

***Indian Standard***  
SPECIFICATION FOR  
NATURAL CHEESE ( HARD VARIETY, ),  
PROCESSED CHEESE, PROCESSED  
CHEESE SPREAD AND SOFT CHEESE  
( *First Revision* )

**0. FOREWORD**

**0.1** This Indian Standard ( First Revision ) was adopted by the Indian Standards Institution on 28 May 1979, after the draft finalized by the Dairy Products Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** Cheese making is one of the important methods adopted for conserving surplus of milk. Cheese provides fat and protein concentrate in a highly nutritious and palatable form.

**0.3** The cheese most popular in India may be grouped into two varieties, namely, hard (Cheddar, Edam, Gouda, etc ) and soft ( for example, cottage cheese ). Low moisture content and long keeping quality are the characteristics of the hard varieties which are also used for the manufacture of processed cheese. Soft cheese contain high percentage of moisture and are meant to be consumed within a short interval after their manufacture.

**0.4** This standard has been prepared with a view to providing an optimum quality-in natural and processed cheeses. It covers hard as well as soft varieties of cheese.

**0.5** It is not possible to produce high grade cheese from raw materials which are initially of poor hygienic quality irrespective of the subsequent method of treatment or handling. It is, therefore, important to exercise the utmost care in obtaining milk and other ingredients of good hygienic quality to ensure that the product is really good.

**0.6** This standard was first published in 1964. This revision has been brought out to incorporate an additional type of cheese, namely, soft cheese, besides updating the various definitions and provisions in the standard. The revision also incorporates the three amendments issued to the standard earlier.

**0.7** While formulating this standard, necessary consideration has been given to the relevant Rules prescribed by the Government of India under the Prevention of Food Adulteration Act ( PFA ), 1954. However, this standard is subject to the restrictions imposed under that Act and the Rules framed thereunder wherever applicable.

**0.8** For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960\*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

## **1. SCOPE**

**1.1** This standard prescribes the requirements and the methods of sampling and test for natural cheese ( hard variety ), processed cheese, processed cheese spread, and soft cheese.