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From:	Secretary-General of the European Commission, signed by Mr Jordi AYET PUIGARNAU, Director
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To:	Mr Jeppe TRANHOLM-MIKKELSEN, Secretary-General of the Council of the European Union
No. Cion doc.:	C(2017) 7477 final - Annexes 1 to 2
Subject:	ANNEXES to the COMMISSION DELEGATED REGULATION EU .../... amending Commission Delegated Regulation (EU) 2016/1238 with regard to the compositional requirements and quality characteristics of milk and milk products eligible for public intervention and aid for private storage

Delegations will find attached document C(2017) 7477 final - Annexes 1 to 2.

Encl.: C(2017) 7477 final - Annexes 1 to 2



EUROPEAN
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Brussels, 15.11.2017

C(2017) 7477 final

ANNEXES 1 to 2

ANNEXES

to the

COMMISSION DELEGATED REGULATION EU .../...

**amending Commission Delegated Regulation (EU) 2016/1238 with regard to the
compositional requirements and quality characteristics of milk and milk products
eligible for public intervention and aid for private storage**

ANNEX I

"PART II

Compositional requirements and quality characteristics

Butter is a solid emulsion, mainly of the water-in-oil type, with the following compositional and quality characteristics:

Parameters	Content and quality characteristics
Fat	Minimum 82 %
Water	Maximum 16 %
Non-fat solids	Maximum 2 %
Fat acidity	Maximum 1,2 mmole/100 g fat
Peroxide value	Maximum 0,3 meq oxygen/1 000 g fat
Non-milk fat	Not detectable by triglyceride analysis
Sensory characteristics	At least four out of five points for appearance, flavour and consistency

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ANNEX II

"PART II

Compositional requirements and quality characteristics

Parameters	Content and quality characteristics
Protein	Minimum 34,0 % of the non-fat dry matter
Fat	Maximum 1,00 %
Water	Maximum 3,5 %
Titrateable acidity in ml of decinormal sodium hydroxide solution	Maximum 19,5 ml
Lactates	Maximum 150 mg/100 g
Phosphatase test	Negative, i.e., not more than 350 mU of phosphatasic activity per litre of reconstituted milk
Insolubility index	Maximum 0,5 ml (24 °C)
Scorched particles	Maximum 15,0 mg, i.e. disc B minimum
Micro-organisms	Maximum 40 000 CFU per gram
Buttermilk ⁽¹⁾	None ⁽²⁾
Rennet whey ⁽³⁾	None
Acid whey ⁽³⁾	None ⁽⁴⁾ or maximum 150 mg/100 g ⁽⁵⁾
Taste and smell	Clean
Appearance	White or slightly yellowish colour, free from impurities and coloured particles

⁽¹⁾ 'Buttermilk' means the by-product of butter production obtained after churning of the cream and separation of the solid fat.

⁽²⁾ The absence of buttermilk can be established either by an on-the-spot inspection of the production plant carried out without prior notice at least once a week, or by a laboratory analysis of the end product indicating a maximum of 69,31 mg of PEDP phosphatidylethanolamine dipalmitoyl per 100 g.

⁽³⁾ 'Whey' means the by-product of cheese or casein production obtained by the action of acids, rennet and/or chemico-physical processes.

⁽⁴⁾ when on-the-spot inspections are carried out.

⁽⁵⁾ when ISO 8069 is applied "