

All meeting comments are indicated in red

DEPARTMENT OF AGRICULTURE

No.R.

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**AGRICULTURAL PRODUCT STANDARDS ACT, 1990
(ACT No. 119 OF 1990)**

**REGULATIONS RELATING TO THE CLASSIFICATION, PACKING AND MARKING OF DAIRY
PRODUCTS AND DAIRY-RELATED PRODUCTS INTENDED FOR SALE IN THE REPUBLIC OF
SOUTH AFRICA**

The Minister for Agriculture has, under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), made the regulations in this Schedule.

**MR J H STEENHUISEN, MP
MINISTER FOR AGRICULTURE**

All meeting comments are indicated in *red*

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Definitions

1. Any word or expression in these regulations to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates --

"address" means a physical address and includes the street or road number or name and the name of the town, village or suburb and, in the case of a farm, the name or number of the farm and of the magisterial district in which it is situated;

"animal fat" means any fat of animal origin, excluding milk fat and marine fat;

"batch" means a definite quantity of a dairy product or dairy-related product produced essentially under the same conditions, and which do not exceed a period of 24 hours;

"class designation" means a class designation or alternate class designation of a dairy product or a dairy-related product, as specified by these regulations;

"close proximity" means ~~in the immediate vicinity of or nearest/closest/next to;~~

"commercially sterile" means the absence of microorganisms capable of growing in the dairy product at normal non-refrigerated conditions at which the food is likely to be held during manufacture, distribution and storage;

"composite dairy product" means a product consisting of a combination of a primary dairy product and another foodstuff the solids of which are not intended to replace any part of the milk solids of that primary dairy product;

"container" means the immediate container ~~manufactured from any suitable material~~ which is directly in contact with a dairy product or a dairy-related product when packed for delivery as a single item, and includes wrappers and multipacks when such is offered for final sale, ~~but excludes the bulk container of a dairy product or a dairy-related product intended for further processing or re-packing;~~

~~**"dairy alternative product"** means a product that is produced without the use of a dairy product or milk constituents, does not correspond in composition and nutritive value to a dairy product, is normally considered to be "dairy-free" and/or "non-dairy", is primarily regulated as a foodstuff, but in so far as it relates to general appearance, presentation and intended use still resembles a primary dairy product;~~

"dairy alternative product" means a plant-based product that is primarily regulated as a foodstuff, however, in its general appearance, presentation and intended use still resembles a dairy product, is produced without the use or addition of a dairy product or milk constituents when presented for sale as "dairy-free" and/or "non-dairy", and does not correspond in composition to a dairy product in terms of fat and protein content;

"dairy permeate" means the product obtained by removing milk fat and milk protein but not lactose, from milk (high fat, full fat, medium fat, low fat or fat free) or whey, through the use of membrane filtration and to the extent practical;

"dairy product" means a primary dairy product or a composite dairy product;

"dairy-related product" means a modified dairy product, and a dairy alternative product;

"dairy retentate" means the product obtained by concentrating milk protein, through the use of membrane filtration and to the extent practical, of milk (high fat, full fat, medium fat, low fat or fat free) or whey;

"dairy term" means a name, designation, symbol, pictorial or other device which refers to, or is suggestive, either directly or by implication, of a dairy product;

"designation of origin" means a name as defined in the regulations relating to the protection of geographical indications and designations of origin used on agricultural products intended for sale in the Republic of South Africa, published under the Act;

"EU SADC EPA" means the European Union and Southern African Development Community Economic Partnership Agreement signed on 10 June 2016 between the member states of the European Union and the Southern African Development Community region of which the Republic of South Africa forms part;

"Executive Officer" means the officer designated under section 2(1) of the Act;

"fat spread" means a product as defined in the latest regulations relating to the classification, packing and marking of fat spreads intended for sale in the Republic of South Africa, published under the Act;

"food additive" means a food additive as defined by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"foodstuff" means a foodstuff as defined by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"fruit" means an edible part of a fruit and/or vegetable, either fresh or preserved, presented as but not limited to pulp, puree or fruit juice concentrate;

"geographical indication" (GI) means a name as defined in the regulations relating to the protection of geographical indications and designations of origin used on agricultural products intended for sale in the Republic of South Africa, published under the Act;

"hamper pack" or "gift pack" or "platter" means packaging (e.g., an open carton wrapped in transparent plastic, a sealed transparent plastic bag, carton with dividing segments wrapped in transparent plastic, etc.), other than an outer container, containing multiple containers of dairy products and dairy-related products of the same class or of different classes, normally presented for sale during but not limited to certain special occasions, events or holiday periods (e.g., a Christmas hamper, back-to-school hamper, family hamper, etc.);

"heat treatment" means pasteurisation, ultra-high temperature (UHT), sterilisation or any other suitable heat treatment of a dairy product or a dairy-related product as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"infant formula and follow-up formula" means products as defined in the latest regulations relating to foodstuffs for infants and young children published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"inspector" means the executive officer or an officer under his or her control, or an assignee or an employee of an assignee;

"label" means any tag, brand, mark, pictorial, graphic or other descriptive matter, which is written, printed, stencilled, marked, embossed, impressed upon, or permanently attached to a container of a dairy product or a dairy-related product, and includes labelling for the purpose of promoting its sale or disposal;

"lactose" means a natural constituent of milk normally obtained from whey with an anhydrous lactose content of not less than 99.0 per cent (m/m) on a dry basis: Provided that it may be anhydrous or contain one molecule of water of crystallisation or be a mixture of both forms;

"main ingredient" means the ingredient(s) in a foodstuff which by weight or volume, whatever is applicable, contribute the highest percentage mass, excluding water;

"main panel" means that part of the container or outer container that bears the brand or trade name of the product in greatest prominence or any other part of the container or label that bears the brand or trade name in equal prominence;

"marine fat" means fat obtained from marine animals;

"milk" means the normal secretion of the mammary glands of bovines, goats or sheep or other milking animals;

"milk constituents" means the principal constituents of milk which include butterfat, milk proteins, carbohydrate and minerals;

"milk solids" means the solids of milk after the removal of the moisture;

"m/m" means mass per mass;

"modified dairy product" means a dairy product in which constituents not derived from milk have partially replaced the milk fat and/or milk protein content: *Provided that*, in terms of its general appearance, presentation, intended use, overall composition, ~~and in terms of its fat and protein content, and nutritive value, it still~~ corresponds to or resembles a primary dairy product;

"multipack" means a packaging other than an outer container which consists of multiple individual containers of 150 ml/g or less of the same type of dairy product or dairy-related product in individual containers and is intended to be consumed separately and is sold as one unit only;

"non-nutritive sweetener" means a non-nutritive sweetener permitted in terms of the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"outer container" means any packaging other than gift packs, hamper packs, ~~or platter~~ containing individual containers or multipacks, whether it completely or partially encloses the containers or multipacks;

"pasteurisation" means the heat treatment of a dairy product, or a dairy-related product as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"plant-based" means a product primarily made from plants and may contain small amounts or no animal or animal-derived ingredients;

"primary dairy product" means milk or a product that has been derived or manufactured solely from milk, and to which no substances other than food additives not intended to replace any part of the milk solids in that product are added, and includes a product that consists of a combination of two or more such products;

"recombined milk product" means milk or a milk product resulting from the combination of milk fat and milk-solids-non-fat in their preserved forms, with or without the addition of water to achieve the appropriate milk product composition;

"reconstituted milk product" means milk or a milk product resulting from the addition of water to the dried or concentrated form of the product in the amount necessary to re-establish the appropriate water to solid ratio;

"registered trade mark" means a registered trade mark as defined by the Trade Marks Act, 1993 (Act No. 194 of 1993);

"small or mini serving container" means a container in which a single serving portion of not more than 50ml fluid or not more than 30g solid of a dairy product or a dairy-related product is packed which is intended for use mainly by, but not limited to, the catering and hospitality industries as well as hospitals, and includes mini milk pods, cheese wedges and mini butter tubs;

"sterilisation" means the heat treatment of a dairy product, or a dairy-related product as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"strained" means the process by which the protein content of a dairy product has been increased by means of physical straining prior to or after fermentation (e.g., strained yoghurt);

"sugar" means sugar as defined in the Codex *Standard for Sugars* (CODEX STAN 212-1999);

"the Act" means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

"ultra high temperature (UHT)" means the heat treatment of a dairy product or a dairy-related product as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"ultra-pasteurisation" means the heat treatment of milk to achieve an end-product that complies with the specifications of Table 2;

"vegetable fat" means oil or fat that is obtained from vegetable matter;

"whey" means the liquid product obtained during the manufacture of cheese, casein or similar products by separation from the curd after coagulation of milk and/or of products obtained from milk, where coagulation is obtained through the action of rennet or other suitable permitted coagulating agents;

"whey cream" means the creamy liquid obtained with whey and milk, during whey separation; and

"yoghurt culture" means a culture consisting of *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus* or another similar culture used for the manufacture of the primary dairy product known as yoghurt.

Restrictions on the sale of dairy products and dairy-related products

2. (1) No person shall sell a dairy product or a dairy-related product in the Republic of South Africa --

- (a) unless such product is classified and presented for sale according to the specified class referred to in regulations 3, 22 and 24;
- (b) unless such product complies with the relevant standards specified in regulations 4 to 21, 23 and 25;
- (c) unless such product is packed in a container and/or outer container and in a manner so prescribed by regulation 26;
- (d) unless a container and outer container in which such product is packed, is marked with particulars and in a manner set out in regulations 27 to 34 33;
- (e) if such product is marked with any restricted particulars or in a manner which is prohibited in terms of regulation 34; and
- (f) if such product contains a substance so prescribed as a substance which it may not contain.

(2) The prohibition set out in sub-regulation (1) shall not apply to --

- (a) ~~the sale of a dairy product or a dairy-related product that is~~ an infant formula and a follow-up formula; ~~as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);~~
- (b) ~~the sale of fat spreads; as defined in the latest regulations relating to the classification, packing and marking of fat spreads intended for sale in the Republic of South Africa, published under the Act;~~
- (c) foodstuffs containing dairy products or dairy-related products that, due to their composition, are presented for sale under a specific designation or variant name, such as but not limited to "chocolate mousse", "chocolate pudding", "trifle pudding", "milk tart", "butter cookies", "milk chocolate", "cheesecake", etc; and
- (d) foodstuffs presented with dairy product or a dairy-related product terms according to traditional (i.e., long established) usage in South Africa, or where terms are

clearly used to describe a characteristic quality of the product concerned such as but not limited to "butter bean", "peanut butter" (and other nut butters), "cream soda", "cheese curls/puffs/naks", "cream crackers", "creamed spinach" (where the term 'creamed' describes the characteristic texture of the product), etc.

(3) The Executive Officer may grant a written exemption, entirely or partially to any person on such conditions, as he or she may deem necessary, from the provisions of sub-regulation (1).

PART I: DAIRY PRODUCTS

Classes of dairy products

3. (1) Dairy products shall be classified in accordance with the classes specified in column 2 or the alternate class designations (where applicable) as specified in column 3 of Tables 1 to 20 for the type of dairy product concerned.

(2) In the case of the named variety cheeses listed in Table 11, where no provision has been made for "low fat" and "fat free" classes, the standards in Table 10 shall be used to classify the named variety cheese as "low fat" or "fat free", as the case may be.

General standards for dairy products

4. (1) All classes of dairy products shall --
- (a) have a clean characteristic flavour, texture and taste of the specific product concerned;
 - (b) subject to the provisions of sub-regulation (3), be free of any substance that does not naturally form part of milk; and
 - (c) comply with the applicable standards as specified in columns 4, 5, 6, 7, 8, 9, and 10 of Tables 1 to 20 opposite the class concerned.

(2) Subject to the provisions of sub-regulation (1), dairy products shall comply with the additional requirements for each product concerned indicated in regulations 5 to 21.

(3) A dairy product may contain food additives to the extent permissible in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and/or other foodstuffs.

(4) Subject to the provisions of sub-regulation (3), a composite dairy product shall be free of any substance that does not naturally form part of milk or the foodstuff that has been added thereto.

Standards for milk, flavoured milk and milkshake

5. (1) Milk shall --
- (a) not clot when boiled for five minutes;
 - (b) be classified as set out in Table 1 and comply with the standards for each such class; and
 - (c) result in the lactoperoxidase activity and β -lactoglobulin content as specified in Table 2.
- (2) Flavoured milk shall --
- (a) be manufactured from heat treated milk and/or reconstituted and/or recombined milk to which a flavouring and other food additives (optional) have been added,
 - (b) not contain any added animal, plant or marine fat; and

- (c) be classified as set out in Table 1 and comply with the standards for each such class: Provided that the requirements for minimum milk solids non-fat content, pH and maximum freezing point shall not apply.
- (3) Milkshake or milk shake --
- (a) means a heat treated and flavoured primary dairy product of the class milk to which food additives have been added to accomplish thickening and/or facilitate foaming after it has been shaken and the foam is maintained for at least 30 seconds; and
 - (b) shall be classified as set out in Table 1 and comply with the standards for each such class: Provided that the requirements for minimum milk solids non-fat content, pH and maximum freezing point shall not apply.

TABLE 1
CLASSES OF AND STANDARDS FOR MILK

Type of primary dairy product	Class/Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content (Cow milk)		Minimum milk protein content calculated on a fat-free basis (%) (m/m) (Cow milk)	pH value at 20 - 25°C (Cow milk)	Maximum freezing point (°C) (Cow milk)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)			
1	2	3	4	5	6	7	8	9
1. Milk Cow	High fat milk	High cream milk	More than 4.5	8.2	8.6	3	6.5 - 6.85	-0.512
	Full fat milk	Full cream milk/ Whole milk/Milk	More than 3.3 - 4.5	8.3	8.6	3	6.5 - 6.85	-0.512
	Medium fat milk	Medium cream milk	More than 1.5 - 3.3	8.4	8.6	3	6.5 - 6.85	-0.512
	Low fat milk	None	More than 0.5 - 1.5	8.5	8.6	3	6.5 - 6.85	-0.512
	Fat free milk	Skim(med) milk	Less Not more than 0.5	8.6	8.6	3	6.5 - 6.85	-0.512
2. Milk (Goat)	Full fat Goat milk/ Goat milk	Whole Goat Milk	At least 2.9	*	*	2.5 (Goat)	*	*

* Not specified

TABLE 2
ADDITIONAL STANDARDS FOR *MILK

	Pasteurised milk	Ultra-pasteurised milk	UHT milk	Sterilised milk
1	2	3	4	5
Lactoperoxidase activity	Positive	Negative	Negative	Negative
β-Lactoglobulin content	> 2500 mg/litre	≥ 2000 mg/litre	≥ 50 mg/litre	< 50 mg/litre

*Applicable to cow milk only

Standards for cultured milk

6. (1) Cultured milk shall --

- (a) be obtained from heat treated milk and/or reconstituted or recombined milk that has been inoculated with a culture to produce a microbiological flora under controlled conditions: Provided that in the case of --
 - (i) Kefir the following specific starter cultures shall be used:
Starter culture prepared from kefir grains, *Lactobacillus kefir*, species of the genera *Leuconostoc*, *Lactococcus* and *Acetobacter* growing in a strong specific relationship, where the kefir grains constitute both lactose fermenting yeasts (*Kluyveromyces marxianus*) and non-lactose fermenting yeasts (*Saccharomyces unisporus*, *Saccharomyces cerevisiae* and *Saccharomyces exiguus*): Provided further that microorganisms other than the afore-mentioned specific starter cultures may be added; and
 - (ii) Yeast Free Kefir starter culture comprising of lactic acid bacteria with characteristics of kefir grains shall be used;
- (b) not be subjected to heat treatment after fermentation;
- (c) contain at least 10⁷ colony forming units per gram (CFU/g) of viable lactic acid or lactic acid and aroma producing micro-organisms, or in the case of Kefir and Yeast Free Kefir viable microorganisms constituting the specific starter cultures stated in sub-paragraph (a)(i) and (ii) above, per gram of a product;
- (d) have a pH value of less than 4.6;
- (e) in the case of Kefir, contain at least 10⁴ colony forming units per gram (CFU/g) of yeasts per gram of product; and
- (f) in the case of Yeast Free Kefir, contain no intentionally added yeasts.

~~(g) be classified as set out in Table 3 and comply with the standards for each such class.~~

(2) The word "maas" in the alternate class designation may be substituted by the word "amazi" or "amasi".

(3) The word "Kefir" in the class designation or alternate class designation may be substituted by the word "Kephir".

TABLE 3
CLASSES OF AND STANDARDS FOR CULTURED MILK

Type of primary dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)	
1	2	3	4	5	6	7
Cultured milk	Cultured high fat milk/ Cultured high cream milk/ Cultured high fat kefir/ Cultured high cream kefir/ Cultured high fat yeast free kefir/Cultured high cream yeast free kefir	High fat maas/ High cream maas/High fat sour milk/ High cream sour milk/ High fat kefir/ High cream kefir/High fat yeast free kefir/High cream yeast free kefir	More than 4.5	8.2	8.6	3.0
	Cultured full fat milk/ Cultured full cream milk/ Cultured full fat kefir/ Cultured full cream kefir/ Cultured full fat yeast free kefir/ Cultured full cream yeast free kefir	Sour milk/ Full fat sour milk/ Full cream sour milk/ Maas/ Full cream maas/ Full fat maas/ Kefir/ Full cream kefir/ Full fat kefir/ Yeast free kefir/Full cream yeast free kefir/Full fat yeast free kefir	More than 3.3 - 4.5	8.3	8.6	3.0
	Cultured medium fat milk/ Cultured medium cream milk/ Cultured medium fat kefir/ Cultured medium cream kefir/ Cultured medium fat yeast free kefir/ Cultured medium cream yeast free kefir	Medium fat sour milk/ Medium cream sour milk/Medium fat maas/ Medium cream maas/ Medium fat kefir/ Medium cream kefir/ Medium fat yeast free kefir/Medium cream yeast free kefir	More than 1.5 - 3.3	8.4	8.6	3.0

Type of primary dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)	
1	2	3	4	5	6	7
	Cultured low fat milk/ Cultured low fat kefir/ Cultured low fat yeast free kefir	Low fat sour milk/Low fat maas/Low fat kefir/Low fat yeast free kefir	More than 0.5 - 1.5	8.5	8.6	3.0
	Cultured fat free milk/ Cultured fat free kefir/ Cultured fat free yeast free kefir	Cultured Skim (med) milk/ Skim (med) sour milk/ Fat free sour milk/ Skim (med) maas/ Fat free maas/ Skim (med) kefir/ Fat free kefir/ Skim (med) yeast free kefir/ Fat free yeast free kefir	Less Not more than 0.5	8.6	8.6	3.0

Standards for buttermilk and cultured buttermilk

7. (1) Buttermilk is the liquid remaining from the butter making process and may be inoculated with a butter culture.

(2) Cultured buttermilk shall --

- (a) be obtained from heat treated milk and/or reconstituted or recombined milk;
- (b) be soured --
 - (i) either spontaneous by the action of lactic acid producing or aroma producing bacteria; or
 - (ii) by inoculation with a butter culture, or with lactic acid producing and/or aroma producing cultures;
- (c) have a pH value of less than 4.6; and
- (d) contain at least 10^7 colony forming units per gram (CFU/g) of viable lactic acid or lactic acid and aroma producing micro-organisms per gram of a product.

~~(3) Buttermilk and cultured buttermilk shall be classified as set out in Table 4 and comply with the standards for each such class.~~

TABLE 4
CLASSES OF AND STANDARDS FOR BUTTERMILK AND CULTURED BUTTERMILK

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content calculated on the total content (%) (m/m)
1	2	3	4	5
1. Buttermilk	Low fat buttermilk	None	More than 0.5 - 1.5	6.0
	Fat free buttermilk	Skim(med) buttermilk	Less Not more than 0.5	6.0
2. Cultured buttermilk	Cultured high fat buttermilk	Cultured high cream buttermilk	More than 4.5	8.2
	Cultured full fat buttermilk	Cultured buttermilk/ Cultured full cream buttermilk	More than 3.3 - 4.5	8.3
	Cultured medium fat buttermilk	Cultured medium cream buttermilk	More than 1.5 - 3.3	8.4
	Cultured low fat buttermilk	None	More than 0.5 - 1.5	8.5
	Cultured fat free buttermilk	Cultured skim(med) buttermilk	Less Not more than 0.5	8.6

Standards for sweetened condensed milk

8. (1) Sweetened condensed milk shall be manufactured by partial removal of water from milk, reconstituted milk or recombined milk with the addition of sugar, or by any other process which leads to a product of the same composition and characteristics: Provided that if reconstituted milk or recombined milk is used, it shall at least be declared in the ingredients list.

(2) The protein content of the milk, reconstituted milk or recombined milk used, may have been increased, adjusted or standardised by the addition of milk constituents, dairy permeate and/or dairy retentate.

(3) Sodium chloride may be added during the manufacturing process.

~~(4) Sweetened condensed milk shall be classified as set out in Table 5 and comply with the standards for each such class.~~

TABLE 5
CLASSES OF AND STANDARDS FOR SWEETENED CONDENSED MILK

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids content		Minimum milk protein content calculated on a milk solids non-fat basis (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)	
1	2	3	4	5	6	7
Sweetened condensed milk	Sweetened condensed high fat milk	Sweetened condensed high cream milk	At least 16	*	14	34
	Sweetened condensed full fat milk	Sweetened condensed milk/ Sweetened condensed full cream milk	More than 7 - less than 16	28	*	34
	Sweetened condensed medium fat milk	Sweetened condensed medium cream milk	More than 1 - 7	24	20	34
	Sweetened condensed fat free milk	Sweetened condensed skim(med) milk	Less Not more than 1	24	*	34

* Not specified

Standards for evaporated milk

9. (1) Evaporated milk shall be manufactured by partial removal of water from milk by heat, or by any other process, which leads to a product of the same composition and characteristics.

(2) The protein content of the milk, reconstituted milk or recombined milk used, may have been increased, adjusted or standardised by the addition of milk constituents, dairy permeate and/or dairy retentate.

~~(3) Evaporated milk shall be classified as set out in Table 6 and comply with the standards for each such class.~~

TABLE 6
CLASSES OF AND STANDARDS FOR EVAPORATED MILK

Type of dairy product	Class / Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a milk solids non-fat basis (%) (m/m)	Maximum moisture content (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)		
1	2	3	4	5	6	7	8
Evaporated milk	Evaporated high fat milk	Evaporated high cream milk	At least 15	*	11.5	34	73

Type of dairy product	Class / Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a milk solids non-fat basis (%) (m/m)	Maximum moisture content (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)		
1	2	3	4	5	6	7	8
	Evaporated full fat milk	Evaporated milk/ Evaporated full cream milk	More than 7.4 - less than 15	25	*	34	75
	Evaporated medium fat milk	Evaporated medium cream milk	More than 1 - 7.4	20	*	34	80
	Evaporated fat free milk	Evaporated skim (med) milk	Less than 1	20	*	34	80

* Not specified

Standards for yoghurt, strained yoghurt and drinking yoghurt

10. (1) Yoghurt, strained yoghurt and drinking yoghurt shall --

- (a) be manufactured mainly from heat treated milk and/or reconstituted or recombined milk that has been inoculated with a yoghurt culture to produce a microbiological flora under controlled conditions;
- (b) contain at least 10^7 colony forming units per gram (CFU/g) of viable yoghurt culture micro-organism per gram of a product; and
- (c) not be subjected to heat treatment after fermentation.
- ~~(d) be classified as set out in Table 7 and comply with the standards for each such class.~~

(2) If a specific micro-organism is used in conjunction with the sale of yoghurt, strained yoghurt or drinking yoghurt and where the content claim is made in the labelling that refers to the presence of such specific micro-organism that has been added to supplement the yoghurt culture, it shall contain at least 10^6 colony forming units per gram (CFU/g) of that specified micro-organism.

(3) The classes and standards specified in Table 7 shall be applicable to yoghurt, strained yoghurt and drinking yoghurt --

- (a) without added sugar; and
- (b) with or without food additives, and which may have been sweetened with a non-nutritive sweetener only.

(4) The expression "shake" may follow the word "yoghurt" in the class designation if food additives have been added to accomplish thickening and/or facilitate foaming after it has been shaken and the foam is maintained for at least 30 seconds.

TABLE 7
CLASSES OF AND STANDARDS FOR YOGHURT, STRAINED YOGHURT AND DRINKING YOGHURT

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)	
1	2	3	4	5	6	7
1. Yoghurt	High fat yoghurt	Double cream yoghurt/High cream yoghurt	More than 4.5	8.2	8.6	2.7
	Full fat yoghurt	Yoghurt/Full cream milk yoghurt/Full cream yoghurt	More than 3.3 - 4.5	8.2	8.6	2.7
	Medium fat yoghurt	Medium cream milk yoghurt/ Medium cream yoghurt	More than 1.5 - 3.3	8.2	8.6	2.7
	Low fat yoghurt	None	More than 0.5 - 1.5	8.4	8.6	2.7
	Fat free yoghurt	Skim(med) milk yoghurt/ Skim(med) yoghurt	Less Not more than 0.5	8.6	8.6	2.7
2. Strained yoghurt	High fat strained yoghurt	Double cream strained yoghurt/ High cream strained yoghurt	More than 4.5	8.2	8.6	5.6
	Full fat strained yoghurt	Strained yoghurt/ Full cream milk strained yoghurt/ Full cream strained yoghurt	More than 3.3 - 4.5	8.2	8.6	5.6
	Medium fat strained yoghurt	Medium cream milk strained yoghurt/Medium cream strained yoghurt	More than 1.5 - 3.3	8.2	8.6	5.6
	Low fat strained yoghurt	None	More than 0.5 - 1.5	8.4	8.6	5.6
	Fat free strained yoghurt	Skim(med) milk strained yoghurt/ Skim(med) strained yoghurt	Less Not more than 0.5	8.6	8.6	5.6
3. Drinking yoghurt	High fat drinking yoghurt	Double cream drinking yoghurt/ High cream drinking yoghurt	More than 4.5	8.2	8.6	2.5

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)	
1	2	3	4	5	6	7
	Full fat drinking yoghurt	Drinking yoghurt/ Full cream milk drinking yoghurt/ Full cream drinking yoghurt	More than 3.3 - 4.5	8.2	8.6	2.5
	Medium fat drinking yoghurt	Medium cream milk drinking yoghurt/ Medium cream drinking yoghurt	More than 1.5 - 3.3	8.2	8.6	2.5
	Low fat drinking yoghurt	None	More than 0.5 - 1.5	8.4	8.6	2.5
	Fat free drinking yoghurt	Skim (med) milk drinking yoghurt/ Skim (med) drinking yoghurt	Less Not more than 0.5	8.6	8.6	2.5

Standards for yoghurt, strained yoghurt and drinking yoghurt with added foodstuff and/or fruit

11. (1) Yoghurt, strained yoghurt and drinking yoghurt with added foodstuff and/or fruit, shall --
- (a) be manufactured mainly from heat treated milk and/or reconstituted or recombined milk that has been inoculated with a yoghurt culture to produce a microbiological flora under controlled conditions;
 - (b) contain at least 10^7 colony forming units per gram (CFU/g) of viable yoghurt culture micro-organisms per gram of a product; and
 - ~~(c) be classified as set out in Table 8 and comply with the standards for each such class; and~~
 - (d) not be subjected to heat treatment after fermentation.
- (2) A composite dairy product of the type known as fruit yoghurt, strained fruit yoghurt and drinking fruit yoghurt shall have a total fruit content of at least 6 per cent (m/m) but not more than 25 per cent (m/m).
- ~~(3) The total dry matter content of a composite dairy product of the type known as yoghurt, strained yoghurt and drinking yoghurt with added foodstuff and/or fruit, and which has been sweetened with a non-nutritive sweetener, shall, in the case of the --~~
- ~~(a) high fat class be at least 15 per cent (m/m);~~
 - ~~(b) full fat class be at least 14.5 per cent (m/m);~~
 - ~~(c) medium fat class be at least 14 per cent (m/m);~~
 - ~~(d) low fat class be at least 13.5 per cent (m/m); and~~

~~(e) — fat free class be at least 13 per cent (m/m).~~

(3) The expression “drinking” in drinking yoghurt may be replaced by the word “pouring”.

(4) The expression “shake” may follow the word “yoghurt” in the class designation if food additives have been added to accomplish thickening and/or facilitate foaming after it has been shaken and the foam is maintained for at least 30 seconds.

(5) If a specific micro-organism is used in conjunction with the sale of any type of yoghurt, strained yoghurt or drinking yoghurt with added foodstuff and/or fruit, and where the content claim is made in the labelling that refers to the presence of such specific micro-organism that has been added to supplement the yoghurt culture, it shall contain at least 10^6 colony forming units per gram (CFU/g) of that specified micro-organism.

(6) The **classes and** standards specified in Table 8 shall also be applicable to yoghurt, strained yoghurt and drinking yoghurt, which are sweetened with sugar.

(7) Subject to the provisions of regulation 30(2), the name of the added sugar may not form part of the class designation in the case of yoghurt, strained yoghurt and drinking yoghurt sweetened with sugar.

TABLE 8
CLASSES OF AND STANDARDS FOR YOGHURT, STRAINED YOGHURT AND DRINKING
YOGHURT WITH ADDED FOODSTUFF AND/OR FRUIT

Type of composite dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Total dry matter content (%) (m/m)	Minimum milk protein content (%) (m/m)
1	2	3	4	5	6
1. Yoghurt with added foodstuff and/or fruit	High fat yoghurt with (name of the added foodstuff and/or fruit)	Double cream yoghurt with (name of the added foodstuff and/or fruit)/ High cream yoghurt with (name of the added foodstuff and/or fruit)	More than 4.5	At least 18.0	2.0
	Full fat yoghurt with (name of the added foodstuff and/or fruit)	Yoghurt with (name of the added foodstuff and/or fruit)/ Full cream yoghurt with (name of the added foodstuff and/or fruit)	More than 3.3 - 4.5	At least 17.5	2.0
	Medium fat yoghurt with (name of the added foodstuff and/or fruit)	Medium cream yoghurt with (name of the added foodstuff and/or fruit)	More than 1.5 - 3.3	More than 17.2	2.0
	Low fat yoghurt with (name of the added foodstuff and/or fruit)	None	More than 0.5 - 1.5	More than 17.0	2.0
	Fat free yoghurt with (name of the added foodstuff and/or fruit)	Skim(med) yoghurt with (name of the added foodstuff and/or fruit)	Less Not more than 0.5	More than 16.5	2.0

Type of composite dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Total dry matter content (%) (m/m)	Minimum milk protein content (%) (m/m)
1	2	3	4	5	6
2. Strained yoghurt with added foodstuff and/or fruit	High fat strained yoghurt with (name of the added foodstuff and/or fruit)	Double cream strained yoghurt with (name of the added foodstuff and/or fruit)/ High cream strained yoghurt with (name of the added foodstuff and/or fruit)	More than 4.5	At least 18.0	5.6
	Full fat strained yoghurt with (name of the added foodstuff and/or fruit)	Strained yoghurt with (name of the added foodstuff and/or fruit)/Full cream strained yoghurt with (name of the added foodstuff and/or fruit)	More than 3.3 - 4.5	At least 17.5	5.6
	Medium fat strained yoghurt with (name of the added foodstuff and/or fruit)	Medium cream strained yoghurt with (name of the added foodstuff and/or fruit)	More than 1.5 - 3.3	More than 17.2	5.6
	Low fat strained yoghurt with (name of the added foodstuff and/or fruit)	None	More than 0.5 - 1.5	More than 17.0	5.6
	Fat free strained yoghurt with (name of the added foodstuff and/or fruit)	Skim(med) strained yoghurt with (name of the added foodstuff and/or fruit)	Less Not more than 0.5	More than 16.5	5.6
3. Drinking yoghurt with added foodstuff and/or fruit	High fat drinking yoghurt with (name of the added foodstuff and/or fruit)	Double cream drinking yoghurt with (name of the added foodstuff and/or fruit)/High cream drinking yoghurt with (name of the added foodstuff and/or fruit)	More than 4.5	At least 18.0	2.0
	Full fat drinking yoghurt with (name of the added foodstuff and/or fruit)	Drinking yoghurt with (name of the added foodstuff and/or fruit)/ Full cream milk drinking yoghurt with (name of the added foodstuff and/or fruit)	More than 3.3 - 4.5	At least 17.5	2.0
	Medium fat drinking yoghurt with (name of the added foodstuff and/or fruit)	Medium cream drinking yoghurt with (name of the added foodstuff and/or fruit)	More than 1.5 - 3.3	More than 17.2	2.0
	Low fat drinking yoghurt with (name of the added foodstuff and/or fruit)	None	More than 0.5 - 1.5	More than 17.0	2.0

Type of composite dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Total dry matter content (%) (m/m)	Minimum milk protein content (%) (m/m)
1	2	3	4	5	6
	fruit)				
	Fat free drinking yoghurt with (name of the added foodstuff and/or fruit)	Skim(med) drinking yoghurt with (name of the added foodstuff and/or fruit)	Less Not more than 0.5	More than 16.5	2.0

Standards for cream, cultured cream and acidified cream

12. (1) ~~Cream shall be obtained by physical separation from milk, the fluid milk product comparatively rich in fat in the form of an emulsion of fat in skimmed milk. Cream is obtained through the physical separation of milk, resulting in a fluid product that is comparatively rich in fat, presented as an emulsion of fat in skimmed milk.~~ Cream shall be obtained through the physical separation of the milk fat from the milk, resulting in a fluid product that is comparatively rich in fat, presented as an emulsion of fat-in-skimmed milk.

(2) Cultured cream shall --

- (a) be soured by inoculation with a lactic acid or lactic acid and aroma producing culture; and
- (b) contain at least 10^7 colony forming units per gram (CFU/g) of viable lactic acid or lactic acid and aroma producing micro-organisms per gram of a product.

~~(3) Cream and cultured cream shall be classified as set out in Table 9 and comply with the standards for each such class.~~

(3) Acidified cream shall be obtained by acidifying cream with acids or acidity regulators, permitted for such purpose by the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), to achieve a desired pH value.

(4) The classes whipping cream, whipped cream, acidified cream and cultured cream may contain products derived exclusively from milk or whey that contain 35% (m/m) or more milk protein of any type (including casein and whey protein products and concentrates and any combinations thereof) and milk powders as functional ingredients (i.e., thickeners and stabilisers) only: Provided that these products are added in amounts functionally necessary not exceeding 20g/kg.

TABLE 9
CLASSES OF AND STANDARDS FOR CREAM, CULTURED CREAM AND ACIDIFIED CREAM

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	pH value
1	2	3	4	6
1. Cream	Double-Thick cream	Clotted cream	More than 45	6.5 - 6.85
	Whipping cream	Cream/Thick cream	30-45 More than 29 - 45	6.5 - 6.85
	Whipped cream	None	25-29 More than 24 - 29	6.5 - 6.85
	Dessert cream	Cooking cream	21-24 More than 20 - 24	[#] 6.5 - 6.85
	Medium fat cream	Thin cream/Pouring cream/	10 - 20	6.5 - 6.85

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (m/m)	pH value
1	2	3	4	6
		Coffee cream		
2. Acidified cream	Acidified cream	None	More than 20	*
	Medium fat acidified cream	None	10 - 20	*
3. Cultured cream	Cultured cream	Sour cream	More than 20	Less than 4.6
	Medium fat cultured cream	Medium fat sour cream	10 - 20	Less than 4.6

* Not specified

In the case of canned Dessert cream, the minimum pH value may be 6.2.

Standards for cheese with or without added foodstuff

13. (1) Cheese with or without added foodstuff is the ripened (matured) or unripened soft, semi-soft, semi-hard or hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk. Cheese other than whey cheese shall be obtained by--

- (a) coagulating wholly or partly the protein of milk (high fat, full fat, low fat or fat free), reconstituted dried milk, recombined milk, cream, butter milk, or any combination of these products, through the action of rennet or other suitable coagulating agents, with or without partially draining the whey resulting from the coagulation, and which will result in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the afore-mentioned milk products from which the cheese was made; and/or
- (b) processing techniques involving coagulation of the protein of milk and/or products obtained from milk, which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under paragraph (a).

(2) (a) Whey cheese shall be obtained by --

- (i) concentrating whey with or without the addition of milk and milk fat, and moulding such concentrated whey; or
- (ii) coagulating whey with or without the addition of milk and milk fat: Provided that only vinegar or sour whey may be used to aid coagulation of the whey.

(b) Whey cheese obtained through the coagulation of whey may either be ripened (matured) or unripened.

(c) In the case of whey cheese, the class designation shall be preceded by the expression "whey".

(3) Cheese may be coated prior to the ripening, during the ripening process or when the ripening has been finished with the following:

- (a) A film, for example, polyvinyl acetate, other artificial material or material composed of natural ingredients, which helps to regulate the humidity during ripening and protects the cheese against microorganisms (e.g., ripening films).

- (b) A layer, mostly wax, paraffin or plastic, which is normally impermeable to moisture, to protect the cheese after ripening against microorganisms and against physical damage during retail handling.

(4) ~~Cheese with or without added foodstuff shall be classified as set out in Tables 11 and 12 and comply with the standards for each such class: Provided that,~~ Subject to the provisions of sub-regulation (8), cheese with or without added foodstuff not provided for in Tables 11 and 12 shall comply with the compositional standards applicable to the class concerned as set out in Table 10.

(5) In the case of cheese with added foodstuff, the minimum milk fat in dry matter content may be up to 10 per cent (m/m) less than that specified in Tables 10 and 11 for the class of cheese concerned.

(6) In the case where an accelerated ripening period method is used, the prescribed minimum ripening period for the class concerned shall not apply: Provided that the class of cheese concerned shall have physical, chemical, and organoleptic properties similar to those of cheese that was subjected to a natural ripening process.

(7) When cheese with or without added foodstuff is presented for sale as slices, shredded or grated, the class designation shall be preceded by the appropriate description: Provided that if the contents of the container is clearly visible and easily identifiable from the outside, such description may be omitted.

(8) Imported cheese with or without added foodstuff which has been registered as a Geographical Indication (GI) or a designation of origin, and which originates from --

- (a) a member country within the European Union shall comply with the compositional standards set out in Table 12 for the named cheese concerned with reference to the latest published EU SADC EPA Protocol; and
- (b) a member country of the World Trade Organisation (WTO), excluding those countries that are members of the European Union, shall comply with the compositional standards registered for the Geographical Indication (GI) or designation of origin named cheese variety in the country of origin concerned.

(9) Words, figures or expressions used to communicate the allocated flavour strength linked to the maturity of a particular type of cheese may be indicated on their own or when appearing as part of, e.g., an emblem or icon: ~~Provided that it does not form part of the class designation.~~

TABLE 10
CLASSES OF AND STANDARDS FOR UNSPECIFIED CHEESE WITH OR WITHOUT ADDED FOODSTUFF

Type of Cheese	Class/ Class designation	Milk fat in dry matter content (%) (m/m)	Maximum moisture content on a fat-free basis (%) (m/m)
1	2	3	4
Extra Hard cheese	High fat cheese	At least 60	Less than 51
Hard cheese	(Full fat) cheese	45 – 60	49 - 56
Semi-hard cheese		45 - less than 60	
Semi-soft cheese	Medium fat cheese	25 – 45	54 - 69
Soft cheese		25 - less than 45	
	Low fat cheese	10 – 25	54 - 69
		10 - less than 25	
	Fat free cheese or Skim (med) cheese	Less than 10	More than 67

TABLE 11
CLASSES OF AND STANDARDS FOR CERTAIN NAMED VARIETY CHEESE WITH
OR WITHOUT ADDED FOODSTUFF

Type of cheese	Class/ Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)
			Minimum (%) (m/m)	Maximum (%) (m/m)		
1	2	3	4	5	6	7
1. Hard cheese	High fat cheese/High cream cheese	High fat Cheddar/ High cream Cheddar	60	*	66	5
		High fat or High cream Emmental/ Emmentaler	60	*	67	8
		High fat Samsø/ High cream Samsø	55	*	59	3
	(Full fat) cheese/ (Full cream) cheese	Cacciocavallo	45	*	64	20
		Cheddar	48	Less than 60	61	5
		Double Gloucester	48	*	56	4
		Emmental/ Emmentaler	45	Less than 60	60	8
		Gruyère	45	*	62	8
		Mature cheddar	48	*	62	25
		Pecorino	45	*	60	12
		Red Leicester	48	*	58	6
		Samsø	45	Less than 55	54	3
	Medium fat cheese/ Medium cream cheese	Medium fat cheddar/ Medium cream cheddar	30	Less than 48	53	5
		Medium fat Pecorino/ Medium cream Pecorino	25	Less than 45	56	12
		Medium fat Samsø/ Medium cream Samsø	35	Less than 45	46	3
		Parmesan	25	44	64	25
		Reggiano	30	45	67	*
2. Semi-hard cheese	High fat cheese/High cream cheese	High fat Danbo/ High cream Danbo	55	*	57	3
		Drakensberg	56	*	56	*
		High fat or High cream Edam/ Edamer/Edammer	60	*	62	3
		High fat Gouda/ High cream Gouda	60	*	62	3
		High fat Havarti/ High cream Havarti	60	*	58	1
		High fat Mozzarella/ High cream Mozzarella	60	Less than 85	53	*
		High fat Tilsiter/ High cream Tilsiter	60	*	61	3

Type of cheese	Class/ Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)
			Minimum (%) (m/m)	Maximum (%) (m/m)		
1	2	3	4	5	6	7
	(Full fat) cheese/ (Full cream) cheese	Cheshire	48	*	56	4
		Danbo	45	Less than 55	52	3
		Edam/Edamer/Edammer	45	Less than 60	55	3
		South African Feta/Feta-Style /Feta type	45	*	*	*
		Gouda or sweet milk	48	Less than 60	55	3
		Mature Gouda	48	*	58	16
		Halloumi	43	*	52	*
		Havarti	45	Less than 60	50	1
		Lancashire	48	*	54	4
		Mozzarella	45	Less than 60	31	*
		Provolone	45	59	51	4
		Raclette	45	*	57	*
		Tilsiter	45	Less than 60	55	3
		Washed curd cheese	45	*	52	4
	(Full fat) blue mould cheese/ (Full cream) blue mould cheese	Wensleydale	45	*	54	6
	(Full fat) white mould cheese/ (Full cream) white mould cheese	Stilton	50	*	56	6
		Wensleydale	45	*	56	6
	Medium fat cheese/ Medium cream cheese	Cumin	40	44	53	4
		Medium fat Danbo/Medium cream Danbo	30	Less than 45	44	3
		Medium fat or Medium cream Edam/Edamer/Edammer	40	Less than 45	51	3
		Medium fat South African Feta/ Medium fat Feta-Style/Medium fat Feta type/ Medium cream South African Feta/Medium cream Feta-Style/ Medium cream	30	Less than 45	34	*

Type of cheese	Class/ Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)
			Minimum (%) (m/m)	Maximum (%) (m/m)		
1	2	3	4	5	6	7
		Feta type				
		Medium fat Gouda/ Medium cream Gouda	38	Less than 48	52	3
		Medium fat Havarti/ Medium cream Havarti	40	Less than 45	48	1
		Medium fat Mozzarella/ Medium cream Mozzarella	30	Less than 45	26	*
		Medium fat Tilsiter/ Medium cream Tilsiter	30	Less than 45	49	3
3. Semi-soft cheese	High fat white mould cheese/ High cream white mould cheese	High fat Brie/High cream Brie	60	*	51	2
		High fat Camembert/High cream Camembert	55	*	48	2
		High fat Saint (St) Paulin/ High cream Saint (St) Paulin	60	*	58	1
	(Full fat) white mould cheese/ (Full cream) white mould cheese	Brie	45	Less than 60	43	2
		Bel Paese	45	*	50	*
		Camembert	40	Less than 55	41	2
		Saint (St) Paulin	45	Less than 60	50	1
	Medium fat cheese/ Medium cream cheese	Robiola	35	44	35	*
	Medium fat white mould cheese/ Medium cream white mould cheese	Medium fat Brie/ Medium cream Brie	40	Less than 45	42	2
		Medium fat Camembert/ Medium cream Camembert	30	Less than 40	38	2
4. Soft cheese	High fat cheese	Coulommiers	60	*	52	2
	(Full fat) cheese	Coulommiers	50	Less than 60	46	2
		Limburger	45	*	38	*
		Full fat Ricotta/ Full cream Ricotta	50 33	59	45	*
		Ricotta				
		Romadur	45	*	40	*
	Medium fat	Medium fat	40	Less than 50	42	2

Type of cheese	Class/ Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)
			Minimum (%) (m/m)	Maximum (%) (m/m)		
1	2	3	4	5	6	7
	cheese	Coulommiers/ Medium cream Coulommiers				
		Medium fat Ricotta/ Medium cream Ricotta/ Ricotta	25 15	Less than 50 33	25	*

* Not specified

TABLE 12
CLASSES OF AND STANDARDS FOR IMPORTED GEOGRAPHICAL INDICATION (GI) AND DESIGNATION OF ORIGIN CHEESE WITH OR WITHOUT
ADDED FOODSTUFF PROTECTED UNDER THE EU SADP EPA

Type of cheese	Country	Class/ Class designation	Milk fat in dry matter content (%) (m/m)	Protein in dry matter content (%) (m/m)	Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)	pH value	Maximum moisture content on a fat free basis (%) (m/m)	Maximum sodium chloride content (%) (m/m)
1	2	3	4	5	6	7	8	9	10
1. Hard cheese	Austria	Tiroler Bergkäse	At least 45	*	60	20	*	40	*
	France	Comté	45-54	*	62	17	*	*	0.6
		Emmental de Savoie	*	*	45	10	*	*	*
	Greece	Graviera Kritis	At least 40	*	*	12	*	38	*
		Kefalograviera	At least 40	*	*	12	*	40	*
	Italy	Asiago	At least 44	*	*	2	*	*	*
			At least 34	*	*	8	*	*	*
		Grana Padano	At least 32	*	*	36	*	*	*
		Semi-fat Grana Padano	Less than 35	*	*	36	*	*	*
		Parmigiano Reggiano	At least 32	*	*	48	*	*	*
		Pecorino Romano	At least 36	*	*	20 (Table cheese) 32 (Grating cheese)	*	*	*
		Dolce (mild)	At least 40	*	*	2	*	*	*
		Pecorino Sardo Maturo (matured)	At least 35	*	*	8	*	*	*
		Pecorino Sardo Grated	At least 35	*	*	16	*	*	*
		Pecorino Sardo							
	Portugal	Queijo S. Jorge	At least 45	*	*	12	*	49-63	*
		Queijo Serra da Estrela Velho	>60 (Fat Content)	36-43 (Protein Content)	*	17	*	49-56	*

Type of cheese	Country	Class/ Class designation	Milk fat in dry matter content (%) (m/m)	Protein in dry matter content (%) (m/m)	Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)	pH value	Maximum moisture content on a fat free basis (%) (m/m)	Maximum sodium chloride content (%) (m/m)
1	2	3	4	5	6	7	8	9	10
2. Semi-hard cheese	Spain	Cured Arzúa-Ulloa	At least 45	*	65	24	5.1-5.4	*	*
		Idiazábal	At least 45	25	55	8	4.9-5.5	*	*
		Mahón-Menorca	At least 38	*	*	21	*	*	*
		Queso Manchego	At least 50	30	55	4 (>1.5kg) 8 (≤1.5kg)	4.8-5.8	*	2.3
	Greece	Feta	At least 43	*	*	8	*	56	*
		Kasseri	At least 40	*	*	12	*	45	*
	Italy	Fontina	At least 45	*	*	12	*	*	*
		Pecorino Toscano	At least 40			16			
		Provolone Valpadana	44-54	*	*	1 (≤6kg) 4 (>6kg) 12 (15kg)	*	46 43 *	* * *
	Netherlands	Baby Edam	40-44	*	*	3	*	46.5	5.4
		Edam Holland	40-44	*	*	4	*	45.5	5
		Gouda Holland	48-52	*	*	4	*	42.5	4
	United Kingdom	Blue Stilton	At least 48	*	*	6	*	*	*
		Mature Blue Stilton	At least 48	*	*	10	*	*	*
		Vintage Blue Stilton	At least 48	*	*	15	*	*	*
		White Stilton	At least 48	*	*	6	*	*	*
3. Semi-soft cheese	Denmark	Danablu 50+	At least 50	*	52	5	*	*	*
		Danablu 60+	At least 60	*	56	5	*	44	*
	France	Roquefort	At least 52	*	55	12	*	*	*
	Italy	Gorgonzola	At least 48	*	*	7 - 21 (Large wheel, 'mild' type) 11 - 38 (Large wheel, 'strong' type)	*	*	*

Type of cheese	Country	Class/ Class designation	Milk fat in dry matter content (%) (m/m)	Protein in dry matter content (%) (m/m)	Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)	pH value	Maximum moisture content on a fat free basis (%) (m/m)	Maximum sodium chloride content (%) (m/m)
1	2	3	4	5	6	7	8	9	10
						8 - 28 (Small wheel, 'strong' type)			
	Portugal	Queijo Serra da Estrela	45-60 (Fat Content)	26-33 (Protein Content)	*	4	*	61-69	*
4. Soft cheese	France	Brie de Meaux	*	*	44	4	*	*	*
		Camembert de Normandie	At least 45	*	*	3	*	*	*
		Mont d'Or/ Vacherin du Haut-Doubs	At least 45	*	*	3	*	75	*
		Reblochon	At least 45	*	45	2	*	*	*
	Italy	Pecorino Toscano	At least 45	*	*	2	*	*	*
		Taleggio	At least 48	*	46	4	*	54	*
	Spain	(Farm manufactured) Arzúa-Ulloa	At least 50	35	65	1	5.0-5.5	68-73	*
5. Fresh cheese	Italy	Mozzarella di Bufala Campana	At least 52	*	*	*	*	65	*

* Not specified

Standards for process cheese, cheese spread and popped cheese with or without added foodstuff

14. (1) Process cheese and cheese spread with or without added foodstuff shall --
- (a) be manufactured by the grinding, mixing, melting and emulsifying, with the aid of heat and an emulsifying agent, of a type of cheese specified in item 1, 2, 3 or 4 of column 1 of Table 11 or the type of cream cheese specified in column 1 of Table 14 with whey proteins and with other primary dairy products; and
 - (b) during the manufacture thereof, be heat treated for 30 seconds at a temperature of 70°C, or any other equivalent or greater time/temperature combination.
- (2) If a designation specified in column 3 of Table 11 is used in connection with the sale of process cheese or cheese spread (with or without added foodstuff), the specified cheese shall consist of at least 50 per cent of the formulation in the final product except, for blue mould cheese which shall consist of at least 42 per cent of the formulation in the final product: Provided that the specified cheese concerned shall be subject to the requirements on Quantitative Ingredient Declarations (QUID), as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (3) In the case of all process cheese or cheese spread with or without added foodstuff not presented for sale as a specific cheese referred to in sub-regulation (2), cheese shall at least be the main ingredient in the final product concerned.
- (4) In the case of process cheese and cheese spread with added foodstuff, the minimum milk fat in dry matter content may be up to 10 per cent (m/m) less than that specified in Table 13 for the class of process cheese or cheese spread concerned.
- (5) The word "process" in the class designation of process cheese with or without added foodstuff may be substituted by the word "processed".
- (6) **Popped cheese --**
- (a) shall be manufactured by a process which removes moisture from hard or semi-hard cheese by baking small cubes, resulting in light, puffed, crunchy bites; and
 - (b) may indicate the alternate class designation specified in column 3 of Table 11 for the variety of cheese concerned as part of the class designation or alternate class designation specified in columns 2 and 3 of Table 13.
- ~~(7) Process cheese, cheese spread and popped cheese shall be classified as set out in Table 13 and comply with the standards for each such class.~~

TABLE 13
CLASSES OF AND STANDARDS FOR PROCESS CHEESE, CHEESE SPREAD AND POPPED
CHEESE WITH OR WITHOUT ADDED FOODSTUFF

Type of dairy product	Class / Class designation	Alternate class designation	Milk fat in dry matter content	
			Minimum (m/m)	Maximum (m/m)
1	2	3	4	5
1. Process cheese	High fat process cheese	Double cream process cheese /High cream process cheese	60	*
	Full fat process cheese	Process cheese/ Full cream process cheese	40	Less than 60
	Medium fat process cheese	Medium cream process cheese	25	Less than 40
2. Cheese	High fat cheese	Double cream cheese spread/	60	*

Type of dairy product	Class / Class designation	Alternate class designation	Milk fat in dry matter content	
			Minimum (m/m)	Maximum (m/m)
1	2	3	4	5
spread	spread	High cream cheese spread		
	Full fat cheese spread	Cheese spread/ Full cream cheese spread	40	Less than 60
	Medium fat cheese spread	Medium cream cheese spread	25	Less than 40
3. Popped cheese	Popped cheese	Crispy nibbles Cheese pops	30	45

* Not specified

Standards for cream cheese with or without added foodstuffs

15. (1) Cream cheese with or without added foodstuff shall be manufactured mainly from the primary dairy product known as cream and products obtained from milk.

(2) In the case of cream cheese with added foodstuff, the minimum milk fat in dry matter content may be up to 10 per cent less than that specified in Table 14 for the class of cream cheese concerned.

(3) In the case of a full fat cream cheese with or without added foodstuff presented for sale as "Mascarpone", the pH value shall be more than 5.5 but not exceeding 6.6.

~~(4) Cream cheese with or without added foodstuff shall be classified as set out in Table 14 and comply with the standards for each such class.~~

TABLE 14
CLASSES OF AND STANDARDS FOR CREAM CHEESE WITH OR WITHOUT ADDED FOODSTUFF

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat in dry matter content		Minimum dry matter content (m/m)	Milk fat content (m/m)
			Minimum (m/m)	Maximum (m/m)		
1	2	3	4	5	6	7
1. Cream cheese	Full fat cream cheese	Mascarpone/ Cream cheese	70	*	45	At least 33
	Medium fat cream cheese	None	52 25	Less than 70	35 22	20 - 34

* Not specified

Standards for cottage cheese with or without added foodstuff

16. (1) Cottage cheese with or without added foodstuff shall be manufactured from milk or products obtained from milk.

(2) Creamed cottage cheese with or without added foodstuff shall be manufactured mainly from the primary dairy products known as cottage cheese and cream.

(3) In the case of cottage cheese with added foodstuff the minimum milk fat in dry matter content may be up to 10 per cent (m/m) less than that specified in Table 15 for the class of cottage cheese concerned.

~~(4) Cottage cheese with or without added foodstuff shall be classified as set out in Table 15 and comply with the standards for each such class.~~

TABLE 15
CLASSES OF AND STANDARDS FOR COTTAGE CHEESE WITH OR WITHOUT ADDED
FOODSTUFF

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat in dry matter content (%) (m/m)	Maximum moisture content (%) (m/m)
1	2	3	4	5
1. Cottage cheese	Full fat cottage cheese	Cottage cheese/ Full cream cottage cheese/ Creamed cottage cheese	45 - 60	78
	Medium fat cottage cheese	Medium cream cottage cheese	25 - Less than 45	80
	Low fat cottage cheese	None	10 - Less than 25	83
	Fat free cottage cheese	Skim(med) cottage cheese	Less than 10	85

Standards for butter and cultured butter with or without added foodstuffs

17. (1) Butter and cultured butter with or without added foodstuff --
- (a) shall be manufactured by churning or crystallisation of cream using the appropriate method;
 - (b) shall not contain any animal fat, vegetable fat or marine fat; and
 - (c) may contain added whey cream up to Good Manufacturing Practice level: Provided that --
 - (i) the level of use thereof does not have a notably negative impact on the taste; and
 - (ii) ~~provided that~~ its presence shall at least be indicated in the ingredients list of the product concerned.
 - (d) ~~butter and cultured butter shall be classified as set out in Table 16 and comply with the standards for each such class.~~
- (2) Cream that is intended for the manufacturing of --
- (a) butter with or without added foodstuff may be neutralized to a pH of not higher than 7.6 by means of a substance which is permitted for such purpose by the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
 - (b) cultured butter with or without added foodstuff shall be inoculated with a suitable bacterial culture to an extent that the cultured butter with or without added foodstuff has a pH of less than 6.3 after fermentation.
- (3) Whey butter shall --
- (a) be manufactured exclusively from whey cream that is obtained during the cheese making process after the removal of cheese and cheese fines; and
 - (b) have a minimum milk fat content of 80 per cent (m/m) where the milk fat is

derived entirely from whey cream.

(4) In the case of whey butter, the applicable class designation shall be preceded by the expression "whey".

~~(5) In the case of butter and cultured butter with added foodstuff—~~

~~(a) the prescribed maximum moisture content and maximum milk solids non-fat content shall be ignored; and~~

~~(b) the milk fat content shall apply as prescribed in Table 16 for the classes concerned.~~

~~(i) Salted butter/Salted cultured butter: at least 75 per cent (m/m).~~

~~(ii) Unsalted butter/Unsalted cultured butter: at least 75 per cent (m/m).~~

~~(iii) Medium fat salted butter/Medium fat salted cultured butter: 50-70 per cent (m/m).~~

~~(iv) Medium fat unsalted butter/Medium fat unsalted cultured butter: 50-70 per cent (m/m).~~

TABLE 16
CLASSES OF AND STANDARDS FOR BUTTER AND CULTURED BUTTER WITH OR WITHOUT
ADDED FOODSTUFF

Type of primary dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Maximum moisture content (%) (m/m)	Maximum milk solids non-fat content (%) (m/m)	Maximum sodium chloride content (%) (m/m)	pH value
1	2	3	4	5	6	7	8
1. Butter	Salted butter	Butter	At least 80	16	2	2	*
	Salted butter with (name of the added foodstuff)	Butter with (name of the added foodstuff)	At least 75	*	*	2	*
	Unsalted butter	None	At least 80	16	2	0	*
	Unsalted butter with (name of the added foodstuff)	None	At least 75	*	*	0	*
	Medium fat salted butter	Medium fat butter/ Medium cream butter/ Medium cream salted butter	50 - 75	*	*	2	*
	Medium fat salted butter with (name of the added foodstuff)	Medium fat butter with (name of the added foodstuff) /Medium cream salted butter with (name of the					

Type of primary dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Maximum moisture content (%) (m/m)	Maximum milk solids non-fat content (%) (m/m)	Maximum sodium chloride content (%) (m/m)	pH value
1	2	3	4	5	6	7	8
		added foodstuff/ Medium cream salted butter with (name of the added foodstuff)					
	Medium fat unsalted butter Medium fat unsalted butter with (name of the added foodstuff)	Medium cream unsalted butter Medium cream unsalted butter with (name of the added foodstuff)	50 - 75	*	*	0	*
2.Cultured butter	Salted cultured butter	Cultured butter	At least 80	16	2	2	Less than 6.3
	Salted cultured butter with (name of the added foodstuff)	Cultured butter with (name of the added foodstuff)	At least 75	*	*	2	Less than 6.3
	Unsalted cultured butter	None	At least 80	16	2	0	Less than 6.3
	Unsalted cultured butter with (name of the added foodstuff)	None	At least 75	*	*	2	Less than 6.3
	Medium fat salted cultured butter Medium fat salted cultured butter with (name of the added foodstuff)	Medium fat cultured butter/ Medium cream cultured butter/ Medium cream salted cultured butter Medium fat cultured butter with (name of the added foodstuff) Medium cream cultured butter with (name of the added foodstuff) Medium cream salted cultured butter with (name of the added foodstuff)	50 - 75	*	*	2	Less than 6.3

Type of primary dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Maximum moisture content (%) (m/m)	Maximum milk solids non-fat content (%) (m/m)	Maximum sodium chloride content (%) (m/m)	pH value
1	2	3	4	5	6	7	8
		foodstuff)					
	Medium fat unsalted cultured butter	Medium cream unsalted cultured butter	50 - 75	*	*	0	Less than 6.3
	Medium fat unsalted cultured butter with (name of the added foodstuff)	Medium cream unsalted cultured butter with (name of the added foodstuff)					

* Not specified

Standards for dairy powder and dairy powder blend

18. (1) (a) Milk powder and buttermilk powder shall be manufactured by partial removal of water from the liquid primary dairy product concerned.
- (b) Dairy permeate, dairy retentate and lactose may be used to adjust or standardise the protein content of the milk used to manufacture the milk powder and buttermilk powder.
- (2) (a) Whey powders shall be manufactured by drying whey or acid whey fluid milk products obtained during the manufacture of cheese, casein or similar products by the separation from the curd after coagulation of milk and/or products obtained from milk.
- (b) Coagulation shall principally be obtained through --
 - (i) action of rennet type enzymes for whey; or
 - (ii) acidification for acid whey.
- (3) Cheese powder shall only be obtained from the dehydration of the types of cheese specified in Tables 10 to 15 and does not include grated or shredded cheese.
- (4) Dairy powder blend shall --
 - (a) be manufactured by blending two or more primary dairy products in their powder form; and
 - (b) contain no other fat than milk fat.
- ~~(5) Dairy powder and dairy powder blend shall be classified as set out in Table 17 and comply with the standards for each such class.~~

TABLE 17
CLASSES OF AND STANDARDS FOR DAIRY POWDER AND DAIRY POWDER BLEND

Type of dairy powder product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk protein content calculated on a milk solids non-fat basis (%) (m/m)	Minimum milk protein content (%) (m/m)	pH value	Maximum moisture content (%) (m/m)
1	2	3	4	5	6	7	8
1. Milk powder	High fat milk powder	Cream powder/High cream milk powder	At least 42	34	*	*	5
	Full fat milk powder	(Whole) Milk powder/ Full cream dry milk/ Full cream milk powder/ Full fat dry milk	26 - Less than 42	34	*	*	5
	Medium fat milk powder	Medium fat dry milk/ Medium cream dry milk/ Medium cream milk powder	More than 3 - Less than 26	34	*	*	5
	Low fat milk powder	Low fat dry milk	More than 1.5 - 3	34	*	*	5
	Fat free milk powder	Skim(med) milk powder/ Skim(med) dry milk	Less Not More than 1.5	34	*	*	5
2. Buttermilk powder	Buttermilk powder	Dry buttermilk	*	34	*	*	5
3. Whey powder	Whey powder	Dry whey	*	*	10	At least 5.1	5
	Sweet whey	Dry sweet whey	*	*	11	At least 6	5
	Acid whey powder	Dry acid whey	*	*	7	Less than 5.1	4.5
4. Cheese powder	Cheese powder	None	At least 18	*	*	*	5
5. Dairy powder blend	High fat dairy powder blend	High cream dairy powder blend	At least 42	18	*	*	5
	Full fat dairy powder blend	Dairy powder blend/ Full cream dairy powder blend	26 - Less than 42	18	*	*	5

Type of dairy powder product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk protein content calculated on a milk solids non-fat basis (%) (m/m)	Minimum milk protein content (%) (m/m)	pH value	Maximum moisture content (%) (m/m)
1	2	3	4	5	6	7	8
	Medium fat dairy powder blend	Medium cream dairy powder blend	More than 3 - Less than 26	18	*	*	5
	Low fat dairy powder blend	None	More than 1.5 - 3	18	*	*	5
	Fat free dairy powder blend	Skim(med) dairy powder blend	Less Not More than 1.5	18	*	*	5

* Not specified

Standards for milk fat products

19. (1) Milk fat shall be manufactured by the removal of water and non-fat solids from milk or products obtained from milk.

(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) Anhydrous Milkfat, Milkfat, Anhydrous Butter oil, and Butter oil 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.

~~(4) Milk fat products shall be classified as set out in Table 18 and comply with the standards for each such class.~~

**TABLE 18
STANDARDS FOR MILK FAT PRODUCTS**

Type of milk fat product/ Class designation	Minimum milk fat content (%) (m/m)	Maximum moisture content (%) (m/m)
1	2	3
Milk fat	99.6	*
Ghee		
Butter oil		
Anhydrous butter fat/ Anhydrous milk fat	99.8	0.1

* Not specified

Standards for dairy liquid blend and cultured dairy liquid blend

20. (1) Dairy liquid blend shall --

- (a) be manufactured by blending two or more primary dairy products; and
 - (b) contain no fat other than milk fat.
- (2) Cultured dairy liquid blend shall --
 - (a) be manufactured from heat treated dairy liquid blend which has been inoculated with a culture to produce a specific microbiological flora under controlled conditions; and
 - (b) contain at least 10^7 colony forming units per gram (CFU/g) of viable lactic acid producing micro-organisms per gram of a product.
- (3) The word "blend" in the alternate class designation may be substituted by the word "mixture" or "mix".
- ~~(4) Dairy liquid blend and cultured dairy liquid blend shall be classified as set out in Table 19 and comply with the standards for each such class.~~

TABLE 19
CLASSES OF AND STANDARDS FOR DAIRY LIQUID BLEND AND CULTURED DAIRY LIQUID BLEND

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk solids non-fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)	pH value
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)		
1	2	3	4	5	6	7	8
1. Dairy liquid blend	High fat dairy liquid blend	High fat dairy blend/ High cream dairy blend	More than 4.5	6.7	7	1.5	*
	Full fat dairy liquid blend	Dairy blend/ Full cream dairy liquid blend/ Full cream dairy blend	More than 3.3 - 4.5	6.8	7	1.5	*
	Medium fat dairy liquid blend	Medium cream dairy liquid blend/ Medium fat dairy blend/ Medium cream dairy blend	More than 1.5 - 3.3	6.9	7	1.5	*
	Low fat dairy liquid blend	Low fat dairy blend	More than 0.5 - 1.5	7	7	1.5	*
	Fat free dairy liquid blend	Fat free dairy blend/ Skim(med) dairy blend	Less Not More than 0.5	7	7	1.5	*
2. Cultured dairy liquid blend	High fat cultured dairy liquid blend	High cream cultured dairy liquid blend/ High fat cultured dairy blend/ High cream cultured dairy blend/ High fat maas blend/ High cream maas blend	More than 4.5	6.7	7	1.5	Less than 4.6
	Full fat cultured dairy liquid blend	Cultured dairy blend/ Full cream cultured dairy liquid blend/ Full cream cultured dairy blend/ Maas blend	More than 3.3 - 4.5	6.8	7	1.5	Less than 4.6
	Medium fat cultured dairy liquid blend	Medium cream cultured dairy liquid blend/ Medium fat cultured dairy blend/ Medium cream cultured dairy blend/ Medium fat maas blend/ Medium cream maas blend	More than 1.5 - 3.3	6.9	7	1.5	Less than 4.6
	Low fat cultured dairy liquid blend	Low fat cultured dairy blend/ Low fat maas blend	More than 0.5 - 1.5	7	7	1.5	Less than 4.6
	Fat free cultured dairy liquid blend	Fat free cultured dairy blend/ Fat free maas blend/ Skim(med) cultured dairy blend/ Skim(med) maas blend	Less Not More than 0.5	7	7	1.5	Less than 4.6

* Not specified

Standards for dairy desserts and custard with or without added foodstuff and/or fruit

21. (1) Dairy desserts and Custard shall --
- (a) consist of either a single primary dairy product, or a mixture of two or more primary dairy products with or without added foodstuff and/or fruit: Provided that the primary dairy product(s) used shall at least be the main ingredient(s) in the final product concerned; and
 - (b) contain no fat other than milk fat.
- (2) In the case of dairy dessert --
- (a) the appropriate class designation or alternate class designation in Table 20 for the type of dairy dessert concerned shall not include any reference to another class of dairy product;
 - (b) the expressions "drinking", "spoonable", "sliceable", or any other similar descriptive word, may form part of the class designation; and
 - (c) a composite dairy product of the type known as fruit dairy dessert shall have a total fruit content of at least 6 per cent (m/m) but not more than 25 per cent (m/m).
- (3) (a) A dairy dessert presented for sale as 'Lassi' shall, subject to the provisions of sub-regulation (1), comply with the following requirements:
- (i) It shall consist of a product obtained by whipping or not whipping a blend of a fermented milk product (yoghurt, etc.) and potable water, to which whey, milk, other milk products and/or foodstuffs may be added.
 - (ii) It shall contain a minimum of 40 per cent (m/m) of the fermented milk product on which it is based in the final product.
 - ~~(iii) It may contain sweeteners (non-nutritive, sugars, etc.).~~
 - (iv) It may contain harmless micro-organisms other than those constituting the specific starter cultures.
- (b) The wording "Lassi Drink" or "Lassi" may replace the words "Dairy Snack" or "Dairy Dessert" in the class designation or alternate class designation.
- (c) The fermented milk product forming the base of the Lassi product concerned shall be subject to the requirements on Quantitative Ingredient Declarations (QUID), as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- ~~(4) Dairy dessert and custard shall be classified as set out in Table 20 and comply with the standards for each such class.~~

TABLE 20
CLASSES OF AND STANDARDS FOR DAIRY DESSERT AND CUSTARD WITH OR WITHOUT
ADDED FOODSTUFF AND/OR FRUIT

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk protein content calculated on a fat-free basis (%) (m/m)
1	2	3	4	5
1. Dairy dessert	High fat dairy dessert	High fat dairy snack/ Double cream dairy dessert/ Double cream dairy snack	More than 4.5	1.5
	Full fat dairy dessert	Full cream dairy dessert/ Full cream dairy snack/ Full fat dairy snack/ Dairy snack/ Dairy dessert	More than 3.3 - 4.5	1.5
	Medium fat dairy dessert	Medium cream dairy dessert/ Medium cream dairy snack/ Medium fat dairy snack	More than 1.5 - 3.3	1.5
	Low fat dairy dessert	Low fat dairy snack	More than 0.5 - 1.5	1.5
	Fat free dairy dessert	Skim(med) dairy dessert/ Skim(med) dairy snack/ Fat free dairy snack	Less Not More than 0.5	1.5
2. Dairy dessert with added foodstuff and/or fruit	High fat dairy dessert with (name of the added foodstuff and/or fruit)	Double cream dairy dessert with (name of the added foodstuff and/or fruit)/ Double cream dairy snack with (name of the added foodstuff and/or fruit)/ High fat dairy snack with (name of the added foodstuff and/or fruit)	More than 4.5	1.5
	Full fat dairy dessert with (name of the added foodstuff and/or fruit)	Full cream dairy dessert with (name of the added foodstuff and/or fruit)/ Full cream dairy snack with (name of the added foodstuff and/or fruit)/ Full fat dairy snack with (name of the added foodstuff and/or fruit)/ Dairy snack with (name of the added foodstuff and/or fruit)/ Dairy dessert with (name of the added foodstuff and/or fruit)	More than 3.3 - 4.5	1.5
	Medium fat dairy dessert with (name of the added foodstuff and/or fruit)	Medium cream dairy dessert with (name of the added foodstuff and/or fruit)/ Medium cream dairy snack with (name of the added foodstuff and/or fruit)/ Medium fat dairy snack with (name of the added foodstuff and/or fruit)	More than 1.5 - 3.3	1.5
	Low fat dairy dessert with (name of the added foodstuff and/or fruit)	Low fat dairy snack with (name of the added foodstuff and/or fruit)	More than 0.5 - 1.5	1.5

Type of dairy product	Class/ Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum milk protein content calculated on a fat-free basis (%) (m/m)
1	2	3	4	5
	Fat free dairy dessert with (name of the added foodstuff and/or fruit)	Skim(med) dairy dessert with (name of the added foodstuff and/or fruit)/ Skim(med) dairy snack with (name of the added foodstuff and/or fruit)/ Fat free dairy snack with (name of the added foodstuff and/or fruit)	Not more than 0.5	1.5
3. Custard	High fat custard	Double cream custard	More than 4.5	1.5
	Custard	None	More than 1.5 - 4.5	1.5
	Low fat custard	None	More than 0.5 - 1.5	1.5
	Fat free custard	None	Less Not More than 0.5	1.5
4. Custard with added foodstuff and/or fruit	High fat custard with (name of the added foodstuff and/or fruit)	Double cream custard with (name of the added foodstuff and/or fruit)	More than 4.5	1.5
	Custard with (name of the added foodstuff and/or fruit)	None	More than 1.5 - 4.5	1.5
	Low fat custard with (name of the added foodstuff and/or fruit)	None	More than 0.5 - 1.5	1.5
	Fat free custard with (name of the added foodstuff and/or fruit)	None	Less Not More than 0.5	1.5

PART II: DAIRY-RELATED PRODUCTS

Classes of modified dairy products with or without added foodstuff

22. (1) Modified dairy products shall be classified in accordance with regulation 3(1) in PART I: Provided that --

- (a) the word "modified", "mixture of", "blend of" or "blended" shall precede the class designation or alternate class designation concerned; and
- (b) the name of the replacement fat and/or protein shall form part of the class designation or alternate class designation concerned.
[e.g., "Modified Full Fat Milk with (name of the fat)", "Mixture of Full Fat Milk with (name of the fat)", "Blend of Full Fat Milk with (name of the fat)" or "Blended Full Fat Milk and (name of the fat)"].

Standards for modified dairy products with or without added foodstuff

23. (1) All classes of modified dairy products with or without added foodstuff shall --

- (a) be manufactured by blending a primary dairy product with or without added foodstuff with fat and/or protein obtained from a source other than the primary dairy product concerned; and
- (b) on aggregate comply with the relevant standards prescribed in regulations 4 to 21 for the corresponding primary dairy product concerned.

-
- (2) In the case of modified butter and cultured modified butter with or without added foodstuff
- (a) the classes "Full fat modified butter with (name of the fat)" and "Full fat cultured modified butter with (name of the fat)" shall have a total fat content of at least 75 per cent (m/m);
- (b) the classes "Medium fat modified butter with (name of the fat)" and "Medium fat cultured modified butter with (name of the fat)" shall have a total fat content of at least 50 per cent (m/m); and
- (c) the milk fat may not be less than 50 per cent of the total fat content.
- (3) Cultured modified butter with or without added foodstuff shall be inoculated with a suitable bacterial culture to an extent that the final product has a pH of less than 6.3 after fermentation.
- (4) Modified dairy products with or without added foodstuff shall --
- (a) have a clean, characteristic flavour and taste of the product concerned;
- (b) may contain food additives to the extent permissible in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and/or other foodstuffs; and
- (c) subject to the provisions of paragraph (b), be free of any substance that does not naturally form part of the raw materials from which it is manufactured

Classes of dairy alternative products with or without added foodstuffs

24. (1) Dairy alternative products with or without added foodstuff shall be classified in accordance with the class designations specified in column 2 or alternative class designations as specified in column 3 of Table 21.

(2) If the type of dairy alternative product referred to in sub-regulation (1) complies with the requirements for the nutrient content claim or the comparative claim as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), the expression "fat free", "low fat", "reduced fat", "light", "lite" or any other words with a similar meaning, as the case may be, may form part of the class designation.

Standards for dairy alternative products with or without added foodstuff

25. (1) All classes of dairy alternative products with or without added foodstuff shall --
- (a) have a clean, characteristic flavour and taste of the product concerned;
- (b) subject to the provisions of sub-regulation (3), be free of any substance that does not naturally form part of the raw materials from which it is manufactured; and
- (c) comply with the applicable standards specified in Table 21 for the class concerned, and where applicable also with the additional requirements specified in the sub-regulations below that relate to the particular class of dairy alternative product concerned.
- (2) The moisture content of all classes of dairy alternative products presented for sale in the powdered form shall not exceed 5 per cent (m/m).
- (3) The dairy alternative product may contain food additives to the extent permissible in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and/or other foodstuffs.

- (4) Coconut milk shall --
- (a) consist of the dilute emulsion of comminuted coconut endosperm (kernel) in water with the soluble and the suspended solids distributed;
 - (b) contain 12.7 - 25.3 per cent (m/m) of total solids;
 - (c) contain at least 2.7 per cent (m/m) of non-fat solids;
 - (d) have a pH of at least 5.9; and
 - (e) be free from kernel residue.
- (5) Coconut cream shall --
- (a) consist of the emulsion extracted from matured endosperm (kernel) of the coconut fruit with or without the addition of coconut water or water;
 - (b) contain 25.4 - 37.3 per cent (m/m) of total solids;
 - (c) contain at least 5.4 per cent (m/m) of non-fat solids;
 - (d) have a pH of at least 5.9; and
 - (e) be free from kernel residue.
- (6) The expression "powder(ed)" or "liquid", as the case may be, may form part of the class designation or alternate class designation.
- (7) Cultured dairy alternative products shall contain viable culture micro-organisms which shall at least be declared in the ingredients list.
- (8) If a specific micro-organism is used in conjunction with the sale of a cultured dairy alternative product and where the content claim is made in the labelling that refers to the presence of such specific micro-organism that has been added to supplement the starter culture used, it shall contain at least 10^6 colony forming units per gram (CFU/g) of that specified micro-organism.

TABLE 21
CLASSES OF AND STANDARDS FOR DAIRY ALTERNATIVE PRODUCTS WITH OR WITHOUT
ADDED FOODSTUFF

Type of dairy alternative product	Class designation	Alternate class designation	Minimum total fat content (m/m)	Minimum total protein content calculated on a solids non-fat basis (m/m)
1	2	3	4	5
1. Plant-based Creamer	(Non-dairy/Dairy-free) Coffee whitener / (Non-dairy/Dairy-free) Tea whitener/ (Non-dairy/Dairy-free) Coffee and Tea whitener/ (Non-dairy/ Dairy-free) Creamer	(Non-dairy/Dairy-free) Coffee creamer/ (Non-dairy/Dairy-free) Tea creamer/ (Non-dairy/Dairy-free) Coffee and Tea creamer	*	*
2. Non-dairy Plant-based milk	(Name of plant(s)) milk	(Non-dairy/Dairy-free) milk # Coconut milk	*	*
3. Non-dairy Plant-based evaporated milk/ Non-dairy Plant-based condensed milk	(Name of plant(s)) evaporated milk/ (Name of plant(s)) condensed milk	(Non-dairy/Dairy-free) evaporated milk/ (Non-dairy/Dairy-free) condensed milk # Coconut evaporated milk	*	*
4. Non-dairy Plant-based cream	Dairy-free topping/ Non-dairy topping/ Dairy-free cream/ Non-dairy cream	Confectionery topping/ Dessert topping/ Savoury topping (Name of plant) cream #Coconut cream	*	*
5. Non-dairy Plant-based cheese	Non-dairy cheese	Dairy-free cheese (Name of plant) cheese	*	*
6. Non-dairy Plant-based cultured products	Cultured (name of plant(s))/Cultured (name of plant(s)) milk	Fermented (name of plant(s))/Cultured Fermented (name of plant(s)) milk	*	*
7. Non-dairy Plant-based custard	Non-dairy custard	Dairy-free custard/ (Name of plant(s)) milk custard	*	*

'Coconut milk' and 'Coconut cream' shall also comply with the requirements specified in sub-regulations (4) and (5), respectively

* Not specified

PART III: REQUIREMENTS FOR CONTAINERS AND OUTER CONTAINERS

Requirements for containers and outer containers

26. (1) A container or outer container in which a dairy product or a dairy-related product is packed, shall --

- (a) be made from a material that --
 - (i) is suitable for this purpose;
 - (ii) will protect the contents thereof from contamination; and
 - (iii) will not impart any undesirable flavour or taste to the contents thereof;
- (b) be so strong that it will not be damaged or deformed during normal storage, handling and transport practices;
- (c) in the case of a container that is re-used, be thoroughly cleaned and sterilized before a dairy product or a dairy-related product is packed therein;
- (d) be intact; and
- (e) be closed properly in a manner permitted by the nature thereof.

(2) No outer container, excluding hampers, gift packs, and platters, shall contain more than one class of dairy product or dairy-related product, irrespective of whether those dairy products or dairy-related products are packed therein in separate containers.

PART IV: MARKING REQUIREMENTS

Marking of containers and outer containers

27. (1) Except where specifically prescribed, all other marking requirements as specified by these regulations shall be clearly legible and be indicated in English, in a letter or figure size of at least 1mm for lower case vowels.

(2) The container of a dairy product or a dairy-related product shall be marked with the following particulars:

- (a) **The class designation and, where applicable, the additions to the class designation**, as specified in regulations 28 and 29 respectively, in letters of the same type, size, colour and font, prominently and reading as a unit on at least one main panel in a letter size of at least 2mm for lower case vowels: Provided that --
 - (i) the following particulars may be indicated in one different colour only:
 - (aa) The fat class (e.g., 'medium fat', 'high fat', 'full cream', 'skimmed', etc.) in the class designation or alternate class designation; or
 - (bb) The name of the added foodstuff (e.g., 'chives', 'peach') or the name of the flavourant (e.g., 'strawberry flavoured', 'chocolate flavoured', etc.) when used in the additions to the class designation; and
 - (ii) in the case of small or mini serving containers, a minimum letter size of 1mm for lower case vowels shall apply.
- (b) **The additional particulars on the main panel**, where applicable, as specified in regulation 30.
- (c) **The name and address**, as specified in regulation 31.
- (d) **The batch identification and traceability**, as specified in regulation 32.
- (e) **The additional particulars on the container**, where applicable, as set out in regulation 33.

(f) **The country of origin**, which shall be declared as follows:

- (i) "Product of (name of country)" if all the main ingredients, processing and labour used to make the foodstuff are from one specific country; or
- (ii) "Produced in (name of country)", "Processed in (name of country)", "Manufactured in (name of country)", "Made in (name of country)" or any similar words when a foodstuff is processed in a second country which changes its nature.
- (iii) When the main ingredient originates from a different country than the place of manufacture, both sub-paragraphs (i) and (ii) shall be declared.
- (iv) Provided that the words "Packed in (name of country)" may be used in addition to the requirement of sub-paragraph (i) or (ii) above.

(3) The particulars prescribed in sub-regulation (2)(a), (c) and (d) shall be marked on an outer container, in which more than one container of a dairy product or a dairy-related product is packed.

(4) The particulars prescribed in sub-regulation (2)(a) shall be marked on a hamper pack, gift pack, **or platter**: Provided that the marking requirements need not be complied with if the hamper pack, gift pack **or platter** is transparent and the particulars on the containers packed therein are clearly visible from the outside.

(5) If a primary dairy product known as milk or cultured milk is sold from a tank into the container of the buyer, the tank from which such milk or cultured milk is sold shall be marked in the immediate vicinity of the tap with the applicable class designation and the manner of heat treatment, e.g., "pasteurised" or if not heat treated, the expression "raw" or "unpasteurised", in letters and figures of which the minimum vertical height is at least 50mm.

- (6) (a) In the case of a multipack, only the particulars prescribed in sub-regulation (2)(a) shall be indicated on the individual containers: Provided that such individual containers may not be sold loose and that the outer container or the foil lid is marked with all the prescribed marking requirements.
- (b) In the case of a small or mini serving container, only the particulars prescribed in sub-regulation (2)(a) shall be indicated on the individual containers: Provided that --
 - (i) small or mini serving containers shall be exempted from having to indicate these particulars in instances where it is technically not practical to print on the type packaging material used due to the nature thereof; and
 - (ii) the outer container containing the small or mini serving containers shall be marked with all the prescribed marking requirements and in the prescribed letter sizes.

(7) If a primary dairy product known as cheese, or a dairy-related product known as modified cheese or non-dairy cheese is cut and packed in the retail trade, the container or wrapper thereof shall be provided with a label indicating the particulars referred to in sub-regulation (2)(a), (c), (d) and (f).

(8) No word or expression may be bigger than the class designation unless it is --

- (a) a registered trade mark or trade name;
- (b) the alternate class designation specified in Table 11 in the case where both the class designation and alternate class designation are indicated: Provided that the difference in letter size may not exceed 5mm;
- (c) words communicating to the consumer that a particular product is new, has been

produced according to a new recipe and/or is on promotion for a limited period (i.e., a maximum of 12 months). *E.g.: 'new', 'try me I'm new', 'new recipe', 'on promotion', 'on sale', etc.;*

- (d) an expression or wording indicating the nett and/or drained mass, or volume as prescribed by the Legal Metrology Act, 2014 (Act No. 9 of 2014);
- (e) words, figures or expressions used to communicate the allocated flavour strength linked to the maturity of a particular type of cheese indicated on their own or when appearing as part of, e.g., an emblem or icon;
- (f) a GI designation (e.g., "Protected Designation of Origin", "Protected Geographical Indication", etc.) and/or its corresponding acronym (e.g., "PDO", "PGI", etc.) used to indicate that the dairy product concerned is a registered and protected GI in the country of origin concerned; **and**
- (g) ~~an expression referred to in regulation 30(11) or word reflecting the dominant flavour resulting from an ingredient used in the manufacturing of a dairy alternative product, such as "almond" on an "almond and oat milk":~~ Provided that the difference in letter size may not exceed 5mm.

Indication of the class designation

28. (1) The class designation of a dairy product or a dairy-related product shall be --
- (a) the applicable class designation or the alternate class designation as specified in regulations 3, 22, and 24: Provided that for the cheeses specified in Table 11, both the class designation and alternate class designation may be indicated; or
 - (b) any combination of the class designation and the alternate class designation: Provided that the designation shall represent the true description of the product concerned.
- (2) In the case of multipacks only, and subject to the provisions of regulation 27(6)(a), the class designation may be indicated as follows on the outer container or foil lid (i.e., on the top side of the multipack):

- (a) By combining the class designations:
E.g.:
3 variants of fruit yoghurt packed together - 'fat free strawberry, pear and grape yoghurt';
3 variants of flavoured yoghurt packed together - 'fat free chocolate, vanilla and blueberry flavoured yoghurt'; etc.

OR

- (b) By using the generic class designation:
E.g.:
3 variants of fruit yoghurt packed together - 'fat free fruit yoghurt'; 'fat free yoghurt with fruit';
3 variants of flavoured yoghurt packed together - 'fat free flavoured yoghurt; etc.'
- (c) The provisions in paragraphs (a) and (b) above are subject to the following requirements for various fruits/foodstuffs or flavours that make up the multipack concerned which shall be communicated on the outer container or foil lid (i.e., on the top side of the multipack):

E.g.:

Pear	Strawberry	Grape
	Fat Free	

	Fruit Yoghurt	
Pear	Strawberry	Grape

Note: If flavoured, the individual flavour indicators should read e.g., 'strawberry flavoured'

OR

	Fat Free Fruit Yoghurt	
	Pear Strawberry Grape	

Note: If flavoured, the individual flavour indicators should read e.g., 'strawberry flavoured'

OR

Pear	Strawberry	Grape
	Fat Free Strawberry, Pear & Grape Yoghurt	
Pear	Strawberry	Grape

Note: If flavoured, the individual flavour indicators should read e.g., 'strawberry flavoured'

OR

Fat Free Yoghurt	Fat Free Yoghurt	Fat Free Yoghurt
Pear	Strawberry	Apricot
Pear	Strawberry	Apricot
Fat Free Yoghurt	Fat Free Yoghurt	Fat Free Yoghurt

Note: If flavoured, the individual flavour indicators should read e.g., 'strawberry flavoured'

(3) In the case of other dairy-related products of which the class designation or the alternate class designation thereof is not provided for by these regulations, the class designation shall be the true description of the product concerned: Provided that it is not misleading.

(4) Subject to sub-regulation (1), the class designation may be marked in an altered word sequence: Provided that the altered word sequence does not constitute a misrepresentation or does not directly or by implication create a misleading impression regarding the quality, nature, origin, class or composition of that dairy product or dairy-related product concerned.

Additions to the class designation

29. (1) In the case of reconstituted or recombined milk, the word "reconstituted" or "recombined" shall form part of the class designation.

(2) If a primary product has been obtained from the milk of an animal other than a cow of the

bovine species, the applicable class designation for that product shall be preceded by the name of the species of the animal concerned.

(3) The expression 'with (name of the fat(s))' shall immediately follow the applicable class designation of a dairy alternative product, except in the case where the class designation includes the indication of the added fat.

(4) If a flavouring has been added to a dairy product or dairy-related product in order to render a distinctive specific flavour thereto, the class designation for that product shall be preceded by the descriptive name for the distinctive flavour concerned and the expression "X Flavoured", or followed by the expression "with X Flavour" or "with X Flavouring", where "X" indicates the name(s) of the flavouring(s) used unless the flavourant concerned has been added with the intention to enhance the flavour of the fruit or added foodstuff concerned.

(5) (a) Subject to the provisions of regulations 11(2) and 21(2)(c), the applicable class designation shall include the actual name of the foodstuff or fruit added if a foodstuff or fruit has been added to a dairy product or a dairy-related product: Provided that the following collective names/ descriptions instead of listing all the added fruits and/or foodstuffs as part of the class designation may be used:

(i) In the case of **mixed fruits**:

(aa) The expression '**mixed fruit**' where two or more kinds of fruit have been added to the dairy product or the dairy-related product: Provided further that in the case where a common, collective name exists for a group of fruits belonging to the same genus (e.g., 'citrus', 'stone fruit', etc.) the word 'fruit' in the expression may either be preceded or replaced in totality by the collective name if only fruits belonging to the specific genus have been added to the dairy product or the dairy-related product.
E.g., 'low fat mixed citrus yoghurt'

(bb) The expression '**fruit cocktail**' where three or more kinds of fruit have been than added to the dairy product or the dairy-related product.
E.g., 'low fat fruit cocktail yoghurt'

(ii) In the case of **mixed herbs**:

(aa) The expression '**mixed herbs**' where a mixture of two or more kinds of herbs has been added to the dairy product or the dairy-related product.
E.g., 'full fat cottage cheese with mixed herbs'

(iii) In the case of **other added foodstuffs**:

(aa) Where a common, collective name exists for the added foodstuffs, such collective name may be used.
E.g., 'full fat cottage cheese with chillies'

(iv) The provisions in paragraphs (a), (b) and (c) above are subject to the following requirements:

(aa) All the fruits and/or added foodstuffs shall be listed in the ingredients list as prescribed by the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972, (Act No.54 of 1972).

(bb) Depictions of the added fruits and/or other foodstuffs should preferably appear on the main panel to inform the consumer, and such depictions shall always correspond with the list of ingredients.

- (cc) The use of "variant names" (e.g., 'Breakfast fruit'; 'Fruit of the Cape'; etc.) in addition to and separately from the class designation or alternative class designation to distinguish between the different variants of dairy products or dairy-related products on the main panel, is permissible: Provided that such names shall not be misleading.
- (b) In a case where the foodstuff or fruit **added to a dairy product or a dairy-related product** does not render any distinctive flavour or taste to the final product, e.g., deflavoured apple, the name of the added foodstuff or fruit **does not have to** form part of the class designation: **Provided that the added foodstuff or fruit concerned shall at least be declared in the ingredients list.**
- (c) The expression "plain" may form part of the class designation and/or be indicated on its own if no foodstuff, fruit or flavouring has been added to a dairy product or a dairy-related product.
- (d) The word "cultured" in the class designation and alternative class designation may be substituted by the word "fermented".
- (6) The word "with" may only be omitted in the class designation of a composite dairy product known as "yoghurt", "dairy snack", process cheese and cheese: Provided that the indication is not misleading.
- (7) The words used to describe the texture or appearance e.g., "chunky", "smooth", etc., may form part of the class designation and/or be indicated on its own: Provided that such description is not misleading.
- (8) The indication "smoked" or "X smoked" (where "X" indicates the word 'wood' only or the name of a specific type of wood used for smoking) may form part of the class designation and/or be indicated on its own in the case of cheese that have been subjected to a smoking process.
- (9) The claim "lactose free", or indications with a similar meaning, may form part of the class designation and/or be indicated on its own in the case where dairy products or dairy-related products meet the requirements for this claim as prescribed by the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (10) The expression "fresh" may form part of the class designation and/or be indicated on its own in the case of --
 - (a) custard: Provided that the custard does not contain any preservatives, and is only chilled as well as displayed for sale in a refrigerator;
 - (b) pasteurised, ultra-pasteurised and unpasteurised/raw milk containing no food additives or added foodstuff; and
 - (c) pasteurised, ultra-pasteurised and unpasteurised/raw cream containing no food additives or added foodstuff.
- (11) The expression "mature" or "vintage" may form part of the class designation and/or be indicated on its own in the case of cheese only: Provided that in the case of the expression --
 - (a) "mature" the variety of cheese concerned has --
 - (i) subject to the requirements in regulation 13(6), been ripened for the applicable minimum ripening period specified in column 7 of Table 11; and
 - (ii) broken down sufficiently; and
 - (b) "vintage", the ripening period shall be at least 25 per cent longer than the minimum

ripening period specified for "mature" for the same variety of cheese.

(12) The expression "instant" may form part of the class designation and/or be indicated on its own in the case of dairy products only: Provided that the conditions in regulation 34(9) have been met.

(13) The expression "non-dairy" or "dairy-free" may also form part of the class designation in the case of dairy alternative products where the expression concerned does not form part of the class designation.

(14) The expression "dried" may form part of the class designation and/or be indicated on its own in the case of cheese, modified cheese, or non-dairy cheese: Provided that the product concerned has been subjected to a drying process.

(15) The expression "baby" may form part of the class designation in the case of High Fat Gouda, High Cream Gouda, Gouda, Sweetmilk, Medium Fat Gouda and Medium Cream Gouda covered with wax is sold with a weight of 2,5kg ~~and~~ or less.

Additional particulars on the main panel

30. (1) The main panel of a container of a primary dairy product of the type known as dairy powder blend and dairy liquid blend shall be marked with a product description of the product concerned: Provided that --

- (a) such product description shall consist of an indication of the descriptive names of the main dairy ingredients of the product concerned, indicated in descending order of mass; and
- (b) the letter size of the indication of the descriptive names referred to in paragraph (a) shall not be less than 50 per cent of the size of the class designation.

(2) If a dairy product or a dairy-related product has been sweetened, the expression "sweetened" shall be indicated on the main panel of a container thereof in a letter size of at least 2mm in height for lower case vowels.

(3) If the types of primary dairy products known as milk, milkshake and cream have been heat treated, the manner of processing thereof shall be included on the main panel in close proximity to the class designation in a letter size not less than 50 per cent of the size of the class designation.

(4) The provisions of sub-regulation (3) shall apply to fermented dairy products if it is subjected to heat treatment after fermentation: Provided that the applicable class designation for the dairy product concerned shall be "heat treated fermented milk" or "heat treated dairy product".

(5) If the types of primary dairy products known as milk, milkshake and cream have not been heat treated as contemplated in sub-regulation (2), the applicable class designation for that product shall include the expression "Unpasteurized" or "Raw".

(6) The expression "long life" may be indicated on the label of commercially sterile dairy products.

(7) The expression "ripened", "mould-ripened", "unripened" or "in-brine", where applicable, may be marked on a cheese container to indicate the type of ripening of the cheese concerned.

(8) The expression "extended shelf life" may be indicated on the container of milk if the milk has been treated in a suitable manner to ensure that all pathogens are destroyed and that the product is not microbiologically degraded when stored unopened at 6-8°C for at least 21 days, excluding UHT and sterilised milk.

(9) In the case of imported cheese enjoying protection as Geographical Indications or designations of origin, the designations (e.g., "Protected Designation of Origin", "Protected Geographical Indication", etc.) or their corresponding abbreviations (e.g., "PDO", "PGI", etc.) used to indicate that the cheese name concerned is a registered and protected Geographical Indication (GI) or designation of origin,

may be marked on each container in the manner prescribed by the country of origin concerned.

(11) The expression or word reflecting the dominant flavour resulting from an ingredient used in the manufacturing of a dairy alternative product, such as "almond" on an "almond and oat milk" may be indicated in the main panel. ~~Provided that the difference in letter size between the class designation and the flavour may not exceed 5mm.~~

Indicating the name and address

31. The name and address of the manufacturer, packer, importer, seller or entity on whose behalf the dairy products or dairy-related products have been packed shall be indicated on every container: Provided that in the case where --

- (a) it is not possible to indicate the physical address, a postal address with a telephone number may be used instead; and
- (b) imported dairy products or dairy-related products indicate the address of the foreign manufacturer or packer only, a South African address for the importer, seller or entity on whose behalf the dairy products or dairy-related products have been packed shall in addition be indicated on each container.

Batch identification and traceability

32. (1) Each container of a dairy product and a dairy-related product shall be clearly marked with a batch code or batch number in such a way that the specific batch is easily identifiable and traceable.

(2) Date marking indicators such as "best before", "use by" and "sell by" or any other suitable indications as prescribed under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) may serve as the batch code referred to in sub-regulation (1).

(3) If the products are packed in an outer container which will during normal usage be discarded by the consumer, the batch code shall appear on each container that will be retained by the consumer until consumption.

Additional particulars on containers

33. (1) A container of a powdered dairy product or powdered dairy-related product shall be marked with directions for the reconstitution thereof in order to obtain a final ready-to-use product.

(2) A container of butter and modified butter of the classes known as Medium Fat Butter, Medium Fat Butter with added foodstuff, Medium Fat Cultured Butter, Medium Fat Modified Butter, Medium Fat Modified Butter with added foodstuff, Medium Fat Cultured Modified Butter and Medium Fat Cultured Modified Butter with added foodstuffs may be marked with the expression "not ideal for frying (purposes)".

(3) If the fat content of a dairy product or a dairy-related product is indicated on the container thereof, the indicated fat content of the product concerned shall not differ by more than 15 per cent (m/m) calculated from the actual fat content thereof: Provided that the resulting calculated milk fat in dry matter content is permitted to vary based on the permitted fat content variance.

(4) The class designation of a dairy product or a dairy-related product may be duplicated on the same container: Provided that --

- (a) the duplicated class designation/s shall be indicated in full; and
- (b) the duplicated class designation/s shall all use the same wording: Provided further that for the cheeses specified in Table 11 both the class designation and alternate class designation may be indicated.

Restricted particulars on containers and outer containers

34. (1) Subject to the provisions of sub-regulation (2) --

- (a) no class designation other than the applicable class designation of a dairy product or a dairy-related product shall, except in the circumstances set out in regulation 29, be marked on a container thereof; and
- (b) no word or expression which so nearly resembles the class designation of a dairy product that it could be misleading with regard to the composition of a dairy-related product shall be marked on the container of such a dairy-related product.
- ~~(c) the class designation of a dairy product or a dairy-related product may be duplicated on the same container: Provided that —~~
 - ~~(i) the duplicated class designation/s shall be indicated in full; and~~
 - ~~(ii) the duplicated class designation/s shall all use the same wording: Provided further that for the cheeses specified in Table 11 both the class designation and alternate class designation may be indicated.~~

(2) If the class designation of a dairy product, or a word or expression referred to in sub-regulation (1)(b), forms part of a registered trade mark that has been in use before 20 November 1987, such trade mark may be marked on a container of a dairy-related product if --

- (a) the registered trade mark is framed clearly on the container of dairy product, or dairy-related product concerned; and
 - (b) an abbreviation of the trade mark symbol that is permissible under the Trade Marks Act, 1993 (Act No. 194 of 1993), is marked within such frame.
- (3)
- (a) No word, mark, illustration, depiction or other method of expression that constitutes a misrepresentation or directly or by implication creates or may create a misleading impression regarding the quality, nature, class, origin or composition of a dairy product, or a dairy-related product shall be marked on a container of such product.
 - ~~(b) The provisions of paragraph (a) shall not be applicable to an illustration or depiction of the actual dairy product or dairy-related product: Provided that any foodstuffs depicted with the product for visual effect may not create the impression that it is part of the product, for example plain yoghurt in a bowl with one strawberry on top for visual effect is allowed but not various cut pieces of strawberry depicted in the plain yoghurt.~~
 - ~~(b) The provisions of paragraph (a) shall, in the case of a dairy-related product of the type known as a non-dairy milk, not be construed so as to include a prohibition on an illustration or depiction of a drinking glass or glass jug containing a liquid with a white colour.~~
 - (c) The provisions of paragraph (a) shall not be applicable to an illustration or depiction of the intended use of the dairy product or dairy-related product: Provided that the actual product is also depicted, for example, cream being poured over strawberries, coffee creamer being added to a cup of coffee, etc.

~~The provisions outlined in paragraph (a) shall not be interpreted to prohibit the illustration or depiction of a drinking glass or glass jug filled with a white liquid in the case of dairy-related products known as non-dairy milk.~~

~~(4) Subject to the exemptions in regulation 2(2)(c), no foodstuff which is not a dairy product or a product as provided for by these regulations shall be presented for sale in a container or outer container on which —~~

- ~~(a) the dairy term is imitated or alluded to (e.g., deliberately misspelled, etc.);~~
- ~~(b) pictorial or other devices are used to imply or suggest that the foodstuff is a dairy~~

product;

~~(e) descriptions, statements, pictorial or other devices are used to demean dairy products; and~~

~~(d) the foodstuff's name, or any other descriptive wording used on the container, is accompanied by words or expressions such as "kind", "type", "style", "like", "substitute", or any similar words or expressions.~~

(4) No foodstuff which is not a dairy product or a dairy-related product as provided for by these regulations shall be presented for sale in a container or outer container labelled in such a manner that it creates the impression that it is a dairy or dairy-related product **as follows**: ~~Provided that it shall—~~

~~(a) also apply to the following—~~

(a) where the dairy product or a dairy-related product term is imitated or alluded to (e.g., deliberately misspelled, etc.);

(b) pictorial or other devices that are used to imply or suggest that the foodstuff is a dairy product or a dairy-related product;

(c) descriptions, statements, pictorial or other devices are used to demean dairy products or dairy-related products; and

(d) wording used on the container, is accompanied by words or expressions such as "kind", "type", "style", "like", or any similar words or expressions.

~~(b) not apply to the following—~~

~~(i) foodstuffs containing dairy products or dairy related products that due to their composition are presented for sale under a specific designation or variant name, such as but not limited to "chocolate mousse", "chocolate pudding", "trifle pudding", "milk tart", "butter cookies", "milk chocolate", "cheesecake", etc; and~~

~~(ii) foodstuffs presented with dairy product or a dairy related product terms according to traditional (i.e., long established) usage in South Africa, or where terms are clearly used to describe a characteristic quality of the product concerned such as but not limited to "butter bean", "peanut butter" (and other nut butters), "cream soda", "cheese curls/puffs/naks", "cream crackers", "creamed spinach" (where the term 'creamed' describes the characteristic texture of the product), etc.~~

(5) No registered trade mark or brand name which may possibly, directly or by implication, be misleading or create a false impression of the contents of a container or outer container containing a dairy product or a dairy-related product, shall appear on such a container.

(6) The words "natural", "super", "extra", "pure", "fine" or any other word or expression that directly or by implication creates or may create the impression that a dairy product or a dairy-related product is of a special or particular quality shall not be marked on the container of such product.

(7) No claim regarding the absence of any substance that does not normally occur in a dairy product, or a dairy-related product shall be marked on the container of such product, except in the cases where the negative claim is allowed for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(8) No comparison with or reference to the respective merits or demerits of dairy products against dairy-related products, whether relevant or not, shall be marked on the container of a dairy product and a dairy-related product.

(9) The word "instant" may only be marked on the container of a dairy product or a dairy-

related product if such product, when reconstituted in accordance with the usage instructions thereof, will disperse in water at 20°C within 60 seconds when stirred.

(10) A dairy alternative product labelled as “non-dairy” or “dairy-free” shall ~~not contain no dairy products, milk constituents and functional dairy ingredients. such as lactic casein or sodium caseinate.~~

(11) Subject to the provisions of regulations 11(2) and 21(2)(c), depictions, illustrations or expressions which emphasise the presence of the added foodstuff or fruit in a dairy product or a dairy-related product shall only be allowed if the requirements on Quantitative Ingredient Declarations (QUID), as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), have been complied with.

(12) The provisions of this regulation shall also apply to particulars that are marked on --

- (a) an outer container in which one or more separate containers of a dairy product or a dairy-related product is packed;
- (b) a notice board displayed at or in the immediate vicinity of a dairy product or a dairy-related product that is kept or displayed for sale; and
- (c) all advertisements for dairy products and dairy-related products.

Sampling and inspection

35. (1) For the purpose of inspection for quality control, an inspector shall take such samples of a product, material, substance, or other article in question as he or she may deem necessary.

(2) The methods to be employed when a sample of a dairy product or a dairy-related product is taken with a view to an analysis referred to in regulation 36 shall be as set out in the latest version of *ISO 707/IDF 050: “Milk and Milk products – Guidance on sampling”* published jointly by ISO and the International Dairy Federation (IDF).

Methods of analysis

36. (1) The methods to be employed and the procedure to be followed in connection with the determination of a property specified in column 1 of Table 22, of a dairy product or a dairy-related product shall be as set out in the publication of the International Dairy Federation (IDF), the number, and title of which are respectively specified in columns 2 and 3 of the said table opposite thereto (these methods are published as joint IDF/ ISO Standards and are also available from ISO).

(2) Notwithstanding the requirements in sub-regulation (1), any other method which is accepted and approved by ISO or the CODEX Alimentarius may be used: Provided that --

- (a) the method concerned has been validated;
- (b) the laboratory concerned employing this method has been accredited (e.g., by SANAS); and
- (c) the laboratory concerned conducts proficiency testing/ inter-laboratory comparisons.

**TABLE 22
METHODS OF ANALYSIS**

Nature of determination	No. of publication	Title
1	2	3
1. Count - Colony forming units	ISO 6611 IDF 94	Colony forming units of yeasts and/or moulds (Colony count at 25 °C)
	ISO 20128 IDF 192	<i>Lactobacillus acidophilus</i> (Colony count at 37 °C)

Nature of determination	No. of publication	Title
1	2	3
(fermented milk products)	ISO 7889 IDF 117	<i>Lactobacillus delbrueckii</i> subsp <i>bulgaricus</i> & <i>Streptococcus thermophilus</i> (Colony count at 37 °C)
	ISO 27205 IDF 149 (Annex A)	Microorganisms constituting the starter culture (Colony count at 25 °C, 30 °C, 37 °C and 45 °C according to the starter organism in question)
2. Fat content	ISO 1211 IDF 001	Milk - Determination of fat content - Gravimetric method (Reference method)
	ISO 1735 IDF 005	Cheese and processed cheese products – Determination of fat content – Gravimetric method (Reference method)
	ISO 1736 IDF 009	Dried milk and dried milk products - Determination of fat content – Gravimetric method (Reference method)
	ISO 1737 IDF 013	Evaporated milk and sweetened condensed milk - Determination of fat content - Gravimetric method (Reference method)
	ISO 2450 IDF 016	Cream - Determination of fat content – Gravimetric method (Reference method)
	ISO 7208 IDF 022	Skimmed milk, whey and buttermilk - Determination of fat content - Gravimetric method (Reference method)
	ISO 488 IDF 105	Milk - Determination of fat content - Gerber butyrometers
3. Milk protein content	ISO 8968-1 IDF 20-1	Milk - Determination of nitrogen content – Part 1: Kjeldahl method (including calculation of crude protein content)
	ISO 8968-2 IDF 20-2	Milk – Determination of nitrogen content - Part 2: Block-digestion method (Macro method) (including calculation of crude protein content)
	ISO 8968-3 IDF 20-3	Milk – Determination of nitrogen content – Part 3: Block-digestion method (Semi-micro rapid routine method) (including calculation of crude protein content)
4. Total solids	ISO 5534 IDF 004	Cheese and processed cheese – Determination of the total solids content (Reference method)
	ISO 6734 IDF 15	Sweetened condensed milk – Determination of the total solids content (Reference method)
	ISO 6731 IDF 21	Milk, cream and evaporated milk – Determination of total solids content (Reference method)
5. Moisture content	ISO 5536 IDF 023	Milkfat products - Determination of water content - Karl Fisher method
	ISO 5537 IDF 026	Dried milk - Determination of moisture content (Reference method)
	ISO 8851-1 IDF 191-1	Butter - Determination of moisture, non-fat solids and fat contents (Routine methods) – Part 1: Determination of moisture content
6. Freezing point	ISO 5764 IDF 108	Milk - Determination of freezing point - Thermistor cryoscope method (Reference method)
7. Salt content	ISO 1738 IDF 012	Butter - Determination of the salt content
	ISO 5943 IDF 088	Cheese and processed cheese products - Determination of chloride content - Potentiometric titration method
8. Moisture, solids-non-fat and fat content (butter only)	ISO 3727-1 IDF 080-1	Butter - Determination of moisture, non-fat solids and fat contents -
	ISO 3727-2 IDF 080-2	Part 1: Determination of moisture content (Reference method)
	ISO 3727-3 IDF 080-3	Part 2: Determination of non-fat solids content (Reference method) Part 3: Calculation of fat content
9. Disper-	ISO/TS 17758	Instant dried milk - Determination of the dispersibility and

Nature of determination	No. of publication	Title
1	2	3
sibility and wettability	IDF/RM 87	wettability
10. Lactoperoxidase	ISO/TS 17193 IDF/RM 208	Determination of the lactoperoxidase activity - Photometric method (Reference method)
11. β -Lactoglobulin	ISO 13875 IDF 178	Determination of acid-soluble beta-lactoglobulin content - Reverse-phase HPLC method

Offences and penalties

37. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and upon conviction be liable to a fine or to imprisonment in accordance with section 11 of the Act.

Commencement

38. These regulations shall come into operation 18 months after the date of publication thereof.

Repeal

39. Regulations published under Government Notice No.R.1510 dated 22 November 2019 are hereby repealed from the date of commencement of these regulations.