

RAW MILK FOR CHEESE PRODUCTION (QUALITY CONFORMITY ASSESSMENT REQUIREMENTS)

SCOPE

Hygiene requirements for raw milk circulation

LATVIAN REGULATIONS

Cabinet Regulation No. 319, adopted March 30, 2010 "Rules on quality requirements for raw milk intended for the production of cheese with a maturation period of at least 60 days"

PRIOR AUTHORIZATION

An operator who notifies the Food and Veterinary Office when commencing the production of cheese or the collection of raw milk intended for the production of cheese

CONTACTS

AUTHORITY RESPONSIBLE FOR REGULATIONS

Ministry of Agriculture

Web: www.zm.gov.lv

Phone: +371 67027010

MARKET SURVEILLANCE AUTHORITY

Food and Veterinary Service

Web: www.pvd.gov.lv

Phone: +371 67095230

Email: pvd@pvd.gov.lv

MAIN REQUIREMENTS FOR ECONOMIC OPERATORS

The rules lay down quality requirements for raw milk intended for the manufacture of cheese with a maturation period of at least 60 days and a procedure for assessing the compliance of raw milk with quality requirements.

Raw milk is used for the production of cheese if:

- it is white;
- it has the characteristic smell and taste of raw milk, without any other taste and smell;
- It is a liquid, with a homogeneous consistency, without flakes, mucus, mechanical or other impurities.

The cheese is made from raw milk which has not been found to contain inhibitors and which:

- The total number of bacteria at 30 °C per milliliter of milk (geometric mean over a two-month period, with at least two samples per month) does not comply with Regulation The quantity specified in point 3 of Part III of Chapter I of Title IX of Annex III to Regulation (EC) No 853/2004;
- The total number of somatic cells per milliliter of milk (geometric mean obtained over a three-month period with at least one sample per month) does not comply with Regulation The quantity indicated in point 3 of Part III of Chapter I of Title IX of Annex III to Regulation (EC) No 853/2004.