CODEX STANDARD FOR A BLEND OF SWEETENED CONDENSED SKIMMED MILK AND VEGETABLE FAT

CODEX STAN 252-2006

1. SCOPE

This Standard applies to a blend of sweetened condensed skimmed milk and vegetable fat, intended for direct consumption, or further processing, in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

A blend of sweetened condensed skimmed milk and vegetable fat is a product prepared by recombining milk constituents and potable water, or by the partial removal of water, with the addition of sugar and with the addition of edible vegetable oil, edible vegetable fat or a mixture thereof to meet the compositional requirements in Section 3 of this Standard.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw materials

Skimmed milk and skimmed milk powders[1], other non-fat milk solids, and edible vegetable fats/oils[1].

The following milk products are allowed for protein adjustment purposes:

- Milk retentate — Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate — Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration; and
- Lactose[1] — (Also for seeding purposes)

3.2 Permitted ingredients

- Potable water
- Sugar
- Sodium chloride and/or potassium chloride as salt substitute.

In this product, sugar is generally considered to be sucrose, but a combination of sucrose with other sugars, consistent with Good Manufacturing Practice, may be used.

[1] See Standard for Sugars (CODEX STAN 212-1999).

Adopted in 2006. Amendment 2010.

3.3 Permitted nutrients

Where allowed in accordance with the *General Principles for the Addition of Essential Nutrients for Food* (CAC/GL 9-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

3.4 Composition

Blend of sweetened condensed skimmed milk and vegetable fat

Minimum total fat	8% m/m
Minimum milk solids-not-fat[(a)]	20% m/m
Minimum milk protein in milk solids-not-fat[(a)]	34% m/m

Reduced fat blend of sweetened condensed skimmed milk and vegetable fat

Total fat	More than 1% and less than 8% m/m
Minimum milk solids-not-fat[(a)]	20% m/m
Minimum milk protein in milk solids-not-fat[(a)]	34% m/m

(a) The milk solids-not-fat content includes water of crystallization of the lactose.

For a blend of sweetened condensed skimmed milk and vegetable fat the amount of sugar is restricted by Good Manufacturing Practice to a minimum value which safeguards the keeping quality of the product and a maximum value above which crystallization of sugar, may occur.

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

INS no.	Name of additive	Maximum level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
332(ii)	Tripotassium citrate	Limited by GMP
333	Calcium citrate	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	

INS no.	Name of additive	Maximum level
340(ii)	Dipotassium hydrogen phosphate	4 400 mg/kg, singly or in combination as phosphorous
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan	Limited by GMP
407a	Processed euchema seaweed (PES)	Limited by GMP

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.

The vegetable oils/fat used in the manufacture of the products covered by this Standard shall comply with the Maximum Levels for contaminants and toxins specified for the oils/fats by the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995) and with the maximum residue limits for pesticides established for the oils/fats 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) the following specific provisions apply:

7.1 Name of the food

The name of the food shall be:

- Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat; or
- Reduced Fat Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat

Other names may be used if allowed by national legislation in the country of retail sale.

7.2 Declaration of total fat content

The total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement.

7.3 Declaration of milk protein

The milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

7.4 List of ingredients

Notwithstanding the provision of Section 4.2.1 of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) milk products used only for protein adjustment need not be declared.

7.5 Advisory statement

A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS".

8. METHODS OF SAMPLING AND ANALYSIS

See CODEX STAN 234-1999.