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**Domiat cheese — Specification**



**Table of contents**

1	Scope .....	<b>Error! Bookmark not defined.</b>
2	Normative references .....	<b>Error! Bookmark not defined.</b>
3	Terms and definitions .....	<b>Error! Bookmark not defined.</b>
4	Requirements .....	2
4.1	Raw materials.....	2
4.1.1	Essential raw materials .....	2
4.1.2	Optional raw materials .....	2
4.2	General requirement.....	<b>Error! Bookmark not defined.</b>
4.3	Compositional Requirements.....	2
5	Food Additives.....	3
6	Contaminants .....	<b>Error! Bookmark not defined.</b>
6.1	Heavy metals .....	<b>Error! Bookmark not defined.</b>
6.2	Mycotoxins.....	<b>Error! Bookmark not defined.</b>
6.3	Pesticides residues.....	<b>Error! Bookmark not defined.</b>
6.4	Veterinary drug residues .....	3
7	Hygiene .....	3
8	Packaging.....	3
9	Labelling .....	3
9.1	Name of the food.....	3
9.2	Declaration of milk fat content .....	<b>Error! Bookmark not defined.</b>
10	Methods of sampling .....	4
	Bibliography .....	<b>Error! Bookmark not defined.</b>

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This African Standard was prepared by ARSO TC 04: Milk and milk products.

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## Domiati cheese — Specification

### 1 Scope

This African Standard specifies the requirements, sampling and test methods for Domiati cheese intended for direct human consumption or for further processing.

### 2 Normative references

The following standards are referred to in the text in such a way that some or all of their content constitutes requirements of this Standard. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced standard (including any amendments) shall be applied.

ARS 53, *General Principles of Food Hygiene — Code of practice*

ARS 56, *Labelling of Prepackaged Foods*

ARS 1034, *Dairy Industry-Glossary of terms*

CXS 192, *General Standard for Food Additives*

CXS 193, *General Standard for Contaminants and Toxins in Food and Feed*

ISO 707, *Milk and milk products — Guidance on sampling*

ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

ISO 6888-1, *Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Method using Baird-Parker agar medium*

ISO 11290-1, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 1: Detection method*

ISO 14501, *Milk and milk powder — Determination of aflatoxin M<sub>1</sub> content — Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography*

ISO 23319, *Cheese and processed cheese products- Determination of fat content- Gravimetric method (Reference method)*

ISO 16649-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 1: Colony-count technique at 44 degrees C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

### 3 Terms and definitions

For the purposes of this document, the terms and definitions in ARS 1034 and the following shall apply.

#### **Domiat cheese**

soft un-ripened or ripened cheese obtained by coagulating of pasteurized fresh, concentrated, dried milk or combination of its fresh products, dried and pasteurized or treated by any equivalent heat-treatments to pasteurization

### 4 Requirements

#### 4.1 Raw materials

Raw materials and ingredients used shall comply with relevant standards.

#### 4.1.1 Essential raw materials

- Cow milk, buffalo milk, goat milk, sheep milk or their mixtures, and products obtained from these milks.
- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms.
- Rennet or other safe and suitable coagulating enzymes.
- Sodium chloride and potassium chloride or calcium chloride as a salt substitute.
- Potable water.
- Safe and suitable enzymes to enhance the ripening process.

#### 4.1.2 Optional raw materials

- Safe and suitable processing aids.
- Herbs and spices.
- Rice, corn and potato, flours and starches: Notwithstanding the provisions in ARS 1073, these substances can be used in the same function as anti-caking 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.

#### 4.2 General requirements

Domati cheese shall:

- have smooth and homogeneous texture, not spongy, which crumbles or spreads on slicing,
- contain few irregular small holes or no holes,
- have tangy and salty flavour, and
- be free from dirt, foreign matter and without off- flavours and textural defects.

#### 4.3 Compositional requirements

Domati cheese shall meet the compositional requirements given in Table 1 when tested in accordance with the test methods specified therein. Domati cheese may be classified as identified in Table 1 and meet the compositional requirements, as shown.

**Table 1— Compositional requirements for Domati cheese**

Cheese type	Full fat		Medium fat		Low fat		Test method
	Milk fat in dry matter content (m/m), min.	Corresponding moisture (m/m), max.	Milk fat in dry matter content (m/m), min.	Corresponding moisture (m/m), max.	Milk fat in dry matter content (m/m), min.	Corresponding moisture (m/m), max.	

Fresh cheese from blend of buffalo and goat milks	45%, less than 60%	62%	25%, less than 35%	65%	10%, less than 25%	65%	ISO 23319
Fresh cheese from cow, goat or others milk	40%, less than 60%		20%, less than 30%		10%, less than 20%		
Ripened cheese from buffalo and goat milk	45%, less than 60%	58%	25%, less than 35%	60%	10%, less than 25%	62%	
Ripened cheese from cow, goat or others milk	40%, less than 60%		20% less than 30%		10%, less than 20%		

## 5 Food additives

Food additives may be used in Domiati cheese in accordance with CXS 192 – Category 01.6.1 (Un-ripened cheese) and Category 01.6.2 (Ripened cheese).

## 6 Contaminants

### 6.1 Heavy metals

The products covered by this African Standard shall comply with those maximum limits for metal contaminants specified in CXS 193.

### 6.2 Aflatoxins

When tested in accordance with ISO 14501, the level of aflatoxin M<sub>1</sub> shall not exceed 0.50 µg/kg.

### 6.3 Pesticides residues

Pesticide residue limits shall be in accordance with limits set by the Codex Alimentarius Commission for the product.

### 6.4 Veterinary drug residues

Veterinary drug residue limits shall be in accordance with limits set by the Codex Alimentarius Commission for the product.

## 7 Hygiene

The products covered by this African Standard shall be produced, prepared and handled in accordance with the provisions of the appropriate sections of ARS 53 and ARS 1036.

Domiati cheese shall be free from microorganisms and products originating from microorganisms in amounts which may represent a hazard to human health.

Domati cheese shall comply with microbiological limits given in Table 2 when tested in accordance with the methods specified therein.

**Table 2 — Microbiological limits for Domati cheese**

Food category	Micro-organisms	Sampling plan		Limits		Test method	Stage of analysis
		n	c	m	M		
Un-ripened cheese	<i>Salmonella</i>	5	0	Absence in 25 g		ISO 6579-1	On the market during the shelf-life and during handling
	<i>Listeria monocytogenes</i>	5	0	Absence in 25 g		ISO 11290-1	On the market during the shelf-life
	Coagulase-positive <i>staphylococci</i>	5	2	10 <sup>2</sup> cfu/g	10 <sup>3</sup> cfu/g	ISO 6888-1	End of the production process
	<i>Escherichia Coli</i>	5	1	10 <sup>2</sup> cfu/g	10 <sup>3</sup> cfu/g	ISO 16649-1	On the market during the shelf-life
n = number of units comprising the sample c = number of sample units giving values between m and M m= The level of the required MCR in the product M= Value or level of microbial limit not to be reached or greater than in any unit of the sample							

## 8 Packaging

Domati cheese shall be packaged in suitable food grade containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product during dispatch, transport and use of the product until the end of its shelf life.

## 9 Labelling

In addition to the provisions of ARS 56 and ARS 1034, the following specific provisions apply:

### 9.1 Name of the food

The name of the food shall be Domati cheese, provided that the product is in conformity with this standard. Where customary in the country of retail sale, alternative spelling 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 that complies with this standard, the naming provisions of the in compliance with ARS 1073.

### 9.2 Declaration of milk fat content

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

## 10 Methods of sampling

For checking the compliance with this standard, the methods of sampling contained in ISO 707, shall be used.



## **Bibliography**

ES 1008-3 Soft cheese- Part 3 (Domati Cheese)