



HARMONIZED SYSTEM
COMMITTEE

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CLASSIFICATION OF "HIGH FAT CREAM CHEESE" AND POSSIBLE CREATION
OF A DEFINITION OF CHEESE OF HEADING 04.06

(Item V.4 on Agenda)

Reference documents :

41.475 (HSC/20)	42.727 (HSC/22)
41.600, Annex G/23 (HSC/20 – Report)	42.750, Annex G/12 (HSC/22 – Report)
42.040 (HSC/21)	42.805 (SSC/14)
42.056 (HSC/21)	42.827 (SSC/14)
42.113 (HSC/21)	42.828 (SSC/14)
42.100, Annex H/1 (HSC/21 – Report)	42.850, Annex A/13 (SSC/14 - Report)
42.438 (HSC/22)	NC0027E1

1. On 22 April 1999, the Secretariat received the following note from the Customs Laboratory of the Dutch Customs Administration.

I. NOTE FROM THE DUTCH CUSTOMS LABORATORY

“Sample A : Double mascarpone, processed by rennet coagulation, manufacturer Murrenbidgee dairy products.

Sample B : Triple M Cheese, processed by thermal coagulation, manufacturer Bonlac foods.

Sample C : High fat cream cheese, processed by thermal coagulation.

Parameters of these samples, provided by the Australian Dairy Corporation, are presented in the following table together with parameters of butter, cream and mascarpone.

The sample Nr 19013Y is a sample of a high fat cream cheese manufactured in the Netherlands.

The mascarpone was of Italian origin, bought in a Dutch supermarket.

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Sample.	butter	cream	19013 Y	A	B	C	mascarpone
moisture	16	67	36.3	39.7	28.0	26.6	44.9
fat	82	23	59.7	56.4	70.4	72.5	47.0
fat in dry matter	97.6	69.7	93.7	93.5	97.8	98.8	85.1
total protein	0.7	2.8	1.65	3.96	1.06	0.996	4.5
caseine	n.d.	n.d.	n.d.	3.60	0.89	0.89	n.d.
whey protein	n.d.	n.d.	n.d.	0.13	0.05	0.01	n.d.
lactose	0.7	3.3	2.3	1.7	1.3	1.4	3.0

n.d.: not determined

Impression of the samples' texture, smell, colour and miscibility with water and oil.

Sample	miscible with water	miscible with oil	smell	colour	texture
butter	-; not miscible waterlayer clear	+	butter	light yellow	solid, smooth
cream	+;fully miscible	-	creamy	cream coloured	thick liquid
19013 Y 98	-;not miscible waterlayer cloudy	+	butter/creamy	light yellow	solid, smooth /granular
A	-;not miscible waterlayer cloudy	-	creamy/cheese	cream coloured/light yellow	solid, granular, in a liquid layer
B	-; not miscible waterlayer cloudy	+	light creamy	cream coloured /light .yellow	solid, smooth and a bit granular
C	-;not miscible waterlayer cloudy	+	light creamy	light yellow	solid, smooth
mascarpone	+;fully miscible	-	creamy	cream coloured	soft like thick cream

Emulsion type

A) The samples were tested with a water-soluble colouring agent (methyl orange) to test the type of emulsion:

Results :

- Butter is a definite water in oil emulsion (no colouring of the sample).
- Cream is a definite oil in water emulsion (sample coloured all over).
- All other samples do not give an unambiguous result.

B) Miscibility with water and oil

Samples 19013Y; B and C can be considered to be a water in oil emulsion.

Samples mascarpone and cream show the characteristics of an oil in water emulsion.

Remarkable is the fact that sample A does not mix with water nor with oil.

Conclusion :

Samples B and C (and 19013Y) are concerning their physical characteristics most comparable with butter and can be regarded as dairy spreads.

Sample A :

Based on the following conclusions :

- The protein contents of sample A (3.96%) and of mascarpone (4.5%) are alike.
- Sample A is a product which is manufactured by a rennet coagulation process a process normally applied in the cheese manufacturing industry.
- Just like mascarpone and contrary to the samples B and C, sample A is not miscible with oil."

II. CONCLUSION

2. The Committee is requested to take the testing results and comments from the Dutch Customs Laboratory into account when examining this Agenda item.
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