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CODEX STANDARD FOR FERMENTED MILKS

22 Concentrated Fermented Milk is a Fermented Milk the protein of which has been increased prior to or after fermentation to minimum 56% Concentrated Fermented Milks includes traditional products such as Stragisto (strained yoghurt), Labneh, Ymer and Ylette 23 Flavoured Fermented Milks are composite milk products, as defined in Section 23 of

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