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EAST AFRICAN STANDARD

Ricotta 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. XXXXXX.

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.

Ricotta cheese — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for Ricotta 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; *Code 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 ricotta cheese
fresh, unripened acid-heat coagulated soft, yellowish white whey cheese made from whey or milk/whey mixtures

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

3.2 Whey cheese
a type of cheese produced from whey, which is the by-product of cheesemaking

3.3 whole milk ricotta
ricotta cheese manufactured by incorporating whole milk into the traditional ricotta making process, resulting in a smooth, slightly sweet, and versatile cheese

3.3 Part-skim ricotta
ricotta cheese manufactured from milk with reduced milkfat content

3.4 ricotone
ricotta cheese manufactured from whey, skim milk or blend of these products.

4 Categories

Ricotta cheese shall be categorized as follow:

a) Whole milk ricotta cheese;

- b) Part skim ricotta cheese;and
- c) Ricotone

5 Requirements

5.1 Raw materials

Whey/milk from cow, buffalo, camel, goat or sheep or their mixes

5.2 Essential ingredients

acidulants such as lactic acid, citric acid, malic acid, vinegar, lemon juice glucono delta lactone, sour whey

5.3 Optional ingredients

The following optional ingredients may be used for producing ricotta cheese. They include but are not limited to the following;

- a) salt complying with EAS 35;
- b) Spices; and
- c) Dairy cream

5.4 General Requirement

Ricotta cheese shall be

- d) free from foreign matter and surface discolouration;
- e) yellowish/white in colour;
- f) Soft and creamy in texture with a slightly sweet flavour ; and
- g) Smooth, homogeneous, firm, free of holes

5.5 Specific Requirements

Ricotta cheese shall comply with specific requirements given in table 1 when tested in accordance with test methods specified therein.

Table 1: Specific requirements for ricotta cheese

Components	Whole milk ricotta	Part skim ricotta	Ricotone	Methods of test
Fat, min % m/m	13	8	2.5	ISO 23319
Crude protein, min, % m/m	11	11.5	16	ISO 8968
Moisture, min, % m/m	72	74.5	77	AOAC 926.08
Titrateable acidity as lactic acid %, (m/m), max	0.5	0.5	0.5	ISO/TS 22113

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6 Food additives

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

7 Contaminants

7.1 Pesticide residues

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

7.2 Veterinary drugs residues

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

7.3 Heavy metals

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

7.4 Aflatoxin

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

8 Hygiene

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

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

Table 2: Microbiological limits

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

9 Packaging

Ricotta cheese shall be packaged in a suitable and hygienic food grade container, 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.

10 Labelling

In addition to any other requirements given in EAS 38, the following specific labelling requirements shall be legibly and indelibly marked:

- a) Name and category of ricotta cheese as per Clause 4
- b) Source of milk used
- c) Declaration of milk fat content

Note: 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
- 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

10 Sampling

The Test samples shall be taken in accordance with ISO 707. In addition to the provision in ISO 707, sampling shall comply with ISO 8197 or ISO 5538 when the sampling is purposely for inspection

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