

## **BHUTAN MANDATORY STANDARD FOR LOCAL CHEESE, DATSHI**

### **1. PREAMBLE**

This Standard is issued pursuant to the Food Rules and Regulations of Bhutan 2017.

### **2. SCOPE**

This Standard applies to Datshi (Local traditional cheese of Bhutan)

### **3. DESCRIPTION.**

Soft unripened cheese obtained by coagulation of pasteurised skimmed milk of Cow and/ or Buffalo with cultures of harmless lactic acid bacteria with or without the addition of other suitable coagulating enzymes.

#### **3.1 PRODUCT DEFINITION**

Datshi is a firm white cheese made from the coagulated skim milk of cows/ buffalo

#### **3.2 PROCESS DEFINITION**

Cottage cheese prepared from the sour buttermilk after the cream has been removed. The sour buttermilk is poured into a cooking pot or vessel and is gently warmed over a fire during which cheese coagulate. Yellowish green whey is produced. The pot or vessel is removed from the fire. Whey is separated and squeezed by hand/ cloth strainer into small balls of uniform size varying from 100 to 150 gms.

### **4. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

#### **4.1 Raw materials**

Milk and /or products obtained from milk

#### **4.2 It shall conform to the following requirements:-**

- (i) Moisture Not more than 40.0 percent
- (ii) Milk Fat Not more than 4.0 percent
- (iii) Fat free dry matter 18% minimum

**4.2 Flavour.**

It shall possess a pleasing and desirable flavour similar to fresh whole milk or cream. The product may possess to a slight degree of acid, flat, or salty flavour, but shall be free from chalky, utensil, fruity, yeasty, or other objectionable flavours. The flavour shall not be harsh or unnatural.

**4.3 Body and Texture.**

It shall have a meaty texture. The texture shall be smooth and velvety and shall not be mealy, crumbly, pasty, sticky, mushy, watery, or slimy, or possess any other objectionable characteristics of body and texture.

**4.4 Colour and Appearance.**

It shall present a clean, natural creamy white colour.

Should be free from adulterants such starch, cellulose, flour, banana or any other adulterants

**5. MICROBIOLOGICAL REQUIREMENTS**

Datshi shall not contain more than

*Escherichia coli*- 500 cfu/gm

*Salmonella*- Absent in 50 gm sample

*Staphylococcus aureus* (coagulase positive)- 10 cfu /gm

*Yeast and mould*- 10 cfu /gm

Anaerobic bacteria (*Clostridium perfringens*)- 10cfu /gm

*Listeria monocytogenes*-Absent in 25 gm

**6. CONTAMINANTS**

The milk used in the manufacture of the products covered by this standard shall comply with the Levels for Mycotoxins specified under Bhutan Mandatory Standard for Mycotoxins, pesticide residues under Bhutan Mandatory Standard for Pesticide Residues, Veterinary drug residues under Bhutan Mandatory Standard for Veterinary Drug Residues and Heavy metals specified under Bhutan Mandatory Standard for Heavy metals.

## **7. HYGIENE**

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), the *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. The products should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

## **8. PACKAGING**

Datshi produced by farmers groups at Milk Processing Units level shall be wrapped in butter paper. However at village level, Datshi be packed in food grade plastic, or any other food grade material.

## **9. LABELLING**

The products shall be appropriately labelled as Datshi, as per the proposed Bhutan Mandatory Standard for labelling of pre-packaged foods.

## **10. STORAGE**

Datshi shall be stored under appropriate storage conditions depending on the local temperatures.