

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

Mustard

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 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.

