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USAID KOSOVO PRIVATE ENTERPRISE PROGRAM (KPEP)

Standards of Identity for Milk and Milk Products

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DISCLAIMER

The author's views expressed in this publication do not necessarily reflect the views of the United States Agency for International Development or the United States Government

STANDARDS OF IDENTITY FOR MILK AND MILK PRODUCTS

THESE STANDARDS OF IDENTITY WERE WRITTEN TO BE ADOPTED BY THE REPUBLIC OF KOSOVO FOR DAIRY PRODUCTS PROCESSED IN-COUNTRY OR IMPORTED. THERE ARE 36 STANDARDS REFERENCED FROM “CODEX ALIMENTARIUS” AND 7 WRITTEN SPECIFICALLY FOR KOSOVO.

Kosovo Private Enterprise Program project – “Standards of Identity for Milk and Milk Products”.
Contract No. EEM-I-07-00007-00, TO #2

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PURPOSE OF ASSIGNMENT

The main objective of this assignment was to develop a set of identity standards for milk and milk products to be presented to the Kosovo Ministry of Agriculture, Forestry and Rural Development (MAFRD). Included were the following tasks;

- Meet with MAFRD and agree on the scope and approach for the standards of identity.
- Coordinate with the Dairy Twinning project, Karoline Schollmayer, to understand the projects challenges and progress on phytosanitary issues.
- With MAFRD develop standards and a system for regulating the standards.
- Make a recommendation for an implementation plan.
- Suggest any additional steps, related to this assignment, which may be necessary.

BACKGROUND

The dairy sector in Kosovo is in the process of rebuilding following the war a decade ago. Many of the dairy processing facilities are fairly new and technologically up to date but there are still many small dairy operations making regional style cheeses often times from non-pasteurized milk.

Milk consumption in Kosovo appears to be over 320,000 Metric Tons (MT). Processed products account for about 116,000 MT of which only 34,000 MT are processed locally the remaining 82,000 MT are coming from imports. The remainder, 204,000 MT, is consumed by people through what they refer to as the "Green Market" or as raw product distributed directly to consumers.

In the past the quality of locally produced and processed milk and milk products has been poor thus forcing consumers to purchase imports. Now even with local quality improving it is difficult to get consumers to switch back to locally produced products. The processing capacity exists to cover much of the volume coming from imported products but problems seem to exist in developing a good marketing program for Kosovo products.

Processors have cut back on the milk they are purchasing from farmers because they say they do not have a market. This is forcing this, so called, surplus milk into the green market which is in-turn hurting the sale of processed product. Processors complain they are getting no help from the government to support their efforts or to curb the import of milk and milk products that are not of proper composition or are out of code and/or not properly labeled. Kosovo processors also complain about the subsidies that other countries producers and/or processors are receiving that allows them to sell their milk and milk products in Kosovo below the local cost of production. **(Annex I)** To address this concern the Kosovo Customs Agency has implemented a new policy for assessing the import tax on milk and milk products. If Customs reviews any invoice from an importer and they feel the price stated there is below market they will adjust it. This adjustment will be based on subsidies paid to producers and/or processors in the country of origin of the dairy product as well as the market value of the product in that country.

There are no Government Standards of Identity or Quality Standards for processed milk and milk products processed in, or imported into Kosovo. Imported milk and milk products have no regulation concerning how close to the expiration date these products can be and still be acceptable for import at the borders. Therefore importers will purchase products that are about to, or have expired freshness dates at reduced prices and sent them to Kosovo. Customs collects less import tax and consumers get lesser quality products. So while Customs has address the problem of lower product prices it still has a problem with close or over expiration dates and has ask that this be considered in our proposal for standards of identity for milk and milk products.

The Kosovo MAFRD issued a "Raw Milk Decree" in 2006 which established bacterial and somatic cell count standards for four classes of raw milk. Currently they are trying to improve raw milk quality but it has been rather slow. A dairy testing laboratory is in operation at the new Kosovo Food and Veterinary Agency (KVFA) laboratory which is using new Foss equipment to test composition and bacteria and somatic cells from submitted samples. Limitations of equipment capacity and personnel have restricted testing to milk collection centers and only twice per month for individual producers. The KVFA laboratory is still very much under construction and this too is limiting the capabilities to do more samples. Results are being sent back to the companies who are purchasing the milk and they then set payments to their farmers based on these limited tests. Producers are not real happy about this and feel in some cases they are not being treated fairly because testing or payment calculations are not accurate. It is obvious that this problem will need to be addressed by more testing and sharing of results.

The timely completion of the entire KVFA laboratory and the staffing with competent technicians will be the key to enforcement of any additional food laws concerning composition or quality. While the laboratory appears to have the potential there is much to

be done to get it completed and up and running. It is large and complex and will take a very competent director to make it operate in an efficient and effective manner. This could be over a year away as it appears right now but hopefully the sooner the better.

Kosovo has a new law on food, Law No. 03/L-160, (**Annex II**) that was enacted in 2009. It covers mostly agency responsibilities and some limited requirements for food and feed products relating to hygiene, safety, labeling and penalty provisions. It does not address either identity or quality standards but does provide MAFRD the authority to develop such additional regulations or “sub-laws” as may be needed in the future.

In visiting with the Ministry of Industry, Standardization Agency they reviewed that while they were in charge of establishing new standards they would look to MAFRD to take the lead in the development of any standards related to milk and milk products. They also indicated that they had the authority to adopt EU and Codex Alimentarius standards into the laws for Kosovo.

EXECUTIVE SUMMARY

It became very evident from the discussions with various Kosovo agencies and from reviewing milk and milk products in the markets that there was a definite need for standards of identity as well as for quality standards. This assignment was directed at the development of standards of identity and that quality standards should be established as part of a future assignment. It was decided that as these standards of identity were prepared they should be incorporated into a document that would facilitate the MAFRDs ability to establish an enforceable law/regulation. In Kosovo such a document is known as an "Administrative Instruction" which upon passage and/or acceptance by the Minister may be presented as a "Decree".

In this document (**Annex III**) were two sets of identity standards, the first 36 were referenced directly to those milk products published in Codex Alimentarius Milk and Milk Products, First Edition, 2007. The second were a set of 7 products with identities established for Kosovo and included specific regional products, Sharri cheese and Kashkaval cheese, as well as milk and milk products not covered by Codex Alimentarius. All standards in this document are written in such away as to comply with most EU requirements. There may be some EU countries whose standards of identity may differ slightly but it is difficult to address all such cases in this one document. Since all milk and milk product disputes between EU countries are usually settled by Codex Alimentarius it was decided that adopting those standards would be the best approach for Kosovo to take. The standards published in Codex also refer to labeling procedures contained in "Codex Alimentarius Food Labeling, Fifth Edition, 2007, this document was also referenced in the "Administrative Instruction" along with the current Kosovo laws and regulations relating to the labeling of food products.

The concern for being able to control so called "product dumping" by importers was also addressed in the document. An Article was included that requires any imported milk or milk products to have an expiration date that is within 50% of the product expiration date designated on the label.

Responsibility for administration and enforcement is with the MAFRD through the KVFA and the KVFA laboratory with responsibilities and penalties as applied under the "Law on Food" No. 03/L-016. An enactment date of one year from the signing had been proposed to allow time for processors and importers to adjust milk and milk product composition and labeling and to provide time for the KVFA laboratory to be completed and to become operational. MAFRD suggested, however, that be changed to January 1, 2010.

The two Codex Alimentarius documents; Milk and Milk Products and Food Labeling can be found at the web site www.codexalimentarius.net/web/publications.jsp. These two documents are the ones referenced in the proposed Administrative Instruction.

FIELD ACTIVITIES TO ACHIEVE PURPOSES

The first week was spent visiting with various agencies that are associated with dairy products and reviewing the products offered for sale in the markets around the city of Pristina. The second and third weeks were spent preparing the standards and conferring with various agencies to review the "Administrative Instruction" and to prepare the final format.

June 9, 2009

Visited the Kosovo Veterinary and Food Agency (KVFA) and met with Flamur Kadriu Chief of Veterinary Public Health. He is working on Food Safety program for Kosovo to meet EU not sure if it is modeled after FAO-WHO or not. He shared a copy of the "Law on Food" that is primarily a document designed to address the safety of food but will be helpful in setting up the standards of identity. It would appear that his agency will play a major part in the enforcement of the new standards of identity.

Visited the new KVFA laboratory that is under construction but it appears that it will be a very nice facility once completed. The dairy lab is the only one working and little other equipment is in place. It has potential but is at least a year away. The dairy lab has no AC and is very warm for Foss equipment and can only run about 40 samples an hour as Foss minor is doing somatic cells. Bacto -Scan can do 150/hr. that means only about 1500/wk. for raw milk but could do finished product on other equipment to cover the needs for fat, solids, protein, etc. Kosovo has about 100 milk collection centers (MCC) and 75,000 dairy farms. The lab is capable of only 6,000 samples a month so testing is going to be limited to mostly MCC and some individual farmers as needed for monthly payments or to resolve quality problems at MCC.

Visited the MAFRD and Agim Nuha and Kurtesh Sherifi. They discussed the need for dairy standards and what they felt should be included and who or what agencies would have the responsibility for writing, testing and enforcing these standards. They also talked about labeling and the need to have these requirements. I pointed out that these can be different issue but could be referenced as we develop the standards of identity. They of course look to EU but know Codex is really the most important. Tomorrow's store visits will provide a list of products to take back to MAFRD on Thursday and discuss the ones for which standards should be established. They also suggested getting all parties together to discuss the proposed standards and how things should move forward after they have had a chance to review them.

June 10, 2009

Visited 4 hyper markets, ETC, City, Viva, Ben-af. There are many dairy products from a number of EU and non-EU countries as well as from Kosovo. There is no real consistency in the labeling and not sure all comply with the new Kosovo Food Law. A list was made of the main dairy products that might be considered for standard development. They are as follows: Yogurt (plain, fruit and drinking), Milk (fresh and UHT), butter(yogurt butter), sour cream, sour milk, ice cream, a general standard for Cheese, Cream cheese, processed cheese, white cheese (brine) Specific standards for, Gouda, Trappist, Kashkaval, Parmesan, Edam, Feta, Emmental, Ricotta (Gjize) but others may also be included.

Visited with Agim and Kurtesh at the MAFRD and reviewed the list of suggested milk and dairy product standards. They were fine with the ones listed and suggested adding Sharri cheese, dry milk and evaporated milk. We will meet with them again on Wednesday afternoon June 17th and share with them the proposed Standards of Identity document.

June 11-12, 2009

Worked on the standards both days and have completed 5 standards that have now been named "Milk and Milk Product Standards" Completed to date are Milk, Yogurt, Cream, Ice Cream, and Soft White cheese in addition to Codex Standards to be recommended.

June 15, 2009

Visited with 3 people at the Ministry of Industry in the Kosovo Standards Agency, they were Sefer Tasholli, Ministers Advisor; Hafiz Gara, Executive Chief of ASK and Bujar Istogu, Chief of the Standardization Unit. Discussed with them what we were assigned to do in the development of milk and milk product standards. They indicated that the MAFRD in conjunction with KVFA would be the agencies to work with because they are the agency along with Customs who will likely do most of the testing and enforcement. Mr. Gara pointed out that his agency would be in cooperation as it had been given the authority to adopt EU and Codex Standards as part of Kosovo law most likely the final document would be as a Administrative Instruction or "Decree", similar to that for raw milk but referencing Codex Alimentarius.

Later in the afternoon we met with Karoline Schollmeyer and Saulius Kunickis, She is from Germany and he is from Lithuania who are in Kosovo as part of a twining project with a number of assignments. The ones which may impact our assignment is their work to get the KVFA laboratory up and running. Their other is to improve the quality of raw milk coming from farms through better hygiene and improving the health of animals. They are not working on any quality standards for milk products but feel it is an important issue to be address. They seem overwhelmed by all their tasks.

It has become obvious that the need for Milk and Milk Product Standards will have to include only those for which there are no standards in Codex as it seems these can be adopted by reference and that is what the government seems interested in doing.

June 16, 2009

Met with Naim Huruglica, Director General Kosovo Customs and Mr. Huruglica explained to us the function of the Customs agency. It is basically their role to tax all products being imported into Kosovo. When it comes to food they work with KVFA and Industry of Trade to control products which are imported as to their safety, composition and labeling. Customs will rely on KVFA to administer any new laws or regulations which apply to food, as would be the case for any new standards of identity for milk or milk products. He ask that we consider placing a time line for import based on the expiration date of food products to prevent any dumping of goods into Kosovo that are close to expiration date

In the afternoon we went to the Ministry of Health and met with Ilirjana Zymberaj Head of Sanitary Inspection, and two of her people. We explained the program to develop identity standards for milk and milk products. They felt this was very important and expressed a strong interest in a standard for Sharri cheese. Their main function appears to be within country and they rely on KVFA and Customs to handle imports at the borders. They also shared with us 2 documents on product labeling (No.12/2005 and No.13/2005) which we will incorporate in our administrative instruction as labeling seems to be a large part of their interest and responsibility along with hygiene.

June 17, 2009

Visited with the Kosovo Chamber of Commerce and Safet Gerxhaliu, Director who expressed strong support for the development of the identity standards and said he would

like to see them established as soon as possible and we should share them with the farmers and the industry not just the government.

We explained the process and he understood that enforcement might take awhile but processors should be encouraged to adopt them as soon as possible as Kosovo needs to be able to promote more quality food products to overcome all the imports.

In the afternoon we prepared copies of the proposed administrative instruction and the supporting documents and presented them to Kurtesh Sherifi and Arsim Memaj at the MAFRD. They seemed pleased with what was done and suggested one change for now and that to exempt fresh pasteurized milk from the expiration date requirements for imports. They will submit this document to their lawyers for review and will get back to me with suggested changes and comments. Arsim will arrange a meeting involving all impacted agencies for next week to further review this document.

June 22, 2009

Visited with Naim Huruglica Director, Kosovo Customs to review the change in the Administrative Instruction to require all imported milk and milk products to contain an expiration date that is great than 50% of that time stated on the label and he was in agreement. Kosovo Customs has instituted a new policy for determining import taxes for milk and milk products to help compensate for subsidies provided to producers and /or processors by other countries in the region. To date Customs has notified Croatia, Slovenia, Bosnia and Hungary that it will be adding back the amount of the subsidies or other payments they are providing dairy farmers or the industry to the invoice price for the purpose of imposing the import tax. The price of milk in the market place of those countries will also be taken into consideration when reviewing the prices stated on the invoices presented to Kosovo Customs at the borders.

June 23, 2009

Met with Arsim Memaj from MAFRD to review the proposed Administrative Instruction and to make the changes he wanted or as the lawyers wanted. Mostly they had to do with nomenclature and some changes in the description for Sharri cheese. He also suggested an enactment date of January 1, 2010 might be more appropriate. The changes will be made and shared with their Study Group and then we will meet with them on Thursday June 25 and review the document and make any additional changes this group may suggest.

June 25, 2009

Met with Arsim Menaj at MAFRD but their Study Group was not able to attend but will review the Administrative Instruction and share their comments. Following this the MAFRD lawyers will put together the final document and share this also. When the Administrative Instruction is enacted it too will be shared with USAID, KPEP.

TASK FINDINGS

Following a review of the milk and milk products in the market place and visiting with the various governmental agencies it was quite evident that there was a need to develop standards of identity as well as standards for quality, safety and labeling for these dairy products. This assignment was only to develop a set of identity standards.

A real problem exists in the importation of milk and milk products because there are no restrictions based on the expiration date. Therefore some imported dairy products are coming into Kosovo at, or very near to, their expiration date thus allowing them to be sold at prices below the cost of production for similar products manufactured in Kosovo. These reduced prices also prevent the Kosovo Customs Agency from collecting appropriate import taxes as these taxes are based on invoice prices that would be lower as traders are purchasing this type of distressed product at lower costs.

Dairy processor groups are also concerned about the subsidies paid to dairy producers and/or processors in neighboring countries which they feel allow these countries to sell their milk and milk products for less in Kosovo than can local companies. Kosovo has no dairy related subsidies. Recent adjustments made by Customs should be able to address some of these concerns. These changes have been detailed earlier in this report.

Enforcement of any milk and milk product standards will be dependent on the ability of the KVFA laboratory to conduct analysis of these products to determine compliance. Labeling is another issue but there appears to be regulations in place that give the Ministry of Health authority to enforce these requirements for all food products, however their impact on imported products is not real clear as they have no presents at the borders.

Cooperation from the MAFRD has been very good and with the concurrence of the Study Group they have assembled to review the proposed Administrative Instruction for the Standards of Identity for Milk and Milk Products, they will be recommended for adoption and implementation as of January 1, 2010.

CONCLUSIONS AND RECOMMENDATIONS

The proposed “Administrative Instruction for Standards of Identity for Milk and Milk Products” was presented to MAFRD for their consideration for adoption. The format is a little different than they normally use because the 36 Standards of Identity as set forth in Codex Alimentarius Milk and Milk Products were put in the document by reference. In addition 7 other standards were written specifically for Kosovo. Together they should provide standards of identity that will be compatible in most parts of the world. There is also included a provision to prevent the “dumping” of milk and milk products that are at, or near to, their expiration date. Most of the product sampling and analysis will be referenced to the Kosovo Law on Food, as will the enforcement and penalty provisions. Labeling requirements are referenced to current Kosovo laws or regulations and to Codex Alimentarius Food Labeling. MAFRD is planning to have the enactment date set to January 1, 2010 but there is some question that the KVFA laboratory will be operational by that time and some processors may need more time to update product and packaging. However it will be important that the time to product expiration date for imported dairy products be implemented as soon as possible.

Recommendations

- The proposed Administrative Instruction be acted upon and approved by the Minister of MAFRD.
- The KVFA laboratory be completed and be capable of testing milk and milk product samples for compliance with the Standards of Identity.
- The current KVFA milk testing laboratory will need to increase the number of samples they are currently able to analyze.
- There needs to be a better way of documenting the accuracy of the raw milk test results being used to calculate producer payments.
- Standards for processed milk and milk product *quality* need to be established in a timely manner to work in conjunction with the Standards of Identity.
- Each government agency will need to know and understand their role as provided for in the Administrative Instruction before it becomes effective.
- When the Administrative Instruction become effective (January 2010) the KVFA should begin sampling all milk and milk products for compliance.
- Processors or importers of milk and milk products that are found to be out of compliance should be given a specific time to make the necessary corrections prior to the assessment of penalties.
- The Kosovo Dairy Processors Association should be encouraged to hire a marketing expert to help them promote Kosovo dairy products in a more effective manner.
- Kosovo dairy processors should be encouraged to expand their product lines to include more of the products that are currently only available as imports, such as fruit yogurts, flavored milks and additional ice cream products.
- Consideration should be given to begin exporting some Kosovo dairy products. A possible start might be with products such as the “Peppers in Cream” or more of the Sharri type cheeses.

ANNEXES

Annex I Review of Regional Milk Subsidies

Annex II “Administrative Instruction Standards of Identity for Milk and Milk Products”

ANNEX I

Review of Regional Milk Subsidies

Background:

This information was obtained from a March 2009 document produced by the web site *www.AgriPolicy.net* but a good bit of the data is from 2007 on back and should be updated as economic changes and the EU may have impacted these countries and their policies

Prepared by - Bill Coleman, June 22, 2009

Serbia

- It would appear that direct subsidies in the form of premiums to dairy farmers have been decreased starting in 2006 and 2007 to <.03 euro/l but no data for 2008 or 2009.
- Need to find out what the above premiums are for and if they still exist.
- Since CEFTA it appears they no longer are supporting the export stimulus, that at one time was 20% of the export price.
- Need to check if this is true or not.

Slovenia

- Since they are now part of the EU not sure what impact this will have on the following payments, need to investigate this.
- Flat rate direct payment per hectare as the main payment in agriculture from 2007, this amounts to 332 euro/ha for arable land and 108.7 euro/ha for permanent grassland. Does this still apply in 2008, 2009 and beyond?
- Mention dairy subsidies are no longer paid but there are direct payments to the livestock sector since 2007. What are they and how are they paid?
- In the milk sector historical entitlements and individual quotas also seem to play a part but not sure how this works or is applied. Are these still being applied?
- In their direct accounting for dairy farmer revenue it shows a direct payment of 4.91 euro/l of milk. Need to find out what this is for and how it is calculated. Is it for the above mentioned entitlements and/or quotas or part of the new livestock payment?

Hungary

- Now part of the EU so not sure what of the following still apply.
- Since 2007 some dairy subsidy is based on a quota system but it appears the national quota has not been reached by 2007. Not sure what all this means to farmers and is this also true for 2008 and 2009?

- Producer did get direct income support through 2006 but need to find out if this is still true and what the amounts are now and the criteria being used to calculate these payments.
- They say they are not interested in exporting to countries like Kosovo but that does not appear to be the case as there are a number of Hungarian dairy products in the markets.

Croatia

- Producers who produce and deliver legally required quantities of cow milk have the right to receive .088 or 0.14 euro/l. depending on the region of the country and the quality of the milk.
- There are also incentives given for animals; breeding cows- 108.84 or 146.9 euro depending on the region.
- Incentive are being given for breeding female calves of 204.08 euro and selling males for fattening of 81.63.

Bulgaria

- Dairy farmers get “target subsidies” for produced and sold qualitative milk (not sure what this means) which can be up to 0.10 euro/l for cow and goat, 0.13 euro/l buffalo and sheep.
- There seem to be other agricultural subsidies or forms of support but need to check their Regulation 1535/2007 to see what these may amount to and how they may be distributed.
- The government also supports the acquisition of purebred and pregnant animals through some type of investment policy, part of a Rural Development Program (not sure what this is about or how it works)

Turkey

- To encourage dairy farmers to sell their milk to processing plants the government will pay them an incentive. This will amount to .018 euro/l but for memberships in various agricultural organization or cooperatives this could increase to as high as .075 euro/l.
- There also seem to be incentives for cattle purchase and AI breeding but these are not clear in this document.
- There also seem to be some import restrictions on dairy products but not sure if these are still in effect in 2009.

Bosnia

- Subsidies to dairy farmers seem to be set by each state and district and can vary from 0.047 euro/l to 0.076 euro/l.
- The government supports the breeding of dairy cattle by 102-127 euro per head but how these are allocated is not clear.

- There also appears to be subsidies for fuel 40 euro/ha and for semen 1.5 euro/dose.
- Some areas have interest rate on investment credits also available in of 4-6% but these are usually not available to small farmers.

Slovakia

- There are quotas set for milk production.
- There have been no direct payments to dairy farmers since 2007 but there are now payments to livestock units (do not know what these amount to).
- There are payments to farmers for participation in the agri-environmental program (do not know what these are or how much is paid)

Montenegro

- Subsidies of 0.02 euro/l are available for all dairy farmers. In addition there is and additional payment available of 0.025 euro/l for producers with over 10,000 l/yr.
- Processing plants are also paid .025 euro/l to help cover the cost of milk collection.
- Farmers are paid 80 euro /cow to support milk production.

Macedonia (not from agripolicy.net)

- Producers are paid 0.04 euro/l for cow milk sold to a registered processing plant.
- Financial support for registered cattle, Busha 25.6 euro, Friesian and other breeds 32.8 euro. Both based on size of the herd, 1-20,100%; 21-100,60%; 101-300,40%; over 300, 10%
- Cattle sold to registered slaughter house, 25.6 euro; Calves born from using AI, 19.7
- Support to purchase up to 5 heifers of high potential pedigree, 35% of the price not to exceed 491.8 euro.

Footnote:

Kosovo Customs has instituted a new policy for determining import taxes for milk and milk products to help compensate for subsidies provided to producers and /or processors by other countries in the region. To date Customs has notified Croatia, Slovenia, Bosnia and Hungary that it will be adding back the amount of the subsidies or other payments they are providing dairy farmers or the industry to the invoice price for the purpose of imposing the import tax. The price of milk in the market place of those countries will also be taken into consideration when reviewing the prices stated on the invoices presented to Kosovo Customs at the borders.

Annex II

(Proposed)
Administrative Instruction
Milk and Milk Products Standards of Identity

Article 1

Purpose

Within this Administrative Instruction is defined the parameters for the standards of identity for milk and milk products along with labeling and enforcement.

Article 2

Milk and milk products standards of identity will be as written in *Codex Alimentarius Milk and Milk Products- First Edition* published by the World Health Organization and Food and Agriculture Organization of the United Nations-2007. Additional milk and milk product are also included which together will apply to all milk and milk products manufactured and/or imported into the Republic of Kosovo.

Article 3

The *Codex Alimentarius Milk and Milk Product* Standards of Identity for inclusion in this Administrative Instruction are as follows:

- Butter – Codex Standard A-1 - 1971
- Milk Fat Products – Codex Standard A-2 - 1973
- Evaporated Milk – Codex Standard A-3 - 1971
- Sweetened Condensed Milk – Codex Standard A-4 - 1971
- Cream and Prepared Creams – Codex Standard A-9 - 1976
- Whey Powders – Codex Standard A-15 - 1995
- Edible Casein Products – A-18 - 1999
- Milk Powders and Cream Powder – Codex Standard 207 - 1999
- Blend of Evaporated Skimmed Milk and Vegetable Fat – Codex Standard 250 - 2006
- Powdered Skimmed Milk and Vegetable Fat Blend – Codex Standard 251 - 2006
- Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat – Codex Standard 252 - 2006
- Dairy Fat Spreads – Codex Standard 253 - 2006
- Cheese (General Standard) – Codex Standard A-6 - 1978
- Whey Cheeses – Codex Standard A-7 - 1971
- Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese – Codex Standard A-8 (a) - 1978
- Process(ed) Cheese and Spreadable Process(ed) Cheese – Codex Standard A-8(b) - 1978
- Process(ed) Cheese Preparations, Process(ed) Cheese Food and Process(ed) Cheese Spread – Codex Standard A-8(c) - 1978
- Cheese in Brine – Codex Standard 208 - 1999
- Unripened Cheese Including Fresh Cheese - Codex Standard 221 - 2001
- Mozzarella – Codex Standard 262 - 2007
- Cheddar – Codex Standard 263 - 1966
- Danbo – Codex Standard 264 - 1966
- Edam – Codex Standard 265 - 1966
- Gouda –Codex Standard 266 - 1966

- Havarti – Codex Standard 267 - 1966
- Samsø – Codex Standard 268 - 1966
- Emmentaler – Codex Standard 269 - 1967
- Tilsiter – Codex Standard 270 - 1968
- Saint-Paulin – Codex Standard 271 - 1968
- Provolone – Codex Standard 272 - 1968
- Cottage Cheese – Codex Standard 273 - 1968
- Coulommiers – Codex Standard 274 - 1969
- Cream Cheese – Codex Standard 275 - 1973
- Camembert – Codex Standard 276 - 1973
- Brie – Codex Standard 277 - 1973
- Extra Hard Grating Cheese – Codex Standard 278 – 1978

Article 4

The documentation of the standards of identity in Article 3 is available in *Codex Alimentarius Milk and Milk Products, First Edition, 2007*.

Article 5

Additional Milk and Milk Product Standards of Identity to be included are as follows:

- Milk, to include Fresh, UHT (aseptic packaged), and Cultured (Kos)
- Yogurt, to include Set, Drinking and Flavored
- Cream, to include Fresh, UHT(aseptic packaged), Cultured
- Ice Cream
- Sharri Soft Cheese
- Sharri Hard Cheese
- Kashkaval Cheese

Article 6

The documentation of the standards of identity in Article 5 is attached to this Administrative Instruction as Annex I.

Article 7

Milk and milk products defined in Articles 3 and 5 are required to comply with the food safety provisions as set forth in the *Kosovo Law on Food, Law No. 03/L-16*

Article 8

Milk and milk products defined in Articles 3 and 5 that are imported into the Republic of Kosovo must contain a product expiration code that is within 50% of the expiration time stated on the package at the date of import.

Article 9

Milk and milk products referenced in Articles 3 and 5 are subject to labeling requirement set forth in the *Kosovo Law on Food Law, No. 03/L-16, Chapter VI, Administrative Instruction (MOH) No. 13/2005 and Administrative Direction (MH) No. 12/2005*. In addition, these products are also subjected to the labeling requirements set forth in *Codex Alimentarius Food Labeling*.

Article 10

The documentation of Codex Alimentarius Food Labeling is available in *Codex Alimentarius Food Labeling -5th Ed. 2005*

Article 11

Milk and milk products defined in Articles 3 and 5 will be subject to product analysis to determine compliance with these standards by the Kosovo Food and Veterinary Agency (KVFA) Laboratory or by laboratories authorized by that agency in accordance with the *Kosovo Law on Food Law No. 03/L-16, Chapters, VIII* from samples collected by agency personnel or personnel certified by that agency.

Article 12

The KVFA laboratory or any authorized laboratory is obligated to keep the evidence of all samples analyzed, methods used and dates of analysis as well as the results of the analysis. These results must be retained for a minimum of two years or longer if required to support further legal proceedings.

Article 13

Milk and milk products defined in Articles 3 and 5 that are found to be out of compliance with these Standards of Identity will be subject to the penalties set forth in *Kosovo Law on Food No.03/L-16, Chapter XII*

Article 14

Supervision of the implementation of this Administrative Instruction shall be by the Ministry of Agriculture, Forestry and Rural Development.

Article 15

This Administrative Instruction will become effective January 1, 2010.

Annex I

Milk

Description

Milk is the normal mammary secretion, practically free of colostrum, obtained from the milking of one or more healthy animals which may be clarified and may be adjusted by separation of part of the fat, and is intended for consumption as a fluid product or for further processing.

Composition and Identity Factors

Fresh Pasteurized Milk

- Minimum solids-not-fat - 8.5%
- Minimum protein- 3.0%
- Minimum milk fat to label whole milk- 3.2%.
- Maximum milk fat to label Reduced fat milk 2.0%, Low fat milk 1.0%. Skim milk (non-fat) <0.5%
- Any fortification must be from milk-derived ingredients. In addition safe and suitable flavoring compounds, sweeteners and vitamins may be added.
- All milk must maintain the proper protein to solids-not-fat ratio and the protein efficiency ratio of all proteins present is not decreased as a result of any added ingredients.

- Any fortification and/or addition of non-dairy ingredients must be declared on the product label.

UHT Milk (aseptically packaged)

- Minimum solids-not-fat- 8.5%
- Minimum protein -3.0%
- Minimum milk fat to label whole milk - 3.2%.
- Maximum milk fat to label Reduced fat milk 2.0%, Low fat milk 1.0%, Skim milk (non-fat) <0.5%.
- Any fortification must be from milk derived ingredients. In addition safe and suitable flavoring compounds, sweeteners, and vitamins may be added.
- All milk must maintain the proper protein to milk solids-not-fat ratio and the protein efficiency ratio of all proteins present is not decreased as a result of any added ingredients.
- All fortification and/or addition of non-dairy ingredients must be declared on the product label.
- UHT milk must maintain its fresh characteristics for a minimum of 90 days at ambient temperature.

Cultured Sour Milk (Kos)

- Acidity < 55°SH. or <4.6 pH.
- Minimum solids-not-fat- 8.5%.
- Minimum milk fat- 3.2%
- Phosphatase negative.
- Any fortification must be from milk derived ingredient. Other ingredients may include bacteria cultures, stabilizers, emulsifiers, acidity regulators, safe and suitable herbs, spices, and vegetable seasonings.
- All milk must maintain the proper protein to milk solids-not-fat ratio and the protein efficiency ratio of all proteins present is not decreased as a result of any added ingredients.
- Any fortification and/or addition of non-dairy ingredients must be declared on the product label.

Yogurt

Description

The food produced from the pasteurization or ultra-pasteurization of one or more dairy ingredients that are then culture with characterizing bacterial cultures containing lactic acid producing bacteria, *Lactobacillus bulgaricus* and *Lactobacillus thermophilis*.

Composition and Identity Factors**Set and Drinking Yogurt (Non-Flavored)**

- Acidity <55° SH or <4.6 pH.
- Minimum solids-not-fat- 8.5%.
- Minimum milk fat – 3.2%,
- Maximum milk fat to label Low fat 1.0%, Non-fat <0.5%.
- Maximum added milk derived ingredients without declaration -3.0%
- Minimum lactic organisms - 10⁶/CFU/g.

- Safe and suitable milk derived ingredients may be used provided the proper protein to milk solids-not-fat ratio and the protein efficiency ratio of all proteins present is not decreased as a result of any added ingredients. Other ingredients may include bacterial cultures in addition to the characterizing cultures, stabilizers and emulsifiers (in accordance with Codex Standard 192). Any such additives, in addition to, or above the allowed 3.0% milk derived ingredients must be declared on the product label.

Set and Drinking Yogurt (Flavored)

- Acidity 55° SH or 4.6 pH. (prior to the addition of flavors)
- Minimum solids-not-fat 8.5%. (prior to the addition of flavors)
- Minimum milk fat – 3.2%.
- Maximum milk fat to label Low fat 1.0%, Non-fat 0.5%. (prior to the addition of flavors)
- Minimum dairy ingredients -51%.
- Maximum added milk derived ingredients without declaration -3.0%
- Minimum lactic bacteria- 10^6 /CFU/g. at the time of manufacture.
- Safe and suitable milk derived ingredients may be used provided the proper protein to milk solids-not-fat ratio and the protein efficiency ratio of all proteins present is not decreased as a result of any added ingredients. Other ingredients may include bacterial cultures in addition to the characterizing cultures, sweeteners, flavoring ingredients, color additives, stabilizers and emulsifiers (In accordance with Codex Standard 192).
- Any additives, in addition to, or above the allowed 3.0% milk derived ingredients must be declared on the product label.

Cream

Description

Cream is the fluid milk product comparatively rich in fat, in the form of an emulsion of fat-in-skimmed milk, obtained by physical separation from milk.

Composition and Identity Factors

Pasteurized Cream

- Minimum milk fat 10%. The percent of milk fat present must be declared on the label.
- Safe and suitable food additives may be used which include stabilizers, emulsifiers, and packing gases (in accordance with Codex Standard A-9).
- Any additives must be declared on the product label.

UHT Aseptic Packaged Cream

- Minimum milk fat 10%. The percent of milk fat present must be declared on the label.
- Safe and suitable food additives may be used which include stabilizers, emulsifiers, and packing gases (in accordance with Codex Standard A-9).
- Any additives must be declared on the product label.
- UHT processed and aseptically packaged cream must retain its fresh characteristics for at least 90 days at ambient temperature.

Cultured Sour Cream

- Acidity <55° SH or 4.6 pH.
- Minimum milk fat 10%. The percent of milk fat present must be declared on the label.
- Phosphatase negative.
- Safe and suitable food additives may be used which include herbs, spices, flavorings, vegetable seasonings and/or stabilizers, emulsifiers, acidity regulators or others as set forth in Codex Standard A-9.
- Any additives must be declared on the product label.

Ice Cream**Description**

Ice cream is produced by freezing, while stirring, a pasteurized aerated mix consisting of safe and suitable milk derived ingredients alone or in combination as well as safe and suitable non-dairy derived ingredients alone or in combination and excluding other food fats, except as natural components of flavoring ingredients used or added in incidental amounts to accomplish specific functions.

Composition and Identity Factors

% Milk Fat	Min. % Milk SNF	Min. % Milk Derived Protein
10	10	2.95
11	9	2.66
12	8	2.36
13	7	2.07
14	6	1.77

- Maximum incorporation of air (overrun) – 100%
- Safe and suitable colorings and flavorings may be used but if bulky flavors are added the minimum milk fat must be > 7.5%, total milk solids >15.5% and/or milk derived protein >1.8%
- Safe and suitable sweeteners, stabilizers and emulsifiers may be used but only in amounts that are functionally necessary.
- All dairy and dairy derived ingredients as well as all non- dairy ingredients added must be declared on the product label.

Sharri Soft Cheese**Description**

Sharri Soft Cheese is a regional cheese in brine, similar to soft white that is a semi-hard to soft ripened and made from pasteurized milk. The body has a white to yellowish color and a compact texture suitable for slicing, with none too few mechanical openings. This cheese has no actual rind and has been ripened and preserved in brine. It may be packaged in brine or vacuum packed. This cheese may contain the herb dill as part of its identity.

Composition and Identity Factors

- Made from pasteurized cow or sheep milk.

Permitted Ingredients

- Starter cultures of harmless lactic acid and/or flavor producing bacteria and cultures or other harmless microorganisms.
- Sodium chloride and/or calcium chloride (for brine).
- Calcium chloride for curdling (0.02% maximum use based on milk volume).
- Potable water.
- The herb dill that is part of the identity of the cheese may be added. Any such addition must be declared on the product label.

Composition:

- Minimum milk fat in dry matter -45% cow cheese, 48% sheep cheese.
- Maximum total moisture- 55%
- Minimum pH 5.2 prior to salting.
- Minimum pH of finished product -4.4 cow cheese, 4.1 sheep cheese.
- Maximum salt in the finished product -4.5%

Sharri Hard Cheese

Description

Sharri Hard Cheese is a regional cheese similar to soft white but harder in texture and made from non-pasteurized milk. The body is yellow in color with a dark surface and has a texture that is hard, elastic, and rather compact with some mechanical holes. The cheese is heated in mass above 41° C and is strongly fermented to increase the acidity. This cheese has no actual rind and is salted in brine and then aged and stored in brine with a higher salt concentration for a minimum of 90 days. After 90 days the cheese can be packed in brine or vacuum packed for distribution. The cheese may contain the specific herb dill as part of its identity.

Composition and Identity Factors

- Made from non-pasteurized cow or sheep milk.

Permitted Ingredients

- Starter cultures of harmless lactic acid and/or flavor producing bacteria and cultures or other harmless microorganisms.
- Sodium chloride and/or calcium chloride (for brine).
- Calcium chloride for curdling (0.02% maximum use based on milk volume).
- Potable water.
- The herb dill that is part of the identity of the cheese may be added. Any such addition must be declared on the product label.

Composition:

- Minimum milk fat in dry matter -45% cow milk, 48% sheep milk.
- Maximum total moisture- 41%
- Minimum pH 5.2 prior to salting.
- Minimum pH of finished product -5.0 cow milk, 4.8 sheep milk.
- Maximum salt in the finished product -5.0%

Kashkaval Cheese

Description

Kashkaval is a regional cheese somewhat similar to an aged mozzarella. The body has a near white to ivory or yellow color and a fibrous texture. Gas holes are generally absent but a few openings and slits are acceptable. It is made from milk that has been pasteurized at the minimum temperature to preserve the protein structure allowing for proper stretching of the curd. Following proper acid development the curd is cut and heated in a brine solution. The curd is then kneaded and stretch until it is smooth and free of lumps. Still warm the curd is molded and then firmed by cooling. Kashkaval cheese is ripened to develop flavor and body characteristics for 3 or more months at 10-18° C and 75% humidity. It can be manufactured and sold with or without rind.

Composition and Identity Factors

- Manufactured from minimally pasteurized milk.

Permitted Ingredients

- Starter cultures of harmless lactic acid and/or flavor producing bacteria and cultures of other harmless microorganisms.
- Rennet or other safe and suitable coagulating enzymes.
- Sodium chloride and potassium chloride (salt substitute).
- Safe and suitable processing aids.
- Potable water.
- Starches maybe used as anti-caking agents for the surface treatment of cut, sliced or shredded product but only in amounts functionally necessary.
- Any additives must be declared on the product label.

Composition

Milk Content	Minimum content	Maximum content	Reference content
Milk fat in dry matter	40%	Not restricted	40-50%
Dry matter	50%	Depending on fat	---