

## DAIRY DESCRIPTORS FOR THE USE OF ADDITIVES IN FOOD

In the frame of reviewing the legislation for additives, the European Commission wanted to regroup the existing additives authorisation following a new system (new Annex II of Regulation (EC) 1333/2008). EDA has always stressed that any new system of categorisation of food for the use of additives must be simple and workable for the companies and regional control bodies, as well as being an administratively simple system for the Commission. In preparing this new system, aligned to Codex and respecting current European technology, the European dairy industry has established the following descriptors of categories. These are the basis for the grouping of all authorisations of additives for the use in food, and are meant to support users of additives in the dairy industry to understand the new categories' names and structure.

The categories described here are the main categories of relevance to the dairy industry.

### 1. Dairy products

This category covers all types of dairy products that are derived from the milk of any milking animal (e.g., cow, sheep, goat, buffalo), including analogues, excluding products of category 2 fats and oils, category 14 and category 16.

In this category, a "plain" product is one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients (including sweeteners), unless otherwise specified. This category contains also corresponding lactose free products. "Plain and "unflavoured" are identical, meaning both the above

#### 1.1 Unflavoured pasteurised and sterilised (including UHT) milk (including whole, skimmed and semi-skimmed)

Milk is the normal mammary secretion of milking animals obtained from one or more milkings without either addition to it or extraction from it, intended for consumption as liquid milk or for further processing

#### 1.2 Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non heat treated after fermentation

Fermented milk products are produced by fermentation, either by spontaneous souring by the action of lactic acid-forming bacteria or flavour forming-bacteria, or by inoculation of lactic acid-forming or flavour-forming bacteria.

Buttermilk is the nearly milk fat-free fluid remaining from the butter-making process (e.g., the churning fermented or non-fermented milk and cream)

#### 1.3 Unflavoured fermented products, heat-treated after fermentation

"Flavoured" shall mean the contrary of "plain" / "unflavoured", that is a product with any kind of taste giving element added (sugar, sweetener, chemical flavour, fruit preparation, spices, vegetables, etc.)

#### 1.4 Flavoured fermented milk products including heat treated products

This category covers heat-treated and non-heat-treated products. "Flavoured" shall mean the contrary of "plain" / "unflavoured", that is a product with any kind of taste giving element added (sugar, sweetener, chemical flavour, fruit preparation, spices, vegetables, etc.)

#### 1.5 Dehydrated milk as defined by Directive 2001/114/EC

**1.6 Cream**

**1.6.1 Unflavoured pasteurised cream (excluding reduced fat creams)**

**1.6.2 Unflavoured live fermented cream products and substitute dairy products with a fat content of less than 20%**

**1.6.3 Other creams**

This category covers creams which have undergone a higher heat treatment than pasteurisation, e.g. sterilised and UHT creams. Also including clotted cream, whipping and whipped creams, reduced fat creams and flavoured creams

**1.7 Cheese, cheese rind, cheese products**

**1.7.1 Unripened cheese excluding products falling in category 16**

This category covers cheeses which are ready for consumption soon after manufacture, e.g. fresh cheese, unripened cheeses in brine

**1.7.2 Ripened cheese**

Ripened cheese including cheeses which are not ready for consumption soon after manufacture, but are held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterise the specific cheese. Ripened cheese may be soft, semi-hard, hard or extra-hard

**1.7.3 Edible cheese rind**

The rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry after brining and/ or ripening

**1.7.4 Whey cheeses**

This category covers solid or more or less semi-solid products obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin and where appropriate up to 5% sugars, and moulding where appropriate of the concentrated product. Including also whey protein cheeses which are principally made by coagulation of whey proteins which are extracted from the whey component of milk e.g. ricotta cheese \*

*\* This category covers solid or more or less semi-solid products obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin and where appropriate up to 5% sugars, and moulding where appropriate of the concentrated product.*

**1.7.5 Processed cheeses**

This category covers spreadable or solid products with a very long shelf life obtained by melting and emulsifying cheese, mixtures of cheese, milk fat, milk protein, milk powder, and water in different amounts

**1.7.6 Cheese products**

Dairy products other than cheese, obtained by processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end -product with similar physical and organoleptic characteristics as cheese

**1.8 Dairy analogues, including beverage whiteners**

This category covers products in which milk-proteins or milk-fat have partially or wholly been replaced by proteins, fats or oils of non-dairy origin.

This category covers also beverage whiteners including milk and cream substitutes consisting of a vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins

**14.1.4 Flavoured drinks**

This category covers water-, dairy-, cereal-, vegetable proteine- and fruit-based flavoured drinks, including "sport," "energy," and "electrolyte" drinks, both in powder and non-powder form, excluding products covered by categories 14.1.1, 14.1.2, 14.1.3 and 14.1.5. These products can contain "probiotic ferments and ingredients"

**16. Desserts**

This category covers products usually flavoured and sweet in taste. This includes dairy-, fat-, fruit- and vegetable-, cereal-, egg-, and water-based products, e.g. Crème brûlée, flan, panna cotta, Bayerische Crème, junkets and puddings. Excluding fermented milk, edible ice and compote which are covered in category 1, 3 and 4. These products are not only consumed as a dessert at the end of a meal