



EUROPEAN
COMMISSION

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ANNEXES 1 to 3

ANNEXES

to the Proposal for a

DIRECTIVE OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

**on the approximation of the laws of the Member States relating to caseins and caseinates
intended for human consumption and repealing Council Directive 83/417/EEC**

ANNEX I

EDIBLE CASEINS

I. STANDARDS APPLICABLE TO EDIBLE ACID CASEIN'

(a) Essential factors of composition

1.	Maximum moisture content	12,0 % by weight
2.	Minimum milk protein content calculated on the dried extract 90 % by weight of which minimum casein content	95 % by weight
3.	Maximum milk fat content calculated on the dried extract	2,0 % 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

(b) Contaminants

Maximum lead content	1 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 and bacterial cultures

- (i) —lactic acid
 - hydrochloric acid
 - sulphuric acid
 - citric acid
 - acetic acid
 - orthophosphoric acid
- (ii) — whey
 - bacterial cultures producing lactic acid

(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 CASEIN

(a) Essential factors of composition

- | | | |
|----|--|------------------|
| 1. | Maximum moisture content | 12 % m/m |
| 2. | Minimum milk protein content calculated on the dried extract | 84 % by weight |
| | of which minimum casein content | 95 % by weight |
| 3. | Maximum milk fat content calculated on the dried extract | 2 % by weight |
| 4. | Minimum ash content (P ₂ O ₅ included) | 7,50 % by weight |
| 5. | Maximum anhydrous lactose content | 1 % by weight |
| 6. | Maximum sediment content (burnt particles) | 22,5 mg in 25 g |

(b) Contaminants

- | | |
|----------------------|----------|
| Maximum lead content | 1 mg /kg |
|----------------------|----------|

(c) Impurities

- Extraneous matter (such as wood or metal particles, hairs or insect ' fragments) nil in 25 g

(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. <i>Odour:</i> | No foreign odours |
| 2. <i>Appearance:</i> | Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure. |

ANNEX II

EDIBLE CASEINATES

STANDARDS APPLICABLE TO EDIBLE CASEINATES

(a) Essential factors of composition

- | | | |
|----|---|-----------------|
| 1. | Maximum moisture content | 8 % by weight |
| 2. | Minimum content of milk protein casein, calculated on the dried extract | 88 % by weight |
| 3. | Maximum content of milk fat, calculated on the dried extract | 2,0 % by weight |
| 4. | Maximum anhydrous lactose content | 1,0 % 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 | 1 mg /kg |
|----------------------|----------|

(c) Impurities

- | | |
|--|-------------|
| Extraneous matter (such as wood or metal particles, hairs or insect fragments) | nil in 25 g |
|--|-------------|

(d) Processing aids

(optional neutralizing and buffering agents)

- | | |
|------------|------------|
| hydroxydes | sodium |
| carbonates | potassium |
| | of calcium |
| phosphates | ammonium |
| citrates | magnesium |

(e) Characteristics

- | | | |
|----|--------------------|---|
| 1 | <i>Odour:</i> | <i>Very slight foreign flavours and odours.</i> |
| 2. | <i>Appearance:</i> | <i>Colour ranging from white to creamy white; the product must not contain any lumps that do not break under slight pressure.</i> |
| 3. | <i>Solubility:</i> | <i>Almost entirely soluble in distilled water, except for the calcium caseinate.</i> |

ANNEX III

Correlation table

Council Directive No 83/417/EEC	This Directive
Article 1	Articles 1 and 2
Article 2	Article 3
Article 3	Article 4
Article 4(1)	Article 5(1)
Article 4(2), first subparagraph	Article 5(2)
-Article 4(2), second subparagraph	Article 5(3)
Article 5	Article 2(a) and (b)
-	Article 6(1)
Article 6(1)	Article 6(2)
Article 6(2)	Article 6(3)
Article 7	-
Article 8	-
Article 9	-
Article 10	-
Article 11	-
-	Article 7
-	Article 8
Article 12	Article 9
-	Article 10
-	Article 11
Article 13	Article 12
Annex I, section I	Article 2, points (d) and (e)
Annex I, section II	Annex I, section I
Annex I, section III	Annex I, section II
Annex II, section I	Article 2, point (f)
Annex II, section II	Annex II
-	Annex III