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STANDARD FOR BUTTER

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CXS 279-1971

Formerly CODEX STAN A-1-1971. Adopted in 1971. Revised in 1999.

Amended in 2003, 2006, 2010, 2018.

Public Comment Only

1. SCOPE

This Standard applies to butter intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Butter is a fatty product derived exclusively from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw materials

Milk and/or products obtained from milk.

3.2 Permitted ingredients

- Sodium chloride and food grade salt
- Starter cultures of harmless lactic acid and/or flavour producing bacteria
- Potable water.

3.3 Composition

Minimum milkfat content	80% m/m
Maximum water content	16% m/m
Maximum milk solids-not-fat content	2% m/m

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 02.2.1 (Butter) may be used in foods subject to this standard.

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

The milk used in the manufacture of the products covered by this Standard shall comply with the maximum levels for contaminants and toxins specified for milk by the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC.

6. HYGIENE

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 *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Hygienic Practice for Milk and Milk Products* (CXC 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

7. LABELLING

In addition to the provisions of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985) and the *General Standard for the Use of Dairy Terms* (CXS 206-1999), the following specific provisions apply:

7.1 Name of the food

The name of the food shall be "Butter". The name "butter" with a suitable qualification shall be used for butter with more than 95% fat.

7.1.1 Butter may be labelled to indicate whether it is salted or unsalted according to national legislation.

7.2 Declaration of milkfat 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 (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

7.3 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* (CXS 1-1985), 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

For checking the compliance with this Standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this Standard, shall be used.

Public Comment Only