

ANNEX I

EDIBLE CASEINS

I. NAMES AND DEFINITIONS

- (a) 'edible acid casein' means edible casein obtained by precipitation using the technological adjuvants and bacterial cultures listed in Section II (d) which comply with the standards laid down in Section II.
- (b) 'edible rennet casein' means edible casein obtained by precipitation using the technological adjuvants listed in Section III (d) which comply with the standards laid down in Section III.

II. STANDARDS APPLICABLE TO 'EDIBLE ACID CASEIN'

- (a) Essential factors of composition

1.	Maximum moisture content	10,0 % by weight
2.	Minimum milk protein content calculated on the dried extract	90 % by weight
	of which minimum casein content	95 % by weight
3.	Maximum milk fat content calculated on the dried extract	2,25 % by weight
4.	Maximum titratable acidity, expressed in ml of decinormal sodium hydroxide solution per g	0,27
5.	Maximum ash content (P ₂ O ₅ included)	2,5 % by weight
6.	Maximum anhydrous lactose content	1 % by weight
7.	Maximum sediment content (burnt particles)	22,5 mg in 25 g

- (b) Contaminants

Maximum lead content	1 mg/kg
----------------------	---------

- (c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
--	-------------

Status: EU Directives are being published on this site to aid cross referencing from UK legislation. After IP completion day (31 December 2020 11pm) no further amendments will be applied to this version.

- (d) Harmless technological adjuvants and bacterial cultures suitable for human consumption
- (i) — lactic acid (E 270)
 — hydrochloric acid
 — sulphuric acid
 — citric acid (E 330)
 — acetic acid (E 260)
 — orthophosphoric acid
- (ii) — whey
 — bacterial cultures producing lactic acid
- (e) Organoleptic characteristics

1.	<i>Odour:</i>	No foreign odours
2.	<i>Appearance:</i>	Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

III. STANDARDS APPLICABLE TO 'EDIBLE RENNET CASEIN'

- (a) Essential factors of composition

1.	Maximum moisture content	10 % m/m
2.	Minimum milk protein content calculated on the dried extract	84 % by weight
	of which minimum casein content	95 % by weight
3.	Maximum milk fat content calculated on the dried extract	2 % by weight
4.	Minimum ash content (P ₂ O ₅ included)	7,50 % by weight
5.	Maximum anhydrous lactose content	1 % by weight
6.	Maximum sediment content (burnt particles)	22,5 mg in 25 g

- (b) Contaminants

Maximum lead content	1 mg/kg
----------------------	---------

Status: EU Directives are being published on this site to aid cross referencing from UK legislation. After IP completion day (31 December 2020 11pm) no further amendments will be applied to this version.

(c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
--	-------------

- (d) Harmless technological adjuvants suitable for human consumption
- [F1rennet meeting the requirements of Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes⁽¹⁾;
 - other milk-coagulating enzymes meeting the requirements of Regulation (EC) No 1332/2008.]

Textual Amendments

- F1** Substituted by [Regulation \(EC\) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes and amending Council Directive 83/417/EEC, Council Regulation \(EC\) No 1493/1999, Directive 2000/13/EC, Council Directive 2001/112/EC and Regulation \(EC\) No 258/97 \(Text with EEA relevance\)](#).

(e) Organoleptic characteristics

1.	<i>Odour:</i>	No foreign odours
2.	<i>Appearance:</i>	Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

ANNEX II

EDIBLE CASEINATES

I. DENOMINATIONS AND DEFINITIONS

‘edible caseinates’ means caseinates obtained from edible caseins using neutralizing agents of edible quality listed under Section II (d) and complying with the standards set out in Section II.

II. STANDARDS APPLICABLE TO EDIBLE CASEINATES

(a) Essential factors of composition

1.	Maximum moisture content	8 % by weight
2.	Minimum content of milk protein casein, calculated on the dried extract	88 % by weight
3.	Maximum content of milk fat, calculated on the dried extract	2,0 % by weight

Status: EU Directives are being published on this site to aid cross referencing from UK legislation. After IP completion day (31 December 2020 11pm) no further amendments will be applied to this version.

4.	Maximum anhydrous lactose content	1,0 % by weight
5.	pH value	6,0 to 8,0
6.	Maximum sediment content (burnt particles)	22,5 mg in 25 g

(b) Contaminants

Maximum lead content	1 mg/kg
----------------------	---------

(c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
--	-------------

(d) Technological adjuvants of edible quality (optional neutralizing and buffering agents)

hydroxides	of	sodium potassium calcium ammonium magnesium
carbonates		
phosphates		
citrates		

(e) Characteristics

1.	<i>Odour:</i>	Very slight foreign flavours and odours.
2.	<i>Appearance:</i>	Colour ranging from white to creamy white; the product must not contain any lumps that do not break under slight pressure.
3.	<i>Solubility:</i>	Almost entirely soluble in distilled water, except for the calcium caseinate.

Status: EU Directives are being published on this site to aid cross referencing from UK legislation. After IP completion day (31 December 2020 11pm) no further amendments will be applied to this version.

(1) [^{F1}OJ L 354, 31.12.2008, p. 7.]

Textual Amendments

- F1** Substituted by [Regulation \(EC\) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes and amending Council Directive 83/417/EEC, Council Regulation \(EC\) No 1493/1999, Directive 2000/13/EC, Council Directive 2001/112/EC and Regulation \(EC\) No 258/97 \(Text with EEA relevance\).](#)