

## STANDARD 2.5.4

### CHEESE

---

---

#### Purpose

This Standard defines cheese and sets compositional requirements for that product. The Standard also defines processed cheese. Processing requirements for cheese are contained in Standard 4.2.4.

#### Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Products Processing) Standard 2007*.

#### Table of Provisions

- |   |                             |
|---|-----------------------------|
| 1 | Interpretation              |
| 2 | Composition of cheese       |
| 3 | Tall Oil Phytosterol Esters |

#### Clauses

##### 1 Interpretation

In this Code –

**cheese** means the ripened or unripened solid or semi-solid milk product which may be coated and is obtained by one or both of the following processes –

- (a) coagulating wholly or partly milk, and/or materials obtained from milk, through the action of rennet or other suitable coagulating agents, partially draining the whey which results from such coagulation; or
- (b) processing techniques involving concentration or coagulation of milk and/or materials obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product described in paragraph (a).

**processed cheese** means a product manufactured from cheese and products obtained from milk, which is heated and melted, with or without added emulsifying salts, to form a homogeneous mass.

##### 2 Composition of cheese

Cheese may contain –

- (a) water; and
- (b) lactic acid producing micro-organisms; and
- (c) flavour producing micro-organisms; and
- (d) gelatine; and
- (e) starch; and
- (f) vinegar; and
- (g) salt.

### **3 Tall Oil Phytosterol Esters**

Tall oil phytosterol esters may only be added to cheese and processed cheese –

- (a) that contains no more than 12 g total fat per 100 g; and
- (b) that is supplied in an individual portion, the weight of which is no more than 50 g; and
- (c) where the tall oil phytosterol ester is added at no less than 70 g / kg and no more than 90 g / kg.

**Editorial note:**

See clause 3 of Standard 1.5.1 which provides for the exclusive use of tall oil phytosterol esters in cheese and processed cheese in accordance with the provisions of that clause.