

ANNEX I

EDIBLE CASEINS**I. STANDARDS APPLICABLE TO EDIBLE ACID CASEINS**

(a) Essential factors of composition

1.	Maximum moisture content	12 % 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	2 % 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	0,75 mg/kg
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(c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
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(d) Processing aids, bacterial cultures and authorised ingredients

1. acids:
 - lactic acid
 - hydrochloric acid
 - sulphuric acid
 - citric acid
 - acetic acid
 - orthophosphoric acid
2. bacterial cultures producing lactic acid

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3. Whey

(e) Organoleptic characteristics

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

II. STANDARDS APPLICABLE TO EDIBLE RENNET CASEINS

(a) Essential factors of composition

1.	Maximum moisture content	12 % by weight
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	2 % by weight
4.	Minimum ash content (P ₂ O ₅ included)	7,5 % by weight
5.	Maximum anhydrous lactose content	1 % by weight
6.	Maximum sediment content (burnt particles)	15 mg in 25 g

(b) Contaminants

Maximum lead content	0,75 mg/kg
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(c) Impurities

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

- rennet meeting the requirements of Regulation (EC) No 1332/2008;
- other milk-coagulating enzymes meeting the requirements of Regulation (EC) No 1332/2008.

(e) Organoleptic characteristics

1. *Odour* : No foreign odours.
2. *Appearance* : 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

STANDARDS APPLICABLE TO EDIBLE CASEINATES

(a) Essential factors of composition

1.	Maximum moisture content	8 % by weight
2.	Minimum milk protein content calculated on the dried extract	88 % by weight
	of which minimum casein content	95 % by weight
3.	Maximum milk fat content	2 % by weight
4.	Maximum anhydrous lactose content	1 % 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	0,75 mg/kg
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(c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
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(d) Food additives
(optional neutralizing and buffering agents)

hydroxydes carbonates phosphates citrates	of	sodium potassium calcium ammonium magnesium
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(e) Characteristics

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

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ANNEX III

CORRELATION TABLE

Council Directive 83/417/EEC	This Directive
Article 1	Articles 1 and 2
Article 2	Article 3
Article 3	Article 3
Article 4(1)	Article 4(1) first subparagraph
Article 4(2), first subparagraph	Article 4(2)
Article 4(2), second subparagraph	Article 4(1) second subparagraph
Article 5	—
Article 6(1)	—
Article 6(2)	—
Article 7	—
Article 8	—
Article 9	—
Article 10	—
Article 11	—
—	Article 5
—	Article 6
Article 12	Article 7
—	Article 8
—	Article 9
Article 13	Article 10
Annex I, section I	Article 2, points (a) and (b)
Annex I, section II	Annex I, section I
Annex I, section III	Annex I, section II
Annex II, section I	Article 2, point (c)
Annex II, section II	Annex II
—	Annex III