CODEX INTERNATIONAL INDIVIDUAL STANDARD FOR BRIE

CODEX STAN C-34-1973

1 DESIGNATION OF CHEESE

Brie

2 DEPOSITING COUNTRIES

2.1 DEPOSITING COUNTRIES: France, Federal Republic of Germany

2.2 COUNTRY OF ORIGIN: France

3 RAW MATERIALS

3.1 KIND OF MILK: cow's milk.

3.2 AUTHORIZED ADDITIONS

- cultures of harmless lactic acid producing bacteria and cultures of *Penicillium caseicolum* and *Bacterium linens*
- rennet or other suitable coagulating enzymes
- sodium chloride
- calcium chloride, max.200 mg/kg of the milk used
- annatto[1] and beta-carotene, max. 600 mg/kg of cheese singly or in combination
- water

4 PRINCIPAL CHARACTERISTICS OF THE CHEESE READY FOR CONSUMPTION

4.1 TYPE

4.1.1 Consistency: soft cheese.

4.1.2 Short description: flat cylindrical shaped cheese, covered with white mould (*Penicillium caseicolum*).

4.2 SHAPE

4.2.1 Usual shape: flat cylinder, the height being less than the radius of the cylinder and in any case less than 4 cm.

4.2.2 Existing variations: Brie may also be sold in sectors. If cheeses are cut, this should be along one or more planes following the axis of the cylinder.

4.3 DIMENSIONS AND WEIGHTS

	Dimensions		Minimum weight
	Diameter	Height approx.	
Brie	22-36 cm	2-3 cm	1000 g
Petit Brie	14-22 cm	2 cm	340 g

4.4 RIND

4.4.1 Consistency: soft.

[1] temporarily endorsed

4.4.2/4.4.3 Appearance and colour: rind uniformly covered with white mould (*Penicillium caseicolum*), with occasional orange-coloured spots (*Bacterium linens*).

4.5 BODY

4.5.1 Texture: smooth, but not crumbly.

4.5.2 Colour: white to creamy yellow.

4.6 HOLES: No holes – possibly small longitudinal splits.

4.7/4.8 MINIMUM FAT CONTENT IN THE DRY MATTER AND MINIMUM DRY MATTER

	A Usual	B Permissible variations	C
Minimum fat in dry matter %	45	40	50
Minimum dry matter content %	44	44	46

4.9 OTHER PRINCIPAL CHARACTERISTICS

Aroma and taste: characteristic of the variety

5 METHOD OF MANUFACTURE

5.1 METHOD OF COAGULATION: rennet and lactic acid (produced by lactic acid producing bacteria).

5.2 HEAT TREATMENT

5.2.1 Heat treatment of the milk: the temperature of the raw or pasteurized milk is raised to the coagulation temperature (between 28 and 32°C).

5.2.2 Heat treatment of the coagulum: none

5.3 FERMENTATION PROCEDURE: predominantly lactic acid fermentation followed by mould and bacterial development on the surface with proteolysis spreading inward.

5.4 MATURATION PROCEDURE: storage for about 10 days at a temperature between 10 and 14°C, possibly followed by storage at lower temperatures.

5.5 OTHER PRINCIPAL CHARACTERISTICS: natural draining; dry or brine salting.

6 SAMPLING AND ANALYSIS

See Volume 13 of the *Codex Alimentarius*.

7 MARKING AND LABELLING

Only cheese conforming with this standard may be designated "Brie". It shall be labelled in conformity with the appropriate sections of Article 4 of the FAO/WHO Standard A-6, "General Standard for Cheese"[2], except that Brie not produced in the country of origin shall be marked with the name of the producing country even when sold on the home market.

The cheese mentioned under B and C in Sections 4.7 may be designated "Brie" provided that the designation is accompanied by a prefix or suffix corresponding to the fat percentage, e.g. "50% Brie" or "Brie 50%".

N.B. The designation "heat treated Brie" is reserved for a Brie packed in a metal container in which it has undergone heat treatment to increase the keeping quality.

[2] Currently Section 7 of the Codex General Standard for Cheese (CODEX STAN A-6-1978, Rev.1-1999)