

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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STANDARD FOR BOUILLONS AND CONSOMMÉS

CXS 117-1981

Adopted in 1981. Revised in 2001, 2015. Amended in 2021.

1. SCOPE

This Standard applies to bouillons, consommés (meat and poultry) 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, frozen or concentrated form.

2. DESCRIPTION

2.1 Product definitions

2.1.1 *Bouillons and consommés*

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 (salt), 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.

2.1.2 *Beef*

Beef from bovine carcasses from which the thick ligaments and the larger fat tissues have been removed and with an average content of 70% visible lean beef. In order to reach 35 mg creatinine/l in beef bouillon 10 – 12 g of such raw beef meat is necessary. The variation of the creatinine content in beef meat changes the amount of raw beef meat to be used in correlation.

2.1.3 *Beef extract*

Beef extract is the concentrate of water-soluble components of raw beef; it is free of coagulable albumin, gelatine and fat.

The beef extract requirements listed in 3.2.1.1 and 3.2.1.2 are calculated on the basis of beef extract containing 60 % dry matter, added salt excluded.

Min. creatinine (on dry matter, added salt excluded): 8.5 % based on the AIIBP reference method.

The variation of the dry matter content changes the creatinine content in correlation and the amount of beef extract to be used.

2.1.4 *Poultry*

Poultry may consist of poultry meat, poultry fat, raw eviscerated carcasses of poultry or meat extracts of poultry origin. Poultry may refer to chicken, duck, goose, turkey and other birds, e.g., emu, ostrich, game birds and the chicks thereof.

2.2 Forms of presentation

Ready-to-eat Bouillons and Consommés are products intended to be consumed as presented with or without heating.

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.

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.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Purity requirements

All ingredients shall be clean, of sound quality and fit for human consumption. They shall be in accordance with the latest edition of the Codes of Hygienic Practice for the respective ingredients. Water shall be of potable quality in accordance with the latest edition of the WHO Guidelines for Drinking Water Quality.

3.2 Compositional requirements

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

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

3.2.1.1 Meat Bouillon shall contain per litre:

Beef, expressed as fresh meat	min. 10 g
or	
Beef extract	min. 0.67 g
Sodium chloride	max. 12.5 g

3.2.1.2 Meat Consommé shall contain per litre:

Beef, expressed as fresh meat	min. 15 g
or	
Beef extract	min. 1 g
Sodium chloride	max. 12.5 g

3.2.2 Poultry Bouillon shall contain per litre:

Total Nitrogen	min. 100 mg
Sodium chloride	max. 12.5 g

3.2.3 Other Bouillons shall contain per litre:

Total Nitrogen	min. 50 mg
Sodium chloride	max. 12.5 g

3.3 Specific prohibitions

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

4. FOOD ADDITIVES

Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners used in accordance with Tables 1, 2 and 3 and only certain carriers and glazing agents in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) in food category 12.5 (Soups and broths), its parent food category, and its sub-categories are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

5. HYGIENE

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 *General Principles of Food Hygiene* (CXC 1-1969) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

6. LABELLING

In addition to the provisions of the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985), the following specific provisions apply:

6.1 Name of the product

The name of the product shall be:

Meat bouillon if the product complies with the appropriate requirement as contained in Sections 3.2.1 and 3.2.1.1.

Beef bouillon if the product complies with the appropriate requirement as contained in Section 3.2.1 and 3.2.1.1 and the total creatinine content is derived from beef.

Meat consommé if the product complies with the appropriate requirement as contained in Sections 3.2.1 and 3.2.1.2.

Beef consommé if the product complies with the appropriate requirement as contained in Sections 3.2.1 and 3.2.1.2 and the total creatinine content is derived from beef.

Poultry bouillon if the product complies with the appropriate requirement as contained in Section 3.2.2.

Bouillon if the product complies with the appropriate requirement as contained in Section 3.2.3. An appropriate qualifying adjective or the name of the most significant ingredients may be included in the designation.

6.2 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
Bottle	40 ml minimum

7. METHODS OF ANALYSIS AND SAMPLING

Method of Sampling

Sampling shall be in accordance with the Codex General Guidelines on Sampling (CXG 50-2004).

Determination of Creatinine

According to the AIIBP Method 2/5, Revision 2000, HPLC of the AIIBP Official Collection of Methods of Analysis (2001).

Determination of Total Nitrogen

According to Method 2/6 of the AIIBP Official Collection of Methods of Analysis (February 1978).

According to the AOAC Method 928.08. Dried or dehydrated products may need to be reconstituted prior to analysis.

Determination of Amino Nitrogen

According to Method 2/7 of the AIIBP Official Collection of Methods of Analysis (September 1985).

Determination of Sodium Chloride

According to Method 2/4 of the AIIBP Official Collection of Methods of Analysis, Revision 1998.

According to the AOAC Method 971.27 (Codex general method) based on potentiometric determination.