

National Dairy Code

PART III

Dairy Product Composition Standards

Fourth Edition

Amended July, 2005

Disclaimer

The National Dairy Code is a national, technical reference document (not to be interpreted as regulations) that provides guidance to governing bodies, owners and employees to produce safe and suitable dairy products. It provides requirements for milk production and transportation as well as processing of dairy products to promote safe practices and sound management.

All government jurisdictions are encouraged to review and utilize the National Dairy Code as guidance in the development and revision of their applicable legislation. Since its inception, the Code has served as a national regulatory template for milk production requirements for foreign country audits as well as in Canada's equivalency discussions with the USA, the EU and other foreign country governments.

PART III

Dairy Product Composition Standards

1. Dairy product compositional and identity standards shall be based on provisions, both general and specific, as adopted by the Codex Alimentarius Commission, a joint committee of the Food and Agriculture Organization of the United Nations and the World Health Organization. Canada reserves the right to accept, to not accept or to accept with deviation these international standards for milk and milk products and other general principles advocated by the Codex Alimentarius Commission. Canada must also work towards harmonization regionally as set out under the North American Free Trade Agreement.

Food additive provisions are prescribed in the *Food and Drug Regulations (Canada)*. Specific food labelling provisions such as ingredient labelling, and net quantity requirements are prescribed in the *Food and Drug Regulations (Canada)* or the *Consumer Packaging and Labelling Regulations (Canada)*. Labelling policies such as those for nutrient content claims (e.g. “fat free”) and those for modifying standardized common names (e.g. “low fat Colby cheese”) are included in the Guide to Food Labelling and Advertising.

General Labeling Requirements

2. Unless otherwise specified, the following information shall appear on all prepackaged products defined in these regulations:

- a) name of the product;
- b) name and address of the manufacturer; or name and address of the person for whom the product was manufactured as well as the factory/plant registration or identification number;
- c) the volume/weight of the product in millilitres/litres or grams/kilograms;
- d) labeling of all ingredients in descending order of percentage used;
- e) method of storing the product - keeping instructions;
- f) lot number if the best before date or expiry date is not indicated on the container;
- g) type of milk, if other than cow's milk;
- h) level of milk fat shall be shown on the principle display panel, followed by the words “milk fat” or the abbreviation “B.F.” or “M.F.” on the following foods:
 - (i) partially-skimmed milks, partially-skimmed evaporated milk and partially skimmed milk with added milk solids,
 - ii) flavoured milks,
 - iii) cream,
 - iv) any variety of cheese,
 - v) processed cheese,
 - vi) cream cheese,
 - vii) cottage cheese,
 - viii) cold-pack cheese,
 - ix) yogourt and
 - x) sour cream.

Frozen Dairy Products

3. Ice Cream Mix

a) Description. Ice cream mix is the unfrozen food composed of milk, cream or other milk and modified milk ingredients, singularly or in combination, sweetened with permitted sweetening agents; and, shall contain a minimum of 36% solids by weight and 10% milk fat by weight in plain flavours and a minimum of 36% solids by weight and 8% milk fat in the case of mix with added cocoa and syrups, and in the case of fat-reduced product shall contain a minimum of 30% total solids by weight.

b) Optional Ingredients. Ice cream mix may contain the following safe and suitable ingredients: egg, a flavouring preparation, cocoa or chocolate syrup, salt, fruit juice, sweeteners, sweetening agents, up to 1% added edible casein or edible caseinates, and permitted food additives.

c) Nomenclature. The name of the food is ice cream mix.

4. Ice Cream

a) Description. Ice cream is the frozen food obtained by the freezing of ice cream mix, with or without the incorporation of air. It shall contain a minimum of 36% total solids by weight with a minimum of 180 g/l of which 50 g/l is solids from milk fat and shall have a minimum milk fat of 10% by weight. In the case of ice cream with cocoa, chocolate syrup, fruit, nuts and/or confections, the ice cream shall contain a minimum of 36% total solids by weight with a minimum of 180 g/l of which 40 g/l is solids from milk fat and shall have a minimum milk fat of 8% by weight. In the case of fat reduced ice cream, the product shall contain a minimum of 30% total solids by weight.

b) Optional Ingredients. Ice cream may contain the following safe and suitable ingredients: cocoa or chocolate syrup, fruits, nuts and confections, fruit juice, and permitted food additives.

c) Nomenclature. The name of the food is ice cream.

5. Sherbet

a) Description. Sherbet is the frozen food made from **fruit juice, water, milk ingredients and/or** modified milk ingredients. It shall contain not more than 5% milk solids, including milk fat, and not less than 0.35% acid determined by titration and expressed as lactic acid.

b) Optional ingredients. Sherbet may contain the following safe and suitable ingredients: water, sweeteners, sweetening agents, fruits, fruit juice, flavouring preparations, up to one percent added edible casein or edible caseinates, and permitted food additives.

c) **Nomenclature.** The name of the food is sherbet (*version française: sorbet laitier*).

6. Milk Shake Mix (**PROPOSED TO OMIT THIS STANDARD - NO LONGER RELEVANT**)

a) **Description.** Milk shake mix is the unfrozen, pasteurized combination of milk, cream or other dairy products. The food shall contain not less than 23% total solids and not less than 3% milk fat.

b) **Optional Ingredients.** Milk shake mix may contain the following safe and suitable ingredients: egg, sweeteners, sweetening agents, flavouring preparations, cocoa or chocolate syrup, up to 1% added edible casein or edible caseinates, and permitted food additives

c) **Nomenclature.** The name of the food is milk shake mix.

Creams, Milk , Egg Nog, Buttermilk¹¹

7. Cream - OMIT

8. Whipping cream - OMIT

9. Milk- OMIT

10. Enriched Milk- OMIT

11. Egg Nog

12.

a) **Description.** Egg Nog is the food **made from milk and cream** containing milk and cream **which has been flavoured and sweetened**. The food shall contain not less than 3.25% milk fat and not less than 23% total solids.

b) **Optional Ingredients.** Egg Nog may contain the following safe and suitable ingredients: milk ingredients, modified milk ingredients, egg and egg yolk-containing ingredients, sweeteners, sweetening agents, flavour, natural and artificial flavouring preparations and permitted food additives.

¹¹Compositional standards for milk, cream, whipping cream and enriched milk have been removed pending further discussion.

c) **Nomenclature.** The name of the food shall be egg nog. The name of the food shall be accompanied by a declaration indicating the presence of any characterizing flavouring.

13. Skim milk powder¹²

a) **Description.** Skim milk powder is the product obtained by the partial removal of water from milk.

(i) Skim milk powder (spray dried) shall contain the following:

		Canada 1	Canada 2
milk fat	maximum	1.2%	1.29%
moisture	maximum	4.0%	5.0%
titratable acidity	minimum	0.11%	0.11%
titratable acidity	maximum	0.15%	>0.15%
solubility index	maximum	1.0 ml*	2.0 ml**
standard plate count	maximum	50,000/g	100,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	2 (15.0 mg)	3 (22.5mg)

* except skim milk powder designated as “High Heat” (High Temp.), which shall not be greater than 2.0 ml.

** except skim milk powder designated as “High Heat” (High Temp.), which shall not be greater than 2.5 ml

ii) Skim milk powder (instant process) shall contain the following:

		Canada 1	Canada 2
milk fat	maximum	1.2%	1.29%
moisture	maximum	5.0%	5.0%
titratable acidity	minimum	0.11%	0.11%
titratable acidity	maximum	0.15%	>0.15%
solubility index	maximum	1.0 ml*	2.0 ml
standard plate count	maximum	50,000/g	100,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	2 * (15.0 mg)	3 (22.5 mg)

* except skim milk powder designated as “High Heat” (High Temp.), which shall not be greater than 2.0 ml.

** except skim milk powder designated as “High Heat” (High Temp.), which shall not be greater than 2.5 ml

¹² It was discussed that Canada 1 and Canada 2 are commercial standards and do not belong in this type of regulation.

b) Optional Ingredients. Skim milk powder may contain permitted food additives.

c) Nomenclature. The name of the food shall be skim milk powder (spray-dried) or skim milk powder (instant process).

14. Partly skimmed milk powder

a) Description. Partly-skimmed milk powder is the product obtained by the partial removal of water from milk.

(i) Partly-skimmed milk powder shall contain the following:

		Canada 1	Canada 2
milk fat	minimum	1.3%	1.3%
milk fat	maximum	25.9%	25.9%
moisture	maximum	4.0%	5.0%
titratable acidity	minimum	0.11%	0.11%
titratable acidity	maximum	0.15%	>0.15%
solubility index	maximum	1.0 ml*	>1.0% ml**
standard plate count	maximum	50,000/g	100,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	2 (15.0 mg)	3 (22.5 mg)

*except partly-skimmed milk powder designated as “High Heat” (High Temp.), which shall not be greater than 2.0 ml.

b) Optional Ingredients. Partly-skimmed milk powder may contain permitted food additives.

c) Nomenclature. The name of the food shall be partly-skimmed milk powder.

15. Whole Milk Powder

a) Description. Whole milk powder is the product obtained by the partial removal of water from milk.

(i) Whole milk powder (spray dried) shall contain the following:

		Canada 1	Canada 2
milk fat	minimum	26.0%	26.0%
moisture	maximum	2.5%**	5.0%
titratable acidity	minimum	0.11%	0.11%
titratable acidity	maximum	0.15%	>0.15%
solubility index	maximum	1.0 ml	>1.0 ml
standard plate count	maximum	50,000/g	100,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	2 (15.0 mg)	3 (22.5 mg)

** 3.5% in the case of whole milk powder that has been made more soluble by an instantizing process.

ii) Whole milk powder (gas packed) shall contain the following:

		Canada 1	Canada 2
milk fat	maximum	26.0%	26.0%
moisture	maximum	2.5%**	5.0%
titratable acidity	minimum	0.11%	0.11%
titratable acidity	maximum	0.15%	>0.15%
solubility index	maximum	1.0 ml	>1.0 ml
standard plate count	maximum	30,000/g	50,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	2 *(15.0 mg)	3 (22.5 mg)
oxygen	maximum	3.0%	3.0%

* calculated to atmospheric pressure. This determination to be made 7-10 days after final gas packaging.

** 3.5% in the case of whole milk powder that has been made more soluble by an instantizing process.

b) Optional Ingredients. Whole milk powder may contain permitted food additives.

c) Nomenclature. The name of the food shall be whole milk powder (spray-dried) or whole milk powder (gas packed).

16. Buttermilk Powder

a) Description. Buttermilk powder is the product obtained by the partial removal of water from buttermilk.

(i) Buttermilk powder (spray dried) shall contain the following:

		Canada 1	Canada 2
milk fat	minimum	2.0%	<2.0%
milk fat	maximum	12.0%	12.0%
moisture	maximum	4.0%	5.0%
titratable acidity	minimum	0.08%	0.08%
titratable acidity	maximum	0.18%	>0.18%
solubility index	maximum	1.25 ml	>1.25 ml
bacteria	maximum	50,000/g	200,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	3 (22.5 mg)	4 (32.5 mg)

b) Optional Ingredients. Whole milk powder may contain permitted food additives.

c) Nomenclature. The name of the food shall be buttermilk powder (spray-dried).

17. Whey Powder

a) Description. Whey powder is the product obtained by the partial removal of water from whey.

(i) Whey powder (spray dried) shall contain the following:

		Canada 1	Canada 2
milk fat	maximum	1.2%	>1.2%
moisture	maximum	4.5%*	5.0%
titratable acidity	minimum	0.11%**	0.11%**
titratable acidity	maximum	0.16%	>0.16%
bacteria	maximum	50,000/g	200,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	2 (15 mg)	3 (22.5 mg)

* 5.0% in the case on Non-hygroscopic Whey Powder

** 0.08% in the case of whey powder made from Swiss cheese whey, and identified as such.

b) Optional Ingredients. Whey powder may contain permitted food additives.

c) Nomenclature. The name of the food shall be whey powder (spray-dried).

18. Acid-Type Whey Powder

a) Description. Acid-type whey powder shall contain the following:

		Canada 1	Canada 2
milk fat	maximum	1.2%	>1.2%
moisture	maximum	4.5%*	5.0%
titratable acidity	minimum	0.30%	0.30%
bacteria	maximum	50,000/g	200,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	2 (15 mg)	3 (22.5 mg)

* 5.0% in the case on Non-hygroscopic Acid-Type Whey Powder

b) Optional Ingredients. Acid-type Whey powder may contain permitted food additives.

c) Nomenclature. The name of the food shall be acid-type whey powder (spray-dried).

19. Blended Skim Milk and Whey Powder / Blended Whey and Skim Milk Powder

a) Description. Blended Skim Milk and Whey Powder / Blended Whey and Skim Milk Powder shall contain the following:

		Canada 1	Canada 2
milk fat	maximum	1.2%	>1.2%
moisture	maximum	4.2%	5.0%
titratable acidity	minimum	0.11%*	0.11%*
titratable acidity	maximum	0.16%	>0.16%
bacteria	maximum	50,000/g	200,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	2 (15 mg)	3 (22.5 mg)

* 0.09% where the whey used comes from the manufacture of Swiss cheese, and is identified as such.

b) Optional Ingredients. Whey powder may contain permitted food additives.

c) Nomenclature. The name of the food shall be Blended Skim Milk and Whey Powder or Whey and Blended Skim Milk Powder.

20. (1) Edible Casein

a) Description. Edible casein shall contain the following:

		Canada 1	Canada 2
milk fat	maximum	1.5%	>1.5%
moisture	maximum	10.0%	>10.0%
titratable acidity	minimum	0.20%	0.20%
bacteria	maximum	50,000/g	100,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	2 (15 mg)	>2 (>15.0 mg)
protein	minimum	95% dry basis	90% dry basis

b) Optional Ingredients. Edible casein may contain permitted food additives.

c) Nomenclature. The name of the food shall be edible casein.

19. (2) Edible Caseinates

a) Description. Spray Edible caseinates shall contain the following:

		Canada 1	Canada 2
milk fat	maximum	2.0% dry basis	>2.0% dry basis
moisture	maximum	5.0%	>5.0%
titratable acidity	minimum	0.20%	0.20%
bacteria	maximum	50,000/g	100,000/g
coliforms	maximum	10/g	10/g
sediment disc	maximum	3 (22.5 mg)	>3 (>22.5 mg)
protein	minimum	88% dry basis	<88% dry basis
pH	maximum	7.5* 7.0**	>7.5%* >7.0%*

* in the case of Calcium and Magnesium edible caseinates

** in the case of other edible caseinates.

b) Optional Ingredients. Edible caseinates may contain permitted food additives.

c) Nomenclature. The name of the food shall be (Spray) Edible Caseinates.

20. Evaporated Milk

a) Description. Evaporated milk is the liquid food obtained by the partial removal of water from milk. The food shall contain not less than 25.0 % milk solids, and 7.5 % milk fat.

b) Vitamin addition. Evaporated milk shall contain vitamin C in such an amount that a reasonable daily intake of milk contains not less than 60 milligrams and not more than 75 milligrams of Vitamin C. The food shall also contain, if having less than 7.5% milk fat, added Vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of Vitamin A. It shall also contain Vitamin D in such an amount that a recommended daily intake of the evaporated milk contains not less than 300 International Units and not more than 400 International Units of Vitamin D.

c) Optional Ingredients. Evaporated milk may contain the following safe and suitable ingredients: milk ingredients, modified milk ingredients and permitted food additives.

d) Nomenclature. The name of the food shall be evaporated milk.

21. Sweetened Condensed Milk

a) Description. Sweetened condensed milk is the liquid food obtained by the partial removal of water from milk and safe and suitable sweetening agents. The food shall contain not less than 28.0 % milk solids including 8 % milk fat.

b) Optional Ingredients. Sweetened condensed milk may contain the following safe and suitable ingredients: milk ingredients, modified milk ingredients, sweetening agents, vitamin D and permitted food additives.

c) Nomenclature. The name of the food shall be sweetened condensed milk.

Cultured Products

22. Yogourt

a) Description. Yogourt is the food obtained by lactic acid fermentation through the protosymbiotic mixture action of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus* **from milk ingredients and modified milk ingredients** to which may have been added optional permitted ingredients listed below.

- (i) At the time of sale for consumption, yogourt shall have viable, active and abundant micro-organisms, except in the case of heated treated yogourt.
- ii) The acidity of yogourt shall be not lower than 0.70% per weight expressed as lactic acid from the activity of the micro-organisms. Minimum counts of characteristic micro-organisms shall be 10^7 cfu/g at the time of sale.
- iii) Yogourt shall contain at least 9.5% milk solids non fat or at least 7.6% milk solids non fat in the case of yogourt with added fruit.
- iv) Yogourt drinks shall contain at least 6.5% milk solids non fat.
- v) Yogourt shall contain at least 2.8% milk proteins in the final product or 2.2% milk proteins in the case of drinkable yogourts (yogourt drinks).

b) Optional Ingredients. Yogourt may contain the following safe and suitable ingredients: milk and milk ingredients, starter cultures of harmless microorganisms, fruits, juice or fruit extracts, jams, cereal, spices, vegetables, confections, seasonings, herbs, nuts or any other flavour, sweeteners, sweetening agents and permitted food additives.

c) Nomenclature. The name of the food shall be yogourt (with alternative spellings), or yogourt drink or alternatively drinkable yogourt in the case of yogourts which are to be drunk. Yogourt which, after fermentation, has been pasteurized or sterilized, shall bear in legible and uniform print, the size of which is at least half the size of the largest print on the container, the name 'pasteurized after fermentation' or as the case may be, 'sterilized after fermentation', placed immediately after the name of the food. When the word 'natural' is used along with the name yogourt, neither artificial flavours, flavouring agents, preservatives nor artificial colours may be present in either the natural yogourt or ingredients of fruit or flavouring of the (naming the flavour) yogourt.

23. Buttermilk

a) Description. Buttermilk is the liquid food obtained by the fermentation of milk and the addition of bacterial culture. The food shall contain not more than 3.25% milk fat, not less than 8.25% milk solids non fat and not less than a titratable acidity of 0.7%.

b) Optional Ingredients. Buttermilk may contain the following safe and suitable ingredients: starter cultures of harmless microorganisms, milk ingredients and modified milk ingredients, salt and permitted food additives.

c) Nomenclature. The name of the food shall be buttermilk.

24. Sour Cream and Cultured Cream

a) Description. Sour cream is the food obtained by the fermentation of cream **and/or milk ingredients and/or modified milk ingredients** by the addition of coagulating agents and must contain a minimum of 14% milk fat and not less than a titratable acidity of 0.2%.

b) Optional Ingredients. Sour cream may contain the following safe and suitable ingredients: milk ingredients and modified milk ingredients, buttermilk, starch, salt, flavours, rennet, microbial enzymes, enzymes and permitted food additives.

c) Nomenclature. The name of the food shall be sour cream or alternatively cultured cream.

25. Cottage Cheese

a) Description. Cottage cream is the food in the form of discreet curd particles, prepared from milk, evaporated milk or milk powder, and harmless acid-producing bacterial culture. The food shall contain not more than 80% moisture and in the case of creamed cottage cheese not less than 4% milk fat.

b) Optional Ingredients. Cottage cheese may contain the following safe and suitable ingredients: milk and milk ingredients, rennet, microbial enzymes, enzymes, Chymosin A and B, salt, calcium chloride, relish, fruits, vegetables and permitted food additives.

c) Nomenclature. The name of the food shall be cottage cheese or creamed cottage cheese when the milk fat content is not less than 4%.

Butter and Butter Products

26. Butter

a) Description. Butter is the solid food made from a minimum of 80% milk fat by weight. In the case of flavoured butters, the food may contain less than 80% milk fat if the percentage of milk is reduced by the amount of the product added, but in no case shall the resultant milk fat content be less than 75%.

b) Optional Ingredients. Butter may contain the following safe and suitable ingredients: milk ingredients and modified milk ingredients, bacterial cultures, salt, air or inert gas, added edible casein and caseinates in reduced-fat butter, flavour, seasoning, fruit, vegetable and relish.

c) Nomenclature. The name of the food shall be butter. If air or inert gas has been added, the name of the food shall be whipped butter. If flavouring ingredients have been added, such as seasonings and fruit, additional descriptive terms shall be added to the name butter.

27. Whey Butter

a) Description. Whey Butter is the solid food made from a minimum of 80% milk fat by weight recovered from whey.

b) Optional Ingredients. Whey butter may contain the following safe and suitable ingredients: milk ingredients and modified milk ingredients, bacterial cultures, salt, air or inert gas, added edible casein and caseinates in reduced-fat butter, flavour, seasoning, fruit, vegetable and relish.

c) Nomenclature. The name of the food shall be whey butter. If air or inert gas has been added, the name of the food shall be whipped butter. If flavouring ingredients have been added, such as seasonings and fruit, additional descriptive terms shall be added to the name whey butter.

28. Butteroil, Clarified Butter, Anhydrous Butter Oil, Ghee

a) Description. Butteroil, clarified butter, anhydrous butter oil and ghee are foods prepared from butter or cream and resulting from the removal of most of the water and solids non-fat content. In the case of butter oil and ghee, the food shall contain not less than 99.3 % milk fat and not more than 0.5% water. In the case of anhydrous butter oil, the food shall contain not less than 99.8% milk fat and not more than 0.1% water.

b) Optional Ingredients. may contain the following safe and suitable ingredients: milk ingredients, modified milk ingredients and permitted food additives.

c) Nomenclature. The name of the food shall be butteroil or alternatively clarified butter, or anhydrous butter oil or ghee according to the description in this standard.

Cheese and Cheese Products

29. Cheese

a) Description. Cheese

- (i) is the fresh or matured solid or semi-solid dairy food obtained by
 - a) coagulating milk or milk products or any combination of these materials with the aid of bacterial culture, through the action of rennet and/or other suitable coagulating agents, and by partially draining the whey resulting from such coagulation; or
 - b) processing techniques involving coagulation and/or concentration of milk and/or materials obtained from milk which give an end-product which has the same essential physical, chemical and organoleptic characteristics as the product defined under (i).

ii) shall, in the case of a cheese variety named in Table 2 (Part I and Part II) to this section, contain no more than the maximum percentage of moisture in Column II thereof for that cheese.

iii) shall, in the case of a cheese variety named in Table 2 (Part I) to this section, contain not less than the minimum percentage of milk fat shown in Column III for that variety.

iv) shall in the case of a variety named in Table 2 (Part II) to this section, shall contain no more than the maximum percentage of milk fat shown in Column III for that variety.

v) of a variety named in Table 2 of this Section shall meet any standard developed for that cheese, as accepted by Canada, that is published by the Codex Alimentarius Commission, issued by the Secretariat of the Joint FAO/WHO Food Standards Program.

b) Optional Ingredients. Cheese may contain the following safe and suitable ingredients: milk ingredients, modified milk ingredients, salt, rennet, microbial enzymes, enzymes, relish, flavour, fruit, vegetable, spices, condiments, seasonings, herbs, bacterial cultures to aid in the further ripening and permitted food additives.

c) Nomenclature. The name of the food shall be Cheese and (Naming the Variety) Cheese. The descriptors as detailed in Table 1 to this section may also be used to describe firmness or ripening quality of the cheese.

TABLE 1

Descriptor	Requirement
Firmness	
Soft Fresh Cheese	having a moisture on fat-free basis content of 80% or more
Soft Cheese	having a moisture on fat-free basis content of 67% and less than 80%
Semi-Soft Cheese	having a moisture on fat-free basis content of 62% and not more than 67%
Firm Cheese	having a moisture on fat-free basis content of 50% or more and not more than 62%
Hard Cheese	having a moisture on fat-free basis of less than 50%
Ripening	
Ripened	where the cheese ripening process develops within the whole body of the cheese
Surface Ripened	where the ripening process starts from surface and moves into the body of the cheese
Blue Veined	where veins of mold occur within the body of the cheese
Unripened or fresh	where the cheese has not undergone any ripening

TABLE 2 PART 1

Item	Variety of Cheese	Column II Maximum % of moisture	Column III Minimum % of milk fat
1	Asiago	40.0	30.0
2	Baby Edam	47.0	21.0
3	Baby Gouda	45.0	26.0
4	Blue	47.0	27.0
5	Butter (Butterkase)	46.0	27.0
6	Bra	36.0	26.0
7	Brick	42.0	29.0
8	Brie	54.0	23.0
9	Caciocavallo	45.0	24.0
10	Camembert (Carré de l'est)	56.0	22.0
11	Cheddar	39.0	31.0
12	Colby	42.0	29.0
13	Danbo	46.0	25.0
14	Edam	46.0	22.0
15	Elbo	46.0	25.0
16	Emmentaler (Emmental, Swiss)	40.0	27.0
17	Esrom	50.0	23.0
18	Farmer's	44.0	27.0
19	Feta	55.0	22.0
20	Fontina	46.0	27.0
21	Fynbo	46.0	25.0
22	Gouda	43.0	28.0
23	Gournay	55.0	33.0
24	Gruyere	38.0	28.0
25	Havarti	50.0	23.0
26	Jack	50.0	25.0
27	Kasseri	44.0	27.0
28	Limberger	50.0	25.0
29	Maribo	43.0	26.0
30	Montasio	40.0	28.0
31	Monterey (Monterey Jack)	44.0	28.0
32	Mozzarella (Scamorza)	52.0	20.0
33	Part Skim Mozzarella	52.0	15.0
34	Muenster (Munster)	50.0	25.0

TABLE 2 PART I (Continued)

Item	Variety of Cheese	Column II Maximum % of moisture	Column III Minimum % of milk fat
35	Neufchatel	60.0	20.0
36	Parmesan	32.0	22.0
37	Pizza	48.0	20.0
38	Provolone	45.0	24.0
39	Romano (Sardo)	34.0	25.0
40	St. Jorge	40.0	27.0
41	Saint-Paulin	50.0	25.0
42	Samsoe	44.0	26.0
43	Tilsiter (Tilsit)	45.0	25.0
44	Tybo	46.0	25.0

TABLE 2 PART II

Item	Variety of Cheese	Column II Maximum % of moisture	Column III Maximum % of milk fat
1	Harzkase (Harzer Kase, Mainzer Kaze)	55.0	3.0
2	Skim Milk	55.0	7.0

30. Whey Cheese

a) Description. Whey cheese is the food obtained by the concentration of whey and the molding of the concentrated whey, with or without the addition of milk, milk products and milk fat. The dry matter of the whey cheese includes the water of crystallization of lactose.

b) Optional Ingredients. Whey cheese may contain the following safe and suitable ingredients: milk ingredients and modified milk ingredients, microorganisms to aid in further ripening, salt and permitted food additives.

c) Nomenclature. The name of the food shall be whey cheese.

31. Cream Cheese

a) Description. Cream cheese is the food made from cream and/or milk ingredients **and/or modified milk ingredients** with the use of coagulating agents, with or without the use of concentrating processes to form a homogenous mass. The food shall contain not more than 55% moisture and not less than 30% milk fat.

(i) Cream cheese with (naming the added ingredients) shall contain not more than 60% moisture and not less than 26% milk fat.

ii) Cream(ed) cheese spread shall contain not more than 60% moisture, not less than 24% milk fat and not less than 51% cheese.

b) Optional Ingredients. Cream cheese may contain the following safe and suitable ingredients: milk ingredients and modified milk ingredients, salt, vinegar, sweetening agents, flavours, fruits, vegetables, pickles, relishes, nuts, prepared or preserved meat, prepared or preserved fish and permitted food additives.

c) Nomenclature. The name of the food shall be cream cheese. When the food contains added ingredients, the name shall be Cream cheese with (naming the added ingredients).

32. Processed Cheese

a) Description. Processed cheese is the food made by comminuting and mixing the named variety or varieties of cheese and/or optional ingredients and permitted additives into a homogenous mass with the aid of heat. Processed cheese shall contain not less than 51% milk ingredients of which at least 50% are cheese.

(i) In the case of Processed (naming the Variety) Cheese, the cheese(s) used shall meet the compositional standards of the named variety or varieties. Processed (naming the Variety) Cheese shall have a total cheese ingredient content of not less than 51%.

ii) In all versions of processed cheese, the finished food shall contain not more than 60% moisture, except in the case of fat-reduced processed cheeses, the latter containing a maximum of 65% moisture.

b) Optional Ingredients. Processed cheese may contain the following safe and suitable ingredients: milk ingredients and modified milk ingredients, salt, vinegar, sweetening agents, flavours, seasonings, spices, condiments, chocolate, fruits, vegetables, pickles, relishes, nuts, prepared or preserved meat, prepared or preserved fish and permitted food additives.

c) Nomenclature. The name of the food shall be processed cheese or alternatively process cheese. In the case of named added ingredients, the food shall be named Processed Cheese with (naming the added ingredients).

33. Cold Pack Cheese

a) Description. Cold pack cheese shall be the food obtained by comminuting and mixing the named variety or varieties of cheese into a homogenous mass without the aid of heat. The food shall contain not less than 51% cheese and not more than 46% moisture.

(i) in the case of cold pack (naming the variety) cheese, the cheese(s) used shall meet the compositional standards of the named variety or varieties.

b) Optional Ingredients. Cold pack cheese may contain the following safe and suitable ingredients: milk ingredients and modified milk ingredients, added water to adjust moisture content and permitted food additives.

c) Nomenclature. The name of the food shall be cold pack cheese. The name shall be cold pack (naming the variety) cheese in accordance with the description in this section.

34. Grated (Naming the Variety) Cheese

a) Description. Grated (naming the variety) cheese is the cheese that is ground and dehydrated from a named variety cheese(s) including hard interior ripened cheese meeting the requirements for the (named variety) Cheese (Table 2) outlined in these regulations.

(i) the lactose level of the finished food shall be less than <1% using the official method determined by the Regulatory Agency.

b) Optional Ingredients. Grated (naming the variety) cheese may contain the following safe and suitable ingredients: permitted food additives.

c) Nomenclature. The name of the food shall be grated (naming the variety) cheese.