

CODEx STANDARD FOR SAINT-PAULIN

CODEx STAN 271-1968

1. SCOPE

This Standard applies to Saint Paulin intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Saint-Paulin is a ripened French-style hard cheese in conformity with the General Standard for Cheese (CODEX STAN 283-1978). The body has a near white or ivory through to light yellow or yellow colour and a firm-textured (when pressed by thumb) but flexible texture. Gas holes are generally absent, but few openings and splits are acceptable. The cheese is manufactured and sold with or without a dry or slightly moist rind, which is hard, but elastic under thumb pressure, and which may be eaten.

For Saint-Paulin ready for consumption, the ripening procedure to develop flavour and body characteristics is normally from 1 week at 10–17 °C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening-enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure. Saint-Paulin intended for further processing need not exhibit the same degree of ripening when justified through technical or other trade needs.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw materials

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

3.2 Permitted ingredients

- Starter cultures of harmless lactic acid and/or flavour-producing bacteria and cultures of other harmless micro-organisms;
 - Rennet or other safe and suitable coagulating enzymes;
 - Sodium chloride and potassium chloride as a salt substitute;
 - Potable water;
 - Safe and suitable enzymes to enhance the ripening process;
 - Safe and suitable processing aids.
- Rice, corn and sorghum flour and starches: Notwithstanding the provisions in the General Standard for Cheese (CODEX STAN 283-1978), these substances can be used in the same function as anti-sticking agents for treatment of the surface of cut, sliced and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the anti-sticking agents listed in section 4.

¹ This should mean that the rind has been removed before sale, unless the consumer has been permitted to keep it in a way that would not develop or affect the cheese. Ripening time may be used in the manufacture of rindless cheese. Ripening time may also mean the cooling time (pasteurization) for cooked cheese, see also the Appendix to the General Standard for Cheese (CODEX STAN 283-1978).

3.3 Composition

Milkfat content	Minimum dry matter	Maximum dry matter	Water-soluble level
Milkfat in dry matter:	40%	54 - 56%	4.5 - 10%
Dry matter:	Depending on the fat in dry matter content, according to the table below		
	Fat in dry matter content (min):		Corresponding minimum dry matter content (min):
	Equal to or above 40% but less than 50%		44%
	Equal to or above 50%:		51%

Composition modifications beyond the minima and maxima specified above for milkfat and dry matter are not considered to be in compliance with section 4.3.3 of the *General Standard for the Use of Dairy Terms* (CODEX STAN 203-1999).

4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

Additive functional class	Justified use	
	Cheddar cheese	Surface-ripened treatment
Colorants	Δ	-
Flavoring agents	-	-
Acidity regulators	X	-
Stabilizers:		
Emulsifiers	-	-
Firming agents	-	-
Gelling agents	-	-
Preservatives	X	X
Flavoring agents	-	-
Coloring agents	-	X ⁽¹⁾

(1) Only to obtain the color of specific styles, as mentioned in Section 2.

(2) For the surface of aged, cut, shredded or grated cheeses only.

X = The use of additives belonging to the class is not technologically justified.

- = The use of additives belonging to the class is not technologically justified.

INS no.	Name of additive	Maximum level
Colour		
100(i)	Carmine, basic synthetic	25 mg/kg singly or in combination
102(i)	Caramel, food, E102(ii) brown	
102(ii)	Caramel, food-grade	
102(iii)	Carotenes, red, orange, yellow, food-grade	
102(ij)	Carotenes, beta, vegetable	200 mg/kg
102(iii)	Carotenes, beta, synthetic	25 mg/kg
Preservatives		
110	Lysozyme	Limited by GMP ^a
211	Sorbic acid	1 000 mg/kg based on total acid, surface treatment only ^a
212	Sodium sorbate	
213	Potassium sorbate	
214	Calcium sorbate	
215	Nisin	12.5 mg/kg
216	Sorbic acid (potassium)	1 mg/kg (not to exceed 1 mg/kg in 5 min surface treatment only) ^a
217	Dehydroacetic acid	25 mg/kg singly or in combination (as calcium sorbate only) ^a
218	Propionic acid	2 000 mg/kg (as free lactic acid only) ^a
219	Sodium propionate	
220	Potassium propionate	
Acidity regulators		
104(i)	Calcium carbonate	Limited by GMP ^a
104(ii)	Magnesium carbonate	Limited by GMP
104(iii)	Calcium hydroxide	Limited by GMP
Anticaking agents		
100(i)	Microcrystalline cellulose (Cellulose)	Limited by GMP
100(ii)	Food-grade talc	Limited by GMP
100(iii)	Silica dioxide, amorphous	10 000 mg/kg singly or in combination (silica dioxide, synthetic is not permitted)
100(iv)	Calcium silicate	
100(v)	Magnesium silicate, synthetic	
100(vi)	Talc	

^a For the definition of cheese surface see the new Appendix to the General Standard for Cheese (CODEX STAN 241-1979).

5. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 183-1985).

The milk used in the manufacture of the products covered by the Standard shall comply with the Maximum Levels for contaminants and toxins specified for milk by the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 183-1985) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC.

6. HYGIENE

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1963), the

Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2007) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. The products should comply with any microbiological criteria established in accordance with the Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) and the General Standard for the Use of Dairy Terms (CODEX STAN 226-1999), the following specific provisions apply:

7.1 Name of the food

The name "Saint-Paulin" may be applied in accordance with section 4.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), provided that the product is in conformity with this Standard. Where customary in the country of retail sale, alternative labelling may be used.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese, i.e. complies with this standard, the naming provisions of the General Standard for Cheese (CODEX STAN 283-1976) apply.

The designation of products in which the fat content is shown the reference range specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made of the fat content (expressed as fat in dry matter or as percentage of mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in Section 7.3 of the General Standard for Cheese (CODEX STAN 283-1976) or a nutritional claim in accordance with the Guidelines for the Use of Nutritional Claims (CAC/GL 23-1997)².

The designation may also be used for oil, alcohol, shredded or grated products made from cheese which complies in conformity with this Standard.

7.2 Country of origin

The country of origin (which means the country of manufacture, not the country in which the name originated) shall be declared. When the product undergoes substantial transformation³ in a second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labelling.

7.3 Declaration of milkfat content

The milk fat content shall be declared in a manner found acceptable in the country of retail sale either (i) as a percentage by mass, (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as specified in the use, provided that the number of servings is stated.

7.4 Date marking

Notwithstanding the provisions of Section 4.1.1 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the date of manufacture may be declared instead of the minimum durability information, provided that the product is not intended to be purchased as such by the final consumer.

7.5 Labelling of non retail containers

Information specified in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name of the manufacturer or producer shall appear on the container, and in the absence of such a container, on the product itself. However, lot identification and the name and address may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See CODEX STAN 234-1980

² For the purpose of comparative nutritional claims, the minimum fat content of 40% fat in dry matter should be the reference.

³ Such as: re-processed, re-moulded, re-shaped, or by other means so as to be sold to the consumer as a distinct product.

APPENDIX— ADDITIONAL INFORMATION

The additional information below does not affect the provisions in the preceding sections which are those that are essential to the product identity, the use of the name of the food and the safety of the food.

1. Appearance characteristics

1.1 **Shape:** Small flat cylinder with slightly convex sides. Other shapes are possible.

1.2 Dimensions and weights:

- a) **Usual weight:** Diameter approx. 26 cm; min. weight 1.3 kg
- b) **"Petit Saint-Paulin":** Diameter 8-13 cm; min. weight 150 g.
- c) **"Mini Saint-Paulin":** Min. weight 20 g.

2. Method of manufacture

2.1 **Fermentation procedure:** Microbiologically derived acid development.

2.2 **Other characteristics:** The cheese is soaked in brine.

3. Qualifiers

The designations "Petit Saint-Paulin" and "Mini Saint-Paulin" should be used when the cheese complies with the provisions for dimensions and weights (1.2).

