

A.L. 224 ta' l-2008

**ATT DWAR IS-SIGURTÀ FL-IKEL
(KAP. 449)**

**Regolamenti ta' l-2008 li jemendaw ir-Regolamenti dwar
Halib Ippriżervat**

BIS-SAHHA tas-setghat moghtija bl-artiklu 10 ta' l-Att dwar is-Sigurtà fl-Ikel, il-Ministru għall-Politika Soċjali għamel dawn ir-regolamenti li ġejjin:-

1. (1) It-titolu ta' dawn ir-regolamenti hu Regolamenti ta' l-2008 li jemendaw ir-Regolamenti dwar Halib Ippriżervat u għandhom jinqraw u jinfthiemu bħala haġa wahda mar-Regolamenti ta' l-2004 dwar Halib Ippriżervat, hawn iżjed 'il quddiem imsejjha "ir-regolamenti prinċipali".

Titolu u bidu
fis-sehh.

A.L. 215 ta' l-2004.

(2) Dawn ir-regolamenti għandhom jidhlu fis-sehh fil-31 ta' Awwissu, 2008.

2. Ir-Regolamenti 3 u 4 jimplimentaw il-provvedimenti tad-Direttiva tal-Kunsill 2007/61/KE tas-26 ta' Settembru 2007 li temenda d-Direttiva 2001/114/KE rigward ċertu halib ippriżervat diżidratat in parti jew kollu għall-konsum tal-bniedem.

Skop.

3. Ir-regolament 3.2 tar-regolamenti prinċipali għandu jithassar.

Jemenda
r-regolament 3
tar-regolamenti
prinċipali.

4. Minflok l-Ewwel Skeda li tinsab mar-regolamenti prinċipali għandha tidhol din l-Iskeda li ġejja:

Jissostitwixxi
l-Ewwel Skeda li
tinsab mar-
regolamenti
prinċipali.

“L-EWWEL SKEDA

Definizzjonijiet ta' Prodotti u Ismijiet ta' Prodotti

1. Halib parzjalment immnixxef

Dan ifisser li l-prodott likwidu, kemm jekk magħmul helu jew le, miksub bit-tneħħija parzjali ta' l-ilma mill-ħalib, minn ħalib xkumat in parti jew kollu jew minn taħlita ta' dawn il-prodotti, li jista' jkollhom taħlita miżjuda ta' krema jew ta' ħalib immnixxef kollu mill-ilma jew tat-tnejn, iż-żjieda tal-ħalib immnixxef kollu mill-ilma ma taqbiżx, fil-prodotti lesti, 25 % tas-solidi totali tal-ħalib.

- Forom ta' ħalib konċentrat mingħajr zokkor miżjud

(a) *Halib ikkonċentrat b' kontenut għoli ta' xaħam*

Halib parzjalment immnixxef li fih, skond il-piż, mhux anqas minn 15 % xaħam, u mhux anqas minn 26.5 % solidi totali tal-ħalib.

(b) *Halib konċentrat*

Halib parzjalment immnixxef li fih, skond il-piż, mhux anqas minn 7.5 % xaħam, u mhux anqas minn 25 % solidi totali tal-ħalib.

(ċ) *Halib konċentrat, parzjalment xkumat*

Halib parzjalment immnixxef li fih, skond il-piż, mhux anqas minn 1 % u anqas minn 7.5 % xaħam, u mhux anqas minn 20 % solidi totali tal-ħalib.

(d) *Halib konċentrat xkumat*

Halib parzjalment immnixxef li fih, skond il-piż, mhux aktar minn 1 % xaħam, u mhux anqas minn 20 % solidi totali tal-ħalib.

- Forom ta' ħalib konċentrat miżjud biz-zokkor

(e) *Halib konċentrat miżjud biz-zokkor*

Halib parzjalment immnixxef b' żjieda ta' sakkarożju (zokkor mhux raffinat, zokkor abjad jew zokkor raffinat ħafna) u li fih, skond il-piż, mhux anqas minn 8 % xaħam u mhux anqas minn 28 % solidi totali tal-ħalib.

(f) *Halib konċentrat parzjalment xkumat miżjud biz-zokkor*

Halib parzjalment immnixxef b' żjieda ta' sakkarożju (zokkor mhux raffinat, zokkor abjad jew zokkor raffinat ħafna) u li fih, skond il-piż, mhux anqas minn 1 % xaħam u mhux anqas minn 24 % solidi totali tal-ħalib.

(g) *Halib konċentrat xkumat mizjud biz-zokkor*

Halib parzjalment imnixxef b' żjieda ta' sakkarożju (zokkor mhux raffinat, zokkor abjad jew zokkor raffinat hafna) u li fih, skond il-piż, mhux aktar minn 1 % xaham u mhux anqas minn 24 % solidi totali tal-halib.

2. Halib imnixxef kollu mill-ilma

Dan ifisser il-prodott solidu, fejn il-kontenut ta' l-ilma ma jaqbiżx 5 % bl-użin tal-prodott lest, miksub bit-tneħħija ta' l-ilma mill-halib, minn halib xkumat kollu jew in parti, minn krema jew minn tahlita ta' dawn il-prodotti.

(a) *Halib imnixxef b' kontenut għoli ta' xaham jew trab tal-halib b' kontenut għoli ta' xaham*

Halib imnixxef li fih, skond il-piż, mhux anqas minn 42 % xaham.

(b) *Halib shih imnixxef jew trab tal-halib shih*

Halib imnixxef li fih, skond il-piż, mhux anqas minn 26% u anqas minn 42 % xaham.

(c) *Halib imnixxef parzjalment xkumat jew trab tal-halib parzjalment xkumat*

Halib imnixxef li fih, skond il-piż, aktar minn 1.5 % u anqas minn 26 % xaham.

(d) *Halib xkumat imnixxef jew trab tal-halib xkumat*

Halib imnixxef li fih, skond il-piż, mhux aktar minn 1.5 % xaham.

3. Trattamenti

(a) Kwantità addizzjonali ta' lattożju mhux aktar minn 0.03 % skond il-piż, tal-prodott lest hija awtorizzata għall-manifattura tal-prodotti msemmija f' 1(e) sa (g).

(b) Mingħajr preġudizzju għar-Regolament (KE) Nru 853/2004 tal-Parlament Ewropew u tal-Kunsill tad-29 ta' April 2004 li jistabbilixxi ċerti regoli speċifiċi ta' igjene għall-ikel li jorigina mill-annimali ¹, għandha tinkiseb il-preservazzjoni tal-prodotti msemmija fil-paragrafi 1 u 2:

- permezz ta' trattament bis-shana (sterilizzazzjoni, UHT, eċċ), għall-prodotti msemmija f' 1(a) sa (d),
- permezz taż-żjieda tas-sakkarożju, għall-prodotti msemmija f' 1(e) sa (g),
- permezz tat-tnixxif, għall-prodotti msemmija f' 2.

¹ ĠU L 139, 30.4.2004, p. 55. Korrett mill-ĠU L 226, 25.6.2004, p. 22

(ċ) Mingħajr preġudizzju għall-htigiet ta' kompożizzjoni tal-punti 1 u 2 ta' din l-Iskeda, il-kontenut ta' proteina tal-ħalib jista' jiġi aġġustat għal kontenut minimu ta' 34 % bl-użin (espress fuq materjal niexef bla xaħam), biż-żjieda u/jew bit-tneħħija ta' kostitwenti tal-ħalib b'tali mod li ma jinbidilx il-proporzjon bejn il-proteini tax-xorrox u l-kaseina tal-ħalib li jkun qed jiġi aġġustat.

4. Żjidiet awtorizzati u materji primi

(a) Vitamini u minerali skond ir-Regolament (KE) Nru 1925/2006 tal-Parlament Ewropew u tal-Kunsill ta' l- 20 ta' Diċembru 2006 dwar iż-żjieda ta' vitamini u minerali u ta' ċerti sustanzi ohra ma' l-ikel².

(b) Il-materji primi awtorizzati għal finijiet ta' l-aġġustament tal-proteini msemmija fil-punt 3(ċ) għandhom ikunu kif ġej:

(i) *Retentat tal-ħalib*

Ir-retentat tal-ħalib huwa l-prodott miksub bil-koncentrazzjoni tal-proteini tal-ħalib permezz ta' ultra-filtrazzjoni tal-ħalib, ta' ħalib parzjalment xkumat, jew ta' ħalib xkumat;

(ii) *Permeat tal-ħalib*

Il-permeat tal-ħalib huwa l-prodott miksub bit-tneħħija tal-proteini tal-ħalib u tax-xaħam tal-ħalib minn ħalib, ħalib parzjalment xkumat, jew ħalib xkumat permezz ta' ultra-filtrazzjoni; u

(iii) *Lattożju*

Il-lattożju huwa kostitwent naturali tal-ħalib normalment miksub mix-xorrox li b'kontenut ta' lattożju anidruż ta' mhux anqas minn 99.0 % m/m fuq bażi niexfa. Dan jista' jkun anidruż jew ikun fih molekula waħda ta' ilma ta' kristallizzazzjoni jew ikun tahlita taż-żewġ forom.”.

² ĠU L 404, 30.12.2006, p. 26

L.N. 224 of 2008

**FOOD SAFETY ACT
(CAP. 449)**

Preserved Milk (Amendment) Regulations, 2008

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister for Social Policy has made the following regulations:—

1. (1) The title of these regulations is the Preserved Milk (Amendment) Regulations, 2008, and they shall be read and construed as one with the Preserved Milk Regulations, 2004 hereinafter referred to as “the principal regulations”. Citation and commencement.
L.N. 215 of 2004.

(2) These regulations shall enter into force on the 31st August, 2008.

2. Regulations 3 and 4 implement the provisions of Council Directive 2007/61/EC of 26 September 2007 amending Directive 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption. Scope.

3. Regulation 3.2 of the principal regulations shall be deleted. Amends regulation 3 of the principal regulations.

4. For the First Schedule to the principal regulations, there shall be substituted the following:— Substitutes the First Schedule to the principal regulations.

“FIRST SCHEDULE

Definitions of products and product names

1. Partly dehydrated milk

This means the liquid product, whether or not sweetened, obtained by the partial removal of water from milk, from wholly or partly skimmed milk or from a mixture of these products, which may have an admixture of cream or of wholly dehydrated milk or both, the addition of wholly dehydrated milk not to exceed, in the finished products, 25 % of total milk solids.

- Types of unsweetened condensed milk

(a) *Condensed high-fat milk*

Partly dehydrated milk containing, by weight, not less than 15 % fat, and not less than 26.5 % total milk solids.

(b) *Condensed milk*

Partly dehydrated milk containing, by weight, not less than 7.5 % fat and not less than 25 % total milk solids.

(c) *Condensed, partly skimmed milk*

Partly dehydrated milk containing, by weight, not less than 1 % and less than 7.5 % fat, and not less than 20 % total milk solids.

(d) *Condensed skimmed milk*

Partly dehydrated milk containing, by weight, not more than 1 % fat and not less than 20 % total milk solids.

- Types of sweetened condensed milk

(e) *Sweetened condensed milk*

Partly dehydrated milk with an admixture of sucrose (semi-white sugar, white sugar or extra-white sugar) and containing, by weight, not less than 8 % fat and not less than 28 % total milk solids.

(f) *Sweetened condensed, partly skimmed milk*

Partly dehydrated milk with an admixture of sucrose (semi-white sugar, white sugar or extra-white sugar) and containing, by weight, not less than 1 % and less than 8 % fat, and not less than 24 % total milk solids.

(g) *Sweetened condensed skimmed milk*

Partly dehydrated milk with an admixture of sucrose (semi-white sugar, white sugar or extra-white sugar) and containing, by weight, not more than 1 % fat and not less than 24 % total milk solids.

2. Totally dehydrated milk

This means the solid product, where the water content does not exceed 5 % by weight of the finished product, obtained by the removal of water from milk, from wholly or partly skimmed milk, from cream or from a mixture of these products.

(a) *Dried high-fat milk or high-fat milk powder*

Dehydrated milk containing, by weight, not less than 42 % fat.

(b) *Dried whole milk or whole milk powder*

Dehydrated milk containing, by weight, not less than 26 % and less than 42 % fat.

(c) *Dried partly skimmed milk or partly skimmed-milk powder*

Dehydrated milk with a fat content of more than 1,5 % and less than 26 % by weight.

(d) *Dried skimmed milk or skimmed-milk powder*

Dehydrated milk containing, by weight, not more than 1,5 % fat.

3. Treatments

(a) An additional quantity of lactose not greater than 0,03 % by weight of the finished product is authorised for the manufacture of the products defined in 1(e) to (g).

(b) Without prejudice to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin ⁽¹⁾, the preservation of the products referred to in paragraphs 1 and 2 shall be achieved:

- by heat-treatment (sterilisation, UHT, etc.), for the products referred to in 1(a) to (d),
- by the addition of sucrose, for the products referred to in 1(e) to (g),

¹OJ L 139, 30.4.2004, p. 55. Corrected by OJ L 226, 25.6.2004, p. 22.

- by dehydration, for the products referred to in 2.

(c) Without prejudice to the compositional requirements of points 1 and 2 of this Schedule the protein content of milk may be adjusted to a minimum content of 34 % by weight (expressed on fat free dry matter), by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

4. Authorised additions and raw materials

(a) Vitamins and minerals in accordance with Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 of December 2006, on the addition of vitamins and minerals and of certain other substances to foods ⁽²⁾.

(b) Authorised raw materials for protein adjustment purposes referred to in point 3(c) shall be as follows:

(i) *Milk retentate*

Milk retentate is the product obtained by concentrating milk protein by ultra filtration of milk, partly skimmed milk, or skimmed milk;

(ii) *Milk permeate*

Milk permeate is the product obtained by removing milk proteins and milk fat from milk, partly skimmed milk, or skimmed milk by ultra filtration; and

(iii) *Lactose*

Lactose is a natural constituent of milk normally obtained from whey with an anhydrous lactose content of not less than 99.0 % m/m on a dry basis. It may be anhydrous or contain one molecule of water of crystallisation or be a mixture of both forms.”.

² OJ L 404, 30.12.2006, p. 26.