



Government  
of Canada

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du Canada

Canada

**FOOD QUALITY SPECIFICATIONS -  
FOOD PURCHASED BY FEDERAL GOVERNMENT  
DEPARTMENTS**

**Milk and Milk Products**

**April 1, 2018**

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

### FQS-18 – Milk and Milk Products

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

#### [Applicable Regulations and Resources for Milk and Milk Products](#)

#### **Description**

1. Milk shall be the normal lacteal secretion obtained from the mammary gland of the cow, genus Bos, that contains added Vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of Vitamin D. This specification applies to pasteurized or sterilized cow's milk and cream with various fat contents. Milk products means products as described in the [Dairy Products Regulations \(SOR/79-840\)](#).
2. Milk and milk products provided shall:
  - a. be in compliance with the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 8, Dairy Products](#);
  - b. meet the requirements of the [Dairy Products Regulations \(SOR/79-840\)](#);
  - c. be the type and size specified;
  - d. shall be pasteurized as per B.08.002.2 of the [Food and Drug Regulations \(C.R.C., c. 870\), Division 8, Dairy Products](#);
  - e. meet the specifications and grade standards of the [Dairy Products Regulations \(SOR/79-840\)](#) as indicated in [Table 1](#);
  - f. be from a facility operating under the [Canadian Quality Milk \(CQM\) Program](#);
  - g. come from a facility that meets HACCP criteria as outlined in the Annex to [Codex Alimentarius - General Principles of Food Hygiene](#) and [National Dairy Code – Part I, Production Sector Interpretative Guidelines](#);
  - h. meet the requirements of the [Codex Alimentarius – Code of Hygienic Practice for Milk and Milk Products](#); and
  - i. be packaged and labelled according to the [National Dairy Regulation and Code Processing Sector Interpretive Guidelines](#), (sections 16-23).
3. Milk and milk products purchased outside of Canada shall:
  - a. meet all the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\)](#);
  - b. have originated in a country that has grade requirements and a system substantially equivalent to those prescribed by the [Dairy Products Regulations \(SOR/79-840\)](#);
  - c. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All milk and milk products shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;

- d. meet the equivalent specification of the product and the grade indicated in [Table 1](#), for the specified milk product (or the equivalent grade of the country of origin) as outlined in the [Dairy Products Regulations \(SOR/79-840\)](#);
- e. come from a facility that meets HACCP criteria as outlined in the Annex to [Codex Alimentarius - General Principles of Food Hygiene](#) and the [National Dairy Regulation and Code Processing Sector Interpretive Guidelines](#);
- f. meet the requirements of the [Codex Alimentarius – Code of Hygienic Practice for Milk and Milk Products](#);
- g. not be contaminated;
- h. be edible;
- i. be prepared in a sanitary manner as per section 11.1 of the [Dairy Products Regulations \(SOR/79-840\)](#); and
- j. be packaged and labelled according to the [Dairy Products Regulations \(SOR/79-840\)](#), (sections 16-23) or equivalent.

**FQS-18-01 - Table 1: Milk and Dairy Products**

Product	Specification	Grade
<b>Milk</b>		
<b>Buttermilk</b>	The nearly-milk, fat-free fluid remaining from the butter-making process (i.e. the churning fermented or non-fermented milk and cream). Buttermilk is also produced by fermentation of fluid skim milk, either by spontaneous souring by the action of lactic acid-forming or aroma-forming bacteria, or by inoculation of heated milk with pure bacterial cultures (cultured buttermilk). Buttermilk differs from other fluid milks mainly in its greater amount of lactic acid. Buttermilk may be pasteurized or sterilized.	N/A
Milk - Whole	Normal lacteal secretion from the mammary gland of the cow. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.003.	N/A
<b>Milk - Skim</b>	Milk that contains not more than 0.3 per cent milk fat. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.004.	N/A
<b>Milk - Partly skimmed or partially skimmed milk, 1% or 2%.</b>	Milk that has had its fat content reduced by mechanical separation or adjusted by the addition of cream, milk, partly skimmed milk or skim milk, either singly or in combination. Milk fat content, 1% or 2% maximum, as specified. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.005.	N/A
Milk - Lactose Reduced or lactose free milk	Milk which has been specially treated with the lactase enzyme to remove or greatly reduce naturally occurring lactose milk. Lactose reduced milk is to be provided in the style specified (i.e. full-fat and non-fat versions, etc.). Lactose free or Lactose reduced milk shall meet the guidelines of CFIA as follows; <i>Lactose free</i> means that there is no detectable lactose in the food using an acceptable analytical method. <i>Lactose reduced</i> may be used to describe a product that has been reduced significantly in lactose. A significant reduction is considered to be a reduction of 25% or	N/A

Product	Specification	Grade
	more.	
Milk, Chocolate	Flavoured milk product according to specifications B.08.016-B.080018 of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products.</a>	N/A
Milk, UHT (Sterilized)	UHT milk is milk that has been processed with a technology called UHT (Ultra High Temperature) to ensure maximum microbe inactivation while preserving the maximum flavour, taste and nutritional value. The milk is sealed in an aseptic package that protects the product from the air and light and guarantees a long shelf life without refrigeration. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.007.	N/A
Evaporated Milk	Milk from which water has been evaporated. Shall contain not less than 25 per cent milk solids and 7.5 per cent milk fat. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.010.	N/A
Milk - Evaporated, Skim	Milk that has been concentrated to at least one-half of its original volume by the removal of water. Shall contain not more than 0.3 per cent milk fat and not less than 17 per cent milk solids other than fat. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.011.	N/A
Milk - Evaporated, partly skimmed milk or concentrated partly skimmed milk	Milk from which part of the milk fat has been removed and is concentrated to at least one-half its original volume by the removal of water. Shall contain not less than 17.0 per cent milk solids other than fat. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.012.	N/A
Condensed or Sweetened Condensed milk	Milk from which water has been evaporated and to which sugar, dextrose, glucose, glucose solids or lactose or any combination thereof has been added. Shall contain not less than 28 per cent milk solids and eight per cent milk fat. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.009.	N/A
<b>Cream</b>	The fatty liquid prepared from milk by separation the milk constituents in such a manner as to increase the milk fat content. Cereal cream - minimum 10% milk fat, Table cream - minimum 18%, specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.075.	N/A
Whipping Cream	The fatty liquid prepared from milk by separation the milk constituents in such a manner as to increase the milk fat content. Minimum 32% milk fat. Cream that has been heat treated above 100 degrees Celsius. May contain ingredients and food additives as indicated in the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.075.	N/A
Ice Cream	Shall contain not less than 36 percent solids, not less than 10 per cent milk fat or 8 per cent milk fat when cocoa, chocolate syrup, fruit, nuts or confections have been added. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.062.	N/A
Sherbet	Frozen food other than ice cream or ice milk, made from a milk product.	N/A

Product	Specification	Grade
	Shall contain no more than five per cent milk solids, including milk fat. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.063.	
<b>Sour Cream, Regular (Full Fat), Low Fat and Fat Free</b>	Sour cream is prepared by the souring of pasteurized cream with acid-producing bacterial culture. Regular or full fat sour cream contains not less than 14 per cent milk fat. Light sour cream contains less butter fat than regular sour cream (4.0-5.5 per cent) and is made from a mixture of milk and cream. Non-fat or fat free sour cream is thickened with stabilizers and thickeners such as cornstarch, gelatin, carrageenan and guar gum and contains no or trace amounts of butterfat. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.077.	N/A
<b>Yogurt, Regular, Plain or Flavoured</b>	Yogurt can be plain or sweetened and flavoured and may contain natural or artificial flavours. Regular yogurt is made from homogenized milk. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.074. If a specific flavour of yogurt (e.g. strawberry) is ordered, it should be supplied as such, with no substitution.	N/A
<b>Yogurt, Fat Free, Plain or Flavoured</b>	Yogurt can be plain or sweetened and flavoured and may contain natural or artificial flavours. Fat Free Yogurt is made from milk that contains not more than 0.3 per cent milk fat. As a result it contains less than one (1) per cent milk fat. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.074. If a specific flavour of yogurt (e.g. strawberry) is ordered, it should be supplied as such, with no substitution.	N/A
<b>Yogurt, Low Fat, Plain or Flavoured</b>	Yogurt can be plain or sweetened and flavoured and may contain natural or artificial flavours. Low fat yogurt contains 2 per cent or less milk fat and 10 per cent of the daily value of calcium per 100 grams. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.074. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.074. If a specific flavour of yogurt (e.g. strawberry) is ordered, it should be supplied as such, with no substitution.	N/A
<b>Yogurt, Greek, Plain or Flavoured</b>	Greek yogurt can be plain or sweetened and flavoured and may contain natural or artificial flavours. Greek yogurt is made by straining out water from milk prior to fermenting or straining off the whey after fermenting. Greek yogurt has a relatively thick consistency (between that of conventional yogurt and cheese) and has higher protein content than other yogurts. This thicker consistency allows it to hold better when heated, because it tends not to separate. Greek yogurt shall contain 2 per cent or less milk fat and 10 per cent of the daily value of calcium per 100 grams. Fat Free Greek yogurt is also available. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.074. If a specific flavour of yogurt (e.g. strawberry) is ordered, it should be supplied as such, with no substitution.	N/A
<b>Skim milk powder</b>	Skim milk in powder form. Shall contain not less than 95 per cent milk solids. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.014 and B.08.014A.	Canada 1 as per <a href="#">Dairy Products</a>

Product	Specification	Grade
Whole milk powder	Whole milk in powder form. Shall contain not less than 95 percent milk solids and 26 per cent milk fat. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.013.	<a href="#">Regulations</a> Canada 1 as per <a href="#">Dairy Products Regulations</a>
Ultra filtered partly skimmed milk	Partly skimmed milk that has been subjected to a process in which it is passed over one or more semi-permeable membranes to partially remove water, lactose, minerals and water soluble vitamins without altering the whey protein to casein ratio.	N/A
Ultra filtered skim milk	Skimmed milk that has been subjected to a process in which it is passed over one or more semi-permeable membranes to partially remove water, lactose, minerals and water soluble vitamins without altering the whey protein to casein ratio.	N/A
Butter	Is made from pasteurized milk or milk products. Shall have a minimum 80% milk fat by weight. May contain milk solids, bacterial culture, salt and food colour. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.056 and <a href="#">Dairy Products Regulations (SOR/79-840)</a> .	Canada 1 as per <a href="#">Dairy Products Regulations</a>
Butter, Unsalted	Is made from pasteurized milk or milk products. Shall have a minimum 80% milk fat by weight. May contain milk solids, bacterial culture, food colour and sodium to a maximum of 11 grams per 100 grams. Sometimes referred to as “sweet butter”. Specifications as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 8, Dairy Products</a> B.08.056 and <a href="#">Dairy Products Regulations (SOR/79-840)</a> .	Canada 1 as per <a href="#">Dairy Products Regulations</a>

### Size and Packaging

4. Containers for milk and milk products shall be of the size specified and meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\)](#), specifically sections 15 and 17.

**Applicable Regulations and Resources for Milk and Milk Products**

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 8, Dairy Products](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Dairy Products Regulations \(SOR/79-840\)](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Code of Hygienic Practice for Milk and Milk Products](#)

[Canadian Quality Milk \(CQM\) Program](#)

[The National Dairy Code Production and Processing Regulations](#)

[Canada's Food and Drugs Act and Regulations - Health Canada](#)

[Canadian Food Inspection Agency - Dairy Products Inspection Procedures - Table of Contents](#)

[Canadian Food Inspection Agency - Dairy Establishment Inspection Manual - Table of Contents](#)

[National Dairy Code – Part I, Production Sector Interpretative Guidelines](#)

[National Dairy Code Production and Processing Regulations](#)

[Canadian Dairy Information Centre \(CDIC\)](#)

[Dairy Farmers of Canada](#)

[Canadian Food Inspection Agency - Guidelines for Lactose Free and Lactose Reduced Milk](#)