

INDICADORES ORGANOLÉPTICOS PARA IDENTIFICAÇÃO DE PRODUTOS LÁCTEOS PROCESSADOS

Technical Regulation of the Customs Union “On Safety of Milk and Dairy Products” (CU TR 033/2013 - Anexo 3) adopted by Resolution of the Eurasian Economic Commission Commission No. 67 of October 9, 2013

Dairy products	Organoleptic indicators for the identification of milk processing products			
	appearance	texture	taste and odor	color
Fluid milk	Nontransparent liquid	Liquid homogenous, non-gummy	Typical of milk, with a light taste of boiling. Sweetish taste is allowed	White, for skimmed milk – with bluish shade is allowed, for sterilized milk – with light-cream shade is allowed, for enriched milk – depending on the color of the components used for enrichment
Fluid cream	Homogenous non-transparent liquid	Homogenous moderately viscous	Typical of cream, with mild boiling taste. Sweetish and salty taste is allowed	White with cream tint, uniform throughout the mass, light cream color; for sterilized cream – light cream uniform color; for varenets – from white to light cream color
Ryazhenka, varenets	Homogenous liquid with an impaired or non-impaired clot without gas generation		Pure sour milk, with strong taste of pasteurization	
Acidophilin	Homogenous gummy liquid		Pure sour milk, with mild sharp taste	Milk white, uniform
Kefir, liquid fermented milk products	Homogenous liquid with an impaired or non-impaired clot Gas formation is allowed for the products made using yeast. When food flavor components are added – with their presence.		Pure sour milk, with mild sharp taste, or taste and smell, due to the added components. For the products made using yeast - yeast flavor is allowed	Milk white uniform or determined by the color of the added components.
Yogurt	Homogenous moderately viscous liquid. When stabilizer is added – jelly or creamy. When food flavor components are added – with their presence.		Sour milk. When sugar or sweeteners are added -moderately sweet taste. When food flavor components are added – determined by the added components.	Milk white uniform or determined by the color of the added components.

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Curds, curd mass, curd products	Soft or grainy with or without tangible particles of milk protein. When food flavor components are added – with their presence.		Pure sour milk, dry milk flavor is allowed. When sugar or sweeteners are added - moderately sweet. When food flavor components are added – determined by the added components.	White or with cream tint uniform or determined by the color of the added components.
Sour cream	Homogenous mass with glossy surface		Pure sour milk. Flavor of rendered butter is allowed.	White with cream tint, uniform
Ice cream	Portions of single-layer or multilayer ice cream of various shape, fully or partially glazed (with chocolate) or not glazed (with chocolate)	Compact, homogenous, without tangible pellets of fat, stabilizer and emulsifier, protein and lactose particles, ice crystals. When food flavor components are added – with their presence. In glazed ice cream the glaze (chocolate) structure is homogenous, without tangible particles of sugar, cocoa products, dry dairy products, with the presence of the nut particles, wafer crumbs and other components, if they are used.	Pure taste, characteristic of the ice cream type	Characteristic of the ice cream type, uniform throughout the mass of single-layer ice cream or each layer of multilayer ice cream. For glazed ice cream – color of coating characteristic of the glaze type.
Rendered butter	Granular or compact, when melted – clear, without sediment		Taste and odor of melted milk fat without foreign flavor and odor	From light yellow to yellow, uniform

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Milk fat	Homogenous, compact, when melted – clear, without sediment		Pure, neutral, characteristic of milk fat	From white to yellow, homogenous throughout the mass
Dairy butter, butter paste	Compact, homogenous, plastic, cut surface is shiny, dry. Slightly shiny or slightly matt surface with single tiny droplets of water, insufficiently compact and plastic texture, slightly crumbly is allowed. When food flavor components are added – with their presence.		For sweet cream butter and sweet cream butter paste – pronounced creamy taste and flavor of pasteurization, without foreign flavor and odor. For sour cream butter and sour cream butter paste – pronounced creamy taste with sour cream flavor, without foreign flavor and odor. For cheese butter and butter paste whey flavor is allowed. For all type of butter and butter paste slight weedy flavor is allowed and (or) insufficiently pronounced flavors of: creamy, pasteurization, overpasteurization and melted butter, sour milk. When food flavor components are added – determined by the added components.	From light yellow to yellow, homogenous, uniform. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product dry, including processed	Shape of package	Powdery or hard, brittle or other. When food flavor components are added – with their presence.	Cheese, with odor and flavor characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From white to yellow. When food flavor components are added – determined by the color of the added components.

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Cheese, cheese product extra hard	Various shape	Brittle, granular or other. Without pattern or with holes of various shape and position. When food flavor components are added – with their presence.	Cheese, sweetish spicy, pronounced at various degree characteristic of a particular cheese name.	From light yellow to yellow. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product hard	Shape of bar, cylinder or other arbitrary shape	Homogenous, compact, slightly brittle or other. Large, medium, small holes or no holes. When food flavor components are added – with their presence.	Cheese, sweetish spicy, pronounced at various degree characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From light yellow to yellow, uniform. When food flavor components are added – determined by the color of the added components.

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Cheese, cheese product medium hard	Shape of bar, high or low cylinder, ellipse or other arbitrary shape	Homogenous, elastic, plastic. Large, medium, small holes of various shape and position no holes. When food flavor components are added – with their presence.	For cheese with high temperature second heating – cheese, sweetish, Spicy, pronounced at various degree for a particular cheese name, for cheese with intermediate and low temperature of second heating – cheese, slightly sour, slightly spicy, sharp, pronounced at various degree characteristic of a particular cheese name. When mold or slime is used – those determined by the type of mold or slime microflora. When food flavor components are added – determined by the added components.	From white to light yellow, uniform, marble or other. In cheese with mold – streaks of added mold, in cheese with surface mold – presence of the mold. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product soft	Shape of low cylinder or other arbitrary shape	From soft plastic, compact, slightly elastic to delicate, spreading, oily. Slightly brittle, crumbly is allowed. No pattern. A small number of holes and voids of irregular shape is allowed. When food flavor components are added – with their presence.	Sour milk or cheese characteristic of a particular cheese name. When mold or slime is used – those determined by the type of mold or slime microflora. When food flavor components are added – determined by the added components.	From white to yellow. In cheese with mold – streaks of added mold, in cheese with surface mold – presence of the mold. When food flavor components are added – determined by the color of the added components.
Cheese, cheese product processed slice	Shape of package	From compact, slightly elastic to plastic, homogenous throughout the mass, retaining shape after cutting. When food flavor components are added – with their presence.	Pure, characteristic of a particular cheese name. For smoked cheese – with smoking flavor. When food flavor components are added – determined by the added components.	From white to intense yellow, uniform. In smoked cheese – from light yellow to yellow; in sweet cheese – from white to brown. When food flavor components are added – determined by the color of the added components.

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Cheese, cheese product processed Paste	Shape of package	From soft plastic to delicate, spreading, cream-like, homogenous throughout the mass. When food flavor components are added – with their presence.	Pure, characteristic of a particular cheese name. When food flavor components are added – determined by the added components.	From white to intense yellow, uniform. In sweet cheese – from white to brown. When food flavor components are added – determined by the color of the added components.
Dry milk	Homogenous powder	Fine dry powder	Pure, characteristic of fresh pasteurized milk	White with light cream tint
Dry cream	Homogenous powder	Fine dry powder	Pure, characteristic of pasteurized cream	White with light cream tint
Concentrated milk, cream	Homogenous liquid	Homogenous, moderately viscous liquid	Sweetish-salty taste characteristic of baked milk	Light cream
Condensed milk, cream with sugar	Viscous homogenous mass	Homogenous, viscous throughout the mass, without tangible crystals of milk sugar. Mealy texture and slight lactose sediment at the container bottom during storage is allowed	Pure, sweet, with pronounced taste of pasteurized milk. For condensed milk with sugar subjected to additional heat treatment – caramel flavor. Slightly weedy flavor is allowed	White with cream tint, uniform. At heat treatment and production with coffee and cocoa - brown
Whey	Transparent or semi-transparent liquid	Liquid, homogenous	Characteristic of whey, for curd whey - slightly sour taste, for cheese whey - sweetish or salty taste	From pale green to light yellow
Dry milk whey	Fine powder or powder consisting of single and agglomerated particles of dry whey	A very small number of pellets broken at slight mechanical action is allowed	Characteristic of milk whey, sweetish, salty, slightly sour taste	From white to yellow, homogenous throughout the mass
Buttermilk	Non-transparent liquid without sediment and flakes	Liquid, homogenous	Characteristic of buttermilk, for buttermilk of sweet cream butter – milk taste, for buttermilk of sour cream butter – sour cream taste. Flavor of pasteurization or slightly weedy flavor is allowed	From white to light yellow

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Casein	Homogenous powder or crystalline substance	Powder or dry compact or porous grain of any shape	Odorless, neutral taste	From white to light cream
Lactulose	Crystalline substance	Fine crystals of heterogeneous shape	Odorless, sweet taste	White
Lactulose concentrate	Homogenous viscous liquid	Homogenous, viscous	Sweetish to sour sweet taste. Flavor and odor of caramelization is allowed	From light yellow to dark yellow
Cream-vegetable spread	Matt or slightly shiny surface, with dry appearance	Plastic homogenous, compact or soft	Creamy, sweet creamy or sour creamy taste	From white to light yellow, homogenous
Cream-vegetable rendered mixture	Granular or homogenous (compact or soft)		Taste and odor of melted milk fat	From light yellow to yellow, homogenous
Dairy composite products, milk-containing products	According to the description provided by the producer, with the taste, color and (or) odor determined by the added food flavor components, use of glaze or other food products			