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## **DRAFT EAST AFRICAN STANDARD**

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**Cheese — Specification — Cream cheese**

**EAST AFRICAN COMMUNITY**

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East African Community  
P.O. Box 1096,  
Arusha  
Tanzania  
Tel: + 255 27 2162100  
Fax: + 255 27 2162190  
E-mail: [eac@eachq.org](mailto:eac@eachq.org)  
Web: [www.eac-quality.net](http://www.eac-quality.net)

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# Contents

Page

Foreword .....	iv
1 Scope .....	1
2 Normative references .....	1
3 Terms and definitions .....	2
4 Product description .....	2
5 Requirements .....	2
5.1 Raw materials .....	2
5.2 Essential ingredients .....	2
5.3 Optional ingredients .....	2
5.4 Characteristics of cream cheese .....	2
5.4.1 Body .....	2
5.2 Specific requirements .....	2
6 Food additives .....	3
6 Contaminants .....	3
6.3 Aflatoxins .....	3
7 Hygiene .....	3
8 Packaging .....	4
9 Labelling .....	4
10 Sampling .....	4

## Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 017, *Milk and milk products*.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.

## Cheese — Specification — Cream cheese

### 1 Scope

This Draft East African Standard specifies the requirements, sampling and test methods for cream cheese for direct consumption and for further processing.

### 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/RCP 1, *General principles of food hygiene — Code of practice*

CODEX STAN 192, *General standard for food additives*

CODEX STAN 193, *General standard for contaminants in food and feed*

CODEX STAN 275, *Standard for cream cheese*

CODEX STAN 283, *General standard for cheese*

EAS 38, *Labelling of pre-packaged foods — General requirements*

ISO 14501, *Milk and milk powder — Determination of aflatoxin M1 content — Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

ISO 1735, *Cheese and processed cheese products — Determination of fat content — Gravimetric method (Reference method)*

ISO 5534, *Cheese and processed cheese — Determination of the total solids content (Reference)*

ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of salmonella — Part 1: Detection of salmonella SPP.*

ISO 6611, *Milk and milk products — Enumeration of colony-forming units of yeasts and/or moulds — Colony-count technique at 25 degrees C*

ISO 707, *Milk and milk products — Guidance on sampling*

ISO 8197, *Milk and milk products — Sampling inspection by variables*

ISO 5538, *Milk and milk products — Sampling — Inspection by attributes*

### 3 Terms and definitions

No terms and definitions are listed in this document.

### 4 Product description

Cream Cheese is a soft, spreadable, unripened and rindless cheese in conformity with the Standard for Unripened Cheeses Including Fresh Cheeses (CODEX STAN 221) and the General Standard for Cheese (CODEX STAN 283-1978). The cheese has a near white through to light yellow colour. The texture is spreadable and smooth to slightly flaky and without holes, and the cheese spreads and mixes readily with other foods.

### 5 Requirements

#### 5.1 Raw materials

Milk and/or products obtained from milk.

#### 5.2 Essential ingredients

Essential ingredients to be used in cream cheese shall be as follows:

- a) starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless micro-organisms; and
- b) Rennet or other safe and suitable coagulating enzymes.

#### 5.3 Optional ingredients

Optional ingredients which may be used in cream cheese shall be as follows:

- a) sodium chloride and potassium chloride as a salt substitute
- b) safe and suitable processing aids
- c) Gelatine and starches complying Codex Stan 275; and
- d) vinegar.

#### 5.4 Characteristics of cream cheese

##### 5.4.1 Body

The body of cream cheese shall:

- a) have a soft smooth to slightly flaky texture; and
- b) have no holes.

#### 5.2 Specific requirements

Cream cheese shall comply with the specific requirements given in Table 1, when tested in accordance with test methods specified therein.

**Table 1 — Specific requirements for cream cheese**

S/N	Milk constituent	Minimum content	Maximum content	Test methods
i.	Milk fat in dry matter, %, m/m	25	Not restricted	ISO 1735
ii.	Moisture on fat free basis (MFFB), %, m/m	67	Not restricted	ISO 3727-1
iii.	Dry matter, %, m/m	22	Restricted by MFFB	ISO 5534

## 6 Food additives

Food additives may be used in cream cheese in accordance with CODEX STAN 192.

## 6 Contaminants

### 6.1 Pesticide and veterinary drug residues

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 CODEX STAN 193 and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC/MRL 2.

### 6.2 Heavy metals

The heavy metal requirements in the product shall comply with the limits in the Table 1.

**Table 2 — Maximum limits of heavy metals**

S/N	Heavy metal	Maximum limits mg/kg	Test method
i.	Lead	0.02	AOAC 999.10

### 6.3 Aflatoxins

Aflatoxin M1 shall not exceed 0.5 µg/kg maximum to comply with the levels of contaminants in foods as stipulated in ISO 14501.

## 7 Hygiene

**7.1** The cream cheese shall be processed, packaged, stored and distributed under hygienic conditions complying with CAC/RCP 1 and CAC/RCP 57.

**7.2** The cream cheese shall have the microbiological limits when tested in accordance with test methods specified in Table 3.

**Table 3 — Microbiological limits for cream cheese**

S/N	Microorganism	Maximum limits	Test method
i.	<i>Salmonella</i> spp /25g	absent	ISO 6579-1
ii.	<i>Staphylococcus aureus</i> , cfu/g	10 <sup>2</sup>	ISO 6888-1
iii.	<i>E. coli</i> , cfu/g	absent	ISO 16649-2
iv.	<i>Listeria monocytogenes</i> , /25g	absent	ISO 11290-2



v.	Coliforms, cfu/g	10	ISO 4832
vi.	Yeasts and moulds cfu/g	10 <sup>2</sup>	ISO 6611

## **8 Packaging**

The products shall be packaged food grade containers made of suitable material and shall be well sealed in order to prevent contamination of the contents during storage and transportation.

## **9 Labelling**

Labelling of cream cheese shall be done in accordance with the requirements stipulated in EAS 38 and shall also include the following:

- a) name of product "Cream cheese";
- b) name and physical address of manufacturer;
- c) list of ingredients;
- d) net content;
- e) date of manufacture;
- f) expiry date;
- g) storage conditions;
- h) country of origin;
- i) Source of milk; and
- j) Milk fat content.

## **10 Sampling**

In addition to the provision in ISO 707, sampling shall comply with ISO 8197 or ISO 5538 when the sampling is purposely for inspection.

