



NATURLAND STANDARDS

PROCESSING

Supplement for milk and dairy products

Version 05/2020

II. Processing standards for milk and dairy products

The processing standards for milk and dairy products are supplementary to the Naturland standards "Processing - General Section", including the appendices.

These are likewise binding on all processing standards for specific groups of products and consequently must be observed in processing milk and dairy products.

1. Area of application

The products covered by this chapter of the standards are all milk and dairy products, butter and cheese.

2. Ingredients of agricultural and non-agricultural origin

All ingredients of agricultural origin that have been selected in accordance with the priority list in Naturland's standards (see Part C. VI. 4.1) are permitted.

Besides these, the following regulations apply.

2.1 Flavouring

The use of flavouring has to be approved. Permission by Naturland only for products containing fruit will be based on a list of permissible criteria.

2.2 Water and salt

- water of drinking water quality
- table salt, iodised table salt (calcium carbonate (E 170)) is permitted as anti-caking agent)

2.3 Cultures of micro-organisms

All cultures commonly used for leavening and maturing in the production of dairy products, butter and cheese, where milk that is home-made should be used for the breeding and keeping of starter cultures. The use of water with nutrient solution is permitted for breeding.

2.4 Enzymes

- rennin and rennin substitutes (both free of preservatives)¹
- lactase for the production of lactose free dairy products

2.5 Food additives

For dairy produce:

- pectin (E 440i), non-amidated
- locust bean gum (E 410) from organic production
- guar gum (E 412) from organic production
- agar (E 406) from organic production
- lactic acid (E 270)

For cheese:

- smoke from untreated natural woods and branches
- sodium hydrogen carbonate (E 500) or calcium carbonate (E 170) (only for acid-curd cheese)
- calcium chloride (E 509) (for the production of hard cheese, sliced cheese, semi-hard sliced cheese and soft cheese)
- trisodium citrate (E 331) (for the production of boiled cheese and processed cheese)
- citric acid (E 330) (for the production of mozzarella)

2.6 Mineral nutrients, trace elements and vitamins

The use of mineral nutrients, trace elements and vitamins is prohibited.

2.7 Permissible processing additives

The use of processing additives is prohibited.

¹ During organic inspection, proof has to be produced guaranteeing the use of GM-free rennin substitutes.

3. Permissible processing methods

All methods that are generally used for the processing of milk, dairy products, butter and cheese, Exceptions are the processing methods listed under item 4.

4. Prohibited processing methods

- Sterilising (except for the production of coffee cream products)
- manufacture of cheese analogues

5. Labelling

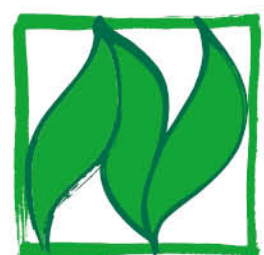
- The list of ingredients has to declare all the ingredients, including those used in articles containing fruit (e.g. sugar and flavouring).
- The use of iodised salt has to be explicitly shown on the label.
- Milk for consumption may only be declared as “not homogenised” if homogenised no more than 15%, measured with the homogenisation pipette (NIZO-method).
- Milk and dairy products sold in a speciality shop as loose goods have to be labelled clearly and precisely for the customer. Where the products are sold as loose goods, measures must be taken to ensure that the customer can learn about all the ingredients (composition) used, at the point of sale.

Naturland

Association for Organic Agriculture e.V.
Kleinhaderner Weg 1
82166 Gräfelfing | Germany

Tel. +49 (0)89-898082 - 0
Fax +49 (0)89-898082 - 90

naturland@naturland.de
www.naturland.de



Naturland