

INS no.	Name of additive	Maximum level
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	
406	Agar	
407	Carrageenan	Limited by GMP
407a	Processed eucheama seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
Colours		
140	Chlorophylls	Limited by GMP
141(i)	Chlorophyll-copper complexes	5 mg/kg singly or in combination
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	
171	Titanium dioxide	Limited by GMP
Anticaking agents		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg singly or in combination as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	

* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978).

5. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

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 by the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC.

6. 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 the *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Hygienic Practice for Milk and Milk Products* (CXC 57-2004) 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 the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

7. LABELLING

In addition to the provisions of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985) and the *General Standard for the Use of Dairy Terms* (CXS 206-1999), the following specific provisions apply:

7.1 Name of the food

The name Mozzarella may be applied in accordance with Section 4.1 of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985), provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative spelling may be used.

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 the *General Standard for Cheese* (CXS 283-1978) apply.

The designation of Mozzarella with a high moisture content shall be accompanied by a qualifying term describing the true nature of the product.

The designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in Section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made of 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 are the appropriate characterizing terms specified in Section 7.3 of the *General Standard for Cheese* (CXS 283-1978) or a nutritional claim in accordance with the *Guidelines for the Use of Nutritional Claims* (CXG 23-1997)².

The designation may also be used for cut, sliced, shredded or grated products made from cheese which cheese is in conformity with this Standard.

7.2 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 transformation³ 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.

7.3 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.

7.4 Labelling of non retail containers

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985) 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.

² For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter constitutes the references.

³ For instance, repackaging, cutting, slicing, shredding and grating is not regarded as substantial transformation.

8. METHODS OF SAMPLING AND ANALYSIS

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this Standard, shall be used.

Determination of equivalency between “pasta filata” processing and other processing techniques:
Identification of the typical structure by confocal laser scanning microscopy.

Public Comment Only

APPENDIX – ADDITIONAL INFORMATION

The additional information below does not affect the provisions in the preceding sections which are those that are essential to the product identity, the use of the name of the food and the safety of the food.

Mozzarella with a high moisture content**1. Method of manufacture**

- 1.1 The principal starter culture micro-organisms are *Streptococcus thermophilus* and/or *Lactococcus* spp.
- 1.2 Products made from buffalo's milk shall be salted in cold brine.

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