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IDT

DRAFT MALAWI STANDARD

**A blend of sweetened condensed
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 sweetened condensed skimmed milk and vegetable fat – Specification

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FOREWORD

This draft Malawi standard has been prepared to provide requirements for the blend of sweetened condensed skimmed milk and vegetable fat.

The draft standard is identical to the following international standard:

Codex Stan 252:2006, *Standard for a blend of sweetened condensed skimmed milk and vegetable fat*.

Acknowledgement is made for the use of the information.

TECHNICAL COMMITTEE

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

- Ministry of Agriculture, Irrigation and Water Development – Blantyre Agricultural Development Division;
- Consumers Association of Malawi;
- Dairibord Malawi Limited;
- Lilongwe Dairy (2001) Limited;
- Lilongwe University of Agriculture and Natural Resources (LUANAR);
- Malawi Bureau of Standards;
- Peoples Trading Centre;
- Shire Highlands Milk Producers Association;
- Suncrest Creameries Limited; and
- University of Malawi – The Malawi Polytechnic

NOTICE

This draft 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 sweetened condensed skimmed milk and vegetable fat – Specification

1 SCOPE

This draft Malawi standard applies to a blend of sweetened condensed skimmed milk and vegetable fat, 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 214: *Drinking water – Specification;*

MS 237: *Food additives – General standard;*

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

MS 935: *Principles for the Establishment and Application of Microbiological Criteria for Foods;*

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

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

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

3 DESCRIPTION

3.1 A blend of sweetened condensed skimmed milk and vegetable fat is a product prepared by recombining milk constituents and potable water, or by the partial removal of water, with the addition of sugar and with 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 powders, other non-fat milk solids, and edible vegetable fats/oils.

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) Lactose

4.2 Permitted ingredients

- (a) Potable water conforming to MS 214;
- (b) Sugar; and
- (c) Sodium chloride and/or potassium chloride as salt substitute.

In this product, sugar is generally considered to be sucrose, but a combination of sucrose with other sugars, consistent with Good Manufacturing Practice, may be used.

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

4.4.1 Blend of sweetened condensed skimmed milk and vegetable fat

Minimum total fat	8 % m/m
Minimum milk solids-not-fat ^(a)	20 % m/m
Minimum milk protein in milk solids-not-fat ^(a)	34 % m/m

4.4.2 Reduced fat blend of sweetened condensed skimmed milk and vegetable fat

Total fat	More than 1 % and less than 8 % m/m
Minimum milk solids-not-fat ^(a)	20 % 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.

For a blend of sweetened condensed skimmed milk and vegetable fat the amount of sugar is restricted by Good Manufacturing Practice to a minimum value which safeguards the keeping quality of the product and a maximum value above which crystallization of sugar, may occur.

5 FOOD ADDITIVES

Food additives may be used in the preparation of the blend of sweetened condensed skimmed milk and vegetable fat in accordance with MS 237.

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 (CAC).

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 CAC.

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 1113 and other relevant Codex texts. The products should comply with any microbiological criteria established in accordance with MS 935.

8 LABELLING

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

8.1 Name of the product

8.1.1 The name of the product shall be:

- (a) Blend of sweetened condensed skimmed milk and vegetable fat; or
- (b) Reduced fat blend of sweetened condensed 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

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.

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".

10 METHODS OF SAMPLING AND ANALYSIS

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

Annex A
(Informative)

ADDITIONAL INFORMATION

The additional information below does not affect the provisions in the preceding sections which are those that are essential to the product identity, the use of the name of the food and the safety of the food.

B1. OTHER QUALITY FACTORS

B1.1 Physical appearance

White to pale cream; free from lumps which do not break up under slight pressure.

B1.2 Flavour and odour

Not more than slight foreign flavours and odours. The product must be free from offensive flavours and odours.

B2. PROCESSING AIDS

Acids used for precipitation purposes:

INS no.	Name
260	Acetic acid, glacial
270	Lactic acid, L-, D- and DL-
330	Citric acid
338	Orthophosphoric acid
507	Hydrochloric acid
513	Sulphuric acid

For renneting enhancement purposes:

509	Calcium chloride
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B3. ADDITIONAL QUALITY FACTORS

	Rennet casein	Acid casein	Caseinates
Maximum sediment (scorched particles)	15 mg/25g	22.5 mg/25g	22.5 mg/25g (spray dried) 81.5 mg/25g (roller dried)

Heavy metals

The following limits apply:

Metal	Maximum limit
Copper	5 mg/kg
Iron	20 mg/kg (50 mg/kg in roller dried caseinates)

B4. ADDITIONAL METHODS OF ANALYSIS

Refer to CODEX STAN 234 for additional methods of analysis.

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.

