

[^{F1}ANNEX VIII

Methods of analysis of cheeses under private storage

Textual Amendments

F1 Inserted by Commission Implementing Regulation (EU) 2018/150 of 30 January 2018 amending Implementing Regulation (EU) 2016/1240 as regards methods for the analysis and quality evaluation of milk and milk products eligible for public intervention and aid for private storage.

1. The method of analysis laid down in the Appendix shall be used to ensure that cheese made exclusively from ewe's milk, goat's milk or buffalo milk or from a mixture of ewe's milk, goat's milk and buffalo milk does not contain cow's milk casein.

Cow's milk casein is considered to be present if the cow's milk casein content of the analysed sample is equal to or higher than the content of the reference sample containing 1 % cow's milk as laid down in the Appendix.

2. Methods for detecting cow's milk casein in cheeses referred to in paragraph 1 may be used provided that:
 - (a) the detection limit is maximum 0,5 % and
 - (b) there are no false-positive results and
 - (c) cow's milk casein is detectable with the required sensitivity even after long ripening periods, as may occur in usual commercial conditions.

If any of the above mentioned requirements is not met, the methods laid down in the Appendix shall be used.]

Changes to legislation:

There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2016/1240, ANNEX VIII.