## STANDARD 2.5.3

# FERMENTED MILK PRODUCTS

### **Purpose**

This Standard defines and sets compositional requirements for fermented milk, including yoghurt.

### Editorial note:

The Australian processing requirements for fermented milk products are contained in Standard 4.2.4.

New Zealand has its own processing requirements for milk and milk products.

#### **Table of Provisions**

- 1 Interpretation
- 2 Composition of fermented milk, including yoghurt
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- 4 Phytosterols, phytostanols and their esters

#### **Clauses**

### 1 Interpretation

In this Code -

**fermented milk** means a milk product obtained by fermentation of milk or products derived from milk, where the fermentation involves the action of micro-organisms 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 micro-organisms.

# 2 Composition of fermented milk, including yoghurt

- (1) Fermented milk may contain other foods.
- (2) In fermented milk and the fermented milk portion of a food containing fermented milk, each component or parameter listed in Column 1 must comply with the value specified in Column 2 of the Table to this subclause.

# Table to subclause 2(2)

Column 1	Column 2		
Component or parameter	Value		
protein (measured as crude protein)	minimum 30 g/kg		
pH	maximum 4.5		
microorganisms used in the fermentation	minimum 10 <sup>6</sup> cfu/g		

(3) The protein requirements in the Table to subclause 2(2) apply exclusively to fermented milk made from cow's milk.

### 3 Deleted

# 4 Phytosterols, phytostanols and their esters

Phytosterol, phytostanols and their esters may only be added to yoghurt –

- (a) that contains no more than 1.5 g total fat per 100 g; and
- (b) that is supplied in a package, the capacity of which is no more than 200 g; and
- where the total plant sterol equivalents content added is no less than 0.8 g and no more than 1.0 g per package.

# **Amendment History**

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act* 1991 unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

### About this compilation

This is a compilation of Standard 2.5.3 as in force on **30 October 2014** (up to Amendment No. 150). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on 30 October 2014.

## Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted am = amended exp = expired or ceased to have effect rep = repealed rs = repealed and substituted

**Standard 2.5.3** was published in the Commonwealth of Australia Gazette No. P 30 on 20 December 2000 as part of Amendment No. 53 (F2008B00643 – 9 October 2008) and has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Purpose	88	F2006L03270 5 Oct 2006 FSC 30 5 Oct 2006	5 Oct 2008	am	Substitute reference to Standard 1.6.2 with Standard 4.2.4 consequential to date of effect of Standard 4.2.4.
Purpose	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	ad	Editorial note following Purpose.
Purpose	124	F201L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Remove reference to processing requirements for fermented milks.
Table of Provs	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	am	Include reference to clause 4 and amend reference to clause 3.
Table of Provs	115	F2010L00803 8 April 2010 FSC 57 8 April 2010	8 April 2010	am	Amend reference to clause 4.
Table of Provs	124	F201L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	rs	Editorial note preceding Table.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1	124	F201L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Definition of 'fermented milk'.
2	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rep	Editorial note following clause.
2	124	F201L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	rs	Clause including Table to subclause (3).
2(3)	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	ad	Subclause which was inadvertently omitted in Amendment No. 124.
Table to s'clause 2(3)	55	F2008B00791 9 Dec 2008 P 23 30 Aug 2001	30 Aug 2001	rs	Amend the proportions of the components of fermented milk and the fermented milk portion of a food containing fermented milk.
3	64	F2008B00810 23 Dec 2008 FSC 6 13 Dec 2002	13 Dec 2002	rs	Editorial note following clause to omit a reference to the New Zealand Food Regulations 1984.
3	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rep	Editorial note following clause.
3	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	rep	Clause.
4	89	F2006L03647 9 Nov 2006 FSC 31 9 Nov 2006	9 Nov 2006	ad	Clause relating to Phytosterol esters.
4	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	am	Correct punctuation error in clause heading.
4	115	F2010L00803 8 April 2010 FSC 57 8 April 2010	8 April 2010	rs	Consequential amendment related to other amendments to references to phytosterols.