

FEDERATION OF ASSOCIATIONS AND ENTERPRISES OF INDUSTRIAL
CULINARY PRODUCT PRODUCERS IN EUROPE

VEREINIGUNG DER VERBÄNDE UND HERSTELLER KULINARISCHER
LEBENSMITTEL IN EUROPA

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CODES OF PRACTICE

- Bouillons and Consommés
- Mayonnaise
- Mustard
- Tomato Ketchup

as adopted by the General Assembly of CULINARIA EUROPE,
23 October 2015

PREFACE

CULINARIA EUROPE was founded in 2010 by restructuring European Sector Associations of the Food Industry:

- AIIBP - Association Internationale de l'Industrie des Bouillons et Potages
- FAIBP - Federation des Associations de l'Industrie des Bouillons et Potages de la CEE
- FIC - Federation of the Condiment Sauce Industries, of Mustard and of Fruit and Vegetables prepared in Oil and Vinegar of the European Union

In 2012 the members of the former European Vinegar association C.P.I.V. (Comité Permanent International de Vinaigre, founded 1957 and dissolved 2011) joined CULINARIA EUROPE and formed the Vinegar Committee inside our association.

Although a new association, CULINARIA EUROPE derives from a long tradition of European Associations of the Food Industry:

24 April 1958, Paris:

Eight national associations of the manufacturers of soups and bouillons founded the AIIBP – Association Internationale de l'Industrie des Bouillons et Potages: Austria/Belgium/France/Germany/Italy/The Netherlands/Switzerland/United Kingdom.

16 November 1959, Milan:

Five national associations of the manufacturers of soups and bouillons founded the FAIBP – Fédération des Associations de l'Industrie des Bouillons et Potages de la C.E.E.: Belgium/France/Germany/Italy/The Netherlands.

29 October 1999, Siena:

FIC Europe was created through the grouping together of three associations active in the following sectors:

- Sauces CIMSCEE (Committee of the Industry of Mayonnaise and Sauces in the European Community)
- Mustard CIMCEE (Committee of the Mustard Industries in the European Economic Community)
- Fruit & Vegetables AIFLV (Association of the Industry of Fruit and Vegetables in Vinegar, Brine, Oil and Similar Products of the E.C.)

Based on this tradition, CULINARIA EUROPE refers to the Codes of Practice elaborated by the predecessor associations which had been welcomed by the European Commission.

- Code of Practice for Bouillons and Consommés
- Code of Practice for Mayonnaise
- Code of Practice for Mustard
- Code of Practice for Tomato Ketchup

The members of CULINARIA EUROPE undertake to make every effort to have their national authorities recognize these Codes of Practice.

Similarly, CULINARIA EUROPE undertakes to take all necessary measures to have the Codes recognized by the EU legislative bodies.

Any modification to these Codes of Practice shall require unanimous approval at the General Assembly by the present or represented members of CULINARIA EUROPE entitled to vote.

23 October 2015
CULINARIA EUROPE

CODE OF PRACTICE FOR BOUILLONS AND CONSOMMÉS

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 liquids obtained

- either by cooking of suitable protein-rich substances and/or vegetables, herbs, mushrooms or their extracts and/or hydrolysates with water, edible fats, sodium chloride (salt), salt replacers, spices and their natural extracts or distillates or other foodstuffs including permitted additives or
- by reconstitution of an equivalent mixture of dehydrated ingredients according to the directions for use.

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 jellyfied products which, after the addition of water according to the directions for use, yield food preparations which comply with those defined in subsection 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, expressed as fresh meat	minimum 10 g
or	
Beef extract	minimum 0,67 g
Salt	maximum 12,5 g

3.2.1.2 Meat Consommé shall contain per litre:

Beef, expressed as fresh meat	minimum 15 g
or	
Beef extract	minimum 1 g
Salt	maximum 12,5 g

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.

3.2.2.1 Poultry Bouillon shall contain per litre:

Total Nitrogen	minimum 100 mg
Salt	maximum 12,5 g

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

Salt	maximum 12,5 g per litre
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3.2.4 **Other Bouillons** shall contain per litre:

Total Nitrogen	minimum 50 mg
Salt	maximum 12,5 g

3.3 **Specific Prohibitions**

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

ANNEX I - DEFINITIONS

1. Beef

Beef from bovine carcasses from which the thick ligaments and the larger fat tissues have been removed.

This type of processing results in an average content of 70 % visible lean beef.

In order to reach 35 mg creatinine/l in beef bouillon 10-12 g of beef meat of this quality is necessary. The variation of the creatinine content in beef meat changes the amount of beef meat to be used in correlation.

2. Beef Extract

Beef extract is the concentrate of water-soluble components of raw beef; 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 60 % dry matter, added salt excluded.

Min. creatinine (on dry matter, added salt excluded): 8,5 %, based on the AIIBP reference method.

The variation of the dry matter content changes the creatinine content in correlation and the amount of the beef extract to be used.

3. Hydrolysed Protein Products

Hydrolysed Protein Products are liquid, paste or dry products 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 intended for retail sale (aroma, aromes, condimenti, seasonings, spijsaroma, Würze) correspond to the following characteristics:

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

Hydrolysed Vegetable Protein is a Hydrolysed Protein Product and follows the same requirements.

4. Poultry

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

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.

CODE OF PRACTICE MAYONNAISE

o. PREFACE

Within Europe there are variations in the composition of products placed on the market as “Mayonnaise”. In some countries legal provisions for the compositional standards are existing, only some of which are based on this Code of Practice.

In this awareness the members of CULINARIA EUROPE emphasize the principle of food information being accurate, clear and easy to understand for the consumer at any time.

1. DESCRIPTION

“Mayonnaise” is a condiment sauce obtained by emulsifying one or more vegetable oils in an aqueous phase constituted by vinegar, with the oil-in-water emulsion being produced by using egg yolk. The mayonnaise may contain optional ingredients in accordance with section 2.3.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1. Raw materials

All ingredients must be of good quality and be suitable for human consumption. Water shall be of potable quality in accordance to applicable law (see 3.).

The eggs and egg-based products must be chicken eggs or obtained from chicken eggs.

2.2. Compositional Standards

This Code of Practice defines the standard “Mayonnaise” as follows:

- Total fat content: minimum 70 % m/m,
- Technically pure¹ egg yolk content: minimum 5 % m/m.

2.3. Optional Ingredients

Food ingredients intended to have an appreciable effect in the desired manner on the physical and organoleptic characteristics of the product are e.g.:

- White of chicken egg,
- Product based on chicken egg,
- Sugars,
- Food-grade salt,
- Condiments, spices, aromatic herbs, flavourings,
- Fruit and vegetables, including fruit and vegetable juices,
- Mustard,

¹ “Technically pure” means that 20 % albumen is tolerated in relation to the egg yolk.

- Milk products,
- Water.

The authorised additives are those mentioned in Annex II of Regulation (EC) No 1333/2008 on food additives.

3. LEGISLATIVE REQUIREMENTS

Legislative requirements shall apply in manufacturing and labelling products covered by this Code. Relevant legislation e.g. on food safety, water quality, 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).

CODE OF PRACTICE MUSTARD

1. SCOPE

The designation "mustard" applies to the types of products intended for human consumption defined in Annex I of this Code. Such products shall be manufactured according to good manufacturing practices, using plant and equipment of hygienic design that meets all relevant health and safety requirements. Compound products in which mustard is presented as an ingredient and in which mustard is incorporated are not covered by this Code other than with reference to the mustard ingredient proper, which must comply with the provisions of this Code.

2. RAW MATERIALS

The seeds used in the manufacture of the mustards covered by the Code must have the following characteristics:

2.1 They must be of sound merchantable quality.

2.2 They must be ripe and of the following species:

- *Brassica Nigra* (Linnaeus) W.D.J. KOCH,
- *Brassica Juncea* (Linnaeus) CZERNAJEV and COSSON,
- *Sinapis Alba* (Linnaeus)

and may not contain more than 2 % by weight of foreign matter.

2.3 They may not be subjected to any oil extraction process other than a pressure process. Moreover, the mustard component from which oil has been extracted must have :

- a residual mustard fatty oil content of at least 12 % by weight,
- an insoluble ash content in an aqueous solution of hydrochloric acid of not more than 1 % by weight.

2.4 Furthermore, the following ingredients should not be added:

- starchy substances, thickeners or binders, with the exception of those permitted in Annex II of Regulation (EC) No 1333/2008.
- essential oil of mustard and natural or artificial essences and extracts having essentially the same function.
- husks separated from the mustard seed. However, those husks which have been removed at an earlier stage of the manufacturing process may be re-incorporated into the final product.

Moreover, a higher addition of mustard husks derived from the manufacture of sieved mustards is permitted if:

- the finished product is made from whole seeds which have not been defatted,
- the addition of husks is mentioned on the label,
- the finished product has a content of dry matter derived from mustard seeds of at least 18 % by weight and a mustard oil content of at least 5 % by weight.

3. LABELLING

The designations given in Annex I may be used only for the products complying with the compositional requirements fixed for these products and them alone.

The designations given under points 4, 5, 6, 7 et 8 of Annex I may be accompanied by adjectives such as "mild", "strong", "aromatic" etc., in accordance with the characteristics of the mustards.

Indications like „hot“, „pungent“, „strong“ may be used if the hot mustard taste comes from the mustard seeds unless reference is explicitly made to the presence of hot tasting spices (e.g. “chili mustard”).

4. 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).

ANNEXES

ANNEX I - DEFINITIONS

The list of products mentioned hereafter is not exhaustive. CULINARIA EUROPE may make proposals for new reserved names characterized by specific compositional rules.

Mustard seeds are composed of a kernel surrounded by a coat known as the husk. Only kernel contains the glucosinolate which, when suitably treated, releases the active components known as the essential or volatile oil of mustard.

The Code of Practice defines the following products:

1. “Mustard flour”

"Mustard flour" means the powdered product obtained from full-fat mustard kernels.

2. “Mustard powder”

"Mustard powder" means the mustard flour defined above to which one or more of the following ingredients have been added in a total proportion not exceeding 20 % by weight: spices, herbs, cereal flour.

3. “Mustard powder condiment”

"Mustard powder condiment" means the powdered product obtained from the milling of mustard seeds. If the mustard seeds are partially defatted, this must be done in accordance with the provisions of lit. 2.3.

4. “Mustard” or “Prepared mustard”

"Mustard" or "Prepared mustard" means the paste-like product having the characteristic properties of mustard and complying with the following compositional requirements:

(a) the following ingredients are compulsory :

- 1) mustard seeds or mustard flour. The mustard seed dry extract content must be at least 15 % by weight in the prepared mustards;
- 2) a liquid made with one or more of the following ingredients: water, fermentation vinegar, juice of unripe grapes, grape must, fruit juice, alcoholic beverages or other potable liquids.

(b) in addition to the ingredients given under (a), mustard or prepared mustard may contain :

- 1) other food ingredients subject to lit. 2.4., such as sugars, salt, herbs, spices and

flavourings;

- 2) cereal flour to a maximum of 3 %, in which case the mustard seed dry extract content must be 18 %.

5. "Dijon Mustard"

"Dijon mustard" means the prepared mustard obtained by milling and sieving full fat mustard seeds only using varieties *Brassica nigra* or *Brassica juncea*, with a quantity of husk remaining after sieving not exceeding 2 % of the total weight. Moreover, Dijon mustard must comply with the following requirements:

- (a) the mustard kernel solids content must be 22 % or more by weight and the fatty mustard oil content must be 8 % or more by weight,
- (b) it must be exclusively manufactured with a diluent consisting of one or more of the following liquids, possibly diluted with water, provided that the latter does not exceed three quarters of the mixture :
 - fermentation vinegars and wine, spirit and cider vinegars,
 - juice of unripe grapes,
 - grape juice and must,
 - wines,
- (c) it may contain aromatic substances,
- (d) it may not contain colorants,
- (e) it may not contain added husks,
- (f) it may not contain cereal flours or any stabilizer.

6. "English mustard"

"English mustard" means prepared mustard with the following specific requirements:

- (a) the mustard kernel solids content must be 20 % or more by weight,
- (b) the fatty mustard oil content must be 6 % or more by weight,
- (c) it must contain cereal flours in a quantity not exceeding 10 % of the total weight; this does not apply to gluten-free English Mustard.

7. "(French) old fashioned mustard"

"(French) old fashioned mustard" means the prepared mustard obtained by coarse milling without sieving of full-fat mustard seeds only using varieties *Brassica nigra* or *Brassica juncea*.

Moreover, it must comply with the following requirements:

- (a) the content of solids derived from mustard seeds must be 18 % or more by weight and the fatty mustard oil content must be 5 % or more by weight,

(b) only the following liquids, singly or in any combination with each other and with water, may be used :

- fermentation vinegar,
- juice of unripe grapes,
- grape juice,
- wine,

(c) it may contain aromatic substances,

(d) it may not contain colorants,

(e) the addition of husks is permitted within the limits of lit. 2.4.3rd dash,

(f) it may not contain cereal flours.

8. “Sweet mustard - Süßer Senf”

“Sweet mustard” means prepared mustard obtained from a mixture of seeds of the varieties *Brassica juncea* and/or *nigra* and *Sinapis alba*, complying with the following requirements:

- the content of solids derived from mustard seed must be at least 15 % by weight of the prepared mustard excluding the content of added husks,
- husks of brown, yellow or black seeds may additionally be added to the product in an amount not exceeding 1.5 % of the prepared mustard,
- the adjunction of cereal flour is not allowed.

ANNEX II**METHODS OF ANALYSIS**

The compositional standards set out in this Code of Practice require that there should be analytical methods for determining e.g. total solids, dry matter derived from mustard, mustard husk, fatty oil (*allyl isothiocyanate*), *p-hydroxybenzylisothiocyanate*, fat content, sugar, salt and insoluble ash. The methods to be used for these determinations will be approved by CULINARIA EUROPE on the advice of its Technical Committee. Other methods that are required will be adopted in a similar way.

CODE OF PRACTICE TOMATO KETCHUP

1. DEFINITION

Tomato Ketchup is a homogeneous condiment sauce obtained either from clean, sound, ripe tomatoes (*lycopersicum esculentum*), from which the skin and pips have been removed, or from tomato derivatives including concentrate, with added vinegar, sugars, salt and aromatic ingredients and their extracts such as onions, spices and the allowed additives.

2. QUALITY STANDARDS

The minimum tomato dry extract content is 6 %.

Tomato ketchup may not contain fruit and vegetables other than those included in the definition.

Since tomato ketchup is considered a tomato-based sauce in terms of the EU food additives legislation food colours will not be used.

The vinegar is defined in the CEN standard EN 13188 (August 2000).

3. 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).

TECHNICAL ANNEX

VOLUNTARY LABELLING

For the production of tomato ketchup usually tomato concentrate is used. Companies might want to inform consumers about the equivalent of fresh tomatoes that corresponds to the amount and concentration of the tomato purée used.

Moreover, recalculation/conversion to fresh tomatoes offers an objective way for consumers to compare the different tomato contents.

Depending on the origin, climate, crop year or variety of tomatoes different amounts of tomatoes are necessary to produce 1 kg of tomato purée.

Based on the average values of these different parameters the dry matter content of 100 g fresh tomatoes is fixed at 5 g. The following conversion factors are based on this provision. It is recommended to apply them in order to have a common basis for the voluntary labeling of “fresh tomatoes”.

Mention of tomato content		Conversion factor (based on a dry matter content of 5 g)
100 g tomato concentrate 28/30 (double concentrate) contain	28 g dry matter	5.6
100 g tomato concentrate 36 (triple concentrate) contain	36 g dry matter	7.2