

FACT SHEET

Labelling Terms - Milk Ingredients and Modified Milk Ingredients

- The manufacturing of various dairy products like ice cream, sour cream, yogurt and various cheeses is formulated to specific milk fat and milk solids (non fat) levels to deliver uniform product at uniform cost.
- The milk fat and milk solids (non fat) are available for use in different forms (liquid, concentrated, dried, frozen) as milk, partially skim milk, skim milk, evaporated or condensed whole milk, evaporated or condensed partially skim milk, evaporated or condensed skim milk, dried whole milk, dried partially skim milk, dried skim milk, cream, butter, butter-oil, anhydrous butter-oil (99.9% milk fat).
- These milk products are put together in various combinations to arrive at individual formulations. Depending on the amounts required and to ensure the efficient use of raw materials in production; different combinations are often used to produce the same finished product within a given day.
- For the purposes of ingredient labelling on packages, the Food and Drugs Act and Regulations (*B.01.010 - 7, 7.1, 7.2*) recognizes these production practices with the collective term "milk ingredients" for these milk products. The chemical state of these products and their components has not been altered from that found in milk.
- The term "modified milk ingredients" also has regulatory recognition as a collective labelling term. Products that are "modified milk ingredients" include calcium reduced skim milk, whey cream, whey butter, cultured milk products, and casein. Other components of milk, like milk protein concentrates, that have had their chemical state altered from that found in milk also are called "modified milk ingredients". All of the above products originate from milk.
- Whey, a by-product from cheese manufacturing, is used in other dairy and food products. Filtration techniques have also been developed to concentrate the whey protein. The collective term "modified milk ingredients" under the Food and Drugs Act and Regulations is used to describe these ingredients as well, for labelling purposes. Previously, these by-products were environmentally unfriendly waste by-products.
- The Food and Drugs Act and Regulations allows for the labelling of "milk ingredients" combined with "modified milk ingredients" to be collectively labelled as "modified milk ingredients" for efficiency of ingredient declarations on food package labels.

September 2005

For further information, please contact:

Don Jarvis, President and CEO

Tel: (613) 232-7242

Fax: (613) 235-5866

Email: donjarvis@dpac-atlc.ca

