

Notice calling for suggestions, views, comments etc. from stakeholders within a period of 30 days on the draft notification related to revised standards for Goat/Sheep Milk, total sodium content in milk and milk powders and standards of some new milk products viz. Medium fat *chhana/paneer*, Whey cheeses, Cheeses in brine.

F.No. M&MP/Misc. Stds/Notification(03)/FSSAI-2018 - In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.1,-

(A) in sub-regulation 2.1.2 related to Standards for Milk, in item 2, under sub-item (b),-

(I) in the composition table, row 3 related to “Goat or Sheep Milk” shall be substituted by the following,-

Sl. No	Class of Milk	Locality or State or Area	Minimum Milk Fat (per cent, m/m)	Minimum Milk Solids-not-Fat (SNF) (per cent, m/m)
(1)	(2)	(3)	(4)	(5)
“3.	Goat or Sheep Milk	All India	3.0	9.0”;

(II) in the “Note(s)” below composition table, after entry (ii), the following shall be inserted, namely,-

“(iii) Total sodium content in the milk shall not be more than 55 mg/ 100 gm.”.

(B) in sub-regulation 2.1.10 related to Standards for Milk Powders and Cream Powder, in item 2, under sub-item (b), after composition table, the following shall be inserted, namely,-

“Note.- Total sodium content in the milk powder shall not be more than 650 mg/ 100 gm.”.

(C) in sub-regulation 2.1.16, relating to Standard for *Chhana* and *Paneer*,-

(I) in item 2, the composition table under sub-item (c) shall be replaced with the following,-

"Parameter	<i>Chhana or Paneer</i>	<i>Medium fat Chhana or Paneer</i>	<i>Low fat Chhana or Paneer</i>
Moisture, maximum, %, (m/m)	65.0 (for <i>Chhana</i>) 60.0 (for <i>Panner</i>)	65.0 (for <i>Chhana</i>) 60.0 (for <i>Panner</i>)	65.0 (for <i>Chhana</i>) 60.0 (for <i>Panner</i>)
Milk fat, %, (m/m), dry matter basis	50.0 (minimum)	More than 15.0 and less than 50.0	15.0 (maximum)";

(II) in item 6 related to 'Labelling',-

(1) sub-item (a) shall be substituted by the following, namely:–

"(a) The name of the product shall be '*Chhana*', '*Paneer*', '*Low Fat Chhana*' or '*Low Fat Paneer*', '*Medium Fat Chhana*' or '*Medium Fat Paneer*' depending upon the composition as per the sub-item (c) of item 2.";

(2) sub-item (b) shall be substituted by the following, namely:–

'(b) '*Low Fat Chhana*'/'*Medium Fat Chhana*' and '*Low Fat Paneer*'/'*Medium Fat Paneer*' shall be sold in sealed package only and shall bear the following label declarations depending upon the respective product composition:

"LOW FAT *PANEER* or LOW FAT *CHHANA*"

Or

"MEDIUM FAT *PANEER* or MEDIUM FAT *CHHANA*";

(3) existing sub-item "(c)" shall be renumbered as "(d)" and the following sub-item shall be inserted after sub-item (b) so amended, namely:–

'(c) Every package of *Medium Fat Channa* and *Medium Fat Paneer* shall bear the following label, namely:–

"Contains % Milk Fat".

(D) in sub-regulation 2.1.17 related to Standard for Cheese and Cheese Products,-

(I) in item 1, after sub-item (b), the following sub-item shall be inserted, namely:-

“(c) Whey Cheeses are solid, semi-solid, or soft products which are principally obtained through either of the following processes:

- (1) the concentration of whey and the moulding of the concentrated product;
- (2) the coagulation of whey by heat with or without the addition of acid.

In each case, the whey may be pre-concentrated prior to the further concentration of whey or coagulation of the whey proteins. The process may also include the addition of milk, cream, or other raw materials of milk origin before or after concentration or coagulation. The ratio of whey protein to casein in the product obtained through the coagulation of whey shall be distinctly higher than that of milk.

The product obtained through the coagulation of whey may either be ripened or unripened.

(d) “Cheeses in Brine” are semi-hard to soft ripened cheeses. The body has a white to yellowish colour and a compact texture suitable for slicing, with none to few mechanical openings. The cheeses have no actual rind and have been ripened and preserved in brine until delivered to, or prepacked for, the consumer. Certain individual cheeses in brine contain specific herbs and spices as part of their identity.”;

(II) in item 2, under sub-item (c),-

(1) in the table after entry (iv) relating to Cheese products, following shall be inserted, namely:-

	Product	Moisture Maximum, % m/m	Milk Fat Minimum, % (dry basis)	Lactose, Maximum, % (m/m)
“v)	Whey cheeses			
a.	Creamed whey cheese	-	33	-
b.	Whey cheese	-	**	-
c.	Skimmed whey cheese	-	***	-
vi)	Cheeses in brine			
a.	Soft cheese in brine	-	40	-
b.	Semi-hard cheese in brine	-	40	-“;

(2) in the table, after existing entry (*), following shall be inserted, namely:-

“** Milk fat in whey cheese shall be minimum 10% and less than 33% on dry basis.

*** Milk fat in skimmed whey cheese shall be less than 10% on dry”;

(III) under item 6, the sub-item (a) shall be substituted by the following, namely:-

“(a) The name of the food product shall be ‘cheese’, ‘whey cheese’ or ‘cheese in brine’, as applicable. However, the word ‘cheese’, ‘whey cheese’ or ‘cheese in brine’ may be omitted in the designation of an individual cheese variety as per sub-item (a) of item 1.”.