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EAST AFRICAN STANDARD

Caciotta cheese — Specification

EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 17, *Milk and milk product*.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.

Caciotta cheese — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for Cacciotta cheese intended for direct human consumption or for further processing.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC 926.08, *Rapid Determination of Moisture/Solids and Fat in Dairy Products by Microwave and Nuclear Magnetic Resonance Analysis*

AOAC 999.10, *Determination of Lead, Cadmium, Copper, Iron, and Zinc in foods, Atomic Absorption Spectrophotometry after dry ashing*

CAC/RCP 1, *Code of practice — General Principles for food hygiene*

CXS 192; *General standard for food additives*

CXC 57; C*ode of hygienic practice for milk and milk products*

EAS 38, *Labelling of pre-packaged foods — General requirements*

ISO 1735, *Cheese and processed cheese products — Determination of fat content — Gravimetric method (Reference method)*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

ISO 5538, *Milk and milk products — Sampling inspection by attributes*

ISO 707*, Milk and milk products — Guidance on sampling*

ISO 8197, Milk and milk products — Sampling inspection by variables

ISO 11290-2, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 2: Enumeration method*

ISO 16649-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

ISO 11870; *Milk and milk products — Determination of fat content — General guidance on the use of butyrometric methods*

ISO/TS 22113; *Milk and milk products — Determination of the titratable acidity of milk fat*

ISO 14501; *Milk and milk powder — Determination of aflatoxin M1 content — Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography*

ISO 6579-1; *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

ISO 6888-1; *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

ISO 11290-2; *Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 2: Enumeration method*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at http://www.iso.org/obp

3.1
cacciota cheese
type of cheese made from sheep, goat, cow, buffalo or camel milk or their mixes. It has a semi-soft texture with a creamy firm consistency, providing a flavour that ranges from mild to tangy as it ages. It can be consumed fresh or after a period of maturation.

3.2
food grade packaging material
packaging material, made of substances which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

4 Requirements

4.1 Raw materials

Milk from cow, buffalo, goat, sheep and camel or their combination complying with Relevant standards

4.2 Essential ingredients

a) Starter cultures of lactic acid and or flavor producing bacteria and cultures of other non-pathogenic micro – organisms;

b) Rennet or other safe and suitable coagulating enzymes; and

c) Acidulants.

4.3 Optional Ingredients

Optional ingredients shall be food grade and shall comply with relevant standards, and include but are not limited to the following

a) spices (for flavoured caciotta cheese only); and

b) salt complying with EAS 35

4.4 General requirements

Caciotta cheese shall be

a) free from foreign matter and surface discolouration'

b) smooth, free from cracks and excessive mould.

c) pale yellow to straw-coloured rind with a white to yellow interior paste.

d) Semi-soft to semi-firm in consistency

4.5 Specific Requirements

Caciotta cheese shall comply with the specific requirements as detailed in Table 1 when tested in accordance with test methods specified therein.

Table 1: Specific requirements for caciotta cheese

S/No.	Parameter	Requirement	Test method
1.	Fat in dry matter, % m/m	42 - 44	ISO 23319
2.	Moisture, % m/m	[50-85]	AOAC 926.08
3.	Titratable acidity as lactic acid %, (m/m), max	0.5	ISO/TS 22113
4.	Salt (Chlorides), % m/m	1.5 – 2.5	ISO 5943

5 Food additives

Food additives may be used in Caciotta cheese in accordance with CXS 192.

6 Contaminants

6.1 Pesticide residues

Caciotta cheese shall comply with maximum residue limits for pesticides set by Codex Alimentarius Commission (CX/MRL2).

5.2 Veterinary drugs residues

Caciotta cheese shall comply with maximum residue limits for antibiotics and other veterinary drugs set by Codex Alimentarius Commission (CX/MRL2).

5.3 Heavy metals

When tested in accordance with AOAC 999.10, the level of Lead (Pb) shall not exceed 0.02 mg/kg.

5.4 Aflatoxins

When tested in accordance with ISO 14501, the level of Aflatoxin M1 shall not exceed 0.5 µg/kg.

6 Hygiene

5.1 The product shall be processed, packaged, stored and distributed under hygienic conditions complying with CXC 1 and CXC 57

5.2 The product on testing shall not contain microbiological count more than the level given in Table 2.

Table 2: Microbiological limits for Caciotta cheese

S/N	Microorganism	Sampling plan		Limits		Test method
		n*	c*	m*	M*	
i.	*Salmonella spp* per 25g	5	0	0	0	ISO 6579-1
ii.	*E. coli*, CFU/g	5	2	10^2	10^3	ISO 16649-2
iii.	*Coagulase-positive Staphylococus aureus cfu/g*	5	2	10^2	10^3	ISO 6888-1
iv.	*Listeria monocytogenes in 25g*	*5*	*0*	*0*	*0*	ISO 11290-2

Assessment of the conformity of food to the microbiological requirements shall be based on the following criteria:

n; number of units making up the sample (Sampling frequency);

m: is the number of micro-organism colonies per gram or millilitre, and food is deemed to conform to the microbiological requirements if the number of colonies in all sample units is equal to or less than m;

M: is the maximum value for the number of micro-organism colonies permitted in food per gram or millilitre. Food is deemed not to conform to the microbiological requirements and to be unfit for human consumption if the number of micro-organism colonies is equal to or greater than the value of M in more sample units than permitted by c.

c: is the number of units in the sample in which the number of micro-organism colonies per gram or millilitre determined in the course of the study may be between m and M. Food is deemed to conform to the microbiological requirements if the number of microorganism colonies in the remaining samples is equal to or less than the value of m.

8 Packaging

Caciotta cheese shall be packed in a suitable and hygienic food grade materials, which protects the quality and safety of the product. The packaging shall not impart any toxic substance or undesirable smell or taste to the product.

9 Labelling

In additional to the requirements of EAS 38, the following specific labelling requirements shall be legibly and indelibly marked:

a) Name of the food as “caciotta cheese”

b) Source of milk used

c) Declaration of milk fat content

The milk fat content shall be declared in either (i) as percentage by mass (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label, provided that the number of servings is stated.

d) Country of origin

e) Date of manufacture and expire shall be clearly shown on the label.

f) Storage instructions shall be provided on the label

g) Name and physical address of the manufacturer or packer shall be clearly shown on the container.

h) Batch or code number.

i) Net weight in metric unit

j) The manufacturer shall declare the type of coagulant used

10 Sampling

10.1 Sampling shall be done in accordance with ISO 707.

10.2 In addition to the provision in ISO 707, sampling shall comply with ISO 8197 or ISO 5538 when the sampling is purposely for inspection

