COMMISSION REGULATION (EC) No 658/97

of 16 April 1997

amending Regulation (EC) No 1854/96 establishing a list of reference methods to be applied for the analysis and quality evaluation of milk and milk products under the common market organization

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation 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 (EC) No 1587/96 [2], and in particular Article 6 (6), Article 7 (5), Article 8 (4), Article 9 (3), Article 10 (3), Article 11 (3), Article 12 (3), Article 13 (3), Article 16 (1) and (4) and Article 17 (14) thereof,

Whereas Article 2 (1) of Commission Regulation (EC) No 2721/95 of 24 November 1995 on the establishment of rules for the application of reference and routine methods for the analysis and quality evaluation of milk and milk products under the common market organization [3], specifies, that before 1 April each year a list of reference methods applicable for the analyses mentioned in Article 1 of that Regulation has to be established; whereas a first list was adopted by Commission Regulation (EC) No 1854/96 [4]; whereas that list should be updated with effect from 1 April 1997; whereas therefore the Annex to that Regulation should be replaced;

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

The Annex to Regulation (EC) No 1854/96 is replaced by th Annex to the present 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 be applicable from 1 April 1997.

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

Done at Brussels, 16 April 1997.

For the Commission

Franz FISCHLER

Member of the Commission

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[1] OJ No L 148, 28. 6. 1968, p. 13.
[2] OJ No L 206, 16. 8. 1996, p. 21.
[3] OJ No L 283, 25. 11. 1995, p. 7.
[4] OJ No L 246, 27. 9. 1996, p. 5.

ANNEX

LIST OF REFERENCE METHODS PURSUANT TO REGULATION (EC) No 2721/95

Applicable from 1 April 1997

Index:

Min. = minimum, Max. = maximum, Annex = Annex to quoted Regulation, SnF = solids not fat, r = repeatability, R = reproducibility, FFA = free fatty acids, PV = peroxide value, A = appearance, F = flavour, C = consistency, TBC = total bacterial count, Therm = thermophilic bacterial count, MS = Member State, IDF = International Dairy Federation, ISO = International Standards Organization, IUPAC = International Union of Pure and Applied Chemistry, ADPI = American Dairy Products Institute, SCM = sweetened condensed milk, EMC = evaporated milk or cream, MSNF = milk solids non fat, WC = whey cheese.

Part A:

Commission Regulation	Product	Parameter	Limit	Reference method	Remark
Regulation (EC) No 454/95 Annex I	Butter	Milk fat	82 % Min.	IDF Standard 80:1977	
		Water	16 % Max.	IDF Standard 80:1977	
		SnF	2 % Max.	IDF Standard 80:1977	
		Fat acidity (Max.)	1,2 mmol/100 g fat	IDF Standard 6B:1989	
		PV (Max.)	0,3 mequiv. oxygen/1 000 g fat	ISO 3976:1977	Note 1
		Coliform	Not detectable in 1 g	Commission Regulation (EC) No 1080/96 (OJ No L 142, 15. 6. 1996, p. 13)	Note 3
		Non milk fat	Not detectable by triglyceride analysis	Annex III	
		Sterol tracers	Not detectable	Commission Regulation (EC) No 86/94 (OJ No L 17, 20. 1. 1994, p. 7)	
		Other tracers	Not detectable	Methods approved by competent authority	Note 2
		Sensory characteristics	At least 4 out of 5 points for A, G, C	Annex IV	
		Water dispersion	At least 4 points	IDF 112A:1989	
Regulation (EEC) No 570/88	Non-salted butter	Milk fat	82 % Min.	IDF Standard 80:1977	
		Water	16 % Max.	IDF Standard 80:1977	
		Tracers			
		Sterols		Regulation (EC) No 86/94	
		Vanillin		Methods approved by competent authority	Note 2
		Carotenic acid ethyl ester		Commission Regulation (EC) No 1082/96 (OJ No L 142, 15. 6. 1996, p. 26)	
		Triglycerides of enanthic acid		IUPAC 2.301 sub 5	

Commission Regulation	Product	Parameter	Limit	Reference method	Remark
Regulation (EEC) No 570/88	Salted butter	Milk fat	80 % Min.	IDF Standard 80:1977	
		Water	16 % Max.	IDF Standard 80:1977	
		Tracers			
		Sterols		Commission Regulation (EC) No 86/94	
		Vanillin		Methods approved by competent authority	Note 2
		Carotenic acid ethyl ester		Regulation (EC) No 1082/96	
		Triglycerides of enanthic acid		IUPAC 2.301 sub 5	
Regulation (EEC) No 570/88	Concentrated butter	Milk fat	99,8 % Min.	IDF Standard 24:1964	
		Moisture & MSNF	0,2 % Max.	IDF 23A:1988 (moisture) IDF 24:1964 (MSNF)	
		Fat acidity	0,35 % (oleic) Max.	IDF Standard 6B:1989	
		PV (Max.)	0,5 mequiv. oxygen/1 000 g fat	ISO 3979:1977	Note 1
		Flavour	Fresh		
		Smell	Absence of extraneous odours		
		Other	Absence of neutralizing agents, antioxidants and preservatives		
		Tracers			
		Sterols		Commission Regulation (EEC) No 3942/92	
		Vanillin		Methods approved by competent authority	Note 2
		Carotenic acid ethyl ester		Regulation (EC) No 1082/96	
		Triglycerides of enanthic acid		IUPAC 2.301 sub 5	
Regulation (EEC) No 570/88	Cream	Fat	35 % — 49 %	IDF Standard 16C:1987	
		Tracers			
		Sterols		Methods approved by competent authority	Note 2
		Vanillin		Methods approved by competent authority	Note 2
		Carotenic acid ethyl ester		Method approved by competent authority	Note 2
		Triglycerides of enanthic acid		IUPAC 2.301 sub 5	

Commission Regulation	Product	Parameter	Limit	Reference method	Remark
Regulation (EEC) No 429/90	Concentrated butter	Milk fat	96 %	IDF Standard 24:1964	
		SnF	2 %	IDF 80:1977	
		Tracers			
		Stigmasterol (95 %)	15 g/100 kg butter concentrate	Commission Regulation (EEC) No 3942/92 (OJ No L 399, 31. 12. 1992, p. 29)	
		Stigmasterol (85 %)	17 g/100 kg butter concentrate	Regulation (EEC) No 3942/92 (OJ No L 399, 31. 12. 1992, p. 29)	
		Triglycerides of enanthic acid	1,1 kg/100 kg butter concentrate	IUPAC 2.301 sub 5	
		Ethyl ester of butyric acid and stigmasterol	See Annex point 1 (c)	Regulation (EEC) No 3942/92 (stigmasterol) and method approved by competent authority (butyric acid)	Note 2
		Lecithin (E322)	0,5 % Max.	Methods approved by competent authority	Note 2
		NaCl	0,75 % Max.	IDF Standard 12B:1988	
		Fat acidity	0,35 % (oleic) Max.	IDF Standard 6B:1989	
		PV (Max.)	0,5 mequiv. oxygen/1 000 g fat	ISO 3976:1977	Note 1
		Flavour	Fresh		
		Smell	Absence of extraneous odours		
		Other	Absence of neutralizing agents, antioxidants and preservatives		
Regulation (EEC) No 2191/81	Non-salted butter	Milk fat	82 % Min.	IDF Standard 80:1977	
		Water	16 % Min.	IDF Standard 80:1977	
Regulation (EEC) No 2191/81	Salted butter	Milk fat	80 % Min.	IDF Standard 80:1977	
		Water	16 % Min.	IDF Standard 80:1977	
		Salt	2 % Max.	IDF Standard 80:1977	
Regulation (EEC) No 2990/82	Non-salted butter	Milk fat	82 % Min.	IDF Standard 80:1977	
		Water	16 % Min.	IDF Standard 80:1977	
Regulation (EEC) No 2990/82	Salted butter	Milk fat	80 % Min.	IDF Standard 80:1977	
		Water	16 % Min.	IDF Standard 80:1977	
		Salt	2 % Max.	IDF Standard 80:1977	
Regulation (EC) No 1081/96	Cheese made from ewes' and/or goats' milk	Cows' milk	< 1 %	Regulation (EC) No 1081/96 (OJ No L 142, 15. 6. 1996 p. 15)	
Regulation (EEC) No 2921/90	Annex I — Acid casein	Water	12,00 % Max.	IDF Standard 78C:1990	
		Fat	1,75 % Max.	IDF 127A:1988	
		Free acidity	0,3 % (lactic) Max.	IDF Standard 91:1979	
Regulation (EEC) No 2921/90	Annex I — Rennet casein	Water	12,00 % Max.	IDF Standard 78C:1990	
		Fat	1,00 % Max.	IDF 127A:1988	
		Ash	7,50 % Min.	IDF Standard 90:1979	

Commission Regulation	Product	Parameter	Limit	Reference method	Remark
Regulation (EEC) No 2921/90	Annex I — Caseinate	Water	6,00 % Max.	IDF Standard 78C:1990	
		Milk protein	88,0 % Min.	IDF Standard 92:1979	
		Fat and ash	6,00 % Max.	IDF 127A:1988 IDF Standard 89:1979 or IDF Standard 90:1979	
Regulation (EEC) No 2921/90	Annex II — Acid casein	Water	10 % Max.	IDF Standard 78C:1990	
		Fat	1,5 % Max.	IDF 127A:1988	
		Free acidity	0,2 % (lactic) Max.	IDF Standard 91:1979	
		TBC (Max.)	30 000/1 g	IDF Standard 100B:1991	Note 3
		Coliforms (Max.)	Absence/0,1 g	Regulation (EC) No 1080/96	Note 3
		Therm. (Max.)	5 000/1 g	IDF Standard 100B:1991	Note 3, 4
Regulation (EEC) No 2921/90	Annex II — Rennet casein	Water	8 % Max.	IDF Standard 78C:1990	
		Fat	1,0 % Max.	IDF 127A:1988	
		Ash (Min.)	7,5 %	IDF Standard 90:1979	
		TBC (Max.)	30 000/1 g	IDF Standard 100B:1991	Note 3
		Coliforms (Max.)	Absence/0,1 g	Regulation (EC) No 1080/96	Note 3
		Therm. (Max.)	5 000/1 g	IDF Standard 100B:1991	Note 3, 4
Regulation (EEC) No 2921/90	Annex II — Caseinate	Water	6,00 % Max.	IDF Standard 78C:1990	
		Milk protein	88,0 % Min.	IDF Standard 92:1979	
		Fat and ash	6,00 % Max.	IDF 127A:1988 IDF 89:1979 or IDF 90:1979	
		TBC (Max.)	30 000/1 g	IDF Standard 100B:1991	Note 3
		Coliforms (Max.)	Absence/0,1 g	Commission Regulation (EC) No 1080/96	Note 3
		Therms (Max.)	5 000/1 g	IDF Standard 100B:1991	Note 3, 4
Regulation (EEC) No 2921/90	Annex III — Caseinate	Water	6,00 % Max.	IDF Standard 78C:1990	
		Milk protein	85,00 % Min.	IDF Standard 92:1979	
		Fat	1,5 % Max.	IDF 127A:1988	
		Lactose	1,00 % Max.	IDF Standard 106:1982	
		Ash	6,5 % Max.	IDF 89:1979 or IDF 90:1979	
		TBC (Max.)	30 000/1 g	IDF Standard 100B:1991	Note 3
		Coliforms (Max.)	Absence/0,1 g	Regulation (EC) No 1080/96	Note 3
		Therm. (Max.)	5 000/1 g	IDF Standard 100B:1991	Note 3, 4
Regulation (EEC) No 1725/79	Compound feedingstuffs & SMP (animal grade)	Water (acid buttermilk powder)	5 % Max.	Annex VI	
		Water (SMP)	5 % Max.	IDF Standard 26A:1993	
		Fat (SMP)	11 % Max.	IDF Standard 9C:1987	
		SMP content final product	50 % Min.	Annex III	
		Fatty matter final product	2,5 % or 5 % Min.	Commission Directive 84/4/EEC (OJ No L 15, 18. 1. 1984, p. 28)	
		Copper final product	25 ppm	Directive 78/633/EEC (OJ No L 206, 29. 7. 1978, p. 43)	
		Starch Final Product	⩾ 2 %	Annex V	
		Rennet whey final product	Absence	Annex IV	

Commission Regulation	Product	Parameter	Limit	Reference method	Remark
Regulation (EC) No 322/96	SMP spray	Fat	1,0 % Max.	IDF Standard 9C:1987	
		Protein	31,4 % (Min. of the non-fat dry matter)	IDF Standard 20B:1993	
		Water	3,5 % Max.	IDF Standard 26A:1993	
		Acidity (N/10 NaOH)	19,5 mls Max.	IDF Standard 86:1981	
		Lactates	150 mg/100 g Max.	IDF Standard 69B:1987	
		Phosphatase	Negative	ISO Standard 3356:1975	
		Solubility	0,5 ml Max. at 24 °C	IDF 129A:1988	
		Scorched particles	Disk B Min. (15,0 mg)	ADPI:1990	
		TBC	40 000/1 g	IDF Standard 100B:1991	
		Coliform	Negative/0,1 g	Regulation (EC) No 1080/96	Note 3
		Buttermilk	Negative	Annex VI	
		Whey — rennet	Negative	Annex V	
		Whey — acid	Negative	Method approved by competent authority	
		Antimicrobial agents		Annex VII	
Regulation (EEC) No 1105/68	Skimmed milk	Fat	1,0 % Max.	IDF Standard 122B:1987	
		Solids non fat	8,75 % Min.		Note 5
		Total solids		IDF Standard 121B:1987	
		Freezing Point		IDF Standard 108B:1991	
Regulation (EEC) No 1105/68	Buttermilk	Fat	1,0 % Max.	IDF Standard 122B:1987	
		Solids non fat	8,00 % Min.		Note 5
		Total solids		IDF Standard 121B:1987	
		Freezing Point		IDF Standard 108B:1991	

Part B

The reference methods listed under Part B are applicable to analyses of products covered by any of the regulations indicated in the first column

Commission Regulation	Product	CN code	Parameter	Limit	Reference method	Remark
Regulation (EC) No 1466/95 Regulation (EC) No 1600/95 Regulation (EEC) No 584/92 Regulation (EC) No 1588/94 Regulation (EC) No 1713/95 Regulation (EEC) No 1150/90	Milk and cream, not concentrated nor sweetened	CN code 0401	Fat (≤ 6 %)	The limits are those specified in the description to the CN code for the particular product or where applicable those specified in Part 9 of the export refund nomenclature in Regulation (EEC) No 3846/87	IDF Standard 1C:1987	
			Fat (> 6 %)		IDF Standard 16C:1987	
	Milk and cream, concentrated or containing added sugar	CN code 0402	Fat (liquid form)		IDF Standard 13C:1987	
			Fat (solid form)		IDF Standard 9C:1993	
			Sucrose		IDF Standard 35A:1992	
			Total solids (SCM)		IDF Standard 15B:1991	
			Total solids (EMC)		IDF Standard 21B:1987	
	Buttermilk, fermented or acidified milk and cream, concentrated or unconcentrated containing added sugar	CN code 0403	Fat		IDF 1C:1987, IDF 9C:1987 IDF 16C:1987, IDF 22B:1987	
			Sucrose		IDF Standard 35A:1992	
	Whey, whether or not concentrated or sweetened; products consisting of natural milk constituents	CN code 0404	Fat		IDF 9C:1987, IDF 16C:1987 IDF 22B:1987	
			Protein		IDF Standard 20B:1993	
			Sucrose		IDF Standard 35A:1992	
	Butter and other fats derived from milk; dairy spreads	CN code 0405 Butter	Fat (if fat ≤ 85 %)		IDF Standard 80:1977	
			Water		IDF Standard 80:1977	
			Solids not fat		IDF Standard 80:1977	
			NaCl		IDF Standard 12B:1988	
		Butteroil	Fat (fat > 99 %)		IDF Standard 24:1964	
			Water (if fat > 99 %)		IDF Standard 23A:1988	
	Cheese and curd	CN code 0406	Fat		IDF Standard 5B:1986	
			Dry matter		IDF Standard 4A:1982	
			Dry matter (Ricotta)		IDF Standard 58:1970	
			NaCl		IDF Standard 88A:1988	
			Lactose		IDF Standard 79B:1991	

Notes to list of European Union reference methods

Note 1: Milk fat isolation as described in IDF Standard 6B:1989 (protection from light).

Note 2: No reference method has been established.

Note 3: Sample preparation to be carried out according to IDF Standard 122C:1996 or according to IDF Standard 73A:1985.

Note 4: Incubation for 48 hours at a temperature of 55 °C.

Note 5: % solids non fat = % total solids − % fat.