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From:	Secretary-General of the European Commission, signed by Mr Jordi AYET PUIGARNAU, Director
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To:	Mr Uwe CORSEPIUS, Secretary-General of the Council of the European Union
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Subject:	ANNEXES to the Proposal for a DIRECTIVE OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL on the approximation of the laws of the Member States relating to caseins and caseinates intended for human consumption and repealing Council Directive 83/417/EEC

Delegations will find attached document COM(2014) 174 final - Annexes 1 to 3.

Encl.: COM(2014) 174 final - Annexes 1 to 3



Brussels, 20.3.2014
COM(2014) 174 final

ANNEXES 1 to 3

ANNEXES

to the Proposal for a

DIRECTIVE OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

**on the approximation of the laws of the Member States relating to caseins and caseinates
intended for human consumption and repealing Council Directive 83/417/EEC**

ANNEX I

EDIBLE CASEINS

I. STANDARDS APPLICABLE TO EDIBLE ACID CASEIN'

(a) Essential factors of composition

1.	Maximum moisture content	12,0 % by weight
2.	Minimum milk protein content calculated on the dried extract 90 % by weight of which minimum casein content	95 % by weight
3.	Maximum milk fat content calculated on the dried extract	2,0 % by weight
4.	Maximum titratable acidity, expressed in ml of decinormal sodium hydroxide solution per g	0,27
5.	Maximum ash content (P ₂ O ₅ included)	2,5 % by weight
6.	Maximum anhydrous lactose content	1 % by weight
7.	Maximum sediment content (burnt particles)	22,5 mg in 25 g

(b) Contaminants

Maximum lead content	1 mg/kg
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(c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
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(d) Processing aids and bacterial cultures

- (i) —lactic acid
 - hydrochloric acid
 - sulphuric acid
 - citric acid
 - acetic acid
 - orthophosphoric acid
- (ii) — whey
 - bacterial cultures producing lactic acid

(e) Organoleptic characteristics

- 1. *Odour:* No foreign odours
- 2. *Appearance:* Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

II. STANDARDS APPLICABLE TO EDIBLE RENNET CASEIN

(a) Essential factors of composition

1.	Maximum moisture content	12 % m/m
2.	Minimum milk protein content calculated on the dried extract	84 % by weight
	of which minimum casein content	95 % by weight
3.	Maximum milk fat content calculated on the dried extract	2 % by weight
4.	Minimum ash content (P ₂ O ₅ included)	7,50 % by weight
5.	Maximum anhydrous lactose content	1 % by weight
6.	Maximum sediment content (burnt particles)	22,5 mg in 25 g

(b) Contaminants

Maximum lead content	1 mg /kg
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(c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect ' fragments) nil in 25 g

(d) Processing aids

—Rennet meeting the requirements of Regulation (EC) No 1332/2008;

—other milk-coagulating enzymes meeting the requirements of Regulation (EC) No 1332/2008.

(e) Organoleptic characteristics

- 1. Odour:* No foreign odours
- 2. Appearance:* Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

ANNEX II

EDIBLE CASEINATES

STANDARDS APPLICABLE TO EDIBLE CASEINATES

(a) Essential factors of composition

1.	Maximum moisture content	8 % by weight
2.	Minimum content of milk protein casein, calculated on the dried extract	88 % by weight
3.	Maximum content of milk fat, calculated on the dried extract	2,0 % by weight
4.	Maximum anhydrous lactose content	1,0 % by weight
5.	pH value	6,0 to 8,0
6.	Maximum sediment content (burnt particles)	22,5 mg in 25 g

(b) Contaminants

Maximum lead content	1 mg /kg
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(c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
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(d) Processing aids

(optional neutralizing and buffering agents)

hydroxydes	sodium
carbonates	potassium
	of calcium
phosphates	ammonium
citrates	magnesium

(e) Characteristics

1	<i>Odour:</i>	<i>Very slight foreign flavours and odours.</i>
2.	<i>Appearance:</i>	<i>Colour ranging from white to creamy white; the product must not contain any lumps that do not break under slight pressure.</i>
3.	<i>Solubility:</i>	<i>Almost entirely soluble in distilled water, except for the calcium caseinate.</i>

ANNEX III

Correlation table

Council Directive No 83/417/EEC	This Directive
Article 1	Articles 1 and 2
Article 2	Article 3
Article 3	Article 4
Article 4(1)	Article 5(1)
Article 4(2), first subparagraph	Article 5(2)
-Article 4(2), second subparagraph	Article 5(3)
Article 5	Article 2(a) and (b)
-	Article 6(1)
Article 6(1)	Article 6(2)
Article 6(2)	Article 6(3)
Article 7	-
Article 8	-
Article 9	-
Article 10	-
Article 11	-
-	Article 7
-	Article 8
Article 12	Article 9
-	Article 10
-	Article 11
Article 13	Article 12
Annex I, section I	Article 2, points (d) and (e)
Annex I, section II	Annex I, section I
Annex I, section III	Annex I, section II
Annex II, section I	Article 2, point (f)
Annex II, section II	Annex II
-	Annex III