

STANDARD FOR EVAPORATED MILK CXS 281-1971

Document Location: Raw Ingredients - Processing of Ingredients - Prior Purchase

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Overview

CXS 281-1971 outlines the standard for evaporated milk, covering various elements such as product description, composition, quality factors, contaminants, hygiene, packaging and labeling. The document mentions the required quantities for minimum milk fat, milk solids, and milk proteins in milk solids-non-fat for different types of evaporated milk. The document also mentions the classes of additive functional ingredients that are allowed in evaporated milk, specifically mentioning: acidity regulators, emulsifiers, firming agents, stabilizers and thickeners. Good Manufacturing Practices and Good Hygienic Practices are emphasized within the document, to ensure the production of a product that is safe and of good quality.

Overall, adhering to this document ensures the consistent production of evaporated milk which meets established standards, thereby ensuring its safety and quality.

Link to Document

[STANDARD FOR EVAPORATED MILK CXS 281-1971 Adopted in 1971. Revised in 1999. Amended in 2010, 2018, 2022, 2023.](#)