

**Food Standards (Proposal P1025 – Code Revision) Variation**

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015



Standards Management Officer

Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.3 Fermented milk products

***Note 1*** This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

***Note 2*** The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

***Note 3*** In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.3—1 Name

 This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.3 – Fermented milk products.

 ***Note*** Commencement:This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.3—2 Definitions

***Note*** In this Code (see section 1.1.2—3):

 ***fermented milk*** means a food obtained by fermentation of milk or products derived from milk, where the fermentation involves the action of microorganisms and results in coagulation and a reduction in pH.

 ***yoghurt*** means a fermented milk where the fermentation has been carried out with lactic acid producing microorganisms.

2.5.3—3 Requirement for food sold as fermented milk or yoghurt

 A food that is sold as fermented milk or ‘yoghurt’ must:

 (a) be fermented milk or yoghurt as appropriate, or of fermented milk or yoghurt with other foods added; and

 (b) have a pH of no more than 4.5; and

 (c) have no less than 106 cfu/g microorganisms used in the fermentation; and

 (d) if the food is derived from cow’s milk—contain no less than 30 g/kg protein (measured as crude protein).

2.5.3—4 Compositional requirement for fermented milk or yoghurt used as an ingredient

 If a food contains fermented milk or yoghurt as an ingredient, that ingredient must comply with paragraphs 2.5.3—3(a) to (d).

2.5.3—5 Compositional requirement for phytosterols, phytostanols and their esters in yoghurt

 \*Phytosterols, phytostanols and their esters may be added to yoghurt only if:

 (a) the yoghurt contains no more than 1.5 g total fat/100 g; and

 (b) the yoghurt is supplied in a package, the capacity of which is no more than 200 g; and

 (c) the \*total plant sterol equivalents content added is no less than 0.8 g and no more than 1.0 g/package.

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