

Draft

## DECREE

### of the Ministry of Agriculture and Rural Development of the Slovak Republic

of ... 2025

#### on certain milk products

Pursuant to § 3(1) (a) and (d) and § 30(1) of Act No 152/1995 of the National Council of the Slovak Republic on foodstuffs, as amended, the Ministry of Agriculture and Rural Development of the Slovak Republic lays down the following:

### § 1

#### Basic provisions

For the purposes of this Decree, the following definitions apply:

- a) 'standardisation' means the adjustment of the fat content<sup>1)</sup> or of another component in milk and milk products to their required quantity;
- b) 'whey' means a liquid milk product obtained during the manufacture of cheese, casein or similar products by separating the precipitate formed by coagulation of milk or milk products;
- c) 'buttermilk' means a liquid milk product obtained during the manufacture of butter from cream;
- d) 'cheesemaking milk' means a mixture of milk and other components, standardised for the manufacture of the respective type of cheese;
- e) 'thermisation' means the heat treatment of milk corresponding to the effect of heating it to a temperature between 57 °C and 68 °C for at least 15 seconds, or the heat treatment of milk products after completion of the fermentation process and before packaging to a temperature of up to 80 °C to suppress or halt the activity of the present milk microflora;
- f) 'thermosterilisation' means heat treatment in a hermetically sealed container to a temperature exceeding 100 °C for a sufficiently long period to eliminate pathogenic organisms;
- g) 'flavoured product' means heat-treated flavoured milk, a flavoured milk product or a flavoured liquid milk product from cow's milk, sheep's milk or goat's milk, with the addition of a non-milk component that imparts a specific flavour or consistency and does not replace any of the milk components;
- h) 'fermentation' means a biochemical process involving the microbial conversion of a milk substrate by specific microorganisms which, through the action of enzymes, cause characteristic biochemical changes in milk and milk products associated with a reduction in pH, protein precipitation or the formation of aromatic substances;
- i) 'fermented milk product' means a product made from cow's, sheep's or goat's milk, or from a milk product, by fermentation with suitable microorganisms;
- j) 'acidophilus milk' means a fermented milk product containing a starter culture of *Lactobacillus acidophilus*;
- k) 'kefir' means a fermented milk product produced using kefir grains, *Lactobacillus*

<sup>1</sup>) Annex VII, Part IV, point I(c) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 (OJ L 347, 20. 12. 2013), as amended.

*kefir*, species of the genera *Leuconostoc*, *Lactococcus* and *Acetobacter* growing under specific conditions; kefir grains contain lactose-fermenting yeasts *Kluyveromyces marxianus* and lactose non-fermenting yeasts *Saccharomyces omnisporus*, *Saccharomyces cerevisiae* and *Saccharomyces exiguus*;

- l) 'soft kefir' means a fermented milk product produced using specific starter cultures consisting of selected strains of lactic acid bacteria of the genera *Streptococcus* and *Lactobacillus* obtained from kefir grains;
- m) 'yoghurt' means a fermented milk product containing symbiotic cultures of *Lactobacillus delbrueckii subsp. bulgaricus* and *Streptococcus thermophilus*;
- n) 'yoghurt with alternative culture' means a fermented milk product containing cultures of the species *Streptococcus thermophilus* and a species of the genus *Lactobacillus*, as set out in point (m);
- o) 'probiotic culture' means a monoculture or mixed culture of microorganisms, mainly of the genera *Lactobacillus* and *Bifidobacterium*, that support the function of the natural microflora in the human body;
- p) 'concentrated fermented milk' means a product characterised by an increase in its milk protein content, before or after fermentation, to at least 5.6 per cent by weight (hereinafter '% by wt.');
- q) 'cheese' means a milk product produced by precipitating milk protein from cheesemaking milk or buttermilk by the action of rennet or another suitable coagulant, separating whey, and subsequently fermenting or ripening it;
- r) 'bryndza' means a natural cheese made from ripened sheep's lump cheese or stored sheep's cheese, to which ripened lump cheese may be added;
- s) 'lump cheese' means cheese produced by precipitating cow's milk proteins by the action of rennet, with partial separation of the whey released during the manufacturing process;
- t) 'sheep's lump cheese' means cheese produced by precipitating sheep's milk proteins by the action of rennet, with partial separation of the whey released during the manufacturing process;
- u) 'stored sheep's cheese' means a crushed and ground mixture of sheep's lump cheese and salt, firmly compressed and stored;
- v) 'cheese product' means a milk product in which cheese constitutes at least 50 % by weight of that product;
- w) 'processed cheese' means a product made from one or more types of cheese by crushing, grinding and mixing with emulsifying salts or substances with an emulsifying effect, and by heating to a temperature of at least 70 °C for at least 30 seconds, with or without the addition of other components that impart characteristic organoleptic properties to the product;
- x) 'processed cheese product' means a product made in a similar way to processed cheese, in the manufacture of which other milk components may also be used, provided that the dry matter content derived from cheese is at least 51 % by wt.;
- y) 'whey cheese' means cheese made from whey or from a mixture of whey, milk and other milk products, by acid precipitation or concentration;
- z) 'mould-ripened cheese' means ripened cheese whose ripening is accompanied by the growth of characteristic mould within the cheese or on its surface, or a combination of such growth within the cheese and on its surface;
- aa) 'stretched-curd cheese' means cheese made from fermented cheese curd, heat-treated at a temperature of at least 60 °C and shaped in various ways, which can be further processed by smoking or ripening.

## § 2

### Requirements for milk products and their labelling

(1) A milk product may be labelled with the descriptor 'cream' if the product contains at least 10 % by wt. of milk fat or at least 30 % by wt. of fat in dry matter.

(2) A milk product containing at least 50 % by wt. of curd may be labelled as 'curd-based', provided that the non-fat dry matter content of the curd is at least 16 % by wt.

(3) The proportion of milk components in a flavoured product must be at least 50 % by wt.

(4) A flavoured liquid milk product must be heat-treated.<sup>2)</sup>

(5) The name of the heat-treated milk product must indicate the method of heat treatment.

(6) A milk product treated by ultra-high-temperature processing<sup>3)</sup> may be labelled with the words 'long-life' or the abbreviation 'UHT'.

(7) Milk and cream that have not been heated to a temperature of more than 130 °C may be labelled with the word 'fresh'.

(8) Liquid milk products may only be carbonated with carbon dioxide.

(9) Fats of non-milk origin and proteins of non-milk origin must not be added to a milk product; the fat or protein content present due to transfer from other components is not regarded as added fat or protein.

(10) Milk and milk products labelled with nutrition information do not need to include information on fat content, fat in dry matter, or dry matter content.

(11) Cheese may only be labelled with the name corresponding to the classification into groups and subgroups set out in Annex 1, Table 1.

(12) A flavoured product made from whey may be labelled as a 'whey drink' if it contains more than 50 % whey. A flavoured product made from buttermilk may be labelled as a 'buttermilk drink' if it contains more than 50 % buttermilk.

(13) Milk and milk products in which the lactose content has been reduced by conversion to glucose and galactose, and products made from them, may be labelled with the words

- a) 'low in lactose', if the lactose content of the product does not exceed 1 g per 100 g or per 100 ml of the product in the state intended for consumption,
- b) 'lactose-free' or 'delactosed', if the lactose content of the product does not exceed 10 mg per 100 g or per 100 ml of product in the state intended for consumption.

(14) The packaging of milk and milk products labelled in accordance with paragraph (13) must indicate the lactose content in grams per 100 g or per 100 ml of the product.

## § 3

### Requirements for goat's milk and its labelling

(1) Goat's milk, except goat's milk that meets the requirements under special legislation,<sup>4)</sup> must be heat-treated using one of the following methods:

- a) pasteurisation;<sup>5)</sup>
- b) ultra-high temperature processing;

<sup>2)</sup> Annex III, Section IX, Chapter II, point II of Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygienic rules for food of animal origin (OJ Special Edition chapter 03/vol. 045; OJ L 139, 30.4.2004), as amended.

<sup>3)</sup> Annex III, Section IX, Chapter II, point II(1)(b) of Regulation (EC) No 853/2004, as amended.

c) thermosterilisation.

(2) When placed on the market, goat's milk is classified as goat's milk

- a) without adjustment of fat content, with fat content of at least 3 % by wt. and non-fat dry matter content of at least 8.2 % by wt.;
- b) with adjusted fat content and non-fat dry matter content of at least 8.2 % by wt.

(3) The fat content in % by wt. must be indicated in or immediately adjacent to the name of the goat's milk with the words 'fat ... %'; the indication of the fat content must be preceded by the word 'at least' where a minimum value is stated and by the word 'at most' where a maximum value is stated.

#### § 4

##### **Requirements for drinking milk and cream, and their labelling**

(1) Drinking milk is subject to requirements under special legislation.<sup>6)</sup>

(2) The designation 'skimmed' may be used in the labelling of skimmed drinking milk.

(3) Drinking milk, except milk that meets requirements under special legislation,<sup>4)</sup> and cream must be treated by pasteurisation, ultra-high temperature processing or thermosterilisation.

(4) Non-fat dry matter of milk origin in a quantity of at most 20 g/kg of cream and caseinates in a quantity of at most 1 g/kg of cream may be used as additives in the manufacture of whipping cream. The designation 'whipped cream' may be used on the labelling of whipping cream.

(5) If whipping cream is packaged in pressurised aerosol containers using propellants, from which whipped cream is obtained by dispensing, the designation 'spray whipped cream' or 'whipped cream in a spray can' may be used on the labelling of this cream.

(6) Cream may only be labelled according to its fat content using the designations set out in Annex 1, Table 2.

(7) The labelling of cream must indicate the fat content in % by wt. , expressed as a minimum value with the words 'fat ... %'. Cream with a fat content of at least 10 % by wt. may be labelled with the words 'cream for coffee' or 'cream for cooking'.

#### § 5

##### **Requirements for fermented milk products and their labelling**

(1) No alcoholic preparation may be added to a fermented milk product; amounts of an alcoholic preparation present due to transfer from an added aromatic substance, flavouring or stimulant, or a small ethanol content that is produced during the fermentation of certain cultures and is characteristic of such a product, is not regarded as the addition of an alcoholic preparation.

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<sup>4</sup> ) § 4 of Regulation No 360/2011 of the Government of the Slovak Republic establishing the hygiene requirements for the direct sale and supply of small quantities of primary products of plant and animal origin, and the supply of milk and milk products to the final consumer and other retail establishments.

<sup>5</sup> ) Annex III, Section IX, Chapter II, point II(1)(a) of Regulation (EC) No 853/2004, as amended.

<sup>6</sup> )Annex VII, Part IV, point I(b) and point III of Regulation (EU) No 1308/2013, as amended.

(2) In order to reduce or halt the activity of microorganisms and extend the shelf life of a fermented milk product, including during storage without refrigeration, the fermented milk product is heat-treated after completion of the fermentation process; after heat treatment, microorganisms may remain viable, but must not be present in abundance as referred to in § 6(8).

(3) A fermented milk product may contain fat other than milk fat only in an amount present due to transfer from components of non-milk origin.

(4) Fermented milk products are classified according to the culture used as follows:

- a) fermented milk products with thermophilic microorganisms, if they contain
  - 1. monocultures, for example *Lactobacillus helveticus*,, *Lactobacillus acidophilus*, *Lactobacillus delbrueckii subsp. bulgaricus*, *Bifidobacterium sp.* or *Lactobacillus casei*;
  - 2. single-species mixed cultures, for example *Lactobacillus acidophilus* and *Lactobacillus helveticus*, or multiple-species mixed cultures, such as *Streptococcus thermophilus* and *Lactobacillus delbrueckii subsp. bulgaricus*, or *Bifidobacterium sp.*, *Lactobacillus acidophilus*, or *Streptococcus thermophilus*;
- b) fermented milk product with mesophilic microorganisms, if they contain
  - 1. monocultures of lactic acid fermentation, for example *Lactococcus lactis subsp. lactis* and its variants, *Leuconostoc mesenteroides subsp. dextranicum* and *Leuconostoc mesenteroides subsp. cremoris*, in the case of cultured milk and other milk products;
  - 2. single-species or multi-species mixed cultures of lactic acid fermentation, for example *Lactococcus lactis subsp. lactis*, *Lactococcus lactis subsp. cremoris* or *Leuconostoc mesenteroides subsp. cremoris*;
  - 3. mixed cultures causing lactic acid fermentation and alcoholic fermentation, such as the microflora of kefir grains used for kefir;
- c) fermented milk product with mesophilic and thermophilic microorganisms, if they contain the cultures referred to in points (a) and (b).

(5) The fat content and the total dry matter or non-fat dry matter content in the composition of a fermented milk product is expressed as follows:

- a) in the case of a product with no added non-milk components, the fat content is expressed as at least % by wt., and, in the case of a skimmed or low-fat product, the fat content is expressed as at most % by wt.;
- b) in the case of a product with a non-milk component added, the fat content is expressed, taking into account the homogeneity of the added component, either in relation to the total volume or only in relation to the volume of the basic milk mixture in accordance with (a);
- c) total dry matter and non-fat dry matter are expressed in % by wt.

(6) Cow's milk-based fermented milk without the addition of a non-milk component may only be labelled with the name corresponding to the classification set out in Annex 1, Table 3.

(7) Sheep's milk-based fermented milk without the addition of a non-milk component must meet the following requirements:

- a) fat content, in % by wt., in fermented sheep's milk
  - 1. without adjustment of the fat content, at least 5.5 % by wt.;
  - 2. with adjusted fat content, less than 5.5 % by wt.;
- b) the non-fat dry matter content, in % by wt., depending on the raw material used and on the fermentation process.

(8) Goat's milk-based fermented milk without the addition of a non-milk component must meet the following requirements:

- a) fat content, in % by wt., in fermented goat's milk
  - 1. without adjustment of the fat content, at least 3 % by wt.;
  - 2. with adjusted fat content, less than 3 % by wt.;
- b) the non-fat dry matter content, in % by wt., depending on the raw material used and on the fermentation process.

(9) Fermented whey-based products obtained after the manufacture of cheese from cow's milk, sheep's milk or goat's milk must meet the following requirements:

- a) fat content of at least 0.5 % by wt.; and
- b) the non-fat dry matter content, in % by wt., depending on the raw material used and on the fermentation process.

(10) The non-fat dry matter content of cow's milk-based yoghurt with no added non-milk component must be greater than 8.2 % by wt.; cream yoghurt may have a lower non-fat dry matter content. Cow's milk-based yoghurt without the addition of a non-milk component may only be labelled with the name corresponding to the classification set out in Annex 1, Table 4.

(11) The non-fat dry matter or total dry matter content of sheep's milk yoghurt without the addition of a non-milk component, in % by wt., depends on the raw material used and on the fermentation process. Sheep's milk yoghurt without the addition of a non-milk component must meet the following requirements for fat content:

- a) at least 5.5 % by wt. of fat for sheep's milk yoghurt without adjustment of the fat content;
- b) less than 5.5 % by wt. of fat for sheep's milk yoghurt with adjusted fat content.

(12) The non-fat dry matter or total dry matter content of goat's milk yoghurt without the addition of a non-milk component, in % by wt., depends on the raw material used and on the fermentation process. Goat's milk yoghurt without the addition of a non-milk component must meet the following requirements for fat content:

- a) at least 3 % by wt. of fat for goat's milk yoghurt without adjustment of the fat content;
- b) less than 3 % by wt. of fat for goat's milk yoghurt with adjusted fat content.

(13) The fat content of cow's milk-based sour cream must be at least 10 % by wt.; viable characteristic microorganisms need not be present in abundance pursuant to § 6(8).

(14) The labelling of a fermented milk product with an abundance of viable characteristic microorganisms may include the words 'contains live microflora'.

(15) The labelling of a fermented milk product with an abundance of viable microorganisms referred to in § 1(o) may include the words 'contains probiotic culture'.

(16) Soft kefir may also be labelled as 'mild kefir'.

## § 6

### **Requirements for raw materials and other components for the manufacture of fermented milk products and their labelling**

(1) If only fruit components are used to flavour a fermented milk product named after fruit, the flavoured fermented milk product must contain at least 45 g of fruit per 1 kg of product; if citrus fruit is used, the flavoured fermented milk product must contain at least 10 g of citrus fruit per 1 kg of product, and if tropical fruit is used, the flavoured fermented milk product must contain at least 20 g of tropical fruit per 1 kg of product.

(2) The name of a fermented milk product made exclusively from milk components may also include the words 'natural' or 'white'.

(3) The name of fermented milk products set out in § 5(10) to (12), to which a

component other than milk has been added in a technologically necessary amount to increase the dry matter content and which are flavoured with a non-milk component, must include the designation of the non-milk flavouring component.

(4) The labelling of yoghurts with alternative cultures must include, in conjunction with the word 'yoghurt', a descriptor indicating the alternative culture, such as 'acidophilus yogurt' or 'bifidus yoghurt'. The words 'with substitute culture' or 'with alternative culture' must not be used.

(5) The fat content must be indicated on the labelling of a fermented milk product, unless otherwise provided in § 2(10).

(6) A description of the fat content may be used in the name of a milk product if the product is

- a) cow's milk-based fermented milk without the addition of a non-milk component, namely 'whole', 'with reduced fat content', 'low-fat' or 'skimmed';
- b) sheep's milk-based fermented milk without the addition of a non-milk component, namely 'without adjustment of the fat content' or 'with adjusted fat content';
- c) goat's milk-based fermented milk without the addition of a non-milk component, namely 'without adjustment of the fat content' or 'with adjusted fat content';
- d) cow's milk-based yoghurt without the addition of a non-milk component, namely 'cream', 'with reduced fat content', 'low-fat' or 'skimmed';
- e) cow's milk-based fermented milk product, including yoghurt, with the addition of a non-milk component, namely 'cream', 'with reduced fat content', 'low-fat' or 'skimmed';
- f) sheep's milk yoghurt without the addition of a non-milk component, namely 'without adjustment of the fat content' or 'with adjusted fat content';
- g) goat's milk yoghurt without the addition of a non-milk component, namely 'without adjustment of the fat content' or 'with adjusted fat content';

(7) The name of a flavoured fermented milk product may include a description of the fat content pursuant to paragraph (6) if the milk base meets the requirements pursuant to § 5(6) to (12) and if the flavouring component is at most 30 % by wt.

(8) The requirements for the abundance of viable characteristic microorganisms in fermented milk products are set out in Annex 1, Table 5.

(9) A fermented milk product must be labelled according to the basic milk ingredient, for example with the words 'soured milk', 'cultured milk', 'fermented milk drink' or 'sour cream'. If the name of a fermented milk product includes the designation of the culture used, the viable characteristic microorganisms from that culture must be present in abundance pursuant to Annex 1, Table 5.

(10) Instead of the word 'soured' or 'cultured', the name may indicate the designation of the characteristic culture used for the fermentation process, provided that an abundance of viable characteristic microorganism is present in the product pursuant to Annex 1, Table 5.

(11) The name of a fermented milk product may include the word 'starter' or 'fermented', if the product is produced using a fermentation process.

(12) A fermented milk product labelled as sweetened may contain only added sugar or sweeteners.

(13) The name of a fermented milk product and of a flavoured fermented milk product may include the words 'cream', 'dessert', 'cocktail' or 'jelly'; the name of the characteristic culture may also be indicated, provided that there is an abundance of viable characteristic microorganisms pursuant to Annex 1, Table 5.

(14) The name of a fermented milk product heat-treated after the fermentation process pursuant to § 5(2) must include the words 'fermented milk product heat-treated after

the fermentation process'; the words 'fermented milk product' may be replaced by the name of the type of fermented milk product, and the words 'heat-treated' may be replaced by a word specifying the method of heat treatment, namely 'thermised', 'pasteurised', 'sterilised', 'ultra-high temperature treated', or the abbreviation 'UHT'.

## § 7

### Requirements for natural cheeses

- (1) Natural cheeses are classified according to
  - a) the fat content of
    1. the entire mass, in % by wt.;
    2. the dry matter, in % by wt.;
  - b) the dry matter content, in % by wt.
- (2) Natural cheese may only be labelled according to the water content in the non-fat matter of the cheese using the designations set out in Annex 2, Table 1.
- (3) Natural cheese may only be labelled according to the fat content in the dry matter using the designations set out in Annex 2, Table 2, unless otherwise provided in § 11.
- (4) Bryndza must contain at least 50 % by wt. of sheep's lump cheese in the dry matter of the product.
- (5) Bryndza must have a dry matter content of at least 44 % by wt.
- (6) Bryndza is classified according to the raw material used in its manufacture as
  - a) sheep's milk bryndza, if made only from ripened sheep's lump cheese or stored sheep's cheese;
  - b) mixed bryndza or bryndza, if produced from
    1. ripened sheep's lump cheese and ripened lump cheese;
    2. stored sheep's cheese and ripened lump cheese.
- (7) Bryndza is labelled according to the fat content in the dry matter as
  - a) sheep's milk bryndza or full-fat bryndza, if it contains at least 48 % fat in dry matter;
  - b) mixed bryndza or bryndza, if it contains at least 38 % fat in dry matter.
- (8) Curd may only be labelled according to the fat content in the dry matter, using the designations pursuant to Annex 2, Table 3, unless otherwise provided in § 11.
- (9) Unripened cheese, natural cheese and products made from them may be further heat-treated prior to completion of the technological manufacturing process to extend their shelf life or to obtain characteristic properties.

## § 8

### Requirements for whey cheeses

- (1) Whey cheese must meet the following requirements for the fat content in the dry matter: in the case of
  - a) cream whey cheese, at least 33 % by wt. fat in the dry matter;
  - b) whey cheese, at least 10 % by wt. fat in the dry matter;
  - c) skimmed whey cheese, less than 10 % by wt. fat in the dry matter.
- (2) The dry matter content, in % by wt., of whey cheese is determined using the method applied to milk products containing crystalline lactose.

## § 9

### Requirements for cheese products

(1) Only cheeses or milk products made from cow's, sheep's or goat's milk may be used for the manufacture of a cheese product; other non-milk components and additives may be used only in technologically necessary quantities, and these may subsequently be heat-treated.

(2) A cheese product named after a type of cheese may not contain more than 15 % by wt. of components of non-milk origin; added components may be used only to achieve a specific flavour and must not replace the milk component.

(3) A cheese product with the addition of a component not named after the type of cheese is added must contain cheese in an amount of at least 50 % by wt. of the raw materials used in its manufacture.

## § 10

### **Requirements for processed cheeses and processed cheese products**

(1) The labelling of processed cheese and processed cheese products must include the designation according to the following classification:

- a) single-type processed cheese;
- b) single-type spreadable processed cheese;
- c) processed cheese;
- d) spreadable processed cheese;
- e) processed cheese product.

(2) Sugar and other substances with a sweetening effect may not be used in the manufacture of processed cheese and processed cheese products. Other milk components may not be used in the manufacture of single-type processed cheese.

(3) Salt, bacterial cultures, enzymes, spices, vegetables or other components may be used in the manufacture of processed cheese and processed cheese products only to impart a characteristic flavour and in a quantity not exceeding one sixth of the product's total dry matter.

(4) Butter, butterfat and cream may be used in the manufacture of processed cheese and processed cheese products; in the case of single-type processed cheese, these components may be used only for standardisation.

(5) Single-type processed cheese must be composed so that the proportion of the cheese indicated in the name is at least 75 % by wt.; the remaining proportion of cheese must be of a similar type.

## § 11

### **Requirements for the labelling of cheese, cheese products, processed cheese and processed cheese products**

(1) The name of cheese may include its designation pursuant to Annex 2, Table

- a) 1 or Table 2, in the case of natural cheese other than bryndza and curd,
- b) Table 3, in the case of curd; the fat content is not indicated for curd produced from skimmed milk;

(2) The name of cheese other than bryndza must include the name pursuant to Annex 1, Table 1, and the word 'natural' need not be used.

(3) The name of bryndza according to § 7(6)(b), first indent, may include the word 'summer'.

(4) The name of bryndza according to § 7(6)(b), second indent, may include the word 'winter'.

(5) The name of bryndza that meets the requirements under § 7(7)(a) may include the word ‘full-fat’.

(6) The name of bryndza that meets the requirements under § 7(7)(b) may include the word ‘mixed’.

(7) A milk product may be labelled with a name derived from the word ‘bryndza’ by modifying, altering or otherwise adapting the word, or by using it in conjunction with another word, provided that it contains at least 50 % by wt. of bryndza; at the same time, the sheep’s milk component must come from original sheep’s milk and must not be derived from whey obtained during the manufacture of sheep’s lump cheese or other sheep’s milk products.

(8) The labelling of heat-treated bryndza and products made from it must indicate the method of heat treatment used.

(9) The name of cheese that has undergone special treatment, such as smoking, steaming, grating, portioning, drying or freezing, must include a reference to the special treatment used.

(10) The name of processed cheese and cheese product that are made from one type of cheese must indicate the type of cheese used.

(11) The labelling of curd may indicate its characteristic consistency according to the technological manufacturing process, for example with the words ‘spreadable’ or ‘lumpy’.

(12) If the labelling of cheese, cheese product, curd and products made from them, processed cheese and processed cheese product does not include nutrition information, the fat content must be indicated in one of the following ways:

- a) total fat content in words ‘... % by wt.’ or ‘... %’,
- b) fat content in the dry matter in words ‘... % by wt.’ or ‘... %’.

## **Final provisions**

### **§ 12**

The requirements laid down in this Decree shall not apply to products that have been lawfully placed on the market in another Member State of the European Union or in the Republic of Turkey, or that originate and have been lawfully placed on the market in a State of the European Free Trade Association that is also a Contracting Party to the Agreement on the European Economic Area.

### **§ 13**

(1) Milk products produced and labelled before 31 December 2025 may be placed on the market until stocks are exhausted, but no later than their use-by date or date of minimum durability.

(2) Packaging for milk products that meets the labelling requirements pursuant to existing legislation may be used for the packaging of milk products until 31 December 2026.

### **§ 14**

This Decree was adopted in accordance with a legally binding act of the European Union in the area of technical standards<sup>7)</sup> and food information.<sup>8)</sup>

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<sup>7)</sup> Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services (codified version) (OJ L 241, 17. 9. 2015).

## **§ 15**

Decree No 343/2016 of the Ministry of Agriculture and Rural Development of the Slovak Republic on certain milk products is hereby repealed.

## **§ 16**

This Decree shall come into effect on 1 January 2026.

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<sup>8</sup>) Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (OJ L 304, 22. 11. 2011), as amended.

**Names of milk products according to their classification and requirements for the abundance of viable characteristic microorganisms**

**Table 1 Classification of cheeses into groups and subgroups**

<b>Name</b>	<b>Group</b>	<b>Subgroup</b>
<b>cheese</b>	natural	fresh or unripened
		ripened smear-ripened ripened throughout the mass mould-ripened with surface mould mould-ripened with inside mould double-mould ripened in salt or saline brine, white stretched-curd
	processed	
	processed cheese product	
	whey	

**Table 2 Classification of cream by fat content**

<b>Name</b>	<b>Minimum fat content [% by wt.]</b>
cream	10.0
whipping cream/whipped cream	30.0
high-fat whipping cream/high-fat whipped cream	35.0

**Table 3 Classification of fermented milk by fat content**

<b>Name</b>	<b>Fat content [% by wt.]</b>
fermented whole milk	at least 3.3
fermented milk	at least 2.1 and less than 3.3
fermented milk with reduced fat content	more than 0.5 and less than 2.1
fermented skimmed or low-fat milk	at most 0.5

**Table 4 Classification of yoghurt by fat content**

Name	Fat content [% by wt.]
cream yoghurt	at least 10
yoghurt	at least 2.1 and less than 10
yoghurt with reduced fat content	more than 0.5 and less than 2.1
skimmed or low-fat yoghurt	at most 0.5

**Table 5 Abundance of viable characteristic microorganisms in fermented milk products**

Fermented milk products	Microorganisms pursuant to § 1(j) to (p) [CFU/g]	Microorganisms *) included in the name or labelling [CFU/g]	Yeasts [CFU/g]
fermented milk, concentrated fermented milk	$10^7$	$10^6$	-
yoghurt, yoghurt with alternative culture and acidophilus milk	$10^7$	$10^6$	-
kefir	$10^7$	-	1 0 4
soft kefir	$10^7$	-	-
kefir milk	$10^6$	-	1 0 2

CFU = colony-forming units

\*) Applies to fermented milk products whose name or labelling refers to the presence of specific microorganisms added as a supplementary culture for the manufacture of fermented milk products [§ 1(k) and (n) and § 6(4)].

### Labelling of milk products

**Table 1 Designation of natural cheese according to the water content in the non-fat dry matter of the cheese**

No	Name	Water content in the non-fat dry matter of the cheese [by wt.]
1.	extra hard	at most 51
2.	hard	49 to 56
3.	semi-hard	54 to 63
4.	semi-soft	61 to 69
5.	soft	at least 67

where the water content in the non-fat dry matter of the cheese is calculated according to the following formula:

$$\text{WNFMC} = \frac{\text{g water in 100 g cheese}}{100 - \text{g fat in 100 g cheese}} \times 100 \text{ [% by wt.]},$$

where

WNFMC is the water content in the non-fat matter of the cheese.

**Table 2 Labelling of natural cheese by the fat content in the dry matter**

No	Name	Fat content in the dry matter [% by wt.]	Permitted deviation from the declared quantity
1.	high-fat	at least 60	-2 %
2.	full-fat	at least 45 and less than 60	
3.	semi-fat	at least 25 and less than 45	
4.	low-fat	at least 10 and less than 25	
5.	defatted	less than 10	

where the fat content in the dry matter is calculated taking into account the fat and water content in 100 g of cheese using the formula

$$\text{f. in d.m.} = \frac{\text{g fat} \times 100}{100 - \text{g water}} \text{ [% by wt.]},$$

where

f. in d.m. is the fat content in the dry matter

**Table 3 Labelling of curd by the fat content in the dry matter**

No	Name	Fat content in the dry matter [% by wt.]	Permitted deviation from the declared quantity
1.	fat	at least 38	-2 %
2.	semi-fat	at least 15 and less than 38	
3.	low-fat or fine	at least 5 and less than 15	
4.	defatted or soft	less than 5	