

PHILIPPINE NATIONAL STANDARD

PNS/BAFPS 36:2008
ICS 67.100.01

Fresh milk – Specification



BUREAU OF PRODUCT STANDARDS

Foreword

Milk is a good source of nutrition. It is consumed by virtually all cultures in the world. Global market conditions and trends show an increased production and demands for safe and quality milk products. Consequently, the Department of Agriculture through the Bureau of Agriculture and Fisheries Product Standards, initiated the development of the Philippine National Standard on Fresh Milk to help boost the local industry and ensure that the locally-marketed fresh milk is safe and of good quality.

Originally started as a Draft Philippine National Standard on Original Pilipino Milk in 2001, this standard was modified numerous times to accommodate the demands and requests of the producers, consumers, NGOs, advocacy groups, and government agencies. In collaboration with the members of the Technical Working Group (TWG), the Bureau of Agriculture and Fisheries Product Standards (BAFPS), Bureau of Food and Drugs (BFAD), National Dairy Authority (NDA), Philippine Carabao Center (PCC), Bureau of Product Standards (BPS), Food and Nutrition Research Institute (FNRI) and University of the Philippines – Dairy Training Research Institute (UPLB-DTRI), series of technical reviews and public consultations were convened on the Draft Standard on Fresh Milk. In 2007, an independent body composed of BPS, UPLB-DTRI and DOST-FNRI were tasked to evaluate and resolve contentious provisions of the standard, based on documents submitted by different advocacy groups and government regulatory agencies.

This standard sets a series of minimum requirements to be observed in the production and sale of fresh milk as well as practices and provisions on proper labeling of fresh milk products essential to protect the consumers from unfair and deceptive sales act. This standard lays the necessary foundation to help boost up consumer confidence in locally marketed fresh milk products.

Fresh milk – Specification

1 Scope

This standard applies to liquid milk products which are fresh milk to include fresh cow's, buffalo's, carabao's, and goat's milk for direct human consumption or for further processing in conformity with the description in Section 2 of this standard.

This standard does not cover reconstituted, recombined or reconstructed milk, toned milk and other milk sources not specified above.

2 Description

2.1 Fresh milk is a milk product made wholly or partly blended with other fresh dairy high quality milk produced by the dairy farms or individual farmers.

Fresh milk products would include the following:

Fresh cow's milk

normal mammary secretion obtained by the complete milking of one or more healthy cows, free from colostrum, without either addition to it, or extraction from it, has undergone heat processing, intended for consumption as liquid milk or for further processing

Fresh goat's milk

normal mammary secretion obtained by the complete milking of one or more healthy goats, free from colostrum, without either addition to it, or extraction from it, has undergone heat processing, intended for consumption as liquid milk or for further processing.

Fresh buffalo's/carabao's milk

normal mammary secretion obtained by the complete milking of one or more healthy buffaloes/carabaos, free from colostrum, without either addition to it, or extraction from it, has undergone heat processing, intended for consumption as liquid milk or for further processing.

3 Essential composition and quality factors

3.1 Raw materials

Milk and/or milk products obtained or derived from dairy animals as stated in Section 1.

3.2 Composition

Fresh milk shall meet the following minimum components:

	Milk fat (% m/m)	Milk solids not fat (% m/m)
Fresh cow's milk	3.0	8.25
Fresh buffalo/carabao's milk	6.0	8.5
Fresh goat's milk	4.0	8.5

4 Contaminants

4.1 Heavy metals

The products covered by this standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

4.2 Pesticide residues

The products covered by this standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

4.3 Veterinary drug residues

The products covered by this standard shall comply with the maximum residues limits established by the Codex Alimentarius Commission.

4.4 Aflatoxin

The products should not exceed the maximum level of 0.5 µg/kg for Aflatoxin M1.

4.5 Microbiological count

Microbiological count of products covered by this standard shall not exceed the following limits.

	Standard plate count (cfu/mL)	Coliform* (cfu/mL)	<i>Salmonella</i> / 25 mL	<i>Listeria monocytogenes</i> / 25 mL
Pasteurized product	50,000	≤10	0	0
UHT/Sterilized product	Commercially sterile			
* Must be negative for <i>E. coli</i>				

5 Hygiene

5.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1), the Codex Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice and BFAD Administrative Order No. 153 s. 2004 Revised Guidelines on Current Good Manufacturing, Packing, Repacking, or Holding Food.

5.2 The products should comply with any microbiological criteria established in Codex “Principles for Establishment and Application of Microbiological Criteria for Foods” (CAC/GL 21-1997), National Dairy Authority’s (NDA) Milk Quality Standards and SOPs for the Milk Feeding Program (MFP) and BFAD Bureau Circular 01-A s. 2004 Guidelines for the Assessment of Microbiological Quality of Processed Foods.

6 Labelling

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (Codex Stan 1-1985, Rev.1-1991) and the General Standard for the Use of Dairy Terms (Codex Stan 206-1999), Provisions of the Consumer Act of the Philippines (RA7394), Rules and Regulation Governing the Labeling of Prepackaged of Food Products Distributed in the Philippines (BFAD AO 88-B s.1984) and other existing BFAD rules, regulations and resolutions, the following specific provisions should apply:

6.1 Name of the food

The name of the food shall be:

Fresh cow’s milk Fresh buffalo’s milk Fresh carabao’s milk Fresh goat’s milk	According to the description specified in Section 2.1, composition specified in 3.2
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NOTE In addition to the above, the heat treatment process shall also be indicated in the label, e.g. “Whole Milk pasteurized/UHT from fresh cow’s milk”, “Fresh Milk, UHT”, “Fresh Milk, Pasteurized”

6.2 Declaration of milkfat content

If the consumer would be misled by the omission, the milkfat content shall be declared either (i) as a percentage by mass or volume, or (ii) grams per serving as quantified in the label provided that the number of servings is stated.

6.3 Declaration of milk protein

If the consumer would be misled by the omission, the milk protein content (N x 6.38) shall be declared either (i) as a percentage by mass or volume, or (ii) grams per serving as quantified in the label provided that the number of servings is stated.

6.4 Labelling of non-retail containers

Information required in Section 6 and Section 4.1 to Section 4.8 of the General Standard for the Labelling of Prepackaged Foods (Codex Stan 1-1985, Rev.1-1991), 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 and address of the manufacturers or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

7 Methods of analysis and sampling

See Codex Standard for General Methods of Analysis and Sampling (Codex Stan 234-1999).

References

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The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

Bureau of Food and Drugs (BFAD) Administrative Order (AO) No 132, series Regulation Prescribing the Standard of Integrity Quality of Milk Products

Bureau of Food and Drugs (BFAD) AO 2006-0012 - Revised Implementing Rules and Regulations of Executive Order No. 51, Otherwise known as the "Milk Code", Relevant International Agreements, Penalizing Violations Thereof, and for Other Purposes

BFAD AO 88-B s.1984 Rules and Regulation Governing the Labelling of Prepackaged of Food Products Distributed in the Philippines

BFAD Bureau Circular 01-A s. 2004 Guidelines for the Assessment of Microbiological Quality of Processed Foods

Codex General Standard for the Use of Dairy Terms (CODEX STAN 206-1999)

Codex General Standard for the Labeling of Prepackaged Foods (Codex Stan 1-1985, Rev. 1-1991)

Codex Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004)

Codex Standard for Maximum Level for Aflatoxin M1 in Milk (Codex Stan 232-2001)

Codex Standard for General Methods of Analysis and Sampling (Codex Stan 234-1999)

Codex Principles for Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

International Dairy Foods Association (IDFA). Regulation and Food Safety

National Dairy Authority (NDA) Milk Quality Standards and SOPs for the Milk Feeding Program (MFP). Memorandum Circular dated 6 November 2006

RA 7394 "The Consumer Act of the Philippines"

B P S

BUREAU OF PRODUCT STANDARDS

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The use of the PS Certification Mark is governed by the provisions of Department Administrative Order No. 01 series of 1997 – Revised Rules and Regulations Concerning the Philippine Standard (PS) Quality and / or Safety Certification Mark Scheme by the Bureau of Product Standards. This mark on a product/container is an assurance by the manufacturer/producer that the product conforms with the requirements of a Philippine standard. Details of conditions under which a license to use the PS Certification Mark may be granted can be obtained from the Bureau of Product Standards, Department of Trade and Industry, 361 Sen. Gil J. Puyat Avenue, Makati City.





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