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**Fermented milks - Specifications**

ICS 67.100.10

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**Mauritius Standards Bureau  
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## **Foreword**

This Mauritian Standard was drawn by the Food and Agriculture Standards Committee through its Subcommittee on Fermented Milks and approved by the Standards Council on 19 February 2010. It was notified in the Government Gazette on 03 April 2010. \*

In preparing this standard assistance was drawn from the following documents:

1. CODEX STAN 243-1999, *Codex standard for fermented milks*
6. Food Regulations made under the Food Act 1998

Acknowledgement is made for the use of information from the above publications.

\* **General Notice No. 634 of 2010**

## Fermented Milks – Specifications

### 1 Scope

This standard applies to fermented milks, that is Fermented Milk including, Heat Treated Fermented Milks, Concentrated Fermented Milks and composite milk products based on these products, for direct consumption or further processing in conformity with the descriptions in Clause 3 of this Standard.

### 2 Normative references

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

ISO 707	<i>Milk and milk products – Guidance on sampling</i>
ISO 1736 (IDF 001D)	<i>Dried milk and dried milk products – Determination of fat content – Gravimetric method (Reference method)</i>
ISO 5538	<i>Milk and milk products -- Sampling -- Inspection by attributes</i>
ISO 6611 (IDF 094)	<i>Milk and milk products – Enumeration of colony-forming units of yeasts and/or moulds</i>
ISO 6785	<i>Milk and milk products -- Detection of Salmonella spp.</i>
ISO 6888-1	<i>Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase – positive staphylococci (Staphylococcus aureus and other species) Part 1: Technique using rabbit plasma fibrinogen agar medium</i>
ISO 7889 (IDF 117)	<i>Yogurt – Enumeration of characteristic microorganism – Colony count technique at 37 degrees C</i>
ISO 8968-1 (IDF 20/D)	<i>Milk -- Determination of nitrogen content -- Part 1: Kjeldahl method</i>
ISO 11290-1	<i>Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of Listeria monocytogenes -- Part 1: Detection method</i>
ISO 11866-2	<i>Milk and milk products -- Enumeration of presumptive Escherichia coli -- Part 2: Colony-count technique at 44 degrees C using membranes</i>
ISO 11869	<i>Yogurt – Determination of titratable acid – Potentiometric method</i>
IDF 149A	<i>Dairy starter cultures of lactic acid bacteria</i>
CAC/RCP 1-1969	<i>Code of Practice – General Principles of Food Hygiene</i>
CAC/GL 21-1997	<i>Principles for the Establishment and Application of Microbiological Criteria for Foods</i>
CAC/RCP 57-2004	<i>Code of hygiene practice for milk and milk products</i>
CODEX STAN 192-1995	<i>General Standard for Food Additives</i>