

S.I. 25 of 1994

SEYCHELLES BUREAU OF STANDARDS ACT, 1987

(Act 8 of 1987)

Seychelles Bureau of Standards (Standard Specification for Modified UHT and Modified Pasteurized Skimmed and Full Cream Milk) Notice, 1994

In exercise of the powers conferred by section 16(1) of the Seychelles Bureau of Standards Act, 1987, the Minister of Industry hereby makes the following Notice.

1. This Notice may be cited as the Seychelles Bureau of Standards (Standards Specification for Modified UHT and Modified Pasteurized Skimmed and Full Cream Milk) Notice, 1994. Citation

2. The Minister of Industry hereby declares the standard specification set out in the Schedule to be mandatory standard specification for Modified UHT and Modified Pasteurized Skimmed and Full Cream Milk. Mandatory standards for modified UHT and modified pasteurized skimmed and full cream milk

SCHEDULE

(paragraph 2)

SECTION ONE: GENERAL

- 1.1 Scope
- 1.2 Definition

SECTION TWO: ESSENTIAL COMPOSITION AND QUALITY FACTORS

- 2.1 Compositional Factors
- 2.2 Quality Factors
- 2.3 Food Additives
- 2.4 Sampling
- 2.5 Testing

SECTION THREE: HYGIENE

SECTION FOUR: LABELLING

- 4.1. The Name of the Product
- 4.2. List of Ingredients
- 4.3. Certification Mark

REFERENCES

SECTION ONE: GENERAL

1.1 Scope

This Standard specifies the necessary requirements, (composition and quality factors), sampling and test methods for:

- (a) modified ultra heat treated full cream and skimmed milk;
- (b) modified pasteurized full cream and skimmed milk.

1.2 Definitions

For the purpose of this Standard the following definitions apply:

1.2.1 Modified milk is a liquid mixture of any two or more of the following:

- (a) full cream milk;
- (b) concentrated full cream milk;
- (c) dried full cream milk;
- (d) skimmed milk;
- (e) concentrated skimmed milk;
- (f) dried skimmed milk;
- (g) cream;
- (h) butter milk;
- (i) dried butter milk;
- (j) milk fat;
- (k) water.

1.2.2. *Ultra heat treated milk or U.H.T. milk* is milk that has been processed by subjecting the product to a temperature of not less than 132°C for not less than one second and aseptically packaging it in approved hermetically sealed packages.

- 1.2.3 *Pasteurized milk* is milk that has been heated to a temperature of not less than 72°C and retaining it at such temperature for not less than 15 seconds and immediately shock cooling it to a temperature below 4.5°C.
- 1.2.4 *Full cream milk* is milk from which milk fat has not been removed.
- 1.2.5 *Skimmed milk* is milk from which milk fat has been removed.
- 1.2.6 Potable water means water which is in accordance with the 'WHO Guidelines for Drinking Water Quality'.

SECTION TWO: ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Compositional Factors

2.1.1 Full cream milk shall

- (a) have a minimum milk fat content: 3.2% m/m;
- (b) have a minimum milk solids non fat content: 8.5% m/m.

2.1.2 Skimmed milk shall

- (a) have a maximum milk fat content; 1.5% m/m;
- (b) have a minimum milk solids non fat content: 8.5% m/m.

2.2 Quality Factors

2.2.1 Pasteurized skimmed and full cream milk shall

- (a) have a coliform count not exceeding 1 coliform per millilitre;
- (b) have a standard plate count not exceeding 50,000 micro-organisms per millilitre.

2.2.2 Ultra heat treated milk shall show no microbiological growth.

2.3 Food Additives

2.3.1 The food additives shall be in accordance with the Codex Alimentarius Volume XIV, Ed. 1.

2.4 Sampling

2.4.1 For the purpose of this Standard, the International Standard (ISO) 5538, first edition "Milk and Milk Products — Sampling-Inspection by Attributes" shall be followed and the Acceptable Quality Level shall be established by the Inspection and Certification Section of the Bureau, with the agreement of the interested parties

2.5 Testing

- 2.5.1 The determination of coliforms shall be performed in accordance with the International Standard (ISO) 5541/1: Milk and Milk Products — Enumeration of Coliforms — Part 1: Colony Count Technique at 30°C or International Standard (ISO) 5541/2: Milk and Milk Products — Enumeration of Coliforms — Part 2: Most Probable Number Technique at 30°C.

The standard plate count evaluation shall be performed in accordance with the International Standard (ISO) 4833: Microbiology-General Guidance for Enumeration of micro-organisms-Colony Count Technique at 30°C.

- 2.5.2 The determination of fat content in full and skimmed milk shall be in accordance with the A.O.A.C.¹ Method, 905.02, "Fat in Milk — Roesse-Gottlieb Method — Final Action".

1 A.O.A.C. refers to a publication entitled 'Official Methods of Analysis of the Association of Official Analytical Chemists'.

SECTION THREE: HYGIENE

The product covered by the provisions of this Standard shall be prepared and packed under strict hygiene conditions in accordance with the 'Code of Practice for Hygiene Practice for Food Premises — SS3: 1991', recommended by the Bureau, by persons retaining a high degree of personal cleanliness in clean premises duly approved by the public health authorities and having an ample supply of potable water.

SECTION FOUR: LABELLING

In addition to the provisions of the Codex Standards and Guidelines for the labelling of Foods and Food Additives (CAC/Volume VI, Ed. 1) the following specific provisions apply:

4.1 The Name of the Product

- 4.1.1 The name of the product shall be "Modified UHT or Pasteurized

(a) Full Cream Milk, or

(b) Skimmed Milk",

which ever designation is appropriate.

- 4.1.1.1 This shall be written on the label or attached to the container.

- 4.1.1.2 The nutritional composition of the product may be declared in Joule or calorie.

4.2 List of Ingredients

- 4.2.1 A list of ingredients containing the maximum or the minimum percentage of milk fat shall be written on the label, or attached to a package containing modified full cream milk or skimmed milk or modified UHT milk in the form:

MILK FAT MAXIMUM or MINIMUM (here insert maximum or minimum percentage) %'.

- 4.2.2 This list of ingredients shall also contain the minimum percentage of milk solids non-fat written in this form:

MILK SOLIDS NON-FAT MINIMUM (here insert minimum percentage) %'.

4.3 Certification Mark

The Certification Mark of the Seychelles Bureau of Standards may also be used, subject to prior approval from the Seychelles Bureau of Standards.

REFERENCES

Standards publications referred to

Codex Alimentarius Volume XVI, Ed. 1, Part II, A-5

Australian Food Standards Code, 1987

Weights and Measures Act, 1980 (Seychelles)

A.O.A.C. 15th Edition, Volume II 1990

MADE this 16th day of March, 1994.

E. JUMEAU
MINISTRY OF INDUSTRY
