



ΠΑΡΑΡΤΗΜΑ ΤΡΙΤΟΝ

ΤΗΣ ΕΠΙΣΗΜΟΥ ΕΦΗΜΕΡΙΔΟΣ ΤΗΣ ΔΗΜΟΚΡΑΤΙΑΣ

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ΔΙΟΙΚΗΤΙΚΑΙ ΠΡΑΞΕΙΣ

ΜΕΡΟΣ Ι

Κανονιστικαὶ Διοικητικαὶ Πράξεις

Ἀριθμὸς 54

Οἱ περὶ Κυπριακῶν Προτύπων καὶ Ἑλέγχου Ποιότητος (Καθωρισμένα Πρότυπα—Ἑκτη Σειρά) Κανονισμοὶ τοῦ 1982, κατατεθέντες εἰς τὴν Βουλὴν τῶν Ἀντιπροσώπων καὶ ἐγκριθέντες ὑπ' αὐτῆς, δημοσιεύονται εἰς τὴν ἐπίσημον ἐφημερίδα τῆς Κυπριακῆς Δημοκρατίας συμφώνως τῷ ἐδαφίῳ (5) τοῦ ἀρθροῦ 23 τοῦ περὶ Κυπριακῶν Προτύπων καὶ Ἑλέγχου Ποιότητος Νόμου τοῦ 1975 (Ἀρ. 68 τοῦ 1975).

ΟΙ ΠΕΡΙ ΚΥΠΡΙΑΚΩΝ ΠΡΟΤΥΠΩΝ ΚΑΙ ΕΛΕΓΧΟΥ ΠΟΙΟΤΗΤΟΣ
ΝΟΜΟΙ ΤΟΥ 1975 ΚΑΙ 1977 (68 ΤΟΥ 1975 ΚΑΙ 6 ΤΟΥ 1977)

Κανονισμοὶ δυνάμει τοῦ ἀρθροῦ 9

Ὁ Ὑπουργὸς Ἐμπορίου καὶ Βιομηχανίας, ἐνασκὼν τὰς ὑπὸ τοῦ ἀρθροῦ 9 τῶν περὶ Κυπριακῶν Προτύπων καὶ Ἑλέγχου Ποιότητος Νόμων τοῦ 1975 καὶ 1977 χορηγουμένας αὐτῷ ἐξουσίας, ἐκδίδει τοὺς ἀκολούθους Κανονισμοὺς:

(1) Οἱ παρόντες Κανονισμοὶ θὰ ἀναφέρονται ὡς οἱ περὶ Κυπριακῶν Προτύπων καὶ Ἑλέγχου Ποιότητος (Καθωρισμένα Πρότυπα—Ἑκτη Σειρά) Κανονισμοὶ τοῦ 1982.

(2) Διὰ λόγους δημοσίου συμφέροντος τὰ κάτωθι Κυπριακὰ Πρότυπα καθορίζονται ὡς πρότυπα τὰ ὁποῖα θὰ ἐφαρμόζονται ἄνευ ἐξαιρέσεως καθ' ἅπασαν τὴν Δημοκρατίαν καὶ οὐδεὶς θὰ δύναται, ἐκτὸς ἐὰν τὸ ἐμπόρευμα ἢ τὸ ὕλικὸν συμμορφοῦται πρὸς τοὺς ὅρους τῶν Προτύπων, νὰ κατασκευάζῃ, πωλῇ ἢ ἄλλως πῶς ἐμπορεύηται ἐμπόρευμα ἢ ὕλικὸν καλυπτόμενον ὑπὸ τῶν κάτωθι καθωρισμένων Κυπριακῶν Προτύπων:

CYS 91:1980 Κώδιξ Γενικῶν Ἀρχῶν Ὑγιεινῆς Γάλακτος καὶ Γαλακτοκομικῶν Προϊόντων.

Code of Principles Concerning Milk and Milk Products.

CYS 92:1981 Προδιαγραφή δια Φρέσκον Γάλα.
Specification for Fresh Milk.

CYS 93:1981 Προδιαγραφή δια Παστεριωμένο Γάλα.
Specification for Pasteurized Milk.

(3) Οί παρόντες Κανονισμοί τίθενται έν ισχύ την 1ην 'Ιουνίου, 1982, έξαιρουμένης τής προνοίας ήτις άφορά την ήμερομηνίαν πωλήσεως (Date Marking) παράγραφος 4.5.3 του προτύπου CYS 93:1981 (Προδιαγραφή δια Παστεριωμένο Γάλα), ήτις θά τεθῇ έν ισχύ την 1ην 'Οκτωβρίου, 1982.

Μέχρι τής 1ης 'Οκτωβρίου, 1982, ότε θά τεθῇ έν ισχύ και ή ως άνω πρόνοια ή ήμερομηνία πωλήσεως του παστεριωμένου γάλακτος (πρότυπον CYS 93:1981) θά άναγράφεται έπί του δοχείου άριθμητικώς χωρίς νά άναγράφονται έπί του δοχείου αί λέξεις «ήμερομηνία πωλήσεως» ή «νά πωληθῇ μέχρι».

91 : 1980

CODE OF PRINCIPLES CONCERNING MILK AND MILK PRODUCTS

PREAMBLE

The purpose of this Code of Principles is to protect the consumer of milk and milk products and to assist the dairy industry on both the national and international levels by :

ENSURING the precise use of the term "milk" and the terms used for the different milk products ;

AVOIDING confusion arising from the mixing of milk and/or milk products with non-milk fats and/or non-milk proteins ;

PROHIBITING the use of misleading names and information for products which are not milk or milk products and which might thereby be confused with milk or milk products ; and

ESTABLISHING (a) definitions and designations ; (b) minimum standards of composition, and (c) standard methods of sampling and analysis for milk and milk products.

1 MILK

1.1 The term "milk" shall mean exclusively the normal mammary secretion obtained from one or more complete milkings of healthy animals without either addition thereto or extraction therefrom.

1.2 Notwithstanding the provisions of Article 1.1 the term "milk" may be used for milk treated without altering its composition, or for milk the fat content of which has been standardized under domestic legislation.

1.3 The term "milk" may also be used in association with a word or words to designate the type, grade, origin and/or intended use of such milk or to describe the physical treatment or the modification in composition to which it has been subjected, provided that the modification is restricted to an addition and/or withdrawal of natural milk constituents.

1.4 The origin of the milk shall be stated if it is not bovine.

2 MILK PRODUCTS

2.1 The terms used to designate milk products shall only be employed for those products which are exclusively derived from milk as defined in Article 1.

2.2 Notwithstanding Article 2.1, the terms used for each milk product may be employed when substances necessary for the manufacturing process are added, provided that these substances are not intended to take the place in part or in whole of any milk constituent.

2.3 The terms used to designate milk products may also be used in association with a word or words to designate the type, grade, origin and/or intended use of such milk products or to describe the physical treatment or the modification in composition to which they have been subjected in accordance with Articles 1.3 and 2.2.

3 COMPOSITE PRODUCTS

3.1 The term "milk" and the terms used for milk products may also be employed together with a word or words to designate composite products of which no part takes or is intended to take the place of any milk constituent and of which milk or a milk product as referred to in Articles 1 and 2 is an essential part either by quantity or for characterization. If such composite products are designated in terms which are suggestive of milk or milk products or the dairy industry, the label shall indicate the milk or milk product used as well as the other essential constituents.

4 OTHER PRODUCTS

4.1 A product which is neither milk, nor a milk product nor a composite product as referred to in Articles 1, 2 and 3, whatever its origin, source or composition, shall not be described or designated in any label, commercial document or publicity material by words or pictorial devices, or be presented in such manner as to refer to or be suggestive of milk or milk products or other dairy term, if likely to lead the purchaser and/or consumer to suppose that the product is milk, a milk product or a composite product as referred to in Articles 1, 2 and 3.

4.2 Without restricting the scope of Article 4.1, whenever products foreseen by that Article are of such nature as to be likely to lead the purchaser and/or consumer to suppose that they are products as referred to in Articles 1, 2 and 3, the designation of such products shall be presumed to meet the requirements of Article 4.1, if carried out in the following manner :

- (a) by the name of the product referred to in Articles 1, 2 and 3 preceded by the word "imitation" in clear type, or
- (b) by a distinct name and/or description indicating the true nature of the principal raw materials used.

4.3 The mixing of milk products with products foreseen by Article 4.1 is not forbidden wherever the label of such a mixed product or any publicity referring to it declares the presence of the milk or milk product, the percentage dry matter by weight of the milk ingredients to the total product shall also be indicated, except that where butter is present in a mixture of fats its percentage by weight shall be stated.

5 LABELLING, PRESENTATION AND PUBLICITY

5.1 No label declarations, methods of presentation and publicity concerning products referred to in Articles 1, 2, 3, 4.2 and 4.3 shall be made in a manner likely to mislead the purchaser and/or consumer as to the true nature of the composition of the product as a whole.

6 EXTENT OF APPLICATION

6.1 Unless otherwise stated, the provisions of this Code shall apply to all products therein considered whether imported, exported or produced and offered for sale upon the home market.

EXPLANATORY NOTES ON THE CODE OF PRINCIPLES

Note on Article 1 — Milk

1.2 Examples of treatment: clarified, pasteurized or otherwise heat treated. The term "standardized" refers to the standardization of fat content alone, either up or down. However, where specifically so foreseen under national legislation, wholly or partly reconstituted or recombined milk may be considered as standardized within the meaning of Article 1.2 and therefore may likewise be designated as "milk".

Other possible modifications are referred to in the following paragraph.

1.3 Mention of the intended use may accompany the word "milk". The modifications referred to here are only permitted if restricted to an addition and/or withdrawal of natural milk constituents. Modifications shall always be indicated.

Examples:

Type:	Whole and skimmed milk
Origin:	Cow, goat, sheep; alpine
Intended use:	Infant, school (destined for school feeding programmes, etc.)
Treatment:	Sterilized, evaporated, homogenized
Modification:	Humanized, soft curd, vitamin-D, or lactose fortified, toned.

Note on Article 2 — Milk Products

2.1 Article 2.1 covers such products as butter, cheese, and ghee, cream, dried milk, condensed milk.....

2.2 Examples of substances necessary for the manufacturing process of these products are: for *butter* — salt, lactic acid culture, colouring matter.....; for *cheese* — salt, spices, coagulating enzymes of animal and vegetable origin.....; for sweetened condensed milk and *ice-cream* — sugars.....

2.3 Examples :

Type : Whole milk powder.....
 Origin : Cow, goat, sheep ; alpine
 Intended use : Cooking butter, table butter, coffee cream
 Treatment : Sterilized, evaporated, homogenized.....
 Modification : Humanized, vitaminized.....

Note on Article 3 — Composite Products

Examples :

Flavoured milks, cheese with added foods, milk porridge, milk bread, milk foods with additives, malted milk, milk chocolate, milk candies, sweetened dried milk, ice-cream.....

Note on Article 4 — Other Products

The key provision to the whole Article is contained in 4.1. It lays down that no product which is not a product covered by Articles 1, 2 and 3 may be designated, labelled, advertised or presented in any way which might lead the purchaser or consumer to believe that it was such a product. It is clear, therefore, that such designations as cold cream, face cream, shaving cream, hair cream and milk of magnesia are perfectly acceptable since no confusion is possible.

Article 4.2 deals with the most important category of products covered by 4.1, those which are of such nature as to be likely to lead the purchaser or consumer to suppose that they are products covered by Articles 1, 2 and 3, for example, imitation cream or milk containing non-milk fat. For such products, Article 4.2 states that the general requirements of Article 4.1 as to designations will be presumed to have been fulfilled if their designations conform to one or other of the examples given under (a) and (b). It was believed that the use of those designations would be most likely to ensure the protection of the consumer and the producer of milk and milk products. Examples of designations foreseen : under (a) imitation cream; under (b) soya-milk, coconut milk, almond milk, peanut butter, skimmed milk with non-milk fat. The true nature of milk or milk products used as foreseen by alternative (b), shall only be described by the term normally used for the milk or milk product in question.

It was further believed in connection with Article 4.2 that the products margarine and vanaspati were correctly designated by the terms "margarine" and "vanaspati" since no confusion could arise by their use. The products would, however, need to be labelled, advertised and presented in a manner which would not confuse the purchaser or consumer in accordance with Article 4.1.

On the other hand, the designations "filled milk", "filled cheese", etc., were held to be misleading within the meaning of Article 4. Their use was therefore, incompatible with the Code.

Note on Article 5

Labelling, Presentation and Publicity

This Article is understood to cover the designation of the products referred to.

SPECIFICATION FOR FRESH MILK

1 SCOPE

This standard applies exclusively to fresh cows milk. It described its essential composition, quality factors sampling procedures and the methods of test.

2 DEFINITIONS

The term milk shall mean exclusively the normal secretion obtained from one or more complete milkings of healthy cows either addition thereto or extraction therefrom.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 The milk shall be free from colostrum, preservatives, colouring matter and antibiotics.

3.2 It shall be free from any foreign substance and objectionable odours and flavours.

3.3 The maximum permissible quantity of the following pesticide residues, metal contaminants and other noxious matter shall be according to the following table.

Noxious matter	Maximum permissible quantity in milk
Aldrin, Dieldrin	0.15 mg/kg
Chlordane	0.05 mg/kg
Chlordimeform	0.5 mg/kg
Chlorfenvinphos	0.02 mg/kg
Crufomate	0.05 mg/kg
DDT, DDE, DDD	1.0 mg/kg
Dichlorvos	0.02 mg/kg
Endrin	0.02 mg/kg
Heptachlor, Hexachlorpoxide	0.15 mg/kg
Hexachlorobenzene	0.5 mg/kg
Gamma Hexachlorobenzene (Lindane)	0.2 mg/kg
1, 2, 3, 4, 5, 6 Hexachlorcyclohexane (alpha gamma and beta isomers)	0.2 mg/kg
Trichlorfon	0.05 mg/kg
Arsenic as As	0.04 mg/kg
Cadmium as Cd	0.006 mg/kg
Chromium as Cr	0.05 mg/kg
Cyanide as CN	0.05 mg/kg
Fluorides as F	0.5 mg/kg
Mercury as Hg	0.004 mg/kg
Selenium as Se	0.008 mg/kg
Zinc as Zn	2.0 mg/kg
Polycyclic aromatic hydrocarbons	0.00025 mg/kg
Radioactive substances	10.0 rad

3.4 Fresh milk shall have the following composition.

Solids Non Fat (Minimum) %	Milk Fat Content (Minimum) %
8.00	3.00

3.5 The pH range of fresh milk shall be 6.5 — 6.8 and the acidity 0.14% — 0.18% expressed as lactic acid.

3.6 Microbiological Requirements.

3.6.1. The fresh milk shall be free from pathogens.

3.6.2 Bacterial limits: The standard plate count of fresh milk shall not exceed 500,000 per milliliter of milk.

3.6.3 The fresh milk shall pass the Methylene Blue Reduction Test and/or the Resazurin Test and show a negative result to the Winsconsin Mastitis Test.

3.7 Milk from diseased animals (according to the Contagious Diseases Animal Law) shall be rejected as unsuitable for human consumption.

4. GENERAL REQUIREMENTS

4.1 Fresh raw milk shall be produced in premises approved by the Dairy Registration Authority of the Republic of Cyprus as specified in the Sale of Food and Drugs Law.

4.2 Collection, transportation and storage shall be in accordance with the provision specified in the Cowsheds and Dairy Regulations.

4.3 Containers must be clean, non toxic and should preserve freshness. There shall be no migration of any substance between the milk and the container.

4.4 Labelling.

In addition to sections 1, 2, 4 of the standard for the labelling of Prepackaged Foods (CYS 33:1978) the following specific provisions apply.

4.4.1 The name of the food shall be "fresh milk".

4.4.2 Name and address of the producer shall appear on the label.

5. METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling of liquid milk will be in accordance to CYS 95:1980 "Sampling methods for Milk and Milk Products".

5.2 Determination of fat content of milk will be in accordance to CYS 96:1981 Part 1(1).

5.3 Determination of Total Solids will be in accordance to CYS 96:1981 Part 1(2).

5.4 The methods for the determination of the bacterial limits, the Methylene Blue Reduction Test and the Resazurin Test shall be the following.

5.4.1 Determination of bacterial limits. According to the Petri Dish Method, Ministry of Agriculture, Fisheries and Food (United Kingdom). Technical Bulletin No. 17, Bacteriological Techniques for Dairy Products 1962, with the following alteration: incubation of the petri dishes at $32 \pm 1^\circ\text{C}$ for 48 ± 2 hours.

5.4.2 The Methylene Blue Test. According to the Half-Hour Methylene Blue Test, Ministry of Agriculture, Fisheries and Food (United Kingdom) Technical Bulletin No. 17, Bacteriological Techniques for Dairy Products 1968.

5.4.3 Resazurin Test. According to the Ten Minute Resazurin Test recommended by the Milk Marketing Board of the United Kingdom, Leaflet No. 24.

5.5. Details of the methods in section 5.4 will be given in the appropriate section of CYS 96:1981, Methods of Analysis for Milk and Milk Products.

5.6 For the determination of any provision of this standard for which no method is given any internationally accepted method can be applied.

93:1981

SPECIFICATION FOR PASTEURIZED MILK

1 SCOPE

This standard applies exclusively to pasteurized milk. It describes its requirements and the methods of test.

2 DEFINITION

2.1 Pasteurized milk shall mean exclusively the milk conforming to CYS 92:1981 "Standard Specification for Fresh Milk" and without either addition thereto or extraction therefrom and which every particle of the milk shall be heated in properly operated equipment to one of the temperatures specified in table 1 and held continuously at that temperature for the specified time (or other time-temperature relationship equivalent thereto in microbial destruction).

Table 1

Time	Temperature °C
At least: 30 minutes	62.8
At least: 15 seconds	71.7
At least: 0.1 second	88.4
At least: 0.05 second	95.6
At least 0.01 second	100

Immediately after pasteurization the milk shall be cooled to a temperature at or below 5°C and maintained there at.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 The milk shall be free from colostrum, preservatives, colouring matter and antibiotics.

3.2 It shall be free from any foreign substance and objectionable odours and flavours.

3.3 The maximum permissible quantity of the following pesticide residues metal contaminants and other noxious matter shall be according to the table given below.

Noxious matter	Maximum permissible quantity in milk
Aldrin, Dieldrin	0.15 mg/kg
Chlordane	0.05 mg/kg
Chlordimeform	0.5 mg/kg
Chlorfenvinphos	0.02 mg/kg
Cruformate	0.05 mg/kg
DDT, DDE, DDD	1.0 mg/kg
Dichlorvos	0.02 mg/kg
Endrin	0.02 mg/kg
Heptachlor, Hexachlorpoxide	0.15 mg/kg
Hexachlorobenzene	0.5 mg/kg
Gamma Hexachlorobenzene (Lindane)	0.2 mg/kg
1, 2, 3, 4, 5, 6 Hexachlorcyclohexane (alpha gamma and beta isomers)	0.2 mg/kg
Trichlorfon	0.05 mg/kg
Arsenic as As	0.04 mg/kg
Cadmium as Cd	0.006 mg/kg
Chromium as Cr	0.05 mg/kg
Cyanide as CN	0.05 mg/kg
Fluorides as F	0.5 mg/kg
Mercury as Hg	0.004 mg/kg
Selenium as Se	0.008 mg/kg
Zinc as Zn	2.0 mg/kg
Polycyclic aromatic hydrocarbons	0.00025 mg/kg
Radioactive substances	10.0 rad

3.4 Pasteurized milk shall have the following composition.

Solids Non Fat (Minimum) %	Milk Fat Content (Minimum) %
8.00	3.00

3.5 The pH range of pasteurized milk shall be 6.5 — 6.8 and the acidity 0.15 — 0.18% expressed as lactic acid.

3.6 Microbiological Requirements.

3.6.1 The pasteurized milk shall be free from pathogens.

3.6.2 Bacterial limits — The standard plate count of pasteurized milk shall not exceed 50,000 per milliliter of milk.

3.6.3 Coliform limits — No coliform organism shall be found in a dilution of milk of 1 to 10 (10^{-1}) i.e. there should be less than 10 coliform organisms per milliliter of milk.

3.6.4 Pasteurized milk shall pass the phosphatase test.

4. GENERAL REQUIREMENTS

4.1 Pasteurized milk shall be prepared in premises registered by the Dairy Registration Authority of the Republic of Cyprus and under such conditions as described in the Dairies and Cowsheds Regulations of the Sale of Foods and Drugs Law.

4.2 When using a continuous flow type of pasteurizers the presence of a flow diversion valve is essential so as to divert the flow of heated milk back to the supply of raw milk, should the temperature of the heated milk fall below that required for pasteurization.

4.3 Indicating and recording thermometers shall be installed in suitable places. Each recording thermometer chart shall be dated and kept for not less than three months.

4.4 Packing

Immediately after cooling to 5°C or below the pasteurized milk shall be packed in aseptic non-toxic food grade containers, hermetically sealed and maintained at a temperature of less than 8°C until sold to the consumer; in retail shops pasteurized milk shall be kept in properly operating refrigerators below 8°C.

Pasteurized milk shall be packed for retail sale only in 2 litres, 1 litre, 500 ml and 250 ml containers. Tolerance limits shall be those described by the Weights and Measures Law, which are as follows:

For the 250 ml container ± 4.5 ml

For the 500 ml container ± 7.5 ml

For the 1 litre container ± 7.5 ml

For the 2 litre container ± 15 ml

Greater quantities can be sold following agreement between the buyer and the producer.

Where a quantity in the standard is expressed in units of volume, the volume refers to a temperature of 20°C.

4.5 Labelling

In addition to sections 1, 2, 4 of the Standard for the Labelling of Prepackaged Foods (CYS 33:1978) the following specific provisions apply.

4.5.1 The name of the food shall be "pasteurized milk" or "homogenised pasteurized milk" as the case may be.

4.5.2 Name and address of the manufacturer shall appear on the label.

4.5.3 Date Marking. The "sell-by-date" shall appear on the label: where as during the period of 1 May — 31 October, it will be two days after pasteurization, and during the period of 1 November — 30 April will be three days after pasteurization.

5 METHODS OF SAMPLING AND ANALYSIS

5.1 Sampling of liquid milk shall be in accordance with CYS 95:1980 "Sampling Methods for Milk and Milk Products".

5.2 Determination of fat content of milk shall be in accordance with CYS 96:1981. Part 1(1).

5.3 Determination of Total Solids shall be in accordance with CYS 96:1981. Part 1(2).

5.4 The methods for the determination of bacterial and coliform limits and for carrying out the phosphatase test shall be the following:

5.4.1 Determination of the bacterial limits. According to the Petri Dish Method, Ministry of Agriculture, Fisheries and Food (United Kingdom). Technical Bulletin No. 17, Bacteriological Techniques for Dairy Products 1962, with the following alteration: incubation of the Petri Dishes will be carried out at $32 \pm 1^\circ\text{C}$ for 48 ± 2 hours.

5.4.2 Determination of the coliform limits. According to the Coli Aerogenes Colony Count on Violet Red Bile Agar Method, Ministry of Agriculture, Fisheries and Food (United Kingdom), Technical Bulletin No. 17. Bacteriological Techniques for Dairy Products 1962.

5.4.3 Phosphatase Test. According to the phosphatase test for pasteurized milk recommended by the Ministry of Agriculture, Fisheries and Food (United Kingdom), Technical Bulletin No. 17. Bacteriological Techniques for Dairy Products 1962.

5.5 Details of the methods in section 5.4 will be given in the appropriate section of CYS 96:1981, Methods of Analysis for Milk and Milk Products.

5.6 For the determination of any provision of this standard for which no method is given any internationally accepted method can be applied.

