(a) Hydrochloric acid ) 2000mg/kg singly
(b) Citric acid ) or 3000 mg/kg in
(c) Carbonic acid ) Combination
(d) Orthophosphoric acid ) expressed as
(e) Polyphosphoric acid ) anhydrous
(f) Carrageenan 150 mg/kg
(g) Lecithin limited by GMP

**C. Labelling:**

i) -The products covered by these regulations shall be labelled in accordance with the Food (Labelling and Advertising) Regulations.*

ii) There shall be written in the label on the package the name of the food as-
   Evaporated milk, or
   Evaporated skimmed milk or evaporated nonfat milk, or
   Evaporated partly skimmed milk, or
   Evaporated high-fat milk, according to the composition of the product specified in Section A of Part.II
Evaporated partly skimmed milk may be designated “evaporated semi-skimmed milk” if the milkfat content is 4.0 – 4.5% m/m and the minimum milk solids is 24.0% m/m.

iii) There shall be written in the label the words “UNSUITABLE FOR INFANTS”.

iv) The milk fat content of the product shall be expressed as % m/m.

**PART III: Milk Products: Sweetened Condensed Milk.**

**A. Description and Composition:**
Sweetened Condensed Milks are milk products, which can be obtained by the partial removal of water from milk with the addition of sugar, or by any other process which leads to a product with the same composition and characteristics. The fat and / or protein content of the milk may have been adjusted, only to comply with the compositional requirements in part III of these regulations, by the addition and / or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

1. **Sweetened Condensed Milk**

i) Sweetened condensed milk shall contain-

(a) not less than 8.0 % m/m milk fat,
(b) not less than 28.0 % m/m milk solids,
(c) not less than 34.0 % m/m milk protein in milk solids-not-fat, and
(d) not less than 40.0 % m/m sucrose (sugar).

2. **Sweetened Condensed Skimmed Milk or Sweetened Condensed Nonfat Milk**

i) Sweetened condensed skimmed milk or sweetened condensed nonfat milk shall not contain more than 1.0 % m/m milk fat.

ii) Sweetened condensed skimmed milk or sweetened condensed nonfat milk shall contain-

(a) not less than 24.0 % m/m milk solids,
(b) not less than 34.0 % m/m milk protein in milk solids-not-fat, and
(c) not less than 40.0 % m/m sucrose (sugar).

3. **Sweetened Condensed Partly Skimmed Milk.**

i) Sweetened condensed partly skimmed milk shall contain -

(a) more than 1.0 % m/m and less than 8.0 % m/m milk fat.
(b) not less than 20.0 % m/m milk solids-not-fat,
(c) not less than 24.0 % m/m milk solids,
(d) not less than 34.0 % m/m milk protein in milk solids-not-fat, and
(e) not less than 40.0 % m/m sucrose (sugar).

4. **Sweetened Condensed High Fat Milk**

   i) Sweetened condensed high-fat milk shall contain-

   (a) not less than 16.0 % m/m milk fat,
   (b) not less than 14.0 % m/m milk solids-not-fat,
   (c) not less than 34.0 % m/m milk protein in milk solids-not-fat, and
   (d) not less than 40.0 % m/m sucrose (sugar).

B. **Food Additives**

Food additives permitted under Evaporated Milks PART II-B may be used in Sweetened Condensed Milks.

C. **Labelling**

i) The product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations.*

   ii) There shall be written in the label on the package, the name of the food as -
       Sweetened condensed milk, or
       Sweetened condensed skimmed milk or sweetened condensed non fat milk, or
       Sweetened condensed partly skimmed milk, or
       Sweetened condensed high fat milk, according to the composition specified in
       Section A of Part III

   Sweetened condensed partly skimmed milk may be designated “sweetened condensed
   semi-skimmed milk” if the milkfat content is 4.0 -4.5% m/m and the minimum milk
   solids is 28.0% m/m.

   iii) the milk-fat content of the product shall be expressed as % m/m,

   iv) there shall be written in the label the name of sugar that has been added, and

   v) there shall be written in the label the words “ UNSUITABLE FOR INFANTS”

PART IV- Milk Products: Milk Powders
A. Description and Composition:

Milk powder is a product obtained by the removal of water only from milk, partly skimmed milk or skimmed milk.

1. Full Cream Milk Powder is a powder obtained by the removal of water only from milk.

i) Full cream milk powder shall not contain more than 5.0 % m/m water.

ii) Full cream milk powder shall contain -

(a) not less than 26.0 % m/m milk fat, and
(b) not less than 34.0 % m/m milk protein in milk solids-not-fat.

2. Partly Skimmed Milk Powder is a powder obtained by the removal of water only from partly skimmed milk.

i) Partly skimmed milk powder shall not contain more than 5.0% m/m water.

ii) Partly skimmed milk powder shall contain -

(a) more than 1.5% m/m milk fat and less than 26.0 % m/m milk fat, and
(b) not less than 34.0 % m/m milk protein in milk solids-not-fat.

3. Skimmed Milk Powder or Non Fat Milk Powder is a powder obtained by the removal of water only from skimmed milk.

i) Skimmed milk powder or non fat milk powder shall not contain-

(a) more than 5.0 % m/m water, and
(b) more than 1.5 % m/m milk fat.

ii) Skimmed milk powder or non fat milk powder shall contain not less than 34% m/m milk protein in milk solids-not-fat.

B. Food Additives

The following food additives may be permitted within the limits specified:
<table>
<thead>
<tr>
<th>Class</th>
<th>Name</th>
<th>Maximum level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stabilizers</td>
<td>Sodium citrate</td>
<td>5g/kg singly or</td>
</tr>
<tr>
<td></td>
<td>Potassium citrate</td>
<td>in combination, expressed as</td>
</tr>
<tr>
<td></td>
<td></td>
<td>anhydrous substance</td>
</tr>
<tr>
<td>Acidity Regulators</td>
<td>Sodium carbonate</td>
<td>)</td>
</tr>
<tr>
<td></td>
<td>Potassium carbonate</td>
<td>)</td>
</tr>
<tr>
<td></td>
<td>Sodium phosphate</td>
<td>5 g/kg singly or</td>
</tr>
<tr>
<td></td>
<td>Potassium phosphate</td>
<td>in combination,</td>
</tr>
<tr>
<td></td>
<td>Diphosphates</td>
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<td>Triphosphates</td>
<td>substances</td>
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<tr>
<td></td>
<td>Polyphosphates</td>
<td>)</td>
</tr>
<tr>
<td>Emulsifiers</td>
<td>Mono and diglycerides of fatty acids</td>
<td>2.5 g/kg</td>
</tr>
<tr>
<td></td>
<td>Lecithin</td>
<td>limited by GMP</td>
</tr>
<tr>
<td>Anticaking agents</td>
<td>Tricalcium orthophosphate</td>
<td>)</td>
</tr>
<tr>
<td></td>
<td>Calcium carbonate</td>
<td>)</td>
</tr>
<tr>
<td></td>
<td>Magnesium oxide</td>
<td>)</td>
</tr>
<tr>
<td></td>
<td>Magnesium carbonate</td>
<td>10 g/kg singly or</td>
</tr>
<tr>
<td></td>
<td>Trimagnesium phosphate</td>
<td>in combination</td>
</tr>
<tr>
<td></td>
<td>Aluminium silicate</td>
<td>)</td>
</tr>
<tr>
<td></td>
<td>Calcium silicate</td>
<td>)</td>
</tr>
<tr>
<td></td>
<td>Magnesium silicate</td>
<td>)</td>
</tr>
<tr>
<td></td>
<td>Sodium aluminosilicate</td>
<td>)</td>
</tr>
<tr>
<td></td>
<td>Silicon dioxide, amorphous</td>
<td>)</td>
</tr>
<tr>
<td>Antioxidants</td>
<td>Sodium L-ascorbate</td>
<td>0.5 g/kg expressed</td>
</tr>
<tr>
<td></td>
<td>L-Ascorbic acid</td>
<td>as ascorbic acid</td>
</tr>
<tr>
<td></td>
<td>Ascorbyl palmitate</td>
<td>)</td>
</tr>
</tbody>
</table>

**C. Labelling:**

i) The product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations,*

ii) There shall be written in the label on the package the name of the food as

Full cream milk powder, or
Partly skimmed milk powder, or
Skimmed milk powder or nonfat milk powder, according to the composition specified in Section A of Part IV.
Partly skimmed milk powder may be designated “Semi-skimmed milk powder” provided that the content of milkfat does not exceed 16.0 % m/m and is not less than 14.0 %m/m.

iv) the milk fat content shall be expressed in the label as % m/m,

v) the words “UNSUITABLE FOR INFANTS” shall be stated in the labels of partly skimmed or skimmed milk powder containers.

PART V: Milk Products : Cream for Direct Consumption

A. Description and composition:

Cream is the milk product comparatively rich in fat separated from milk, which takes the form of an emulsion of fat-in-skimmed milk. The final composition may be adjusted by the addition of milk or skimmed milk.

(a) Composition

The milk fat content of different types of cream shall be as follows-

i) Cream — 18.0 %m/m (minimum),

ii) Half cream — 10.0 % m/m (minimum), 18.0 %m/m (maximum),

iii) Whipping and whipped cream — 28.0 %m/m (minimum),

iv) Heavy whipping and whipped heavy cream — 35.0 % m/m (minimum),

v) Double cream — 45.0 % m/m (minimum)

(b) Optional Additions

Sugar (in whipping and whipped cream only) - limited by GMP
Milk solids non fat or - 2% (maximum)
Caseinates - 0.1% (maximum)

B. Food Additives

<table>
<thead>
<tr>
<th>Stabilisers</th>
<th>Maximum level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodium, potassium and calcium salts of ; )</td>
<td>2g/kg singly or 3g/kg in combination expressed as anhydrous substances</td>
</tr>
<tr>
<td>Hydrochloric acid, )</td>
<td></td>
</tr>
<tr>
<td>citric acid, )</td>
<td></td>
</tr>
<tr>
<td>carbonic acid, )</td>
<td></td>
</tr>
<tr>
<td>Orthophosphoric acid, )</td>
<td></td>
</tr>
</tbody>
</table>
polyphosphoric acid

**Thickening and Modifying Agents** (for use only in whipped pasteurised creams or in UHT cream and sterilised cream intended for whipping)

- Carrageenan
- Sodium, potassium and calcium salts of alginic acid
- Gelatin
- Lecithin
- Pectins
- Sodium carboxymethylcellulose
- Microcrystalline cellulose
- Mono and diglycerides
- Preparations of Rennin
- Agar-agar
- Vegetable gums
- Acacia, (arabic gum)
- Xantham gum
- Guar gum, and
- Carob bean gum

**Flavours**

- Vanilla extracts, vanillin and ethyl vanillin

*limited by GMP*

**C. Labelling:**

i) The product shall be labelled in accordance with the Food (labelling and Advertising) Regulations.*

iii) The name of the product shall be:
- Cream, or
- Half Cream, or
- Whipped Cream, or
- Whipping Cream, or
- Whipped Heavy Cream, or
- Heavy Whipping Cream, or
- Double Cream, as appropriate.

The use of appropriate alternative qualifying terms in place of “Half”, “Heavy” and “Double” is permitted.

iii) The addition of sugar and flavouring agent(s) as listed under Section B shall be declared in association with the name of the product.
iv) Creams should, in addition to the designations have a declaration of the treatment such as “pasteurised” or “sterilised” or “ultra heat-treated” or “UHT”.

v) The percentage by weight of the milkfat content shall be declared on the label.

PART VI : Milk Products ; Yoghurt

A. Description and Composition:

Yoghurt is a coagulated milk product obtained by lactic acid fermentation through the action of Lactobacillus bulgaricus and Streptococcus thermophilus on milk and milk products such as pasteurised milk, concentrated milk, pasteurised partly skimmed milk, concentrated partly skimmed milk, pasteurised skimmed milk, concentrated skimmed milk, pasteurised cream, or any mixture of two or more of these products or milk powder, partly skimmed milk powder, skimmed milk powder and whey proteins. These microorganisms must be viable and abundant in the final product.

However yoghurt subjected to heat treatment after fermentation at temperature not less than 65 °C shall be labelled as “thermised” or “heat treated” yoghurt and shall conform to the same standards except that they need not contain viable and abundant microorganisms.

Yoghurt may contain added milk solids, sugars, fruits and nuts. It may also contain permitted colouring matter and permitted flavouring substances.

1. Yoghurt

i) Yoghurt shall contain-

(a) not less than 3.0% m/m milk fat, and
(b) not less than 8.0% m/m milk solids-not-fat.

2. Partly Skimmed Yoghurt or Low Fat Yoghurt.

i) Partly skimmed yoghurt or low fat yoghurt shall contain-

(a) not less than 0.5% m/m and not more than 3.0% m/m milk fat, and
(b) not less than 8.0% m/m milk solids-not-fat.

(3) Skimmed Yoghurt or Nonfat Yoghurt

i) Skimmed yogurt or nonfat yogurt shall not contain more than 0.5% milk fat.

ii) Skimmed yogurt or nonfat yogurt shall contain not less than 8.0% m/m milk solids- not-fat
4. **Fruit Yoghurt** is a yoghurt to which fruit has been added. The addition of fruit may be as fresh fruit, canned fruit, frozen fruit, or dried fruit that can be separated from the yoghurt. The yoghurt portion shall conform to the compositional standards specified in Section A of Part VI these regulations.

i) Fruit yoghurt shall have not less than 5.0 % m/m fruit content.

5. **Flavoured Yoghurt** is yoghurt to which has been added flavouring ingredients such as fruit puree, fruit pulp, jam, fruit syrup, fruit juice, honey, chocolate, cocoa, coffee, nuts, spices and other harmless natural flavouring substances. The yoghurt content shall be not less than 75.0% m/m. The compositional standards for flavoured yoghurt shall be 75.0% m/m of the composition of the different varieties of yoghurt.

6. **Drinking Yoghurt** shall be a ready to serve drink prepared from yoghurt of low viscosity. It may contain permitted stabilizer.

i) Drinking yoghurt shall contain-

   (a) not less than 2.0% m/m milk fat, and
   (b) not less than 6.0% m/m milk solids-not-fat.

**B. Additives**

**Stabilizers**

- Agar-agar
- Arabic gum
- Carrageenan
- Guar gum
- Locust bean gum
- Propylene glycol alginate
- Sodium carboxy methyl cellulose
- Sodium, potassium, calcium, and ammonium alginate
- Tragacanth gum
- Xanthan gum

**C. Labelling:**

i) The product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations.*

ii) The name of the product shall be-

   (a) Yoghurt, or
   (b) Partly skimmed or low fat, or
   (c) Skimmed yoghurt or nonfat yoghurt, or
   (d) Sweetened yoghurt, or
(e) Flavoured yoghurt, or
(f) Fruit yoghurt, or
(g) Drinking yoghurt, according to the composition specified in Part A of Part VI of these regulations.

iii) any product that contains less than 75.0 % m/m yoghurt shall not be described as yoghurt.

PART VII - Milk Products: Curd

A. Description and Composition:

Curd shall be the fermented milk product obtained from coagulation of cow or buffalo milk by a harmless lactic acid producing bacterial culture.

i) Curd shall contain-
   
   (a) not less than 5.0 % m/m milk fat, and
   (b) not less than 8.5 % m/m milk solids-not-fat.

ii) Curd shall not contain any extraneous matter.

iii) Buffalo curd shall contain -

   (a) not less than 7.5 % m/m milk fat, and
   (b) not less than 8.5 % m/m milk solids-not-fat.

iv) Buffalo curd shall not contain any extraneous matter.

B. Labelling:

i) The product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations.

ii) The milk used in the preparation of the curd shall be declared on the label.

PART VIII: Milk Products – Butter

A. Description and Composition

(!). Butter is a fatty product derived exclusively from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil

i) Butter shall contain not less than 80.0% m/m milk fat.

ii) Butter shall not contain-
(a) more than 16.0% m/m water and  
(c) more than 2.0% m/m milk solids-not-fat.

iii) Butter may contain sodium chloride or food grade salt.

iv) Annatto or carotene may be used as colouring matter.

B. Labelling

i) The product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations.

ii) The common name of the food in the label shall be “Butter”.

iii) Butter may be labelled to indicate whether it is salted or unsalted.

PATR IX Milk Products: Milk Fat

A. Description and Composition:

(1) **Anhydrous Milk Fat, Milk Fat, Anhydrous Butter Oil and Butter Oil** shall be the products derived exclusively from milk and products obtained from milk by means of process which result in almost total removal of water and non-fat-solids.

(2) **Ghee** shall be the product exclusively obtained from milk, cream, or butter by means of process which result in almost total removal of water and non-fat-solids and in the development of a characteristic flavour and texture.

(3) Milkfat in Milk Fat Products shall have the composition as given in the **Schedule 2**

**SCHEDULE 2**

<table>
<thead>
<tr>
<th>Product</th>
<th>milkfat (minimum) (%)m/m</th>
<th>Water (maximum) (%) m/m</th>
<th>Peroxide value maximum (milli.eq.of O₂ per kg fat)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anhydrous milk fat / Anhydrous butter oil</td>
<td>99.8</td>
<td>0.1</td>
<td>0.3</td>
</tr>
<tr>
<td>Milk fat/Butter oil/Ghee</td>
<td>99.6</td>
<td>-</td>
<td>0.6</td>
</tr>
</tbody>
</table>

(4) Milk fat in Milk fat products shall have:

(a) Refractive index at 40.0 ⁰C of 1.4524 to 1.4561,
(b) not more than 2.5 per cent of free fatty acids expressed as oleic acid,
(c) Saponification value of between 218 and 234,
(d) Reichert Miessel value of between 23 and 32
B. Additives

Permitted additives may be added to butter and milk fat.

C. Labelling:

i) The product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations.

ii) The name of the food on the label shall be

(a) Anhydrous Milkfat
(b) Milkfat
(c) Anhydrous Butteroil
(d) Butteroil
(e) Ghee

according to description and composition specified in Section A of Part IX of this standard.

PART X: Milk products : Cheese;

A. Description and Composition:

(1) Cheese is the fresh or matured solid or semi-solid product in which the whey protein/casein ratio does not exceed that of milk.

Cheese is obtained by;

(a) coagulating (wholly or partly) the following raw materials: milk, skimmed milk, partly skimmed milk, cream, whey cream, or buttermilk or any combination of these materials, through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from such coagulation, and/or

(b) processing techniques involving coagulation of milk and/or materials obtained from milk which give an end product which has similar physical, chemical and organoleptic characteristics as the product defined under (a).

i) Cheese may contain ripening ferments, harmless acid producing bacterial cultures, special mould cultures and may be coated with wax or plastic.

ii) Genetically modified microorganisms or their products shall not be used in the preparation of cheese.

iii) Cheese may contain permitted colouring matters of vegetable origin.

(2) Processed Cheese shall be the product obtained by grinding, mixing, melting and
emulsifying one or more varieties of cheese.

i) Processed cheese may contain-

(a) cultures of harmless bacteria,
(b) cream, butter and other milk products,
(c) salt,
(d) sugar,
(e) vinegar.

ii) Processed cheese shall not contain more than 4.0 % m/m permitted emulsifiers and/or stabilizers on dry basis.

(3) Cheese Paste, Cheese Spread or Cheese Mixture shall be the product obtained by mixing cheese with condiments and other food.

i) Cheese paste, cheese spread or cheese mixture shall contain not less than 75.0% m/m cheese.

ii) Cheese paste, cheese spread or cheese mixture shall not contain-

(a) more than 3.0% m/m emulsifier and
(b) more than 50.0% m/m water.

iii) Cheese paste, cheese spread or cheese mixture may contain permitted preservatives, permitted colouring matter of vegetable origin. Emulsifiers, if used, shall be declared on the label.

(4) Different varieties of cheese shall have the standards as given in the Schedule 3

SCHEDULE - 3

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Hard cheese</th>
<th>Semi-hard Cheese</th>
<th>Soft cheese</th>
<th>Processed cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Milk fat, % m/m on dry basis, minimum</td>
<td>45.0</td>
<td>45.0</td>
<td>45.0</td>
<td>45.0</td>
</tr>
<tr>
<td>3 Salt, % m/m , max.</td>
<td>3.0</td>
<td>3.0</td>
<td>3.0</td>
<td>3.0</td>
</tr>
</tbody>
</table>

(5) Microbiological limits of any variety of cheese shall be as given in the Schedule 4

SCHEDULE - 4.

<table>
<thead>
<tr>
<th>Microorganisms</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. <em>Escherichia coli</em></td>
<td>absent in 0.01 g.</td>
</tr>
</tbody>
</table>
2. Yeast and mould, not more than 100 per g. (not applicable for mould ripened cheese)

3. *Staphylococcus aureus* absent in 0.1 g.

**B. Labelling:**

i) The cheese and cheese products shall be labelled in accordance with the Food (Labelling and Advertising ) Regulations*

ii) There shall be written on the label of the package, the name of the food as

- Hard cheese,
- Semi-hard cheese,
- Soft cheese,
- Processed cheese,
- Cheese paste,
- Cheese spread, or
- Cheese mixture

**PART XI: Milk Products : Ice Cream**

**A. Description and Composition:**

(1) Ice cream shall be the frozen product obtained from cow or buffalo milk or a combination thereof or from cream and /or milk products with or without the addition of cane sugar, dextrose, liquid glucose and dried liquid glucose, glucose, maltodextrin, edible fats, eggs, fruits, fruit pulp, fruit puree, fruit juice, preserved fruits, nuts, chocolate or other similar substances, edible flavours and permitted colouring matters. It may contain permitted stabilizers and emulsifiers not exceeding 1.0 % m/m singly or in combination.

(2) The mixture shall be subjected to any of the heat treatments given in Schedule 5 before freezing.

**SCHEDULE 5 -**

(a) **Pasteurization:**

- Minimum of 65.5 °C for 30 minutes.
- Minimum of 71.1 °C for 10 minutes.
- Minimum of 79.4 °C for 15 seconds.

(b) **Sterilization:**

- Minimum of 148.9 °C for 2 seconds.
i) Ice cream shall contain-

(a) not less than 8.0 % m/m fat,
(b) not less than 32.0 % m/m total solids,
(c) not less than 8.0 % m/m milk solids-not-fat, and
(d) not less than 10.0 % m/m sucrose.

ii) Ice cream shall not contain more than 0.25% m/m acidity expressed as lactic acid.

ii) Ice cream shall conform to the following microbiological standards:

(a) Aerobic plate count (maximum) - 50,000 per gram.
(b) E. Coli and Salmonella - Absent
(c) Coliform count (maximum) - 100 per gram

iii) The volume of air incorporated in ice cream shall be such that the weight per volume of the ice cream in its frozen condition shall be not less than 475 grams per litre.

iv) The product is intended for storage, transport, sale and consumption in the frozen state. It shall be stored and transported at a temperature below −18 °C. It shall not be stored along with any other product other than frozen deserts.

v) Diabetic ice cream may contain sweeteners as permitted in Food (Sweeteners) Regulations.

vi) In case of ice cream, where the chocolate or like covering portion forms a separate layer, only the ice cream portion shall conform to the standards of ice cream.

vii) The standards of ice cream shall also apply to soft ice cream and any ice cream present as an ingredient of any composite article of food.

viii) Where other foods are combined with ice cream and the ice cream can be separated from the other foods by physical methods, the ice cream portion of the food shall comply with the standard for ice cream of these regulations.

B. Labelling:

i) The product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations.

ii) No package of ice cream shall be labelled with the word “Dairy” or any word of similar meaning unless its fat content is derived solely from milk.

iii) Ice cream containing sweeteners shall be labelled as diabetic ice cream.

iv) There shall be written in the label on or attached to a package containing the food-
(a) in a case where the proportion by volume of the other foods is less than that of the ice cream, the words ICE CREAM WITH ‘X’ (where ‘X’ stands for the name or names of the other food or foods ), or

(b) in case where the proportion by volume of the other foods is greater than that of the ice cream, the words ‘X’ WITH ICE CREAM’ where ‘X’ stands for the name of other food or foods.