codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME: Tel. 5797 Cables Foodagri

ALINORM 78/9

CODEX ALIMENTARIUS COMMISSION
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REPORT OF THE SECOND SESSION OF THE CODEX COMMITTEE ON SOUPS AND BROTHS

St. Gallen (Switzerland) 7-11 November 1977

INTRODUCTION

1. The Codex Committee on Soups and Broths held its Second Session in St. Gallen, Switzerland, from 7 to 11 November 1977 by courtesy of the Government of Switzerland.

2. Professor Dr. E. Matthey, Chairman of the Committee, welcomed the participants on behalf of the Swiss authorities.

3. The session was attended by representatives from the following 17 countries:

Belgium	Ireland	Sweden
Brazil	Italy	Switzerland
Denmark	Japan	United Kingdom
Finland	Netherlands	United States of America
France	Norway	Yugoslavia
Germany, Fed. Rep. of	Philippines	

Observers were present from the following 9 international organizations:

- Association Internationale de l'Industrie des Bouillons et Potages (AIIBP)
- Communauté Economique Européenne (CEE)
- International Federation of Glucose Industries (IFG)
- Institut Européen des Industries de la Gomme de Caroube (INEC)
- International Glutamate Technical Committee (IGTC)
- International Hydrolyzed Protein Council (IHPC)
- International Organization of Consumers' Unions (IOCU)
- International Pectin Producers Association (IPPA)
- Marinalg International

A list of participants, including officers from the FAO/WHO Food Standards Programme, is contained in Appendix I to this Report.

ADOPTION OF AGENDA

4. The Committee adopted the Provisional Agenda unamended. In view of the complexity of the matter, the Committee decided to establish a working group under the chairmanship of Switzerland to examine the proposal of AIIBP (International Association of Soup and Broth Manufacturers) on microbiological provisions as contained in CX/SB

77/6 in the light of government comments and observations of the Codex Committee on Food Hygiene (see para 28).

MATTERS ARISING FROM THE 11TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES

5. The Secretariat informed the Committee of developments within the programme of work of the Codex Alimentarius Commission relevant to the elaboration of the Proposed Draft Standard for Bouillons. The Committee had before it document CX/SB 77/2 which contained a synopsis of this information and decided to take it into account when considering the relevant sections of the standard.

6. The Committee noted that the Codex Committee on Food Additives had postponed the endorsements of both the food additives and the contaminants provisions pending further consideration by this Committee. It was further noted that the Codex Committee on Food Hygiene had endorsed the hygiene provisions with one amendment, whereas the Codex Committee on Food Labelling had only temporarily endorsed the labelling provisions and had suggested matters to be reconsidered by this Committee.

7. As regards methods of analysis, the Committee was informed of proposals made by the Committee on Methods of Analysis to be examined by the Codex Alimentarius Commission concerning the various types of methods of analysis to be included in Codex Standards. The Committee took note that in view of the above proposals, the development of a method for the determination of creatinine content for bouillons would rest fully with this Committee.

CONSIDERATION OF A PROPOSED DRAFT STANDARD FOR BOUILLONS AT STEP 4

8. In addition to comments received on the above standard (ALINORM 76/9, Appendix II) the Committee had before it government comments received on working documents prepared by AIIBP on the following subjects: food additives (CX/SB 77/4), contaminants (CX/SB 77/5), microbiological specifications (CX/SB 77/6), creatinine in bouillons (CX/SB 77/7), and proposals for methods of analysis (CX/SB 77/11).

Scope (1)

9. The Committee decided in the light of the written proposals of Australia and Belgium to amend the title of the Standard and the Scope Section to mention explicitly consommes and to clarify the meaning of the term "direct consumption".

Description (2)

10. Product definition. Attention was drawn to a certain ambiguity in the term "derivates of protein-rich substances". The Committee therefore agreed to replace this term by the words "extracts and/or hydrolysates" which defined exactly the products in question. With the exception of some minor editorial improvements the Committee did not make changes in Sections 2.2 and 2.3.

Essential Composition and Quality Factors (3)

11. No amendments were made to Sections 3.1 and 3.2.

12. Considerable discussion took place, however, on Section 3.3, concerning the compositional requirements for the different types of bouillons and consommés.

13. The delegation of Sweden suggested that not only meat but also bones of bovine origin should be permitted to be used for the preparation of meat bouillons and

consommés. The Committee concluded that the meat could contain bones and that the requirements for a minimum content of creatinine of bovine origin would exclude an excessive use of bones instead of meat and therefore left the provision unchanged in this regard. Several delegations were of the opinion that the prescription regarding the use of only fresh bovine meat was unnecessarily restrictive as frozen meat would be equally acceptable from the point of view of the quality of the product. The Committee therefore deleted the word fresh from Section 3.3.1.

14. In the light of government comments, the Committee deleted the square brackets around the provision concerning creatinine of bovine origin in the sections for meat bouillon and meat consommé and agreed that at least two thirds of the total creatinine content shall be of bovine origin and be not less than 70 mg and respectively 110 mg per litre of the ready-to-eat product.

15. The delegation of the Federal Republic of Germany proposed to raise the minimum total nitrogen content of meat bouillons and meat consommés to 150 rag and 200 mg respectively. The Committee recalled that the present figures were minimum figures only and decided to leave the levels unchanged. The delegation of the Federal Republic of Germany stated that they would prefer the levels to be 150 mg and 200 mg respectively and therefore reserved their position on this matter.

16. Opinions were divided on the meaning of the term meat bouillon and meat consommé. Some delegations held the view that meat bouillons and meat consommés as defined in Section 3.3.1 were always understood by the consumers in a large number of countries to be made from meat of bovine origin. Other delegations considered that the above products should be called beef bouillons or beef consommés to distinguish them from products made with meat other than of bovine origin. It was considered whether it would be possible to set specific creatinine content requirements for each type of meat suitable for the production of bouillons other than those of bovine origin. The lack of knowledge of the creatinine content of the various types of meat as well as of methods to distinguish between creatinine derived from different sources rendered this proposal impractical at the present time. The Committee recognized the divergence of opinion and decided to solve the problem by establishing appropriate labelling provisions. A further proposal regarding products made from other meats, such as lamb, mutton, goat, etc., was to cover such products under Section 3.3.3 - "Other bouillons". It was pointed out that the minimum total nitrogen content required for other bouillons was considerably higher than for bouillons made of meat of bovine origin. It was, however, agreed that the total nitrogen content required in Section 3.3.3 would not present a difficulty. The Secretariat undertook to amend editorially Section 3.3.4 for fatty bouillons and consommés.

Food Additives (4)

17. The Committee recalled that Section 4 on Food Additives as contained in Appendix II, ALINORM 76/9, had been taken over from the original proposal for a Draft Standard for Soups and Broths. AIEBP had been requested at the Committee's first session to review the above list in the light of the change made in the scope of the Standard, namely to cover only bouillons and consommés. At the proposal of the Chairman, the Committee agreed to discuss the section on food additives based on the revised proposal contained in document CX/SB 77/4* The representative of AIIBP stated that great care had been taken to include in the list of food additives only those substances which were actually used in the manufacture of bouillons and consommés and which had been toxicologically evaluated. The list contained, however, some

additives, which had not been cleared by the Joint Expert Committee on Food Additives and the Committee agreed to delete cochineal and tragacanth. Several delegations questioned the need for the use of certain organic acids, for sodium and potassium monophosphates and polyphosphates and for thickening agents. The delegation of France proposed that gum arabic be included in sub-section 4.7.

18. The Committee fully discussed the need for colours to be added to the product. It was pointed out that certain colours such as caramel colours were also used by housewives to improve the colour of bouillons. Several delegations expressed the opinion that artificial colours should be deleted and that only natural or nature-identical colours of yellow-orauge-brown shades should be used. The representative of AIIBP informed the Committee that all colours listed were used by manufacturers of bouillons to restore colour lost during the processing and to correct the shade properly. The delegation of the United Kingdom recalled that only colours had been proposed which had been evaluated by the Joint Expert Committee and for which an ADI had been established.

19. The Committee agreed on the need for the addition of colours to the product but decided to delete the artificial colours erythrosine, indigotine, tartrazine and sunset yellow FCF from Section 4.6 on colours.

20. The representative of AIIBP was requested to supply more written information on the technological justification for the proposed food additives with the view to submit the table contained in CX/SB 77/4 as amended to the Codex Committee on Food Additives for endorsement. This information is contained in Appendix III to this Report.

Contaminants (5)

21. The Committee had before it a paper prepared by AIIBP concerning the maximum levels of lead and tin in soups and bouillons (CX/SB 77/5) AIIBP proposed a maximum level of lead, of 1.0 ppm in dry soups as sold. It was pointed out that after reconstitution to a ready-to-eat product the level would be at the maximum 0.1 ppm. In the case of the proposal for canned. soups the data were related to canned soups in general and not solely to bouillons. The maximum levels proposed were 1 ppm for products in plain cans and 2 ppm for products in lacquered cans. The data indicated that the average level of lead found was much lower and in the order of 0.2 ppm. It was further noted that the distribution curve had a long tail which confirmed that the majority of the products could comply to a lower maximum limit. The Committee agreed to set a maximum limit of 0.5 mg/kg for all canned bouillons and consommés.

22. The delegation of the United Kingdom enquired whether the statistical sampling plan for acceptance of lots would be applicable for use in determining compliance with provisions for contaminants. It was explained that the sampling plan was primarily designed for use in determining compliance with quality criteria rather than specific health considerations such as food additives and contaminants. Enforcement would be a matter for national authorities who might proceed on the basis of an individual unit or the average of units drawn from a lot. The delegation of the United Kingdom wished to place on record that in their opinion there was a need within the Codex framework to clarify the sampling and enforcement procedures to be adopted in connection with limits for heavy metals.

23. One delegation stated that although a problem might not arise in the case of bouillons and consommés, however, there could be some difficulties with heavy metal contaminants present in raw materials. It was recognized that in certain circumstances

there would be a need to be more selective for raw material to meet the prescribed health criteria.

24. The AIIBP had found that after a storage of two years the tin level in the canned products tended to be within the range of 100 to 200 mg/kg with occasional containers approaching 250 mg/kg. It was also found that there were peaks in the distribution of results at low levels, i.e. under 20 mg/kg corresponding to lacquered cans and at about 100 mg/kg which was the average for plain cans. The AIIBP had concluded that an overall maximum limit should be 250 mg/kg. Several delegations confirmed that in their country levels of tin were reasonably low but suggested that there was a correlation to storage time. In their experience a maximum limit of 150 mg/kg had proved to be satisfactory. The Committee decided to set a maximum limit of 150 mg/kg for tin.

25. The representative of AIIBP supported by several delegations expressed the wish that the problem of the heavy metal contaminants in canned food should be examined across the board for all Codex Standards.

Hygiene (6)

26. The Committee noted that the Codex Committee on Food Hygiene had requested this Committee to include a reference to the Code of Hygienic Practice for Low Acid Canned Foods but had otherwise endorsed the hygiene provisions in the standard. It was agreed to amend Section 6.1 accordingly.

27. Concerning microbiological specifications, the Committee had requested AIIBP at its first session to provide information on whether microbiological specifications were needed and if so, to submit proposals for these specifications. The Committee had before it a document prepared by AIIBP containing the following information:

"Proposed Microbiological Specifications for Dry Bouillons

Microorganisms	Instant Bouillons	Bouillons to be cooked
Aerobic mesophilic microorganisms	max. 100 000/g	
E-coli	less than 10/g	
Staph. Aureus	max. 100/g	max. 10/g
Cl. perfringens spores	max. 100/g	max. 10/g
Salmonella	absent in 25 g	absent in 25 g

Proposed Microbiological Specifications for Canned Liquid Bouillons and like-products:

According to the Code of Hygienic Practice for Low Acid Canned Foods."

28. The working group, which had been set up at the beginning of the session to consider the data provided by AIIBP in the light of government comments and views of the Codex Committee on Food Hygiene, reported to the Committee which concluded as follows:

(i) that the General Principles for the establishment of microbiological criteria for foods should be followed (Annex II of the Second Joint Expert Consultation held in Geneva in 1977);

(ii) that in the absence of a specific code of hygienic practice for bouillons and consommés, the General Principles of Food Hygiene should apply to bouillons and consommés;

(iii) that the microbiological specifications proposed by AIIBP for dry bouillons (CX/SB 77/6) result from an inquiry in plants following the above general principles, but had not been set up according to the ICMSF recommendations. Therefore they should not be included as such in the standard for bouillons and consommés.

29. The Committee requested AIIBP to elaborate new provisions in line with the ICMSF system. They should be presented to the next meeting of the Codex Committee on Food Hygiene. The new figures would either be included as specifications in a Code of Hygienic Practice or as microbiological standards within the hygiene provisions of the standard for bouillons and consommés, depending on the decision of the Food Hygiene Committee.

30. Concerning the canned bouillons and consommés, the Committee agreed that the Code of Hygienic Practice for Low Acid Canned Foods would apply.

Weights and Measures (7)

31. The Committee did not make changes in the provisions of Section 7 on Weights and Measures.

Labelling (8)

Name of the Food

32. The Committee discussed fully the need to attract in the labelling section concerning the Name of the Food appropriate designations for the various products related to their compositional requirements. In doing so the Committee considered the traditional use of the terms bouillon, meat bouillon and beef bouillon in certain countries. Several delegations stated that in their country a bouillon could not be labelled as beef bouillon unless the total creatinine content was of bovine origin. The representative of IOCU was of the opinion that consumers would wish to have an indication of the characterizing ingredients as part of the name of the food. It was pointed out that the reference to fatty bouillon might be misleading to some consumers who would associate a much higher fat content with this term. Some delegations, however, stated that in their country consumers were accustomed to the usage of this term to distinguish between normal bouillons and the fatty type.

33. The Committee agreed on the following revised text for Section 8.1:

8.1 The name of the food - The products shall be designated as follows:

8.1.1 meat-bouillon if the product complies with the appropriate requirement as contained in paras 3.3.1 and 3.3.1.1;

8.1.2 beef bouillon if the product complies with the appropriate requirement as contained in paras 3.3.1 and 3.3.1.1 and the total creatinine content is derived from beef;

8.1.3 meat consommé if the product complies with the appropriate requirement as contained in paras 3.3.1 and 3.3.1.2;

8.1.4 beef consommé if the product complies with the appropriate requirement as contained in paras 3.3.1 and 3.3.1.2, and the total creatinine content is derived from beef;

8.1.5 poultry bouillon if the product complies with the appropriate requirement as contained in para 3.3.2;

8.1.6 bouillon if the product complies with the appropriate requirement as contained in para 3.3.3. An appropriate qualifying adjective or the name of the most significant ingredients may be included in the designation. If the most significant ingredient is meat other than of bovine origin, the designation may include the name of that meat, provided the total nitrogen contributed by that meat ingredient is not less than 100 mg/litre of the product;

8.1.7 when the product complies with the appropriate requirement as contained in para 3.3.4 the term "Fatty" may precede the corresponding name of the product.

List of Ingredients

34. The Committee took note of the recommendation of the Codex Committee on Food Labelling to attract also Sections 3.2(a)(ii) and 3.2(d) of the General Standard for the Labelling of Prepackaged Foods. The Section was amended accordingly.

Net Content

35. For the declaration of net content for liquid packs the Committee decided that this should be made by volume only. Some delegations expressed the view that it was superfluous to require a declaration of net contents for dried products as these always gave the total volume or number of servings on a ready-to-eat basis. The Committee did not concur with this view as it felt that consumers should in all cases be informed of the net contents. Furthermore this information was required by food control authorities to assist in checking compliance with the provisions of the standard.

36. The provisions on Name and Address and Country of Origin were left unchanged.

37. Concerning Lot Identification the Committee decided not to include the date of production in the code.

Date Marking

38. The Committee had before it the guidelines developed by the Codex Committee on Food Labelling to assist Commodity Committees in their consideration of the need for date marking or otherwise of products for which they were elaborating standards. Several delegations questioned the need for date marking for canned products which had a long shelf life. Other delegations nevertheless were of the opinion that certain changes always occurred after a prolonged storage time and that it would be therefore advisable to provide for a date mark. The Committee decided that the most appropriate form of date marking would be the date of minimum durability and included the relevant provision in the standard. The delegation of the United Kingdom stated its reservation to the application of date marking to bouillons, as in their opinion it was unnecessary to provide such information on products of long shelf life.

39. The provisions for Additional Requirements and Optional Labelling Provisions were left unchanged.

40. The Committee considered the problem of the labelling of small units. The delegation of the United States expressed the view that all information required by the labelling provisions of the standard should appear on any unit for retail sale. The Committee agreed with this view and did not include in the labelling section special provisions for small units.

Bulk Packs

41. The Committee took note that the Codex Committee on Food Labelling was elaborating a guideline for the labelling of bulk packs and was at present requesting comments from governments on the labelling requirements for the different types of bulk containers defined by that Committee. It was decided to make no provisions in this respect pending the outcome of the work of the Codex Committee on Food Labelling.

Methods of Analysis (9)

42. The Committee had before it document CX/SB 77/11 containing a revised Section 9 of the Standard including methods of analysis recommended by the Technical Commission of AIIBP. In addition the Committee had document CX/SB 77/7 which gave details of the various recommended methods for determination of creatinine. The Committee reviewed the three methods proposed for determination of creatinine which appeared to give equal results but decided there would be advantage in agreeing to use one method only. It was decided to include the Hadorn Method in the standard.

43. The Committee noted the information supplied by AIIBP on methods for differentiation of beef and whole extracts and for the determination of synthetic creatinine. As regards determination of total nitrogen, amino nitrogen and sodium chloride the Committee agreed to include in the standard the official AIIBP methods.

44. The Committee authorized the Secretariat to include appropriate methods of analysis for the determination of lead and tin if they were available.

45. It was noted that all the above mentioned methods which were to be included in the standard, met the criteria of collaborative testing as prescribed by the Codex Committee on Methods of Analysis and Sampling.

46. The Committee agreed for Section 9.1 on sampling that the Codex Sampling Plans for Prepackaged Foods (AQL-6.5) would apply.

Status of the Standard

47. The Committee advanced the Standard to Step 5. The Committee agreed, in view of the few minor changes which had been made to the standard and its generally uncontroversial nature, to recommend to the Commission that Steps 6 and 7 be omitted and the standard be adopted at Step 8.

CONSIDERATION OF THE NEED TO ELABORATE A CODEX STANDARD FOR SOUPS

48. The Committee had before it documents CX/SB 77/8 and 77/9 containing the views of IOCU and AIIBP respectively on the need for standards for soups. In addition, government comments had been received on these two documents. The representative of IOCU drew attention to the nutritional significance often attached to soups by low-income consumers in industrialized countries. In some developing countries there appeared to be substitution of manufactured soups for traditional dishes, which had contributed a significant part of the nutritional requirements. The representative, while recognizing the wide diversity of types of soups, considered that there was a need to ensure that the consumer was properly informed as to the composition and nutritional value of the product. This could be achieved by a reduced general standard for soups comprising provisions for hygiene, food additives and labelling. Alternative solutions would be the consideration of nutritional labelling for soups or specific labelling

provisions concerning the name of the product and quantitative declaration of significant ingredients.

49. The representative of AIIBP pointed out the difficulties which existed in the opinion of the industry regarding compositional standards for soups. He explained further that the nutritional value of soups was not a major consideration as many of the products were intended to be appetizers. A further difficulty would be the usage of the same names for products of traditionally different composition in different countries.

50. The majority of the delegations expressed the opinion that standards for soups were not of a high priority and that aspects such as nutritional labelling might be covered by the work being undertaken by the Codex Committee on Food Labelling.

51. The Committee agreed for the present time not to embark on the elaboration of any further standards for soups and that the matter could be reconsidered in five years time.

HYDROLYZED PROTEINS

52. The Committee had before it the views of the Codex Committee on Food Additives, which had considered the matter based on a working paper, CX/FA 77/10-Part III, and had concluded that:

"(a) hydrolyzed proteins appeared to require standardization;

(b) they did not fit into the normal approach used for food additives; and

(c) the question was rather complex requiring detailed attention. The Commission was requested to consider this matter from a point of view of assigning the task to a newly established Committee on Proteins, or, if this is not possible, to the Codex Committee on Soups and Broths."

53. One delegation pointed out the importance of hydrolyzed proteins as a basic ingredient in bouillons, consommés and soups. The Committee noted that Switzerland would be willing to provide meeting facilities through the Codex Committee on Soups and Broths to consider standards for hydrolyzed proteins of all sources. It was also noted that the International Hydrolyzed Protein Council would be prepared to assist in the technical aspects of such standards.

54. The Committee recognized that the Commission would, in order to consider whether standards for hydrolyzed proteins should be developed, require information in accordance with the work criteria set forth in the Procedural Manual.

55. Should the Commission decide that standards be elaborated by this Committee, than its terms of reference would need to be slightly modified.

56. The delegation of Switzerland undertook to provide the work criteria information for the next session of the Commission.

DATE AND PLACE OF THE NEXT MEETING

57 The Committee noted that the need for any further sessions would depend upon the progress of the standard for bouillons and consommés and on the Commission's decision regarding future work on hydrolyzed proteins, if any, by this Committee.

LIST OF PARTICIPANTS
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LISTA DE PARTICIPANTES

BELGIUM
BELGIQUE
BELGICA

M. Viaene
Inspecteur des denrees alimentaires
Ministere de la santé publique
R.A.C. Vesalinsgebouw 433
B-/1010 Brussel, Belgium

L. Leemans
c/o Monda S.A.
Italifilei 122-124
B-2000 Antwerpen, Belgium

BRAZIL
BRESIL
BRASIL

H. Kugelmann
Refinacoês de Milho
Brasil Ltda
Pça. da Republica 468, 7^0 floor
Sao Paulo, Brazil

DENMARK
DANEMARK
DINAMARCA

V. Enggaard
Assistant Director
Danish Meat Products Laboratory
Howitzvej 13
DK-2000 Copenhagen F, Denmark

K. Haaning
Veterinary Inspector
Veterinardirektorates Laboratorium
Bülowsvej 13
DK-1870 Copenhagen, Denmark

FINLAND
FINLANDE
FINLANDIA

Miss Tuula Neuvonen
National Board of Trade and Consumer Interests
Haapanienmenkatu 4 B
SF-00530 Helsinki 53, Finland

FRANCE
FRANCIA

J. Thévenot
Inspecteur divisionnaire
Régression des fraudes et contrôle de la qualité
Ministère de l'agriculture
42bis, rue de Bourgogne
F-75007 Paris, France

R. Marcadet
Secretaire general de l'Association Internationale
de l'industrie des bouillons et potages
12, rue du 4 Septembre
F-75002 Paris, France

G. Petrizzelli
Association internationale de l'industrie des
bouillons et potages
12, rue du 4 Septembre
F-75002 Paris, France

GERMANY, FED. REP. of
ALLEMAGNE, REP. FED. d'
ALEMANIA, REP. FED. de

Frau Dr. E. Hufnagel
Regierungsdirektorin
Bundesministerium für Jugend, Familie und Gesundheit
Deutschherrenstrasse 87
Postfach 490
D-5300 Bonn-Bad Godesberg, Fed. Rep. of Germany

Dr. H. Dachrodt
Verband der Suppenindustrie
Reuterstrasse 151
D-5300 Bonn, Fed, Rep. of Germany

C.H. Kriege Ministerialrat
Bundesministerium für Ernährurig, Land-wirtschaft und Forsten
Postfach
D-5300 Bonn-Duisdorf, Fed. Rep. of Germany

Dr. H. Meyer
Nestlë Gruppe Deutschland GmbH
Postfach 710 404
D-6000 Frankfurt/M. 71, Fed.Rep. of Germany

Dr. H.-J. Mürau
Verband der Suppenindustrie
Reuterstrasse 151
D-5300 Bonn, Fed. Rep. of Germany

IRELAND
IRLANDE
IRLANDA

Dr. T. O'Toole
Department of Agriculture
Agriculture House
Kildare Street
Dublin 2, Ireland

ITALY
ITALIE
ITALIA

D.ssa Adriana Bocca
Ricercatore
Istituto superiore di sanità
Viale Regina Elena 299
Roma, Italy

Dr. G. Luft
Techn. Scientist Section
UNIL - IT SpA
Nino Bonnet 10
Milano, Italy

Dr. W. Scarani
Piazza Erculea 5
Spa Monda
Milano, Italy

JAPAN
JAPON

H. Sasaki
Technical Advisor
The Japan Association of Soups and Broths
c/o Banyu-Eiyoo KK Bldg.
2-12-1 Shimomegro
Megro-ku
Tokyo, Japan

NETHERLANDS
PAYS-BAS
RAISES BAJOS

K. Buchli
Ministry of Public Health and Environmental Hygiene
Dokter Reijersstraat 10
Leidschendam, Netherlands

O.C. Knottnerus
General Commodity Board for Arable Products
Stadhoudersplantsoen 12
The Hague, Netherlands

A.S. Louter
Commission for the Dutch Food and Agricultural Industry
P.O. Box 760
Rotterdam, Netherlands

A.F. Onneweer
Ministry of Agriculture and Fisheries
Bezuidenhoutseweg 73
The Hague, Netherlands

NORWAY
NORVEGE
NORUEGA

T. Østmo
Head of Office
Governmental Inspection for Processed Fruit and Vegetables
Gladengveien 3 B
Oslo 6, Norway

PHILIPPINES
FILIPINAS

A.M. Regala
Deputy Administrator
Food and Drug Administration
Department of Health
Rizal Avenue
Manila, Philippines

SWEDEN
SUEDE
SUECIA

K. Voss-Lagerlund, Chief
Chemist Novia Livsmedelsindustrier AB
Box 10070
S-291 10 Kristianstad 10, Sweden

SWITZERLAND
SUISSE
SUIZA

H.U. Pfister
Chef de la section Codex
Service federal de l'hygiène publique
Haslerstrasse 16
CH-3008 Berne, Switzerland

Dr. F. von Beust
Nestec
Case postale 88
CH-1814 La Tour-de-Peilz

Dr. M. Christen
Zürichstrasse 136
CH-8700 Küsnacht, Switzerland

B. Hodler
Fürsprecher
Vereinigung Schweiz, Lebensmittel-Fabrikanten
Elfenstrasse 19
CH-3006 Berne, Switzerland

Prof. Dr. E. Matthey
President du Comité national suisse du Codex Alimentarius
Chef de la Division du contrôle des denrées alimentaires
Service fédéral de l'hygiène publique
Haslerstrasse 16
CH-3008 Berne, Switzerland

* Chairman
Préident
Presidante

P. Weh
Hügli Nährmittel AG
CH-9323 Steinach, Switzerland

UNITED KINGDOM
ROYAUME-UNI
REINO UNIDO

I. Williams
Food Standards
Ministry of Agriculture, Fisheries and Food
Great Westminster House
Horseferry Road
London SW1P 2AE, England

J. Elliott
Batchelors Foods Ltd,
Wadsley Bridge
Sheffield S6 INR, England

Dr. D. Jonas
Food Standards
Ministry of Agriculture, Fisheries and Food
Great Westminster House
Horseferry Road
London SWIP 2AE, England

R.S. Sawyer
Laboratory of the Government Chemist
Cornwall House
Stamford Street
London SE1 9NQ, England

A.J. Skrimshire
H.J. Heinz Company
Hayes Park
Hayes, Middlesex UB4 SAL, England

UNITED STATES OF AMERICA
ETATS UNIS D'AMERIQUE
ESTADOS UNIDOS DE AMERICA

E.C. Williams
Chief, Processed Products Branch
Fruit and Vegetable Quality Division, FSQS
U.S. Department of Agriculture
Washington, D.C. 20250, USA

I. Fried
Acting Director
Product's Labels, Packaging and Standards Staff
Scientific and Technical Services
Food Safety and Quality Service
U.S. Department of Agriculture
Washington, D.C. 20250, USA

B.A. Lister
Manager, Regulatory Affairs
The Nestle Co., Inc.
100 Bloomingdale Road
White Plains, New York 10605, USA

YUGOSLAVIA
YOUGOSLAVIE

Mrs. Marija Mak
Food Industry
"Podravka"
I. Marinkovica 52
YU-43300 Koprivnica, Yugoslavia

Mrs. Suzana Reutlinger Rupnik
Food Industry
"Kolinska"
Smartinska 30
YU-61000 Ljubliana, Yugoslavia

INTERNATIONAL ORGANIZATIONS
ORGANISATIONS INTERNATIONALES
ORGANIZACIONES INTERNACIONALES

ASSOCIATION INTERNATIONALE DE L'INDUSTRIE DES BOUILLONS ET POTAGES (AIIBP)

F. Ruf
C.H. Knorr GmbH
Knorrstrasse 1
D-7100 Heilbronn (Neckar)
Fed. Rep. of Germany

Dr. G.F. Schubiger
Nestec
Case postale 88
CH-1814 La Tour-de-Peilz, Switzerland

COMMUNAUTE ECONOMIQUE EUROPEENNE (CEE)

J.C. Schutz
Administrateur
Commission des Communautee europeennes
Direction générale du marché intérieur et des
200, rue de la Lo l'affaires industrielles
B-1049 Bruxelles, Belgium

L. Cisnetti
Administrateur
Secretariat general du Conseil des Communautés européennes
170, rue de la Loi
B-1040 Bruxelles, Belgium

INTERNATIONAL FEDERATION OF GLUCOSE INDUSTRIES (IFG)

E.G. Rapp
Avenue Ernest Claes 4
B- 1980 Tervueren, Belgium

INSTITUT EUROPEEN DES INDUSTRIES DE LA GOMME DE CAROUBE (INEC)

G. Feldmann
Unipektin AG
Bahnhofstrasse
CH-8264 Eschenz, Switzerland

INTERNATIONAL GLUTAMATE TECHNICAL COMMITTEE (IGTC)

Y. Sugita
Chief Executive Officer
10401 Grosvenor Place
Rockville, Md. 20852, USA

INTERNATIONAL HYDROLYZED PROTEIN COUNCIL (IHPC)

B.A. Lister
Chairman of the Technical Committee
1625 "K" Street, N.W.
Washington, D.C. 20006, USA

INTERNATIONAL ORGANIZATION OF CONSUMERS' UNIONS (IOCU)

Miss Daphne Grose
Head of Representation
14 Buckingham Street
London WC2N 6 DS, England

INTERNATIONAL PECTIN PRODUCERS ASSOCIATION (IPPA)

P. Zwiker
Director
Obi Pektin AG
Westl. Lettenstrasse 4
CH-9220 Bischofszell, Switzerland

MARINALG INTERNATIONAL

Ph. Deville
Secretaire general
11, avenue Morane Saulnier
F-78140 Velizy Villacoublay, France

FAO SECRETARIAT

G.O. Kermode
Officer in Charge
Food Policy and Nutrition Division
FAO
Via delle Terme di Caracalla
1-00100 Rome, Italy

Mrs. Barbara Dix
Food Standards Officer
Joint FAO/WHO Food Standards Programme
FAO
Via delle Terme di Caracalla
1-00100 Rome, Italy

SWISS SECRETARIAT

Mlle. H. Griessen
Comité national suisse du Codex Alimentarius
Haslerstrasse 16
CH-3008 Berne, Switzerlandé

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APPENDIX II

PROPOSED DRAFT STANDARD FOR BOUILLONS AND CONSOMMES
(at Step 5) [1/]

[1/] The Committee recommended to the Commission that Steps 6 and 7 be omitted and the Draft Standard be adopted at Step 8 (see para 46).

1. SCOPE

This standard 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 or concentrated form.

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 or their extracts and/or hydrolysates with water with or without the addition of seasonings and/or flavouring substances, edible fats, sodium chloride, spices and their natural extracts or distillates or other foodstuffs to improve their taste, and such additives as are permitted in Section 4, 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 means liquid, semi-liquid or paste-like 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 standard.

2.2.3 Dehydrated Bouillons and Consommés means 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 sub-section 2.1.1 of this standard.

2.3 Packaging

Bouillons and Consommés as defined in sub-section 2.1.1 of this standard should be packed in a suitable container which will safeguard the hygienic and other qualities of the product.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Purity Requirements

All ingredients shall be clean, of sound quality and fit for. human consumption. Water shall be of potable quality in accordance with the latest edition of the "International Standard for Drinking Water" of WEDS.

3.2 Organoleptic Properties

If the description or presentation of the product emphasizes the presence of one or more specific ingredients, these shall have been used in quantities sufficient to influence significantly the organoleptic properties of the product.

3.3 Compositional Requirements

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

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

3.3.1.1 Meat Bouillon shall contain per litres

- Total Nitrogen not less than 100 mg
- Sodium Chleride not more than 12.5 g
- At least two thirds of the total creatinine content shall be of bovine origin and be not less than 70 mg.

3.3.1.2 Meat Consommé shall contain per litre:

- Total Nitrogen not loss than 160 mg
- Sodium Chloride not more than 12.5 g
- At least two thirds of the total creatinine content shall be of bovine origin and be not less than 110 mg.

3.3.2 Poultry Bouillon shall be prepared by using poultry meat, raw eviscerated carcases of poultry or meat extracts of poultry origin. It shall contain par litre:

- Total Nitrogen not less than 100 mg
- Sodium Chloride not more than 12.5 g

3.3.3 Other Bouillons shall contain per litres

- Total Nitrogen not less than 350 mg
- Amino Nitrogen not less than 210 mg
- Sodium Chloride not more than 12.5 g

3.3.4 Fatty Bouillons and Consommés shall comply with the following requirements:

3.3.4.1 Patty Bouillons shall comply with the requirements of sub-sections 3.3.1 to 3.3.3 with the exception of 3.3.1.2 and shall contain not less than 3 grammes of fat per litre.

3.3.4.2 Fatty Consommés shall comply with the requirements of sub-sactions 3.3.1 and 3.3.1.2 and shall contain not less than 3 grammes of fat per litre.

3.4 Specific Prohibitions

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

4.	FOOD ADDITIVES (to be endorsed)	Maximum Level (on Ready-to-eat Basis)
4.1	Acids, Bases and Salts	
4.1.1	Acetic acid and its potassium and sodium salts	Limited by GMP
4.1.2	Citric acid and its potassium and sodium salts	
4.1.3	dl-Lactic acid and its potassium and sodium salts	
4.1.4	L (+)-Tartaric acid and its potassium and sodium salts	250 mg/kg
4.1.5	Monophosphate, potassium, sodium	1000 mg/kg (sum of added phosphates, expressed as P_2O_5)
4.1.6	Diphosphate, potassium, sodium	
4.1.7	Triphosphate, potassium, sodium	
4.1.8	Polyphosphates, potassium, sodium	
4.2	Anti-Caking Agents	
4.2.1	Silicon dioxide, amorphous	15 g/kg on dry matter only for dehydrated products
4.2.2	Stearate, aluminium, calcium, magnesium	
4.2.3	Calcium phosphate	
4.3	Anti-Foaming Agents	
4.3.1	Dimethyl polysiloxane	10 mg/kg
4.4	Antioxidants and Antioxidant Synergists	
4.4.1	L-asocrbic acid	1000 mg/kg (singly or in combination calculated as ascorbic acid)
4.4.2	Asoorbate, calcium	
4.4.3	Ascorbate, sodium	
4.4.4	Ascorbate, potassium	
4.4.5	Alpha-tocopherol	50 mg/kg
4.4.6	Tocopherols, mixed concentrate	
4.5	Colours	
4.5.1	Annatto extracts (CI Natural Orange 4)	150 rag/kg
4.5.2	Canthaxanthine (xanthophyll)	30 mg/kg
4.5.3	Caramel colour (made by ammonia process)	3000 mg/kg
4.5.4	Caramel colour (not made by ammonia process)	Limited by GMP
4.5.5	Beta-apo-8'-carotenal	200 mg/kg
4.5.6	Beta-apo-8'-carotenoic acid, methyl and ethyl esters	
4.5.7	Beta-carotene	
4.5.8	Chlorophyll	Limited by GMP
4.5.9	Curcumin	50 mg/kg
4.5.10	Riboflavine	200 mg/kg
4.6	Emulaifiers, Stabilizers, Thickening Agents	
4.6.1	Agar	Limited by GMP
4.6.2	Alginates, potassium and sodium	3000 mg/kg
4.6.3	Cellulose, sodium carboxymethyl (Syn.: cellulose gum)	4000 mg/kg
4.6.4	Carrageenan	5000 rag/kg (singly or in combination)
4.6.5	Furcellaran	

4.6.6	Lecithin	Limited by GMP
4.6.7	Mono- and diglycerides of fatty acids	Limited by GMP
4.6.8	Modified Starches:	
	Monostarch phosphate	
	Distarch phosphate	
	Phosphated distarch phosphate	
	Acetylated distarch phosphate	
	Acetylated distarch adipate	
	Starch acetate	Limited by GMP
	Hydroxypropyl starch	
	White or Yellow Dextrins, roasted starches	
	Acid treated starches	
	Bleached starches	
	Enzyme treated starches	
	Oxidized starches	
4.6.9	Pectin	Limited by GMP
4.6 10	Vegetable Gums:	
	Carob bean gum	Limited by GMP
	Guar gum	Limited by GMP
	Xanthan gum	3000 mg/kg
4.7	Flavours	
4.7.1	Natural flavours and flavouring substances	
4.7.2	Nature-identical flavouring substances	Limited by GMP
4.7.3	Artificial flavouring substances	
4.7.4	Cysteine	100 mg/kg
4.8	Flavour Enhancers	
4.8.1	1-glutamic acid and calcium, magnesium, potassium and sodium salts	10 g/kg
4.8.2	Inosinic acid and sodium and potassium salts	Limited by GMP
4.8.3	Guanylic acid and sodium and potassium salts	

4.9 Carry-over

4.9.1 The carry-over principle applies as defined by the Codex Committee on Food Additives with the exception of the provisions laid down in sub-section 4.9.2 of this standard.

4.9.2 In products containing ingredients which have been treated with sulphur dioxide or other sulphurizing substances the residual amount in the ready-to-use product shall not exceed 20 mg/litre.

5. CONTAMINANTS (to be endorsed)

		Maximum Level
5.1	Lead (Pb)	
5.1.1	Lead (Pb) in dry products as sold	1.00 mg/kg
5.1.2	Lead (Pb) in canned products	0.50 mg/kg
5.2	Tin (Sn)	150 mg/kg

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969). For canned products it is recommended that the products be prepared also in conformity with the Code of Hygienic Practice for Low Acid Canned Foods.

6.2 To the extent possible in good manufacturing practice the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

(a) shall be free from pathogenic microorganisms;
(b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health; and
(c) shall not contain any other toxic or deleterious substances in amounts which may represent a hazard to health.

6.4 Canned products with an equilibrium pH above 4.6 shall have received a processing treatment sufficient to destroy all spores of Clostridium botulinum unless growth of surviving spores is permanently prevented by product characteristics other than pH.

6.5 Ingredients used in the preparation of the product should conform with the hygiene provisions of the applicable Codex codes of practice.

6.6 Microbiological Standards (to be elaborated if necessary).

7. WEIGHTS AND MEASURES

7.1 Fill of container

7.1.1 Minimum Pill of products as defined in sub-section 2.2.3 of this standard: containers should be as full as practicable without impairment of quality and to such an extent as not to deceive the consumer.

7.1.2 Minimum Fill of products as defined in sub-sections 2.2.1 and 2.2.2 of this standard: the fill of the container shall be not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20 C which the sealed container will hold when completely filled.

7.1.2.1 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill (90% container capacity) of sub-section 7.1.2 shall be considered a "defective".

7.1.2.2 Acceptance

A lot will be considered as meeting the requirement of sub-section 7.1.2 when the number of "defectives" as defined in sub-section 7.1.2.1 does not exceed the

acceptance number (c) of the appropriate sampling plan in the FAO/WHO Codex Alimentarius Sampling Plans for Pre-packaged Foods (AQL-6.5) (Ref. CAC/RM 42-1969).

8. LABELLING [1/]

[1/] Temporarily endorsed.

8.1 The name of the food

The product shall be designated as follows:

8.1.1 meat bouillon if the product complies with the appropriate requirement as contained in paras 3.3.1 and 3.3.1.1;

8.1.2 beef bouillon if the product complies with the appropriate requirement as contained in paras 3.3.1 and 3.3.1.1 and the total creatinine content is derived from beef;

8.1.3 meat consommé if the product complies with the appropriate requirement as contained in paras 3.3.1 and 3.3.1.2;

8.1.4 beef consommé if the product complies with the appropriate requirement as contained in paras 3.3.1 and 3.3.1.2 and the total creatinine content is derived from beef;

8.1.5 poultry bouillon if the product complies with the appropriate requirement as contained in para 3.3.2;

8.1.6 bouillon if the product complies with the appropriate requirement as contained in para 3.3.3. An appropriate qualifying adjective or the name of the most significant ingredients may be included in the designation. If the most significant ingredient is meat other than bovine origin, the designation may include the name of that meat, provided the nitrogen contributed by that meat ingredient is not less than 100 mg/litre of the product.

8.1.7 When the product complies with the appropriate requirement as contained in para 3.3.4 the term "Fatty" may precede the corresponding name of the product.

8.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-sections 3«2{a)(ii), 3.2(c) and 3.2(d) of the General Standard for the Labelling of Prepackaged Foods.

8.3 Net Contents

The net contents shall be declared in either the metric ("Système international" units) or avoirdupois or both systems of measurement as required by the country in which the food is sold. This declaration shall be made in the following manner:

- for liquid packs, by volume
- for solid (dried) packs, by weight
- for viscous or semi-solid packs, by weight or volume

8.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

8.5 Country of Origin

The country of origin of the food shall be declared if its omission would mislead or deceive the consumer.

8.6 Lot Identification

Each container shall be embossed or otherwise permanently marked in clear or in code to identify the producing factory and the lot.

8.7 Date Marking and Storage Instructions

8.7.1 The date of minimum durability of the product shall be declared in clear.

8.7.2 Where the product requires to be kept under conditions of refrigeration, information for keeping and, if necessary, thawing of the product shall be given on the label.

8.8 Additional Requirements

8.8.1 Directions for Use

Directions for the preparation of the product to be ready-to-eat shall be given on the label.

8.8.2 The volume of the product as ready-to-eat when prepared in accordance with directions for use shall be declared on the label.

8.9 Optional Provisions

If reference to the number of servings is made, it shall be in accordance with the following standard servings;

Plate	250 ml minimum
Cup	150 ml minimum
Small Cup	100 ml minimum.

9. METHODS OF ANALYSIS AMD SAMPLING (to be endorsed)

The methods of analysis and sampling referred to hereunder are international referee methods.

9.1 Method of Sampling

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Pre-packaged Foods (AQlr-6.5) (Ref. CAC/RM 42-1969).

9.2 Determination of Creatinine

According to Method 215 (Hadorn Method) of the AIIBP Official Collection of Methods of Analysis (June 1973) p. 20 English Edition.

9.3 Determination of Total Nitrogen

According to Method 216 of the AIIBP Official Collection of Methods of Analysis (June 1973).

9.4 Determination of Amino Nitrogen

According to Method 217a of the AIIBP Official Collection of Methods of Analysis (June 1973).

9.5 Determination of Sodium Chloride

According to Method 214 of the AIIBP Official Collection of Methods of Analysis (March 1975).

9.6 Determination of Lead

According to the AOAC (1975) Method by the colorimetric dithizone determination procedure after complete digestion . AOAC (1975) 25.098.

* May be replaced by Atomic Absorption Spectrophotometry (AAS) in the future.

9.7 Determination of Tin

(to be elaborated)

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APPENDIX III

TECHNOLOGICAL JUSTIFICATION FOR THE USE OF FOOD ADDITIVES INCLUDED IN SECTION 4 OF THE PROPOSED DRAFT STANDARD FOR BOUILLONS
(see Appendix II)

Acids, Bases and Salts

Acids and their salts:

- normally used for sensory purposes like vinegar or lemon juice in the kitchen.

Mono- and Polyphosphates:

- buffering and sequestring agents, especially to counteract the disturbing effect of various cations, like calcium and iron from the drinking water, used for preparation by the consumer;
- stabilizing agents for keeping the product in a homogeneous suspension, especially fat.

Anticaking Agents

- for freeflowing of bouillon powders, essentially required for vending machines;
- to facilitate processing, particularly filling of powdered (hygroscopic) products;
- for ensuring an improved solubility of cubes.

Anti-Foaming Agents

- to facilitate processing, especially during concentration and filling, of liquid products;
- to avoid overfoaming of low fat or fat-free products in vending machine dispensers.

Antioxidants and Antioxidant Synergists .

- to improve storage properties by repressing rancidity (fat oxidation) in dried and pasty products.

Colours

- to restore the original colour of the various raw materials lost during the manufacturing process;
- to standardize the colour and correct natural variations

Emulsifiers, Stabilizers, Thickening Agents

- to impart an appropriate mouthfeel (viscosity);
- to favour dispersion of meat and garnish particles;
- to facilitate filling of powdered products;
- to act as carrier for spices and flavours;
- to control the emulsification of fats;
- to facilitate the reconstitution of dried products;
- to give a perfect homogenity after the preparation by the consumer.

Remark: The quoted modified starches are considered as food in certain countries. The "enzyme treated starches" are evaluated as food by JECFA.

Flavours and Flavour Enhancers

- to improve sensorial properties in line with traditional culinary practice.