

L.N. 426 of 2016**FOOD SAFETY ACT
(CAP. 449)****Caseins and Caseinates Regulations, 2016**

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister for Health has made the following regulations:-

Citation, scope
and
commencement.

1. (1) The title of these regulations is the Caseins and Caseinates Regulations, 2016.

(2) These regulations implement the provisions of Directive 2015/2203/EU of the European Parliament and of the Council relating to caseins and caseinates for human consumption.

(3) These regulations shall apply to lactoproteins (caseins and caseinates) as defined in the Schedules of these regulations, which are intended for human consumption and mixtures thereof.

(4) These regulations shall be deemed to have come into force on 22nd December, 2016:

L.N. 113 of
2002.

Provided that products falling within the scope of these regulations which do not conform with these regulations but which conform with the Casein and Caseinates Regulations, 2002, may continue to be utilised up to six months after entry into force of these regulations.

Interpretation.

2. For the purposes of these regulations, unless the context otherwise requires:

"edible acid casein" means a milk product obtained by separating, washing and drying the acid-precipitated coagulum of skimmed milk and, or of other products obtained from milk;

"edible caseinate" means a milk product obtained by action of edible casein or edible casein curd coagulum with neutralizing agents, followed by drying;

"edible rennet casein" means a milk product obtained by separating, washing and drying the coagulum of skimmed milk and, or of other products obtained from milk; the coagulum is obtained through the reaction of rennet or other coagulating enzymes.

3. The milk products defined in regulation 2 shall be marketed, under the names specified therein, only if they comply with the provisions of these regulations and the standards set out in Schedules I and II; and caseins and caseinates which do not comply with the standards set out in paragraphs (b) and (c) of Section I of Schedule I, paragraphs (b) and (c) of Section II of Schedule I or paragraphs (b) and (c) of Schedule II, shall not be used for the preparation of food, and, where lawfully marketed for other purposes, shall be named and labelled in such a way that the purchaser is not misled as to their nature, quality or intended use.

Marketing of milk products.

4. The following particulars shall be marked on the packages, containers or labels of the milk products defined in regulation 2 in easily visible, clearly legible and indelible characters:

Particulars to be marked on packages, etc.

(a) the name of the milk product as laid down in regulation 2 with, in the case of edible caseinates, an indication of the cation or cations as listed in paragraph (d) of Schedule II;

(b) in the case of products marketed as mixtures:

(i) the words "mixture of" followed by the names of the different products of which the mixture is composed, in decreasing order of weight;

(ii) an indication of the cation or cations, as listed in paragraph (d) of Schedule II, in the case of edible caseinates;

(iii) the protein content in the case of mixtures containing edible caseinates;

(c) the net quantity of the products, expressed in kilograms or grams;

(d) the name or business name and the address of the food business operator under whose name or business name the product is marketed or, if that food business operator is not established in the European Union, the importer into the European Union market;

(e) in the case of products imported from third countries, the name of the country of origin;

(f) the lot identification of the products or the date of production:

Provided that the particulars referred to in paragraphs (b)(iii),

(c), (d) and (e) may be marked only in an accompanying document.

Prohibition.

5. (1) The marketing of milk products defined in regulation 2 shall be prohibited if the particulars referred to in regulation 4 are not given in English, Maltese or Italian; however those particulars may be given in several languages.

(2) Where the minimum milk protein content set out in paragraph (a) 2 of Section I of Schedule I, paragraph (a) 2 of Section II of Schedule I, and paragraph (a) 2 of Schedule II is exceeded in the milk products defined in regulation 2, this fact may, without prejudice to other provisions, be adequately marked on the packages, containers or labels of the products.

Revocation of the Casein and Caseinates Regulations, 2002. Legal Notice 113 of 2002.

6. (1) The Casein and Caseinates Regulations, 2002, hereinafter referred to as the revoked regulations, are hereby revoked without prejudice to anything done or omitted to be done thereunder.

(2) Any reference, in any legislation or in any instrument having the force of law, to the revoked regulations shall be construed as a reference to these regulations.

SCHEDULE I

(Regulation 1(3))

Edible Caseins

I. Standards applicable to Edible Acid Caseins

(a) Essential factors of composition

1. Maximum moisture content	12% by weight
2. Minimum milk protein content calculated on the dried extract of which minimum casein content	90% by weight 95% by weight
3. Maximum milk fat content	2% by weight
4. Maximum titratable acidity, expressed in ml of decinormal sodium hydroxide solution per g	0.27
5. Maximum ash content (P ₂ O ₅ included)	2.5% by weight
6. Maximum anhydrous lactose content	1% by weight

7. Maximum sediment content (burnt particles)	22.5 mg in 25 g
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(b) Contaminants

Maximum lead content	0.75 mg/kg
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(c) Impurities

Extraneous matter: such as wood or metal particles, hairs or insect fragments	nil in 25 g
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(d) Processing aids, bacterial cultures and authorised ingredients:

1. acids:

- lactic acid (E 270)
- hydrochloric acid (E 507)
- sulphuric acid (E 513)
- citric acid (E 330)
- acetic acid (E 260)
- orthophosphoric acid (E 338)

2. bacterial cultures producing lactic acid

3. Whey

(e) Organoleptic characteristics

1. Odour: No foreign odours.

2. Appearance: Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

II. Standards applicable to Edible Rennet Caseins

(a) Essential factors of composition

1. Maximum moisture content	12% by weight
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2. Minimum milk protein content calculated on the dried extract of which minimum casein content	84% by weight 95% by weight
3. Maximum milk fat content	2% by weight
4. Minimum ash content (P ₂ O ₅ included)	7.5% by weight
5. Maximum anhydrous lactose content	1% by weight
6. Maximum sediment content (burnt particles)	15 mg in 25 g

(b) Contaminants

Maximum lead content	0.75 mg/kg
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(c) Impurities

Extraneous matter: such as wood or metal particles, hairs or insect fragments	nil in 25 g
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(d) Processing aids

- rennet meeting the requirements of Regulation (EC) No 1332/2008;

- other milk-coagulating enzymes meeting the requirements of Regulation (EC) No 1332/2008

(e) Organoleptic characteristics

1. Odour: No foreign odours.

2. Appearance: Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

SCHEDULE II

(Regulation 1(3))

Edible Caseinates

Standards applicable to Edible Caseinates

(a) Essential factors of composition

1. Maximum moisture content	8% by weight
2. Minimum milk protein content calculated on the dried extract of which minimum casein content	88% by weight 95% by weight
3. Maximum milk fat content	2% by weight
4. Maximum anhydrous lactose content	1% by weight
5. pH value	6.0 to 8.0
6. Maximum sediment content (burnt particles)	22.5 mg in 25 g

(b) Contaminants

Maximum lead content	0.75 mg/kg
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(c) Impurities

Extraneous matter: such as wood or metal particles, hairs or insect fragments	nil in 25 g
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(d) Food additives (optional neutralizing and buffering agents)

Hydroxides Carbonates Phosphates	of	sodium, potassium, calcium, ammonium, magnesium
Citrates	of	sodium, potassium, calcium, ammonium

(e) Characteristics:

1. Odour: Very slight foreign flavours and odours.

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2. Appearance: Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

3. Solubility: Almost entirely soluble in distilled water, except for calcium caseinate.

