Standard 2.5.3

Fermented Milk Products

Purpose

This Standard defines and sets compositional requirements for fermented milk, including yoghurt.

Editorial note:

The Australian processing requirements for fermented milk products are contained in Standard 4.2.4.

New Zealand has its own processing requirements for milk and milk products.

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Clauses

1 Interpretation

In this Code –

**fermented milk** means a milk product obtained by fermentation of milk or products derived from milk, where the fermentation involves the action of micro-organisms and results in coagulation and a reduction in pH.

**yoghurt** means a fermented milk where the fermentation has been carried out with lactic acid producing micro-organisms.

2 Composition of fermented milk, including yoghurt

(1) Fermented milk may contain other foods.

(2) In fermented milk and the fermented milk portion of a food containing fermented milk, each component or parameter listed in Column 1 must comply with the value specified in Column 2 of the Table to this subclause.

Table to subclause 2(2)

|  |  |
| --- | --- |
| Column 1 | Column 2 |
| Component or parameter | Value |
| protein (measured as crude protein) | minimum 30 g/kg |
| pH | maximum 4.5 |
| microorganisms used in the fermentation | minimum 106 cfu/g |

3 Deleted

4 Phytosterols, phytostanols and their esters

Phytosterol, phytostanols and their esters may only be added to yoghurt –

(a) that contains no more than 1.5 g total fat per 100 g; and

(b) that is supplied in a package, the capacity of which is no more than 200 g; and

(c) where the total plant sterol equivalents content added is no less than 0.8 g and no more than 1.0 g per package.