



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
FAO/WHO COORDINATING COMMITTEE EUROPE**

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**OTHER BUSINESS AND FUTURE WORK**

**PROJECT DOCUMENT FOR A REGIONAL STANDARD FOR AYRAN**

**PREPARED BY THE REPUBLIC OF TURKEY**

**1. The purpose and the scope of the standard**

The regional standard for ayran will be elaborated to determine the specifications of “ayran” in order to ensure food safety, essential quality, hygiene and labelling requirements for the purposes of protecting the health of the consumers and ensuring fair practices in food trade.

The objective of the standard is to consider the characteristics of ayran for consumption in an international document.

**2. Its relevance and timeliness**

Ayran is a fermented milk product, obtained by mixing yogurt with water or obtained from milk with modification of dry matter content by the action of symbiotic cultures of streptococcus thermophilus and lactobacillus delbrueckii subsp. Bulgaricus with or without the addition of salt. These starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability. The salt content is max 1%.

Ayran is a [yogurt](#)-based beverage and traditional Turkish fermented milk drink. Ayran is also popular in other countries of the [Balkans](#), the Middle East and Central Asia.

Published legislation on Ayran in Turkey;

- 1- Regulation on Manufacture, presentation and sale of milk and milk products

Official Gazette date: 29.07.1935 and number: 3066

- 2- Regulation on Foodstuffs and Public Health

Official Gazette date: 07.09.1942 and number: 18542

- 3- Regulation on Foodstuffs and Public Health

Official Gazette date: 18.10.1952 and number: 8236

- 4- Turkish Standard Institution -3810 (September 1982) - Ayran

Turkish Standard Institution -3810 (September 2003) – Ayran

- 5- Communiqué on Fermented Milk

Official Gazette date: 03.09.2001 and number: 24512

- 6- Communiqué on Fermented Milk

Official Gazette date: 16.02.2009 and number: 27143

Due to the growing trend of ayran production and trade, it is necessary to establish a standard

covering the safety, quality and hygiene in order to have a reference document which has been internationally agreed upon by consensus between member countries.

In addition, the drafting of a Codex regional standard for ayran will help to protect consumers' health and to promote fair trade in accordance with the different international agreements.

It is of particular importance to point out that the Codex Alimentarius does not include a Codex standard for ayran until now.

### **3. The main aspects to be covered**

The standard covers essential quality, safety and labeling aspects of ayran.

### **4. An assessment against the *Criteria for the establishment of work priorities***

#### **General criterion**

Consumer protection from the point of view of health and the prevention of fraudulent practices. Quality of the produce to meet consumer needs and the minimum requirements of food safety. The elaboration of the standard for ayran would be to the benefit of developing countries in particular, because developing countries are the major producer, exporter and consumer of ayran

#### **Criteria applicable to commodities**

##### **a) Volume of production and consumption in individual countries and volume and pattern of trade between countries:**

- *Ayran, which is* a kind of fermented milk product with a composition different from that of drinks based on fermented milk, in particular a higher percentage of milk protein. The total production of *ayran* represented a large percentage of the overall production of drinks based on fermented milk.
- 736.000 tons of fermented milk is produced annually in all over the world. But, Ayran is not included in this data. Whereas approximately 280.000 tons/year ayran is produced in Turkey. To take into consideration home-made ayran, predictable 1.250.000 tons/year ayran is consumed in Turkey.

##### **b) Diversification of national legislations and apparent resultant or potential impediments to international trade:**

Some importers have commented that ayran is exported under the conditions of the national Turkish standard. They would prefer to import ayran under international criteria based on a Codex standard. Therefore, the new work would provide internationally recognized specific standards in order to enhance international trade and to accommodate the importers requirements.

**c) International or regional market potential:** Regional markets have shown an increase and growing trade of this product in the world over last few years.

**d) Amenability of the commodity to standardization:** The characteristics of ayran composition, quality and packaging are adequate parameters for the standardization of the product.

**e) Coverage of the main consumer protection and trade issues by existing or proposed general standards:** Codex General Standard for Fermented Milks only partly covers proposed standard for ayran. The new work will enhance consumer protection and facilitate ayran trade by establishing an internationally agreed quality standard.

**f) Work already undertaken by other international organizations in this field:** [None. The history of ayran is based on the Middle East from 552 to 745 A.D., to Göktürks who are the first Turkish people. They made incidentally ayran by adding water to sour yoghurt to reduce the sourness (Prof. Dr. Ziya Mocan. [Turkish News Weekly](#)). Turkey is the number one producer and exporter of ayran].

## 5. Relevance to the Codex strategic objectives

The elaboration of a Codex standard for ayran is in line with the strategic objective to promote the maximum application of Codex standards by countries in their national legislation and to facilitate international trade. This proposal is based on scientific considerations and contributes to state the minimum quality requirements for ayran for human consumption, with the purpose of protecting the consumer's health and achieving fair practices in the food trade. This proposal is relevant to Activity 1.2 "Review and develop Codex standards and related texts for food quality" of the Codex Strategic Plan 2008-2013.

## 6. Information on the relationship between the proposal and other existing Codex documents

This new work was considered at the Codex Committee on Milk and Milk Products at its ninth session. The Committee was of the view that regional standards for these types of products could be developed (ALINORM 10/33/11 paras 38 and 98-100).

The standard will be used in conjunction with all existing Codex standards.

It will take into account the Codex Standard for Fermented Milks (CODEX STAN 243-2003), Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969) and the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004), General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) and the Codex General Standard for Food Additives (CODEX STAN 192-1995).

## 7. Identification of any requirement for any availability of expert scientific advice

Nil

## 8. Identification of any need for technical input to the standard from external bodies

Nil

## 9. The proposed time line for completion of the new work

<b>Advance and Procedures</b>	<b>Date</b>
The submission the proposed draft for Ayran to CCEURO as a regional draft standard for supporting of new work.	October 2010
34 <sup>th</sup> Session of the CAC- approval of new work by Commission.	July 2011
Circulation for comments at Step 3.	End of 2011
Consideration by the 28 <sup>th</sup> Session of the CCEURO	2012
Adoption of the regional standard for ayran by the Commission	2013