COMMISSION REGULATION (EEC) No 3915/86

of 22 December 1986

amending Regulation (EEC) No 756/70 on granting aid for skimmed-milk processed into casein and caseinates

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Regulation (EEC) No 804/68 of 27 June 1968 on the common organization of the market in milk and milk products [1], as last amended by Regulation (EEC) No 1335/86 [2], and in particular Article 11 (3) thereof,

Whereas Commission Regulation (EEC) No 756/70 [3], as last amended by Regulation (EEC) No 1742/86 [4], laid down detailed rules on granting aid for skimmed-milk processed into casein and caseinates;

Whereas a number of definitions are set out in Chapter II of Annex IV to Regulation (EEC) No 756/79; whereas in the light of the reference methods set out in the first Commission Directive 85/503/EEC of 25 October 1985 on methods of analysis for edible caseins and caseinates [5], Chapter II of the said Annex should be amended;

Whereas the measures provided for in this Regulation are in accordance with the opinion of the Management Committee for milk and milk products,

HAS ADOPTED THIS REGULATION:

Article 1

Chapter II of Annex IV to Regulation (EEC) No 756/70 is hereby replaced by the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the third day following its publication in the *Official Journal of the European Communities.*

It shall apply with effect from 2 February 1987.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 22 December 1986.

For the Commission

Frans ANDRIESSEN

Vice-President

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[1] OJ No L 148, 28. 6. 1968, p. 13.
[2] OJ No L 119, 8. 5. 1986, p. 19.
[3] OJ No L 91, 25. 4. 1970, p. 28.
[4] OJ No L 151, 5. 6. 1986, p. 21.
[5] OJ No L 308, 20. 11. 1985, p. 12.

ANNEX

'II. CONTROL

(a) **Method of analysis**

For the purpose of applying this Regulation, the reference methods set out in the first Commission Directive 85/503/EEC of 25 October 1985 on methods of analysis for edible caseins and caseinates (1) as listed below shall be binding:

1. determination of moisture content (expressed as water),
2. determination of protein content (proteins),
3. determination of titrable acidity (free acidity),
4. determination of ash (including P_2O_5).

(b) **Definitions**

1. *Fat content*

'Fat content' means the quantity of total substance obtained by the Schmid-Bondzjnski-Ratzlaff method or the Röse-Gottlieb method, expressed as a percentage weight.

2. *Milk protein content other than casein*

'Milk protein content other than casein' means the content determined by measuring the -SH and -S-S- groups linked with proteins, the reference values being 0,25 % and 3 % respectively for pure casein and serum protein.

3. *Lactose content*

'Lactose content' means the content determined by colour reaction with a solution of sulphuric phenol after the product has been made soluble in a medium of sodium bicarbonate and after separation of the whey by precipitation of the protein in an acid medium.

4. *Total bacterial count*

'Total bacterial count' means the content determined by counting the colonies developed on a culture medium after incubation for 72 hours at a temperature of 30 °C.

5. *Coliforms*

'Absence of coliforms' in 0,1 grams of the product concerned means the negative reaction obtained on a culture medium after incubation for 24 hours at a temperature of 30 °C.

6. *Thermophilic organisms*

'Thermophilic organisms' means the content determined by counting the colonies developed on a culture medium after incubation for 48 hours at a temperature of 55 °C.

(c) **Sampling**

Samples shall be taken in accordance with the procedure laid down in International Standard ISO 707; however, Member States may use another method of sampling provided that this method complies with the principles of the abovementioned standard.

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(1) OJ No L 308, 20. 11. 1985, p. 12.'