# SCHEDULE 1

Regulation 2(1)

Partly or totally dehydrated preserved milk products and their reserved descriptions

Reserved Description	Designated Products
1. Partly dehydrated milk	
-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 more 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	
(a) Dried high-fat milk or high-fat milk powder	Totally dehydrated milk containing, by weight, not less than 42% fat.
(b) Dried whole milk or whole milk powder	Totally dehydrated milk containing, by weight, not less than 26% and less than 42% fat.
(c) Dried partly skimmed milk or partly skimmed milk powder	Totally dehydrated milk containing, by weight, more than 1.5% and less than 26% fat.
(d) Dried skimmed milk or skimmed-milk powder	Totally dehydrated milk containing, by weight, not more than 1.5% fat.

# Notes

- 1. Any designated product may contain-
  - (a) any substance permitted pursuant to Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives; and

(b) vitamins and minerals in accordance with the requirements of Regulation (EC) No 1925/2006 on the addition of vitamins and minerals and of certain other substances to foods.

## **Commencement Information**

II Sch. 1 para. 1 in operation at 23.4.2018, see reg. 1

2. An additional quantity of lactose, not greater than 0.03% by weight of the finished product, may be added in the manufacture of any designated product referred to in paragraph 1(e), (f) or (g) in the table in this Schedule.

## **Commencement Information**

I2 Sch. 1 para. 2 in operation at 23.4.2018, see reg. 1

3. Without prejudice to Regulation (EC) No 853/2004 of the European Parliament and of the Council laying down specific hygiene rules for food of animal origin(1) as last amended by Commission Regulation (EU) 2017/1981 amending Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards temperature conditions during transport of meat(2), the preservation of the designated products must be achieved—

- (a) by heat treatment for the products referred to in paragraph 1(a) to (d) in the table in this Schedule;
- (b) by the addition of sucrose for the products referred to in paragraph 1(e) to (g) in the table in this Schedule; and
- (c) by dehydration for the products referred to in paragraph 2(a) to (d) in the table in this Schedule.

# **Commencement Information**

I3 Sch. 1 para. 3 in operation at 23.4.2018, see reg. 1

4.—(1) Without prejudice to the compositional requirements set out in the table in this Schedule, 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 or withdrawal (or both) of milk constituents in such a way as not to alter the ratio of whey protein to case in the milk being adjusted.

(2) Authorised raw materials for protein adjustment purposes referred to in paragraph (1) are as follows—

- (a) milk retentate, which is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk or skimmed milk;
- (b) milk permeate, which is the product obtained by removing milk proteins and milk fat from milk, partly skimmed milk or skimmed milk by ultrafiltration; and
- (c) lactose, which is a natural constituent of milk normally obtained from whey with an anhydrous lactose content of not less than 99.0% m/m (mass over mass) on a dry basis, and which may be anhydrous or contain one molecule of water of crystallisation or be a mixture of both forms.

<sup>(1)</sup> OJ No L 139, 30.4.04, p 55

<sup>(2)</sup> OJ No L 285, 1.11.2017, p10

## **Commencement Information**

I4 Sch. 1 para. 4 in operation at 23.4.2018, see reg. 1

5. The levels of dry matter, moisture content, fat, sucrose, lactic acid and lactates and phosphatase activity in the designated products must be determined in accordance with the methods set out in First Commission Directive 79/1067/EEC(3).

## **Commencement Information**

I5 Sch. 1 para. 5 in operation at 23.4.2018, see reg. 1

# **Commencement Information**

- I1 Sch. 1 para. 1 in operation at 23.4.2018, see reg. 1
- I2 Sch. 1 para. 2 in operation at 23.4.2018, see reg. 1
- I3 Sch. 1 para. 3 in operation at 23.4.2018, see reg. 1
- I4 Sch. 1 para. 4 in operation at 23.4.2018, see reg. 1
- I5 Sch. 1 para. 5 in operation at 23.4.2018, see reg. 1

<sup>(</sup>**3**) OJ No L 327, 24.12.79, p 29

**Changes to legislation:** There are currently no known outstanding effects for the The Condensed Milk and Dried Milk Regulations (Northern Ireland) 2018, SCHEDULE 1.