

Dairy
UK



PROVISION TRADE FEDERATION



**CODE OF PRACTICE ON COMPOSITIONAL
STANDARDS FOR CREAM DESIGNATIONS IN
THE UK**

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Introduction

The dairy industry recognises the need for there to be a common understanding among consumers, manufacturers and retailers as to the nature of various creams, taking into account that when the Food Labelling Regulations 1996 are revoked, there will no longer be specific legislation relating to product composition and labelling.

As a result, this Code has been drawn up by Dairy UK and the Provision Trade Federation and will come into operation from the date the Food Labelling Regulations 1996 are revoked; i.e. the 13th of December 2018.

The main provisions of this Code are to retain the compositional standards for the various creams as set out in the Food Labelling Regulations 1996 (Annex 1), and for the names of these creams to become customary, as defined in the EU Food Information to Consumers Regulation (EU 1169/2011).

This Code also lays down compositional standards for sour cream, sweet cream and crème fraiche.

The provisions of this Code do not in any way alter the law.

Definitions

“Cream” means that part of milk rich in fat which has been separated by skimming or otherwise and which is intended for sale for human consumption. The milk can come from cows, goats or sheep.

“Clotted cream” means cream which has been produced and separated by the scalding, cooling and skimming (in no particular order) of milk or cream.

“Sour cream” or “soured cream” means cream which has been fermented with harmless microorganisms or through acidification.

“Sterilised cream” means cream which has been subjected to a process of sterilisation by heat treatment in the container in which it is to be supplied to the consumer.

The term “cream” is protected by EU legislation - Regulation (EU) 1308/2013 - and can only be used for products derived exclusively from milk, on the understanding that substances necessary for their manufacture may be added provided that those substances are not used for the purpose of replacing, in whole or in part, any milk constituent.

Composition

The name specified in column 1 of the Cream Schedule shall only be used in the labelling or advertising of cream when the cream complies with the corresponding requirements specified in column 2 of the Schedule (whether qualified by other words or not). The only exception to this is the relevant requirement for milk fat content, which may be different if qualifying words indicate that it is so. No product described in this Code shall have a fat content below 10%.

In calculating the percentage of milk fat in cream, any ingredient added to the cream shall be disregarded.

For varieties where the milk fat content has been modified to be lower than that found in the standard designation provided below, the descriptors “reduced fat” and “half fat” along with the cream designation can be utilised for labelling purposes. According to the Nutrition and Health Claims Regulation (EC 1924/2006), a claim stating that a food has “reduced fat” may only be made where the reduction in content is at least 30% compared to a similar product which is representative of the category.

Cream Schedule

Column 1	Column 2
Clotted cream	The cream is clotted and contains not less than 55 per cent milk fat (w/w).
Double cream	The cream contains not less than 48 per cent milk fat (w/w).
Whipping cream	The cream contains not less than 35 per cent milk fat (w/w).
Whipped cream	The cream contains not less than 35 per cent milk fat (w/w) and has been whipped.
Sterilised cream	The cream is sterilised cream and contains not less than 23 per cent milk fat (w/w).
Cream or single cream	The cream is not sterilised cream and contains not less than 18 per cent milk fat(w/w).
Sterilised half cream	The cream is sterilised cream and contains not less than 12 per cent milk fat (w/w).
Half cream	The cream is not sterilised cream and contains not less than 12 per cent milk fat (w/w).
Sour or Soured cream	The cream has been fermented with harmless microorganisms or through acidification.
Sweet cream	Cream skimmed from the higher butterfat layer of milk before homogenisation.
Crème fraiche	Sour cream with a milk fat content of not less than 25% (w/w).

Permitted Additives

The list of permitted additives (including colouring substances) can be accessed via the EU Database on Additives at

https://ec.europa.eu/food/safety/food_improvement_agents/additives/database_en

Annex 1 - Relevant provisions in the Food Labelling Regulations 1996

The name specified in column 1 of Part III of Schedule 8 shall not be used in the labelling or advertising of any cream as the name of the cream, whether or not qualified by other words, unless the cream complies with the requirements specified in column 2 of that Part of that Schedule opposite that name; except that the relevant requirement as to milk fat content need not be complied with if the name contains qualifying words which indicate that the milk fat content of the cream is greater or less than that specified in column 2, as the case may be.

Schedule 8 Part III

Column 1	Column 2
Clotted cream	The cream is clotted and contains not less than 55 per cent milk fat.
Double cream	The cream contains not less than 48 per cent milk fat.
Whipping cream	The cream contains not less than 35 per cent milk fat.
Whipped cream	The cream contains not less than 35 per cent milk fat and has been whipped.
Sterilised cream	The cream is sterilised cream and contains not less than 23 per cent milk fat.
Cream or single cream	The cream is not sterilised cream and contains not less than 18 per cent milk fat.
Sterilised half cream	The cream is sterilised cream and contains not less than 12 per cent milk fat.
Half cream	The cream is not sterilised cream and contains not less than 12 per cent milk fat.

Annex 2 - Relevant legislation

Food Labelling Regulations 1996 <http://www.legislation.gov.uk/uksi/1996/1499/contents/made>

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 <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32011R1169&from=EN>

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 <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32013R1308&from=EN>

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 <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:02006R1924-20121129&from=EN>

Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives <http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32008R1333&from=EN>