

ANNEX I

DEFINITIONS OF PRODUCTS AND PRODUCT NAMES

1. Partly dehydrated milk

[^{F1}This means the liquid product, whether or not sweetened, obtained by the partial removal of water from milk, from wholly or partly skimmed milk or from a mixture of these products, which may have an admixture of cream or of wholly dehydrated milk or both, the addition of wholly dehydrated milk not to exceed, in the finished products, 25 % of total milk solids.]

Textual Amendments

F1 Substituted by [Council Directive 2007/61/EC of 26 September 2007 amending Directive 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption.](#)

— Types of unsweetened condensed milk

(a) Condensed high-fat milk

Partly dehydrated milk containing, by weight, not less than 15 % fat, and not less than 26,5 % total milk solids.

(b) Condensed milk

Partly dehydrated milk containing, by weight, not less than 7,5 % fat and not less than 25 % total milk solids.

(c) Condensed, partly skimmed milk

Partly dehydrated milk containing, by weight, not less than 1 % and less than 7,5 % fat, and not less than 20 % total milk solids.

(d) Condensed skimmed milk

Partly dehydrated milk containing, by weight, not more than 1 % fat and not less than 20 % total milk solids.

— Types of sweetened condensed milk

(e) Sweetened condensed milk

Partly dehydrated milk with an admixture of sucrose (semi-white sugar, white sugar or extra-white sugar) and containing, by weight, not less than 8 % fat and not less than 28 % total milk solids.

(f) Sweetened condensed, partly skimmed milk

Partly dehydrated milk with an admixture of sucrose (semi-white sugar, white sugar or extra-white sugar) and containing, by weight, not less than 1 % and less than 8 % fat, and not less than 24 % total milk solids.

(g) Sweetened condensed skimmed milk

Partly dehydrated milk with an admixture of sucrose (semi-white sugar, white sugar or extra-white sugar) and containing, by weight, not more than 1 % fat and not less than 24 % total milk solids.

2. Totally dehydrated milk

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[^{F1}This means the solid product, where the water content does not exceed 5 % by weight of the finished product, obtained by the removal of water from milk, from wholly or partly skimmed milk, from cream or from a mixture of these products.]

- (a) Dried high-fat milk or high-fat milk powder
Dehydrated milk containing, by weight, not less than 42 % fat.
- (b) Dried whole milk or whole milk powder
Dehydrated milk containing, by weight, not less than 26 % and less than 42 % fat.
- (c) Dried partly skimmed milk or partly skimmed-milk powder
Dehydrated milk with a fat content of more than 1,5 % and less than 26 % by weight.
- (d) Dried skimmed milk or skimmed-milk powder
Dehydrated milk containing, by weight, not more than 1,5 % fat.

3. Treatments

- (a) An additional quantity of lactose not greater than 0,03 % by weight of the finished product is authorised for the manufacture of the products defined in 1(e) to (g).
- (b) [^{F1}Without prejudice to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin⁽¹⁾, the preservation of the products referred to in paragraphs 1 and 2 shall be achieved:]
 - by heat-treatment (sterilisation, UHT, etc.), for the products referred to in 1(a) to (d),
 - by the addition of sucrose, for the products referred to in 1(e) to (g),
 - by dehydration, for the products referred to in 2.
- (c) [^{F2}Without prejudice to the compositional requirements of points 1 and 2 of this Annex the protein content of milk may be adjusted to a minimum content of 34 % by weight (expressed on fat free dry matter), by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.]

Textual Amendments

- F2** Inserted by [Council Directive 2007/61/EC of 26 September 2007 amending Directive 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption.](#)

[^{F14} Authorised additions and raw materials

- (a) Vitamins and minerals in accordance with Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 of December 2006, on the addition of vitamins and minerals and of certain other substances to foods⁽²⁾.
- (b) Authorised raw materials for protein adjustment purposes referred to in point 3(c) shall be as follows:
 - (i) Milk retentate

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Milk retentate is the product obtained by concentrating milk protein by ultra filtration of milk, partly skimmed milk, or skimmed milk;

(ii) Milk permeate

Milk permeate is the product obtained by removing milk proteins and milk fat from milk, partly skimmed milk, or skimmed milk by ultra filtration; and

(iii) Lactose

Lactose is a natural constituent of milk normally obtained from whey with an anhydrous lactose content of not less than 99,0 % m/m on a dry basis. It may be anhydrous or contain one molecule of water of crystallisation or be a mixture of both forms.]

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- (1) [^{F1}OJ L 139, 30.4.2004, p. 55. Corrected by OJ L 226, 25.6.2004, p. 22.]
- (2) [^{F1}OJ L 404, 30.12.2006, p. 26.]

Textual Amendments

- F1** Substituted by Council Directive 2007/61/EC of 26 September 2007 amending Directive 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption.