

Overview of Regulatory Compliance in the Dairy Industry

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(Key points for students, professionals, and anyone new to the sector)

1. Why Compliance Matters

- **Public health protection** – Prevents foodborne illness and ensures safe milk/cheese products.
- **Consumer confidence** – Builds trust and supports market demand.
- **Legal liability** – Avoids fines, recalls, shutdowns, and civil/criminal penalties.
- **Trade access** – Enables domestic sales and export to countries with strict import standards.

2. Core Regulatory Frameworks

Level	Primary Authority	Main Legislation / Standards	Scope
International	Codex Alimentarius (FAO/WHO)	Codex General Principles of Food Hygiene; Codex Standards for Milk & Dairy Products	Global benchmark; basis for WTO SPS agreements.
		- FSMA (Food Safety Modernization Act)	
National (U.S.)	FDA (Food Safety) & USDA (Animal Health)	- Pasteurized Milk Ordinance (PMO)	Production, processing, labeling, transport, and marketing of dairy.
		- Federal Milk Marketing Orders	
		- USDA/APHIS (Animal disease control)	

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National (EU)	European Commission & EFSA	Regulation (EC) No 853/2004 (Hygiene of foodstuffs)	Farm-to-fork hygiene, traceability, labeling, and animal welfare.
		Regulation (EC) No 853/2004 (Specific rules for animal products)	
National (Other Countries)	Varies (e.g., Canada's CFIA, Australia's FSANZ)	Regulation (EU) No 1169/2011 (Food information)	Local production and import/export requirements.
		Country-specific Food Acts, dairy codes, and animal health regulations.	

Tip: Most countries adopt Codex principles as the foundation for their own statutes.

3. Key Compliance Areas

3.1 Food Safety & Hygiene

- **Hazard Analysis & Critical Control Points (HACCP)** – Mandatory in many jurisdictions; identifies CCPs (e.g., pasteurization, cooling).
- **Good Manufacturing Practices (GMP)** – Facility design, sanitation, employee hygiene.
- **Microbiological limits** – Standards for coliforms, *Listeria monocytogenes*, *Salmonella*, etc.

3.2 Milk Production & Animal Health

- **Animal health monitoring** – Testing for brucellosis, tuberculosis, mastitis pathogens.
- **Veterinary drug residues** – Withdrawal periods; compliance with Maximum Residue Limits (MRLs).
- **Animal welfare** – Housing, milking frequency, humane handling (often tied to certification schemes).

3.3 Processing & Packaging

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- **Pasteurization & Sterilization** – Minimum temperature?time combos (e.g., 72°C for 15s for HTST).
- **Packaging materials** – Must be food?grade, comply with migration limits (EU Regulation 1935/2004, FDA 21 CFR?177).
- **Labeling** – Nutrition facts, allergen declarations, country of origin, “use?by” dates.

3.4 Traceability & Record?Keeping

- **Batch/lot identification** – From farm to final product.
- **Electronic records** – Often required for recall readiness (e.g., FDA