



# *Common Market for Eastern and Southern Africa*

## **EDICT OF GOVERNMENT**

In order to promote public education and public safety, equal justice for all, a better informed citizenry, the rule of law, world trade and world peace, this legal document is hereby made available on a noncommercial basis, as it is the right of all humans to know and speak the laws that govern them.

COMESA 003 (2004) (English): Standard for  
Sweetened Condensed Milks



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COMESA HARMONISED  
STANDARD

COMESA/FDHS  
003:2004

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**Standard for Sweetened Condensed Milks**

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REFERENCE: FDHS 003:2004

**CODEX STANDARD FOR SWEETENED CONDENSED MILKS****CODEX STAN A -4****1 Scope**

This Standard applies to sweetened condensed milks, intended for direct consumption or further processing, in conformity with the description in section 2 of this standard.

**2 Description**

Sweetened condensed milks are milk products which can be obtained by the partial removal of water from milk with the addition of sugar, or by any other process which leads to a product of the same composition and characteristics. The fat and/or protein content of the milk may have been adjusted, only to comply with the compositional requirements in section 3 of this Standard, 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.

**3 Essential composition and quality factors****3.1 Raw materials**

Milk and milk powder\*, cream and cream powders\*, milkfat products\*.

The following milk products are allowed for protein adjustment purposes:

- milk retentate      Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
- milk permeate      Milk permeate is the product obtained by removing milk proteins and milkfat from milk, partly skimmed milk, or skimmed milk by ultrafiltration; and
- lactose \*            (Also for seeding purposes)

\*            For specification, see relevant Codex standard.

**3.2 Permitted ingredients**

Potable water  
Sugar  
Sodium chloride.

In this product, sugar is generally considered to be sucrose, but a combination of sucrose with other sugars, consistent with Good Manufacturing Practice, may be used.

### 3.3 Composition

#### *Sweetened condensed milk*

Minimum milkfat	8% m/m
Minimum milk solids**	28% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

#### *Sweetened condensed skimmed milk*

Maximum milkfat	1% m/m
Minimum milk solids**	24% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

#### *Sweetened condensed partly skimmed milk*

Milkfat	More than 1% and less than 8% m/m
Minimum milk solids-not-fat**	20% m/m
Minimum milk solids**	24% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

#### *Sweetened condensed high-fat milk*

Minimum milkfat	16% m/m
Minimum milk solids-not-fat**	14% m/m
Minimum milk protein in milk solids-not-fat**	34% m/m

\*\* The milk solids and milk solids-not-fat content include water of crystallization of the lactose.

For all sweetened condensed milks the amount of sugar is restricted by Good Manufacturing Practice to a minimum value which safeguards the keeping quality of the product and a maximum value above which crystallization of sugar, may occur.

## 4 Food additives

Only those food additives listed below may be used and only within the limits specified.

<i>INS No.</i>	<i>Name</i>	<i>Maximum Level</i>
<i>Firming agents</i>		
508	Potassium chloride	) 2 g/kg singly or 3g/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
<i>Stabilizers</i>		
331	Sodium citrates	) 2 g/kg singly or 3g/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
<i>Acidity regulators</i>		
170	Calcium carbonates	) 2 g/kg singly or 3g/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	

339	Sodium phosphates	)
340	Potassium phosphates	)
341	Calcium phosphates	)
450	Diphosphates	)
451	Triphosphates	)
452	Polyphosphates	)
500	Sodium carbonates	)
501	Potassium carbonates	)

***Thickener***

407	Carrageenan	150 mg/kg
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***Emulsifier***

322	Lecithins	Limited by GMP
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**5 Contaminants****5.1 Heavy metals**

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

**5.2 Pesticides residues**

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

**6 Hygiene**

- 6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 6.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.
- 6.3 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## 7 Labelling

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

### 7.1 Name of the food

The name of the food shall be:

Sweetened condensed milk	)	according to the composition specified in section 3
Sweetened condensed skimmed milk	)	
Sweetened condensed partly skimmed milk	)	
Sweetened condensed high-fat milk	)	

Sweetened condensed partly skimmed milk may be designated “sweetened condensed semi-skimmed milk” if the milkfat content is 4.0 - 4.5% and the minimum milk solids is 28% m/m.

### 7.2 Declaration of milk fat content

If the consumer would be misled by the omission, the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

### 7.3 Declaration of milk protein

If the consumer would be misled by the omission, the milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage by mass or volume, or (ii) grams per serving as quantified in the label provided the number of servings is stated.

### 7.4 List of ingredients

Notwithstanding the provision of section 4.2.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), milk products used only for protein adjustment need not be declared.

### 7.5 Labelling of non-retail containers

Information required in section 7 of this Standard and sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991; *Codex Alimentarius*, Volume 1A), and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## 8 Methods of sampling and analysis

See *Codex Alimentarius*, Volume 13.