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IDT

DRAFT MALAWI STANDARD

A blend of evaporated skimmed milk and vegetable fat – Specification

NOTE: This is a draft proposal and it shall neither be used nor regarded as a Malawi standard

A blend of evaporated skimmed milk and vegetable fat – Specification

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FOREWORD

This draft Malawi standard has been prepared to provide requirements for a blend of evaporated skimmed milk and vegetable fat.

The draft standard is identical to the following international standard:

Codex Stan 250:2006, *Standard for a blend of evaporated skimmed milk and vegetable fat.*

Acknowledgement is made for the use of the information.

TECHNICAL COMMITTEE

This draft Malawi standard was prepared by the *Technical Committee MBS/TC 23, Milk and milk products* and the following companies, organizations and institutions were represented:

NOTICE

This Malawi standard shall be reviewed every five years or whenever necessary in order to keep abreast of progress. Comments are welcome and shall be considered when the standard is being reviewed.

DRAFT MALAWI STANDARD

A blend of evaporated skimmed milk and vegetable fat – Specification

1 SCOPE

This standard applies to a blend of evaporated skimmed milk and vegetable fat, also known as a blend of unsweetened condensed skimmed milk and vegetable fat, which is intended for direct consumption, or further processing, in conformity with the description in section 3 of this standard.

2 NORMATIVE REFERENCES

The following standards contain provisions, which through reference in this text, constitute provisions of this Malawi standard. All standards are subject to revision and, since any reference to a standard is deemed to be a reference to the latest edition of that standard, parties to agreements based on this standard are encouraged to take steps to ensure the use of the most recent edition of the standard indicated below. Information on current valid national and international standards can be obtained from the Malawi Bureau of Standards.

MS 19: *Labelling of pre-packed foods – General standard;*

MS 21: *Food and food processing units – Code of hygienic conditions;*

MS 302: *Contaminants and toxins in foods – General standard;*

MS 1113: *Code of hygienic practice for milk and milk products;*

CAC/GL 9: *General principles for the addition of essential nutrients for food;*

CAC/GL 21: *Principles for the establishment and application of microbiological criteria for foods;*

CODEX STAN 234: *Recommended methods of analysis and sampling.*

3 DESCRIPTION

3.1 A blend of evaporated skimmed milk and vegetable fat is a product prepared by recombining milk constituents and potable water, or by the partial removal of water and the addition of edible vegetable oil, edible vegetable fat or a mixture thereof, to meet the compositional requirements in section 4 of this standard.

4 ESSENTIAL COMPOSITION AND QUALITY FACTORS

4.1 Raw materials

Skimmed milk and skimmed milk powders¹, other non-fat milk solids, and edible vegetable fats/oils¹.

The following milk products are allowed for protein adjustment purposes:

- (a) Milk retentate Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- (b) Milk permeate Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration; and
- (c) Lactose¹

¹ See Malawi standard for sugar

4.2 Permitted ingredients

- (a) Potable water;
- (b) Sodium chloride and/or potassium chloride as salt substitute.

4.3 Permitted nutrients

Where allowed in accordance with CAC/GL 9, maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

4.4 Composition

Blend of sweetened condensed skimmed milk and vegetable fat

Minimum total fat	7.5 % m/m
Minimum milk solids-not-fat ^(a)	17.5 % m/m
Minimum milk protein in milk solids-not-fat ^(a)	34 % m/m

Reduced fat blend of sweetened condensed skimmed milk and vegetable fat

Total fat	More than 1 % and less than 7.5 % m/m
Minimum milk solids-not-fat ^(a)	19 % m/m
Minimum milk protein in milk solids-not-fat ^(a)	34 % m/m

Note: (a) The milk solids-not-fat content includes water of crystallization of the lactose.

5 FOOD ADDITIVES

Only food additives listed below may be used and only within the limits specified.

Table 1 – Additives for the blend of evaporated skimmed milk and vegetable fat

INS No.	Name of additive	Maximum level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	
332(i)	Potassium dihydrogen citrate	
332(ii)	Tripotassium citrate	
333	Calcium citrate	
508	Potassium chloride	
509	Calcium chloride	
Acidity regulators		
170(i)	Calcium carbonate	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4 400 mg/kg, singly or in combination as phosphorous
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Calcium dihydrogen phosphate	
341(ii)	Dicalcium hydrogen phosphate	
341(iii)	Tricalcium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	

INS No.	Name of additive	Maximum level
450(v)	Tetrapotassium diphosphate	4 400 mg/kg, singly or in combination as phosphorous
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphates	
452(v)	Ammonium polyphosphates	
500(i)	Sodium carbonate	
500(ii)	Sodium hydrogen carbonate	
500(iii)	Sodium sesquicarbonate	
501(i)	Potassium carbonates	
501(ii)	Potassium hydrogen carbonate	
Thickeners		
407	Carrageenan	Limited by GMP
407a	Processed eucheama seaweed (PES)	

6 CONTAMINANTS

6.1 The products covered by this standard shall comply with the maximum levels for contaminants that are specified for the product in MS 302.

6.2 The milk used in the manufacture of the products covered by this standard shall comply with the maximum levels for contaminants and toxins specified for milk by MS 302 and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the Codex Alimentarius Commission.

6.3 The vegetable oils/fat used in the manufacture of the products covered by this Standard shall comply with the Maximum Levels for contaminants and toxins specified for the oils/fats by MS 302 and with the maximum residue limits for pesticides established for the oils/fats by the Codex Alimentarius Commission.

7 HYGIENE

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of MS 21, MS 1113 and other relevant Codex texts such as Codes of hygienic practice and Codes of practice. The products should comply with any microbiological criteria established in accordance with CAC/GL 21.

8 LABELLING

In addition to the provisions of MS 19, the following specific provisions apply:

8.1 Name of the food

8.1.1 The name of the food shall be:

- (a) Blend of Evaporated Skimmed Milk and Vegetable Fat; or
- (b) Reduced Fat Blend of Evaporated Skimmed Milk and Vegetable Fat.

8.1.2 Other names may be used if allowed by national legislation in the country of retail sale.

8.2 Declaration of total fat content

8.2.1 The total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

8.2.2 A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement.

8.3 Declaration of milk protein

The milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

8.4 List of ingredients

Notwithstanding the provision of section 4.2.1 of MS 19, milk products used only for protein adjustment need not be declared.

8.5 Advisory statement

A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS".

9 METHODS OF SAMPLING AND ANALYSIS

Sampling and analysis of milkfat products shall be done in accordance with CODEX STAN 234.

THE MALAWI BUREAU OF STANDARDS

The Malawi Bureau of Standards is the standardizing body in Malawi under the aegis of the Ministry of Industry and Trade. Set up in 1972 by the Malawi Bureau of Standards Act (Cap: 51:02), the Bureau is a parastatal body whose activities aim at formulating and promoting the general adoption of standards relating to structures, commodities, materials, practices, operations and from time to time revise, alter and amend the same to incorporate advanced technology.

CERTIFICATION MARK SCHEME

To bring the advantages of standardization within the reach of the common consumer, the Bureau operates a Certification Mark Scheme. Under this scheme, manufacturers who produce goods that conform to national standards are granted permits to use the Bureau's "Mark of Quality" depicted below on their products. This Mark gives confidence to the consumer of the commodity's reliability.

