

CODE OF PRACTICE FOR BOUILLONS AND CONSOMMÉS

Adopted by the Members of Culinaria Europe as of 31 December 2019

Amended by the General Assembly on 22 September 2023

1. INTRODUCTION

1.1 Scope

This code applies to bouillons, consommés*) and similar products named by other corresponding culinary terms intended for direct consumption and presented either in their ready-to-eat or in dehydrated, condensed, frozen or concentrated form.

1.2 Legislative Requirements

Legislative requirements shall apply in manufacturing and labelling products covered by the Code. Relevant legislation e.g. on food safety, hygiene and labelling is further specified in the *CULINARIA EUROPE overview on legal requirements for food manufacturers* which can be found in the download sector of the CULINARIA EUROPE website (www.culinaria-europe.eu).

2. DESCRIPTION

2.1 Product Definitions

2.1.1 Bouillons and consommés are thin clear or slightly turbid liquids obtained

- either by cooking of suitable raw materials of animal origin and/or vegetables, herbs, mushrooms or their extracts and/or hydrolysates with water, edible fats, salts (e.g. sodium chloride, potassium chloride), spices and their natural extracts or distillates or other foodstuffs including permitted additives or
- by reconstitution of an equivalent mixture of dehydrated or concentrated ingredients according to the directions for use.

2.1.2 Suitable raw materials of animal origin include meat, meat extract and others (fat, bones etc.).

2.2 Forms of Presentation

2.2.1 Ready-to-eat bouillons and consommés are products intended to be consumed as presented with or without heating.

2.2.2 Condensed and concentrated bouillons and consommés mean liquid, semi-liquid, paste-like or jellified products which, after the addition of water according to the directions for use, yield food preparations which comply with those defined in sub-section 2.1.1 of this code.

*) This code does not apply to consommés other than meat and poultry consommés.

2.2.3 Dehydrated bouillons and consommés mean dry products which, after reconstitution with water according to the directions for use and with or without heating, yield food preparations which comply with those defined in subsection 2.1.1 of this code.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Purity Requirements

All ingredients shall be clean, of sound quality and fit for human consumption. They shall be in accordance with EU hygiene legislation, or where that or other national legislative requirements do not apply, with the latest edition of the Codex International Codes of Hygienic Practice for the respective ingredients.

3.2 Compositional Requirements

The following requirements apply to the product when prepared ready-for-consumption in accordance with the directions for use.

3.2.1 **Meat Bouillon** and **Meat Consommé** shall be prepared by using beef meat and/or beef extract with or without the use of other meats or meat extracts than those of bovine origin.

3.2.1.1 Meat Bouillon shall contain per litre:

Beef meat, expressed as fresh meat	minimum 10 g
and/or the corresponding amount of Beef extract	minimum 500 mg
Salt (expressed as sodium chloride)	maximum 11 g

A combination of both, Beef meat and Beef extract, is possible. The amount of Beef meat and Beef extract in combination will correspond to 10 g/l beef meat, expressed as fresh meat.

3.2.1.2 Meat Consommé shall contain per litre:

Beef meat, expressed as fresh meat	minimum 15 g
and/or the corresponding amount of Beef extract	minimum 750 mg
Salt (expressed as sodium chloride)	maximum 11 g

A combination of both, Beef meat and Beef extract, is possible. The amount of Beef meat and Beef extract in combination will correspond to 15 g/l beef meat, expressed as fresh meat.

3.2.2 **Poultry Bouillon** shall be prepared by using poultry meat, poultry fat, raw eviscerated carcasses of poultry or meat extracts of poultry origin in an amount sufficient to characterize the product.

Poultry Bouillon shall contain per litre:

Total Nitrogen	minimum 100 mg
Salt (expressed as sodium chloride)	maximum 11 g

3.2.3 **Vegetable/Herb/Mushroom Bouillon** shall be prepared by using the name giving ingredient or group of ingredients of the bouillon and/or their extracts in an amount sufficient to characterize the product.

Salt	maximum 11 g per litre
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3.2.4 **Other Bouillons**

3.2.4.1 This category includes bouillons composed of raw materials of animal and non-animal origin which are not covered by / deviate from categories 3.2.1, 3.2.2 and 3.2.3.

3.2.4.2 Other bouillons shall contain per litre

Total Nitrogen	minimum 50 mg
Salt	maximum 11 g

3.2.4.3 Other bouillons, whose presentation suggest the use of ingredients of bovine / poultry origin and which do not comply with the compositional requirements as laid down under 3.2.1/3.2.2, contain ingredients that are obtained from the raw materials as described under 2.1.2 in an amount sufficient to characterize the product.

3.2.4.4 Food manufacturers ensure that consumers are adequately informed about the character of other bouillons as described in 3.2.4.3 by e.g.:

- Indicating the ingredients/raw materials which have been used for the composition of the product in addition to the list of ingredients; or by
- Explaining the difference to bouillon as described in categories 3.2.1 – 3.2.3.

Naming of animal derived ingredients should be in line with definitions and descriptions as provided by existing regulations on the hygienic processing of raw animal products.

The addition of creatinine as such to products covered by this Code of Practice shall not be permitted.

ANNEX I - DEFINITIONS

1. Beef meat

Regulation (EU) No 1169/2011 on the provision of food information to consumers defines “meat” as follows: Skeletal muscles* of mammalian and bird species recognised as fit for human consumption with naturally included or adherent tissue, where the total fat and connective tissue content does not exceed the values indicated below and where the meat constitutes an ingredient of another food.

Regarding beef meat the following maximum fat and connective tissue contents apply:

- Fat content: 25%
- Collagen/meat protein ratio**: 25%

* *The diaphragm and the masseters are part of the skeletal muscles, while the heart, tongue, the muscles of the head (other than the masseters), the muscles of the carpus, the tarsus and the tail are excluded.*

** *The collagen/meat protein ratio is expressed as the percentage of collagen in meat protein. The collagen content means the hydroxyproline content multiplied by a factor of 8.*

2. Beef Extract

Beef extract is the concentrate of water-soluble components of raw beef meat as defined under 1.; it is free of coagulable albumin, gelatine and fat.

The beef extract requirements listed in 3.2.1.1 and 3.2.1.2 are calculated on the basis of beef extract containing 80 % dry matter, added salt excluded.

A beef extract obtained from cooking raw beef meat as defined above should contain 8.75% creatinine (on dry matter, added salt excluded), based on the AIIBP reference method.

A variation in quality of the beef extract as describes above changes the amount of beef extract to be used.

3. Poultry

Poultry may refer to chicken, duck, goose, turkey and other birds, e.g., emu, ostrich, game birds and the chicks thereof.

4. Hydrolysed Protein Products

Hydrolysed Protein Products (including Hydrolysed Vegetable Protein) are liquid, paste or dry foodstuffs obtained by the hydrolysis of suitable protein-rich substances. Other foodstuffs used in the manufacture of Hydrolysed Protein Products shall be declared.

Hydrolysed Protein Products including Hydrolysed Vegetable Protein intended for retail sale* correspond to the following characteristics:

- | | |
|----------------------------|---------------|
| - Specific gravity at 20°C | minimum 1,22 |
| <i>on dry matter:</i> | |
| - Total Nitrogen | minimum 4 % |
| - Amino Nitrogen | minimum 1,3 % |
| - Sodium Chloride | maximum 50 % |

* Hydrolysed Protein Products / Hydrolysed Vegetable Protein is placed on the market under several customary / descriptive names depending on the consumer expectation and historical trade practices in the different countries. **Belgium:** bouillon. **Czech Republic:** Polévkové koření. **France:** extrait aminé végétal ou extrait protéique animal. **Germany:** Würze, Speisewürze, Suppenwürze, aufgeschlossenes oder hydrolysiertes Pflanzeiweiß. **Italy:** estratto per brodo. **Netherlands:** bouillon. **Norway:** Proteinekstrakt av (e.g.) soya [= protein extract of (source)]. **Poland:** przyprawa do potraw.

ANNEX II – METHODS OF ANALYSIS AND SAMPLING**1. Method of Sampling**

Sampling shall be in accordance with the Codex General Guidelines on Sampling (CAC/GL 50-2004).

2. Determination of Creatinine

According to the AIIBP Method 2/5, Revision 2000, HPLC of the AIIBP Official Collection of Methods of Analysis (2001).

3. Determination of Total Nitrogen

3.1 According to Method 2/6 of the AIIBP Official Collection of Methods of Analysis (February 1978).

3.2 According to the AOAC Method 928.08. Dried or dehydrated products may need to be reconstituted prior to analysis.

4. Determination of Amino Nitrogen

According to Method 2/7 of the AIIBP Official Collection of Methods of Analysis (September 1985).

5. Determination of Sodium Chloride

5.1 According to Method 2/4 of the AIIBP Official Collection of Methods of Analysis, Revision 1998.

5.2 According to the AOAC Method 971.27 (Codex general method) based on potentiometric determination.

6. Determination of Potassium Chloride

5.3 According to Method AOAC 984.27.