

codex alimentarius commission

**FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS**

**WORLD HEALTH
ORGANIZATION**

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ALINORM 76/9

CODEX ALIMENTARIUS COMMISSION
Eleventh Session, Rome, 29 March-9 April 1976

REPORT OF THE FIRST SESSION OF THE
CODEX COMMITTEE ON SOUPS AND BROTHS
Berne, 3-7 November 1975

INTRODUCTION

1. The Codex Committee on Soups and Broths held its First Session in Berne, Switzerland, from 3-7 November 1975 by courtesy of the Government of Switzerland.
2. 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	France	Italy	Switzerland
Brazil	Federal	Netherlands	United Kingdom
Canada	Republic of	Norway	United States of
Denmark	Germany	Philippines	America
Finland	Ireland	Sweden	Yugoslavia

Observers were present from the following six international organizations: Association internationale de l'industrie des bouillons et potages; Centre de liaison des industries de traitement des algues marines de la CEE (CLITAM); Communauté économique européenne (CEE); Institut européen des industries de la gomme de caroube (INEC); International Federation of Glucose Industries (IFG); International Organization of the Flavour Industry (IOFI).

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

ADOPTION OF PROVISIONAL AGENDA

4. The Committee adopted the Provisional Agenda unamended.

MATTERS ARISING FROM THE TENTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

5. The Chairman reviewed briefly the history of work done on a standard for soups and broths. This had started in 1965 with a report prepared by Switzerland to the Coordinating Committee for Europe on the work carried out by the International Association of Soup and Broth Manufacturers (AIIBP) which led to the establishment of a Codex Committee on Soups and Broths at the Tenth Session of the Commission in July 1974 (ALINORM 74/44, paras 341-346).
6. The Committee on Soups and Broths under the chairmanship of the Government of Switzerland was given the following terms of reference: "To elaborate worldwide standards for soups, broths, bouillons and consommés, as appropriate".

7. For the Tenth Session of the Commission the Government of Switzerland in collaboration with the International Association of Soup and Broth Manufacturers had prepared a basic document including a proposed draft standard for soups (ALINORM 74/9). Subsequently Governments were invited to comment on the draft proposed and to submit information on legislation and regulations related to soups and broths to enable the Secretariat to prepare the working documents for this session (CX/SB 75/2 and 75/3).

DISCUSSION OF GENERAL ISSUES CONCERNING STANDARDS FOR SOUPS AND BROTHS

8. The Committee agreed to consider the general issues outlined in Section IV of Document CX/SB 75/2 before proceeding to an examination of the two drafts of a proposed standard in the light of government comments and decisions reached on the general issues. The delegation of Belgium drew the Committee's attention to some inaccuracies of translation from the French to English of the Belgian legislation. These were noted by the Secretariat.

9. Products to be covered. The Committee agreed that the standards to be elaborated should as far as was practicable reflect the terms of reference of the Committee, namely worldwide standards for soups and broths. The Committee also decided that soups and broths offered direct to the consumer and for catering purposes should be included. It was agreed that the Scope Section of the AIBP text would be satisfactory if slightly amended.

10. Nutritional Value of Soups. Some delegations considered this called for prescriptions concerning minimum quantities of ingredients to guarantee a certain minimum calorific value of the product. Other delegations were of the opinion that soups were consumed primarily as appetizers or an entrée to the main meal. In view of the wide variations in the different types of soups and their varying importance in national diets the Committee concluded that it would not be feasible to lay down nutritional minima for soups and broths. The Committee recognized however that certain minima of composition and quality were necessary to provide soups with acceptable culinary organoleptical characteristics. This aspect could be considered further in connection with essential composition and quality factors.

11. Compositional Requirements. The Committee examined alternative proposals concerning the essential composition of soups and broths. It considered that it would be difficult to lay down detailed compositional requirements because of the very wide range of compositionally quite different soups. It was recognized however that consumers wished to have a clear indication of the nature of the products and it was considered by the Committee that it would be an indispensable part of any standards to require a complete list of ingredients in descending order of proportion to be declared on the label. A full discussion took place as to whether it would be practicable to require the quantitative declaration of the principal or name giving ingredient to the soup. Some delegations re-emphasized that it was the organoleptical properties which were of greatest interest to the consumer and in their opinion the name of the product and the declaration of ingredients would provide the consumer with adequate information as to the nature of the product. Other delegations drew attention to the difficulties in checking the accuracy of quantitative declarations of ingredients. The Committee considered that it might be necessary to consider a separate approach for consommés, bouillons and other clear soups for which it might be possible to agree upon minimum compositional requirements. Concerning other soups the Committee thought that a solution to some of the difficulties might be found in labelling provisions for these products.

12. Food Additives. The Committee noted that the list provided by the AIIBP was in fact an inventory of all possible uses of additives in all types of soups. The Committee further noted that it would be necessary to provide adequate technological justification for the use of the additives and to indicate the levels of use in accordance with good manufacturing practice as well as the specific products in which they were used. This information would be required by the Codex Committee on Food Additives before it could consider the endorsement of additive provisions in the standards. The AIIBP undertook to carry out a review of the additive list and to supply the above information to the Codex Secretariat.

13 Contaminants. The Committee concluded that for the time being it was only necessary to consider maximum limits for contaminants arising from the packaging of soups, i.e. lead and tin. The AIIBP undertook to provide information to the Codex Secretariat on lead and tin levels.

14. Microbiological Standards. The Committee agreed that there would need to be general hygiene provisions included in the standards and considered that the text contained in sections 6.1 to .6.5 of the Codex Secretariat draft would be appropriate. The Committee noted that the International Commission for Microbiological Specifications for Foods makes a distinction between bacteriological standards and specifications. The former were intended to be mandatory and the latter advisory. Concerning bacteriological requirements it was agreed that the AIIBP, which had already developed certain microbiological methods for the determination of certain types of micro-organisms would prepare a report for the next session of the Committee on the need or otherwise for laying down bacteriological standards or specifications for soups.

15. General Orientation of the Committee's Work. In the light of the above conclusions on general issues concerning soups and broths the Committee decided, as a first approach to any standardization of the products, to commence work on a standard for clear products, in particular bouillons and consommés. It was agreed to take as a basis of discussion the appropriate sections of the draft standard prepared by the Codex Secretariat together with those proposals contained in the draft directive of the EEC concerning bouillons and consommés (revised version of the text published in the Journal Officiel des Communautés Européennes No. C 136/7 of 19.12.1968).

PROPOSED DRAFT STANDARD FOR BOUILLONS

16. Title and Scope. The Committee agreed that the title of the standard should be as above for bouillons and that the scope section would require to be revised to restrict the application to bouillons and similar products.. The Committee agreed to the following text:-

SCOPE

This standard applies to bouillons and similar products named by other corresponding culinary terms intended for direct consumption either in their ready-to-eat or in dehydrated, condensed or concentrated form.

Product Definitions

17. The Committee had a full discussion on whether to provide for a single general definition which would embrace all bouillons or also to incorporate specific definitions for meat bouillons and poultry bouillons. It was concluded that it would not be necessary to include in Section 2 of the standard specific definitions for the latter two products as they would be adequately described and regulated by the general definition of bouillons and

the specific compositional requirements to be prescribed in Section 3 of the standard: Essential Composition and Quality Factors.

18. The Delegation of Belgium stated that Belgium would prefer to see specific definitions included in Section 2 of the standard for meat and poultry bouillons.

19. The text adopted by the Committee for the product definition of bouillons reads as follows:

Bouillons are thin clear liquids obtained either by cooking of suitable protein-rich substances or their derivatives 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.

Essential Composition and Quality Factors

20. The Committee agreed to discuss Section 3 of the standard before completing its consideration of Section 2, in particular the sub-sections dealing with styles, presentation and other definitions because of the close relationship between the compositional requirements for bouillons and the aspects which had been considered in connection with the product definition for bouillons.

21. The Committee noted that all the requirements of Section 3 applied to the product when prepared for consumption in accordance with the directions for use. The Committee agreed that as a matter of presentation Section 3.3 should commence with the requirements for meat bouillons and meat consommés to be followed by poultry bouillons, other bouillons and finally the additional requirements for fatty bouillons and consommés.

22. The Committee agreed that meat bouillons and meat consommés should be prepared from fresh meat of bovine origin and/or beef extracts with or without the use of other meats or meat extracts.

23. In this connection the delegation of Sweden proposed that also bone extracts of bovine origin should be included among the raw materials for the preparation of meat bouillons and meat consommés to bring these sections into conformity with the section on poultry bouillon.

24. The US delegation proposed that consideration be given to providing for two types of meat bouillon, i.e. a "beef bouillon" prepared entirely from meat of bovine origin and a "meat bouillon" prepared from other meats with or without meat of bovine origin. The delegation of the United States agreed to submit a proposal for consideration at the next session of the Committee.

25. The Committee discussed the proposed requirement that two thirds of the total creatinine content of the product should be of bovine origin and be not less than 70 mg per litre of the product ready-for-consumption and the similar creatinine provision for meat consommé of not less than 110 mg per litre of creatinine of bovine origin.

26. A number of delegations sought clarification of how the levels of proposed minima for creatinine had been established. The Representative of the EEC stated that after a number of years of discussion within the Community, it appeared that the figures represented good commercial practice within the industry of the member states. Another aspect which gave rise to considerable concern on the part of some delegations was the

fact that creatinine appeared to be the principal provision for distinguishing among the various types of bouillons.

27. These delegations drew the Committee's attention to some of the difficulties which could arise from using creatinine content as an indicator for meat content. They pointed out that the creatinine as determined in the product could originate either from meat, meat extract or added creatinine per se. Furthermore they thought it would be rather difficult to identify whether the creatinine was of bovine origin. The Representative of AIIBP informed the Committee of methods available for the determination of creatinine content and the latest developments in analytical methods to distinguish the different sources of creatinine. The AIIBP undertook, to submit to the Committee for its next session, through the Codex Secretariat, the results of collatoractive studies on creatinine determination and possible correlation figures between creatinine and meat content.

28. Some delegations expressed the view that the possibility of measuring protein content might provide a more satisfactory indicator. Other delegations pointed out that there would again be difficulties in differentiating among the various possible sources of protein. In view of the need to examine further whether creatinine could provide a satisfactory basis for the compositional requirements, as well as the appropriateness of the levels of minima proposed, the Committee decided to place the existing creatinine provisions in square brackets and request governments to pay particular attention to these matters when commenting on the draft standard.

29. Several delegations queried the need for maximum limits for sodium chloride in the products. It was explained that similar provisions were in fact contained in the national legislation of a number of countries with a view to protecting the consumer from receiving an excessive quantity of a low cost ingredient in the product. A delegation stated that in its view there was a need on health grounds to limit the total intake of sodium chloride in the diet and therefore it favoured the maintenance of maximum limits for sodium chloride. The Committee agreed to leave the provisions for sodium chloride unchanged in the draft standard.

30. The Committee discussed whether it was intended that the prescription of a minimum of 3 grammes of fat per litre in fatty bouillons and consommés was to be a mandatory compositional requirement. It was explained that the purpose of the provision was to ensure that products described as fatty bouillons and consommés did in fact contain a reasonable minimum quantity of fat. The Committee agreed to leave the provision unchanged but to attract it by including an appropriate provision in the labelling section of the standard.

31. Concerning the specific prohibition of the addition of creatinine to products covered by the standard, the Committee decided to clarify the provision by making it refer to creatinine as such and not creatinine obtained from the ingredients of the product.

32. At the conclusion of the consideration of the section on Essential Composition and Quality Factors the Committee decided to seek information from governments on consommés other than meat consommé covered by the present text of the draft standard. The Committee further agreed to delete the proposed provision for minimum total solids content and to revise the section dealing with purity requirements by deleting the reference to the various fish and meat ingredients. The Committee agreed to attract the WHO "International Standard for Drinking Water" to the provision concerning potable water.

33. The revised text of the section on Essential Composition and Quality Factors adopted by the Committee reads as follows:

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", WHO.

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 for consumption in accordance with the directions for use.

3.3.1 Meat Bouillon shall be prepared by using fresh bovine meat and/or beef extracts with or without the use of other meats or meat extracts than those of bovine origin. They shall contain per litre of the product ready for consumption:

[Two thirds of the total creatinine content shall be of bovine origin and be not less than 70 mg]

Total Nitrogen	Not less than 100 mg
Sodium Chloride	Not more than 12.5 g

3.3.1.1 Meat Consomme shall contain per litre of the product ready for consumption:

[Two thirds of the total creatinine content shall be of bovine origin and be not less than 110 mg]

Total Nitrogen	not less than 160 mg
Sodium Chloride	not more than 12.5 g

3.3.2 Poultry Bouillon shall be prepared by using poultry meat, raw eviscerated carcasses of poultry or meat extracts of poultry origin. It shall contain per litre of the product:

Total Nitrogen	Not less than 100 mg
Sodium Chloride	Not more than 12.5 g

3.3.3 Other Bouillons shall contain per litre of the product ready for consumption:

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 requirements of the sub sections 3.3.1 to 3.3.3 respectively and shall contain not less than .3 grammes of fat per litre of the product ready for consumption.

3.4 Specific Prohibitions

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

Styles and Presentation

34. The Committee concluded that the headings of sub-sections 2.2 and 2.3 should read as follows: 2.2 - Forms of Presentation/Mode de Présentation and 2.3 - Packaging/Conditionnement. After considerable discussion the Committee agreed to the following text for Sections 2.2 and 2.3:

2.2 Forms of Presentation

2.2.1 Ready-to-eat Bouillons are products intended to be consumed in their original form with or without heating.

2.2.2 Condensed or Concentrated Bouillons 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 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 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.

Food Additives

35. The Committee requested the AIIBP in accordance with the discussion on general issues (see paragraph 12) to examine specifically the additives used in bouillons and like-products and to supply the Codex Secretariat with full information on technological need and levels for use. It was suggested that representatives of the Codex Secretariat should participate in the discussions on these matters and that the whole subject of food additives could be considered at the next session of the Committee and by the Codex Committee on Food Additives. The review by AIIBP should also examine the question of carry-over in accordance with the principle proposed by the Codex Committee on Food Additives.

Contaminants

36. In accordance with the Committee's earlier discussion on general issues (see paragraph 13) the Committee agreed to leave in the standard only the maximum levels for lead and tin. The delegation of Sweden, supported by other delegations, suggested that due to recent results from toxicological investigations on tin in canned foods, the proposed maximum level of 250 mg/kg for tin could now be lowered to 150 mg/kg.

The Committee was informed that the Swedish toxicological data would be examined by JECFA. The Committee agreed that the problems of levels of lead and tin were particularly complex for canned food in general and would like as far as practicable to be in a position as soon as possible to recommend a lower maximum for tin. The Committee agreed that in accordance with the usual procedures of the Codex Alimentarius it would be desirable to request the industry to supply information on actual levels of lead and tin in the products. Furthermore the AIIBP was requested to provide the Committee with this information in a consolidated form together with any relevant technological information which might enable the Committee to propose realistic and

acceptable maxima to the Codex Committee on Food Additives for endorsement. The Committee agreed that the section on contaminants should read as follows:

5.	<u>Contaminants</u>	<u>maximum level</u>
5.1	Lead (Pb)	(0.3 mg/kg)
5.2	Tin (Sn)	(250 mg/kg)

Hygiene

37. The Committee discussed whether specific reference should be made to faecal matter in the hygiene provisions of the standard. It was considered that the provisions were for the time being adequate. It would be necessary in due course to attract a number of the Codes of Hygienic Practice currently being elaborated for the Codex Alimentarius Commission. Concerning the question of possible bacteriological standards for the products it was agreed to seek the views of the AIIBP as to whether bacteriological specifications would be necessary for bouillons, in particular the instant type of product. The Committee agreed that in the meanwhile the text of section 6.6 should read as follows:

6.6 Bacteriological Specifications

(to be elaborated if necessary)

The Committee agreed to the following text for 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.

Weights and Measures

38. The Committee considered the provisions of the weights and measures section in respect of the minimum fill of containers as this provision applied to the different types of products. The Committee noted that the application of the Codex Sampling Plans for Prepackaged Foods (Ref CAC/RM 42-1969) was restricted to liquid and semi-liquid products. The Committee slightly modified the text of 7.1.1 to read as follows:

7.1.1 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.

Labelling

39. The Committee agreed to the following revised text of the labelling section:

8. Labelling

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969), the following specific provisions apply, subject to endorsement by the Codex Committee on Food Labelling:

8.1 The Name of the Food

8.1.1 The product shall be designated bouillon, or by any other corresponding culinary term by which the product is readily identified in the country in which it is sold in combination with an appropriate qualifying adjective. The designation may include the name of the most significant ingredients.

8.1.1.1 Products designated as bouillon, meat bouillon, meat consommé, poultry bouillon, fatty bouillon and fatty consommé shall comply with the appropriate requirements of section 3.3 and only products complying with these provisions may be so designated.

8.1.2 A "coined" or "fanciful" name, however, may be used provided it is not misleading and is accompanied by the appropriate designation which indicates the true nature 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-section 3.2(c) 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 weight or 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 code to identify the producing factory and the lot. [The code shall also include the date of production.]

8.7 Additional Requirements

8.7.1 Directions for Use

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

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

8.7.3 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 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 "
Small Cup	100 ml "

8.9 Bulk Packs

In the case of products in bulk which comply with this standard, the information required in sub-sections 8.1 to 8.7 of this standard shall be either placed on' the" container or given in the accompanying documents.]

40. In connection with the subject of labelling the Committee considered two further matters. These were date marking and the difficulties of space concerning the declaration of ingredients on very small units, e.g. bouillon cubes. The Committee noted that the Codex Committee on Food Labelling had prepared draft guidelines to assist Codex Commodity Committees to determine what form of date marking would be appropriate to the products concerned. It was agreed to seek the views of governments on this matter in accordance with paragraphs and the draft guidelines for date marking contained in Appendix III of ALINORM 76/22. The Committee noted that the problem of requiring a full declaration of ingredients on small units was under consideration by the Codex Committee on Food Labelling and it was decided to request governments and the AIIBP to put forward their views on this matter in connection with the standard for bouillons.

41. Concerning the labelling of bulk containers the Committee noted that this subject was under review by the Codex Committee on Food Labelling. The Committee therefore decided to place in square brackets the information which would be required to be placed on the container or given in accompanying documents.

42. Both the delegations of Canada and the United States informed the Committee that in their countries the use of class names for additives in the declaration of ingredients was not permitted. The delegate from Canada requested the Committee to give a further thought to this matter.

43. During the discussion of net contents the German delegation supported by other delegations stated that the declaration of the weight or volume of the product as it is sold would not be necessary. The declaration of volume of the ready-to-eat preparation was the only meaningful information to the consumer.

Methods of Analysis and Sampling

44. The representative of AIIBP explained, that the section on methods of analysis as contained in Appendix I of CX/SB 75/3 did not apply any more to the standard as now drafted and offered to revise this section.

Status of the Standard

45. The Committee decided to advance the Standard to Step 3. The revised Standard is contained in Appendix II to this Report.

Other Business

46. In view of the discussion on general issues and the Committee's decision to commence work with a draft standard for bouillons, the AIIBP was requested to prepare

a paper for the next Session of the Committee setting out the Association's views on the need or otherwise of standards for soups and broths. The Committee requested that the paper should contain information on the practicability of compositional requirements or quantitative labelling and any other relevant aspects which would enable the Committee to decide whether to proceed with further work on soups and broths. In this latter connection the Codex Secretariat was requested to obtain also the views of IOCU and governments.

Date and Place of the Second Session

47. The Committee noted that subject to agreement of the Swiss authorities the Second Session of the Committee would probably be held in March 1977 in Switzerland.

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PROPOSED DRAFT STANDARD FOR BOUILLONS
(at Step 3)

1. SCOPE

This standard applies to bouillons and similar products named by other corresponding culinary terms intended for direct consumption either in their ready-to-eat or in dehydrated, condensed or concentrated form.

2. DESCRIPTION

2.1 Product Definitions

2.1.1 Bouillons are thin clear liquids obtained either by cooking of suitable protein-rich substances or their derivatives 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 are products intended to be consumed in their original form with or without heating.

2.2.2 Condensed and Concentrated Bouillons 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 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 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 WHO.

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 for consumption in accordance with the directions for use.

3.3.1 Meat Bouillon shall be prepared by using fresh bovine meat and/or beef extracts with or without the use of other meats or meat extracts than those of bovine origin. They shall contain per litre of the product ready for consumption:

[Two thirds of the total creatinine content shall be of bovine origin and be not less than 70 mg]

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

3.3.1.1 Meat Consommé shall contain per litre of the product ready for consumption:

[Two thirds of the total creatinine content shall be of bovine origin and be not less than 110 mg]

Total Nitrogen	not less than 160 mg
Sodium Chloride	not more than 12.5 g

3.3.2 Poultry Bouillon shall be prepared by using poultry meat, raw eviscerated carcasses of poultry or meat extracts of poultry origin. It shall contain per litre of the product:

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

3.3.3 Other Bouillons shall contain per litre of the product ready for consumption:

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 requirements of the subsections 3.3.1 to 3.3.3 respectively and shall contain not less than 3 grammes of fat per litre of the product ready for consumption.

3.4 Specific Prohibitions

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

4. FOOD ADDITIVES

Note: The following provisions are to be replaced by a revised list of additives for bouillons to be prepared by AIIBP (see paragraph 35 of this Report). Maximum levels (in percentage or mg/kg) to be elaborated. Overall maximum levels for groups of additives to be established.

4.1 Antioxidants and antioxidant synergists

4.1.1 The following substances are permitted only in soups as defined in subsections 2.1.1 and 2.1.1.1 of this standard:

L-ascorbic acid and its Na, K, Ca salts
ascorbyl diacetate
ascorbyl palmitate

4.1.2 The following substances are permitted only in products containing fats:

Tocopherols and their esters
Butylated hydroxyanisole (BHA)
Butylated hydroxytoluene (BHT)

Octyl gallate
Propyl gallate

4.2 Antifoaming Agents

Dimethylpolysiloxane

4.3 Anticaking Agents

The following substances are permitted only in dehydrated products:

Silicon dioxide and silicates (including sodium silico-aluminate)

Magnesium carbonate

Calcium and magnesium phosphate, tribasic

Al, NH₄, Mg, Na, K and Ca salts of myristic, palmitic and stearic acids

4.4 Colours

4.4.1 Caramel colours.

4.4.2 The following substances are permitted only in soups to restore the original colour of their vegetable components lost during the manufacturing process: *

Natural vegetable colours and their synthetic equivalents.

* To be further specified

4.5 Flavours

(The terms used below are defined in the "List of Additives, Evaluated for their Safety in Use in Food" (CAC/FAL 1-1973))

4.5.1 Natural flavours and flavouring substances.

4.5.2 Nature identical flavouring substances

4.5.3 Artificial flavouring substances appearing in the Codex List CAC/FAL 1-1973.

4.6 Flavour Enhancers

L-glutamic acid and its salts

Inosinic acid and its salts

Guanylic acid and its salts

4.7 pH Adjusters, Taste Adjusters and Miscellaneous Additives

Malic acid

Lactic acid and its sodium, potassium and calcium salts

Citric acid and its sodium, potassium and calcium salts

L-tartaric acid and its sodium, potassium and sodium-potassium salts Acetic acid

Fumaric acid

Adipic acid

Sorbitol

Mannitol

Glycerol

Saccharin and its salts

Carbonates (including sodium, potassium, ammonium and hydrogen carbonates)

Nisin

Sodium, potassium and calcium orthophosphates

Sodium and potassium polyphosphates (diphosphates, triphosphates and polyphosphates containing not more than 8% of cyclic compounds)

- 4.8 Emulsifiers, Stabilizers, Thickening and Gelling Agents
 Mono- and diglycerides of fatty acids derived from edible fats
 Mono- and diglycerides of fatty acids derived from edible fats esterified with acetic acid, lactic acid, citric acid, tartaric acid or mono- and diacetyl tartaric acid (including their salts)
 Sucrose esters and sucrose glycerides
 Polyoxyethylene-8-stearate
 Polyoxyethylene-40-stearate
 Polyoxyethylene-20-sorbitan monolaurate, -monopalmitate, -monostearate, monooleate, and - tristearate
 Sorbitan monopalmitate, -monostearate,-monooleate, and – tristearate
 Stearyl citrate and tartrate
 Lecithins
 Alginic acid and its ammonium, calcium, potassium and sodium salts
 Agar
 Carrageenan and carragenates
 Carob bean gum (locust bean gum, carob seed flour)
 Tamarind-seed flour Arabic gum (acacia gum)
 Karaya gum (sterculia gum)
 Furcellaran (Danish agar)
 Arabino galactan (larch gum)
 Xanthan gum Guar gum (guar flour)
 Pectins
 Microcrystalline cellulose
 Cellulose derivates (methyl, carboxy methyl, hydroxy propyl methyl, hydroxy propyl ethyl)

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.	<u>CONTAMINANTS</u>	<u>Maximum level</u>
5.1	Lead (Pb)	[0.3 mg/kg]
5.2	Tin (Sn)	[250 mg/kg]

6. HYGIENE

The following provisions apply subject to endorsement by the Codex Committee on Food 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).

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 shall have received a processing treatment sufficient to destroy all spores of Clostridium Botulinum.

6.5 All ingredients used in the preparation of the product shall conform with the hygiene provisions of all applicable Codex codes of practice.

6.6 Bacteriological Standards or Specifications (see para 37) (to be elaborated if necessary)

7. WEIGHTS AND MEASURES

7.1 Fill of container

7.1.1 Minimum Fill 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 percent 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 Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969).

8. LABELLING

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969), the following specific provisions apply, subject to endorsement by the Codex Committee on Food Labelling:

8.1 The Name of the Food

8.1.1 The product shall be designated bouillon or by any other corresponding culinary term by which the product is readily identified in the country in which it is sold in combination with an appropriate qualifying adjective. The designation may include the name of the most significant ingredients.

8.1.1.1 Products designated as bouillon, meat bouillon, meat consommé, poultry bouillon, fatty bouillon and fatty consommé shall comply with the appropriate

requirements of section 3.3 and only products complying with these provisions may be so designated.

8.1.2 A "coined" or "fanciful" name, however, may be used provided it is not misleading and is accompanied by the appropriate designation which indicates the true nature 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-section 3.2(c) 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 weight or 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 code to identify the producing factory and the lot. [The code shall also include the date of production.]

8.7 Additional Requirements

8.7.1 Directions for Use

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

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

8.7.3 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 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 "
Small Cup	100 ml "

8.9 /Bulk Packs

In the case of products in bulk which comply with this standard, the information required in sub-sections 8.1 to 8.7 of this standard shall be either placed on the container or given in the accompanying documents.]

9. METHODS OF ANALYSIS AND SAMPLING

Note: The provisions for methods of analysis and sampling as contained in Section 8 of Appendix I to CX/SB 75/3 will be reviewed by AIIBP and revised in accordance with the amended Scope Section of the Draft Standard for Bouillons (see paragraph 44 of this Report).