

CODEX STANDARD FOR MILKFAT PRODUCTS

CODEX STAN 280-1973

1. SCOPE

This Standard applies to Anhydrous Milkfat, Milkfat, Anhydrous Butteroil, Butteroil and Ghee, which are intended for further processing or culinary use, in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

- 2.1 **Anhydrous Milkfat, Milkfat, Anhydrous Butteroil and Butteroil** are fatty products derived exclusively from milk and/or products obtained from milk by means of processes which result in almost total removal of water and non-fat solids.
- 2.2 **Ghee** is a product exclusively obtained from milk, cream or butter, by means of processes which result in almost total removal of water and non-fat solids, with an especially developed flavour and physical structure.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw materials

Milk and/or products obtained from milk.

3.2 Permitted ingredients

Starter cultures of harmless lactic acid producing bacteria.

3.3 Composition

	Anhydrous milkfat/ Anhydrous butteroil	Milkfat	Butteroil	Ghee
Minimum milkfat (% m/m)	99.8	99.6	99.6	99.6
Maximum water (% m/m)	0.1	–	–	–

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in Food Category 02.1.1 (Butter oil, anhydrous milkfat, ghee) may be used in foods subject to this standard.

- 4.1 Inert gas with which airtight containers are flushed before, during and after filling with product.

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* (CODEX STAN 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* (CODEX STAN 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 products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), the *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 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 for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

7. LABELLING

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

7.1 Name of the food

The name of the food shall be:

Anhydrous milkfat
Milkfat
Anhydrous butteroil
Butteroil
Ghee

} According to description specified in Section 2, composition specified in 3 and the use of antioxidants (see Section 4).

7.2 Labelling of non-retail containers

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 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 and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See CODEX STAN 234-1999.

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.

1. OTHER QUALITY FACTORS

	Anhydrous milkfat/ Anhydrous butteroil	Milkfat	Butteroil	Ghee
Maximum free fatty acids (% m/m as oleic acid)	0.3	0.4	0.4	0.4
Maximum peroxide value (milli-equivalents of oxygen/kg fat)	0.3	0.6	0.6	0.6
Taste and odour	Acceptable for market requirements after heating a sample to 40–45°C			
Texture	Smooth and fine granules to liquid, depending on temperature			

2. OTHER CONTAMINANTS

Heavy metals

The following limits apply to Anhydrous Milkfat, Milkfat, Anhydrous Butteroil and Butteroil and Ghee:

Metal	Maximum level
Copper	0.05 mg/kg
Iron	0.2 mg/kg

3. OTHER METHODS OF ANALYSIS

See CODEX STAN 234-1999.