

## **Ordinance adapting dairy product legislation to developments in EU law and technology <sup>1</sup>**

Dated ...

The Federal Ministry of Food and Agriculture, also in conjunction with § 1(2) of the Competence Adjustment Act of 16 August 2002 (Federal Law Gazette (BGBl.) I, p. 3165) and the Organisational Decree of 8 December 2021 (BGBl. I, p. 5176), decrees the following on the basis of:

- § 3(1)(1), (2)(1)(2) and § 10 of the Milk and Margarine Act of 25 July 1990 (BGBl. I, p. 1471), as last amended by Article 2(22) of the Act of 20 December 2022 (BGBl. I, p. 2752), in agreement with the Federal Ministry for Economic Affairs and Climate Action,
- § 10(1) and § 24(2) of the Milk and Fat Act in the revised version published in the Federal Law Gazette, Part III, Section No 7842-1, as last amended by Article 7 of the Act of 27 July 2021 (BGBl. I, p. 3274);
- § 20(3) in conjunction with § 20(5) of the Milk and Fat Act in the revised version published in the Federal Law Gazette, Part III, Section No 7842-1, as last amended by Article 7 of the Act of 27 July 2021 (BGBl. I, p. 3274), in agreement with the Federal Ministry for Economic Affairs and Climate Action,
- § 15(1) in conjunction with § 15(2) of the Market Regulation Products Reporting Act in the version published on 26 November 2008 (BGBl. I, p. 2260), as last amended by Article 2 of the Act of 9 December 2020 (BGBl. I, p. 2863);
- § 7(2)(2), § 13(1)(1), (2) and (6) and § 13(4)(1)(a), (b) and (c), § 34(1)(3) and (5) in conjunction with § 4(2)(2) and § 46(1)(1)(b) and (2)(a) and § 46(2)(1)(4) of the Food and Feed Code in the version published on 15 September 2021 (BGBl. I, p. 4253, 2022 I, p. 28), as last amended by Article 11 of the Act of 6 May 2024 I (BGBl. 2024, No 149), in agreement with the Federal Ministry for Economic Affairs and Climate Protection, and

<sup>1</sup> Notified in accordance with 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 (OJ L 241, 17.9.2015, p. 1).

- § 56(1)(1)(2)(b), (d) and (f)(aa) and § 56(2)(1) of the Food and Feed Code in the version published on 15 September 2021 (BGBl. I, p. 4253, 2022 I, p. 28), in agreement with the Federal Ministry of Finance:

## **Article 1**

### **Ordinance on quality requirements for dairy products (Dairy Product Quality Ordinance (Milchproduktqualitätsverordnung - MilchPQV))<sup>2</sup>**

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<sup>2</sup> This Ordinance also serves to transpose Council Directive 2001/114/EC of 20 December 2001 relating to certain partly or wholly dehydrated preserved milk for human consumption (OJ L 15, 17.1.2002, p. 19), as last amended by Directive (EU) 2024/1438 (OJ L 24.05.2024).

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**Section 1**  
**General provisions**

**§ 1**  
**Purpose**

In order to promote the quality of dairy products as defined in § 3(1)(3), this Ordinance lays down requirements for the production and labelling of dairy products. At the same time, it serves to implement legal acts of the European Community and the European Union (EU law) within the scope of the first sentence.

**§ 2**  
**Scope**

(1) Unless otherwise provided for in this Ordinance, this Ordinance shall apply only to food business operators producing, labelling or placing on the market dairy products in Germany.

(2) For dairy products produced outside of Germany, this Ordinance shall apply only in accordance with Section 8.

(3) This Ordinance shall not apply to:

1. the production and labelling of:
  - a) raw milk;
  - b) casein, caseinates and mixtures thereof;
  - c) cheese fondue preparations; and
  - d) fresh cheese preparations made using oil and other ingredients, in particular cucumbers; and
2. dairy products that:
  - a) are labelled with a designation of origin or a geographical indication or as a traditional speciality guaranteed within the meaning of Regulation (EU) 2024/1143, insofar as production or labelling is regulated therein with regard to the particular designation of origin, geographical indications or traditional speciality guaranteed; or
  - b) are produced for private domestic use in accordance with Article 1(3)(2) of Regulation (EC) No 178/2002.

### **§ 3**

#### **Definitions**

(1) The following terms shall have the meanings indicated for purposes of this Ordinance:

1. raw milk means a milk as per the first subparagraph of point 1 of Part III of Annex VII or letter (a) of the first subparagraph of point 1 of Section III of Part IV of Annex VII to Regulation (EU) No 1308/2013;
2. milk means a raw milk or milk as per letter (a) of the second subparagraph of point 1 of Part III of Annex VII to Regulation (EU) No 1308/2013;
3. dairy product means a heat-treated drinking milk, a heat-treated milk of another animal species, a mixture of heat-treated milk of several animal species or a milk product;
4. heat-treated drinking milk means drinking milk as per letters (b), (c) or (d) of the first subparagraph of point 1 of Section III of Part IV of Annex VII to Regulation (EU) No 1308/2013 a liquid milk;

5. liquid milk means a drinking milk as per the second subparagraph of point 1 of Section III of Part IV of Annex VII to Regulation (EU) No 1308/2013;
6. milk product: a milk product as per the first subparagraph of point 2 of Part III of Annex VII to Regulation (EU) No 1308/2013;
7. dairy cow means a female bovine animal of the genus *bos taurus*;
8. milk constituent means the individual constituents of raw milk (protein, fat, lactose, vitamins and minerals and water in all or part of the constituent);
9. milk retentate means the share of drinking milk retained during the filtration of drinking milk through the filter, whereby any technical process can be used for filtering;
10. UF milk retentate means a milk retentate obtained by ultrafiltration;
11. milk permeate means the share of drinking milk passing through the filter during the filtration of drinking milk, whereby any technical process can be used for filtering;
12. UF milk permeate means a milk permeate obtained by ultrafiltration;
13. dry matter means the entirety of all the constituents of a milk or a dairy product other than water;
14. milk share means all shares in a dairy product that are derived:
  - a) directly from milk; or
  - b) from the milk share of a dairy product used in the production of the dairy product;
15. lactase means an enzyme capable of breaking lactose into glucose and galactose;
16. butter means a butter as per point 1 of Section A of Appendix II to Annex VII to Regulation (EU) No 1308/2013;
17. certain other dairy spreads means a dairy spread as per points 2 to 4 of Section A of Appendix II to Annex VII to Regulation (EU) No 1308/2013;

18. testing body means the body competent under Federal State law for the testing of branded butter;
19. branded butter establishment means an establishment authorised to produce branded butter;
20. rennet substitute means a preparation of enzymes on a microbial or vegetable basis when the preparation is intended to be used instead of rennet for the coagulation of milk in the production of cheese;
21. flavouring food means a food that is added for the purpose of obtaining a specific flavour variety and that:
  - a) does not constitute milk or a milk product;
  - b) does not replace any milk constituent; and
  - c) is not listed separately in §§ 28 or 35(1) as a food used in the production of cheese or products made from cheese;
22. colouring food means a food that is added to achieve a particular colouring and that:
  - a) does not constitute milk or a milk product; and
  - b) does not replace any milk constituent.
23. heat treatment means pasteurisation, ultra-high temperature treatment, sterilisation or any other form of heat treatment permitted by the first sentence of point 1 of Part II of Chapter II of Section IX of Annex III to Regulation (EC) No 853/2004;
24. pasteurisation means heat treatment as per letter (a) of the second sentence of point 1 of Part II of Chapter II of Section IX of Annex III to Regulation (EC) No 853/2004;
25. ultra-high temperature treatment means a heat treatment as per letter (b) of the second sentence of point 1 of Part II of Chapter II of Section IX of Annex III to Regulation (EC) No 853/2004;

26. sterilisation means a heat treatment as per point 3 of Chapter XI of Annex II to Regulation (EC) No 852/2004;
27. concentrated milk means unsweetened and sweetened condensed milk;
28. unsweetened condensed milk product means a condensed milk as per Subsection I of Appendix 6;
29. sweetened condensed milk product means a condensed milk as per Subsection II of Appendix 6;
30. wholly dehydrated preserved milk means a wholly dehydrated preserved milk as per Subsection III of Appendix 6;
31. sucrose means: semi-white sugar, white sugar and refined white sugar;
32. food additives mean those within the meaning of Regulation (EC) No 1333/2008 and their scope of application laid down therein;
33. processing aids means those within the meaning of Regulation (EC) No 1333/2008, as amended;
34. food enzymes mean: enzymes authorised for this purpose in Regulation (EC) No 1332/2008.

Point 21(c) shall not apply where a food covered by point 21(c) forms an integral part of a flavouring food not covered by letter (c).

(2) In this Ordinance:

1. the German term 'entrahmte Milch' (skimmed milk) is equivalent 'Magermilch' (skimmed milk);
2. low-fat milk is equivalent to semi-skimmed milk;
3. the German term 'Rahm' (cream) is equivalent to 'Sahne' (cream);
4. the German term 'Molkenrahm' (whey cream) is equivalent to 'Molken-sahne' (whey cream);
5. the German term 'Milchzucker' (lactose) is equivalent to 'Lactose' (lactose);

6. standardisation is equivalent to adjustment; and
7. microbial rennet is equivalent to rennet substitute

#### **§ 4**

### **Specific labelling requirements**

Terms deemed equivalent as per § 3(2) may be used in labelling.

#### **§ 5**

### **Precedence of European Union dairy product law**

The provisions of this Ordinance shall apply only without prejudice to European Union law. This applies in particular to EU dairy product law and other regulations on the authorisation and placing on the market of foods.

#### **§ 6**

### **Usable technological processes for modifying the content of milk constituents**

All technological processes may be used to modify the content of milk constituents in dairy and dairy products, unless Union law or provisions of this Ordinance prescribe or exclude a specific procedure.

#### **§ 7**

### **Maximum contents in the final product**

Insofar as this Ordinance provides for the use of flavouring or colouring foods for certain dairy products and lays down requirements for these dairy products with regard to the use of foods and substances, the requirements shall also apply to the flavouring and colouring foods. In particular, specified maximum limits must not be exceeded in the final product.

## **Section 2**

### **Heat-treated drinking milk and heat-treated milk of other animal species**

#### **§ 8**

### **Requirements for production and labelling**

(1) A food business operator shall produce heat-treated drinking milk and label it at the latest at the time of placing it on the market in accordance with the requirements laid down in:

1. the provisions of Article 78(1)(c) in conjunction with Part IV of Annex VII to Regulation (EU) No 1308/2013, as amended on 11 April 2024; and
2. the legal acts of the European Commission issued in respect of these provisions

(2) Drinking milk shall be labelled with the designation 'Trinkmilch' (drinking milk) by a food business operator at the latest at the time of placing it on the market.

## **§ 9**

### **Labelling with regard to heat treatment**

(1) A food business operator shall label heat-treated drinking milk with the type of heat treatment in accordance with § 57 at the latest at the time of placing it on the market.

(2) If pasteurisation at a temperature of 72 to 75° Celsius and a duration of 15 to 30 seconds results in a minimum shelf life in the unopened state of up to 12 days at a storage temperature not exceeding 8° Celsius, the food business operator can additionally label heat-treated drinking milk with the indication 'traditionell hergestellt' (traditionally produced) or 'traditionell hergestellte Konsummilch' (traditionally produced drinking milk).

(3) Where the heat treatment results in a minimum shelf life in the unopened state of at least three months at a storage temperature not exceeding 20° Celsius, the food business operator can additionally label heat-treated drinking milk with the indication 'H' (UHT), 'H-Milch' (UHT milk) or 'haltbare Milch' (long-life milk).

## **§ 10**

### **Labelling with regard to fat content**

In the case of heat-treated drinking milk, a food business operator shall declare the fat content as a percentage of the total weight at the latest at the time of placing it on the market as follows:

1. in the case of whole milk not adjusted in fat content:

- a) the indication 'mindestens 3,5 % Fett' (at least 3.5 % fat);
  - b) the indication 'mindestens ... % Fett' (at least ... % fat) with a fat content higher than 3.5 % fat; or
  - c) the indication '... % Fett' (... % fat) with the actual fat content;
2. in the case of whole milk adjusted in fat content, semi-skimmed milk and drinking milk, the indication '... % Fett' (... % fat) with the actual fat content;
3. in the case of skimmed milk:
- a) the indication 'höchstens 0,5 % Fett' (not exceeding 0.5 % fat);
  - b) the indication 'höchstens ... % Fett' (not exceeding ... % fat) with a fat content of less than 0.5 % fat; or
  - c) the indication '... % Fett' (... % fat) with the actual fat content.

## **§ 11**

### **Heat-treated milk of other animal species**

(1) A food business operator shall designate raw milk originating from an animal species other than dairy cows that has been heat-treated as 'Milch' (milk) no later than at the time of placing it on the market, in a compound phrase with the animal species, with the animal species coming first.

(2) During production, only the modifications to the raw milk referred to in the first subparagraph of point 2 of Section III of Part IV of Annex VII to Regulation (EU) No 1308/2013 shall be permitted, mutatis mutandis. In this case, no prescribed fat content is required. Where milk ingredients are used to adjust the fat content, they shall come from raw milk of the same species.

(3) If raw milk from more than one species of animal is used, the food business operator shall use the designation 'Milch aus ...' (milk from...), indicating the designations referred to in paragraph 1. If this includes raw milk from dairy cows, the food business operator shall refer to it as cow's milk. The name of the animal species from which the highest quantity of raw milk originates shall be indicated first. The other names shall be used in descending order of the quantity of raw milk. Paragraph 2 shall apply, mutatis mutandis, to production.

(4) In the case referred to in paragraph 3, the food business operator shall indicate the percentages of raw milk of the individual animal species in relation to the entirety of the milk constituents contained in the milk.

- (5) The food business operator shall indicate the following on the label:
1. the indications referred to in the second subparagraph of point 2 of Section III of Part IV of Annex VII to Regulation (EU) No 1308/2013, as amended on 11 April 2024;
  2. the type of heat treatment in accordance with § 57;
  3. in the case of:
    - a) milk adjusted in fat content, the indication ‘... % Fett’ (... % fat) with the actual fat content; and
    - b) milk not adjusted in fat content, the words ‘mindestens ... % Fett’ (at least ... % fat) with an average fat content in relation to the species concerned. If raw milk from more than one animal species is used, a quantity-weighted average shall be formed from the average fat contents of the animal species. For raw milk from dairy cows, a fat content of 4.0 per cent shall be used. The fat content referred to in sentences 1 and 2 may be expressed up to 0.2 per cent less.
- (6) The information referred to in § 9(2) and (3) can be used accordingly.

**Section 3**  
**Butter and certain other dairy spreads**

**Subsection 1**  
**Production requirements**

**§ 12**  
**Butter and certain other dairy spreads**

Butter and certain other dairy spreads shall be produced according to the requirements laid down in:

1. Article 78(1)(f) in conjunction with Part VII of Annex VII to Regulation (EU) No 1308/2013 and Section A of Appendix II thereto; and
2. the acts of the European Commission relating to these provisions, in particular Regulation (EC) No 445/2007

**§ 13**  
**Butter varieties**

In addition to § 12, the following requirements shall be complied with in the production of butter varieties:

1. Sour cream butter:
  - a) production from microbial acidified milk, cream or whey cream, whether or not as a mixture thereof;
  - b) use of lactic acid bacteria cultures specific to the production of sour cream butter before churning;
  - c) compliance with a pH value not exceeding 5.1 in the serum.
  
2. Sweet cream butter:
  - a) production from unacidified milk, cream or whey cream, whether or not as a mixture thereof;
  - b) no use of lactic acid bacterial cultures during or after churning;
  - c) compliance with a pH value of at least 6.4 in the serum.
  
3. Mildly acidified butter:
  - a) production from unacidified milk, cream or whey cream, whether or not as a mixture thereof;
  - b) use of lactic acid bacteria cultures specific to the production of mildly acidified butter during churning;
  - c) optional use during churning of a lactic acid concentrate obtained from the fermentation of milk ingredients with specific lactic acid bacteria cultures;
  - d) compliance with a pH value of less than 6.4 in the serum.

**§ 14**  
**Other foods and substances that can be used in butter varieties**

The following other foods and substances can be used in the production of butter varieties if the conditions laid down in the first subparagraph of point 2 of Part III of Annex VII to Regulation (EU) No 1308/2013 are met:

1. table salt and iodised table salt;
2. drinking water;
3. lactase; and
4. food additives.

**§ 15**  
**Branded butter**

(1) In addition to § 13, the following requirements shall be complied with in the production of branded butter:

1. production directly from pasteurised cream, where:
  - a) the cream comes from raw milk from dairy cows; and
  - b) the peroxidase test is negative after the pasteurisation process has been carried out;
2. fulfilment of the requirements for a butter variety;
3. reaching at least four evaluation points in the evaluation referred to in point 3 of Appendix 1 with regard to:
  - a) spreadability;
  - b) water distribution; and
  - c) four sensory characteristics: appearance, smell, taste and texture;
4. production in a branded butter establishment.

(2) In the case of salted butter, only a minimum of three evaluation points are required with regard to water distribution.

## **§ 16**

### **Addition of vitamin A and vitamin D to certain other dairy spreads**

Vitamin A and D may be added to certain other dairy spreads as follows:

1. up to 5 milligrams per kilogram of retinol, retinyl acetate and retinyl palmitate, expressed as retinol; and
2. up to 12.5 micrograms of ergocalciferol and cholecalciferol per kilogram, expressed as calciferol.

## **Subsection 2**

### **Labelling requirements**

## **§ 17**

### **General requirements**

(1) A food business operator shall label butter and certain other dairy spreads at the latest at the time of placing them on the market in accordance with the requirements laid down in:

1. the Union law referred to in § 12; and
2. Article 230(1)(2)(c) of Regulation (EU) No 1308/2013, as amended on 11 April 2024, in conjunction with points 1, 3 and 5 of Section II of Annex XV to Regulation (EC) No 1234/2007, as amended on 13 May 2013

(2) Where the requirements for a butter variety are met, the food business operator shall, in addition to paragraph 1, label butter with the indication of the butter variety concerned.

## **§ 18**

### **Labelling as branded butter**

(1) Branded butter in a packaging that ensures that the sensory properties referred to in § 15(1)(3)(c) are maintained can also be labelled as branded butter.

(2) Where butter is labelled as branded butter, the food business operator shall, at the latest at the time of placing it on the market, additionally label the butter with the indication 'Amtliche Qualitätskontrolle des Landes ... Prüfstelle ...' (Official quality control of the Federal State ... testing body ...), indicating the Federal State and the testing body.

(3) The branded butter label may only be applied by a branded butter establishment.

## **§ 19**

### **Quality label for branded butter**

(1) Branded butter in a packaging that meets the requirement laid down in § 18(1) can be labelled with a quality label in accordance with Appendix 2.

(2) The quality label can be used alone or in addition to the labelling as branded butter.

(3) Where the branded butter is labelled only with the quality label, the food business operator shall, at the latest at the time of placing it on the market, additionally label it with the indication 'Amtliche Qualitätskontrolle des Landes ... Prüfstelle ...' (Official quality control of the Federal State ... testing body ...), indicating the Federal State and the testing body.

(4) The quality label may only be applied by a branded butter establishment.

## **Subsection 3**

### **Approval for production and control of branded butter**

## **§ 20**

### **Approval**

(1) The production of branded butter requires approval. The food business operator producing the food shall submit the application for approval to the testing body in writing or electronically. The testing body shall grant approval for each butter variety individually.

(2) Only food business operators handling or processing at least 500 litres of milk or a corresponding amount of milk products per day on average in a calendar year are eligible to apply. In the case of milk products, the quantity of milk required for the production of the milk products is decisive. Where milk products are used in production, the average quantity referred to in the first sentence shall apply accordingly.

(3) In the application referred to in paragraph 1(2), the food business operator shall indicate:

1. butter varieties for which the approval is to be granted;

2. where another undertaking is involved in the production, moulding or packaging of the butter by the applicant, the name, address and nature of the participation of that undertaking; and
3. whether an approval has previously been granted and, if it no longer exists, the reasons why it no longer exists.

(4) The testing body can request further information from the applicant if this is necessary for the examination of the application.

(5) Approval shall be granted if, during at least three consecutive monthly tests pursuant to § 21(3), the requirements for branded butter and the corresponding butter variety are met for each butter sample.

## **§ 21 Testing**

(1) If an application for approval is submitted or an approval has been granted, the establishment of production shall, in accordance with the requirements of Appendix 1(1.1)(2), (1.2)(1), (1.6), (1.8) and (1.9), take butter samples for each butter variety concerned every two months at the request of the testing body and send them to the testing body or to a body designated by the testing body for the purpose of checking whether the butter meets the requirements for branded butter.

(2) The testing body can verify the correctness of the sample and dispatch at the establishment of production.

(3) Upon receipt of the samples sent, the testing body shall check within one month in accordance with the requirements of Appendix 1(2)(3) whether the butter complies with the requirements for branded butter and the respective butter variety. The testing body shall immediately inform the establishment of production of the result of the test in writing or electronically, stating the evaluation points obtained within the meaning of § 15(1)(3).

## **§ 22 Extension of testing**

(1) The testing body may, in order to ensure compliance with the requirements for branded butter:

1. extend the test, in whole or in part, to undertakings within the meaning of § 20(3)(2) and other moulding or packaging sites; and

2. carry out spot checks on food trade businesses to ensure compliance with the requirements.

The testing intervals are at the discretion of the testing body.

(2) By way of derogation from § 2(1), the extension of testing pursuant to § 21 can also cover undertakings outside of Germany.

(3) For the purposes of the testing pursuant to paragraph 1(1)(1), the testing body may require the undertakings concerned to send butter samples pursuant to § 21(1), and § 21(2) shall apply mutatis mutandis. The testing referred to in paragraph 1(1)(2) shall be carried out on the basis of sampling by the testing body.

(4) § 21(3) shall apply mutatis mutandis to the testing and the result of thereof, and the testing body shall also inform the branded butter establishment concerned.

(5) Where necessary, the branded butter establishment concerned shall, at the request of the testing body, assist the testing body in carrying out an extension of the testing.

## **§ 23**

### **Transfer of testing tasks**

(1) The testing body may:

1. entrust the performance of the testing to an expert milk testing body as the testing body; and
2. entrust another body with individual tasks of the testing body (authorised body).

(2) The members of the testing body and the authorised body shall be bound to secrecy vis-à-vis persons outside the testing body and the authorised body.

## **§ 24**

### **Butter experts**

(1) For the sensory testing of butter in accordance with point 3.2 of Appendix 1, the testing body shall use butter experts.

(2) The butter experts shall:

1. have the necessary expertise with regard to the production and quality of butter; and
2. experts in sensory testing of milk and milk products within the meaning of DIN EN ISO 22935-1:12-12 'Milk and milk products – Sensory analysis – Part 1: General guidelines for the recruitment, selection, training and monitoring of testing persons (ISO 22935-1:2009)' \*).

## **§ 25**

### **Revocation, reissuance and expiration of approval**

(1) The approval shall be revoked in respect of the butter variety in question if:

1. in six consecutive months, more than two samples of the total number of samples to be sent in accordance with § 21(1) in conjunction with point 1 of Appendix 1:
  - a) have not been sent regularly; or
  - b) have not been approved for testing on the basis of point 2.2 of Annex 1;
2. of the total number of samples tested:
  - a) for three consecutive months; or
  - b) within the last six months;  
  
more than one third have not complied with the requirements of § 15(1)(1) to (3), also in conjunction with § 15(2);
3. the branded butter establishment or an undertaking within the meaning of § 22(1)(1) has not complied with the instructions of the testing body in accordance with Annex 1(1);
4. an undertaking within the meaning of § 22(1) has not approved or has obstructed a test; or
5. repeated objections have been made regarding the butter during the testing of the butter pursuant to § 22(1).

\*<sup>1</sup>) Available from DIN Media GmbH, 10772 Berlin.

(2) If an undertaking fails for the first time to comply with an instruction as referred to in paragraph 1(3) or does not allow or obstructs a test as referred to in paragraph 1(4), the consequences of this action shall be pointed out before withdrawal and the opportunity shall be given to comply with a new instruction from the testing body or to have the test properly carried out.

(3) In the event of revocation, the approval shall be reissued at the written or electronic request of the establishment of production if:

1. the circumstances that led to the revocation have ceased to exist; and
2. the total number of samples of a butter variety of the establishment of production meets the requirements of § 15 in two consecutive tests of the samples sent pursuant to § 21(1).

(4) The approval shall lapse for the butter variety in question if:

1. the production of the butter variety is temporarily ceased and the testing of the first butter of the butter variety produced after the resumption of production does not comply with the requirements laid down in § 15(1)(1) to (3), also in conjunction with § 15(2); or
2. the production of the butter variety is ceased for more than six months.

(5) The branded butter establishment shall notify the testing body of:

1. any cessation of the production of a butter variety; and
2. any change with regard to the undertakings indicated pursuant to § 20(3) (2);

immediately and in writing or electronically.

**Section 4**  
**Cheese and products made from cheese**

**Subsection 1**  
**Production requirements**

**§ 26**  
**Cheese**

Cheese shall be made from coagulated cheese milk. The product obtained can be fresh or in any degree of maturation.

**§ 27**  
**Cheese milk**

(1) Cheese milk is made from:

1. milk; or
2. buttermilk products, cream products, sweet whey, acid whey or whey cream;

where the milk and milk products can be used on their own or in the form of a mixture.

(2) The content of the individual milk constituents of the milk and milk products used for production can be modified before or during the production of the cheese milk. In particular, milk constituents can be removed in whole or in part or enriched by the addition of milk constituents of the same kind.

(3) If, in accordance with paragraph 2, the protein content is increased by the addition of sodium caseinate, the protein content may be no more than three grams per kilogram above the total protein content of the milk and milk products used. If the protein content of the milk and milk products used is increased by removing other milk constituents, this increased protein content shall be assumed to apply the first sentence.

(4) The total increase in the protein content referred to in paragraph 3 shall not exceed the following limits:

1. in the case of cheese milk used for the production of standard cheese varieties, five grams per kilogram of cheese milk;

2. in the case of cheese milk used for the production of other cheeses, ten grams per kilogram of cheese milk.

(5) The share of whey protein in the total protein of cheese milk shall be no greater than the share of whey protein of milk that can be used for the production of cheese milk.

## **§ 28**

### **Other foods and substances that can be used in cheese production**

The following other foods and substances can be used in the production of cheese if the conditions laid down in the first subparagraph of point 2 of Part III of Annex VII to Regulation (EU) No 1308/2013 are met:

1. table salt and iodised table salt;
2. spices, herbs, natural flavouring substances or flavour extracts derived from spices or herbs, and mixtures thereof;
3. drinking water and water vapour from drinking water;
4. freshly generated smoke within the meaning of § 4(2) of the Flavourings Implementation Ordinance and smoke flavourings;
5. colouring foods;
6. rennet or preparations made from rennet, ruminant stomach pepsin or porcine gastric pepsin if the content of chymosin in a preparation is at least 25 per cent;
7. rennet substitutes;
8. bacterial, yeast and fungal cultures, where in the case of fresh cheese;
  - a) yeast and fungal cultures must not be used; and
  - b) bacterial cultures may only be used provided that they do not lead to surface ripening;
9. lactase;
10. centrifugate from bactofuges downstream of a milk purification facility if the centrifugate:

- a) is added to the same milk in proportions appropriate for the production of cheeses, except fresh and soft cheeses,
  - b) is obtained in appropriate facilities in accordance with procedures recognised by:
    - aa) the Max Rubner Institute, Federal Research Institute for Food and Nutrition; or
    - bb) other scientific bodies officially entrusted with such procedures;and
  - c) has been sufficiently heated in accordance with an officially approved heat treatment procedure;
11. in the case of cheese that is grated, fine-grated, cut into sticks, cubed or shaved, cellulose powder, potato starch, maize starch and rice starch, whether or not mixed, as an anti-caking agent to the extent technologically necessary, provided that the anti-caking agent does not exceed 3 per cent of the total weight of the cheese;
12. edible oil in a quantity required:
- a) for the treatment of the surface of hard cheese, semi-hard cheese or semi-firm cheese with closed rind or skin;
  - b) for the dissolving or emulsification of carotene (E 160a), including co-use of edible gelatine and starch; or
  - c) for the introduction of further foods and substances, in particular those referred to in point 2, into the cheese
- ;
13. in the case of fresh cheese, cream products for adjusting the fat content;
14. in the case of heat-treated fresh cheese, to the extent technologically necessary, starch, edible gelatine and liquid pectin;
15. food additives;

16. processing aids.

## **§ 29**

### **Cheese groups**

(1) Cheese is classified in the following cheese groups:

Cheese group	Water content in total fat-free cheese mass
Hard cheese	56 % or less
Semi-hard cheese	more than 54 % but not more than 63 %
Semi-firm cheese	more than 61 % but not more than 69 %
Sour milk cheese	more than 60 % but not more than 73 %
Soft cheese	more than 67 %
Fresh cheese	more than 73 %.

(2) Cheese placed on the market from or in a liquid is not classified. A liquid within the meaning of the first sentence is, in particular, brine, whey and edible oil.

## **§ 30**

### **Sour curd**

Sour curd is curd that:

1. has been produced from skimmed milk using lactic acid bacteria, where:
  - a) the following other substances:
    - aa) rennet;
    - bb) ruminant stomach pepsin;
    - cc) preparations made from rennet or porcine stomach pepsin, where a preparation contains at least 25 per cent of chymosin;

dd) rennet substitutes; and

ee) bacterial, yeast and fungal cultures, provided that the sour curd is used for the production of sour milk cheese;

may be used;

b) heat may be applied; and

2. has a fat-free dry matter of at least 32 per cent.

### **§ 31**

#### **Cheese varieties**

(1) The following specific production requirements shall apply to the cheese varieties whey cheese, whey protein cheese, sour milk cheese and pasta filata cheese, in particular with regard to cheese milk and other foods and substances that can be used:

1. whey cheese: produced from sweet whey or acid whey:

a) from which water has been removed;

b) to which milk, cream, whey cream, butter or clarified butter may be added; and

c) to which no foods and substances within the meaning of § 28(4), (6) to (12)(a), (14) are added, with the exception of freshly generated smoke;

2. whey protein cheese: produced from sweet whey, sour whey and whey cream to which:

a) milk and cream products;

b) milk proteins other than casein and caseinates; and

c) no foods and substances within the meaning of § 28(4), (6) to (7) and (9) to (12)(a), (14), with the exception of freshly generated smoke

may be added;

3. sour milk cheese: produced from sour curd, fresh cheese and milk protein products, where:

- a) the milk protein products must not exceed 90 grams per kilogram of sour curd; and
  - b) no foods and substances within the meaning of § 28(4), (6), (7) and (9) to (12)(a) and (14) may be added, with the exception of freshly generated smoke;
4. pasta filata cheese: produced from the curd mass of coagulated cheese milk that:
- a) has been treated with hot water, hot brine or hot whey; and
  - b) has been processed by kneading and stretching the plastic mass:
    - aa) into bands; or
    - bb) into strands and shapes

(2) Whey cheese, whey protein cheese and pasta filata cheese shall not be classified according to cheese groups within the meaning of § 29(1).

### **§ 32**

#### **Standard cheese varieties in cheese groups**

(1) Cheese of the hard cheese group is subdivided into the following standard cheese varieties:

1. Emmental;
2. mountain cheese; and
3. Cheddar (Chester).

(2) Cheese of the semi-hard cheese group is subdivided into the following standard cheese varieties:

1. Gouda;
2. Edam;
3. Tilsiter; and
4. Wilstermarsch cheese.

(3) Cheese of the semi-firm cheese group is subdivided into the following standard cheese varieties:

1. Steinbuscher;
2. mould-ripened cheese; and
3. butter cheese.

(4) Cheese of the soft cheese group is subdivided into the following standard cheese varieties:

1. Camembert;
2. Brie;
3. Romadur; and
4. Limburger.

(5) Cheese of the fresh cheese group is subdivided into the following standard cheese varieties:

1. quark cheese;
2. layered cheese;
3. cream cheese; and
4. double cream fresh cheese.

(6) The standard cheese varieties referred to in paragraphs 1 to 5 shall be subject to the production method, quality and other characteristics requirements set out in Section A of Appendix 4.

(7) Insofar as Annex 4, Section A lays down the following with regard to a standard cheese variety:

1. a minimum dry matter content; or
2. a minimum dry matter content and a minimum protein content;

these minimum contents replace the water content laid down in § 29(1) in the total fat-free cheese mass.

## **Standard cheese varieties for types of cheese**

(1) Cheese of the sour milk cheese type is subdivided into the cheese standard varieties:

1. Harzer cheese and Mainzer cheese; and
2. hand cheese, farmhouse hand cheese, basket cheese, stick cheese and Spitz cheese.

(2) Cheese of the pasta filata cheese type is subdivided into the following standard cheese varieties:

1. provolone;
2. mozzarella; and
3. firm mozzarella.

(3) For the standard cheese varieties referred to in paragraphs 1 and 2, the requirements for production method, quality and other characteristics set out in Appendix 4(B) and (C) shall apply.

### **§ 34**

#### **Products made from cheese**

Products made from cheese are subdivided into the following types, for which the production requirements indicated in each case apply:

1. processed cheese:

a) where:

aa) at least 50 per cent of the dry matter of the processed cheese is produced from cheese;

bb) the processed cheese is produced by melting with heat and emulsifying;

cc) where:

aaa) other milk products; and

bbb) emulsifying salts and lemon juice

may be used; and

- b) having a dry matter content as defined in Appendix 5 for processed cheese of the particular fat content level;

2. processed cheese preparation:

a) produced:

aa) from cheese, a cheese preparation, processed cheese or mixtures thereof;

bb) by melting with heat and emulsifying;

cc) where:

aaa) other milk products;

bbb) flavouring and colouring foods; and

ccc) emulsifying salts and lemon juice

may be used;

dd) the proportion of flavouring and colouring foods in the total weight of the processed cheese is not more than 30 per cent; and

- b) having a dry matter content as defined in Appendix 5 for processed cheese preparations of the particular fat content level;

3. cooked cheese:

a) produced in the same way as processed cheese using sour curd, sour milk cheese, rennet curd or mixtures thereof, where:

aa) semi-hard cheeses without rind or skin, up to a maximum of 80 grams per kilogram of cooked cheese; and

bb) cream, butter and clarified butter

may also be used; and

- b) having a dry matter content as defined in Appendix 5 for cooked cheese of the particular fat content level;

4. cheese preparations: produced from cheese without melting, where:

- a) other milk products, with the exception of casein, caseinates, processed cheese and processed cheese preparations; and
- b) flavouring and colouring foods

may be used, provided that the proportion of flavouring and colouring foods in the total weight of the cheese preparation is not more than 30 per cent;

- 5. cheese compositions: composed of two or more:
  - a) cheeses,
  - b) products made from cheese; or
  - c) cheeses and products made from cheese

### **§ 35**

#### **Other foods and substances that can be used in products made from cheese**

(1) The following other foods and substances can be used in the production of products made from cheese if the conditions laid down in the first subparagraph of point 2 of Part III of Annex VII to Regulation (EU) No 1308/2013 are met:

- 1. table salt and iodised table salt;
- 2. spices, herbs, natural flavouring substances or flavour extracts derived from spices or herbs, and mixtures thereof;
- 3. drinking water and water vapour from drinking water;
- 4. freshly generated smoke within the meaning of § 4(2) of the Flavourings Implementation Ordinance and smoke flavourings;
- 5. lactase;
- 6. in the case of products made from cheese that are grated, fine-grated, cut into sticks, cubed or shaved, potato starch, maize starch and rice starch, whether or not mixed, as an anti-caking agent to the extent technologically necessary, provided that the anti-caking agent does not exceed 3 per cent of the total weight of the cheese;

7. edible oil in a quantity required:
- a) for the treatment of the surface of products made of cheese with closed rind or skin;
  - b) for the dissolving or emulsification of carotene (E 160a), including co-use of edible gelatine and starch; or
  - c) for the introduction of other foods and substances, in particular those referred to in point 2, into the product made from cheese
- ;
8. food additives;
9. processing aids;
10. for cheese preparations having a dry matter content of at least 35 per cent of caseinate, up to five grams per kilogram of cheese preparation;
11. in the case of processed cheese preparations and cheese preparations:
- a) starch, edible gelatine, inulin, oligofructose and pectin in solid or liquid form; and
  - b) flavourings, to the extent that they correspond to the flavour variety of a flavouring food used.

(2) In the production of cheese preparations, the mass fraction of the cheese shall be at least 50 per cent of the total food and substances used for their production.

### **§ 36**

#### **Fat content levels of cheese and products made from cheese**

For cheeses and products made from cheeses, the following fat content levels shall apply:

Fat content level	Fat content in the dry matter
1. Full-fat	at least 60 %, and
2. Cream	not exceeding 87 % at least 50 %
3. High-fat	less than 60 %

	at least	45 %
4. Fat	less than	50 %
	at least	40 %
5. Three-quarter fat	less than	45 %
	at least	30 %
6. Semi-skimmed	less than	40 %
	at least	20 %
7. Low-fat	less than	30 %
	at least	10 %
8. Skimmed	less than	20 %
	less than	10 %.

## **Subsection 2 Labelling requirements**

### **§ 37 General requirements for cheese**

(1) A food business operator shall label each cheese with an indication of its cheese group at the latest at the time of placing it on the market. To the extent that this Ordinance regulates a type of cheese or a standard cheese variety for a cheese, the food business operator can label the cheese with the corresponding type of cheese or standard cheese variety in addition to or instead of indicating the cheese group.

(2) If no cheese group is regulated for a cheese pursuant to § 29(2) or § 31(2), the food business operator shall label the cheese with an indication of the applicable type of cheese at the latest at the time of placing it on the market. To the extent that this Ordinance regulates a standard cheese variety for a type of cheese, the food business operator can label the cheese with the corresponding standard cheese variety in addition to or instead of indicating the type of cheese.

(3) If no type of cheese is regulated for a cheese as referred to in § 29(2), the food business operator shall label the cheese with the indication 'Käse' (cheese) no later than at the time of placing it on the market.

### **§ 38**

#### **Special requirements for cheeses that are grated, fine-grated, cut into sticks, cubed or shaved**

(1) By way of derogation from § 37, a food business operator shall, at the latest at the time of placing it on the market, label cheese that has been grated, fine-grated, cut into sticks, cubed or shaved with the designation:

1. 'geriebener Käse' (grated cheese), 'geraspelter Käse' (fine-grated cheese), 'gestiftelter Käse' (cheese cut into sticks), 'gewürfelter Käse' (cubed cheese) or 'gehobelter Käse' (shaved cheese), indicating the cheese used in the form of the addition 'hergestellt aus ...' (made from ...); or
2. the name of the cheese used and the addition 'gerieben' (grated), 'geraspelt' (fine grated), 'gestiftelt' (cut into sticks), 'gewürfelt' (cubed) or 'gehobelt' (shaved)

(2) Where cheese as referred to in paragraph 1 is placed on the market from or in a liquid other than water, the food business operator shall, no later than at the time of placing it on the market, supplement the designation referred to in paragraph 1 with the indication of that liquid. Sentence 1 does not apply to mozzarella.

### **§ 39**

#### **General requirements for products made of cheese**

(1) A food business operator shall, at the latest at the time of placing on it the market, label each product made from cheese with an indication of the relevant type.

(2) In addition to paragraph 1, a food business operator can label a product made from cheese with the indication 'Erzeugnis aus Käse' (product made from cheese).

(3) In addition to paragraphs 1 and 2, a food business operator can also label a product made from cheese with a reference to the cheese(s) from which it was produced.

(4) If a cheese preparation is produced from only one cheese, the food business operator can replace the labelling component 'Käse' (cheese) with the name of the cheese group used.

## **§ 40**

### **Special requirements for products made from cheese**

(1) A food business operator shall designate a cheese composition with the cheese and product made from cheese used at the latest at the time of placing it on the market.

(2) If more than one cheese is used in the production of a grated product made from cheese, the food business operator can use the designation 'geriebener Käse' (grated cheese) instead of the designation 'Käsekomposition' (cheese composition), indicating the cheese used, in the form of the addition 'hergestellt aus ...' (made from...), indicating in the addition all the cheeses used. In the case of a product made from cheese that has been grated, cut into sticks, cubed or shaved, the first sentence shall apply *mutatis mutandis*.

(3) By way of derogation from § 39(3), a processed cheese, a processed cheese preparation or a cheese preparation may only be labelled with a standard cheese variety by the food business operator if the particular product made from cheese has the fat content in the dry matter that is laid down for the standard cheese variety. By way of derogation from the first sentence, in the case of processed cheese produced from a standard cheese variety for which a fat content in the dry matter of 45 per cent or more is laid down, the food business operator may also label it with the standard cheese variety if the fat content in the dry matter is up to 2.5 per cent lower than for the indicated standard cheese variety.

(4) By way of derogation from § 39(3), the food business operator may only designate a cheese preparation:

1. as a fresh cheese preparation if only fresh cheese has been used as cheese; or
2. as a preparation made from a standard cheese variety in the fresh cheese group, if the cheese has been used exclusively in the standard cheese variety in question.

(5) If, in the case of a processed cheese preparation or a cheese preparation:

1. a flavouring food is used that results in a characteristic flavouring; and
2. a label is used in accordance with § 39(3);

the food business operator shall indicate the flavouring food in close proximity to the designation referred to in § 39(3).

## **§ 41**

### **Indication of heat treatment, water content and wrappers using food; small packaging**

(1) If a cheese or a product made from cheese, other than processed cheese and processed cheese preparations, but including cooked cheese, has undergone heat treatment, the food business operator shall label the cheese or the product made from cheese with the indication 'wärmebehandelt' (heat-treated) no later than at the time of placing it on the market. By way of derogation from the first sentence, the food business operator can label the cheese or product from cheese in accordance with § 57.

(2) Where

1. a fresh cheese that is not placed on the market under the designation of a standard variety of Annex 4, Section A;
2. a processed cheese; or
3. a processed cheese preparation

contains more than 82 per cent water, the food business operator shall label it with the indication 'Wassergehalt mehr als 82 %' (water content more than 82 per cent).

(3) Where a cheese or a product made from cheese is placed on the market in a wrapper made of one or more other foods, the food business operator shall supplement the name of the cheese or the product made from cheese with the name of the wrapper food(s).

(4) In the case of cheese and products made from cheese that are contained in packaging or containers within the meaning of the first sentence of Article 16(2) of Regulation (EU) No 1169/2011, as amended on 25 November 2015, the food business operator can also carry out the labelling required under paragraphs 1 and 2 and § 40(1) on a collective packaging if the collective packaging

contains only the cheese or product made from cheese concerned. The first sentence shall apply, *mutatis mutandis*, to the indication of the cheeses used in accordance with § 40(2).

## **§ 42**

### **Indication of fat content**

(1) The food business operator can label cheeses and products made from cheese can be labelled with information on the fat content. In this case:

1. only the fat content levels specified in § 36 may be used; and
2. only the indication '... % Fett i.Tr.' (... % fat in dry matter) may be used to indicate the fat content in the dry matter

.

(2) By way of derogation from paragraph 1, in the case of:

1. a cheese or a product made from cheese that has been produced from a cheese milk not adjusted in fat content, the indication 'mindestens ... % Fett i.Tr.' (at least ... % fat in dry matter) shall be given on the basis of the dry matter;
2. a cheese composition, the indication 'insgesamt ... % Fett i.Tr.' (a total of ... % fat in dry matter) shall be given on the basis of the dry matter; and
3. a standard cheese variety in the sour milk cheese group within the meaning of Annex 4, Section B, only the fat content level specified in Annex 4, Section B shall be indicated.

(3) In calculating the fat content, the addition of the anti-caking agents referred to in § 28(11) shall not be taken into account for the determination of the dry matter.

**Section 5**  
**Concentrated milk and wholly dehydrated preserved milk**

**Subsection 1**  
**Production requirements**

**§ 43**  
**General requirements**

Concentrated milk and wholly dehydrated preserved milk shall be produced in accordance with the requirements set out in Appendix 6.

**§ 44**  
**Preservation**

- (1) The preservation of unsweetened condensed milk shall be carried out by means of heat treatment.
- (2) The preservation of sweetened condensed milk shall be carried out by adding sucrose.
- (3) The preservation of wholly dehydrated preserved milk shall be carried out by drying.

**§ 45**  
**Other foods and substances that can be used in concentrated milk and wholly dehydrated preserved milk**

For the production of concentrated milk and wholly dehydrated preserved milk, the following may be added:

1. vitamins and minerals as defined in Regulation (EC) No 1925/2006;
2. food enzymes;
3. food additives;
4. lactase.

The first point of the first sentence shall apply without prejudice to § 1a of the Act on the transition to the new food and feed law.

**§ 46**  
**Analytical methods**

(1) If the characteristics referred to in Appendix 7 are tested, the analytical methods referred to therein shall be used.

(2) If more than one analytical method is available in accordance with Appendix 7, the analytical method used shall be indicated in the test report about the analysis.

**Subsection 2**  
**Labelling requirements**

**§ 47**  
**General requirements**

For concentrated milk and wholly dehydrated preserved milk, the designations set out in Appendix 6 shall be used. Changes in the composition of milk as a result of a treatment to reduce lactose content by converting lactose to glucose and galactose shall be labelled by the food business operator no later than at the time of placing it on the market in accordance with the conditions laid down in Article 13(1) of Regulation (EU) No 1169/2011, as amended on 25 November 2015, and in indelible form.

**§ 48**  
**Indication of the milk fat content; recommendations for the dilution or reconstitution procedure; indication concerning infants**

(1) In the case of concentrated milk and wholly dehydrated preserved milk, the milk fat content, expressed as a percentage by mass of the final product at the time of filling, shall be indicated in the vicinity of the designation. The first sentence shall not apply to condensed skimmed milk, sweetened condensed skimmed milk and skimmed milk powder.

(2) In the labelling of concentrated milk, the share of non-fat milk solids expressed as a percentage by mass of the final product at the time of filling shall be indicated in the vicinity of the designation.

(3) The labelling of wholly dehydrated preserved milk shall include recommendations for the dilution or reconstitution procedure and the fat content of the product so diluted or reconstituted.

(4) The labelling of wholly dehydrated preserved milk shall include the following statement: 'nicht geeignet zur Ernährung von Säuglingen im 1. Lebensjahr' (not suitable for feeding infants in the first year of life).

(5) In the case of units of concentrated or wholly dehydrated preserved milk weighing less than 20 grams, the labels prescribed in paragraphs 1 to 4 can also be applied exclusively on the outer packaging.

## **Section 6 Other milk products**

### **Subsection 1 Production requirements**

#### **§ 49 General requirements**

(1) The milk products referred to in Annex 8 shall be manufactured in accordance with the respective requirements laid down therein.

(2) The content of each milk constituent of the milk and milk products used in production may be altered before and during the production of the milk product, provided that this is not precluded by the requirements of Appendix 8 and the first subparagraph of point 2 of Part III of Annex VII to Regulation (EU) No 1308/2013. In particular, milk constituents can be removed in whole or in part or enriched by the addition of milk constituents of the same kind.

#### **§ 50 Other usable foods and substances**

(1) Lactase may be used in the production of the milk products referred to in Appendix 8.

(2) Starch and edible gelatine may be used in the production of soured milk products, yoghurt products, kefir products and buttermilk products that, after fermentation, undergo heat treatment at more than 50° Celsius.

(3) Flavourings, starch, edible gelatine, food additives and processing aids may be used in the production of mixed milk products and mixed whey products. A flavouring used must not overwhelm the taste of a food relevant to the designation.

## **§ 51**

### **Addition of vitamins and minerals**

Vitamins and minerals in accordance with Regulation (EC) No 1925/2006 may be added to mixed milk products and mixed whey products, subject to § 1a of the Act on the transition to the new food and feed law.

## **Subsection 2**

### **Labelling requirements**

## **§ 52**

### **General requirements**

The food business operator shall label a milk product listed in Annex 8 with the indication of the particular milk product group at the latest at the time of placing it on the market. Where a milk product corresponds to one of the standard varieties laid down in Appendix 8, it can be labelled with the standard variety instead of or in addition to the indication of the milk product group.

## **§ 53**

### **Labelling with regard to heat treatment**

If a milk product referred to Appendix 8 has undergone heat treatment, the food business operator shall label it with the indication 'wärmebehandelt' (heat-treated) at the latest at the time of placing it on the market. By way of derogation from the first sentence, the food business operator can label a milk product referred to in Appendix 8 in accordance with § 57.

## **§ 54**

### **Labelling with regard to fat content**

(1) The food business operator can label milk products referred to in Appendix 8 with the indication '... % Fett' (... % fat), indicating the fat content of the total product.

(2) Paragraph 1 shall not apply to milk products produced from skimmed milk without the addition of milk fat.

(3) By way of derogation from paragraph 1, milk products produced from whole milk not containing added fat can be labelled with the indication 'mindestens 3,5 % Fett' (at least 3.5 % fat) or 'mindestens ... % Fett' (at least ... % fat) with a fat content exceeding 3.5 % fat.

(4) In the case of mixed milk products, the indication of the fat content shall be supplemented by the words 'im Milchanteil' (in the milk portion);

### **§ 55**

#### **Milk products from skimmed milk; protein and lactose content; recommendations for the dilution or reconstitution procedure**

(1) The food business operator shall label milk products made from skimmed milk referred to in Appendix 8 that do not correspond to a standard variety with the indication 'aus Magermilch' (made from skimmed milk) at the latest at the time of placing them on the market.

(2) The food business operator shall label whey products in powder form with an indication of the protein and lactose content and, in the case of desalting, also with an indication of the mineral content, at the latest at the time of placing them on the market. The labelling shall be in terms of ash content as a percentage of dry matter. Sentence 1 shall not apply to sweet whey powder and acid whey powder.

(3) The food business operator shall indicate on the labelling of other milk products in powder form, at the latest at the time of placing them on the market, recommendations for the dilution or reconstitution procedure and the fat content of the product so diluted or reconstituted.

### **Section 7**

#### **General provisions on the labelling of dairy products**

### **§ 56**

#### **Labelling with the animal species**

(1) Where, in the production of a milk product, not only raw milk from dairy cows and dairy products produced from raw milk from dairy cows may be used, but also raw milk from other animal species or dairy products produced from raw milk from other animal species and such use is made, the food business operator shall indicate the other animal species in question on the label at the latest at the time of placing on the market.

(2) Where, in the case of a milk product, the milk constituents are manufactured from raw milk from more than one animal species, the food business operator shall, at the latest at the time of placing it on the market, indicate:

1. all animal species; and
2. the percentage shares of the milk constituents of the individual animal species in relation to the total milk constituents used

(3) By way of derogation from paragraph 1(2), where the share of milk constituents of one or more animal species together is less than 5 per cent, the food business operator can use the indication 'mit einem geringen Anteil' (with a small share), indicating the animal species concerned.

### **§ 57**

#### **Labelling in the event of heat treatment**

Where this Ordinance provides for the indication of the type of heat treatment, the indication shall be made as follows:

1. in the case of pasteurisation, the indication 'pasteurisiert' (pasteurised);
2. in the case of ultra-high temperature treatment, the indication 'ultrahocherhitzt' (ultra-high temperature treated);
3. in the case of sterilisation, the indication 'sterilisiert' (sterilised);
4. in the case of any other heat treatment procedure, the indication of the procedure.

### **§ 58**

#### **Labelling with the indication 'laktosefrei' (lactose-free)**

(1) A food business operator may label dairy products with the indication 'laktosefrei' (lactose-free) or a comparable indication of the absence of lactose, at the latest at the time of placing them on the market, only if:

1. the lactose content has been reduced to less than 0.1 grams of lactose per 100 grams of the particular dairy product using lactase or by other means; and
2. the indication 'Laktosegehalt: unter 0,1 g/100 g' (Lactose content: less than 0.1 g/100 g) or a similar indication is included on the label.

(2) In the case of wholly dehydrated preserved milk and other milk products in powder form, the maximum content referred to in paragraph 1(1) shall apply to the product resulting from the application of the recommendations pursuant to § 48(3) or § 55(3). In this case, the lactose content in 100 grams of powder shall also be indicated on the packaging.

(3) A sampling and analysis procedure published in accordance with § 64(1) of the Food and Feed Code shall be used to calculate the lactose content.

## **§ 59**

### **Labelling with the indication 'frisch' (fresh)**

(1) The food business operator may only label heat-treated drinking milk and heat-treated milk of other animal species with the indication 'frisch' (fresh) at the time of placing on them the market if the minimum shelf life in the unopened state and at a storage temperature not exceeding 8° Celsius does not exceed three weeks. If the food business operator makes use of the provision in the first sentence, it may only affix the indication 'traditionell hergestellt' (traditionally produced) within the meaning of § 9(2) in the immediate field of vision.

(2) In the case of butter, concentrated milk and wholly dehydrated preserved milk, labelling with the indication 'frisch' (fresh) is not permitted.

(3) In the case of cheese and products made from cheese, labelling with the indication 'frisch' (fresh) is only permitted in the case of fresh cheese and products made from fresh cheese.

(4) In the case of milk products referred to in Appendix 8, labelling with the indication 'frisch' (fresh) shall be permitted only in the case of the milk products referred to in paragraph 5, subject to the conditions laid down in each case.

(5) At the time of placing them on the market, the food business operator may label yoghurt products, kefir products, buttermilk products and cream products with the indication 'frisch' (fresh) only if the minimum shelf life in the unopened state and at a storage temperature not exceeding 8° Celsius does not exceed two weeks and the following production conditions have been met:

1. in the case of yoghurt products, kefir products and buttermilk products, no heat treatment after fermentation, no increase in dry matter and no enrichment with milk protein products are permitted;

2. in the case of cream products, only pasteurisation as a heat treatment and no enrichment with milk protein products is permitted.

(6) The food business operator may only label mixed milk products with the indication 'frisch' (fresh) if the minimum shelf life in the unopened state and at a storage temperature not exceeding 8° Celsius does not exceed three weeks.

(7) Labels relating to freshness other than those referred to in paragraphs 1 to 5 shall not be permitted in the case of dairy products.

(8) The labelling regulations set out in paragraphs 1 to 6 relate only to the overall product. Where dairy products are used as an ingredient, paragraphs 1 to 6 shall apply mutatis mutandis when the ingredient is listed in the list of ingredients or elsewhere.

## **§ 60**

### **Labelling for final consumers and businesses**

(1) The labelling provided for in this Ordinance shall apply to prepacked dairy products, subject to paragraphs 2 to 4.

(2) Where non-prepacked dairy products are supplied to the final consumer or to mass caterers, the information contained in mandatory labelling under this Ordinance shall be made available in such a way that it is easily visible, clear and legible. Where information contained in voluntary labelling pursuant to this Ordinance is provided, this shall be done in accordance with the first sentence.

(3) Where non-prepacked dairy products are supplied to persons other than final consumers or mass caterers, the supplying food business operator shall provide the information at the time of supply in such a way that the purchaser can carry out the mandatory labelling under this Ordinance. Where information contained in voluntary labelling pursuant to this Ordinance is provided, this shall be done in accordance with the first sentence.

(4) Where particular labelling is prohibited under this Ordinance, the information in question shall also not be used in connection with non-prepacked dairy products.

(5) Labelling or information provided for in this Ordinance may only be used in a word combination, provided that this does not affect the content and comprehensibility of the labelling or information.

**§ 61**  
**Labelling method**

(1) Insofar as the nature and manner of the labelling provided for in this Ordinance are not regulated by:

1. this Ordinance;
2. Regulation (EU) No 1169/2011;
3. the legal acts of the European Commission relating to Regulation (EU) No 1169/2011; or
4. the Food Information Implementing Ordinance

Articles 12 to 15 of Regulation (EU) No 1169/2011, the legal acts of the European Commission relating to these Articles and § 2 of the Food Information Implementing Ordinance shall apply mutatis mutandis.

(2) § 4(3) and (4) of the Food Information Implementing Ordinance shall apply mutatis mutandis to the provision pursuant to § 60(3).

**Section 8**  
**Dairy products produced outside of Germany**

**§ 62**  
**Labelling**

(1) Where a dairy product that:

1. has been manufactured outside of Germany; and
2. has been placed on the German market with a label regulated by this Ordinance

does not comply with the provisions of this Ordinance for the production of the dairy product in question, Article 17(2) and (3) of Regulation (EU) No 1169/2011, as amended on 25 November 2015, shall apply mutatis mutandis to the designations and other labels regulated in this Ordinance.

**§ 63**  
**Branded butter**

(1) Butter produced outside of Germany may only be labelled as branded butter and with the quality label 'In Deutschland geprüfte Markenbutter' (branded butter tested in Germany) by a food business operator if the requirements laid

down in this Ordinance for the production, labelling and packaging of branded butter produced in Germany are met for the butter in question.

(2) The approval required under § 20(1) for the production of branded butter shall be granted if compliance with the requirements referred to in § 20(5) is demonstrated by an official certificate issued by the State in which the butter is produced. § 20(2) to (4) shall apply mutatis mutandis to the application. In addition, the application shall specify the undertakings that place the branded butter on the market in Germany. For the proof referred to in the first sentence, the model in Appendix 3 shall be used.

(3) The testing required under § 21(3) shall be carried out on samples taken from the butter brought into Germany. To this end, the testing body shall request samples from one of the undertakings placing the branded butter on the German market in accordance with § 21(1). § 21(2) shall apply mutatis mutandis to that undertaking. The notification of the test results pursuant to § 21(3) shall be made to the undertaking from which the particular sample originates.

(4) §§ 22 to 25 shall apply mutatis mutandis, where:

1. the extension of testing pursuant to § 22 may only take place vis-à-vis undertakings within the meaning of § 22(1)(2);
2. § 25(1)(3) to (5) and (2) refer to the undertaking from which the sample is requested in accordance with paragraph 3(2); and
3. in addition, any change with regard to the undertakings to be indicated in accordance with paragraph 2(3) shall be notified to the testing body without delay by the branded butter establishment.

## **Section 9 Administrative offences**

### **§ 64 Administrative offences**

(1) Anyone who intentionally or negligently carries out labelling contrary to § 19(4) shall be deemed to have committed an administrative offence within the meaning of § 30(1)(9) of the Milk and Fat Act.

(2) Anyone who intentionally or negligently commits the following acts shall be deemed to have committed an administrative offence within the meaning of § 9(2)(2) of the Milk and Margarine Act:

1. contrary to § 20(3)(2) or (3), in each case also in conjunction with § 63(2) (2), fails to make an indication correctly;
2. contrary to § 21(1), fails to take a sample or fails to do so correctly, in the prescribed manner or in due time or fails to send it or fails to do so correctly, in full or in due time;
3. contrary to § 25(5), also in conjunction with § 63(4)(3), fails to report or fails to do so correctly, in full, in the prescribed manner or in good time;
4. contrary § 60(3)(1), fails to make a notification or fails to do so correctly, in full, in the manner prescribed or in due time; or
5. contrary to the third sentence of point 1.4 of Appendix 1, fails to provide information or fails do so correctly, in the manner prescribed or in good time.

(3) Anyone who infringes Regulation (EC) No 445/2007, as amended on 23 April 2007, by intentionally or negligently committing the following acts shall be deemed to have committed an administrative offence within the meaning of § 9(2)(4) of the Milk and Margarine Act:

1. uses a designation contrary to Article 3(1); or
2. as a food business operator, contrary to Article 3(5) in conjunction with paragraph 4, fails to affix a term or indication or fails to do so correctly, in the manner prescribed or before placing a product on the market.

(4) Anyone who intentionally or negligently uses a definition, designation or sales designation contrary to Article 78(2) in conjunction with the first sentence of point 1 of Part III or number I of Part IV of point 2 or the first sentence of number I of Part VII of Annex VII to Regulation (EU) No 1308/2013, as amended on 11 April 2024, shall be deemed to have committed an administrative offence within the meaning of § 9(2)(4) of the Milk and Margarine Act.

**Section 10**  
**Responsibilities and powers of the Federal States**

**§ 65**  
**Responsibilities of the Federal States**

The Federal States are responsible for:

1. the implementation of this Ordinance;
2. the implementation of the Union law referred to in § 1(2); and
3. monitoring compliance with the provisions referred to in points 1 and 2, in particular in accordance with § 5 of the Milk and Margarine Act

.

**§ 66**  
**Powers of the Federal States**

(1) The Federal States can, by ordinance, for establishments whose production volume of branded butter in the preceding calendar year does not exceed 100 tonnes per butter variety, regulate:

1. testing by way of derogation from § 21(1) and point 1.3 of Annex 1; and
2. the procedure for granting, revoking and reissuing approval by way of derogation from §§ 20 and 25

.

(2) This Ordinance does not regulate:

1. the design and affixing of control marks relating to compliance with the provisions of this Ordinance on the production and labelling of dairy products other than branded butter, and the associated control and expert procedures; and
2. the procedure for the appointment of butter experts pursuant to § 24.

**Section 11**  
**Final provisions**

**§ 67**  
**Transitional provisions**

(1) A dairy product that:

1. complies with the provisions of the Ordinance on the labelling of heat-treated drinking milk, the Butter Ordinance, the Cheese Ordinance or the Milk Products Ordinance, as amended on... [insert: date of the day before the date of entry into force according to Article 8(1)];
2. does not comply with the provisions of this Ordinance; and
3. was placed on the market or labelled in accordance with the provisions of the Ordinances referred to in point 1 before ... [insert: the date of entry into force according to Article 8(1)];

may, from ... [insert: date of entry into force according to Article 8(1)], continue to be placed on the market until stocks are exhausted.

(2) Where packaging that complies with the labelling provisions of the Ordinances referred to in paragraph 1(1) and does not comply with the labelling provisions of this Ordinance has been produced before ... [insert: date of entry into force according to Article 8(1)], the dairy product for which this packaging is intended may, until... [insert: date of the first day of the twelfth calendar month following the entry into force according to Article 8(1)] continue to be produced and placed on the market exclusively using this packaging.

**Testing of branded butter**

1. Butter samples
  - 1.1. For each monthly test, the testing body shall define two call-off days and notify them to the establishment of production on the relevant day. The establishment of production shall take appropriate samples of each butter variety produced from the production in progress on the call-off day.
  - 1.2. The butter samples shall be taken in such a way that the total daily production is covered proportionately in terms of quantity and time. The date on which the butter samples are taken is not linked to the month of testing.
  - 1.3. The number of butter samples to be submitted for each monthly test is based on the quantity of the particular butter variety produced by the establishment of production in the previous calendar year, in accordance with the following table:

Previous-year production of each butter variety	Number of samples per butter variety
up to 5 000 tonnes	3
between 5 000 and 10 000 tonnes	5
more than 10 000 tonnes	7

- 1.4. In the event of a significant reduction in the butter production of a butter variety, the establishment of production can submit a written request to the testing body to reduce the number of butter samples to be submitted to the production expected for the current year. The testing body shall approve the application if a significant reduction has been credibly demonstrated. If the reduction in production does not occur, the establishment of production shall immediately inform the testing body of this in writing. In order to ensure sufficient sampling, the testing body can revoke the approval.
- 1.5. On the relevant call-off day, the testing body shall inform the establishment of production of the number of the butter samples to be sent. At least one butter sample shall be provided per establishment of production on each call-off day.
- 1.6. Establishments of production that do not produce butter on a daily basis or do not produce butter of each butter variety on a daily basis shall properly take and keep samples for each variety on each day of production.
- 1.7. Each butter sample consists of a two-kilogram block with two halves of the same size. In the case of butter intended for supply to the final consumer, the establishment of production can ask the testing body for the butter sample to consist of eight moulded and packaged pieces of 250 grams

each. The testing body shall approve the application if proper sampling is ensured.

1.8. The packaging material prescribed by the testing body shall be used for dispatch. The accompanying document prescribed by the testing body shall be completed and attached to the consignment. The samples shall be sent on the call-off day to the address specified by the testing body.

1.9. The temperature of the butter sample must not exceed 12 °C until it reaches the testing body.

## 2. Incoming inspection and storage

2.1. The butter samples shall be registered upon arrival at the testing body. In particular, the following shall be checked and recorded:

- the date of dispatch and receipt of the butter sample;
- condition of the butter sample;
- temperature of the butter sample.

In addition, the accompanying documents shall be checked. Records shall be kept for a period of one year.

2.2. Butter samples whose condition has been substantially affected during transport as a result of circumstances for which the establishment of production is responsible shall not be accepted for testing.

2.3. The testing body shall store the butter samples properly at a temperature of 10 °C ± 1 °C. Compliance with the prescribed temperature shall be fully demonstrated.

## 3. Testing

3.1. The butter samples shall first be subjected to the following non-sensory test and evaluated accordingly:

testing between the 8th and the 10th day after call-off:

- pH value in the serum in accordance with the provisions referred to in Section No L 04.00-13, as of December 2006, of the official collection (DIN 10 349, October 2004 edition<sup>\*)</sup>; and
- spreadability in accordance with the provisions for measuring hardness referred to in Section No L 04.00-14, as of February 1996, of the official collection (DIN 10 331, March 1996 edition<sup>\*)</sup>.

testing between the day after call-off and the sensory testing:

- water content in accordance with the provisions referred to in Section No L 04.00-24/1, as of January 2013, or L 04.00-25/1, as of July 2021, of the official collection (DIN EN ISO 3727-1, April 2002 edition and DIN ISO 8851-1, December 2020 edition);
- water distribution in accordance with the provisions referred to in Section No L 04.00-9, as of May 1986, of the official collection (DIN 10 311, August 1985 edition<sup>\*)</sup>; and

<sup>\*\*</sup>) Available from Beuth Verlag GmbH, 10772 Berlin.

- fat-free dry matter content resulting from the analysis of fat-free dry matter in accordance with the provisions referred to in Section No L 04.00-16, as of December 1990, or L 04.00-24/2, as of January 2013 of the official collection (DIN 10463, November 1990 edition and DIN EN ISO 3727-2, April 2002 edition)\*, minus the sodium chloride content in accordance with the provisions referred to in Section No L 01.00-95, as of August 2023, of the official collection (DIN ISO 21422, April 2022 edition)\*.
- 3.2. The butter samples shall then be subjected to sensory testing and a corresponding evaluation between the 14th and the 21st day after call-off in accordance with the provisions referred to in Section No L 01.00-94/2, as of March 2019, of the official collection.
- 3.3. Butter samples whose serum pH does not correspond to the indicated butter variety or that, in relation to their total mass:
- in the case of unsalted butter:
    - = have less than 82 % by mass of milk fat; or
    - = have more than 16 % by mass of water;
 or
  - in the case of salted butter:
    - = have less than 80 % by mass of milk fat;
    - = have more than 16 % by mass of water; or
    - = have more than 2 % by mass of non-fat milk solids
 shall not be accepted for sensory testing.
- 3.4. The result of the water distribution test shall be evaluated with 0 to 5 points according to the comparison chart included in the provisions referred to in Section No L 04.00-9, as of May 1986, of the official collection (DIN 10 311, August 1985 edition)\*.
- 3.5. The result of the spreadability test shall be evaluated as follows:

Cutting firmness in Newton		Evaluation
up to 0.80	=	5 points
0.81 to 1.00	=	4 points
1.01 to 1.20	=	3 points
1.21 to 1.50	=	2 points
more than 1.51	=	1 point.

- 3.6. When carrying out sensory tests, an expert from another testing body shall participate in at least two sensory tests within a calendar year.

**Quality label for branded butter**



In Deutschl.  
Geprüfte Markenbutter

Branded butter  
tested in Germany

The quality label consists of a stylised eagle with an oval border, containing the inscription 'In Deutschland geprüfte Markenbutter' (branded butter tested in Germany).

**Certificate for foreign branded butter**

State: .....  
.....

Competent

Ministry: .....  
.....

Issuing

authority: .....  
.....

Certificate of branded butter  
pursuant to § 63(2) of the Dairy Product Quality Ordinance

for .....  
.....  
(Establishment of production of the branded butter)

It is hereby certified for the establishment of production with the veterinary control number ..... that it complies with the requirements for the production of branded butter laid down in § 15 of the Dairy Product Quality Ordinance.

The butter variety is the following butter variety in accordance with § 13 in conjunction with § 14 of the Dairy Product Quality Ordinance:

- sour cream butter
- sweet cream butter
- mildly acidified butter

.....  
(place, date)

(signature, stamp)

### Standard cheese varieties

Preliminary remark: The standard cheese varieties contained in this Appendix shall be produced in accordance with the requirements for the designated cheese group or type of cheese and for the method of production and quality and other characteristics laid down in each case. Where milk and dairy products of animal species other than dairy cows are used, derogations may be made from the other characteristics laid down in column 8 for the standard cheese variety in question, provided that this is absolutely necessary on account of the milk and dairy products used and that the nature of the standard cheese variety does not change. Smoke flavourings and colouring foods must not be used. Spices, herbs, natural spice aromas, natural herb aromas and mixtures thereof may only be used if they are listed in the column 'Method of production'. On the basis of the maximum share of whey protein in the total protein of cheese milk laid down in § 27(5), the following maximum limits shall apply to the share of whey protein in the total protein of the standard cheese variety produced from the cheese milk:

1. 18.5 per cent for the standard cheese varieties of the fresh cheese group; and
2. 5 per cent for all other standard cheese varieties of Section A and standard cheese varieties of Section C.

#### Section A

Standard cheese varieties of the hard cheese, semi-hard cheese, semi-firm cheese, soft cheese and fresh cheese groups

1	2	3	4	5	6	7	8
Cheese group	Standard cheese variety	Method of production	Quality				Other characteristics
			Fat content levels	Minimum dry matter content in the mass fraction of the final product and, in the case of the quark cheese standard cheese variety, additionally the minimum protein content in the mass fraction of the final product	Manufacturing weight	Minimum age (except in case of supply to finished goods warehouses)	A = appearance - external B = appearance - internal and consistency C = smell and taste  For fresh cheese: A = appearance B = texture C = smell and taste
Hard cheese	Emmental	-	High-fat	60	40 to 130 kg	2 months	A firm to the touch, golden yellow to brownish supple rind with edge surface curved slightly outwards, the rind may also be absent B dull yellow cherry-sized holes distributed as evenly as possible, supple and

1	2	3	4	5	6	7	8
Cheese group	Standard cheese variety	Method of production	Quality				Other characteristics
							<p>elastic body</p> <p>C mildly aromatic, nutty</p>
	Mountain cheese	-	At least high-fat	62	15 to 50 kg	3 months	<p>A firm to the touch, closed, dark yellow to brownish streaked rind, edge surfaces curved slightly outwards</p>
							<p>B single-coloured, dull yellow, small pea-sized holes, solid to medium-solid supple body depending on age</p> <p>C sharp to strong depending on age, spicy, nutty</p>
	Cheddar (Chester)	-	High-fat cream	60 62	-	3 months	<p>A completely closed surface</p> <p>B light yellow to orange, slit-shaped cracks, non-crumby body, melts on the tongue</p> <p>C slightly sour to slightly sharp</p>
Semi-hard cheese	Gouda	pepper, caraway	Three-quarter fat Fat High-fat Cream	49 53 55 57	0.3 to 30 kg	5 weeks	<p>A dry and smooth rind, also with a light whitish mould coating, the rind may also be absent</p> <p>B ivory-coloured to yellow, matte-glossy, round or even oval holes of about pea size, evenly distributed in the body, but not very numerous, firm but still supple body</p> <p>C mild to slightly sharp, but not sour</p>
	Edam	-	Three-quarter fat Fat High-fat Cream	49 53 55 57	0.3 to 20 kg	5 weeks	<p>A dry and smooth rind, also with a light whitish mould coating, the rind may also be absent</p> <p>B ivory-coloured to golden yellow, matte-glossy, only occasional holes of round or oval shape up to the size of a pea, supple, fat-feeling body, softer than for Gouda cheese</p> <p>C mild and pure, not sour</p>

1	2	3	4	5	6	7	8
Cheese group	Standard cheese variety	Method of production	Quality				Other characteristics
	Tilsiter	pepper, caraway	Three-quarter fat Fat High-fat Cream Full-fat	49 53 55 57 61	1.5 to 20 kg	5 weeks	A well-dried smear, also washed after completed maturation, also without rind B ivory-coloured to light yellow, slit or barleycorn shaped holes, also round holes next to them, supple body, but not short or crumbly C slightly tart to sharp, also slightly sour, but not acidic
	Wilstermarsch cheese	-	High-fat Cream	53 56	1.5 to 20 kg	4 weeks	A smooth surface, also without rind B supple but firm body with a fatty feel and shiny cut surface, pale yellow to whitish yellow, uniform, fine-pored fissures C slightly sour and slightly tart
Semi-firm cheese	Steinbuscher	-	Three-quarter fat High-fat Cream	44 50 53	200 to 1 000 g	3 weeks	A yellow-brown to reddish, as little smear as possible B matured yellow cheese mass, few fissures, of which few round holes, supple body C mild to slightly sharp
	Mould-ripened cheese	matured only with cultures of <i>Penicillium roqueforti</i>	High-fat Cream High-fat cream	48 50 55	2 to 5 kg	5 weeks	A the holes for mould growth should be visible B white to yellowish hue, the body must be covered by dark green or blue mould veins, marbled cut surface, fissures in the body, slightly crumbly but supple C sharp to very sharp
	Butter cheese	-	High-fat Cream High-fat cream	48 50 55	250 g to 20 kg	-	A supple skin of yellowish brown to reddish colour, the skin may also be absent B cut surface of the body of a yellowish shade, body also with holes, body semi-hard to firm and evenly matured throughout the mass C mild and slightly tart

1	2	3	4	5	6	7	8
Cheese group	Standard cheese variety	Method of production	Quality				Other characteristics
Soft cheese	Camembert	matured only with cultures of <i>Penicillium camemberti</i> (Camembert mould) and <i>Geotrichum candidum</i> (geotrichum)	Three-quarter fat Fat High-fat Cream High-fat cream	38 42 44 46 52	80 to 400 g	-	A evenly covered with Camembert mould and geotrichum, there may be red smear at the edges B colour of the body white to cream-yellow, no holes in the body except for a few fissures, body supple when mature C mildly aromatic
	Brie	matured only with cultures of <i>Penicillium camemberti</i> (Camembert mould) and <i>Geotrichum candidum</i> (geotrichum)	High-fat Cream High-fat cream	44 46 52	1 to 3 kg When using a shaping and portioning device, weights of 100 to 1 000 g are also permitted	-	A evenly covered with Camembert mould and geotrichum, there may be red smear at the edges B colour of the body white to cream-yellow, no holes in the body except for a few fissures, body supple when mature C aromatic, slightly sour to slightly sharp
	Romadur	-	Semi-skimmed Three-quarter fat Fat High-fat Cream High-fat cream	35 38 42 44 46 52	80 to 180 g	-	A supple skin with yellow-brown to reddish smear B cut surface of the body matte-glossy white, matured body mass to light yellow, only a few fissures in the body, soft-cut body, but not with a flowing consistency C mild to slightly sharp
	Limburger	-	Semi-skimmed Three-quarter fat Fat High-fat Cream	35 38 42 44 46	180 to 1 000 g	-	A supple skin with yellow-brown to reddish smear B cut surface of the body matte-glossy white, matured body mass to light yellow, only a few fissures in the body, soft-cut body, but not with a flowing consistency C spicy to sharp
Fresh cheese	Quark cheese	only made from milk, cream or skimmed milk or whey derived therefrom spices, herbs, natural spice aromas, natural herb aromas and any mixtures thereof	Skimmed Low-fat Semi-skimmed Three-quarter fat Fat High-fat Cream High-fat	18 / 12.0 19 / 11.3 20 / 10.5 22 / 9.7 24 / 8.7 25 / 8.2 27 / 8.0 30 / 6.8	-	-	A milky-white to cream-yellow hue B uniformly soft body, tender-supple to pasty; added cream, also whipped, should be evenly distributed throughout the body mass

1	2	3	4	5	6	7	8
Cheese group	Standard cheese variety	Method of production	Quality				Other characteristics
			cream				C slightly purely lacto-fermented
	Layered cheese	only made from milk, cream or skimmed milk	Low-fat and higher fat content levels	-	-	-	<p>A milky-white to cream-yellow hue</p> <p>B cut surface of the body matte-glossy, layers should be recognisable on the inside, yellowish layers must be richer in fat than lighter layers, only a few fissures in the body, tender-supple and shape-retaining body</p> <p>C purely lacto-fermented</p>
	Cream cheese	only made from milk, cream or skimmed milk	Cream	39	-	-	<p>A milky-white to pale yellow hue</p> <p>B no holes, pasty and spreadable body</p> <p>C slightly tart</p>
	Double cream fresh cheese	only made from milk, cream or skimmed milk	High-fat cream	44	-	-	<p>A like cream cheese</p> <p>B like cream cheese</p> <p>C like cream cheese</p>

## Section B

## Standard cheese varieties of the sour milk cheese type

1	2	3	4	5
Standard cheese variety	Method of production	Quality		Other characteristics
		Fat content level	Production weight	A = appearance - external B = appearance - internal and consistency C = smell and taste
Harzer cheese, Mainzer cheese	matured only with yellow or red smear bacteria ('yellow cheese' type) spices, herbs, natural spice aromas, natural herb aromas and any mixtures thereof	Skimmed	25 to 125 g	A smooth surface with golden yellow to reddish-brown smear B whitish to slightly yellowish hue, supple and firm body C mildly sharp to sharp
Hand cheese, farmhouse hand cheese, basket cheese, stick cheese, Spitz cheese	production permitted as the 'yellow cheese' type and 'noble mould cheese' type (matured predominantly with noble mould). in the case of the 'noble mould cheese' type, matured only with Camembert mould spices, herbs, natural spice aromas, natural herb aromas and any mixtures thereof	Skimmed	25 to 125 g	As a 'yellow cheese' type, characteristics like those of Harzer cheese. As a 'noble mould cheese' type, the following characteristics: A evenly covered with Camembert mould B whitish to slightly yellowish hue, supple and firm body C mildly aromatic to slightly sharp

## Section C

## Standard cheese varieties of the pasta filata cheese type

1	2	3	4	5	6	7
Standard cheese variety	Method of production	Quality				Other characteristics
		Fat content levels	Minimum dry matter content as a mass fraction of the final product	Production weight	Minimum age	A. Appearance: external B. Appearance: internal and consistency C. Smell and taste
Provolone	Matured	Three-quarter fat Fat High-fat Cream	49 51 53 55	0.3 to 50 kg	15 days	A. Round, pear-shaped or cylindrical, glossy B. Few holes and cracks, fibrous structure, white to straw-yellow C. mild to sharp
mozzarella	not matured, also in infusion liquid	Semi-skimmed Three-quarter fat Fat High-fat Cream Full-fat	24 26 29 31 34 38	-	-	A. White to slightly yellowish, smooth, closed surface B. Soft to elastic body, fibrous structure C. Characteristic of milk, neutral to mildly sour
Firm mozzarella (mozzarella firm)	Not matured	Semi-skimmed Three-quarter fat Fat High-fat Cream Full-fat	36 38 40 42 44 46	-	-	A. White to slightly yellowish, smooth, closed surface B. Elastic to supple body, fibrous structure C. Characteristic of milk, neutral to mildly sour

**Minimum dry matter content for processed cheese, processed cheese preparations and cooked cheese**

	Minimum dry matter content in the mass fraction of the final product
Sliceable processed cheese	
- with a fat content in the dry matter of 50 % or more	50
- with a fat content in the dry matter of less than 50 %	34
- Spreadable processed cheese	
- with a fat content in the dry matter of 50 % or more	40
- with a fat content in the dry matter of less than 50 %	30
Processed cheese preparation	20
Cooked cheese	
- full-fat	42
- cream	36
- high-fat	34
- fat	32
- three-quarter fat	29
- semi-skimmed	26
- low-fat	24
- skimmed	22

The minimum dry matter content does not apply to processed cheese and processed cheese preparations made from fresh cheese.



**Appendix 6**  
(to 3(1)(28) to (30) and §§ 43 and 47)

### Concentrated milk and wholly dehydrated preserved milk

Preliminary remark: The method of production shown in column 1(b) refers to the group product described in column 1(a). Columns 2 to 4 specify the designations, particular methods of production, characteristics and the mass fraction of fat for the standard varieties assigned to the group products.

Group	Standard variety		
1	2	3	4
a) Designation b) Method of production	Designation	Special method of production and characteristics	Mass fraction of fat
I. a) Unsweetened condensed milk product  b) Produced from milk, low-fat milk or skimmed milk or a mixture of these products. Cream and wholly dehydrated preserved milk or a mixture thereof may be used to adjust the milk constituents and partial water removal may take place. The addition of wholly dehydrated preserved milk shall not exceed 25 % of the dry matter content of the final product. The protein content may be adjusted by removing milk constituents and adding UF milk retentate, UF milk permeate and lactose, provided that the protein content in the final product is at least 34 % by mass of the fat-free dry matter and that the ratio of whey protein to casein remains unchanged.	1. Condensed milk with a high fat content  2. Condensed milk (condensed whole milk)  3. Semi-skimmed condensed milk  4. Condensed skimmed milk	1. Total milk solids with a mass fraction of at least 26.5  2. Total milk solids with a mass fraction of at least 25.0  3. Total milk solids with a mass fraction of at least 20.0  4. Total milk solids with a mass fraction of at least 20.0	At least 15.0  At least 7.5 Less than 15.0  At least 1.0 Less than 7.5  Not more than 1.0
II. (a) Sweetened condensed milk product  b) Produced from milk, low-fat milk or skimmed milk or a mixture of these products. Only cream, wholly dehydrated preserved milk and lactose or a mixture thereof may be used to adjust the milk constituents and partial water removal may be carried out. The addition of wholly dehy-	1. Sweetened condensed milk (sweetened condensed whole milk)  2. Sweetened semi-skimmed condensed milk  3. Sweetened condensed skimmed milk	1. Total milk solids with a mass fraction of at least 28.0  2. Total milk solids with a mass fraction of at least 24.0  3. Total milk solids with a mass fraction of at least 24.0	At least 8.0  At least 1.0 Less than 8.0  Not more than 1.0

<p>drated preserved milk shall not exceed 25 % of the dry matter content and the addition of lactose shall not exceed 0.03 as a percentage by mass of the final product. The protein content may be adjusted by removing milk constituents and adding UF milk retentate, UF milk permeate and lactose, provided that the protein content in the final product is at least 34 % by mass of the fat-free dry matter and that the ratio of whey protein to casein remains unchanged.</p>			
<p>III. a) Wholly dehydrated preserved milk</p> <p>b) Produced from milk, low-fat milk or skimmed milk or cream products and mixtures thereof. Dried by largely removing the water so as not to exceed a water content of 5 % in the final product. Drying to remove the water also serves the purpose of preservation. The protein content may be adjusted by removing milk constituents and adding UF milk retentate, UF milk permeate and lactose, provided that the protein content in the final product is at least 34 % by mass of the fat-free dry matter and that the ratio of whey protein to casein remains unchanged. The adjustment of other milk constituents, excluding lactose, may only be carried out by removing water.</p>	<ol style="list-style-type: none"> <li>1. High-fat milk powder (cream powder)</li> <li>2. Milk powder (whole milk powder)</li> <li>3. Semi-skimmed milk powder</li> <li>4. Skimmed milk powder</li> </ol>	<ol style="list-style-type: none"> <li>1. Made from unacidified milk or cream products or a mixture thereof, with a maximum water content of 5 %</li> <li>2. Made from unacidified milk or cream products or a mixture thereof, with a maximum water content of 5 %</li> <li>3. Lactase, made from unacidified milk and cream products or a mixture thereof, with a maximum water content of 5 %</li> <li>4. Made from unacidified milk or cream products or a mixture thereof, with a maximum water content of 5 %</li> </ol>	<p>At least 42.0</p> <p>At least 26.0 Less than 42.0</p> <p>More than 1.5 Less than 26.0</p> <p>Not more than 1.5</p>

**Analytical methods for concentrated milk and wholly dehydrated preserved milk**

Preliminary remark: The analytical methods listed are those of the official collection of sampling and examination procedures pursuant to § 64(1) of the Food and Feed Code.<sup>1)</sup>

Milk product	Characteristic	Analytical method	Last updated
I. Unsweetened condensed milk product	1. Milk solids	L 02.06-E (EC) and 1 (EC)	January 1981
	2. Fat content	L 02.06-12	June 2009
	3. Sampling	L 01.00-43	September 2010
II. Sweetened condensed milk product	1. Milk solids	L 02.06-E (EC) and 1 (EC)	January 1981
	2. Fat content	L 02.06-12	June 2009
	3. Sucrose content	L 02.00-12	June 2009
	4. Sampling	L 01.00-43	September 2010
III. Wholly dehydrated preserved milk	1. Water content	L 02.06-E (EC) and 2 (EC)	January 1981
	2. Fat content	L 02.07-15	June 2009
	3. Lactic acid and lactate content to verify the ban on the use of neutralising agents	L 01.00-26/1	January 2011
	4. Phosphatase activity to verify the required heat treatment	L 01.00-82	November 2024
	5. Sampling	L 01.00-43	September 2010

<sup>1)</sup> Available from DIN Media GmbH, Berlin

**Appendix 8**

(to § 49, § 50(2) and (3), §§ 52 and 53 and § 55(1))

**Other milk products**

Preliminary remark: The method of production shown in column 1(b) relates to the group product referred to in column 1(a). Columns 2 to 4 specify specific designations, methods of production and characteristics for the standard varieties assigned to the group products. If heat treatment after fermentation is excluded under column 3, all alternative methods for killing germs are also excluded. This concerns methods based on both temperature and on other parameters.

<b>Milk product group</b>	<b>Standard variety</b>		
<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>
<b>a) Designation b) Method of production</b>	<b>Designation</b>	<b>Special method of production and characteristics</b>	<b>Mass fraction of fat</b>
I. a) Soured milk product b) Made from milk or cream using mesophilic lactic acid bacteria cultures.	1. Sour milk (drinking sour milk)	1. Produced from milk, without heat treatment after fermentation.	At least 3.5
	2. Coagulated sour milk (thick milk; set milk)	2. Produced from milk, coagulated, without heat treatment after fermentation.	At least 3.5
	3. Low-fat sour milk (low-fat drinking sour milk)	3. Produced from milk, without heat treatment after fermentation.	At least 1.5 Not more than 1.8
	4. Low-fat thick milk (low-fat coagulated sour milk; low-fat set milk)	4. Produced from milk, coagulated, without heat treatment after fermentation.	At least 1.5 Not more than 1.8
	5. Skimmed sour milk (skimmed drinking sour milk; sour skimmed milk)	5. Produced from milk, without heat treatment after fermentation, including with the addition of pure buttermilk or buttermilk, in the production of which only skimmed milk has been added to the buttering material.	Not more than 0.5
	6. Coagulated skimmed sour milk (skimmed thick milk; thick skimmed milk; skimmed set milk; sour set skimmed milk)	6. Produced from milk, coagulated, without heat treatment after fermentation, including with the addition of pure buttermilk or buttermilk, in the manufacture of which only skimmed milk has been added to the buttering material.	Not more than 0.5 At least 10.0
	7. Cream sour milk (sour cream)	7. Produced from cream, without heat treatment after fermentation.	At least 10.0
	8. Cream thick milk (cream set milk)	8. Produced from cream, thickened, without heat treatment after fermentation.	At least 30.0
	9. Crème fraîche	9. Produced from pasteurised milk or cream using lactic acid bacteria cultures, including with the addition of sucrose in up to 15 % of the finished product, without heat treatment after fermentation; prepacked within 24 hours of production at the place of production or otherwise packaged or stored in such a way as to preserve its sensory characteristics.	At least 15.0 Not more than 25.0
	10. Schmand	10. Produced from cream, with or without heat treatment after fer-	

Milk product group	Standard variety		
1	2	3	4
a) Designation b) Method of production	Designation	Special method of production and characteristics	Mass fraction of fat
		mentation.	

Milk product group	Standard variety		
1	2	3	4
a) Designation b) Method of production	Designation	Special method of production and characteristics	Mass fraction of fat
II. a) Yogurt product  Produced from milk, yoghurt or cream, where specific thermophilic ripening cultures with optimum growth at more than 42 °C must predominate in the ready-to-eat product.	1. Yogurt  2. Low-fat yoghurt  3. Yogurt made from skimmed milk  4. Cream yoghurt  5. Mild yoghurt  6. Mild low-fat yoghurt  7. Mild yoghurt made from skimmed milk  8. Mild cream yoghurt  9. Drinking yoghurt  10. Ayran	1. Ripening cultures consisting predominantly of Streptococcus thermophilus and Lactobacillus bulgaricus, without heat treatment after fermentation.  2. Ripening cultures consisting predominantly of Streptococcus thermophilus and Lactobacillus bulgaricus, without heat treatment after fermentation.  3. Ripening cultures consisting predominantly of Streptococcus thermophilus and Lactobacillus bulgaricus, without heat treatment after fermentation.  4. Produced from cream, ripening cultures consisting predominantly of Streptococcus thermophilus and Lactobacillus bulgaricus, without heat treatment after fermentation.  5. Ripening cultures consisting predominantly of Streptococcus thermophilus and Lactobacillus bulgaricus, without heat treatment after fermentation.  6. Ripening cultures consisting predominantly of Streptococcus thermophilus and lactobacilli other than Lactobacillus bulgaricus, without heat treatment after fermentation.  7. Ripening cultures consisting predominantly of Streptococcus thermophilus and lactobacilli other than Lactobacillus bulgaricus, without heat treatment after fermentation.  8. Produced from cream, ripening cultures consisting predominantly of Streptococcus thermophilus and lactobacilli other than Lactobacillus bulgaricus, without heat treatment after fermentation.  9. In the ready-to-eat product, the dry matter must be between 10 and 20 %.  10. Produced from milk or yoghurt products of standard varieties 1-3 and 5-7 with the addition of salt, the protein content in the ready-to-eat product being above 1.6 % and the salt content below 1.1 %.	At least 3.5  At least 1.5 Not more than 1.8  Not more than 0.5  At least 10.0  At least 3.5  At least 1.5 Not more than 1.8  Not more than 0.5  At least 10.0  Not more than 5.0  -



Milk product group	Standard variety			
	1	2	3	4
a) Designation b) Method of production	Designation	Special method of production and characteristics	Mass fraction of fat	
		heat treatment after fermentation.		
IV. a) Buttermilk product  A liquid product obtained from the churning of milk or cream and the direct production of group X milk fat products from cream, whether or not acidified or subsequently acidified with lactic acid bacteria cultures.	1. Buttermilk  2. Pure buttermilk	1. Produced without heat treatment after fermentation. The addition of water during churning shall not exceed 10 % of the final product obtained and the addition of skimmed milk during churning shall not exceed 15 % of the final product obtained. The adjustment of the milk constituents is limited to the addition of water and skimmed milk within the previously mentioned limits and to the removal of water.  2. The adjustment of the milk constituents is limited to the removal of water.	Not more than 1.0  Not more than 1.0	
V. a) Cream product  b) Produced from milk by adjusting the fat content to at least 10 % fat.	1. Cream (coffee cream)  2. Whipped cream	1. An increase in the protein content due to the addition of protein is excluded.  2. The whipping ability of the product must be ensured. An increase in the protein content due to the addition of protein is excluded.	At least 10.0  At least 30.0	
VI. a) Whey product  b) Product produced by the total or partial removal of the protein from milk and the products derived therefrom.	1. Sweet whey  2. Acid whey  3. Whey cream	1. Milk serum obtained by removing the cheese solids through the predominant action of rennet.  2. Milk serum obtained by removing the cheese solids through the predominant action of acid.  3. Product obtained by skimming whey.	-  -  At least 10.0	
VII. a) Lactose product  b) Carbohydrate obtained from milk or whey products of Group VI by crystallisation or other processes, where the milk constituents may only be adjusted in the starting products.	1. Lactose  2. Lactose, pharmacopoeia quality  3. Lactose monohydrate, Pharmacopoeia quality	1. With an anhydrous lactose content of at least 99.0 % m/m in the dry matter, anhydrous or with a molecule of crystalline water or a mixture of both.  2. The requirements of monograph 1061 on lactose in accordance with the currently valid version of the pharmacopoeia pursuant to § 55 of the Medicinal Products Act shall be complied with.  3. The requirements of monograph 0187 for lactose monohydrate in accordance with the currently valid version of the pharmacopoeia pursuant to § 55 of the Medicinal Products Act shall be complied with.	-  -  -	
VIII. a) Mixed milk prod-	1. Mixed milk beverage or	1. Produced from whole milk, liquid.	-	

Milk product group	Standard variety		
1	2	3	4
a) Designation b) Method of production	Designation	Special method of production and characteristics	Mass fraction of fat
<p>uct or designation of the particular group used in conjunction with the designation of the flavouring food. In the case of more than one flavouring food, all designations or the designation of the</p>	<p>whole milk in conjunction with the designation of the flavouring food</p> <p>2. Mixed milk beverage or semi-skimmed (low-fat) milk in conjunction with the designation of the flavouring food</p>	<p>2. Produced from semi-skimmed (low-fat) milk, liquid.</p>	<p>-</p>
<p>food that predominates in terms of quantity shall be used. Where, in the case of fruit, spices, herbs, nuts and in comparable cases, one or more flavouring foods of the same species are used, the name of the species concerned may be used instead, including in the form of 'mit ...zubereitung' (with ... preparation), indicating the species and, in addition, the share of the species concerned in the total weight of the final product.</p> <p>b) Produced from milk or one or more milk products of Groups I to V and XI or a mixture thereof; in the case of beverages from vending machines also produced from milk products of Groups XII and Appendix 6, Group III, with the addition of flavouring foods. In addition, colouring foods and inulin can be used. Flavouring and colouring foods together must not exceed 30 % of the filling quantity of the final product. For production in vending machines, dried, in whole or in part, except for: ice cream, semi-finished products for ice cream, puddings, rice pudding, creams, sauces, soups.</p>	<p>3. Mixed milk beverage or skimmed milk in conjunction with the designation of the flavouring food</p> <p>4. Mixed milk beverage or drinking milk in conjunction with the designation of the flavouring food</p> <p>5. Designation of the standard variety of Groups I to V and XI in conjunction with the designation of the flavouring food</p>	<p>3. Produced from skimmed milk, liquid.</p> <p>4. Produced from milk adjusted in fat content, liquid. The fat content must differ from points 1 to 3.</p> <p>5. Produced from a standard variety of Groups I to IV and XI, in each case without heat treatment after fermentation, or a standard variety of Group V. In the case of the standard variety ayran, the ayran must not contain salt if fruits are used as a flavouring food. In the case of the group product skyr, cream may also be used as a flavouring food, by way of derogation from § 3(1)(21)(a).</p>	<p>-</p> <p>-</p> <p>-</p>
<p>IX.a) Mixed whey product in conjunction with the designation of the flavouring food. In the case of more than one flavouring food, all designations or the designa-</p>	<p>1. Sweet whey in conjunction with the designation of the flavouring food</p> <p>2. Acid whey in conjunction with the designa-</p>	<p>1. Produced from whey.</p> <p>2. Produced from acid whey.</p>	<p>-</p> <p>-</p>

Milk product group	Standard variety		
1	2	3	4
a) Designation b) Method of production	Designation	Special method of production and characteristics	Mass fraction of fat
<p>nation of the food that predominates in terms of quantity shall be used. Where, in the case of fruit, spices, herbs, nuts and in comparable cases, one or more flavouring foods of the same species are used, the name of the species concerned may be used instead, including in the form of 'mit ...zubereitung' (with ... preparation), indicating</p>	<p>tion of the flavouring food</p> <p>3. Whey cream in conjunction with the designation of the flavouring food</p>	<p>3. Produced from whey cream.</p>	-
<p>the species and, in addition, the share of the species concerned in the total weight of the final product.</p> <p>b) Produced from whey products of Group VI, with the addition of flavouring foods. In addition, colouring foods can be used. Flavouring and colouring foods together must not exceed 30 % of the filling quantity of the final product. In the case of adjustment of milk constituents, the proportion of whey products must be greater than the sum of the other proportions. For production in vending machines, dried, in whole or in part.</p>			
<p>X. a) Milk fat product</p> <p>b) Produced from milk or cream. The milk constituents may be adjusted by the removal of buttermilk, butter or water, in each case alone or in combination, and the fat-free dry matter may be adjusted. Liquid or partially crystallised, also using inert gas, also by separation into different softening and solidification ranges, fat content greater than 90 %.</p>	<p>1. Clarified butter (anhydrous butter fat, anhydrous milk fat, concentrated butter)</p> <p>2. Butyric fat (butteroil)</p> <p>3. Fractionated butyric fat</p>	<p>1. Maximum content of free fatty acids: 0.35 %, when produced from sour cream butter 0.45 % (calculated as oleic acid), water content not exceeding 0.1 %, without separation into different softening ranges.</p> <p>2. Maximum content of free fatty acids: 0.35 %, when produced from sour cream butter 0.45 % (calculated as oleic acid), water content not exceeding 0.1 %, without separation into different softening ranges, the maximum free fatty acid content being calculated as follows: 0.5 % (calculated as oleic acid), maximum peroxide value: 0.5 mEqu O<sub>2</sub>/kg of fat, water content not exceeding 0.2 %.</p> <p>3. Maximum content of free fatty acids: 0.35 %, when produced from sour cream butter 0.45 % (calculated as oleic acid), water</p>	<p>At least 99.8</p> <p>At least 96.0</p> <p>At least 99.8</p>





Milk product group	Standard variety		
1	2	3	4
a) Designation b) Method of production	Designation	Special method of production and characteristics	Mass fraction of fat
	<p>17. Water-soluble milk protein powder</p> <p>18. Whey protein powder</p> <p>19. Milk permeate powder</p> <p>20. Whey permeate powder</p>	<p>tirety from the other constituents; protein content at least 70 %, water content not exceeding 6 %, ash content not exceeding 7 %, lactose content not exceeding 15 %.</p> <p>17. Produced from skimmed milk using procedures that largely separate the milk protein in its entirety from the other constituents; protein content at least 70 %, water content not exceeding 6 %, ash content not exceeding 7 %, lactose content not exceeding 15 %, soluble in water.</p> <p>18. Produced from sweet or acid whey using procedures that enrich the whey protein; protein content at least 70 %, water content not exceeding 7 %, ash content not exceeding 8 %, lactose content not exceeding 15 %.</p> <p>19. Produced from milk permeate with a lactose content of at least 76 %.</p> <p>20. Produced from whey permeate with a lactose content of at least 76 %.</p>	<p>Not more than 1.5</p> <p>-</p> <p>Not more than 1.5</p> <p>Not more than 1.5</p>

## **Article 2**

### **Amendment of the Raw Milk Quality Ordinance**

The Raw Milk Quality Ordinance of 11 January 2021 (BGBl. I, p. 47) is amended as follows:

1. The table of contents is amended as follows:
  - a) The entry relating to § 7 is replaced by the following entry:  
‘§ 7 Expert sampling’.
  - b) After the entry relating to § 37, the following entry relating to § 38 is inserted:  
‘§ 38 Notification obligations of purchasers with regard to the acquisition of raw milk’.
  - c) The entries relating to §§ 38 and 39 become the entries relating to §§ 39 and 40.
  - d) The entry relating to Appendix 1 is replaced by the following entry:  
‘Appendix 1 Requirements for expert sampling’.
2. § 3(2) and (3) are replaced by the following paragraphs 2 and 3:

‘(2) Official inspection methods pursuant to § 64(1) of the Food and Feed Code as referred to in the present Ordinance shall be published by the Federal Consumer Protection and Food Safety Agency (Bundesamt für Verbraucherschutz und Lebensmittelsicherheit, BVL) and are available from DIN Media GmbH, Berlin.’

‘(3) DIN standards referred to in the present Ordinance are available from DIN Media GmbH, Berlin and are securely archived at the German Patent and Trade Mark Office in Munich.
3. The following paragraph 6 is inserted after § 6(5):

‘(6) § 2(3) shall apply mutatis mutandis in order to determine whether the limit referred to in paragraph 5 is exceeded.’
4. § 7 is replaced by the following § 7:

‘§ 7

Expert sampling

(1) The purchaser shall comply with the requirements of Appendix 1 for expert sampling and may only have the sampling carried out by samplers who have such expertise.

(2) Each sampler shall comply with the requirements set out in Appendix 1(A). If sampling is carried out using milk collection trucks, the sampler shall additionally comply with the requirements set out in Appendix 1(B).’

5. § 8(2)(2) is replaced by the following sentences:

‘The certificate shall be valid for two years from the date of its issuance. It can be extended for a further two years through participation in a refresher course, with the extension starting from the last day of the refresher course. Provided that the refresher course takes place during the last three months of the period of validity of an existing certificate, the start of validity of the extension may be postponed until the end of the current period of validity.’

6. § 9 is amended as follows:

- a) Paragraphs 1 and 2 are replaced by the following paragraphs 1 and 2:

‘(1) Samplers who carry out the sampling using milk collection trucks may carry out the sampling without a certificate of expertise if they have a certificate from the purchaser that they have been trained in proper sampling.

(2) The purchaser may only issue the certificate referred to in paragraph 1 if the sampler has participated in an introductory course. The purchaser shall issue the certificate immediately after the introductory course, limiting the period of validity of the certificate to a maximum of three months from the date of issue. For each sampler, certificate referred to in paragraph 1 may be issued only once. If a sampler starts work with a purchaser, it shall inform the purchaser in advance whether it already holds or has held a certificate.’

- c) In paragraph 3, the entry 'the certificate' is replaced by the entry 'the certificate referred to in paragraph 1'.
- d) In the paragraph 4(2), the entry 'the certificate of the sampler' is replaced by the entry 'the certificate referred to in paragraph 1'.

7. § 12 is amended as follows:

- a) Paragraph 2 is replaced by the following paragraph 2:

'(2) For sampling systems, the requirements set out in DIN 11868-1:2023-11 "Sampling systems in milk collection trucks - Part 1: Requirements, main testing and repeat testing" and in DIN 11868-2:2016-03 "Sampling systems in milk collection trucks - Part 2: Type-testing" shall apply.'

- b) Paragraph 3(2) is replaced by the following sentence:

'Activity as a testing body requires compliance with the requirements of DIN 11868-3:2016-03 "Sampling systems in milk collection trucks - Part 3: Minimum criteria for testing bodies carrying out main or type testing".'

- c) In the paragraph 5(1), the entry 'or are subject to similar main and repeat testing in accordance with the provisions of paragraph 2' shall be inserted after the entry 'have been placed on the market'.

8. § 13(3) is replaced by the following paragraph 3:

'(3) If a standard referred to in § 12(2) is replaced in whole or in part by a more recent standard, the use of sampling systems complying with the standard referred to in § 12(2) shall be discontinued one year after the replacement, unless the testing body certifies, within ten months of the replacement, that the sampling system complies with the requirements of the more recent standard.'

9. § 15(3)(1) and (2) are replaced by the following sentence:

'If a standard referred to in § 12(3)(2) is replaced in whole or in part by a more recent standard, the approval of the testing body shall expire one year after the replacement, unless the testing body demonstrates to the

Federal State Authority not later than ten months after the replacement that it meets the requirements resulting from the more recent standard.'

10. In § 16(3)(2), the entry 'where' is replaced by the entry 'provided that'.

11. § 23(2)(2) is amended as follows:

- a) In point 2, the entry 'or associated with significant additional costs for the purchaser' shall be inserted after the entry 'possible'.
- b) In point 3, the entry 'or only at significant additional cost' is inserted after the entry 'not'.

12. § 27 is amended as follows:

- a) Paragraph 3 is replaced by the following paragraph 3:

'(3) Where a rapid test gives evidence of inhibitors, the purchaser shall immediately arrange for an inspection by an inspection body in accordance with Appendix 2(D)(1) of the samples of all producers whose raw milk is contained in the milk acquired by it. In carrying out the inspection, the inspection body shall use an inhibitor testing system that meets the requirements of Appendix 3(C) for inspection for inhibitor groups 1 to 6 of the inhibitor table and that also covers at least all inhibitors detectable by the purchaser as part of the rapid test.'

- b) Paragraph 5 is replaced by the following paragraph 5:

'(5) All inspections according to paragraph 3(1) in conjunction with the second sentence shall be counted towards the minimum number of quality inspections as laid down in Appendix 2(D).'

13. § 29(1)(1) is amended as follows:

- a) In point 1, the entry 'Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official

controls (OJ L 131, 17.5.2019, p. 51; L 325, 16.12.2019, p. 183)' is replaced by the entry 'Implementing Regulation (EU) 2019/627, as amended on 19 December 2022'.

b) In point 2, the entry 'Implementing Regulation (EU) 2019/627' is replaced by the entry 'Implementing Regulation (EU) 2019/627, as amended on 19 December 2022'.

14. § 31(4) and (5) are replaced by the following paragraphs 4 to 7:

'(4) The purchaser may, provided that this does not affect the transparency of the information:

1. include additional information in the milk price settlement in addition to the mandatory information; and
2. in the case of § 4(3), include the information to be provided in appropriate separate milk price settlements.'

'(5) All information on prices referred to in paragraphs 1 to 4 shall be exclusive of value added tax. This shall not affect the additional display of VAT and corresponding gross prices.'

'(6) The purchaser shall submit the milk price settlement to the producer no later than the end of the calendar month following the month of the settlement.'

'(7) If any information contained in the milk price settlement proves to be incorrect after it has been submitted or if there is a subsequent change with regard to this information, the purchaser shall amend the milk price settlement submitted within one month of the date on which the incorrect information is found to be incorrect or the date on which the subsequent change occurred. This can be done by submitting a new milk price settlement or a supplement to the milk price settlement.'

15. In § 34(1)(2), the entry '§ 31(4) and (5)' is replaced by the entry '§ 31(4) to (7)'.

16. In § 36(2)(6) and (7), the entry 'quality' is replaced by the entry 'characteristic'.

17. After § 37, the following § 38 is inserted:

‘§ 38

Notification obligations of purchasers with regard to the acquisition of raw milk

(1) Where a purchaser acquires raw milk from producers for the first time, it shall notify the State Office in writing or electronically no later than two weeks before the event in question. If a purchaser temporarily or permanently ceases to acquire or resumes a temporarily ceased acquisition, it shall notify the State Office in writing or electronically immediately after becoming aware of the event in question.

(2) The notification referred to in paragraph 1 shall specify the following:

1. purchaser’s name, address, telephone number and e-mail address;
2. the date of the event in question;
3. in the case of a temporary cessation, the expected duration of the cessation.

(3) In the case as referred to in § 2(2)(1) or (2), the purchaser shall notify the State Office of this fact and submit it to the State Office. In particular, with regard to a constellation referred to in point 1, it shall indicate the average quantity of raw milk acquired. If the quantity of raw milk acquired by a purchaser change in such a way that it exceeds or falls below the limit laid down in § 2(2)(1), the purchaser shall immediately inform the State Office thereof.

(4) In order to verify the information provided and whether purchasers have complied with their notification obligations, the State Office may carry out a comparison with the registrations of food business operators made in accordance with the Article 6(2)(1) of Regulation (EC) No 852/2004.’

18. The previous § 38 becomes § 39 and is amended as follows:

- a) In point 5, the entry ‘or § 11(2)’ is replaced by the entry ‘, § 11(2) or § 13(4)’.
- b) In point 19, the entry ‘paragraph 2’ is deleted.

19. The previous § 39 becomes § 40.

20. Appendix 1 is amended as follows:

a) The heading is replaced by the following heading:

'Appendix 1 (to § 7(2))  
Requirements for expert sampling'.

b) Section A is amended as follows:

aa) In subsection II(1), the word 'constituents' is replaced by the word 'parts'.

bb) Subsection III is replaced by the following subsection 3:

'III. Requirements for cleaning, disinfection and general controls

1. Use of the required protective equipment.

2. Cleaning and disinfection of all milk-conducting parts involved in sampling at least once every 24 hours, where this period may be exceeded by up to three hours if no sampling takes place during the exceedance.

3. Regular inspection of moving and removable parts (screwed connections, seals, hoses etc.) and their replacement in case of present or probable future defects.

4. If the intention is that a sampling system will not be used for more than 72 hours, then the sampling system shall be cleaned and disinfected not more than 12 hours after it was last used, and not less than 12 hours before it is used again.'

c) Subsection II of Section B is replaced by the following subsection II:

'II. Cleaning and disinfection requirements

1. The cleaning and disinfection referred to in Section A(III)(2) shall cover the entire milk collection truck, including the sampling system, and in particular all milk-conducting parts (reception and unloading equipment, sampling and piping systems, raw milk tanks and similar). If automatic cleaning is not adequate (e.g. for

taps, cover seals, lances etc.), the relevant areas shall be cleaned and disinfected by hand.

2. The cleaning and disinfection referred to in Section A(III)(4) shall extend beyond the sampling system to the entire milk collection truck.'

21. In § 14(2)(1) and § 19(2)(1), the words 'in writing' are replaced by the words 'in writing or electronically'.

### **Article 3**

#### **Amendment of the Food Information Implementing Ordinance**

The Food Information Implementing Ordinance of 5 July 2017 (BGBl. I, p. 2272), as last amended by Article 3 of the Ordinance of 11 December 2024 (BGBl. 2024 I, No 411), is amended as follows:

1. § 1 is amended as follows:

a) Paragraph 1(1) is amended as follows:

aa) In the part of the sentence before point 1, the entry '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, p. 18.; L 331, 18.11.2014, p. 41; L 50, 21.2.2015, p. 48; L 266, 30.9.2016, p. 7)' is deleted.

bb) In point 1(b), the entry 'of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1), as amended' is deleted.

b) After the paragraph 2, the following paragraph 3 is inserted:

‘(3) References in this Ordinance to Regulation (EU) No 1169/2011 shall refer to the version of 25 November 2015.’

2. § 3 shall be replaced by the following § 3:

‘§ 3

Specific requirements for the labelling of certain prepacked food when placed on the market

(1) By way of derogation from Article 16(4) of Regulation (EU) No 1169/2011, beer supplied as prepacked food shall, when placed on the market, be labelled with a list of ingredients referred to in Article 9(1)(b) of Regulation (EU) No 1169/2011.

(2) If a cheese pursuant to § 26 or a product made from cheese pursuant to § 34 of the Dairy Product Quality Ordinance is covered in whole or in part with an inedible coating and is placed on the market in the form of a prepacked food, it shall be labelled with the indication “Überzug nicht zum Verzehr geeignet” (coating not suitable for consumption)’.

(3) In the case of half-fat butter and dairy spread X per 100 % as defined in points 3 and 4 of Section A of Appendix II to Annex VII to Regulation (EU) No 1308/2013, as amended on 11 April 2024, with a fat content not exceeding 50 % by mass, it shall be labelled with the indication “Nicht zum Braten geeignet” (Not suitable for frying)’.

3. § 4b is amended as follows:

a) Paragraph 1 is amended as follows:

aa) In point 1, the entry ‘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 (OJ L 139, 30.4.2004, p. 55; L 266, 25.6.2004, p. 22; L 46, 21.2.2008, p. 50; L 119, 13.5.2010, p. 26, L 160, 12.6.2013, p. 15; L 66, 11.3.2015, p. 22; L 13, 16.1.2019, p. 12), as last amended by Delegated Regulation (EU) 2023/166 (OJ L 24, 26.1.2023, p. 1),’ is replaced by the entry ‘Regulation (EC) No 853/2004, as amended on 29 April 2004’.

bb) In point 2, the entry 'Commission Implementing Regulation (EU) No 1337/2013 of 13 December 2013 laying down rules for the application of Regulation (EU) No 1169/2011 of the European Parliament and of the Council as regards the indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry (OJ L 335, 14.12.2013, p. 19; L 95, 29.3.2014, p. 70)' is replaced by the entry 'Implementing Regulation (EU) No 1337/2013, as amended on 13 December 2013,'.

b) In the part of the sentence after point 3 of paragraph 2(1), the entry 'Implementing Regulation (EU) No 1337/2013' is replaced by the entry 'Implementing Regulation (EU) No 1337/2013, as amended on 13 December 2013,'

4. § 5(1) is amended as follows:

a) In point 10, the entry 'Commission Implementing Regulation (EU) No 1337/2013 of 13 December 2013 laying down rules for the application of Regulation (EU) No 1169/2011 of the European Parliament and of the Council as regards the indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry (OJ L 335, 14.12.2013, p. 19; L 95, 29.3.2014, p. 70)' is replaced by the entry 'Implementing Regulation (EU) No 1337/2013, as amended on 13 December 2013'.

b) Point 13 is amended as follows:

aa) In letter (b), the entry 'Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods (OJ L 404, 30.12.2006, p. 9; L 12, 18.1.2007, p. 3; L 86, 28.3.2008, p. 34; L 198, 30.7.2009, p. 87; L 160, 12.6.2013, p. 15), as last amended by Regulation (EU) No 1047/2012 (OJ L 310, 9.11.2012, p. 36),' is replaced by the entry 'Regulation (EC) No 1924/2006, as amended on 20 December 2006'.

bb) In letters (c) and (d), the entry 'Regulation (EC) No 1924/2006' is replaced by the entry 'Regulation (EC) No 1924/2006, as amended on 20 December 2006,'.

c) in point 17, the entry '§ 3 or' is replaced by the entry '§ 3(1),'.

d) After point 17, the following point 18 is inserted:

'18. the requirements for the indication of usability pursuant to § 3(2) or (3) or'.

e) The previous point 18 becomes point 19.

5. § 6 is amended as follows:

a) In paragraph 1, the entry 'or point 14(b)(aa)' is replaced by a comma and the entry 'point 14(b)(aa) or point 18'.

b) Paragraph 2 is replaced by the following paragraph 2:

'(2) Pursuant to § 59(3)(2)(a) of the Food and Feed Code, a penalty shall be imposed on any person who, contrary to Article 14(1) of Regulation (EC) No 178/2002, as amended on 17 January 2024, in conjunction with Article 24(1) of Regulation (EU) No 1169/2011, as amended on 25 November 2015, places on the market a food that is highly perishable from a microbiological point of view after the expiry of the use-by date.'

#### **Article 4**

#### **Consequential amendments to the Market Regulation Products Reporting Ordinance**

The Market Regulation Products Reporting Ordinance of 24 November 1999 (BGBl. I, p. 2286), as last amended by Article 1 of the Ordinance of 25 November 2024 (BGBl. I, No 373), is amended as follows:

1. Point 18 of § 1 is replaced by the following point 18:

'18. Milk products:

- a) butter means butter as defined in § 3(1)(16) of the Dairy Product Quality Ordinance;
- b) cheese means cheese as defined in § 26 of the Dairy Product Quality Ordinance;

- c) products made from cheese means products made from cheese as defined in § 34 of the Dairy Product Quality Ordinance;
- d) certain other dairy spreads means certain other dairy spreads as defined in § 3(1)(17) of the Dairy Product Quality Ordinance;
- e) concentrated milk means concentrated milk as defined in § 3(1)(27) of the Dairy Product Quality Ordinance;
- f) wholly dehydrated preserved milk means wholly dehydrated preserved milk as defined in § 3(1)(30) of the Dairy Product Quality Ordinance;
- g) other milk products means milk products as defined in Appendix 8 to the Dairy Product Quality Ordinance;
- h) other milk products means dairy products as defined in § 3(1)(6) of the Dairy Product Quality Ordinance, in so far as they do not fall under letters (a) to (g),’.

2. § 5(2)(1) is amended as follows:

- a) In point 1, the entry ‘letters (a) to (d)’ is deleted.
- b) Point 2 is replaced by the following point 2:
  - ‘2. for each group of milk products, separated according to the respective product in the case of wholly dehydrated preserved milk products and butter, as well as for mixed-fat products and preparations made from mixed-fat products, the quantity of whole milk and skimmed milk processed for production, in each case in kilograms,’.

3. In § 5b(5)(1)(5), the entry ‘German’ shall be deleted.

### **Article 5**

#### **Consequential amendments to the Ordinance on price listing, price determination and price collection for milk products**

The Ordinance on price listing, price determination and price collection for milk products in the version published on 3 June 2011 (BGBl. I, p. 1020), as last amended by Article 398 of the Ordinance of 31 August 2015 (BGBl. I, p. 1474), is amended as follows:

1. § 1 is amended as follows:
  - a) Paragraph 1 is replaced by the following paragraph 1:

‘(1) For the purposes of this Ordinance:

    1. milk product means a milk product as defined in § 3(1)(6) of the Dairy Product Quality Ordinance;
    2. branded butter means branded butter as defined in § 15(1) of the Dairy Product Quality Ordinance;
    3. cheese means cheese as defined in § 26 of the Dairy Product Quality Ordinance;
  - b) In points 1, 2 and 3 of paragraph 2, the entry ‘butter’ is replaced by the entry ‘branded butter’.
2. The following second sentence shall be inserted after the second sentence of § 5(2):

‘A determination in accordance with the second sentence shall not be made if notifications for milk products are regulated in the Market Regulation Products Reporting Ordinance.’
3. The heading of Appendix I is replaced by the following heading:

‘Appendix I (to § 4(1)(2))  
List for price quotations’.
4. The heading of Appendix II is replaced by the following heading:

‘Appendix II (to § 6(1)(1))  
List for representative price determination’.
5. The heading of Appendix III is replaced by the following heading:

‘Appendix III (to § 6a(1)(1))  
List for representative price collection’.

**Article 6**  
**Margarine and Mixed Fats Ordinance**

The Margarine and Mixed Fat Ordinance of 31 August 1990 (BGBl. I, pp. 1989, 2259), as last amended by Article 17 of the Ordinance of 5 July 2017 (BGBl. I, p. 2272), is amended as follows:

1. § 2 shall be replaced by the following § 2:

‘§ 2

Addition of vitamin A and D

Vitamin A and D may be added to margarine and mixed fat products in the form of vitamin compounds authorised in accordance with Article 3(1) in conjunction with Annex II to Regulation (EC) No 1925/2006, as amended on 25 June 2024, as follows:

1. vitamin A up to a total of 10 milligrams per kilogram;
2. vitamin D up to a total of 25 micrograms per kilogram.’

2. § 4 is amended as follows:

- a) In paragraph 1, the entry ‘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, p. 18.; L 331, 18.11.2014, p. 41; L 50, 21.2.2015, p. 48; L 266, 30.9.2016, p. 7), as amended,’ is deleted.
- b) In paragraph 3, the entry ‘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, p. 671)’ is replaced by the entry ‘as amended on 17 December 2013’.

## **Article 7**

### **Amendment to the Ordinance amending the Agricultural Market Structure Ordinance and repealing the Milk Expertise Ordinance**

The Ordinance amending the Agricultural Market Structure Ordinance and repealing the Milk Expertise Ordinance of 4 July 2017 (BGBl. I, p. 2199) is amended as follows:

Article 2(2) is repealed.

### **Article 8** **Entry into force, abrogation**

On ... [insert: first day of the third quarter following promulgation], the following shall be abrogated:

1. the Drinking Milk Labelling Ordinance of 19 June 1974 (BGBl. I, p. 1301), as last amended by Article 20 of the Ordinance of 5 July 2017 (BGBl. I, p. 2272);
2. the Milk Products Ordinance of 15 July 1970 (BGBl. I, p. 1150), as last amended by Article 4 of the Ordinance of 26 April 2023 (BGBl. 2023 I, No 115);
3. the Cheese Ordinance, as amended by the new promulgation of 14 April 1986 (BGBl. I, p. 412), as last amended by Article 2 of the Ordinance of 20 October 2021 (BGBl. I, p. 4723);
4. the Butter Ordinance 3 February 1997 (BGBl. I, p. 144), as last amended by Article 5 of the Ordinance of 2 June 2021 (BGBl. I, p. 1362); and
5. the Ordinance on vitaminised foods, as published in the Federal Law Gazette, Part III, Section No 2125-4-23, as last amended by Article 24 of the Ordinance of 5 July 2017 (BGBl. I, p. 2272).

### **Article 9** **Entry into force**

This Ordinance shall enter into force on ... [insert: first day of the third quarter following promulgation].

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Approved by the Bundesrat.

Bonn, xx xxxx xxxx The Federal Minister  
for Food and Agriculture

**EU legal acts:**

1. Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, **1.2.2002**, p. 1), as last amended by Delegated Regulation (EU) 2024/908 of 17 January 2024 (OJ L 2024/908, 20.3.2024);
2. Commission Decision of 14 August 2002 implementing Council Directive 96/23/EC concerning the performance of analytical methods and the interpretation of results (OJ L 221, **17.8.2002**, p. 8; L 239, 6.9.2002, p. 66), as last amended by Implementing Regulation (EU) 2021/810 of 20 May 2021 (OJ L 180, 21.5.2021, p. 112; L 186, 27.5.2021, p. 33);
3. Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, **30.4.2004**, p. 1; L 226, 25.6.2004, p. 3; L 46, 21.2.2008, p. 51; L 58, 3.3.2009, p. 3), as last amended by Regulation (EU) 2021/382 of 3 March 2021 (OJ L 74, 4.3.2021, p. 3);
4. 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 (OJ L 139, **30.4.2004**, p. 55; L 266, 25.6.2004, p. 22; L 46, 21.2.2008, p. 50; L 119, 13.5.2010, p. 26, L 160, 12.6.2013, p. 15; L 66, 11.3.2015, p. 22; L 13, 16.1.2019, p. 12), as last amended by Delegated Regulation (EU) 2024/1141 of 14 December 2023 (OJ L 2024/1141, 19.4.2024);
5. Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods (OJ L 404, **30.12.2006**, p. 9; L 12, 18.1.2007, p. 3; L 86, 28.3.2008, p. 34; L 198, 30.7.2009, p. 87; L 160, 12.6.2013, p. 15), as last amended by Regulation (EU) No 1047/2012 of 8 November 2012 (OJ L 310, 9.11.2012, p. 36);
6. Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods (OJ L 404, **30.12.2006**, p. 26; L 50, 23.2.2008, p. 71), as last amended by Regulation (EU) 2023/1065 of 1 June 2023 (OJ L 143, 2.6.2023);
7. Commission Regulation (EC) No 445/2007 of 23 April 2007 laying down certain detailed rules for the application of Council Regulation (EC) No 2991/94 laying down standards for spreadable fats and of Council Regulation (EEC) No 1898/87 on the protection of designations used in the marketing of milk and milk products (OJ L 106, 24.4.2007, p. 24);
8. 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 (OJ L 299, **16.11.2007**, p. 1), repealed by Regulation (EU) No 1308/2013 of 17 December 2013 (OJ L 347, 20.12.2013, p. 671; L 189, 27.6.2014, p. 261; L 130, 19.5.2016, p. 18; L 34, 9.2.2017, p. 41; L 106, 6.4.2020, p. 12);

9. Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes and amending Council Directive 83/417/EEC, Council Regulation (EC) No 1493/1999, Directive 2000/13/EC, Council Directive 2001/112/EC and Regulation (EC) No 258/97 (OJ L 354, **31.12.2008**, p. 7), as amended by Regulation (EU) No 1056/2012 of 12 November 2012 (OJ L 313, 13.11.2012, p. 9);
10. Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, **31.12.2008**, p. 16; L 105, 27.4.2010, p. 114; L 322, 21.11.2012, p. 8; L 123, 19.5.2015, p. 122), as last amended by Regulation (EU) 2024/2608 of 7 October 2024 (OJ L 2024/2608, 8.10.2024);
11. 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**, p. 18.; L 331, 18.11.2014, p. 41; L 50, 21.2.2015, p. 48; L 266, 30.9.2016, p. 7; L 142, 1.6.2023, p. 41), as last amended by Regulation (EU) 2015/2283 of 25 November 2015 (OJ L 327, 11.12.2015, p. 1);
12. 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**, p. 671; L 189, 27.6.2014, p. 261; L 130, 19.5.2016, p. 18; L 34, 9.2.2017, p. 41; L 106, 6.4.2020, p. 12), as last amended by Regulation (EU) 2024/1143 of 11 April 2024 (OJ L 2024/1143, 23.4.2024; L 2024/90374, 25.6.2024);
13. Commission Implementing Regulation (EU) No 1337/2013 of 13 December 2013 laying down rules for the application of Regulation (EU) No 1169/2011 of the European Parliament and of the Council as regards the indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry (OJ L 335, **14.12.2013**, p. 19; L 95, 29.3.2014, p. 70);
14. Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls (OJ L 131, **17.5.2019**, p. 51; L 325, 16.12.2019, p. 183), as last amended by Implementing Regulation (EU) 2022/2503 of 19 December 2022 (OJ L 325, 20.12.2022, p. 58);
15. Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agri-

cultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L 2024/1143, **23.4.2024**; L 2024/90374, 25.6.2024).