

TABLE 1

CLASSES OF AND STANDARDS FOR PRIMARY DAIRY PRODUCTS OTHER THAN CHEESE AND BUTTER

[Regulation 3(1)(a) and 4]

Type of primary dairy product	Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum solids not fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)	pH-value	Maximum freezing point (°C)	Maximum moisture content (%) (m/m)	Additional requirements
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)					
1	2	3	4	5	6	7	8	9	10	11
1. Milk	High-fat milk	High-fat fresh milk	At least 4.5	8.2	8.6	3.0	6.5 to 6.8	-0.512	*	See regulation 4(2). The pH-value of milk that has been UHT treated shall be between 6.3 and 6.7
	Full-fat milk	Milk, Fresh milk, Full-fat milk, Full-cream milk, Full fresh milk, Full-cream fresh milk	At least 3.3	8.3	8.6	3.0	6.5 to 6.8	-0.512	*	See regulation 4(2). The pH-value of milk that has been UHT treated shall be between 6.3 and 6.7
	Low-fat milk	Low-fat fresh milk	At least 1.5 but not more than 2.5	8.4	8.6	3.0	6.5 to 6.8	-0.512	*	See regulation 4(2). The pH-value of milk that has been UHT treated shall be between 6.3 and 6.7
	Fat-free milk	Skim(med) fresh milk, Fat-free fresh milk, Skim(med) milk	Not more than 0.5	8.6	8.6	3.0	6.5 to 6.8	-0.512	*	See regulation 4(2). The pH-value of milk that has been UHT treated shall be between 6.3 and 6.7
2. Reconstituted milk	Reconstituted high-fat milk		At least 4.5	8.3	8.6	3.0	6.5 to 6.8	*	*	See regulation 4(2)
	Reconstituted full-fat milk	Reconstituted milk, Reconstituted full cream milk	At least 3.3	8.3	8.6	3.0	6.5 to 6.8	*	*	See regulation 4(2)

Type of primary dairy product	Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum solids not fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)	pH-value	Maximum freezing point (°C)	Maximum moisture content (%) (m/m)	Additional requirements
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)					
1	2	3	4	5	6	7	8	9	10	11
	Reconstituted low-fat milk		At least 1.5 but not more than 2.5	8.4	8.6	3.0	6.5 to 6.8	*	*	See regulation 4(2)
	Reconstituted fat-free milk	Reconstituted skim(med) milk	Not more than 0.5	8.6	8.6	3.0	6.5 to 6.8	*	*	See regulation 4(2)
3. Cream	Whipping cream	Cream; Thick cream	At least 35	*	8.6	3.0	6.5 to 6.8	*	*	*
	Whipped cream		At least 25	*	8.6	3.0	6.5 to 6.8	*	*	*
	Dessert cream	Thin cream; Pouring cream	At least 20	*	8.6	3.0	6.5 to 6.8	*	*	*
	Coffee cream		At least 12 but less than 20	*	8.6	3.0	6.5 to 6.8	*	*	*
	Cultured cream		At least 20	*	8.6	3.0	Less than 5.5	*	*	See regulation 4(3)
4. Butter-milk	Buttermilk	-	*	6.0	*	*	*	*	*	See regulation 4(4)(a)
	Cultured buttermilk	-	*	8.3	*	*	Less than 5.5	*	*	See regulation 4(4)(b)
5. Cultured milk	Cultured high-fat milk	High-fat maas; High-fat amazi	At least 4.5	8.2	8.6	3.0	Less than 5.5	*	*	See regulation 4(5)
	Cultured full-fat milk	Sour milk; Maas; Amazi; Cultured full milk; Cultured full-cream milk; Full cream amazi	At least 3.3	8.3	8.6	3.0	Less than 5.5	*	*	See regulation 4(5)
	Cultured low-fat milk	Low-fat sour milk; Low-fat maas; Low-fat amazi	At least 1.5 but not more than 2.5	8.4	8.6	3.0	Less than 5.5	*	*	See regulation 4(5)
	Cultured fat-free milk	Cultured skim(med) milk; Skim(med) sour milk; Fat-free sour milk; Skim(med) maas; Fat-free maas; Skim(med) amazi; Fat-free amazi	Not more than 0.5	8.6	8.6	3.0	Less than 5.5	*	*	See regulation 4(5)
6. Yoghurt	High-fat yoghurt	Double-cream yoghurt	At least 4.5	8.2	8.6	3.0	*	*	*	*

Type of primary dairy product	Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum solids not fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)	pH-value	Maximum freezing point (°C)	Maximum moisture content (%) (m/m)	Additional requirements
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)					
1	2	3	4	5	6	7	8	9	10	11
	Full-fat yoghurt	Yoghurt; Full-cream milk yoghurt; Full milk yoghurt; Full-cream yoghurt	At least 3.0	8.3	8.6	3.0	*	*	*	*
	Low-fat yoghurt	-	At least 1.5 but not more than 2.5	8.4	8.6	3.0	*	*	*	*
	Fat-free yoghurt	Skim (med) milk yoghurt	Not more than 0.5	8.6	8.6	3.0	*	*	*	*
7. Cream cheese	Full-fat cream cheese	Cream cheese	At least 33	*	*	*	*	*	55	The fat in dry matter content thereof shall be at least 70%
	Medium-fat cream cheese	Cream cheese 28%	At least 28 but less than 33	*	*	*	*	*	58	The fat in dry matter content thereof shall be at least 60%
	Low-fat cream cheese	Cream cheese 24%	At least 24 but less than 28	*	*	*	*	*	62	The fat in dry matter content thereof shall be at least 60%".
8. Cottage cheese	Full-fat cottage cheese	Cottage cheese; Full-cream cottage cheese; Creamed cottage cheese	*	*	*	*	*	*	75	The fat in dry matter content thereof shall be at least 45% but not more than 60%
	Medium-fat cottage cheese	-	*	*	*	*	*	*	77	The fat in dry matter content thereof shall be at least 25% but not more than 45%
	Low-fat cottage cheese	-	*	*	*	*	*	*	80	The fat in dry matter content thereof shall be at least 10% but not more than 25%
	Fat-free cottage cheese	Skim (med) milk cottage cheese	*	*	*	*	*	*	82	The fat in dry matter content thereof shall be less than 10%

Type of primary dairy product	Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum solids not fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)	pH-value	Maximum freezing point (°C)	Maximum moisture content (%) (m/m)	Additional requirements
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)					
1	2	3	4	5	6	7	8	9	10	11
9. Unsweetened condensed milk	Unsweetened condensed full-fat milk	Unsweetened evaporated full-cream milk; Unsweetened condensed milk; Unsweetened evaporated milk; Unsweetened condensed full-cream milk; Evaporated milk	At least 7.5	*	*	*	*	*	75	*
	Unsweetened condensed low-fat milk Unsweetened condensed fat-free milk	Low-fat unsweetened evaporated milk Unsweetened evaporated fat-free milk; Unsweetened evaporated skim(med) milk; Unsweetened condensed skim(med) milk	At least 1.0 but less than 7.5 Less than 1.0	*	*	*	*	*	77 80	*
10. Milk powder	High-fat milk powder Full-fat milk powder Medium-fat milk powder Low-fat milk powder Fat-free milk powder	- Milk powder; Dry milk; Full-cream milk powder Medium-fat dry milk Low-fat dry milk Skim(med) milk powder; Fat-free dry milk	At least 40 At least 26 but less than 40 At least 10 but less than 26 At least 1.5 but less than 10 Less than 1.5	*	*	35 35 35 35 35	*	*	5.0 5.0 5.0 5.0 5.0	*
11. Butter-milk powder	Buttermilk powder	Dry buttermilk	*	*	*	*	*	*	5.0	*
12. Whey powder	High-protein whey powder	Whey protein concentrate	*	*	*	35	*	*	5.0	*

Type of primary dairy product	Class designation	Alternate class designation	Milk fat content (%) (m/m)	Minimum solids not fat content		Minimum milk protein content calculated on a fat-free basis (%) (m/m)	pH-value	Maximum freezing point (°C)	Maximum moisture content (%) (m/m)	Additional requirements
				Calculated on the total content (%) (m/m)	Calculated on a fat-free basis (%) (m/m)					
1	2	3	4	5	6	7	8	9	10	11
	Whey powder	Dry whey	Not more than 1.5	*	*	11	*	*	5.0	*
13. Butter oil	Butter oil	Ghee dry milk fat, Anhydrous milk fat	At least 99.6	*	*	*	*	*	0.3	The Reichert-Meissl value thereof shall be between 23 and 34
14. Cheese powder	Cheese powder	-	At least 20.0	*	*	*	*	*	5.0	*
15. Dairy powder blend	High-fat dairy powder blend	-	At least 40	*	*	30	*	*	5.0	*
	Full-fat dairy powder blend	Full-cream dairy powder blend	At least 26 but less than 40	*	*	30	*	*	5.0	*
	Medium-fat dairy powder blend	-	At least 10 but less than 26	*	*	30	*	*	5.0	*
	Low-fat dairy powder blend	-	At least 1.5 but less than 10	*	*	30	*	*	5.0	*
	Fat-free dairy powder blend	-	Less than 1.5	*	*	30	*	*	5.0	*
16. Dairy liquid blend	High-fat dairy liquid blend	High-fat dairy blend; High-fat dairy mixture	At least 4.5	8.2	8.6	2.6	*	*	*	*
	Full-fat dairy liquid blend	Full-cream dairy liquid blend; Full-cream dairy blend; Full-cream dairy mixture	At least 3.3	8.3	8.6	2.6	*	*	*	*
	Low-fat dairy liquid blend	Low-fat dairy blend; Low-fat dairy mixture	At least 1.5 but not more than 2.5	8.4	8.6	2.6	*	*	*	*
	Fat-free dairy liquid blend	Fat-free dairy blend; Fat-free dairy mixture	Not more than 0.5	8.6	8.6	2.6	*	*	*	*
17. Cultured dairy liquid blend	High-fat cultured dairy liquid blend	High-fat cultured dairy blend; High-fat maas blend	At least 4.5	8.2	8.6	2.6	Less than 5.5	*	*	See regulation 4(8)

Type of primary dairy product	Class designation	Alternate class designation	Milk fat content (m/m)	Minimum solids not fat content		Minimum milk protein content calculated on a fat-free basis (m/m)	pH-value	Maximum freezing point (°C)	Maximum moisture content (m/m)	Additional requirements
				Calculated on the total content (m/m)	Calculated on a fat-free basis (m/m)					
1	2	3	4	5	6	7	8	9	10	11
	Full-fat cultured dairy liquid blend	Full-cream cultured dairy liquid blend; Full-fat cultured dairy blend; Cultured dairy blend; Maas blend	At least 3.3 but not more than 4.3	8.3	8.6	2.6	Less than 5.5	*	*	See regulation 4(8)
	Low-fat cultured dairy liquid blend	Low-fat cultured dairy blend; Low-fat maas blend	At least 1.5 but not more than 2.5	8.4	8.6	2.6	Less than 5.5	*	*	See regulation 4(8)
	Fat-free cultured dairy liquid blend	Fat-free cultured dairy blend; Fat-free maas blend	Not more than 0.5	8.6	8.6	2.6	Less than 5.5	*	*	See regulation 4(8)

* Not specified

*TABLE 2

CLASSES OF AND STANDARDS FOR CHEESE

[Regulation 3(1)(b) and 5]

Type of cheese	Class designation	Alternative class designation	Trade mark designation	Fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)	Additional requirements
				Minimum (%) (m/m)	Maximum (%) (m/m)			
1	2	3	4	5	6	7	8	9
1. Hard cheese	High-fat cheese (Full-fat) cheese	-						
		Caciocavallo	-	45	*	64	*	*
		Mature Cheddar	-	48	*	64	25	*
		Cheddar	-	48	60	62	8	*
		-	Crack-a-Jack	48	60	62	8	See regulation 16A
		-	Bon Blanc	48	60	62	8	See regulation 16A
		Emmentaler	-	45	60	60	*	*
		Gruyere	-	45	60	62	*	*
		Provolone	-	45	*	60	4	*
		Asiago	-	45	*	63	20	*
	Medium-fat cheese	Marisch	-	45	60	58	*	See regulation 16A
		Incanestrato	-	35	*	65	*	*
		Parmesan	-	30	*	68	*	*
		Pecorino	-	35	*	65	*	*
Low-fat cheese	Reggiano	-	30	*	67	*	*	
	-	Marisch	35	*	58	*	See regulation 16A	
	-	Lichten Blanc	10	25	*	*	See regulation 16A	
Fat-free cheese	Marisch	-	25	*	58	*	See regulation 16A	
	*	-	-	*	10	*	*	See regulation 16(1)(b)
2. Semi-hard cheese	High-fat cheese	Drakensberg	-	62	*	56	*	*
	High-fat blue mould cheese		Simonzola	60	70	56	6	See regulation 16A
	(Full-fat) cheese	Cheshire	-	48	60	56	*	*
		Feta	-	45	60	40	*	*
		Gouda or Sweetmilk	-	48	60	57	4	*
		Baby Gouda	-	48	60	55	4	*
		Mature Gouda	-	48	60	58	25	*
		Robbiole	-	45	60	53	*	*
		Tilsiter	-	45	60	54	*	*
		Mozzarella	-	45	*	54	*	*

Type of cheese	Class designation	Alternative class designation	Trade mark designation	Fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)	Additional requirements	
				Minimum (%) (m/m)	Maximum (%) (m/m)				
	(Full-fat) blue mould cheese	-	Maryland	46	50	56	*	See regulation 16A	
		-	Tusser's	45	60	58	*	See regulation 16A	
		-	Fiddlers	48	60	59	*	See regulation 16A	
		-	Montali	48	60	55	4	See regulation 16A	
		-	Chesso	45	60	55	3	See regulation 16A	
		-	Ivory	48	60	55	3	See regulation 16A	
		-	Blaauwkrantz	50	60	56	6	See regulation 16A	
		-	Simonsberg creamy blue	50	60	52	6	See regulation 16A	
	(Full-fat) white mould cheese	Blue Stilton	-		45	60	56	6	See regulation 16A
		Wensleydale	-		50	60	56	6	See regulation 16A
		-	# Roquefort		50	60	56	6	See regulation 16A
		-	# Gorgonzola		50	60	56	6	See regulation 16A
	Medium-fat cheese	Stilton; White Stilton	-		50	60	56	6	*
		-	Rosetta		50	60	56	6	See regulation 16A
		Edammer; Edam	-		40	45	54	*	*
		Friesian 40+	-		40	45	58	4	*
		Cummin 40+	-		40	45	58	4	*
		Cummin 30+	-		40	45	55	*	*
		Leyden 40+	-		40	45	58	4	*
	Medium-fat white mould cheese	Mozzarella	-		30	45	50	*	
		-	Lichten Blanc		40	44	57	6	See regulation 16A
	Low-fat cheese	*	-		25	45	*	*	See regulation 16(1)(b)
	Fat-free cheese	Cedara	-		10	25	40	*	*
Friesian 20+		-		20	25	52	6	*	
Cummin 20+		-		20	25	52	6	*	
Leyden 20+		-		20	25	52	6	*	
*		-			*	10	*	*	
		-			*	10	*	*	
		-			*	10	*	*	
3. Semi-soft cheese	High-fat cheese	*	-	60	*	*	*	See regulation 16(1)(b)	
(Full-fat) white mould cheese	Bel Paese	-		45	60	50	*	*	
	St Paulin	-		45	60	48	*	*	
	Harvati	-		45	60	50	*	*	
(Full fat) cheese	*	-	45	60	*	*	See regulation 16(1)(b)		
Medium-fat white mould cheese	Brie	-		40	*	44	*	*	
	Camembert	-		40	*	44	*	*	
	Carre de l'Est	-		40	*	43	*	*	
	Pont l'Evêque	-		40	*	45	*	*	
Medium-fat cheese	*	-	25	45	*	*	See regulation 16(1)(b)		
Low-fat cheese	*	-	10	25	*	*	See regulation 16(1)(b)		

Type of cheese	Class designation	Alternative class designation	Trade mark designation	Fat in dry matter content		Minimum dry matter content (%) (m/m)	Minimum ripening period (weeks)	Additional requirements
				Minimum (%) (m/m)	Maximum (%) (m/m)			
	Fat-free cheese	*	-	*	10	20	*	See regulation 16(1)(b)
4. Soft cheese	High-fat cheese	*	-	60	*	*	*	See regulation 16(1)(b)
	(Full-fat) cheese	Limburger	-	45	60	38	*	*
		Romadur	-	45	60	40	*	*
	Medium-fat cheese	*	-	25	45	*	*	See regulation 16(1)(b)
	Low-fat cheese	*	-	10	25	*	*	See regulation 16(1)(b)
	Fat-free cheese	Ricotta	-	*	10	20	*	*
5. Process cheese	High-fat process cheese	-	-	60	*	51	*	See regulations 5(1)(b)
	(Full-fat) process cheese	Full-cream process cheese	-	45	60	46	*	See regulations 5(1)(b)
	Medium-fat process cheese	Medium-cream process cheese	-	25	45	40	*	See regulations 5(1)(b)
	Low-fat process cheese	-	-	10	25	37	*	See regulations 5(1)(b)
	Fat-free process cheese	Skim(med) process cheese	-	*	10	34	*	See regulations 5(1)(b)
6. Cheese spread	High-fat cheese spread		-	60	*	44	*	See regulations 5(1)(b)
	(Full-fat) cheese spread	Full-cream cheese spread	-	45	60	39	*	See regulations 5(1)(b)
	Medium-fat cheese spread	Medium-cream cheese spread	-	25	45	31	*	See regulations 5(1)(b)
	Low-fat cheese spread	-	-	10	25	30	*	See regulations 5(1)(b)
	Fat-free cheese spread	Skim(med) cheese spread	-	*	10	29	*	See regulations 5(1)(b)

* Not specified.

Internationally patented cheese.

TABLE 3

CLASSES OF AND STANDARDS FOR BUTTER

[Regulation 3(1)(c) and 6]

Class designation	Alternate class designation	Milk-fat (%) (m/m)	Maximum moisture content (%) (m/m)	Maximum solids-not-fat content (%) (m/m)	Maximum sodium chloride content (%) (m/m)	Additional requirements
1	2	3	4	5	6	7
1. Salted factory butter	Salted butter; Butter	At least 80	16	2	2	See regulation 6(2)
2. Unsalted factory butter	Unsalted butter	At least 82	16	2	0	See regulation 6(2)
3. Farm butter	-	At least 80	16	2	2	See regulation 6(2)
4. Medium-fat butter	-	At least 50, but not more than 65	*	*	2	See regulation 6(2)
5. Low-fat butter	-	At least 35, but not more than 45	*	*	2	See regulation 6(2)

TABLE 4

CLASSES OF AND STANDARDS FOR COMPOSITE DAIRY PRODUCTS OTHER THAN CHEESE WITH ADDED FOODSTUFFS

[Regulation 7(a) and 8]

Type of composite dairy product	Class designation	Alternate class designation	Milk-fat content (%) (m/m)	Minimum milk solids content (%) (m/m)	Total dry matter content (%) (m/m)	Additional requirements
1	2	3	4	5	6	7
1. Fruit yoghurt	High-fat fruit yoghurt	Double-cream fruit yoghurt	At least 3.5	*	At least 18.0	See regulation 8(2) and (3)
	Full-fat fruit yoghurt	Full-milk fruit yoghurt; Full-cream milk fruit yoghurt; Fruit yoghurt; Full-cream fruit yoghurt	At least 2.5	*	At least 17.5	See regulation 8(2) and (3)
	Low-fat fruit yoghurt	-	At least 1.0 but less than 2.5	*	At least 17.0	See regulation 8(2) and (3)
	Fat-free fruit yoghurt	Skim(med) milk fruit yoghurt; Skim(med) fruit yoghurt	Not more than 0.5	*	At least 16.5	See regulation 8(2) and (3)
2. Yoghurt with added	Full-fat yoghurt with (name of	Full-cream yoghurt with (name of	At least 2.5	*	At least 17.5	See regulation 8(2)

Type of composite dairy product	Class designation	Alternate class designation	Milk-fat content (%) (m/m)	Minimum milk solids content (%) (m/m)	Total dry matter content (%) (m/m)	Additional requirements
1	2	3	4	5	6	7
foodstuffs other than fruit	added foodstuff)	added foodstuff)				
	Low-fat yoghurt with (name of added foodstuff) Fat-free yoghurt with (name of added foodstuff)	- -	At least 1.0 but less than 2.5 Not more than 0.5	* *	At least 17.0 At least 16.5	See regulation 8(2) See regulation 8(2)
3. Cottage cheese with added foodstuffs	Full-fat cottage cheese with (name of added foodstuff)	*	*	*	At least 27.0	The fat in dry matter content thereof shall be at least 45% but not more than 60% The fat in dry matter content thereof shall be at least 25% but not more than 45% The fat in dry matter content thereof shall be at least 10% but not more than 25% The fat in dry matter content thereof shall be less than 10%
	Medium-fat cottage cheese with (name of added foodstuff)	*	*	*	At least 25.0	
	Low-fat cottage cheese with (name of added foodstuff)	*	*	*	At least 22.0	
	Fat-free cottage cheese with (name of added foodstuff)	*	*	*	At least 20.0	
4. Sweetened condensed milk	Sweetened condensed full-fat milk	Sweetened evaporated full-cream milk; Sweetened condensed milk; Sweetened evaporated milk; Sweetened condensed full-cream milk	At least 8.0	28	*	*
	Sweetened condensed low-fat milk	Sweetened evaporated low-fat milk	At least 1.0 but less than 8.0	26	*	*
	Sweetened condensed fat-free milk	Sweetened evaporated fat-free milk; Sweetened condensed skim(med) milk; Sweetened evaporated skim(med) milk	Less than 1.0	24	*	*
5. Dairy dessert	Dairy dessert	Dairy snack	*	*	*	*

* Not specified

TABLE 5

CLASSES OF AND STANDARDS FOR CHEESE WITH ADDED FOODSTUFFS

[Regulation 7(b) and 9]

Type of cheese with added foodstuffs	Class designation	Alternate class designation	Fat in dry matter content (%)(m/m)	Minimum dry matter content (%)(m/m)	Additional requirements
1	2	3	4	5	6
1. Process cheese with added foodstuffs	High-fat process cheese with (name of added foodstuff)	Double-cream process cheese with (name of added foodstuff)	At least 60	51	See regulation 9(2) and (3)
	Full-fat process cheese with (name of added foodstuff)	Full-cream process cheese with (name of added foodstuff); Process cheese with (name of added foodstuff)	At least 45 but less than 60	46	See regulation 9(2) and (3)
	Medium-fat process cheese with (name of added foodstuff)	Medium-cream process cheese with (name of added foodstuff)	At least 25 but less than 45	40	See regulation 9(2) and (3)
	Low-fat process cheese with (name of added foodstuff)	-	At least 10 but less than 25	37	See regulation 9(2) and (3)
	Fat-free process cheese with (name of added foodstuff)	*	Less than 10	34	See regulation 9(2) and (3)
2. Cheese spread with added foodstuffs	High-fat cheese spread with (name of added foodstuff)	Double-cream cheese spread with (name of added foodstuff)	At least 60	44	See regulation 9(2) and (3)
	Full-fat cheese spread with (name of added foodstuff)	Full-cream cheese spread with (name of added foodstuff); Cheese spread with (name of added foodstuff)	At least 45 but less than 60	39	See regulation 9(2) and (3)
	Medium-fat cheese spread with (name of added foodstuff)	-	At least 25 but less than 45	31	See regulation 9(2) and (3)
	Low-fat cheese spread with (name of added foodstuff)	-	At least 10 but less than 25	30	See regulation 9(2) and (3)
	Fat-free cheese spread with (name of added foodstuff)	-	Less than 10	29	See regulation 9(2) and (3)

* Not specified

TABLE 6

CLASSES OF AND STANDARDS FOR MODIFIED BUTTER

[Regulation 10 and 11]

Class designation	Alternate class designation	Minimum milk fat content (%) (m/m)	Maximum vegetable oil content (%) (m/m)	Maximum marine fat content (%) (m/m)	Total fat content (%) (m/m)	Maximum sodium chloride content (%) (m/m)
1	2	3	4	5	6	7
1. High-fat modified butter	High-fat butter spread	40	40	40	At least 75, but not more than 85	2
2. Medium-fat modified butter	Medium-fat butter spread	30	30	30	At least 50, but not more than 65	2
3. Low-fat modified butter	Low-fat butter spread	20	20	20	At least 35, but not more than 45	2

TABLE 7

CLASSES OF AND STANDARDS FOR IMITATION DAIRY PRODUCTS

[Regulation 12 and 13]

Type of imitation dairy product	Class designation	Minimum total fat content (%) (m/m)	Minimum milk protein content calculated on a fat-free basis (%) (m/m)	Additional requirements
1	2	3	4	5
1. Creamer	Coffee-creamer	*	*	*
	Tea-creamer	*	*	*
2. Imitation milk product	Blend	*	20.0	See regulation 13(2)
3. Imitation-cream	Dessert topping	20.0	*	*
4. Sweetened condensed milk with vegetable oil	Sweetened condensed milk with vegetable oil	8.0	7.5	See regulation 13(3)
5. Soya imitation milk	Soya imitation milk	*	*	See regulation 13(4)

* Not specified