

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 4

CX/EURO 00/4

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COORDINATING COMMITTEE FOR EUROPE

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PROPOSED DRAFT REVISED REGIONAL STANDARD FOR MAYONNAISE GOVERNMENT COMMENTS AT STEP 3

CZECH REPUBLIC

Point 3.2.1

Many today's consumers look systematically for the low-energy (low calories) products. These products are therefore expected to be present also in the group of the mayonnaise products.

That is why today's market offers mayonnaise products that have much lower fat content than 78.5%. These products fulfil the consumer's expectations of the consistency, the flavour and the taste of the real mayonnaise.

We recommend to consider the minimum limit for the total fat content

GERMANY

3.2.1 and 3.2.2

According to the generally accepted trade standard a total fat content of at least 80% and technically pure egg yolk of at least 7.5% is customary. In view of the existing standard the lower values (78.5% and/or 6%) can be accepted within the scope of an overall compromise

4.4 and 4.7

The use of oxystearin (E 387) is not considered to be necessary in connection with the manufacture of mayonnaise.

9. Methods of Analysis and Sampling

It is proposed to envisage the following methods of analysis:

Determination of Lead

According to IUPAC 2.632, AOAC 994.02 or ISO 12193:1994

Determination of Arsenic

According to IUPAC 3.136, AOAC 952.13, AOAC 942.17 or AOAC 985.16

Determination of Copper

According to ISO 8294:1994, IUPAC 2.631 or AOAC 990.05

ITALY

Point 3.2 Compositional requirements

3.2.1

Total Fat content: not less than 70% m/m (instead of 78.5)

3.2.2

Technically pure egg yolk content: not less than 5% (instead of 6)

The motive of this change is strictly linked to the evolution of the market since the Codex regional standard was created.

The modification of the consumer taste in favour of products with less content in fat, together with the developments of new recipes, have contributed to develop products that are fully entitled to be named mayonnaise, with a bit lower of fat and egg yolk content.

At the same time, the European industries have produced a Code of practice, where these minimum contents (70 and 50 have been incorporated and they have informed the European Commission about this agreement.

Point 3.3 Optional ingredients

Let. e) to complete with the words “and their extracts”.

To add a new lett. l) “native starches.”

Point 4

Food additives

To bring in line the list of the additives with the EC List.

PORTUGAL

2. Description

Mayonnaise is a condiment sauce by emulsifying edible vegetable oil(s) in an aqueous phase consisting of vinegar, the oil in water emulsion being produced or not by the hens egg yolk. Mayonnaise may contain.

(There are in the European market, spreads with the denomination of Mayonnaise that the emulsion is not produced by the hen egg yolk).

3. Essential Composition and Quality Criteria

3.2.1

(Total fat content could be below 78.5% and in this case is called Mayonnaise light)

(There are in the European market, spreads with the denomination of mayonnaise with fat content below 78.5%)

UNITED KINGDOM

Total fat content - A minimum total fat content of 70% for the standard product would reflect better those currently being traded in Europe.

Egg yolk content – Similarly a minimum of 5% egg yolk would allow continued trading of products currently on the market.

Copper – It is suggested that the provision for a maximum copper content is deleted as this represents a quality rather than a safety issue.

Packaging – It is suggested that Section 7 on packaging is deleted as this should be covered by the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997) which is cited in Section 6 of the mayonnaise text.