

Republic of the Philippines
Department of Health
OFFICE OF THE SECRETARY
Manila

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E. C. B...
E. C. B...
Incharge, Regulatory
Section

November 12, 1973

ADMINISTRATIVE ORDER
NO..200-A s..1973

SUBJECT: Regulation B-4 Definitions & Standards of Identity
for Foods
B-4.5. Cheese and Cheese Products

- I (a) Cheese is the fresh or matured product obtained from milk, cream, skimmed or partly skimmed milk, butter milk, whey or a combination of some or all of these products either by draining after coagulation or by any other method which would give the same result..
- (b) Whey is the product remaining after the fat and cassein have been removed from milk in the process of making cheese.
- (c) Whey Cheese is the product obtained by the concentration of whey and the molding of the concentrated whey with or without the addition of milk and milk fat and contains not less than 10% of milk fat.
- (d) For the purpose of this Standard, the work "milk" means cow's milk, which maybe adjusted by separating part of the fat therefrom or by adding thereto one or more of the following: Cream, skim milk, concentrated skim milk, non-fat dry milk, water in a quantity sufficient to reconstitute any concentrated skim milk or non-fat dry milk used.
- (e) Cheese shall not contain any fat other than milk fat..
- (f) Milk and milk products used for cheese production shall be deemed to have been pasteurized if it has been held at a temperature of not less than 61.7°C for a period of not less than 30 minutes, or for a time and at a temperature equivalent thereto in phosphatase destruction.
- (g) Sufficient rennet, or other safe and suitable milk clotting enzyme that produces equivalent curd formation or both is added to set the milk into a semisolid mass.

Calcium chloride maybe used to assist the action of rennet.. The amount of calcium chloride used should not exceed 0.02% (calculated as anhydrous calcium chloride) of the weight of the milk.

- (h) During the production of Cheddar Cheese, Washed Curd Cheese, Colby Cheese, Granular Cheese, Brick Cheese, Swiss Cheese, Gruyere Cheese, Edam Cheese, and Parmesan Cheese of a harmless preparation of enzymes of animal or plant origin capable of aiding in the curing or development of flavor may be added in such quantity that the weight of the solids of such preparation is not more than 0.1% of the weight of milk used.

II Varieties of Kinds of Cheese

- (1) Cheddar Cheese is the cheese made by the cheddar process from matted and milled curd, obtained by the action of rennet or other coagulating agent on milk. Natural coloring may be added.. It contains not more than 39% of moisture and its solids contain not less than 50% of milk fat.
- (2) Washed Curd Cheese (soaked curd cheese) is similar to that of Cheddar Cheese except that the slabs of curd are cut into pieces, cooled in water and soaked in water until the whey is partly extracted and water is absorbed. It contains not more than 42% of moisture and its solids contain not less than 50% of milk fat.
- (3) Colby Cheese is similar to that of Cheddar Cheese except that a part of the whey is drained off, the curd is cooled by adding water and stirring is continued so as to prevent the pieces of curd from matting. The curd is drained, salted, stirred, further drained and passed into forms. It contains not more than 40% of moisture and its solids contain not less than 50% of milk fat.
- (4) Granular Cheese (stirred curd cheese) is similar to that of Cheddar Cheese and Colby Cheese but a part of the whey is drained off and the curd is then alternately stirred and drained to prevent matting and to remove whey from the curd. The curd may be salted, stirred, drained and pressed into forms. It contains not more than 39% of moisture and its solids contain not less than 50% milk fat.
- (5) Brick Cheese is the cheese prepared from milk by the action of harmless lactic-acid-producing bacteria present

A. C. Schmidt
Incharge, Bureau of Dairy

in such milk and added thereto. Natural coloring matter may be added. Sufficient rennet is added to set the milk to a semi-solid mass. It contains not more than 44% of moisture, and its solids contain not less than 50% of milk fat.

- (6) Swiss Cheese, Emmentaler Cheese is the cheese prepared from milk by the action of harmless lactic-acid-producing bacteria, present in such milk or added thereto; harmless propionic-acid-bacteria may also be added. Natural coloring may be added.

Sufficient rennet is added to set the milk to a semi-solid mass. It has holes or eyes, developed throughout the cheese. It contains not more than 41% of moisture, and its solids not less than 43% of milk fat.

- (7) Gruyeres Cheese is the cheese prepared from milk by the action of harmless lactic-acid-producing bacteria, present in such milk or added thereto; harmless propionic-acid-producing bacteria may also be added. Sufficient rennet is added to set the milk to a semi-solid mass. It contains not more than 39% of moisture and its solids contain not more than 45% of milk fat. It contains small holes or eyes. It has a milk flavor due in part to surface-curing agents.

- (8) Edam Cheese is the cheese prepared from milk by the action of harmless lactic-acid-producing bacteria present in such milk or added thereto. Natural coloring may be added. Sufficient rennet or other safe and suitable milk clotting enzyme is added to set the milk to a semi-solid mass. It contains not more than 45% of moisture, and its solids contain not less than 40% of milk fat. It may be made in ball or loaf shapes, and the surface may be covered with a red-colored paraffine or other tightly adhering coating, colored red.

- (9) Parmesan Cheese, Reggiano Cheese is the cheese prepared from milk by the action of harmless lactic-acid-producing bacteria present in such milk or added thereto. Sufficient rennet or other safe and suitable milk clotting enzyme is added to set the milk to a semi-solid mass. Natural coloring may be added. It contains not more than 32% of moisture and its solids not less than 32% of milk fat.

- (10) Skim Milk Cheese is cheese, other than cottage cheese

H. B. ...
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(soft uncured cheese) that contains on the dry basis not more than 15% of milk fat.

(11) Cream Cheese is the soft uncured cheese prepared from cream or a mixture of cream with one or more of the dairy ingredients as milk, skim milk, cheese whey, concentrated milk, concentrated skim milk, concentrated cheese whey, non-fat dry milk and dried cheese whey and may contain not more than 0.5% vegetable gum, carrageenan, gelatin, algin or propylene glycol alginate or any combination of two or more of these, as the case may be to which are added harmless lactic-acid-producing bacteria with or without rennet and is held until it becomes coagulated. The finished cream cheese contains not less than 33% of milk fat and not more than 55% of moisture.

(12) Cottage Cheese dry curd or Dry Curd cottage cheese is the soft uncured cheese prepared from sweet skim milk, concentrated skim milk, and non-fat dry milk by the action of harmless lactic-acid producing bacteria with or without rennet or other safe and suitable milk clotting enzyme. Calcium chloride maybe added in a quantity of not more than 0.02% (calculated as anhydrous calcium chloride) of the weight of the milk. The curd maybe pressed, chilled, worked, seasoned with salt. The finished food contains less than 0.5% milkfat. It contains not more than 80 per cent of moisture. Stabilizing agents, sorbic acid or sorbates may be added (see List). The label shall bear the statement of all optional ingredients added.

If concentrated skim milk or non-fat dry milk is used, water maybe added in quantity not in excess of that removed when skim milk was concentrated or dried.

(13) Cottage Cheese is the soft uncured cheese prepared by mixing cottage cheese dry curd with a creaming mixture that is prepared from safe and suitable ingredients including, but not limited to, milk or substances derived from milk. The finished cottage cheese contains not less than 4 per cent of milkfat. It contains not more than 80 per cent of moisture. Stabilizing agents, sorbic acid or sorbates may be added (see list). The label shall bear the statement of optional ingredients added.

Any ingredient used that are not derived from milk shall serve a useful function other than building the total solids content of the finished food, and shall

be used in a quantity not greater than is reasonably required to accomplish their intended effect.

The creaming mixture shall be pasteurized, however, heat labile ingredients, such as bacterial starters, may be added following pasteurization.

- (14) Lowfat cottage cheese is the food prepared by mixing cottage cheese dry curd with a creaming mixture that is prepared from safe and suitable ingredients including, but not limited to, milk or substances derived from milk. It contains not less than 0.5 per cent and not more than 2 per cent by weight of milkfat. It contains not more than 82.5 per cent of moisture. Stabilizing agents, sorbic acid or sorbates may be added (see list). The label shall bear the statement of optional ingredients added.

Any ingredient used that are not derived from milk shall serve a useful function other than building the total solids content of the finished food, and shall be used in a quantity not greater than is reasonably required to accomplish their intended effect.

The creaming mixture shall be pasteurized, however, heat labile ingredients such as bacterial starters, may be added following pasteurization.

- (15) Pasteurized Process Cheese is the food prepared by comminuting and mixing with the aid of heat one or more cheeses of the same or two or more varieties. It may contain salt (2), emulsifying agents (6.1), natural coloring matter (6.2), and acidifier (6.3). The maximum moisture content of a pasteurized process cheese is 43% and the minimum fat content in the dry matter is 47%. It shall contain not more than 0.1% lactose.

The finished product may be labelled Pasteurized Process Cheese or Processed Cheese.

- (16) Pasteurized Process Cheese Food is the food prepared by comminuting and mixing with the aid of heat one or more cheeses of the same or two or more varieties, with one or more of the allowable optional ingredients listed, except stabilizing agents (6.5.2).

The pasteurized process cheese food shall contain not more than 44% moisture and not less than 23% fat. Its milk fat content is not less than 22% when the food contains other foodstuffs.

It shall contain not less than 51% cheese as ingredient.

The finished product may be labeled Pasteurized Process Cheese Food or Process(ed) Cheese Food.

The label shall bear a statement of all optional ingredients added.

- (17) Pasteurized Process Cheese Spread is the food prepared by comminuting and mixing with the aid of heat one or more cheeses of the same or two or more varieties, with one or more of the optional ingredients listed, into a homogeneous plastic mass which is spreadable.

The maximum moisture content of pasteurized process cheese spread is 55%. The fat content shall not be less than 20%.

It shall contain not less than 51% cheese as ingredient.

The finished product may be labelled Pasteurized Cheese Spread or Process(ed) Cheese Spread.

The label shall bear the statement of all optional ingredients added.

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L. C. Bernabe
L. C. BERNABE *26/74*
Incharge, Records Section

LIST OF ALLOWABLE OPTIONAL INGREDIENTS

1. Milk Fat - Cream, butter & butter oil
2. Salt (Sodium Chloride)
3. Spices and other vegetable seasonings - in sufficient quantity to characterize the product.
4. Other Foodstuffs

Foods other than sugars properly cooked or otherwise prepared for the purposes of flavoring the product may be added in sufficient quantity to characterize the product provided these additions, calculated on the basis of dry matter, do not exceed one sixth of the weight of the total solids of the final product.

5. Milk components in liquid or powder form.
6. Food Additives

6.1 Emulsifying agents

1. Mono-, di-, tri-sodium phosphate
2. Dipotassium phosphate
3. Sodium metaphosphate
4. Sodium or potassium citrate
5. Sodium pyrophosphate
6. Tetrasodium pyrophosphate

The weight of the solids of such emulsifying agents shall not be more than 3% of the weight of the finished processed product.

6.2 Natural coloring matters

Annatto
Beta-carotene
Chlorophyll
Riboflavin
Oleoresin of Paprika
Curcumine

6.3 Acidifiers

Citric acid
Phosphoric acid
Acetic acid
Lactic acid
Hydrochloric acid
Vinegar

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E. C. Bernabe
E. C. BERNABE 4/16/78

Used as acidifying agents within the limits of the emulsifying agents. The ph of the finished product shall not be less than 5.3.

6.4 Preservatives

Either sorbic acid or its sodium & potassium salts

Maximum level - - - - 2000 mg/kg or 0.2%

or Propionic acid and its sodium and calcium salts

Maximum level - - - - 3000 mg/kg or 0.3%

Mixture of propionic acid and sorbic acid and their salts not to exceed 2000 mg/kg of the finished product-0.2%

6.5 Other Additives

6.5.1 Calcium chloride

Sodium bicarbonate and/or calcium carbonate

Used within the limits of the emulsifying agents

6.5.2 Stabilizing ingredients: One or more of the following vegetable gums and related water binding substances maybe used but not in excess of a total of 0.5% by weight of the finished product.

Carob (locust bean gum)

guar gum

gum karaya

gum tragacanth

carrageenan or salts of carrageenan

furcelleran or salts of furcelleran

gelatin

lecithin

alginic acid and its salts

sodium carboxymethylcellulose (cellulose gum)

oat gum

propylene glycol esters of alginic acid; algin derivatives

agar agar

pectin

Carriers for stabilizers: glycerin

propylene glycol

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E. C. Bernabe
E. C. BERNABE 7/26/74
Incharge, Records Section

CHEESE FAT AND MOISTURE STANDARDS

Name or Kind of Cheese	Fat Dry Weight Minimum	Moisture Maximum (not more than)
	Per Cent	Per cent
Brick	50	44
Cheddar	50	39
Colby	50	40
Edam	40	45
Granular	50	39
Gruyere	45	39
Parmesan	32	32
Skim Milk	15	-
Swiss	43	41
Washed Curd	50	42
Pasteurized Process Cheese	47	43
Pasteurized Process Cheese Food	23 (minimum fat) finished product	44
Pasteurized Process Cheese Spread	20 (minimum fat) finished product	55
Cream Cheese	33	55
Cottage Cheese Dry Curd	less 0.5 (fat) finished product	80
Cottage Cheese	4 (minimum fat) finished product	80
Lowfat Cottage Cheese	0.5 (minimum fat) finished product 2 (maximum fat) finished product	82.5

This regulation shall take effect 30 days after publication in the Official Gazette.

(SGD.) CLEMENTE S. GATMAITAN, M.D., M.P.H.
Secretary of Health

Recommended by:

CERTIFIED TRUE COPY:

(SGD.) L. M. PESIGAN
Administrator

E. C. Bernabe
E. C. BERNABE *2/26/74*
Incharge, Records Section
Department of Health

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