

DAIRY PRODUCTS, COMPOSITE DAIRY PRODUCTS AND PROCESSED DAIRY PRODUCTS (CLASSIFICATION, QUALITY AND LABELLING REQUIREMENTS)

SCOPE

The regulation lays down the classification, quality and labelling requirements for dairy products, composite dairy products and processed dairy products

LATVIAN REGULATIONS

Cabinet Regulation No. 97, adopted on 1th February, 2011 "[Classification, quality and labelling requirements for dairy products, composite dairy products and processed dairy products](#)"

PRIOR AUTHORIZATION

Not required

CONTACTS

AUTHORITY RESPONSIBLE FOR REGULATIONS

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MAIN REQUIREMENTS FOR ECONOMIC OPERATORS

The classification and quality indicators of dairy products are specified in the Annex to the Regulations.

In order to prevent consumers from being misled, labeling requirements are laid down for compound milk products or processed milk products to which other foodstuffs or ingredients have been added, whether in the form of pieces or flavoring of another foodstuff. In addition, requirements are laid down for the labeling of cheese and other special dairy products and processed dairy products.

The trade name of the product or the adjacent field of vision shall indicate the percentage of milk fat in the product:

- reconstituted and recombinant dairy products;
- sour cream;
- sour cream.

Where milk products and compound milk products are manufactured from milk of another animal other than cow's milk, the trade name or labeling of the product shall indicate which animal's milk has been used.

If the manufacturing process of products made from raw milk does not involve heat, physical or chemical treatment, the label shall state "Made from raw milk".

The sales description of the product "cheese" shall be supplemented only by the name of the variety of the cheese or the name traditionally used.

In addition, the following information may appear on the labeling of the cheese:

- type of ripening of the cheese;
- the type of cheese depending on the moisture content of the non-fat part (eg hard, soft);
- type of cheese depending on the percentage of fat in the dry matter (eg fatty, lean);

fat content in cheese dry matter as a percentage of "...% fat in dry matter".