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Republic of Latvia

Cabinet

Regulation No. 97

Riga, 1 February 2011

## **Regulations Regarding Requirements for the Classification, Quality and Labelling of Milk Products and Composite Milk Products**

*Issued pursuant to  
Section 4, Paragraph four  
of the Law on the Supervision of the Handling of Food  
and Section 21, Paragraph one  
of the Consumer Rights Protection Law*

1. This Regulation prescribes the requirements for the classification, quality and labelling of milk products and composite milk products.

2. The following terms shall be used in this Regulation:

2.1. milk products – products obtained from heat-treated milk or from milk which has not undergone heat treatment and to which only food additives or other processing aids have been added in the production process. No component of milk in milk products shall be replaced by another component in part or in whole;

2.2. composite milk products – products in which the content of milk, milk products or components of milk is not less than 51% and no component of milk is replaced by another component in part or in whole. During the production process of composite milk products food additives, other necessary processing aids and other food products and components may be additionally added.

3. This Regulation shall not apply to:

3.1. drinking milk and milk fat products in compliance with the requirements determined by the Council Regulation (EC) No 1234/2007 of 22 October 2007 establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation);

3.2. dehydrated milk products in compliance with the regulatory enactments regarding requirements for the classification, quality and labelling of dehydrated milk products and procedures for the assessment of the compliance of the referred to products with such requirements; and

3.3. food caseins and caseinates in compliance with the regulatory enactments regarding requirements for the quality, classification and labelling for food caseins and caseinates and procedures for the assessment of the compliance thereof.

4. The products referred to in Paragraph 1 of this Regulation that in compliance with the regulatory enactments have been produced or placed on the market in any of the Member States of the European Union or Turkey or that in compliance with the regulatory enactments have been produced in any of the Member States of the European Economic Area, are allowed to be offered in Latvia observing the principle of mutual recognition.

5. The compliance of milk products and composite milk products with the requirements of this Regulation shall be supervised and controlled by the Food and Veterinary Service.

6. General labelling requirements of milk products and composite milk products are set out in the regulatory enactment regarding labelling of food products.

7. Classification and quality indices of milk products are set out in Annex to this Regulation.

8. Trade names of the products referred to in Annex to this Regulation shall be used only for milk products and composite milk products that are produced in accordance with the provisions of Paragraph 2 of this Regulation.

9. The percentage content of milk fat in the trade name of the product or next to it in the same field of vision shall be indicated for:

- 9.1. reconstituted and recombined milk products;
- 9.2. sweet cream; and
- 9.3. sour cream.

10. If milk products and composite milk products are not produced from cow's milk but from milk of other animal the trade name or labelling of the product shall include an indication regarding the animal the milk of which has been used.

11. If thermal, physical or chemical treatment has not been included in the production process of products made of raw milk, the labelling shall include an indication "Produced from raw milk".

12. Trade name of the product "siers" [cheese] shall be supplemented only with the name of the cheese variety or name used traditionally.

13. The following information may be additionally indicated on the labelling of cheese:

- 13.1. the type of ripening of cheese;
- 13.2. the cheese variety depending on the moisture content of fat-free part (for example, hard, soft);
- 13.3. the cheese variety depending on the percentage content of fat in dry matter (for example, fatty, light);
- 13.4. fat content in dry matter of cheese in per cent "...% fat in dry matter".

14. If cheese quality indices, content and technology comply with a particular name of the cheese variety in accordance with cheese standards (*Codex Stan A-6-1978*, Rev.1-1999, amended 2006) developed by the *Codex Alimentarius* Commission of the Food and Agriculture Organisation of the United Nations and the World Health Organisation (*FAO/WHO*), it is allowed to indicate only the name of the cheese variety without the word "cheese".

15. Packaging, that is labelled in accordance with the Cabinet Regulation No. 521 of 16 September 2003, Requirements for the Classification, Quality and Labelling of Milk-based

Products, Composite Milk-based Products and Preparations of Milk-based Products, until the day of coming into force of this Regulation, is allowed to be used for preparations of milk products for trade in a local market until full sale thereof, but not longer than until 13 December 2014.

[10 July 2012]

16. The Cabinet Regulation No. 521 of 16 September 2003, Requirements for the Classification, Quality and Labelling of Milk-based Products, Composite Milk-based Products and Preparations of Milk-based Products (*Latvijas Vēstnesis*, 2003, No.129; 2004, No. 160; 2005, No. 56; 2008, No. 41, 195), is repealed.

17. Paragraph 12 of this Regulation shall come into force on 13 December 2014.

[10 July 2012]

Prime Minister

V. Dombrovskis

Minister for Agriculture

J. Dūklavs

**Classification and Quality Indices of Milk Products**

No.	Name of a group of product	Trade name of a product	Description of a product	Quality indices (%)	
				milk fat	moisture content
1	2	3	4	5	6
1.	Fermented milk products		<p>milk products which comply with the following characterisation:</p> <p>a) produced from milk or milk products, by adding starter culture thereto causing fermentation of milk or products thereof; if required, the food additives are added;</p> <p>b) they are heat-treated or not heat-treated, homogenised or non-homogenised;</p> <p>c) sour milk drinks with curdled or homogenized texture;</p> <p>d) the acidity of which, expressed as lactic acid, is not less than 0.6%;</p> <p>e) other foodstuffs (such as spices, fruit, vegetables, juices, cereal, honey, chocolate, sugar) may be added thereto;</p> <p>f) one gram of the product contains:</p> <p>not less than <math>10^7</math> of viable lactic acid bacteria;</p> <p>not less than <math>10^4</math> of viable yeast - in koumiss and kephir;</p> <p>not less than <math>10^6</math> of viable bifidobacteria, if the bifidobacteria starter culture has</p>		

			been added in the production process of the product		
1.1.		sour cream	milk product in the form of oil-in-water emulsion obtained by separating the fat-free part of milk and adding starter culture consisting of several species of lactic acid bacteria	not less than 10	
1.2.		acidophilus milk	fermented milk drink the starter culture of which consists of <i>Lactobacillus acidophilus</i>		
1.3.		kephir	sour milk drink with curdled or homogenized texture the starter culture of which consists of lactic acid bacteria and yeasts		
1.4.		skimmed kephir	sour milk drink with curdled or homogenized texture the starter culture of which consists of lactic acid bacteria and yeasts	not more than 0.5	
1.5.		koumiss	fermented mare's milk product the starter culture of which consists of <i>Lactobacillus delbrueckii subsp. bulgaricus</i> and yeasts		
1.6.		curdled milk	fermented milk product with homogenized texture, the starter culture of which consists of one or several species of lactic acid bacteria		
1.7.		yogurt (also drinking yoghurt)	fermented milk product with curdled or homogenized texture in the production of which starter culture containing <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii subsp. bulgaricus</i> in certain proportions is used; fat-free dry matter in the product is not less than 8.2%		
1.8.		skimmed milk yogurt	fermented milk product with curdled or homogenized texture in the production of which starter culture containing <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii subsp. bulgaricus</i> in certain proportions is used; fat-free dry matter in the product is not less than 8.2%	not more than 0.5	
1.9.		buttermilk	milk product with curdled or homogenized texture, obtained by fermenting by-product of		

			butter production with the starter culture which consists of one or several species of lactic acid bacteria		
1.10.		ryazhenka	fermented milk product with curdled texture obtained by fermenting milk or skimmed milk protractedly heated at a high temperature with the mesophilic and/or termophilic lactic acid bacteria starter culture		
1.11.		“Y” with bifidobacteria or bifido “Y”, where Y – fermented milk product	fermented milk product the starter culture of which is supplemented with bifidobacteria		
1.12.		thermised “Y”, where “Y” – fermented milk product	milk product which is subject to heat treatment after fermenting, thus destroying the viable microorganisms of starter culture		
2.	Sweet cream	sweet cream	milk product in the form of oil - in-water emulsion obtained by separating the fat-free part of milk	10–45	
3.	Concentrated milk fat products		milk fat products obtained from milk, cream or butter by separating the water and fat-free dry matter in part or in whole		
3.1.		anhydrous milk fat	concentrated milk fat product obtained from cream or milk	not less than 99.8	0,1
3.2.		anhydrous butteroil	concentrated milk fat product obtained from butter	not less than 99.8	0,1
3.3.		milk fat	concentrated milk fat product obtained from cream or milk	not less than 99.6	0,4
3.4.		butteroil	concentrated milk fat product obtained from butter	not less than 99.6	0,4
3.5.		melted butter or Ghee (Ghi)	concentrated milk fat product obtained by melting the butter and separating fat-free dry matter	not less than 99.6	
4.	Curd		milk product obtained by coagulation of skimmed milk, low-fat milk, milk, buttermilk or mixture of these products with the mesophilic and termophilic lactic acid bacteria starter culture by adding or without adding coagulation enzyme preparations		

			or other appropriate coagulants and by separating whey caused as a result of coagulation with different methods		
4.1.		whole milk curd	milk product obtained by coagulation of milk with starter culture of lactic acid bacteria, by adding or without adding starter culture enzyme preparation or other appropriate coagulants and by draining the whey obtained	not less than 9	65–73
4.2.		curd	milk product obtained by coagulation of low-fat milk with starter culture of lactic acid bacteria, by adding or without adding coagulation enzyme preparation or other appropriate coagulants and by draining the whey obtained		not more than 78
4.3.		skimmed milk curd	milk product obtained by coagulation of skimmed milk with starter culture of lactic acid bacteria, by adding or without adding coagulation enzyme preparation or other appropriate coagulants and by draining the whey obtained	not more than 0.5	not more than 80
4.4.		cottage cheese	milk product obtained by coagulation of skimmed milk with starter culture of mesophilic lactic acid bacteria and coagulation enzyme preparation by draining the whey caused as a result of coagulation, by rinsing the curd granules obtained and by adding sweet cream to them	not less than 4	not more than 80
5.	Cheese	cheese	milk product obtained by coagulation of skimmed milk, low-fat milk, milk, cream, whey cream or buttermilk or of mixture of these products with starter culture and coagulation enzyme preparation or other appropriate coagulant, and by draining whey that has been produced in the result of coagulation.  Product which complies with the following characterisation:		

			<p>a) fat content in the dry matter of cheese:</p> <p>for high-fat cheese – more than 60%;</p> <p>for full fat cheese – 45–60%;</p> <p>for medium fat cheese -25-45 %;</p> <p>for partially skimmed cheese - 10-25 %;</p> <p>for skim cheese – less than 10%;</p> <p>b) moisture of the fat-free part of cheese is:</p> <p>for extra hard cheese – less than 51%;</p> <p>for hard cheese – 49-56%;</p> <p>for firm or semi-hard cheese – 54-69%;</p> <p>for soft cheese – more than 67%;</p> <p>c) according to the duration and type of ripening cheese is classified:</p> <p>unripened or fresh;</p> <p>ripened;</p> <p>mould ripened or ripened under the influence of fungal microflora;</p> <p>ripened in brine</p>		
5.1.		curd cheese	milk product obtained from curd by additional pressing		
5.2.		sour milk cheese	milk products obtained from skimmed milk and curd by adding other milk products (butter and/or sweet cream) and by thermal treatment of the obtained mass		
6.	Processed cheese	processed cheese	milk product in the production of which mixture of one or several		

			cheese varieties and emulsifiable salts is grained, stirred, melted by adding or without adding cream, butter or butteroil and other food products or components		
6.1.	Processed cheese of certain variety	processed "X" cheese where "X" – the name of the cheese variety	milk product in the production of which the certain cheese variety is used, and the content thereof in the cheese mixture is not less than 75%. The rest part of cheese mixture is formed by cheese of similar variety.		
6.2.		processed "X" and "Y" cheese or "X" and "Y" processed cheese where "X" and "Y" – names of cheese varieties in descending order of weight	milk product in the production of which several cheese varieties is used		
7.	Reconstituted and recombined milk products				
7.1.		reconstituted "X" where "X" – the name of a milk product	milk product obtained from dry and dehydrated milk products by adding certain amount of water in order to reconstitute the necessary ratio between the water and dry matter		
7.2.		recombined "X", where "X" – the name of a milk product	milk product obtained by combining milk fat and fat-free dry matter of milk in different proportions, by adding or not adding water in order to reconstitute the necessary proportion of fat and fat-free dry matter, as well as water and dry matter		
8.	Milk and cream ice-cream		whipped and frozen milk product in the production of which milk, milk products and the necessary food additives are used; other food products or components may be added		
8.1.		low-fat milk ice-cream	whipped and frozen milk product in the production of which milk,	not more than 3	

			milk products and the necessary food additives and products are used		
8.2.		milk ice-cream	whipped and frozen milk product in the production of which milk, milk products and the necessary food additives and products are used	not more than 7	
8.3.		cream ice-cream	whipped and frozen milk product in the production of which milk, milk products and the necessary food additives and products are used	not less than 8	
9.	Deserts made of milk products: milk; cream; curd; yogurt; ice-cream; cheese	puddings; creams; deserts; cakes; glazed and non-glazed curd snacks; pastes; sweet and salted masses	compound milk products produced from milk products by additionally adding other food products and food additives		

Minister for Agriculture

J. Dūklavs