

Australian Standard[®]

**Flexible wrappings (including
laminates) for rindless cheese**

This Australian Standard was prepared by Committee FT/15, Wrapping Materials for Dairy Products. It was approved on behalf of the Council of Standards Australia on 28 June 1991 and published on 16 September 1991.

The following interests are represented on Committee FT/15:

Australian Dairy Corporation
Australian Government Analytical Laboratories
Australian and New Zealand Pulp and Paper Industry Technical Association
Confederation of Australian Industry
Council of Australian Food Technology Associations
Dairy Industry Association of Australia
Department of Agriculture, S.A.
Department of Agriculture, W.A.
Department of Agriculture and Rural Affairs, Vic.
Department of Primary Industries, Qld
Department of Primary Industries and Energy
Division of Food Processing, CSIRO
National Health and Medical Research Council
New South Wales Dairy Corporation
Packaging Council of Australia
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First published as AS 2183—1978.
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PREFACE

This Standard was prepared by the Standards Australia Committee on Wrapping Materials for Dairy Products to supersede AS 2183—1978.

This edition of the Standard has been reformatted to separate general recommendations from requirements for the wrapping materials.

A further significant change in this edition is the method specified for determining the oxygen transmission rate of the wrapping material. The 1978 edition stipulated the use of an ASTM method which was not suitable for measuring oxygen permeability at 96% relative humidity (RH) which is the RH specified in the requirements of this Standard. The method specified in this edition for determining oxygen transmission rate at 96% RH was developed by the Division of Food Processing, CSIRO.

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STANDARDS AUSTRALIA

Australian Standard

Flexible wrappings (including laminates) for rindless cheese

SECTION 1 SCOPE AND GENERAL

1.1 SCOPE This Standard specifies requirements and gives recommendations for flexible wrapping materials (including flexible laminates) for the packaging of rindless cheese as follows:

- (a) For rindless cheese packs of mass 5 kg and greater (see Section 2).
- (b) For rindless cheese portions of mass less than 5 kg (see Section 3).

1.2 REFERENCED DOCUMENTS The following documents are referred to in this Standard:

AS	
1199	Sampling procedures and tables for inspection by attributes
1301	Methods of test for pulp and paper (metric units)
1301.419s	Water vapour transmission rate of paper
1399	Guide to AS 1199—Sampling procedures and tables for inspection by attributes
2070	Plastics materials for food contact use
2609	Materials used for the packaging of foods and beverages—Methods for the assessment of odour and taint
2609.1	Part 1: Sensory methods
ASTM	
D1434	Test method for determining gas permeability characteristics of plastic film and sheeting to gases

1.3 DEFINITIONS For the purpose of this Standard, the definitions below apply.

1.3.1 Blocking—an undesired adhesion between touching layers of a wrapping material.

1.3.2 Laminate—a product made by the bonding together of two or more layers of wrapping material or materials.

1.3.3 Shrink wrapping—a form of wrapping in which articles are placed in a polymeric film which is then heated, the heat causing the film to shrink around the articles to produce a tightly-wrapped package.

1.4 SAMPLING Where compliance with the requirements of this Standard is to be based upon statistical sampling, the sampling procedure shall be based upon AS 1199, in conjunction with AS 1399.

1.5 GENERAL REQUIREMENTS

1.5.1 Biological safety Where applicable, plastics used to manufacture wrappings, including laminates, shall comply with the requirements of AS 2070.

Plastics not covered by AS 2070, and any other material incorporated in or on the finished wrapping, shall be of recognized food-grade material or approved for food contact use by an appropriate regulatory authority.

1.5.2 Odour and taint When the wrapping is tested in accordance with AS 2609.1 there shall be no detectable foreign odour emanating from, and no taint imparted to, the cheese.

1.5.3 Blocking and unwind resistance Material supplied in bag or sheet form shall be readily separable. Roll material shall unwind without undue stretching or breakage.

1.5.4 Shrink-wrapping conditions Shrink wraps shall be applied as specified by the manufacturer.

1.5.5 Carbon dioxide transmission rate for wrappings for Swiss-type cheese When determined in accordance with ASTM D1434 at a temperature of $23 \pm 2^\circ\text{C}$, the carbon dioxide penetration rate for Swiss-type cheese wrapping shall be not less than $680 \text{ mL/m}^2\cdot\text{d}$.

NOTE: Swiss-type cheeses generate more carbon dioxide than most other cheese types.

1.5.6 Marking Each package or roll of wrapping material shall be legibly and durably marked with the following information:

- (a) Manufacturer's name or mark.
- (b) A description of the product.
- (c) The date of manufacture.