



HARMONIZED SYSTEM
REVIEW SUB-COMMITTEE

NR0398E1
(+ Annex)

-
27th Session
-

O. Eng.

Brussels, 26 February 2003.

POSSIBLE AMENDMENT OF SUBHEADING 0406.40 TO COVER

ALL "BLUE-VEINED" AND SIMILAR CHEESES

(Item III.B.1 on Agenda)

Reference documents :

NC0553E1 (HSC/29)
NC0644E1 (HSC/30)

NC0655E2, Annex H/2 (HSC/30 – Report)
NR0352E1 (RSC/27)

I. BACKGROUND

1. After the preparation of Doc. NR0352E1, which was published on 27 January 2003, the Secretariat received a note from the EC dated 11 February 2003, providing further information on this Agenda item. The note is reproduced below. The Secretariat has numbered these paragraphs for ease of reference.

II. NOTE BY THE EC

2. "At its 30th Session the HS Committee examined a proposal by the EC to create a new Explanatory Note to subheading 0406.40 (blue-veined cheese) indicating that this subheading also covers cheeses with a clearly visible white/greyish irregular pigmentation in the body of the cheese obtained by using colourless *Penicillium roqueforti* strains.
3. The HS Committee concluded that it was not possible to reach agreement as to the proposed Subheading Explanatory Note.
4. However, since the two language versions were not aligned, the Committee decided to submit the matter to the Review Sub-Committee for consideration.

Note : Shaded parts will be removed when documents are placed on the WCO documentation database available to the public.

File No. 2915

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5. In this connection, the EC has received the following information from the Danish Dairy Federation with regard to the manufacturing process, etc.

Information about the manufacturing of white/grey-pigmented cheeses :

6. The process used for the manufacture of white/grey-pigmented cheeses using colourless *Penicillium roqueforti* strains is similar to the process used for the manufacture of "true" blue-veined cheeses. The important features are :

- addition of colourless *Penicillium roqueforti* strains (mould) to the milk, and
- perforation of the formed cheese to allow the strains to grow in the cheese during maturation.

7. The enclosed diagrams show the production process flow and the maturation process flow, respectively (see the Annex to this document).

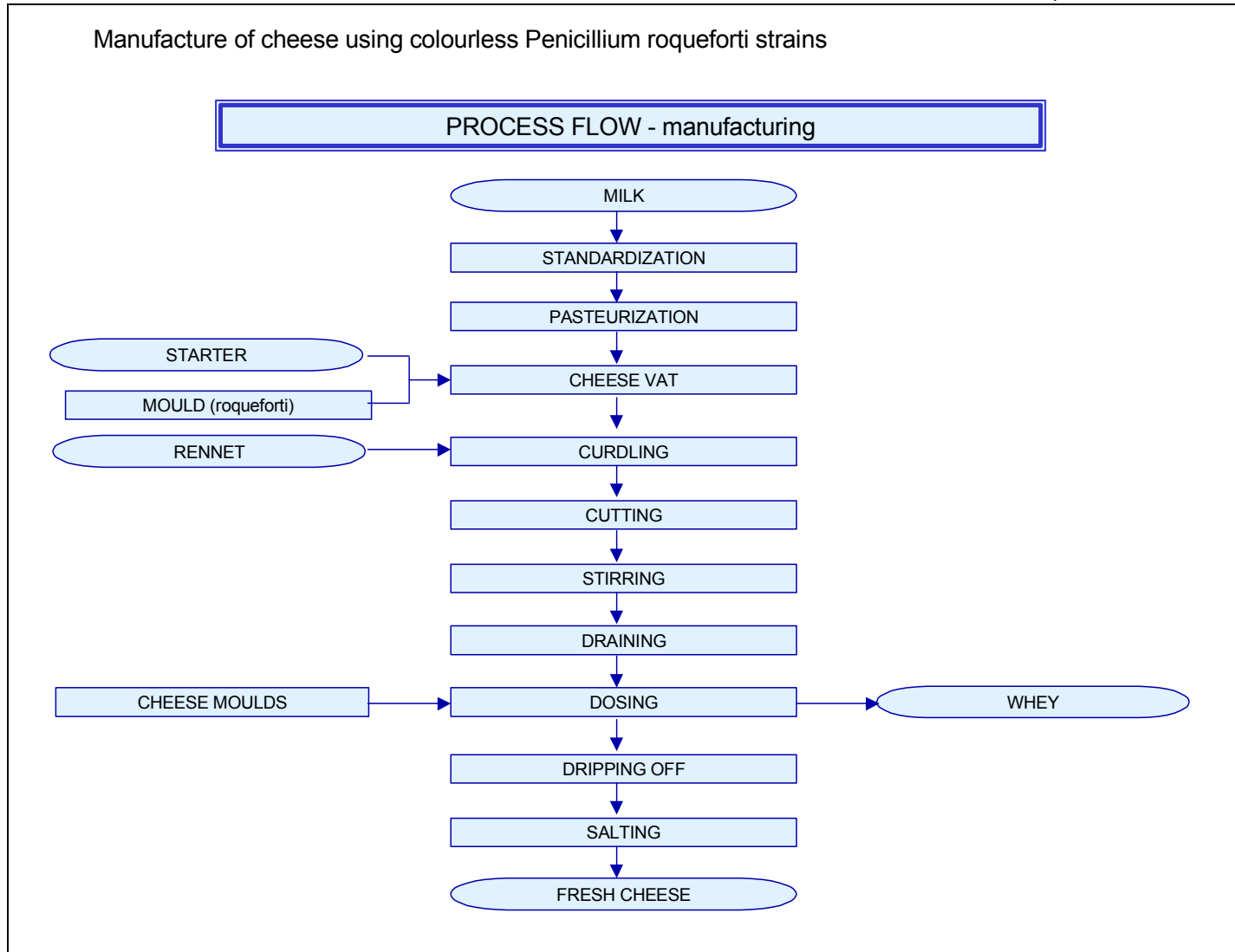
8. In addition, photos of a "fresh" cheese showing the pigmentation are enclosed. It should be noted that in the "fresh" cheese, the moulds are still whitish (photos will be available during the meeting)."

III. CONCLUSION

9. The Sub-Committee is invited to take into account the observations presented by the EC as set out in paragraphs 2 to 8 above, when considering this agenda item.

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Manufacture of cheese using colourless *Penicillium roqueforti* strains



Manufacture of cheese using *Penicillium roqueforti* strains

PROCESS FLOW - maturation

