

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel.: 57051 Telex: 625825-625853 FAO I E-mail: Codex@fao.org Facsimile: +39(06)5705.4593

CX 3/1

CL 2000/17-EURO
June 2000

TO: Codex Contact Points
Interested International Organizations

FROM: Secretary, Joint FAO/WHO Food Standards Programme
FAO, 00100 Rome, Italy

SUBJECT: **Proposed Draft Revised Regional Standard for Mayonnaise**

DEADLINE: **30 July 2000**

COMMENTS:

To:	Secretary	Copy to:
	Joint FAO/WHO Food Standards Programme – FAO	Dr. Felipe Mittelbrunn Garcia, Comisión Interministerial para la Ordenación Alimentaria, Ministerio de Sanidad y Consumo, Paseo del Prado 18-20, 287071 Madrid, Spain
	Viale delle Terme di Caracalla 00100 Rome, Italy	Fax: +34.1.5961597
	Fax: +39 (06) 5705 4593	E-mail: fmittelbrunn@msc.es
	E-mail: codex@fao.org	

BACKGROUND

Following the recommendations of the Commission concerning the conversion of regional standards into world-wide standards, the Committee on Fats and Oils considered the conversion of the Regional Standard (Europe) for Mayonnaise at its 14th and 15th Sessions (1993 and 1996). Since consensus could not be reached on the draft, the Committee asked the advice of the Commission on the need to proceed with the elaboration of an international standard for mayonnaise. The 22nd Session of the Commission (1997) agreed to discontinue the work on the conversion of the standard (ALINORM 99/37, para. 152).

The 21st Session of the Coordinating Committee for Europe took note of this decision and discussed the need to revise the current Regional Standard (CODEX STAN 168-1989) to take into account updated legislation in the European Region, consumer demand and the evolution of the market. The Committee agreed to propose the revision of the Regional Standard for Mayonnaise as new work. This proposal was approved by the 23rd Session of the Commission (ALINORM 99/37, para. 210, Appendix VIII).

The Proposed Draft Revised Standard, based on the current Standard is hereby circulated for government comments at Step 3 in the attached Annex. The sections on Hygiene and Food Additives have been updated to take into account the latest revisions of the Procedural Manual (11th Edition, Food Hygiene, p.95) and the adopted sections of the General Standard on Food Additives. The sections on Contaminants and on Methods of Analysis take into account the amendments made by the Committee on Fats and Oils to all standards for fats and oils.

Governments and international organizations wishing to submit comments should do so in writing to the above addresses, preferably by e-mail, **before 30 July 2000**. This deadline should allow the incorporation of the comments received into a revised version of the Proposed Draft, in order to facilitate discussions in the Committee.

PROPOSED DRAFT REVISED REGIONAL STANDARD FOR MAYONNAISE

(At Step 3 of the Procedure)

CODEX STAN 168-1989

1. SCOPE

This standard applies to mayonnaise, as defined in Section 2 below.

2. DESCRIPTION

Mayonnaise is a condiment sauce obtained by emulsifying edible vegetable oil(s) in an aqueous phase consisting of vinegar, the oil-in-water emulsion being produced by the hens' egg yolk. Mayonnaise may contain optional ingredients in accordance with Section 3.3.

3. ESSENTIAL COMPOSITION AND QUALITY CRITERIA

3.1 Raw Materials

3.1.1 All ingredients shall be of sound quality and fit for human consumption. Water shall be of potable quality.

3.1.2 Raw materials shall comply with the requirements of the relevant Codex standards and in particular the Codex Standards for Vinegar and Edible Vegetable Oils, and where appropriate, with the relevant sections of the Codes of Practice, in particular the Code of Hygienic Practice for Egg Products (CAC/RCP 15-1976). Raw materials shall be stored, treated and handled under suitable conditions so as to maintain their chemical and microbiological characteristics.

3.1.3 Eggs and egg products shall be hens' eggs or hens' egg products.

3.2 Compositional Requirements

3.2.1 Total fat content: not less than 78.5% m/m.

3.2.2 Technically pure egg yolk¹ content not less than 6% m/m.

3.3 Optional Ingredients

Food ingredients intended to influence significantly and in the desired fashion the physical and organoleptic characteristics of the product:

- (a) hens' egg white
- (b) hens' egg products
- (c) sugars

¹ Technically pure means that 20% of albumen is tolerated related to the egg yolk.

- (d) food grade salt
- (e) condiments, spices, herbs
- (f) fruits and vegetables including fruit juice and vegetable juice
- (g) mustard
- (h) dairy products
- (i) water

3.4 Other Quality Characteristics

The following limits should apply to prevent lipid oxidation of fats

Metal	Maximum Limit
Copper	2 mg/kg

4. FOOD ADDITIVES

1.	<u>Colours</u>	<u>Maximum Level</u>
100(i)	Curcumin)
160a(i)	Beta-carotene)100 mg/kg
160e	Beta-Apo-carotenal) singly or in combination) in all types of mayonnaise
160f	Beta-Apo-8'-carotenoic acid, methyl or ethyl ester))
160b	Annatto extracts	
160b	Annatto extracts	10mg/kg calculated as bixin
140	Chlorophyll	500 mg/kg in mayonnaise with herbs
150c	Caramel III – ammonia process	1500 mg/kg in mayonnaise with mustard
150d	Caramel Class IV	GMP
162	Beet red	500 mg/kg in mayonnaise with tomato
2.	<u>Flavours</u>	
	Natural or nature identical flavouring	GMP
	Substances as defined for the purpose of the Codex Alimentarius Commission	
3.	<u>Preservatives</u>	

200	Sorbic acid)
201	Sodium sorbate)
202	Potassium sorbate) 1 g/kg singly or in combination
203	Calcium sorbate)
210	Benzoic acid)
211	Sodium benzoate)
212	Potassium benzoate)
213	Calcium benzoate)

4. Stabilizers

410	Sodium alginate)
402	Potassium alginate)
405	Propylene glycol alginate)
407	Carrageenan and its Na, K, NH ₄ salts (including furcellaran)) 1 g/kg, singly or in combination
410	Carob gum)
412	Guar gum)
415	Xanthan gum)
413	Tragacanth gum)
387	Oxystearin)
475	Polyglycerol esters of fatty acids)
440	Pectins)
466	Sodium carboxymethyl cellulose) 1 g/kg, singly or in combination
460 (i)	Microcrystalline cellulose)
414	Gum arabic (acacia Gum))
	Modified Starches	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus-oxychloride)))
1414	Acetylated distarch phosphate) 5 g/kg singly or in combination
1422	Acetylated distarch adipate)
1442	Hydroxypropyl distarch phosphate)

5. Acidifying Agents

270	Lactic acid (L-, D-, and DL-))
330	Citric acid)
331	Sodium citrates)
332	Potassium citrates) GMP
261	Potassium acetates)
262	Sodium acetates)
296	Malic acid (DL-)	
334	Tartaric acid	5 g/kg
335	Sodium tartrates	5 g/kg
336	Potassium tartrates	5 g/kg
6.	<u>Antioxidants</u>	
300	Ascorbic acid (L-)	500 mg/kg
304	Ascorbyl palmitate	500 mg/kg
306	Mixed tocopherols concentrate)
307	Alpha-tocopherol) 240 mg/kg singly
308	Synthetic gamma-tocopherol) or in combination
309	Synthetic delta-tocopherol)
320	Butylated hydroxyanisole (BHA)	140 mg/kg
321	Butylated hydroxytoluene (BHT)	60 mg/kg
385	Calcium disodium ethylene-diamine-tetra-acetate (EDTA)	75 mg/kg
7.	<u>Antifoaming Agent</u>	
387	Oxystearin	GMP

8. Enzyme Preparation

1102 Glucose oxidase (*Aspergillus niger* var.) GMP

9. Flavour Enhancers

621 Monosodium glutamate 5 g/kg in mayonnaise with herbs

5. CONTAMINANTS

5.1 Heavy Metals

The products covered by the provisions of this standard shall be free from heavy metals in amounts which may represent a hazard to human health. In particular, the following limits apply:

Metal	Maximum Permissible Concentration
Arsenic (As)	0.1 mg/kg
Lead (Pb)	0.1 mg/kg

5.2 Pesticide Residues

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3 - 1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of practice, in particular the Code of Hygienic Practice for Egg Products (CAC/RCP 15- 1976).

6.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. PACKAGING

The product shall be packed in containers which ensure the hygienic quality and the other qualities of the food.

8. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 3-1999), the following specific provisions apply:

8.1 The Name of the Food

8.1.1 Products complying with provisions of this Standard shall be designated *mayonnaise*.

8.1.2 Where an ingredient has been added which imparts a special or characteristic flavour to the product, this shall be indicated by an appropriate term in conjunction with or in close proximity to the name of the food.

8.2 Labelling of Non-Retail Containers

Information on the above labelling requirements shall be given either on the container or in accompanying documents, except that the name of the food, lot identification and the name and address of the manufacturer or packer shall appear on the container.

However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling (to be elaborated)

9.2 Determination of Total Fat
(see printed version)²

9.3 Determination of Egg Yolk

(see printed version)

9.4 Determination of Lead

IUPAC (1988) method (IUPAC Standard Methods for the Analysis of Oils, Fats and Derivatives, 7th. Edition, 1st. Supplement, 2.632, Determination of Lead).

Results to be expressed as mg lead/kg.

9.4 Determination of Arsenic

² Not available electronically. The methods in sections 9.2 and 9.3 are those of the current standard. They will be included in the printed version of the CL.

Colorimetric silver diethyldithiocarbamate method of the AOAC (Official Methods of Analysis of the AOAC,1990, 15th. Edition, 963.21, 952.13).

Results to be expressed as mg arsenic/kg.

9.5 Determination of Copper

IUPAC (1988) method (IUPAC Standard Methods for the Analysis of Oils, Fats and Derivatives, 7th. Edition, 1st. Supplement, 2.631, Determination of Copper and Iron). Results to be expressed as mg copper/kg.