

## CODEX STANDARD FOR MOZZARELLA

CODEX STAN 262-2006

### 1. SCOPE

This Standard applies to Mozzarella intended for direct consumption or for further processing, in conformity with the description in Section 2 of this Standard.

### 2. DESCRIPTION

Mozzarella is an unripened cheese in conformity with the *General Standard for Cheese* (CODEX STAN 283-1978) and the *Standard for Unripened Cheese Including Fresh Cheese* (CODEX STAN 221-2001). It is a smooth elastic cheese with a long stranded parallel-orientated fibrous protein structure without evidence of curd granules. The cheese is rindless<sup>1</sup> and may be formed into various shapes.

Mozzarella with a high moisture content is a soft cheese with overlying layers that may form pockets containing liquid of milky appearance. It may be packed with or without the liquid. The cheese has a near white colour.

Mozzarella with a low moisture content is a firm/semi-hard homogeneous cheese without holes and is suitable for shredding.

Mozzarella is made by "pasta filata" processing, which consists of heating curd of a suitable pH value kneading and stretching until the curd is smooth and free from lumps. Still warm, the curd is cut and moulded, then firmed by cooling. Other processing techniques, which give end products with the same physical, chemical and organoleptic characteristics are allowed.

### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 3.1 Raw materials

Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks.

#### 3.2 Permitted ingredients

- Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless micro-organisms
- Rennet or other safe and suitable coagulating enzymes
- Sodium chloride and potassium chloride as a salt substitute
- Safe and suitable processing aids
- Vinegar
- Potable water.

<sup>1</sup> The cheese has been kept in such a way that no rind is developed (a "rindless" cheese).