

**AMENDMENT NO. 01 TO SLS 773 : 1987      SPECIFICATION FOR CHEESE**

**EXPLANATORY NOTE**

The standard specification for cheese was reviewed and this amendment was drafted based on the comments received.

Rennet has been specified as a coagulant in order to ensure that a proper coagulant is used during manufacture of cheese.

Further the labeling of date has been amended to fall in line with general labeling practices.

Gouda cheese and Mozzarella cheese have been included under semi hard cheese.

**AMENDMENT NO. 01 APPROVED ON 1995-11-23**

**TO SLS 773 : 1987**

**SPECIFICATION FOR CHEESE**

**Page 5**

**Clause 5.1.4**

Delete the following text as clause **5.1.4**:

“Rennet may be used as a coagulant.”

**Page 6**

**TABLE 2 - Microbiological limits**

**Column 3, Sl. No. ii**

Substitute “200” with “100”.

**Clause 6.2.1**

**Item f)**

Substitute the words “The date before which the contents should be used with the words USE BEFORE;” with “Date of expiry;”

**Page 10**

**APPENDIX A.2 SEMI-HARD CHEESE**

Include Gauda and Mozzarella cheese as semi-hard cheese