

STANDARD 2.5.4

CHEESE

Purpose

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

Editorial note:

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

Table of Provisions

- | | |
|---|-----------------------|
| 1 | Interpretation |
| 2 | Composition of cheese |

Clauses

1 Interpretation

In this Code –

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

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

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

2 Composition of cheese

Cheese may contain –

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