



## **MINISTRY OF AGRARIAN POLICY AND FOOD OF UKRAINE**

### **Draft Order**

#### **On Approval of Hygienic Requirements for Edible Caseins and Caseinates**

In accordance with part one of Article 7 of the Law of Ukraine “On Basic Principles and Requirements for Food Safety and Quality”, Clause 8 of the Regulation on the Ministry of Agrarian Policy and Food of Ukraine, approved by the Cabinet of Ministers of Ukraine on 17 February 2021 No. 124,

#### **IT IS ORDERED:**

1. Approve the Hygienic requirements for edible caseins and caseinates as attached.
2. Establish that edible caseins and caseinates that comply with the requirements that were in force before the entry into force of this Order, but do not comply with the provisions of the Hygienic Requirements for Edible Caseins and Caseinates approved by this Order, may be circulated for three years from the date of entry into force of this Order. Such food products may be circulated until their consumption date or the expiration of their minimum shelf life.
3. The Department of the State Policy in the Sphere of Sanitary and Phytosanitary Measures and Food Security shall ensure submission of this Order for the state registration to the Ministry of Justice of Ukraine in accordance with the procedure established by law.
4. This Order shall enter into force six months after its official publication.
5. Control over the implementation of this Order shall be assigned to the Deputy Minister in accordance with the division of responsibilities.

**APPROVED**

**The Order of the Ministry of agrarian  
policy and food of Ukraine**

No \_\_\_\_\_

**Hygienic Requirements for Edible Caseins and Caseinates**

1. These Requirements apply to the types of edible caseins and caseinates specified in Clause 2 of these Requirements and their mixtures in order to ensure proper consumer awareness through labelling and to prevent entrepreneurial practices which misleading to the consumer.

2. In these Requirements, the following terms are used in the following meanings:

1) edible caseinate - a dairy product obtained by action of edible casein or edible casein coagulum with neutralizing agents, followed by drying;

2) edible acid casein - a dairy product obtained by separating, washing and drying the acid-precipitated coagulum of skimmed milk and/or other dairy products;

3) edible rennet casein is a dairy product obtained by separating, washing and drying the coagulum obtained through the reaction of skimmed milk and/or other dairy products with rennet or other coagulating enzymes.

3. Other terms are used with the meanings set by the Laws of Ukraine “On Basic Principles and Requirements for Food Safety and Quality”, “On Consumer Information on Food Products”, “On Milk and Dairy Products”.

4. The terms defined in Clause 2 of these Requirements are the names of food products, the use of which is possible only if they comply with the relevant provisions of these Requirements and criteria applicable to edible caseinates and caseins set out in the Annex to these Requirements.

5. It is prohibited to use the food products specified in Clause 2 of these Requirements for food purposes if they do not comply with the requirements for the maximum permissible limits for certain substances and the content of additives specified in Clauses 2 and 3 of the Annex to these Requirements. If such products are used for other purposes, their names and labelling should not mislead the consumer as to their characteristics and intended use.

6. The labelling of food products specified in Clause 2 of these Requirements shall contain their names, as well as information on:

1) the net quantity of the products, expressed in kilograms or grams;

2) the name and location of the business operator responsible for the product information, and for imported food products - the name and location of the importer, along with the name of the country of origin;

3) a designation identifying the batch (lot) of food products and the date of production;

4) for edible caseinates - an indication of food additives specified in Clause 4 of the Annex to these Requirements.

7. For food products specified in Clause 2 of these Requirements, which are marketed as mixtures, an additional indication shall be provided:

1) the word “mixture of”, followed by a list of edible caseins and caseinates of which the mixture is composed, in decreasing order of weight in such mixture;

2) in mixtures containing edible caseinates - information on food additives listed in Clause 4 of the Annex to these Requirements;

3) in mixtures containing edible caseinates - information on milk protein content.

8. The information specified in Clauses 6 and 7 of these Requirements shall be provided in the state language, clearly and legible, and applied in a manner that prevents its removal.

At the discretion of the business operator, a translation of the text into other languages may be placed alongside the text in the state language.

9. If the accompanying documents of food products covered by these Requirements already contain the information specified in subparagraphs 1, 2 of paragraph 6 and/or subparagraph 3 of Clause 7 of these Requirements, there is no need to repeat this information on the package, container or label of the products.

10. On the labelling of food products specified in Clause 2 of these Requirements, the business operator may indicate information on exceeding the minimum milk protein content established by subclause 2 of Clause 1 of the Annex to these Requirements.

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**Annex  
to the Hygienic Requirements for  
Edible Caseins and Caseinates  
(Clause 4)**

**Criteria applicable to edible caseinates and caseins**

| No. | Criteria                         | Indicators                                                                                   | Edible Acid Casein | Edible Rennet Casein | Edible caseinates |
|-----|----------------------------------|----------------------------------------------------------------------------------------------|--------------------|----------------------|-------------------|
| 1.  | Essential factors of composition | 1) maximum moisture content                                                                  | 12 % by weight     |                      | 8 % by weight     |
|     |                                  | 2) minimum milk protein content, calculated on the dried extract                             | 90 % by weight     | 84 % by weight       | 88 % by weight    |
|     |                                  | of which the minimum casein content                                                          | 95 % by weight     |                      |                   |
|     |                                  | 3) maximum milk fat content                                                                  | 2 % by weight      |                      |                   |
|     |                                  | 4) maximum titratable acidity, expressed in ml of decinormal sodium hydroxide solution per g | 0,27               |                      |                   |
|     |                                  | 5) maximum ash content (including P <sub>2</sub> O <sub>5</sub> )                            | 2,5 % by weight    | 7,5 % by weight      |                   |
|     |                                  | 6) maximum anhydrous lactose content                                                         | 1 % by weight      |                      |                   |
|     |                                  | 7) pH value                                                                                  |                    |                      | from 6.0 to 8.0   |
|     |                                  | 8) maximum sediment content (burnt particles)                                                | 22.5 mg in 25 g    | 15 mg in 25 g        | 22.5 mg in 25 g   |
| 2.  | Contaminants                     | maximum lead content                                                                         | 0.75 mg/kg         |                      |                   |
| 3.  | Impurities                       | extraneous matter (such as wood or metal particles, hairs or insect fragments)               | None               |                      |                   |
|     |                                  | processing aids                                                                              | acids:             | lactic acid          |                   |

|            |                                                                      |                                                                                                                                                                                                                                                                                          |                                                                                                                                    |                                       |                                                                                |                                                             |
|------------|----------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------|--------------------------------------------------------------------------------|-------------------------------------------------------------|
| 4.         | Processing aids,<br>bacterial cultures and<br>authorised ingredients |                                                                                                                                                                                                                                                                                          | hydrochloric<br>acid, sulphuric<br>acid, citric acid,<br>acetic acid,<br>orthophosphoric<br>acid                                   |                                       |                                                                                |                                                             |
|            |                                                                      | bacterial cultures                                                                                                                                                                                                                                                                       | bacterial cultures<br>producing lactic acid                                                                                        |                                       |                                                                                |                                                             |
|            |                                                                      | authorised ingredients                                                                                                                                                                                                                                                                   | whey                                                                                                                               |                                       |                                                                                |                                                             |
|            |                                                                      | food enzymes that comply with the<br>requirements, approved by the Order of<br>the Ministry of Health of Ukraine of<br>Ukraine of 08 January 2024 No. 45 “On<br>Approval of the Requirements for Food<br>flavours, Requirements for food additives<br>and Requirements for food enzymes” |                                                                                                                                    | rennet                                |                                                                                |                                                             |
|            |                                                                      |                                                                                                                                                                                                                                                                                          |                                                                                                                                    | other milk-<br>coagulating<br>enzymes |                                                                                |                                                             |
|            |                                                                      | food additives (optional neutralizing and<br>buffering agents):                                                                                                                                                                                                                          |                                                                                                                                    |                                       | Hydroxydes                                                                     | sodium,<br>potassium,<br>calcium,<br>ammonium,<br>magnesium |
| Carbonates |                                                                      |                                                                                                                                                                                                                                                                                          |                                                                                                                                    |                                       |                                                                                |                                                             |
| Phosphates |                                                                      |                                                                                                                                                                                                                                                                                          |                                                                                                                                    |                                       |                                                                                |                                                             |
| Citrates   |                                                                      |                                                                                                                                                                                                                                                                                          |                                                                                                                                    |                                       |                                                                                |                                                             |
| 5.         | Organoleptic<br>characteristics                                      | odour                                                                                                                                                                                                                                                                                    | no foreign odours                                                                                                                  |                                       | very slight foreign flavours<br>and odours                                     |                                                             |
|            |                                                                      | appearance                                                                                                                                                                                                                                                                               | colour ranging from white to creamy white; the product must not<br>contain any lumps that would not break up under slight pressure |                                       |                                                                                |                                                             |
|            |                                                                      | solubility                                                                                                                                                                                                                                                                               |                                                                                                                                    |                                       | almost entirely soluble in<br>distilled water, except for<br>calcium caseinate |                                                             |