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EAST AFRICAN STANDARD

Goat 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.

Introduction

Goat cheese is reserved to cheeses of diverse shape and weight, prepared with goat milk exclusively. Goat cheeses are categorized as unripened (fresh) cheese or ripened cheese. The texture of each is defined as soft, semisoft, firm, or hard. Fresh goat cheeses are white and creamy in colour with a typical goat cheese, mild and tangy flavour.

Soft, unripened goat cheese have a tang (some much moresoft than others) and usually a moist, fresh curd texture, white in colour with mild tangy flavor. They are produced using lactic bacteria and no or very little addition of rennet. They are higher in moisture and have no rind.

Soft, ripened goat cheese have velvety-looking white surface mold (from Penicillium album) like cow's milk Camembert or Brie. The center if creamy while the exterior is white mold. Others don’t get as soft and may look crumbly but will taste very smooth. As the cheese ages, the white mold turns darker and brownish which can be trimmed off, if desired. Soft-ripened goat cheeses have a more complex flavor and aroma than unripened cheeses and with no soured smell.

Semi-soft, ripened goat cheese, white to off white body, smooth texture, with a typical sweet, clean goat and nutty flavor, free from strong, stale, rancid or foreign odours.

Firm, unripened goat cheese, are with a typical sweet, slightly tangy flavor and a firm, buttery consistency

Hard, unripened or ripened goat cheeses, firm textured and the curds are pressed. Aging matures and dries them

Goat cheese — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for goat milk cheese intended for 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, *Loss on drying (moisture) in cheese. Method I*

AOAC 942.17, *Arsenic in food. Molybdenum blue method*

AOAC 962.14, Beta-lactam Antibiotics in milk. Bacillus subtilis qualitative field disk assay

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

CXC 1, *Code of practice — General Principles for food hygiene*

CXC 57, *Code of hygienic practice for milk and milk products*

CXS 192 *General standard for food additives*

EAS 35, *Fortified edible salt — Specification*

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

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

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 5534, *Cheese and processed cheese — Determination of the total solids content (Reference method)*

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

ISO 5546, *Caseins and caseinates — Determination of pH (Reference method)*

ISO 5738, *Milk and milk products — Determination of copper content — Photometric method (Reference method)*

ISO 5943, *Cheese and processed cheese products — Determination of chloride content — Potentiometric titration method*

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 6732, *Milk and milk products — Determination of iron content — Spectrometric method (Reference method)*

ISO 6733, *Milk and milk products — Determination of lead content — Graphite furnace atomic absorption spectrometric method*

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

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

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
goat milk
whitish, normal, clean and fresh secretions obtained by practically emptying the udder of a healthy goat, properly fed and kept, but excluding that got during the first 2 days after kidding.

3.2
pasteurised goat milk

Goat milk which has been subjected to heat treatment either by batch method, flash pasteurization or High Temperature Short Time method (HTST)

Note 1 to entry: Batch method is method in which temperature of milk is raised to not less than 65 °C and retained at
this temperature for at least 30 min and, immediately and rapidly cooled to 10 °C or less.

Note 2 to entry: High Temperature Short Time method (HTST) is the temperature of milk raised to not less than 72 °C
and retained at this temperature for at least 15 s and immediately and rapidly cooled to a temperature of 10 °C or less.

Note 3 to entry: Flash pasteurization is the temperature of milk raised to not less than 80 °C and retained at this
temperature for at least 10 s and immediately and rapidly cooled to 10 °C or less.

3.3
goat cheese
product obtained from goat milk, with or without added milk solids, by precipitation with permitted acidulants and heating.

3.4
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 Requirement

4.1 Raw materials

Milk obtained from goat

4.2 Essential ingredients

Essential ingredients shall be food grade and shall comply with relevant standards, and include the following:

a) acidulants complying with CXS 192;

b) starter cultures; and

c) Rennet or other safe and suitable coagulating enzymes;

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 goat cheese only); and

b) salt complying with EAS 35

4.4 General requirements

Goat cheese shall be:

a) free from foreign matter

b) free from contaminants and adulterants

c) white bloom rind, mould grown (Penicillium album, covering the whole surface, short growth, well-spaced, no other mould); and

d) smooth, melting, homogeneous, firm, free of holes.

4.5 Specific requirements

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

Table 1 — Specific requirements for goat cheese

S/N	Characteristic	Requirement		Test method
i.	Milkfat in dry matter, min.	45%		ISO 23319
ii.	Dry matter (Total Solids):	Depending on the fat in dry matter content according to the table below		ISO 5534
		Fat in dry matter content (m/m)	Corresponding minimum dry matter content (m/m)	
		Equal to or above 45% but less than 55%:	43%	
		Equal to or above 55% but less than 60%:	48%	
		Equal to or above 60%	51%	
iii.	Moisture, max	65%		AOAC 926.08
iv.	Salt (Chloride content) %	<1%		ISO 5943

5 Food additives

Food additives when used in goat cheese shall comply with CXS 192.

6 Contaminants

6.1 Pesticide residues

Goat cheese shall comply with maximum residue limits residues set by Codex Alimentarius Commission.

6.2 Veterinary drugs residues

Goat cheese shall comply with maximum tolerable residue limits for antibiotics and other veterinary drugs set by Codex Alimentarius Commission.

6.3 Aflatoxin

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

6.4 Heavy metals

The level of Lead shall not exceed 0.02 mg/kg when tested in accordance with AOAC 999.10

7 Hygiene

7.1 Goat cheese shall be processed, packaged, stored and distributed under hygienic conditions complying with CXC 1 and CXC 57.

7.2 Goat cheese shall not exceed microbiological limits in Table 3 when tested in accordance with test methods specified therein.

Table 2 — Microbiological limits for goat 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 staphylococcus Aureusi 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

Goat cheese shall be packaged in food grade packaging materials and shall be well sealed in order to prevent contamination of the contents during storage and transportation.

9 Labelling

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

d) name of product as “Goat cheese”;

e) type of the goat cheese;

f) name and address of manufacturer;

g) date of manufacture;

h) date of expiry;

i) list of ingredients;

j) coagulating enzyme used;

k) batch number;

l) storage conditions; and

m) country of origin.

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.