

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 7(c)

CX/FAC 03/7
October 2002

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-fifth Session

17 - 21 March 2003

PROPOSED DRAFT REVISED FOOD CATEGORY SYSTEM OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES

Governments and international organizations wishing to submit comments on the following subject matter are invited to do so **no later than 1 December 2002** as follows: Netherlands Codex Contact Point, Ministry of Agriculture, Nature Management and Fisheries, P.O. Box 20401, 2500 E.K., The Hague, The Netherlands (Telefax: +31.70.378.6141; E-mail: info@codexalimentarius.nl, with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (Telefax: +39.06.5705.4593; E-mail: Codex@fao.org).

COMMENTS

1. Governments and international organizations are invited to comment, as directed above, on the attached Revision of the Food Category System, Including Revised Food Category Descriptors, which will be considered at the forthcoming 35th Session of the Codex Committee on Food Additives and Contaminants (CCFAC).

INTRODUCTION

2. The 34th Session of CCFAC agreed to amend the food category system (FCS) used for the construction and elaboration of the Codex General Standard for Food Additives (GSFA).¹ Additional proposals for revision of the FCS were received in response to CX/FAC 02/6.² The 34th CCFAC agreed that a drafting group³ would review the written comments submitted, taking into account the discussion of the FCS at the 34th CCFAC,⁴ with a view towards elaborating an amended version of the FCS for circulation, comment and further consideration at the 35th CCFAC.⁵

¹ Report of the Ad Hoc Working Group on the GSFA (34th CCFAC), CRD 1, Appendix III.

² CX/FAC 02/6 - Add. 1 and CRDs 5 and 6.

³ United States of America (lead), Australia, India, Japan, Switzerland, Thailand, IOCCC, CEFS, IBFAN, IDF, IFMA, ISDI, and OIV.

⁴ Discussion Paper on the Relationship Between Codex Commodity Standards and the Codex General Standard for Food Additives, Including Consideration of the Food Categorization System (CX/FAC 02/6).

⁵ ALINORM 03/12, para. 54.

3. This paper discusses the proposed revisions to the FCS and to the food category descriptors.⁶ It is divided into the following parts:

- Part I: Basic Principles of the Food Category System;
- Part II: Summary of Comments on the Food Category System and Food Category Descriptors;
- Appendix I: Proposed Revised Food Category System;
- Appendix II: Revised Food Category Descriptors.

Part I - Basic Principles of the Food Category System

4. The FCS is the framework around which the GSFA has been developed. A full discussion of the FCS, its basic principles, and its relationship with the GSFA may be found in CX/FAC 02/6 - Part II. The 34th CCFAC also reaffirmed the basic principles of the FCS.⁷

5. The basic principles of the FCS are summarized as follows:

- a) The FCS is an integral component of the draft GSFA.
- b) The FCS was developed as a tool to simplify the reporting of food additive uses for constructing and elaborating the draft GSFA.
- c) The FCS is intended to be applicable to all foods worldwide.
- d) The FCS applies to all foodstuffs, including those in which no additives are permitted (e.g., fresh or unprocessed foods).
- e) The FCS should allow for the assignment of all foods to a food category, both standardized and non-standardized.
- f) The FCS is not intended to be so specific that food categories or sub-categories correspond to a single food item or standardized food.
- g) The FCS is hierarchical, meaning that when the use of an additive is permitted in a general category, it is automatically permitted in all its sub-categories, unless specific exceptions are noted.
- h) The degree of hierarchy (i.e., number of sub-categories) in each major food category of the FCS is influenced by several factors, including:
 - i) the form of food processing (e.g., cooked, raw, dried, frozen)
 - ii) the physical form of the food (e.g., concentrate (powder or liquid form), ready-to-eat)
 - iii) the consuming population (e.g., adults, infants and children)
 - iv) the use of additives with different functional effects in foods (e.g., a flavoured product may use additives that are not found in the plain product)
 - v) the use of different levels of the same additive in different foods
 - vi) the similarity of food consumption patterns. (i.e., foods that are consumed in a similar way or in similar quantities are usually similarly processed and contain similar additives at similar use levels).
- i) The FCS food category descriptors are not intended to be legal product designations or sales descriptions, nor are they intended for labeling purposes.
- j) The FCS is intended as a basis for identifying food categories for additive intake assessment for the purpose of elaborating the draft GSFA.

6. The FCS does not include intermediate food preparations (e.g., food additive preparations, pumping pickle (e.g., for cured meat), flavor preparations).

⁶ The original food category descriptors are found in CX/FAC 02/6, Annex 2. The current food category system is found in CRD 1, Appendix III from the 34th CCFAC.

⁷ ALINORM 03/12, para. 52 & 53.

7. The FCS takes the carry-over principle into account. Therefore, it is only necessary to include the use of an additive when the composite food needs an additive that is not authorized in its components.⁸
8. The FCS should be revised only to accommodate:
- (a) Foods that do not fit into existing categories.
 - (b) Foods that require the use of new or different food additive functional effects from those reported in existing categories.
 - (c) Foods that require different food additive use levels or restrictions from levels reported in existing categories.
 - (d) Foods for which there are different food consumption patterns; for example, due to differences in processing (e.g., dried vs. ready-to-eat) or in the consuming populations (e.g., infants and children vs. adults).

Part II - Summary of Comments on the Food Category System and Food Category Descriptors

9. Comments on the FCS and the food category descriptors were received at the 34th CCFAC.⁹ The proposed revised FCS and revised food category descriptors, which are based on these comments, are provided in Appendix I and Appendix II, respectively.
10. This section describes the rationale for the proposed FCS changes and indicates whether or not they have been implemented in the proposed revised FCS. The implementation of the proposed changes is based on the principles of the FCS described in Part I. Recommended additions are indicated in **bold** font and recommended deletions are indicated in ~~strikeout~~ font.
11. The changes to the food category descriptors proposed in the comments have been incorporated directly into Appendix II, and are not discussed in detail in Part II.
12. 01.0 Dairy products **and analogues**, excluding products of **food** category 02.0
- IDF¹⁰: “Category 01.0 also includes the products in which milk fat has been partially or wholly replaced by other fat. Thus, to be coherent with the sub-categories, the title has to be modified in “01.0: Dairy products and analogues, excluding products of category 02.0.”
- Editorial change: Revise to “...of food category 02.0.”
- Comment: The proposed changes have been implemented. IDF’s proposed change makes the title consistent with the inclusion of the term “analogues” in food categories (e.g., 01.3 (condensed milk and analogues (**plain**)), 01.5 (milk powder and cream powder and powder analogues (**plain**)), and 01.6 (cheese and analogues)). The editorial change to include the term “food category” is for consistency with the references to a “food category” in other FCS titles.
13. 01.1.1 Milk and buttermilk (**plain**)
01.1.1.1 Milk (**plain**)

Denmark¹¹: “Add “(plain)” in the title.

IDF¹⁰: “This is the category for the unflavoured fluid milks.”

⁸ Consider two examples: (1) If an additive is used in a bakery wafer that is used as part of a chocolate confection, then it is only necessary to list the use of the additive in the bakery wafer (food category 07.2.1) and not in the chocolate confection (food category 05.1.4), as the additive use in the chocolate confection (05.1.4) is covered by the carry-over principle. (2) If an additive is used directly in the manufacture of a composite food (e.g., prepared frozen meal (food category 16.0)), and is not used in any of the ingredients that make up the composite food, then the additive will be listed for use in the composite food.

⁹ CX/FAC 02/6 - Add. 1 and CRDs 5 & 6.

¹⁰ CRD 5.

¹¹ CX/FAC 02/6 - Add. 1.

Comment: The proposed changes to food categories 01.1.1 and 01.1.1.1 have been incorporated in the revised FCS in Appendix I. These changes make it clear that these categories include only plain products. This is to distinguish it from food category 01.1.2 (dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)) that contains flavoured milk products. The proposals also make the titles consistent with the inclusion of the term “(plain)” in the title of sub-category 01.1.1.2 (buttermilk (plain)).

14. 01.2.2 Renneted milk (**plain**)

Editorial change: Add “(plain)” at the end of the title.

Comment: The proposed change has been incorporated in the revised FCS in Appendix I, since food category 01.2 (fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)) includes only plain products. The addition of “(plain)” to the title of sub-category 01.2.2 makes this clear. Also, the proposal makes the title consistent with the inclusion of the term “(plain)” in the titles of food category 01.2, 01.2.1 (fermented milks (plain)), 01.2.1.1 (fermented milks (plain), not heat-treated after fermentation), and 01.2.1.2 (fermented milks (plain), heat-treated after fermentation).

15. 01.3 Condensed milk and analogues (**plain**)

IDF¹⁰: “To be consistent the three categories [01.3, 01.4 and 01.5] shall only contain plain products or all three shall also cover flavoured products. The original concept was to contain plain products only and IDF supports the original concept.”

Comment: The proposed change has been incorporated in the revised FCS in Appendix I, since food category 01.3 was originally intended to include only plain products.¹² The addition of the term “(plain)” to the title makes this clear. Consequently, sub-category 01.3.3, which includes flavoured products would be deleted (see para. 17) and the flavoured products would be placed in category 01.1.2 (dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)).

16. 01.3.2 Beverage whiteners (**plain**)

Editorial change: Add “(plain)” at the end of the title.

Comment: The proposed change, as for food category 01.3, above, has been incorporated in the revised FCS in Appendix I, since food category 01.3 was originally intended to include only plain products.¹² It also makes the title consistent with the inclusion of the term “(plain)” in the titles of food category 01.3 (condensed milk and analogues (**plain**)) and 01.3.1 (condensed milk (plain)).

17. ~~01.3.3 Sweetened condensed milk (plain and flavoured), and analogues~~

IDF¹⁰: “Cat[egory] 01.3.3 can be deleted.”

Comment: The proposed change has been incorporated in the revised FCS in Appendix I in view of IDF’s comment that food category 01.3 includes only plain products (para. 15). Also, plain sweetened condensed milk and its plain analogues are already covered by sub-categories 01.3.1 (condensed milk (plain)) and 01.3.2 (beverage whiteners (**plain**)), respectively, so that there is no need to include them in sub-category 01.3.3. The flavoured products (including flavoured analogues) would be covered under sub-category 01.1.2 (dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)).

¹² The CIAA Food Categorization System: A Tool for the Allocation of Food Additives, ADD/385/90E Rev. 4 and 5, Confederation des Industries Agro-Alimentaires de la CEE (CIAA).

18. 01.4.1 Pasteurized cream (**plain**)

Editorial change: Add “(plain)” at the end of the title.

Comment: IDF’s comment on food category 01.3 also provides comment on food category 01.4 (para. 15). As IDF notes, food category 01.4 was originally intended to include only plain products.¹² The proposal to include the term “(plain)” to the title makes this clear, and so, has been incorporated in the revised FCS in Appendix I. The proposal also makes the title consistent with the inclusion of the term “(plain)” in the title of food category 01.4 (cream (plain) and the like).

19. 01.4.2 Sterilized **and** UHT **creams**, whipping ~~or~~ **and** whipped **creams**, and reduced fat creams (**plain**)

IDF¹⁰: “Proposal for an improved title: “Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams.”

Editorial change: Add “(plain)” at the end of the title.

Comment: IDF’s proposal has been incorporated in the revised FCS in Appendix I in view of the fact that it clarifies the products included in the sub-category. Namely, that: (i) every cream, regardless of its fat content, which has undergone a higher heat-treatment than pasteurization, is included in this sub-category; and (ii) pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped are also included.

The editorial change to include the term “(plain)” is appropriate in view of IDF’s comment that food category 01.4 was originally intended to include only plain products (para. 18). The proposal also makes the title consistent with the inclusion of the term “(plain)” in the title of food category 01.4 (cream (plain) and the like).

20. 01.4.3 Clotted cream (**plain**)

Editorial change: Add “(plain)” at the end of the title.

Comment: The editorial change to include the term “(plain)” has been incorporated in the revised FCS in Appendix I in view of IDF’s comment that food category 01.4 was originally intended to include only plain products (para. 18). The proposal also makes the title consistent with the inclusion of the term “(plain)” in the title of food category 01.4 (cream (plain) and the like).

21. 01.4.4 Cream analogues (**plain**)

Editorial change: Add “(plain)” at the end of the title.

Comment: The change has been incorporated in the revised FCS in Appendix I for the reasons stated for food category 01.4.3 (para. 20).

22. 01.5 Milk powder and cream powder and powder analogues(**plain**)

IDF¹⁰: “To be consistent the three categories [01.3, 01.4 and 01.5] shall only contain plain products or all three shall also cover flavoured products. The original concept was to contain plain products only and IDF supports the original concept.”

Comment: The proposed change has been incorporated in the revised FCS in Appendix I, since food category 01.5 was originally intended to include only plain products.¹² The addition of the term “(plain)” to the title makes this clear. Consequently, sub-category 01.5.3, which includes flavoured products would be deleted (see para. 24) and the flavoured products would be placed in category 01.1.2 (dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks).

23. 01.5.2 Milk and cream powder analogues (**plain**)

Editorial change: Add “(plain)” at the end of the title.

Comment: The editorial change to include the term “(plain)” has been incorporated in the revised FCS in Appendix I in view of IDF’s comment that food category 01.5 was originally intended to include only plain products (para. 22). The proposal also makes the title consistent with the inclusion of the term “(plain)” in the title of food categories 01.5 (milk powder and cream powder and powder analogues (**plain**)) and 01.5.1 (milk powder and cream powder (plain)).

24. ~~01.5.3 Milk and cream (blend) powder (plain and flavoured)~~

IDF¹⁰: “A mixture of milk powder and cream powder is a product covered by 01.5.1. There is no need for this category. Flavoured products on basis of milk powder shall be covered elsewhere according to the application of the powder.”

Comment: This change has been incorporated in the revised FCS in Appendix I, since IDF’s rationale for deleting this food category is appropriate. First, milk powder and cream powder are already included in food category 01.5.1 (milk powder and cream powder (plain)). Therefore, products consisting of a blend of milk powder and cream powder are covered by the listing of the individual ingredients (i.e., milk powder and cream powder) in food category 01.5.1. Second, a blended milk and cream powder that is flavoured is already covered by food category 01.1.2 (dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)). Food category 01.1.2 also includes flavoured milk powder and flavoured cream powder that are then combined to create a flavoured milk-and-cream powder blended product.

25. 01.6.2 ~~Total~~ Ripened cheese, includes rind

Denmark¹¹: “Delete “total” from the title.”

Comment: The proposal has been incorporated in the revised FCS in Appendix I, since the term “total” is unnecessary. The term “ripened cheese, includes rind” necessarily implies the entire cheese.

26. 01.6.2.1 Rind of ripened cheese

Denmark¹¹: “Delete “ripened” as unripened cheeses may have rind and coating as well. It should be noted that:

- “Rind” is constituted of cheese mass which, at the start of the ripening, is of the same composition as the internal part of the cheese, but which may dry during brining and ripening.
- “Coating” is:
 - a film, very often polyvinylacetate, but also other artificial material or material composed of natural ingredients, which helps to regulate the humidity during ripening and protects the cheese against microorganisms.
 - a layer, mostly wax, paraffin or plastic, which normally is impermeable to moisture, to protect the cheese after ripening against microorganisms and against physical damage during retail handling and, in some cases, to contribute to the presentation of the cheese.

Coating of a cheese is done to protect the cheese against microorganisms and other contamination, to protect the cheese from physical damage during transport and distribution and/or to give the cheese a specific appearance (e.g., coloured). Coating can be distinguished very easily from rind, as coatings are made of non-cheese material.”

Comment: This proposal has not been incorporated in the revised FCS in Appendix I. Food category 01.6.2.1 is under the broader category that specifies ripened cheese only (01.6.2). Therefore, the “rind” in the title of food category 01.6.2.1 necessarily refers only to ripened cheese rind. The rind of unripened cheese is included in 01.6.1 (see Appendix II).

27. 01.7 Dairy-based desserts (e.g., ~~ice milk~~, pudding, fruit or flavoured yoghurt)

IDF¹⁰: “There are different opinions to which (sub)category ice cream, frozen yoghurt ice and all these type of products which are normally consumed on a stick, or between waffles or similar presentations belong to (01.7 or 03.0). Also the same type of products in containers (family packs) are included in this discussion. Delete “ice milk” from the examples.”

Comment: This proposal has been incorporated in the revised FCS in Appendix I, since, with the development of the food category descriptors (Appendix II), there is no longer a need to include comprehensive examples of foods that are included in each food category. Also, it is confusing to include in the food category title a product whose identity may be ambiguous without further description or definition. Nevertheless, ice milk, ice cream, and frozen yoghurt are foods that belong under category 01.7, since they are composed primarily of dairy ingredients. These foods have been retained as examples in the descriptor of food category 01.7 (Appendix II). Food category 03.0 includes water-based desserts, such as ices, but not frozen desserts containing primarily dairy ingredients. A full discussion of the differences between the foods included in categories 01.7 and 03.0 are discussed in Appendix II.

28. 01.8 Whey and whey products, excluding whey cheeses

01.8.1 Liquid whey and whey products, excluding whey cheeses

01.8.2 Dried whey and whey products, excluding whey cheeses

IDF¹⁰: “Due to the diversity of products covered by this category a subdivision is needed in liquid and dried products.”

Comment: The proposal has been incorporated in the revised FCS in Appendix I. This is consistent with the establishment of separate sub-categories for dried and liquid products in other food categories (e.g., 12.5, 14.1.4). Additionally, additive use levels in dried and liquid products are expected to be different. For example, a dried product may be reconstituted, and in order to have the appropriate additive level in the reconstituted form, a higher additive use level may be required in the dry product. Also, additives with different functional effects may be needed in dried and liquid products. For example, an anticaking agent would be needed only in a dried product.

29. 02.0 Fats and oils, and fat emulsions (~~type water-in-oil~~)

IMACE¹⁰ and IFMA¹¹: IFMA states “The heading of category 02.0 “Fats and Oils, and Fat Emulsions (type water-in-oil)” is in conflict with sub-category 02.2 which is called “Fat Emulsions mainly of type water-in-oil” and with the examples given in sub-category 02.3, where most examples given are only oil-in-water type of emulsions. . . . Having clarified the title of category 02.0 and descriptors, a potential conflict further remains in categorising products like, e.g.

- a fat based substituted coffee milk (produced from non-fat milk solids by addition of vegetable fat) that could be under 01.3.2 or 02.3
- a dairy cream alternative, that could be under 01.4.4. or 02.3

Falling under two different categories will lead to confusion in the interpretation of additives provisions. This confusion might be solved by adding for category 01.0 products (including the analogue products): “Only milkfat as fat basis.””

Comment: The proposal to delete the term “(type water-in-oil)” from the title of food category 02.0 has been incorporated in the revised FCS in Appendix I. As noted, food category 02.0 includes sub-categories that contain foods that are mainly water-in-oil emulsions (food category 02.2), and foods that are oil-in-water emulsions (food category 02.3). Therefore, the term “(type water-in-oil)” in the title of the main food category (02.0) is inappropriate, as it excludes the foods in food categories 02.2 and 02.3.

IFMA’s proposal to include the term “only milkfat as fat basis” in food category 01.0 was not incorporated in the revised FCS in Appendix I in order to keep the food category titles simple. However, this proposal has

been taken into account in descriptors of food categories 01.3.2 (beverage whiteners (**plain**)) and 01.4.4 (cream analogues (**plain**)). (Appendix II).

30. 02.2.1.2 Margarine ~~and similar products (e.g., butter-margarine blends)~~

02.2.1.3 Blends of butter and margarine

IFMA¹³: "Butter-margarine blends are mixtures of butter and margarine, and as such they belong as well to 02.2.1.1, butter and concentrated butter as to 02.2.1.2 margarine. Their present classification under margarine solely is illogical and IFMA therefore suggests a specific subcategory for these products, leading to a clearer structure sub-category 02.2."

Comment: This proposal was incorporated in the revised FCS in Appendix I because, as stated by IFMA, the current title to sub-category 02.2.1.2 incorrectly implies that blends of butter and margarine are related only to margarine.

31. 02.2.2 Emulsions containing less than 80% fat (~~e.g., minarine~~)

IDF¹⁰: "Include together with the term minarine also the term "dairy spreads"."

IFMA¹³: "Sub-category 02.2[.2] represents a whole range of different products having a fat content lower than butter or margarine. It seems to IFMA, that it is not appropriate to mention only minarine as an example, when many more products are concerned, such as: three-quarter fat butter, three-quarter fat margarine, three-quarter fat blend, half-fat butter, half-fat margarine (or minarine), half-fat blend, other reduced-fat dairy spreads, other reduced-fat vegetable spreads, and other reduced-fat blended spreads. Therefore IFMA suggests to delete the example of minarine in the title of sub-category 02.2[.2]."

IFMA also noted in its comments that, "... by analogy to the subdivisions under 02.2.1 [(see para. 30)], an identical categorization could be made under 02.2.2, e.g.

02.2.2 Emulsions containing less than 80% fat

02.2.2.1 Dairy fat spreads

02.2.2.2 Vegetable fat spreads

02.2.2.3 Blended fat spreads.

In our opinion this subdivision would however create an unnecessary complication when allocating food additives to these subcategories, particularly as according to the FCS the categories should be kept as simple as possible."

Comment: IDF's proposal was not incorporated in the revised FCS in Appendix I because the term "dairy spreads" may cause confusion. This term is intended to include reduced fat-based products derived from dairy fat (e.g., milkfat) that are used as a spreadable fat product. However, the category may also include similar reduced fat-based products derived from other non-dairy fat sources (e.g., animal or vegetable fats). The descriptor for food category 02.2.2 has been revised to include "dairy spreads" (Appendix II).

IFMA's proposal to delete the example of "minarine" in the title of sub-category 02.2.2 has been incorporated in the revised FCS in Appendix I, since, with the development of the food category descriptors (Appendix II), there is no longer a need to include comprehensive examples of foods that are included in each food category. IFMA has also presented a valid rationale for not sub-dividing food category 02.2.2 to parallel the sub-categories in food category 02.2.1.

32. 02.3 Fat emulsions ~~other than food category 02.2~~ **mainly of type oil-in-water**, including mixed and/or flavoured products based on fat emulsions

IMACE¹⁰ and IFMA¹¹: IFMA states that "... in sub-category 02.3. ... most examples given are only oil-in-water type of emulsions."

¹³ Drafting Group comments to this document.

Comment: The proposal was incorporated in the revised FCS in Appendix I, since it makes the wording of the revised food category title consistent with that for 02.2 (fat emulsions mainly of type water-in-oil). Since food category 02.2 includes foods that are mainly water-in-oil emulsions, and 02.3 is intended to cover those products not included in food category 02.2, then food category 02.3 necessarily includes products that are oil-in-water emulsions.

33. 04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds

Editorial change: Include the term “[(including soybeans)]” in the title for consistency with the title for food category 04.2 (processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds). The rationale for the square brackets is given below (para. 35).

34. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Thailand:¹³ “Thailand is of the opinion that it is not suitable to include coconut milk in this category. . . . [T]he essential composition of various kinds of coconut milk . . . [are contained in] the Proposed Draft Standard for Aqueous Coconut Products (Step 5)¹⁴. . . . These products require emulsifiers, thickeners/stabilizers, preservatives (for pasteurized products) and bleaching agents which are far different from permitted additives, colors, sweeteners, for 04.1.2.8 in Table 1. The coconut milk is used as the ingredient in many kinds of foods and sweets. Thailand proposed to exclude coconut milk from 04.1.2.8 and set a new sub-category for coconut milk . . . or otherwise to make notes “not for coconut milk” after permitted additives for 04.1.2.8 and “for coconut milk only” after the following additives...”

Comment: The proposal to delete coconut milk from the title of food category 04.1.2.8 and establish a separate sub-category for coconut milk was not incorporated into the revised FCS in Appendix I. Creation of a food sub-category that is specific only to one food is not in agreement with the principles of the FCS as stated in para. 5(f). However, Thailand’s alternate proposal, to use notes to indicate the specific use of an additive in coconut milk, is a viable approach. This proposal is consistent with the approach already taken in the construction of the GSFA in which notes are used to indicate exceptions to a provision of additive use.

35. 04.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds

Comment: The 34th CCFAC placed the term “(including soybeans)” in the titles of food category 04.2 and all of its sub-categories in square brackets. The Committee did not reach consensus on whether soybean products should be placed exclusively in a separate food category (e.g., 06.8 (soybean products)) or in other food categories that include products derived from legumes, including soybeans (e.g., 04.2 and all of its sub-categories, 06.2, 06.4, and 12.2). This issue is discussed further under food category 06.8 (soybean products).

36. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), and seaweeds

Thailand:¹³ “Thailand proposes to separate sterilized products from pasteurized products [in sub-categories 04.2.2.4, 14.1.2.1, 14.1.2.2, 14.1.3.1 and 14.1.3.3].¹⁵ Since the need for same kinds of food additives such as preservatives for sterilized products are negligible.”

Comment: The proposal was not incorporated into the revised FCS in Appendix I because it is not necessary in view of the descriptor of the sub-category provided in Appendix II. Sub-category 04.2.2.4 describes

¹⁴Proposed Codex Draft Standard for Aqueous Coconut Products (Step 5), ALINORM 00/15, Appendix II. These products are also described in Appendix II of this document.

¹⁵ The comment from Thailand does not specifically name sub-category 04.1.2.4 (Canned or bottled (pasteurized) fruit). However, it is presumed that the comment would also apply to sub-category 04.1.2.4 by its analogy to sub-category 04.2.2.4.

various heat-treatments of canned and bottled vegetables, including pasteurization and sterilization. Under good manufacturing practices (GMP), an additive will not be used unless there is a technological need and justification for doing so. Therefore, there is no need to list additives used only in sterilized products separately, as the additives will not be needed, in accordance with the principles of GMP.

37. 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces

Japan¹¹: “The title of 05.4 should be revised into “Decorations (e.g., for fine bakery wares), toppings (non-fruit), fillings and sweet sauces. . . . The food defined under this title is used not only for decorations, toppings on bakery wares, but also for fillings, which should be precisely described.”

Comment: This proposal has not been incorporated in the revised FCS in Appendix I because cocoa-based fillings are already included in category 05.1.3 (cocoa-based spreads, including fillings). Other types of fillings (e.g., for fine bakery wares) may be found in food categories 01.7 (dairy-based fillings), 02.4 (fat-based fillings), 04.1.2.11 (fruit-based fillings), 06.5 (cereal- and starch-based fillings), and 10.4 (egg-based fillings).

38. 06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses and legumes [(including soybeans)], excluding bakery wares of food category 07.0

Comment: AAC¹¹ proposed to modify the title of food category 06.0 “Cereals and cereal products, ~~including flour and starches~~ **derived** from roots and tubers, pulses and legumes (including soybeans), excluding bakery wares of food category 07.0.” The proposed change is no longer necessary. The 34th CCFAC has already taken AAC’s comment into account by including the term “cereal grains” in the food category title. The 34th CCFAC agreed to delete the term “including flours and starches,” since this is only an example. With the development of the food category descriptors (Appendix II), there is no longer a need to include comprehensive examples of foods in the title of each food category.

The proposed change to add “[including soybeans]” to the title has been incorporated in the revised FCS in Appendix I. This change is for consistency with the titles for food categories 04.0 and 04.2, which use the qualifier “[including soybeans]” for legumes. Also, cereal-type soybean products are included in food category 06.8. The rationale for the square brackets is given in paras. 33 and 35.

39. 06.2 Flours and starches

06.2.1 Flours

06.2.2 Starches

AAC¹¹: “To our opinion, this sub-category should be split in two other categories to be perfectly clear.”

Comment: The proposal has been incorporated in the revised FCS in Appendix I. The database for the GSFA indicates that, in some cases, additive usage differs between flours and starches. Therefore, it would be appropriate to include separate sub-categories for these substances under food category 06.2.

40. [06.8 Soybean products]

Comment: The 33rd CCFAC (2001)¹⁶ agreed to remove soybean curd as an example from the title of food category 0.4.2.2.6 (Vegetable and nut and seed pulps and preparations) to a new food category 06.8 – Soybean products., However, the 34th CCFAC placed food category 06.8 in square brackets since the Committee could not reach consensus as to whether all soybean products should be placed in this category, or in other food categories that also accommodate products derived from legumes, including soybeans (e.g., food categories 04.2 and all of its sub-categories, 06.2, 06.4, and 12.2). Category 06.8 is a sub-category of 06.0, which includes only cereal and cereal products from legumes, such as soybeans. Therefore, it may be appropriate to include only cereal-type products, other than bakery wares (category 07.0), derived from soybeans here. Some cereal-type soybean products are already covered by existing sub-categories under 06.0. For example, soybean flour is included in category 06.2; and soybean pasta and noodle products are

¹⁶ ALINORM 01/12A para. 60.

included under 06.4. The FCS also accommodates various other soybean products. For example, fresh soybean curd (tofu) and soybean milk film (thermally coagulated soybean milk protein) are included in category 04.2.2.6, fermented soybean curd is included in category 04.2.2.7, and miso, which is used as a condiment, is included in category 12.2. It would be appropriate to place products such as soy milk (a soy-based milk substitute), and soybean cheese in category 12.9 (Protein products), since this category includes protein products that may be considered as analogues or substitutes for standard products such as milk, cheese and meat.

41. 07.1.1 Breads, ~~and rolls,~~ **and crackers (i.e., savoury crackers), excluding sweet crackers**

~~07.1.2 Crackers, excluding sweet crackers~~

~~07.1.3~~ **07.1.2** Other ordinary bakery products (e.g., bagels, pita, English muffins)

~~07.1.4~~ **07.1.3** Bread-type products, including bread stuffing and bread crumbs

~~07.1.5~~ **07.1.4** Steamed breads and buns

IOCCC¹³: “IOCC considers that these two categories [07.1.1 and 07.1.2] should not be differentiated and should be merged into one single category, which will be named “Bread, rolls and crackers (i.e. savouries crackers), excluding sweet crackers.” In IOCCC members’ opinion, this merge is justified for the following reasons:

- there is no difference in terms of ingredients used in the two categories, ingredients used are basically the same;
- there is no difference in the manufacturing process;
- and there is no difference in the moisture content in the products belonging to the two categories.”

Comment: IOCCC’s proposal would also require that the food category numbers for the current sub-categories 07.1.3 - 07.1.5 to be renumbered, as shown above. IOCCC presents a valid rationale for the proposed revision. However, the proposal has not been incorporated in the revised FCS in Appendix I because the consumption pattern of breads and rolls is different from that of crackers. This is consistent with the principles of the FCS (see para. 5(h)(vi)), by which separate sub-categories may be maintained if the food consumption patterns (i.e., quantity, frequency, or eating occasion) are different.

42. 07.2 Fine bakery wares (sweet, salty, savoury) **and mixes**

34th CCFAC GSFA-Working Group intervention: Proposed the addition of the term “and mixes” to the title.

Comment: The proposal has been incorporated in the revised FCS in Appendix I to clarify that the broader category (07.2) includes mixes for fine bakery wares (sub-category 07.2.3). This will avoid confusion as to whether these mixes are included in food category 07.2 or 06.2 (flours and starches).

43. 13.1.2 ~~Follow-on~~ **Follow-up** formulae

Australia¹³: “The description for this subcategory corresponds to the definition given in the Codex Follow-up Formula standard, yet a slightly different subcategory name has been used, which serves only to confuse, and is unnecessary.”

Comment: The proposal has been incorporated in the revised FCS in Appendix I, since changing the term “follow-on” to “follow-up” is consistent with the Codex commodity name.

44. 13.2 ~~Weaning~~ **Complementary** foods for infants and young children

ENCA¹¹: “We propose to stay with the wording used in the standards “weaning foods for infants and young children” or better shift to the WHO-wording “complementary foods for infants and young children”.”

IBFAN¹¹ concurs with ENCA’s proposal but does not provide further comment on the rationale for the revision.

Comment: The proposal has been incorporated in the revised FCS in Appendix I, since changing the term “weaning” to “complementary” more accurately reflects the foods included in the food category.

45. 13.3 Dietetic foods intended for special medical purposes [, including those for infants and young children]
 [13.3.1 Dietetic foods for special medical purposes intended for adults]
 [13.3.2 Dietetic foods for special medical purposes intended for infants and young children]

IBFAN¹¹: “Regarding item 13.3. We want to recall that at the Codex Committee on Nutrition and Foods for Special Dietary Uses [CCNFSDU] in November 2001 no consensus was reached on infant formula for special medical purposes. As long as there is no decision by Codex members for a separate category of infant formulas for special medical purposes, we ask this committee to delete the sections of 13.3 referring to infants and young children. Delete section 13.3.2.”

Comment: This proposal has not been directly incorporated in the revised FCS in Appendix I. First, IBFAN has proposed deletion only of sub-category 13.3.2. However, this deletion would obviate the need for sub-category 13.3.1, since the food category would necessarily refer only to dietetic foods intended for special medical purposes for adults. Therefore, only food category 13.3, with its title amended to delete the phrase “including those for infants and young children,” would remain.

Second, until CCNFSDU reaches a consensus on infant formula for special medical purposes, it would seem premature to delete sub-category 13.3.2. Therefore, it is proposed that the sub-categories 13.3.1 and 13.3.2, and the phrase “including those for infants and young children” in food category 13.3 be placed in square brackets for further discussion by the 35th CCFAC.

46. 13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products for food categories 13.1 - 13.4 **[and 13.6]**

Australia¹³: “Australia believes that the current heading and description could be improved. The heading should also exempt products in category 13.6. . . . The Codex Committee on Nutrition and Foods for Special Dietary Uses [CCNFSDU] is currently considering a draft Guideline for vitamin and mineral supplements. This Guideline is proposed to apply in only those countries that regulate such products as foods.”

Comment: The proposal has not been directly incorporated in the revised FCS in Appendix I. As Australia notes, CCNFSDU is still considering the issue of vitamin and mineral supplements. Until CCNFSDU’s Draft Guideline for vitamin and mineral supplements is adopted, it is proposed that the text “and 13.6” be placed in square brackets for further discussion by the 35th CCFAC.

47. 14.1.2.2 Canned or bottled (pasteurized) vegetable juice
 14.1.2.3 Concentrates (liquid or solid) for fruit juice
 14.1.3.1 Canned or bottled (pasteurized) fruit nectar
 14.1.3.2 Canned or bottled (pasteurized) vegetable nectar

Thailand¹³: “Thailand proposes to separate sterilized products from pasteurized products [in sub-categories 04.2.2.4, 14.1.2.1, 14.1.2.2, 14.1.3.1 and 14.1.3.3].¹⁷ Since the need for same kinds of food additives such as preservatives for sterilized products are negligible.”

Comment: The proposal was not incorporated into the revised FCS in Appendix I because there are few, if any sterilized commercial juice and nectar products for general consumption. Sterilized juices and nectars for consumption by particular populations, e.g., immuno-compromised individuals, are considered under food category 13.3 (dietetic foods intended for special medical purposes, including those for infants and young children). Furthermore, under GMP, an additive will not be used unless there is a technological need and justification for doing so. Therefore, there is no need to list additives used only in sterilized products separately, as the additives will not be needed, in accordance with the principles of GMP.

¹⁷ The comment from Thailand does not specifically name sub-category 04.1.2.4 (Canned or bottled (pasteurized) fruit). However, it is presumed that the comment would also apply to sub-category 04.1.2.4 by its analogy to sub-category 04.2.2.4.

48. 14.1.4 Water-based flavoured drinks, including “sport” or “electrolyte” drinks and particulated drinks

Israel¹¹: “In last years a new type of drinks appeared on the market: so called “energy drinks” (manufacturer’s denomination). They differ from “Sport” or “Electrolyte” drinks and therefore perhaps the subcategory 14.1.4 “Water-Based Flavoured Drinks, Including Sport or Electrolyte Drinks” could be further subdivided in order to accommodate such type of beverages. “Energy” drinks usually contain high quantities of caffeine, taurine, carnitine, glucuronolactone and possible other ingredients. The constituents content of such drinks can be several times higher than in conventional foods. Safety data of such high concentrations are not always available.”

ICGMA¹³: “We believe that “energy” drinks are more appropriately included within the general category 14.1.4 - Water-Based Flavoured Drinks. They are compositionally more similar to these beverages than to dietetic foods for particular nutritional uses. “Energy” drinks are sweetened, flavoured, often lightly carbonated, and typically contain the same types of additives (e.g., colors, emulsifiers, acidity regulators, etc.) used in water-based flavoured beverages. Notable exceptions may be higher levels of caffeine and the addition of ingredients such as amino acids (carnitine) and herbal extracts (e.g., ginseng). We note that herbal-based drinks are included in 14.1.4 and for similar reasons, believe that “energy” drinks should also be included.”

Australia¹³: “Australia classifies energy drinks, formally known as Formulated Caffeinated Beverages, as a type of non-alcoholic beverage, and thus strongly disagrees with the inclusion of energy drinks under Subcategory 13.5. . . . Australia supports Israel’s previous comments and believes that energy drinks do not conform to the description given for Category 13.0; they are not more energy dense than soft drinks but are likely to have similar additive requirements. If such drinks need to be explicitly identified, Australia suggests that Category 14.1.4.1 - carbonated water-based flavoured drinks, or a new functional food category may be more appropriate.”

Comment: These proposals have not been incorporated in the revised FCS in Appendix I. “Energy” drinks are currently included in food category 13.5 (dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4). Despite some apparent similarities between “energy” drinks and water-based flavoured drinks, as noted in ICGMA’s comment, “energy” drinks contain ingredients that are not typically found in water-based flavoured drinks (i.e., high levels of caffeine, amino acids, etc.). It is the presence of these additional ingredients in “energy” drinks that is critical in distinguishing them from water-based flavoured drinks. Furthermore, “energy” drinks are not intended to be consumed in the same way as water-based flavoured drinks. A water-based flavoured drink may be consumed for “energy” purposes, but this is not the intended use of the product. The product is intended as an alternative to other non-alcoholic beverages, such as water, juice, coffee or tea, and may be drunk for refreshment, or to accompany a meal. “Energy” drinks, on the other hand, are intended to be consumed for “nutrition” in the sense that it provides the body with substances that are metabolized by the body to serve as “fuel” for activity. Individuals may consume “energy” drinks as a substitute for soda, water, juice, coffee or tea; however, this is not the intended use of the product. Additionally, as noted in Israel’s comment, the high concentrations of certain ingredients in “energy” drinks relative to conventional beverages may raise safety issues. Therefore, the intended consumption patterns of and certain ingredients in “energy” drinks and water-based flavoured drinks are different enough so that the former should not be included under food category 14.1.4.

49. 14.1.4.1 Carbonated **water-based flavoured** drinks

14.1.4.2 Non-carbonated **water-based flavoured** drinks, including punches and ades

14.1.4.3 Concentrates (liquid or solid) for **water-based flavoured** drinks

Editorial change: Include “water-based flavoured” as a qualifier for “drinks” in the current sub-categories 14.1.4.1 - 14.1.4.3.

ICGMA¹³: “... we believe consideration should be given to a generic description for, or a combination of subcategories 14.1.4.1 - Carbonated Water-Based Flavoured Drinks, and 14.1.4.2 - Non-Carbonated Water-Based Flavoured Drinks. The division between beverages within these subcategories is becoming

increasingly more difficult to distinguish because of product innovation and a rapidly changing market place. For example, juice-based drinks and fruit-flavoured ades, both categorized within 14.1.4.2, are now available as carbonated drinks. Sports drinks and teas could also be lightly carbonated to increase their refreshment. Moreover, ingredients such as colours, emulsifiers, sweeteners, preservatives, etc., which are typically used in carbonated beverages are also used in non-carbonated beverages. In fact, the only difference in the ingredients used in beverages in these two categories is carbon dioxide.”

Comment: The editorial change has been incorporated in the revised FCS in Appendix I to make the titles of the sub-categories 14.1.4.1, 14.1.4.2, and 14.1.4.3 consistent with the title of the broader food category, 14.1.4 (water-based flavoured drinks, including “sport” or “electrolyte” drinks and particulated drinks).

ICGMA’s comment regarding the merging of sub-categories 14.1.4.1 and 14.1.4.2 into a single sub-category that includes both carbonated and non-carbonated water-based beverages is reasonable. The consumption patterns of carbonated and non-carbonated beverages are similar, and the additives used in both beverages are similar, according to the available data. The 35th CCFAC may wish to consider the further revision of food category 14.1.4 as follows:

14.1.4 Water-based flavoured drinks, including “sport” or “electrolyte” drinks and particulated drinks

14.1.4.1 Water-based flavoured drinks (carbonated and non-carbonated)

14.1.4.2 Concentrates (liquid or solid) for water-based flavoured drinks

50. 14.2.3.1 Still **grape** wine

14.2.3.2 Sparkling and semi-sparkling **grape** wines

14.2.3.3 Fortified **grape** wine, **grape** liquor wine, and sweet **grape** wine

Editorial change: Include “grape” as a qualifier for “wine.”

Comment: The editorial change has been incorporated in the revised FCS in Appendix I to make the titles of the sub-categories 14.2.3.1, 14.2.3.2, and 14.2.3.3 consistent with the title of the broader food category, 14.2.3 (grape wine).

Recommendations

51. The Committee may wish to consider:

- (a) Reaffirmation of the basic principles of the FCS (paras. 4 - 8);
- (b) Endorsement of the proposed revised food category system (Appendix I); and
- (c) Inclusion of the description of the food categories (Appendix II) as a new Annex to the Preamble of the GSFA.

Appendix I - Proposed Revised Food Category System¹⁸

Proposed additions and changes are in **bold** text. Proposed deletions are in ~~strikeout~~ text. See Part II for a full discussion of the proposed changes.

- 01.0 Dairy products **and analogues**, excluding products of **food** category 02.0
- 01.1 Milk and dairy-based drinks
 - 01.1.1 Milk and buttermilk (**plain**)
 - 01.1.1.1 Milk (**plain**)
 - 01.1.1.2 Buttermilk (plain)
 - 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)
- 01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)
 - 01.2.1 Fermented milks (plain)
 - 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation
 - 01.2.1.2 Fermented milks (plain), heat-treated after fermentation
 - 01.2.2 Renneted milk (**plain**)
- 01.3 Condensed milk and analogues (**plain**)
 - 01.3.1 Condensed milk (plain)
 - 01.3.2 Beverage whiteners (**plain**)
 - ~~01.3.3 Sweetened condensed milk (plain and flavoured), and analogues~~
- 01.4 Cream (plain) and the like
 - 01.4.1 Pasteurized cream (**plain**)
 - 01.4.2 Sterilized **and** UHT **creams**, whipping ~~or~~ **and** whipped **creams**, and reduced fat creams (**plain**)
 - 01.4.3 Clotted cream (**plain**)
 - 01.4.4 Cream analogues (**plain**)
- 01.5 Milk powder and cream powder and powder analogues(**plain**)
 - 01.5.1 Milk powder and cream powder (plain)
 - 01.5.2 Milk and cream powder analogues (**plain**)
 - ~~01.5.3 Milk and cream (blend) powder (plain and flavoured)~~
- 01.6 Cheese and analogues
 - 01.6.1 Unripened cheese
 - 01.6.2 Ripened cheese
 - 01.6.2.1 ~~Total~~ Ripened cheese, includes rind
 - 01.6.2.2 Rind of ripened cheese
 - 01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces)
 - 01.6.3 Whey cheese
 - 01.6.4 Processed cheese
 - 01.6.4.1 Plain processed cheese
 - 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.
 - 01.6.5 Cheese analogues
 - 01.6.6 Whey protein cheese
- 01.7 Dairy-based desserts (e.g., ~~ice milk~~, pudding, fruit or flavoured yoghurt)
- 01.8 Whey and whey products, excluding whey cheeses
 - 01.8.1 Liquid whey and whey products, excluding whey cheeses**
 - 01.8.2 Dried whey and whey products, excluding whey cheeses**
- 02.0 Fats and oils, and fat emulsions(~~type water-in-oil~~)
 - 02.1 Fats and oils essentially free from water
 - 02.1.1 Butter oil, anhydrous milkfat, ghee
 - 02.1.2 Vegetable oils and fats
 - 02.1.3 Lard, tallow, fish oil, and other animal fats
 - 02.2 Fat emulsions mainly of type water-in-oil
 - 02.2.1 Emulsions containing at least 80% fat

¹⁸ The FCS revised at the 34th CCFAC (Report of the Ad Hoc Working Group on the GSFA, CRD 1, Appendix III) is further revised based on comments received in CX/FAC 02/6 - Add. 1, and CRDs 5 and 6.

- 02.2.1.1 Butter and concentrated butter
- 02.2.1.2 Margarine and similar products (e.g., ~~butter margarine~~) **b**
- 02.2.1.3 Blends of butter and margarine**
- 02.2.2 Emulsions containing less than 80% fat (e.g., ~~minarine~~)
- 02.3 Fat emulsions ~~other than food category 02.2~~ **mainly of type oil-in-water**, including mixed and/or flavoured products based on fat emulsions
- 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

3.0 Edible ices, including sherbet and sorbet

04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds

04.1 Fruit

04.1.1 Fresh fruit

04.1.1.1 Untreated fresh fruit

04.1.1.2 Surface-treated fresh fruit

04.1.1.3 Peeled or cut fresh fruit

04.1.2 Processed fruit

04.1.2.1 Frozen fruit

04.1.2.2 Dried fruit

04.1.2.3 Fruit in vinegar, oil, or brine

04.1.2.4 Canned or bottled (pasteurized) fruit

04.1.2.5 Jams, jellies, marmelades

04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5

04.1.2.7 Candied fruit

04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts

04.1.2.10 Fermented fruit products

04.1.2.11 Fruit fillings for pastries

04.1.2.12 Cooked or fried fruit

04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds

04.2.1 Fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds and nuts and seeds

04.2.1.1 Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds and nuts and seeds

04.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds and nuts and seeds

04.2.1.3 Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds and nuts and seeds

04.2.2 Processed vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds

04.2.2.1 Frozen vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds and nuts and seeds

04.2.2.2 Dried vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds

04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), and seaweeds in vinegar, oil, brine, or soy sauce

04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), and seaweeds

04.2.2.5 Vegetable, (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)

04.2.2.6 Vegetable, (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera) and seaweed products

- 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), and seaweeds
- 05.0 Confectionery
 - 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes
 - 05.1.1 Cocoa mixes (powders) and cocoa mass/cake
 - 05.1.2 Cocoa mixes (syrops)
 - 05.1.3 Cocoa-based spreads, incl. fillings
 - 05.1.4 Cocoa and chocolate products
 - 05.1.5 Imitation chocolate, chocolate substitute products
 - 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4
 - 05.3 Chewing gum
 - 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces
- 06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses and legumes [(including soybeans)], excluding bakery wares of food category 07.0
 - 06.1 Whole, broken, or flaked grain, including rice
 - 06.2 Flours and starches
 - 06.2.1 Flours**
 - 06.2.2 Starches**
 - 06.3 Breakfast cereals, including rolled oats
 - 06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli)
 - 06.4.1 Fresh pastas and noodles and like products
 - 06.4.2 Dried pastas and noodles and like products
 - 06.4.3 Pre-cooked pastas and noodles and like products
 - 06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)
 - 06.6 Batters (e.g., for breading or batters for fish or poultry)
 - 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)
 - [06.8 Soybean products]
- 07.0 Bakery wares
 - 07.1 Bread and ordinary bakery wares
 - 07.1.1 Breads and rolls
 - 07.1.2 Crackers, excluding sweet crackers
 - 07.1.3 Other ordinary bakery products (e.g., bagels, pita, English muffins)
 - 07.1.4 Bread-type products, including bread stuffing and bread crumbs
 - 07.1.5 Steamed breads and buns
 - 07.2 Fine bakery wares (sweet, salty, savoury) **and mixes**
 - 07.2.1 Cakes, cookies and pies (e.g., fruit-filled or custard types)
 - 07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)
 - 07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes)
- 08.0 Meat and meat products, including poultry and game
 - 08.1 Fresh meat, poultry and game
 - 08.1.1 Fresh meat, poultry and game, whole pieces or cuts
 - 08.1.2 Fresh meat, poultry and game, comminuted
 - 08.2 Processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts
 - 08.3 Processed comminuted meat, poultry, and game products

- 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products
- 08.3.2 Heat-treated processed comminuted meat, poultry, and game products
- 08.3.3 Frozen processed comminuted meat, poultry, and game products
- 08.4 Edible casings (e.g., sausage casings)

- 09.0 Fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.1.1 Fresh fish
 - 09.1.2 Fresh mollusks, crustaceans and echinoderms
 - 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.2 Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.4.1 Cooked fish and fish products
 - 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms
 - 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly
 - 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine
 - 09.3.3 Salmon substitutes, caviar, and other fish roe products
 - 09.3.4 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3
 - 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

- 10.0 Eggs and egg products
 - 10.1 Fresh eggs
 - 10.2 Egg products
 - 10.2.1 Liquid egg products
 - 10.2.2 Frozen egg products
 - 10.2.3 Dried and/or heat coagulated egg products
 - 10.3 Preserved eggs, including alkaline, salted, and canned eggs
 - 10.4 Egg-based desserts (e.g., custard)

- 11.0 Sweeteners, including honey
 - 11.1 Refined and raw sugars
 - 11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose
 - 11.1.2 Powdered sugar, powdered dextrose
 - 11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar
 - 11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery
 - 11.1.3.2 Glucose syrup used to manufacture sugar confectionery
 - 11.1.4 Lactose
 - 11.1.5 Plantation or mill white sugar
 - 11.2 Brown sugar excluding products of food category 11.1.3
 - 11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3
 - 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
 - 11.5 Honey
 - 11.6 Table-top sweeteners, including those containing high-intensity sweeteners

12.0 Salts, spices, soups, sauces, salads, protein products

12.1 Salt

12.2 Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)

12.3 Vinegars

12.4 Mustards

12.5 Soups and broths

12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen

12.5.2 Mixes for soups and broths

12.6 Sauces and like products

12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing)

12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)

12.6.3 Mixes for sauces and gravies

12.6.4 Clear sauces (e.g., soy sauce, fish sauce)

12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

12.8 Yeast and like products

12.9 Protein products

13.0 Foodstuffs intended for particular nutritional uses

13.1 Infant formulae and follow-on formulae

13.1.1 Infant formulae

13.1.2 ~~Follow-on~~ **Follow-up** formulae13.2 ~~Weaning~~ **Complementary** foods for infants and young children

13.3 Dietetic foods intended for special medical purposes[, including those for infants and young children]

[13.3.1 Dietetic foods for special medical purposes intended for adults]

[13.3.2 Dietetic foods for special medical purposes intended for infants and young children]

13.4 Dietetic formulae for slimming purposes and weight reduction

13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1-

13.4 [and 13.6]

13.6 Food supplements

14.0 Beverages, excluding dairy products

14.1 Non-alcoholic ("soft") beverages

14.1.1 Waters

14.1.1.1 Natural mineral waters and source waters

14.1.1.2 Table waters and soda waters

14.1.2 Fruit and vegetable juices

14.1.2.1 Canned or bottled (pasteurized) fruit juice

14.1.2.2 Canned or bottled (pasteurized) vegetable juice

14.1.2.3 Concentrates (liquid or solid) for fruit juice

14.1.2.4 Concentrates (liquid or solid) for vegetable juice

14.1.3 Fruit and vegetable nectars

14.1.3.1 Canned or bottled (pasteurized) fruit nectar

14.1.3.2 Canned or bottled (pasteurized) vegetable nectar

14.1.3.3 Concentrates (liquid or solid) for fruit nectar

14.1.3.4 Concentrates (liquid or solid) for vegetable nectar

14.1.4 Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks

14.1.4.1 Carbonated **water-based flavoured** drinks14.1.4.2 Non-carbonated **water-based flavoured** drinks, including punches and ades14.1.4.3 Concentrates (liquid or solid) for **water-based flavoured** drinks

14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts

14.2.1 Beer and malt beverages

14.2.2 Cider and perry

14.2.3 Grape wines

- 14.2.3.1 Still **grape** wine
- 14.2.3.2 Sparkling and semi-sparkling **grape** wines
- 14.2.3.3 Fortified **grape** wine, **grape** liquor wine, and sweet **grape** wine
- 14.2.4 Wines (other than grape)
- 14.2.5 Mead
- 14.2.6 Distilled spirituous beverages containing more than 15% alcohol
- 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)

- 15.0 Ready-to-eat savouries
- 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)
- 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)
- 15.3 Snacks - fish based

- 16.0 Composite foods - foods that could not be placed in categories 01 - 15.

Appendix II - Revised Food Category Descriptors

Proposed additions and changes are in **bold** text (*bold italic* text in the food category titles). Proposed deletions are in ~~strikeout~~ text.

01.0 DAIRY PRODUCTS AND ANALOGUES, EXCLUDING PRODUCTS OF FOOD CATEGORY 2.0:

Includes all types of dairy products that ~~may be~~ **are** derived from **the milk of** any ~~appropriate source~~ **milking animal** (e.g., cow, sheep, goat, **buffalo**). In this category, a “plain” product is one that is not flavoured, nor contains fruit, vegetables or other **non-dairy** ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards.¹⁹

01.1 Milk and dairy-based drinks:

Includes all plain and flavoured fluid milk products based on skim, part-skim, low-fat and whole milk

01.1.1 MILK AND BUTTERMILK (PLAIN):

Includes plain fluid products only. **Includes reconstituted plain milk that contains only dairy ingredients.**

01.1.1.1 Milk (plain):

Fluid milk is ~~usually~~ obtained from **milking animals (e.g., cows, but may also be obtained from sheep, and goats, buffalo)**. Milk is usually heat-treated by pasteurization, ultra-high temperature (UHT) treatment or sterilization.²⁰ Includes skim, part-skim, low-fat and whole milk.

01.1.1.2 Buttermilk (plain):

Buttermilk is the nearly milkfat-free fluid remaining from the butter-making process (i.e., the churning fermented or non-fermented milk and cream), and is sold in a concentrated or powdered form. Buttermilk is **also** produced by fermentation of fluid **skim** milk, either by spontaneous souring by the action of lactic acid-forming or aroma-forming bacteria, or by inoculation of heated milk with pure bacterial cultures (cultured buttermilk).²¹ Buttermilk may be pasteurized or sterilized.

01.1.2 DAIRY-BASED DRINKS, FLAVOURED AND/OR FERMENTED (e.g., CHOCOLATE MILK, COCOA, EGGNOG, DRINKING YOGHURT, WHEY-BASED DRINKS):

Includes all ready-to-drink flavoured and aromatized milk-based fluid beverages and their mixes, excluding mixes for cocoa (cocoa-sugar mixtures, category 05.1.1). Examples include: hot chocolate, chocolate malt drinks, strawberry-flavoured yoghurt drink, **lactic acid bacteria drinks, and lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or synthetic sweetener)** .

01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 dairy-based drinks:

Includes all plain products based on skim, part-skim, low-fat and whole milk. Flavoured products are included in 01.1.2 (beverages) and 01.7 (desserts).

01.2.1 FERMENTED MILKS (PLAIN):

Includes all plain products, including fluid fermented milk, acidified milk and cultured milk. Plain yoghurt, which does not contain flavours or colours, may be found in one of the sub-categories of 01.2.1 depending on whether it is heat-treated after fermentation or not.

01.2.1.1 Fermented milks (plain), not heat-treated after fermentation:

Includes fluid and non-fluid plain products, such as yoghurt and sweetened yoghurt.²²

¹⁹ The definition of “plain” was provided in the comments by IDF on the FCS (32nd CCFAC, CRD 4).

²⁰ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 389.

²¹ *Ibid.*, p. 392.

²² Codex Standard for Yoghurt and Sweetened Yoghurt (CXSN A-11(a)-1975). Yoghurt as defined in this standard does not permit the use of colours and flavours as optional ingredients.

01.2.1.2 Fermented milks (plain), heat-treated after fermentation:

Products similar to that in 01.2.1.1, except that they have been heat-treated (**e.g.**, sterilized or pasteurized) after fermentation.

01.2.2 RENNETED MILK (PLAIN):

Plain, coagulated milk produced by the action of the enzyme rennin. Includes curdled milk. Flavoured renneted milk products are found in category 01.7.

01.3 Condensed milk and analogues (plain):

Includes plain, sweetened, and flavoured types of condensed **milk**, and evaporated milks, and their analogues (including beverage whiteners). Includes products based on skim, part-skim, low-fat and whole milk.

01.3.1 CONDENSED MILK (PLAIN):

Condensed milk is obtained by partial removal of water from milk **to which sugar may have been added**. For evaporated milk, the water removal may be accomplished by heating.²³ Includes partially dehydrated milk, **evaporated milk, sweetened condensed milk, and khoa (cow or buffalo milk concentrated by boiling)** .

01.3.2 BEVERAGE WHITENERS (PLAIN):

Milk or cream substitute consisting of a **vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins** for use in beverages such as coffee and tea. ~~Products are usually in a liquid or~~ **Also includes the same type of products in** powdered form. Includes condensed milk analogues.

~~01.3.3 SWEETENED CONDENSED MILK (PLAIN AND FLAVOURED), AND ANALOGUES:~~

~~Sweetened condensed milk is manufactured as described for condensed milk (01.3.1), except that sugar is added.²⁴ Plain products do not contain colours or flavours, whereas their flavoured counterparts do. Products are in a liquid or powdered form.~~

01.4 Cream (plain) and the like:

Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in 01.1.2 (beverages) and 01.7 (desserts).

01.4.1 PASTEURIZED CREAM (PLAIN):

Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk.²⁵ Includes milk cream and “half-and-half.”

01.4.2 STERILIZED AND UHT CREAMS, WHIPPING OR AND WHIPPED CREAMS, AND REDUCED FAT CREAMS (PLAIN):

Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization. Also includes pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultrapasteurized cream is subjected to the appropriate heat treatment (UHT or ultrapasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream).²⁵ Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings. **Creams or toppings with partial or total replacement of milkfat by other fats are included in sub-category 01.4.4 (cream analogues).**

01.4.3 CLOTTED CREAM (PLAIN):

Thickened, viscous cream formed from enzymatic action. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.1.2)).²⁶

²³ Codex Standard for Evaporated Milk (CXSN A-03-1999 Rev. 1).

²⁴ Codex Standard for Sweetened Condensed Milk (CXSN A-04-1999 Rev. 1).

²⁵ Codex Standard for Cream for Direct Consumption (CXSN A-09-1976).

²⁶ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 393.

01.4.4 CREAM ANALOGUES (PLAIN):

Cream substitute consisting of a **vegetable fat**-water emulsion in liquid or powdered form for use other than as a beverage whitener (01.3.2). Includes instant whipped cream toppings and sour cream substitutes.

01.5 Milk powder and cream powder and powder analogues (plain):

Includes plain and flavoured milk powders, cream powders, or combination of the two, and their analogues. Includes products based on skim, part-skim, low-fat and whole milk.

01.5.1 MILK POWDER AND CREAM POWDER (PLAIN):

Milk products obtained by partial removal of water from milk or cream **and** produced in a powdered form.²⁷

01.5.2 MILK AND CREAM POWDER ANALOGUES (PLAIN):

Products based on a fat-water emulsion and dried for use other than as a beverage whitener (01.3.2). Products may be flavoured or aromatized. Examples include imitation dry cream mix.

01.5.3 MILK AND CREAM (BLEND) POWDER (PLAIN AND FLAVOURED):

~~Product consisting of a mixture of milk powder and cream powder that may be plain or to which flavours may be added.~~

01.6 Cheese and analogues:

~~Includes all cheese products and analogues based on fat-water emulsions.~~ **Cheese and cheese analogues are products that have water and fat included within a coagulated milk-protein structure.** Products such as cheese sauce (12.6.2), cheese-flavoured snacks (15.1), and composite prepared foods containing cheese as an ingredient (e.g., macaroni and cheese; 16.0) are categorized elsewhere.

01.6.1 UNRIPENED CHEESE:

Unripened cheese, including fresh cheese, is ~~suited~~ **ready** for consumption **soon** after manufacture.²⁸ Examples include cottage cheese (a soft, unripened, ~~acid~~-coagulated curd cheese ~~derived from pasteurized, skimmed cow's milk~~), creamed cottage cheese (cottage cheese covered with a creaming mixture),²⁹ cream cheese (rahmfrischkase, an uncured, soft spreadable cheese ~~made from pasteurized cow's milk and pasteurized cream~~),³⁰ neufchatel, ~~cheese and~~ mozzarella, **and** (scamorza) cheeses. Includes the whole **unripened** cheese and **unripened** cheese rind (for those unripened cheeses with a "skin" such as mozzarella). Most products are plain, however, some, such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetables or meat. **Excludes ripened cream cheese, where cream is a qualifier for a high fat content**

01.6.2 RIPENED CHEESE:

Ripened cheese is not ~~suited~~ **ready** for consumption **soon** after manufacture, but is held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterize the specific cheese. For mould-ripened cheese, the ripening is accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese.²⁸ Ripened cheese may be soft (e.g., camembert), ~~semi-soft~~ **firm** (e.g., edam, **gouda**), hard (e.g., cheddar), or ~~low-fat~~ **extra-hard** (e.g., ~~harzer kase~~ **grana**). Includes cheese in brine, which is a ~~semi-hard to soft~~ ripened **semi-hard to soft** cheese, white to yellowish in colour with a compact texture, and without actual rind that has been preserved in brine until presented to the consumer (e.g., feta ~~cheese~~).³¹

01.6.2.1 ~~Total~~ Ripened cheese, includes rind:

Refers to ~~the whole~~ ripened (including mould-ripened) cheese, including rind, or any part thereof, such as cut, shredded, grated or sliced cheese. Examples of ripened cheese include: blue cheese, brie, gouda, havarti, hard grating cheese, parmesan, and swiss cheese.

²⁷ Codex Standard for Milk Powder and Cream Powder (CXSN 207-1999).

²⁸ Codex Standard for Cheese (CXSN A-06-1999 Rev. 1 Amended 2001).

²⁹ Codex Standard for Cottage Cheese and Creamed Cottage Cheese (CXSN C-16-1968).

³⁰ Codex Standard for Cream Cheese (Rahmfrischkase) (CXSN C-31-1973).

³¹ Codex Standard for Cheese in Brine (CXSN 208-1999 Amended 2001).

01.6.2.2 Rind of ripened cheese:

Refers to the rind only of the cheese. ~~Some cheeses are manufactured with a waxy coating (rind) that protects the cheese to which colour may be added.~~ **The rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry during brining and ripening.**³²

01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces):

Dehydrated product prepared from a variety or processed cheese. Does not include grated or shredded cheese (01.6.2.1 for variety cheese; 01.6.4 for processed cheese). Product is intended either to be reconstituted with milk or water to prepare a sauce, or used as-is as an ingredient (e.g., with cooked macaroni, milk and butter to prepare a macaroni and cheese casserole). Includes spray-dried cheese.

01.6.3 WHEY CHEESE:

A solid or semi-solid product obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin, and moulding of the concentrated product.³³ Includes the whole cheese and the rind of the cheese. Different from whey protein cheese (01.6.6).

01.6.4 PROCESSED CHEESE:

Product with a very long shelf life ~~obtained made from natural, very hard grating or hard cheeses by shredding, and heating~~ **melting and emulsifying** cheese. **Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, milk protein, milk powder, and water in different amounts. Products that may contain other added ingredients, such as milk powder, cream, aromas, seasonings and fruit, vegetables and/or meat. Product may be spreadable or cut into slices and pieces.**³⁴ **The term “processed” does not mean cutting, grating, shredding, etc. of cheese. Cheese treated by these mechanical processes are included under food category 01.6.2 (Ripened cheese).**

01.6.4.1 Plain processed cheese:

Processed cheese product that does not contain added flavours, seasonings, fruit, vegetables and/or meat. Examples include: American cheese, club cheese, and cold-pack cheese.

01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.:

Processed cheese product that contains added flavours, seasonings, fruit, vegetables and/or meat. Examples include: neufchatel cheese spread with vegetables, pepper jack cheese (Monterrey jack cheese with pepper bits), cheddar cheese spread with wine, and cheese balls (formed processed cheese coated in nuts, herbs or spices).

01.6.5 CHEESE ANALOGUES:

Products that look like cheese, but in which milkfat has been partly or completely replaced by other fats. Includes cheese-like products based on fat-water emulsions, including in dehydrated (powder) form. Includes imitation cheese, and imitation cheese mixes, and imitation cheese powders.

01.6.6 WHEY PROTEIN CHEESE:

Product containing the protein extracted from the whey component of milk. **These products are principally made by coagulation of whey proteins. Example: ricotta cheese.** Different from whey cheese (01.6.3).

³² The rind is different from the coating of a cheese. The coating is either: (1) a film of synthetic or natural material, which helps to regulate the humidity during ripening and protects the cheese against microorganisms; or (2) a layer, primarily of wax, paraffin or plastic, which normally is impermeable to moisture, that protects the cheese after ripening against microorganisms and against physical damage during retail handling and, that in some cases, contributes to the specific appearance of the cheese (e.g., coloured surface). See Denmark's comments CX/FAC 02/6 - Add. 1.

³³ Codex Standard for Whey Cheese (CXSN A-07-1999 Rev. 1).

³⁴ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 400. See also Codex Standard for Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese (CXSN A-08a-1978), Codex Standard for Process(ed) Cheese and Spreadable Process(ed) Cheese (CXSN A-08b-1978), and Codex Standard for Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread) (CXSN A-08c-1978).

01.7 Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt):

Includes ready-to-eat flavoured dairy dessert products and dessert mixes. Includes frozen dairy confections and novelties, and dairy-based fillings. Includes flavoured yoghurt (a ~~coagulated~~ milk product obtained by ~~lactic acid~~ fermentation of milk and milk products to which flavours and ingredients (e.g., fruit, cocoa, coffee) have been added) that may or may not be heat-treated after fermentation.³⁵ Other examples include: ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit, cocoa, or coffee), ice milk (**product similar to ice cream with reduced whole or skim milk content, or made with nonfat milk**), jellied milk, frozen flavoured yoghurt, junket (sweet custard-like dessert made from flavoured milk set with rennet), butterscotch pudding and chocolate mousse. **Includes traditional milk-based sweets prepared from *khoa* (cow or buffalo milk concentrated by boiling), sugar or synthetic sweetener, and other ingredients (e.g., *maida* (refined wheat flour), flavours and colours (e.g., *peda*, *burfee*, milk cake, *gulab jamun*, *rasgulla*, *rasmalai*, *basundi*). These products are different from those in food category 03.0 (edible ices, including sherbet and sorbet) in that the foods in category 01.7 are dairy-based, while those in 03.0 are water-based and contain no dairy ingredients.**

01.8 Whey and whey products, excluding whey cheeses:

~~Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with rennet-like enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese.³⁶ Whey powders are prepared by spray or roller drying whey or acid whey from which the major portion of the milkfat has been removed. Also includes whey butter (a water in oil emulsion derived from whey and used as a butter-like substance).~~ **Includes a variety of whey-based products in liquid and powdered forms.**

01.8.1 Liquid whey and whey products, excluding whey cheeses:

~~Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with rennet-like enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese.³⁶~~ **Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with rennet-like enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese.³⁶**

01.8.2 Dried whey and whey products, excluding whey cheeses:

~~Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milkfat has been removed.³⁶~~ **Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milkfat has been removed.³⁶**

02.0 FATS AND OILS, AND FAT EMULSIONS (TYPE WATER-IN-OIL):

Includes all fat-based products that are derived from vegetable, animal or marine sources, or their mixtures.

02.1 Fats and oils essentially free from water:

Edible fats and oils are foods composed **mainly** of triglycerides of fatty acids ~~of~~ from vegetable, animal or marine sources.³⁷ ~~Mixtures (e.g., blend of animal and vegetable oil) have separate classifications for each component (i.e., animal oil (02.1.3) and vegetable oil (02.1.2)).~~

02.1.1 BUTTER OIL, ANHYDROUS MILKFAT, GHEE:

The milkfat products anhydrous milkfat, anhydrous butter oil and butter oil are products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and nonfat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and nonfat solids; it has a specially developed flavour and physical structure.³⁸

02.1.2 VEGETABLE OILS AND FATS:

Edible fats and oils obtained from edible plant sources. Products may be from a single plant source or marketed and used as blended oils that are generally designated as edible, cooking, frying, table or salad

³⁵ Codex Standard for Flavoured Yoghurt and Products Heat-Treated After Fermentation (CXSN A-11b-1976).

³⁶ Codex Standard for Whey Powders (CXSN A-15-1995).

³⁷ Codex General Standard for Edible Fats and Oils Not Covered by Individual Standards (CXSN 019-1999).

³⁸ Codex Standard for Milkfat Products (CXSN A-02-1999 Rev. 1).

oils.³⁹ Virgin oils are obtained by mechanical means (e.g., pressing or expelling), with application of heat only so as not to alter the natural composition of the oil. Virgin oils are suitable for consumption in the natural state. Cold pressed oils are obtained by mechanical means without application of heat.^{37, 40} Examples include: virgin olive oil, cottonseed oil, peanut oil, and ~~vanispati~~ **vanaspati**.

02.1.3 LARD, TALLOW, FISH OIL, AND OTHER ANIMAL FATS:

All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption. Lard is fat rendered from the fatty tissue of swine. Edible beef fat is obtained from fresh bovine fatty tissue covering the abdominal cavity and surrounding the kidney and heart, and from other compact, undamaged fat tissues. Such fresh fat obtained at the time of slaughter is the “killing fat.” Prime beef fat (premiere jus or oleo stock) is obtained by low-heat rendering (50-55 °C) of killing fat and selected fat trimmings (cutting fat). Secunda beef fat is a product with typical beef fat odor and taste obtained by rendering (60-65°C) and purifying beef fat. Rendered pork fat is fat obtained from the tissue and bones of swine. Edible tallow (dripping) is produced by the rendering of fatty tissue (excluding trimmings and cutting fat), attached muscles and bones of bovine animals or sheep. Fish oils are derived from suitable sources such as herring, sardines, sprat, and anchovies.^{41, 42} Other examples include: tallow and partially defatted beef or pork fatty tissue.

02.2 Fat emulsions mainly of type water-in-oil:

Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts.

02.2.1 EMULSIONS CONTAINING AT LEAST 80% FAT:

Include all full-fat products. Their fat-reduced counterparts are found in 02.2.2.

02.2.1.1 Butter and concentrated butter:

Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.⁴³

02.2.1.2 Margarine and similar products (e.g., ~~butter margarine blends~~):

Margarine is a spreadable or fluid water-in-oil emulsion produced mainly from edible fats and oils ~~not derived from milk~~.⁴⁴ ~~Butter margarine blends are mixtures of butter and margarine.~~

02.2.1.3 Blends of butter and margarine:

Butter-margarine blends are mixtures of butter (milkfat) and margarine (edible fats and oils).

02.2.2 EMULSIONS CONTAINING LESS THAN 80% FAT (e.g., MINARINE):

Includes reduced-fat counterparts of butter, ~~and~~ margarine, and **their mixtures**. **Includes** products derived from butter (e.g., “butterine,” a spreadable butter blend with vegetable oils).⁴⁵ **Includes** ~~M~~minarine, is a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk.⁴⁶ **Also includes dairy spreads (reduced fat-based products derived from dairy fat (e.g., milkfat)), and other reduced-fat spreads derived from animal or vegetable fats (e.g., three-quarter fat butter, three-quarter fat margarine, or three-quarter fat butter-margarine blends).**

02.3 Fat emulsions ~~other than food category 02.2~~ mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions:

Includes fat-based counterparts of dairy-based foods excluding dessert products. **The fat portion of these products are derived from sources other than milkfat (e.g., vegetable fats and oils).** Examples include: filled or imitation milk (a fat-substituted milk produced from nonfat milk solids by addition of vegetable fats

³⁹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

⁴⁰ Codex Standard for Olive Oil (CXSN 033-1989 Rev. 1); and Codex Standard for Named Vegetable Oils (CXSN 210-1999 Amended 2001).

⁴¹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

⁴² Codex Standard for Named Animal Fats (CXSN 211-1999).

⁴³ Codex Standard for Butter (CXSN A-01-1999 Rev. 1).

⁴⁴ Codex Standard for Margarine (CXSN 032- 1989 Rev. 1).

⁴⁵ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 395.

⁴⁶ Codex Standard for Minarine (CXSN 135-1989 Rev. 1).

(coconut, safflower or corn oil));²¹ non-dairy whipped cream; non-dairy toppings; and vegetable cream. **Mayonnaise is included in food category 12.6.1.**

02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7:

Includes fat-based counterparts of dairy-based desserts, which are found in category 01.7. Includes ready-to-eat products and their mixes. Also includes non-dairy fillings for desserts. An example is an ice cream-like product made with vegetable fats.

03.0 EDIBLE ICES, INCLUDING SHERBET AND SORBET:

This category includes water-based frozen desserts, confections and novelties, such as fruit sorbet, “Italian”-style ice, and flavoured ice. **Frozen desserts containing primarily dairy ingredients are included in food category 01.7.**

04.0 FRUITS AND VEGETABLES (INCLUDING MUSHROOMS AND FUNGI, ROOTS AND TUBERS, PULSES AND LEGUMES [(INCLUDING SOYBEANS)], AND ALOE VERA), SEaweEDS, AND NUTS AND SEEDS:

This major category is divided into two categories: 04.1(Fruit) and 04.2 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds). Each of these categories is further divided into sub-categories for fresh and processed products.

04.1 Fruit:

Includes all fresh (04.1.1) and processed (04.1.2) products.

04.1.1 FRESH FRUIT:

Fresh fruit is generally free of additives. However, fresh fruit that is coated or cut or peeled for presentation to the consumer may contain additives.

04.1.1.1 Untreated fresh fruit:

Raw fruit presented fresh from harvest.

04.1.1.2 Surface-treated fresh fruit:

The surfaces of certain fresh fruit are coated with glazes or waxes **or are treated with other food additives** that act as protective coatings and/or help to preserve the freshness **and quality** of the fruit. ~~Additives that are used in these glazes or waxes are included in categories 04.1.1.2.~~ Examples include apples, oranges, and dates, **and longans.**

04.1.1.3 Peeled or cut fresh fruit:

Fresh fruit that is cut or peeled and presented to the consumer, e.g., in a fruit salad.

04.1.2 PROCESSED FRUIT:

Includes all forms of processing other than peeling, cutting and surface treating fresh fruit.

04.1.2.1 Frozen fruit:

Fruit that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup.⁴⁷ Examples include frozen fruit salad and frozen strawberries.

04.1.2.2 Dried fruit:

Fruit from which water is removed to prevent microbial growth.⁴⁷ Includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Examples include dried apple slices, raisins, and prunes.

04.1.2.3 Fruit in vinegar, oil, or brine:

Includes pickled products such as pickled plums, mango pickles, **lime pickles, pickled gooseberries,** and pickled watermelon rind. Oriental pickled (“cured” or “preserved”) fruit products are sometimes referred to

⁴⁷ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 613-617.

as “candied” fruit.⁴⁸ These are not the candied fruit products of category 04.1.2.7 (i.e., dried, sugar coated fruit).

04.1.2.4 Canned or bottled (pasteurized) fruit:

Fully preserved product in which fresh fruit is cleaned and placed in cans or jars with natural juice or sugar syrup (including artificially sweetened syrup) and heat-sterilized or pasteurized.⁴⁷ Includes products processed in retort pouches. Examples include: canned fruit salad, and applesauce in jars.

04.1.2.5 Jams, jellies, marmelades:

Jams, preserves and conserves are thick, spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, with or without fruit juice or concentrated fruit juice, and sugar to thicken, and to which pectin and fruit pieces may be added. Jelly is a clear spreadable product prepared similarly to jam, except that it is has a smoother consistency and does not contain fruit pieces. Marmelade is a thick spreadable fruit slurry prepared from whole fruit, fruit pulp or puree (usually citrus), and boiled with sugar to thicken, to which pectin and fruit pieces and fruit peel pieces may be added.^{47, 49} Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include: orange marmelade, grape jelly, and strawberry jam.

04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5:

Includes all other fruit-based spreads, such as apple butter and lemon curd. Also includes condiment-type fruit products such as mango chutney and raisin chutney.

04.1.2.7 Candied fruit:

Includes glazed fruits (fruit treated with a sugar solution and dried), candied fruit (dried glazed fruit immersed in a sugar solution and dried so that the fruit is covered by a candy-like sugar shell), and crystallized fruit is prepared (dried glazed fruit rolled in icing or granulated sugar and dried).⁴⁷ Examples include: cocktail (maraschino) cherries, candied citrus peel, candied citrons (e.g., used in holiday fruitcakes), and mostarda di frutta.

04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk:

Fruit pulp is not usually intended for direct consumption. It is a slurry of lightly steamed and strained fresh fruit, with or without added preservatives. Fruit puree (e.g., mango puree, prune puree) is produced in the same way, but has a smoother, finer texture, and may be used as fillings for pastries, but is not limited to this use. Fruit sauce (e.g., pineapple sauce or strawberry sauce) is made from boiled fruit pulp with or without added sweeteners and may contain fruit pieces. Fruit sauce which may be used as toppings for fine bakery wares and ice cream sundaes. Fruit syrup (e.g., blueberry syrup) is a more liquid form of fruit sauce that may be used as a topping e.g., for pancakes.⁴⁷ Non-fruit toppings are included in category 05.4 (sugar- and chocolate-based toppings) and sugar syrups (e.g., maple syrup) are included in category 11.4. **Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or “light”) forms.¹⁴ Examples of traditional foods in this sub-category are: tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids, antioxidants, flavours, stabilizers and preservatives), and fruit bars (a mixture of fruit (mango, pineapple, or guava) pulp mixed with sugar, flavours and preservatives, dried into a sheet).**

⁴⁸ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 10: Fruit Products, J.X. Shi & B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 290.

⁴⁹ Codex Standard for Jams (Fruit Preserves) and Jellies (CXSN 079-1981); and Codex Standard for Citrus Marmelade (CXSN 080-1981).

04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts:

Includes the ready-to-eat products and mixes. Includes fruit-flavoured gelatin, rote gruze, frutgrod, fruit compote, nata de coco, and *mitsumame* (gelatin-like dessert of agar jelly, fruit pieces and syrup). This category does not include fine bakery wares containing fruit (categories 07.2.1 and 07.2.2), fruit-flavoured edible ices (category 03.0), or fruit-containing frozen dairy desserts (category 01.7).

04.1.2.10 Fermented fruit products:

Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include: fermented plums.

04.1.2.11 Fruit fillings for pastries:

Includes the ready-to-eat products and mixes. Includes all type of fillings excluding purees (category 04.1.2.8). These fillings usually include whole fruit or fruit pieces. Examples include: cherry pie filling and raisin filling for oatmeal cookies.

04.1.2.12 Cooked or fried fruit:

Fruit that is steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: baked apples, fried apple rings, and peach dumplings (baked peaches with a sweet dough covering).

04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds:

Includes all fresh (04.2.1) and processed (04.2.2) products.

04.2.1 FRESH VEGETABLES (INCLUDING MUSHROOMS AND FUNGI, ROOTS AND TUBERS, PULSES AND LEGUMES [(INCLUDING SOYBEANS)], AND ALOE VERA), SEAWEEDS, AND NUTS AND SEEDS:

Fresh vegetables are generally free of additives. However, fresh vegetables that are coated or cut or peeled for presentation to the consumer may contain additives.

04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds:

Raw vegetables presented fresh from harvest.

04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds:

The surfaces of certain fresh vegetables are coated with glazes or waxes or **are treated with other food additives** that act as protective coatings and/or help to preserve the freshness **and quality** of the vegetable. ~~Additives that are used in these glazes or waxes are included in categories 04.2.1.2.~~ Examples include: avocados, cucumbers, green peppers and pistachio nuts.

04.2.1.3 Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds:

Fresh vegetables, e.g., peeled raw potatoes, that are presented to the consumer to be cooked at home (e.g., in the preparation of hash brown potatoes).

04.2.2 PROCESSED VEGETABLES (INCLUDING MUSHROOMS AND FUNGI, ROOTS AND TUBERS, PULSES AND LEGUMES [(INCLUDING SOYBEANS)], AND ALOE VERA), SEAWEEDS, AND NUTS AND SEEDS:

Includes all forms of processing other than peeling, cutting and surface treating fresh vegetables.

04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds:

Fresh vegetables are usually blanched and frozen.⁵⁰ Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.

⁵⁰ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 572-576.

04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds:

Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder.⁵⁰ Examples include: dried potato flakes and dried lentil. Examples of Oriental dried products include: dried sea tangle (kelp; *kombu*), dried sea tangle with seasoning (*shio-kombu*), dried seaweed (*tororo-kombu*), dried gourd strips (*kampyo*), dried laver (*nori*), and dried laminariales (*wakame*).

04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce:

Products prepared by treating raw vegetables with salt solution. Fermented vegetables, which are a type of pickled product, are classified in 04.2.2.7. Examples include: pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, achar, and picalilli. Examples of Oriental-style pickled vegetables include: *tsukemono* such as rice bran pickled vegetables (*nuka-zuke*), *koji*-pickled vegetables (*koji-zuke*), sake lees-pickled vegetables (*kasu-zuke*), *miso*-pickled vegetables (*miso-zuke*), soy sauce-pickled vegetables (*shoyu-zuke*), vinegar-pickled vegetables (*su-zuke*) and brine-pickled vegetables (*shio-zuke*). **Other examples include: pickled ginger, pickled garlic, and chili pickles.**

04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), and seaweeds.:

Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g., brine, water, oil or sauce), and heat-sterilized or pasteurized.⁵⁰ Examples include: canned chestnuts, canned chestnut puree, asparagus packed in glass jars, canned and cooked pink beans, canned tomato paste (low acid), and canned tomatoes (pieces, wedges or whole).

04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter):

Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g., steamed). The slurries may be filtered prior to packaging. Purees contain lower amounts of solids than pastes (found in category 04.2.2.6).^{50, 51} Examples include: tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g., cashew butter), and pumpkin butter.

04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5:

Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g., sauces). Examples include: potato pulp, horseradish pulp, ~~chili paste (an Oriental composite product, not chili seasoning categorized in 12.2)~~, aloe extract, salsa (e.g., chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (*an*), **sweet coffee bean paste (filling)**, fresh tofu, **soybean milk film**, tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert (*namagashi*).

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera) and seaweed products:

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt.⁵⁰ Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added.⁵² Examples include: red pepper paste, fermented vegetable products (some *tsukemono*

⁵¹ Codex Standard for Processed Tomato Concentrates (CXSN 057-1981).

⁵² *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 11: Vegetable Products, S.L. Wang, Technomic Publishing Co., Lancaster PA 1999, pp. 320-323.

other than category 04.2.2.3), fermented soybeans (*natto*), ***kimchi* (fermented Chinese cabbage and vegetable preparation)**, and sauerkraut (fermented cabbage).

04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera) and seaweeds:

Vegetables that are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: simmered beans, pre-fried potatoes, fried okra, and vegetables boiled down in soy sauce (*tsukudani*).

05.0 CONFECTIONERY:

Includes all cocoa and chocolate products (05.1), other confectionery products (05.2), chewing gum (05.3) and decorations and icings (05.4).

05.1 Cocoa products and chocolate products including imitations and chocolate substitutes:

This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate-based products.

05.1.1 COCOA MIXES (POWDERS) AND COCOA MASS/CAKE:

Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products have their origin in the cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalization process that mellows the flavor. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavouring (e.g., vanillin) may be added.^{53, 54} Examples include: drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category 01.1.2, and most finished chocolate products are included in category 05.1.4.

05.1.2 COCOA MIXES (SYRUPS):

Products that may be produced by adding a bacterial amylase to cocoa liquor. The enzyme prevents the syrup from thickening or setting by solubilizing and dextrinizing cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate.⁵⁴ Chocolate syrup differs from fudge sauce (e.g., for ice cream sundaes), which is found in category 05.4.

05.1.3 COCOA-BASED SPREADS, INCLUDES FILLINGS:

Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares. Examples include: cocoa butter,⁵⁵ fillings for bonbons and chocolates, chocolate pie filling, and nut-chocolate based spreads for bread (*Nutella*-type product).

05.1.4 COCOA AND CHOCOLATE PRODUCTS:

Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavoring substances, and optional ingredients (e.g., nuts).^{54,56} Includes chocolate-covered nuts and fruit (e.g., raisins), but does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2). Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter,

⁵³ Codex Standard for Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar (CXS 105-2001 Rev. 1); Codex Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CXS 141-2001 Rev. 1).

⁵⁴ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

⁵⁵ Codex Standard for Cocoa Butter (CXS 086-2001 Rev. 1).

⁵⁶ Codex Standard for Chocolate (CXS 087-1981).

milk solids and sugar),⁵⁷ white chocolate, chocolate chips (e.g., for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, filled chocolate (chocolate with a texturally distinct center and external coating, excluding flour confectionery and pastry products of categories 07.2.1 and 07.2.2), and composite chocolate (chocolate with added edible substances excluding flour starch and fat, unless expressly permitted).⁵⁸

05.1.5 IMITATION CHOCOLATE, CHOCOLATE SUBSTITUTE PRODUCTS:

Includes chocolate-like products that are not cocoa-based but have somewhat similar organoleptic properties. Examples include: carob chips.

05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4:

Includes all types of products that primarily contain sugar and their dietetic counterparts manufactured with non-nutritive high-intensity sweeteners. Examples include: licorice; hard candy (made from water and sugar (simple syrup), colour and flavour); caramels (contain sugar syrup, fats, colour and flavour); jelly-based candies (e.g., jelly beans, jellied fruit paste covered in sugar, made from sugar, gelatin, pectin, colour and flavour); pastilles and lozenges (rolled, shaped and filled sugar-based candy); nougats (roasted ground nuts, sugar, cocoa; also may be used as a filler for chocolate products); and marzipan (almond paste and sugar). These products may be dipped in chocolate or sugar coatings;⁵⁹ these coatings are included in category 05.4. Also included are Oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*.

05.3 Chewing gum:

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives.⁵⁹ Includes bubble gum and breath-freshener gum products.

05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces:

Includes ready-to-eat icings and frostings for cakes, cookies, ~~and~~ pies **and bread and flour confectionery**, as well as mixes for these products. Also includes sugar- and chocolate-based coatings for candy, confections and baked goods, such as chocolate coatings for bonbons and nougat candy, and sugar coatings for pastilles. Sweet sauces and toppings include butterscotch sauce for use, e.g., on ice cream sundaes. These sweet sauces are different than the syrups (e.g., maple, caramel, and flavoured syrups for fine bakery wares ices) included in category 11.4. Fruit-based toppings are included in 04.1.2.8. Chocolate sauce is included in 05.1.2.

06.0 CEREALS AND CEREAL PRODUCTS DERIVED FROM CEREAL GRAINS, ROOTS AND TUBERS, PULSES AND LEGUMES [(INCLUDING SOYBEANS)], EXCLUDING BAKERY WARES OF FOOD CATEGORY 07.0

Includes unprocessed (06.1) and various processed forms of cereal and cereal-based products.

06.1 Whole, broken, or flaked grain, including rice:

Includes whole, husked, unprocessed cereals and grains. Examples include: barley, corn (maize), hops (for beer manufacture), oats, rice (including enriched, instant and parboiled), sorghum, soybeans, and wheat.

06.2 Flours and starches:

The basic milled products of cereal grains, roots, tubers, pulses or legumes sold as such or used as ingredients (e.g., in baked goods). Flour is produced from the milling of grain, cereals and tubers (e.g., cassava). Starch is separated from washed flour dough, although different starch sources may require additional processing.⁶⁰ This category includes flour pastes for bread and flour confectionery, flour for bread, and pastries, **noodles and pasta**, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, category 07.2.3)). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (*kinako*), konjac flour (devil's tongue jelly powder,

⁵⁷ Codex Standard for Cocoa Butter Confectionery (CXSN 147-1985).

⁵⁸ Codex Standard for Composite and Filled Chocolate (CXSN 142-1983).

⁵⁹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

⁶⁰ *Ibid.*, pp. 510-512.

konnayaku-ko), rice bran (*komenuka*), tapioca starch (for syrup), hydrolyzed starch, molding starch, and baking powders.

06.2.1 FLOURS:

Flour is produced from the milling of grain, cereals and tubers (e.g., cassava). Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, category 07.2.3)). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (*kinako*), konjac flour (devil's tongue jelly powder, *konnayaku-ko*), and *maida* (refined wheat flour).

06.2.2 STARCHES:

Starch is a carbohydrate glucose polymer occurring in granular form in certain plant species, notably cereals, tubers and pulses (e.g., corn, wheat, rice, tapioca, potato, etc.). The polymer consists of linked anhydro- α -D-glucose units. Starch is separated from flour and steeped milling corn or cereal grain, although different starch sources may require additional processing.⁶⁰ Examples include tapioca starch (for syrup), native starch, hydrolyzed starch, molding starch, and baking powders.

06.3 Breakfast cereals, including rolled oats:

Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Examples include: granola-type breakfast cereals, instant oatmeal, farina, corn flakes, puffed wheat or rice, multi-grain (e.g., rice, wheat and corn) breakfast cereals, breakfast cereals made from soy or bran, and extruded-type breakfast cereals made from grain flour or powder.

06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli):

The 34th CCFAC revised this food category as follows, with the understanding that there would be few, if any additives needed in dried pastas and noodles.⁶¹

06.4.1 FRESH PASTAS AND NOODLES AND LIKE PRODUCTS:

Products that are untreated (i.e., not heated, **boiled, steamed**, cooked, pre-gelatinized or frozen) and are not dehydrated. These products are intended to be consumed soon after preparation. Examples include: unboiled noodles, and "skins" or crusts for spring rolls, wontons, and *shuo mai*.

06.4.2 DRIED PASTAS AND NOODLES AND LIKE PRODUCTS:

Products that are untreated (i.e., not heated, **boiled, steamed**, cooked, pre-gelatinized or frozen) and are dehydrated. Examples include dried forms of: spaghetti, bean vermicelli, rice vermicelli, macaroni, and rice noodles.

06.4.3 PRE-COOKED PASTAS AND NOODLES AND LIKE PRODUCTS:

Products that are treated (i.e., heated, **boiled, steamed**, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer (e.g., pre-cooked, chilled gnocchi to be heated prior to consumption), or may be the starch component of prepared meals (e.g., heat-and-serve frozen dinner entrees containing spaghetti, macaroni or noodles; canned spaghetti and meatballs entrée). Also includes ~~Oriental~~ instant noodles (e.g., *sokuseki-men*; e.g., **pre-cooked ramen, udon**, rice noodles), that are pre-gelatinized, heated and dried prior to sale to the consumer.

06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding):

Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts. Examples include: rice pudding, semolina pudding, tapioca pudding, rice flour dumplings (*dango*), a steamed yeast-fermented wheat flour dough dessert (*musipan*), and a starchy pudding based dessert (*namagashi*).

⁶¹ ALINORM 03/12, para. 55.

06.6 Batters (e.g., for breading or batters for fish or poultry):

Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g., egg, water, milk) are used as a coating for fish or poultry. Products are usually sold as dry mix of the cereal or grain component. Examples include breading for *tempura* batter. Doughs (e.g., for bread) are found in 07.1.4, and other mixes (e.g., for bread or cakes) are found in 07.2.3.

06.7 Rice cakes (Oriental type only):

Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms (e.g., **Japanese mochi, Korean teuck**).⁶² Crisp snacks made from rice grains, also called “rice cakes” are categorized in 15.1, and dessert-type rice cakes are in 06.5. Category 06.7 would also include processed rice and enriched rice products, such as pre-cooked products that are sold canned, chilled or frozen; and processed rice products sold in retort pouches. This is to distinguish from category 06.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.

[06.8 Soybean products]:

This category includes soybean curd (tofu), either fermented or non-fermented, other fermented soybean products (e.g., miso), soybean milk, soybean milk film and soybean milk cheese.

07.0 BAKERY WARES:

Includes categories for bread and ordinary bakery wares (07.1) and for sweet, salty and savoury fine bakery wares (07.2).

07.1 Bread and ordinary bakery wares:

Includes all types of non-sweet bakery products and bread-derived products.

07.1.1 BREADS AND ROLLS:

Includes yeast-leavened breads, and specialty breads. Examples include: white bread, rye bread, pumpernickel bread, raisin bread, whole wheat bread, pain courant francais, malt bread, hamburger rolls, whole wheat rolls, milk rolls, and soda bread.

07.1.2 CRACKERS, EXCLUDING SWEET CRACKERS:

The term “cracker” refers to a thin, crisp wafer, usually of unsweetened dough. Flavoured crackers (e.g., cheese flavoured) that are consumed as snacks are in 15.1. Examples include: soda crackers, rye crisps, and matzohs.

07.1.3 OTHER ORDINARY BAKERY PRODUCTS (e.g., BAGELS, PITA, ENGLISH MUFFINS):

Includes all other ordinary bakery wares, such as cornbread and biscuits. The term “biscuit” in this category refers to a small cake of shortened bread, leavened with baking powder or baking soda. It does not refer to the British “biscuit,” which is a “cookie” or “sweet cracker” included in category 07.2.1.

07.1.4 BREAD-TYPE PRODUCTS, INCLUDING BREAD STUFFING AND BREAD CRUMBS:

Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g., for biscuits). Bread mixes are included in category 07.2.3.

07.1.5 STEAMED BREADS AND BUNS:

Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. In China, products without filling are called steamed bread (*mantou*), and those with filling are called steamed buns (*baozi* or *bao*). Twisted rolls of various shapes (*huajuan*) may also be prepared.⁶³ Examples include: filled dumplings and steamed bun with meat, jam or other filling (*manjyu*).

07.2 Fine bakery wares (sweet, salty, savoury) and mixes:

Includes sub-categories for ready-to-eat products (07.2.1 and 07.2.2) as well as mixes (07.2.3) for preparing baked goods.

⁶² *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 1: Rice Products, B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 16.

⁶³ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 4: Wheat Products: 2. Breads, Cakes, Cookies, Pastries, and Dumplings, S. Huang, Technomic Publishing Co., Lancaster PA 1999, pp. 72-73.

07.2.1 CAKES, COOKIES AND PIES (e.g., FRUIT-FILLED OR CUSTARD TYPES):

The term “sweet cracker” or “sweet biscuit” used in this category refers to a cookie-like product that may be eaten as a dessert. Examples include: butter cake, cheesecake, fruit-filled cereal bars, pound cake (including *kasutera*), moist cake (type of starchy dessert (*namagashi*)), western cakes, moon cakes, sponge cake, fruit-filled pies (e.g., apple pie), oatmeal cookies, sugar cookies and British “biscuits” (cookies or sweet crackers).

07.2.2 OTHER FINE BAKERY PRODUCTS (e.g., DOUGHNUTS, SWEET ROLLS, SCONES, AND MUFFINS):

Includes products that may be eaten as a dessert or as breakfast. Examples include: pancakes, waffles, filled sweet buns (*anpan*), Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles.

07.2.3 MIXES FOR FINE BAKERY WARES (e.g., CAKES, PANCAKES):

Mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for baked goods. Examples include: bread mix, cake mix, flour confectionery mix, pancake mix, pie mix, and waffle mix. Prepared dough is found in category 07.1.4.

08.0 MEAT AND MEAT PRODUCTS, INCLUDING POULTRY AND GAME:

This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh (08.1) and processed (08.2 and 08.3).

08.1 Fresh meat, poultry and game:

Fresh products are usually free of additives. However, in certain circumstances, additives are necessary. For example, colours are used for certification stamps on the surfaces of fresh cuts of meat, and are indicated in the FCS with a notation for “stamping, marking or branding the product.” Additionally, coatings, such as glazes and spice rubs, may be applied to meat products prior to marketing to the consumer (e.g., glazed ham, and barbecued chicken). In the FCS, this is indicated with a notation for “use as a glaze or coating (surface treatment).” It should be noted that the coatings marketed *per se* are included in food categories 04.1.2.8 (fruit-based glazes, e.g., for ham) and 12.2 (spice rubs).

08.1.1 FRESH MEAT, POULTRY AND GAME, WHOLE PIECES OR CUTS:

Untreated raw meat, poultry and game carcasses and cuts. Examples include: beef, hog and pork carcasses; fresh beef blood; fresh whole chickens and chicken parts; fresh beef cuts (e.g., steaks); beef organs (e.g., heart, kidney); fresh tripe; and pork chops.

08.1.2 FRESH MEAT, POULTRY AND GAME, COMMINUTED:

Untreated raw comminuted or mechanically deboned meat, poultry and game. Examples include: fresh beef (hamburger) patties; boerewors; fresh breakfast sausages; gehakt (chopped meat); loganiza (fresh, uncured sausage); fresh meatballs; mechanically deboned, ground and formed poultry pieces (with or without breading or coating); and fresh sausages (e.g., beef, Italian, and pork).

08.2 Processed meat, poultry, and game products in whole pieces or cuts:

Includes various treatments for non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.3.2).

08.2.1 NON-HEAT TREATED PROCESSED MEAT, POULTRY AND GAME PRODUCTS IN WHOLE PIECES OR CUTS:

This category describes several treatment methods (e.g., curing, salting, drying, pickling) that preserve and extend the shelf life of meats.

08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives such as sodium nitrate and/or sodium nitrite. Smoked products are also included here.⁶⁴

⁶⁴ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 439-445.

Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinated beef; and different types of Oriental pickled products: miso-pickled meat (*miso-zuke*), koji-pickled meat (*koji-zuke*), and soy sauce-pickled meat (*shoyu-zuke*).

08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

The meat cuts may be cured or salted as described for category 08.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.⁶⁴ Examples include: dried salt pork, dehydrated meat, and prosciutto-type ham.

08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Examples include: potted beef and pickled (fermented) pig's feet.

08.2.2 HEAT-TREATED PROCESSED MEAT, POULTRY, AND GAME PRODUCTS IN WHOLE PIECES OR CUTS:

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (*tsukudani*).

08.2.3 FROZEN PROCESSED MEAT, POULTRY, AND GAME PRODUCTS IN WHOLE PIECES OR CUTS:

Includes raw and cooked meat cuts that have been frozen. Examples include: frozen whole chickens, frozen chicken parts, and frozen beef steaks.

08.3 Processed comminuted meat, poultry, and game products:

Includes various treatments for non-heat treated products (08.3.1) and heat-treated products (08.3.2).

08.3.1 NON-HEAT TREATED PROCESSED COMMUNITED MEAT, POULTRY AND GAME PRODUCTS:

This category describes several treatment methods (e.g., curing, salting, drying, pickling) that preserve and extend the shelf life of comminuted and mechanically deboned meat products.

08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products:

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives such as sodium nitrate and/or sodium nitrite. Also includes smoked products.⁶⁴ Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.

08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products:

The comminuted or mechanically deboned products may be cured or salted as described for category 08.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.⁶⁴ Examples include: pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada.

08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products:

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Certain types of sausages may be fermented.

08.3.2 HEAT-TREATED PROCESSED COMMUNITED MEAT, POULTRY, AND GAME PRODUCTS:

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (*tsukudani*); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs;

saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).

08.3.3 FROZEN PROCESSED COMMINUTED MEAT, POULTRY, AND GAME PRODUCTS:

Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen. Examples include: frozen hamburger patties; frozen breaded or battered chicken fingers.

08.4 Edible casings (e.g., sausage casings):

Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources (e.g., hog or sheep intestines) that contain the sausage mix.⁶⁴

09.0 FISH AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSTACEANS, AND ECHINODERMS:

This broad category is divided into categories for fresh fish (09.1) and various processed fish products (09.2 – 09.4). **This category includes aquatic vertebrates (fish and aquatic mammals (e.g., whales)), aquatic invertebrates (e.g., jellyfish), as well as mollusks (e.g., clams, snails), crustaceans (e.g., shrimp, crab, lobster), and echinoderms (e.g., sea urchins, sea cucumbers).** Fish products may be treated with coatings, such as glazes and spice rubs, prior to marketing to the consumer (e.g., glazed frozen fish fillets). In the FCS, this is indicated with a notation for “use as a glaze or coating (surface treatment).”

09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms:

The term “fresh” refers to fish and fish products that are untreated except for refrigeration, storage on ice, or freezing upon catching at sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.⁶⁵

091.1. FRESH FISH:

Includes fresh whale meat, cod, salmon, trout, etc.; and fresh fish roe.

09.1.2 FRESH MOLLUSKS, CRUSTACEANS AND ECHINODERMS:

Includes fresh shrimp, clams, crabs, lobster, snails, etc.

09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms:

This category refers to fish products that are frozen and may require further cooking, as well as ready-to-eat cooked, smoked, dried and salted products.

09.2.1 FROZEN FISH, FISH FILLETS, AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSTACEANS, AND ECHINODERMS:

Fresh, **including partially cooked**, fish subjected to freezing or quick-freezing at sea and on land for further processing.⁶⁵ Examples include: frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi; and frozen whale meat.

09.2.2 FROZEN BATTERED FISH, FISH FILLETS AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSTACEANS, AND ECHINODERMS:

Uncooked product prepared from fish or fish portions, with dressing in eggs and bread crumbs or batter. Examples include: frozen raw breaded or batter-coated shrimp; and frozen or quick-frozen breaded or batter-coated fish fillets, fish portions and fish sticks (fish fingers)⁶⁶.

09.2.3 FROZEN MINCED AND CREAMED FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSTACEANS, AND ECHINODERMS:

Uncooked product prepared from minced fish pieces in cream-type sauce.

⁶⁵ Ibid., pp. 464-468.

⁶⁶ Codex Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter (CXS 166-1995 Rev. 1).

09.2.4 COOKED AND/OR FRIED FISH AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSATCEANS, AND ECHINODERMS:

Includes all ready-to-eat cooked products as described in the sub-categories.

09.2.4.1 Cooked fish and fish products:

Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). The fish may be whole, in portions or comminuted. Examples include: fish sausage; cooked fish products boiled down in soy sauce (*tsukudani*); cooked surimi product (*kamaboko*); crab-flavoured cooked *kamaboko* product (*kanikama*); cooked fish roe; cooked surimi; **cooked, tube-shaped surimi product (*chikuwa*)**; and cooked fish and lobster paste (surimi-like products). Other fish paste (Oriental type) is found in 09.3.4.

09.2.4.2 Cooked mollusks, crustaceans, and echinoderms:

Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). Examples include: cooked *crangon crangon* and *crangon vulgaris* (brown shrimp; cooked shrimp, clams and crabs).

09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms:

Ready-to-eat products prepared from fish or fish portions, with or without further dressing in eggs and bread crumbs or batter, that are fried, baked, roasted or barbecued, and then packaged or canned with or without sauce or oil.⁶⁵ Examples include: ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs.

09.2.5 SMOKED, DRIED, FERMENTED, AND/OR SALTED FISH AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSATCEANS, AND ECHINODERMS:

Smoked fish are usually prepared from fresh deep frozen or frozen fish that are dried directly or after boiling, with or without salting, by exposing the fish to freshly-generated sawdust smoke. Dried fish are prepared by exposing the fish to sunlight or drying directly or after boiling in a special installation; the fish may be salted prior to drying. Salted fish are either rubbed with salt or placed in a salt solution. This manufacturing process is different from that described in food category 09.3 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish.⁶⁵ Examples include: salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; dried and salted species of the *Gadidae* species; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried shellfish, dried bonito (*katsuobushi*), and boiled, dried fish (*niboshi*).

09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms:

Includes products treated by methods such as marinating, pickling and partial cooking that have a limited shelf life.

09.3.1 FISH AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSATCEANS, AND ECHINODERMS, MARINATED AND/OR IN JELLY:

Marinated products are manufactured by soaking the fish in vinegar or wine with or without added salt and spices. They are packaged in jars or cans and have a limited shelf life. Products in jelly may be manufactured by tenderizing fish products by cooking or steaming, adding vinegar or wine, salt and preservatives, and solidifying in a jelly. Examples include: “rollmops” (a type of marinated herring), sea eel (dogfish) in jelly and fish aspic.⁶⁵

09.3.2 FISH AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSATCEANS, AND ECHINODERMS, PICKLED AND/OR IN BRINE:

Pickled products are sometimes considered a type of marinated product. Pickling results from the treatment of the fish with with a salt and vinegar or alcohol (e.g., wine) solution.⁶⁵ Examples include: different types of Oriental pickled products: *koji*-pickled fish (*koji-zuke*), lees-pickled fish (*kasu-zuke*), *miso*-pickled fish (*miso-zuke*), soy sauce-pickled fish (*shoyu-zuke*), and vinegar-pickled fish (*su-zuke*); pickled whale meat; and pickled herring and sprat.

09.3.3 SALMON SUBSTITUTES, CAVIAR, AND OTHER FISH ROE PRODUCTS:

Roe is usually produced by washing, salting and allowing to ripen until transparent. The roe is then packaged in glass or other suitable containers. The term “caviar” refers only to the roe of the sturgeon species (e.g., beluga). Caviar substitutes are made of roe of various sea and freshwater fish (e.g., cod and herring) that are

salted, spiced, dyed and may be treated with a preservative.⁶⁵ Examples include: salted salmon roe (*sujiko*), processed, salted salmon roe (*ikura*), cod roe, salted cod roe (*tarako*) and lumpfish caviar. Occasionally, roe may be pasteurized. In this case, it is included in food category 09.4, since it is a fully preserved product. Roe products that are frozen, cooked or smoked are included in category 09.2.1, 09.2.4.1, and 09.2.5, respectively; fresh fish roe is found in category 09.1.1.

09.3.4 SEMI-PRESERVED FISH AND FISH PRODUCTS, FISH AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSTACEANS, AND ECHINODERMS (e.g., FISH PASTE), EXCLUDING PRODUCTS OF FOOD CATEGORIES 09.3.1 - 09.3.3:

Examples include fish or crustacean pates and traditional Oriental fish paste. The latter is produced from fresh fish or the residue from fish sauce production, which is combined with other ingredients such as wheat flour, bran, rice or soybeans. The product may be further fermented.⁶⁷ Cooked fish or crustacean pastes (surimi-like products) are found in 09.2.4.1 and 09.2.4.2, respectively.

09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms:

Products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in vacuum-sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce.⁶⁵ This category excludes fully cooked products (see category 09.2.4). Examples include: canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized).

10.0 EGGS AND EGG PRODUCTS:

Includes fresh in-shell eggs (10.1), products that may substitute for fresh eggs (10.2) and other egg products (10.3 and 10.4).

10.1 Fresh eggs:

Fresh in-shell eggs are not expected to contain additives. However, colours may be used for decorating, dyeing or stamping **the exterior surfaces of** shell eggs. In the FCS, a notation for "for decoration, stamping, marking or branding the product (surface treatment) accommodates this.

10.2 Egg products:

Products that may be used as replacement for fresh eggs in recipes or as a food (e.g., omelet). They are produced from fresh eggs by either (i) mixing and purifying the whole egg; or (ii) separating the egg white and yolk, and then mixing and purifying each separately. The purified whole egg, white or yolk is then further processed to produce liquid, frozen or dried eggs as described below.⁶⁸

10.2.1 LIQUID EGG PRODUCTS:

The purified whole egg, egg yolk or egg white is pasteurized and chemically preserved (e.g., by addition of salt).

10.2.2 FROZEN EGG PRODUCTS:

The purified whole egg, egg yolk or egg white is pasteurized and frozen.

10.2.3 DRIED AND/OR HEAT COAGULATED EGG PRODUCTS:

Sugars are removed from the purified whole egg, egg yolk or egg white, which is then pasteurized and dried.

10.3 Preserved eggs, including alkaline, salted, and canned eggs:

Includes traditional Oriental preserved products, such as salt-cured duck eggs (*Hueidan*), and alkaline treated "thousand-year-old-eggs" (*pidan*).⁶⁹

⁶⁷ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 9: Traditional Oriental Seafood Products, Y.-W. Huang & C.-Y. Huang, Technomic Publishing Co., Lancaster PA 1999, p. 264.

⁶⁸ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 411-414.

⁶⁹ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 8: Traditional Poultry and Egg Products, T.C. Chen, Technomic Publishing Co., Lancaster PA 1999, pp. 240-244.

10.4 Egg-based desserts (e.g., custard):

Includes ready-to-eat products and products to be prepared from a dry mix. Examples include: flan and egg custard. Also includes custard fillings for fine bakery wares (e.g., pies).

11.0 SWEETENERS, INCLUDING HONEY:

Includes all standardized sugars (11.1), non-standardized products (e.g., **11.2, 11.3**, 11.4 and 11.6), and natural sweeteners (11.5 – honey).

11.1 Refined and raw sugars:

Nutritive sweeteners, **such as** fully or partially purified ~~from~~ sucrose (derived from, e.g., ~~sugar~~ beet ~~sugar~~ and ~~sugar~~ cane ~~sugar~~), glucose (derived from starch), or fructose, **that are included in sub-categories 11.1.1 to 11.1.5.**

11.1.1 WHITE SUGAR, DEXTROSE ANHYDROUS, DEXTROSE MONOHYDRATE, FRUCTOSE:

White sugar is purified and crystallized sucrose **with a polarisation of not less than 99.7°Z**. Dextrose anhydrous is purified and crystallized D-glucose ~~with or~~ without water of crystallization. Dextrose monohydrate is purified and crystallized D-glucose with one molecule of water of crystallization. Fructose is purified and crystallized D-fructose.⁷⁰

11.1.2 POWDERED SUGAR, POWDERED DEXTROSE:

Powdered sugar (icing sugar) is finely pulverized white sugar with or without added anticaking agents. Powdered dextrose (icing dextrose) is finely pulverized dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anticaking agents.⁷⁰

11.1.3 SOFT WHITE SUGAR, SOFT BROWN SUGAR, GLUCOSE SYRUP, DRIED GLUCOSE SYRUP, RAW CANE SUGAR:

Soft white sugar is fine grain purified, moist sugar, that is white in color. Soft brown sugar is fine grain moist sugar that is light to dark brown in color.. Glucose syrup (~~starch syrup~~) is a purified concentrated aqueous solution of nutritive saccharides derived from starch **and/or inulin**.⁷¹ Dried glucose syrup is glucose syrup from which water has been partially removed. Raw cane sugar is partially purified sucrose crystallized from partially purified cane juice without further purification.⁷⁰

11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery:

Dried glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g., hard or soft candies).

11.1.3.2 Glucose syrup used to manufacture sugar confectionery:

Glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g., hard or soft candies).

11.1.4 LACTOSE:

A natural constituent of milk normally obtained from whey. It may be anhydrous, ~~or~~ contain one molecule of water of crystallization, or ~~both~~ **may be a mixture of both forms**.⁷⁰

11.1.5 PLANTATION OR MILL WHITE SUGAR:

Purified and crystallized sucrose **with a polarisation of not less than 99.5°Z**.⁷⁰

11.2 Brown sugar excluding products of food category 11.1.3:

Includes large-grain, brown or yellow lump sugars, such as Demerara sugar.

⁷⁰ Codex Standard for Sugars (CXSN 212-2001 Rev. 1).

⁷¹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 631-633.

11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3:

Includes co-products of the sugar refining process (e.g., treacle and molasses), invert sugar (equimolar mixture of glucose and fructose produced from the hydrolysis of sucrose),⁷¹ and other sweeteners, such as high fructose corn syrup, **high fructose inulin syrup** and corn sugar.

11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings):

Includes all types of table syrups (e.g., maple syrup), syrups for fine bakery wares and ices (e.g., caramel syrup, flavoured syrups), and decorative sugar toppings (e.g., coloured sugar crystals for cookies).

11.5 Honey:

Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect the nectar or secretions, transform it by combination with specific substances of the bees' own, and store it in a honeycomb to ripen and mature.⁷² Examples of honey include wildflower honey and clover honey.

11.6 Table-top sweeteners, including those containing high-intensity sweeteners:

Includes products that are mixtures of high-intensity sweeteners (e.g., acesulfame potassium) or of polyols (e.g., sorbitol) with other additives (e.g., anticaking agents) that are marketed for use as a substitute for sugar. Products may be in powder, solid (e.g., cubes), or liquid form.

12.0 SALTS, SPICES, SOUPS, SAUCES, SALADS, PROTEIN PRODUCTS:

This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – salt; 12.2 – spices; 12.3 – vinegars; and 12.4 - mustards), certain prepared foods (12.5 – soups; 12.6 – sauces; and 12.7 – salads), and substitutes and analogues of meat and fish products (12.9 - protein products).

12.1 Salt:

Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt.

12.2 Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles):

This category describes items whose use is intended to enhance the aroma and taste of food. Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form. Examples of spice blends include chili seasoning, **chili paste**, curry paste, curry roux, and dry cures or rubs that are applied to external surfaces of meat or fish. Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt. Condiments include seasonings such as meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (*dashi*), topping to sprinkle on rice (*furikake*, containing, e.g., dried seaweed flakes, sesame seeds and seasoning), seasoning for noodles, and fermented soybean paste (*miso*). The term “condiments” as used in the FCS does not include condiment sauces (e.g., ketchup, mayonnaise, mustard) or relishes.

12.3 Vinegars:

Liquid produced from fermentation of ethanol from a suitable source (e.g., wine, cider), ~~or from dilution of acetic acid.~~ Examples include, cider vinegar, wine vinegar, malt vinegar, ~~balsamic vinegar~~, spirit vinegar, and fruit (wine) vinegar.⁷³

⁷² *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 636. Codex Standard for Honey (CXSN 012-2001 Rev. 2).

⁷³ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 719-720.

12.4 Mustards:

Condiment sauce prepared from ground, often defatted mustard seed that is mixed into a slurry with water, vinegar, salt, oil and other spices and refined. Examples include Dijon mustard, and “hot” mustard (prepared from seeds with hulls)⁷⁴.

12.5 Soups and broths:

Includes ready-to-eat soups and mixes. The finished products may be water- (e.g., consommé) or milk-based (e.g., chowder).

12.5.1 READY-TO-EAT SOUPS AND BROTHS, INCLUDING CANNED, BOTTLED, AND FROZEN:

Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g., vegetables, meat, noodles). Examples include: bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques.

12.5.2 MIXES FOR SOUPS AND BROTHS:

Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g., vegetables, meat, noodles). Examples include: bouillon powders and cubes; powdered and condensed soups (e.g., *mentsuyu*); and stock cubes and powders.

12.6 Sauces and like products:

Includes ready-to-eat sauces, gravies and dressings, and mixes to be reconstituted before consumption. The ready-to eat products are divided into sub-categories for emulsified (12.6.1) and non-emulsified (12.6.2) products, whereas the sub-category for the mixes (12.6.3) encompasses both emulsified and non-emulsified sauce mixes.

12.6.1 EMULSIFIED SAUCES (e.g., MAYONNAISE, SALAD DRESSING):

Sauces, gravies and dressings based, at least in part, on a fat- or oil-in water emulsion. Examples include: salad dressing (e.g., French, Italian, Greek, ranch style), fat-based sandwich spreads (e.g., mayonnaise with mustard), salad cream, and fatty sauces.

12.6.2 NON-EMULSIFIED SAUCES (e.g., KETCHUP, CHEESE SAUCE, CREAM SAUCE, BROWN GRAVY):

Include water- and milk-based sauces, gravies and dressings. Examples include: barbecue sauce, tomato ketchup, cheese sauce, thick soya bean sauce, Worcestershire sauce, Oriental thick Worcestershire sauce (*tonkatsu sauce*), **chili sauce**, **sweet and sour dipping sauce**, and white (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g., butter) and flour, with or without seasoning or spices)..

12.6.3 MIXES FOR SAUCES AND GRAVIES:

Concentrated product, usually in powdered form, to be mixed with water, milk, oil or other liquid to prepare a finished sauce or gravy. Examples include mixes for cheese sauce, hollandaise sauce, and salad dressing (e.g., Italian or ranch dressing).

12.6.4 CLEAR SAUCES (e.g., SOY SAUCE, FISH SAUCE):

Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used as condiments or ingredients rather than as finished gravy (for use e.g., on roast beef). Examples include: oyster sauce, soy sauce and Thai fish sauce (*nam pla*).

12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3:

Includes prepared salads, milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad).

⁷⁴ Ibid., p. 718.

12.8 Yeast and like products:

Includes baker's yeast and leaven used in the manufacture of baked goods. Includes the Oriental products *koji* (rice or wheat malted with *A. oryzae*) used in the production of alcoholic beverages.

12.9 Protein products:

Includes cereal protein and vegetable protein analogues of or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, soymilk (**a soy-based milk substitute**), *fu* (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g., in miso soup), **paneer (milk protein coagulated by the addition of citric acid from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of , e.g., hamburgers)**, proteinaceous meat and fish substitutes, and caseinates (e.g., edible acid casein)⁷⁵.

13.0 FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES:

Foods for special dietary use are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific disease and disorder. The composition of these foods must differ significantly from the composition of ordinary foods of comparable nature, if such foods exist.⁷⁶ Dietetic foods other than those in 13.0 are included in the categories for their standard counterparts.⁷⁷

13.1 Infant formulae and follow-on formulae:

Foods that are ~~the sole source of nutrition~~ **intended** for infants and for young children as defined in the sub-categories 13.1.1 and 13.1.2.

13.1.1 INFANT FORMULAE:

~~Liquid formula for infants (aged less than 12 months)~~⁷⁸, ~~that may serve as a human milk substitute. A~~ **human milk substitute for infants (aged no more than 12 months) that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder.** Products, **other than those under food category 13.3.2**, may be soy-based, hydrolyzed protein and/or amino acid-based, or milk-based.

13.1.2 FOLLOW-ON FOLLOW-UP FORMULAE:

Food intended for use as a liquid part of the ~~weaning diet for the~~ **complementary feeding of** infants (aged at least 6 months) and for young children (aged 1-3 years).⁷⁹ They may be ready-to-eat or in a powdered form to be reconstituted with water. Products, **other than those under food category 13.3.2**, may be soy-based, hydrolyzed protein and/or amino acid-based, or milk-based.

13.2 Weaning Complementary foods for infants and young children:

Foods that are ~~primarily for infants during the weaning period and~~ **intended for infants 6 months of age and older, and** for progressive adaptation of infants and children to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water; **milk, or other suitable liquid.**⁸⁰ ~~only.~~ These foods exclude infant formulae (13.1.1) and ~~follow-on~~ **follow-up** formulae (13.1.2).⁸¹ Examples include: cereal-, fruit-, vegetable-, and meat-based "baby foods" for infants, "toddler foods," and "junior foods"; and biscuits and rusks for children.

13.3 Dietetic foods intended for special medical purposes /, including those for infants and young children/:

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the

⁷⁵ Codex Standard for Edible Casein Products (CXSN A-18-2001 Rev. 1).

⁷⁶ Codex General Standard for Labelling of and Claims for Prepackaged Foods for Special Dietary Use (CXSN 146-1985).

⁷⁷ For example, diet soda is found in 14.1.4.1, and low-joule jam is found in 04.1.2.5.

⁷⁸ Codex Standard for Infant Formula (CXSN 072-1981).

⁷⁹ Codex Standard for Follow-Up Formula (CXSN 156-1987, amended 1989).

⁸⁰ Codex Standard for Processed Cereal-Based Foods for Infants and Children (CXSN 74-1981, amended 1991).

⁸¹ Codex Standard for Canned Baby Foods (CXSN 073-1981, amended 1989).

exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.⁸²

[13.3.1 DIETETIC FOODS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR ADULTS]:

Foods as described in 13.3 for use by **older children and** adults only.

[13.3.2 DIETETIC FOODS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS AND YOUNG CHILDREN]:

Foods as described in 13.3 for use by infants and young children. Examples include: infant formulae, follow-on formulae, biscuits, rusks and cereals formulated for use under medical supervision.

13.4 Dietetic formulae for slimming purposes and weight reduction:

Formula foods that when presented as “ready-to-eat” or when prepared in conformity with the directions for use are **specifically** presented as replacements for all or part of the total daily diet.⁸³ Includes products with reduced caloric content ~~and such as those that may also be~~ **are** low in sugar **and/or fat**, ~~or sugar- or fat-free, or contain sugar- and/or fat-substitutes.~~

13.5 Dietetic foods (e.g, supplementary foods for dietary use) excluding products of food categories

13.1 - 13.4:

Products of high nutritional content, in liquid or solid form, to be used by individuals as part of a balanced diet to provide ~~complete~~ **supplemental** nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen. **Includes so-called “energy” drinks that contain high levels of nutrients and other ingredients (e.g., caffeine, taurine, carnitine).**

13.6 Food supplements:

Includes vitamin and mineral supplements in tablet or liquid form, **where national jurisdictions regulate these products as food.**⁸⁴

14.0 BEVERAGES, EXCLUDING DAIRY PRODUCTS:

This major category is divided into the broad categories of non-alcoholic (14.1) and alcoholic (14.2) beverages. Dairy-based beverages are included in 01.1.2.

14.1 Non-alcoholic ("soft") beverages:

This broad category includes waters and carbonated waters (14.1.1), fruit and vegetable juices (14.1.2), fruit and vegetable nectars (14.1.3), water-based flavoured carbonated and non-carbonated drinks (14.1.4), and water-based brewed or steeped beverages such as coffee and tea (14.1.5).

14.1.1 WATERS:

Includes natural waters (14.1.1.1) and other bottled waters (14.1.1.2), each of which may be non-carbonated or carbonated.

14.1.1.1 Natural mineral waters and source waters:

Waters obtained directly at the source and packaged close to the source; are characterized by the presence of certain mineral salts in relative proportions and trace elements or other constituents. Natural mineral water may be naturally carbonated (with carbon dioxide from the source), carbonated (with added carbon dioxide of another origin), decarbonated (with less carbon dioxide than present in the water at the source so it does not spontaneously give off carbon dioxide under conditions of standard temperature and pressure), or fortified (with carbon dioxide from the source), and non-carbonated (contains no free carbon dioxide).⁸⁵

⁸² Codex Standard for the Labelling of and Claims for Foods for Special Medical Purposes (CXSN 180-1991).

⁸³ Codex Standard for Formula Foods for Use in Weight Control Diets (CXSN 181-1991) and Codex Standard for Formula Foods for use in Very Low Energy Diets for Weight Reduction (CXSN 203-1995).

⁸⁴ Codex Committee on Nutrition and Foods for Special Dietary Uses, Draft Guideline for Vitamin and Mineral Supplements (at Step 3), ALINORM 03/26, Appendix II.

⁸⁵ Codex Standard for Natural Mineral Waters (CXSN108-1997 Rev. 1 Amended 2001).

14.1.1.2 Table waters and soda waters:

Includes waters other than natural source waters that may be carbonated by addition of carbon dioxide and may be processed by filtration, disinfection, or other suitable means. These waters may contain added mineral salts and/or flavors. Examples are table water, bottled water with or without added minerals, purified water, seltzer water, club soda, and sparkling water.

14.1.2 FRUIT AND VEGETABLE JUICES:

There is an important distinction between fruit and vegetable juices and drinks made with, based on, or containing fruit or vegetable juice. The latter are prepared from fruit or vegetable juices or their concentrates, with or without sweeteners, diluted with water, or soda water,⁸⁶ and are found in food category 14.1.4. Fruit-vegetable juice blends have separate classifications for each component (i.e., fruit juice (14.1.2.1) and vegetable juice (14.1.2.3)).

14.1.2.1 Canned or bottled (pasteurized) fruit juice:

Prepared from fruit that is washed and disintegrated in a mill; the juice is separated, filtered, clarified (if necessary), pasteurized and placed in containers for sale. The product may be deaerated by evacuation or purging with an inert gas such as nitrogen or carbon dioxide.^{86, 87} The product may be concentrated and reconstituted with water prior to sale as a ready-to-drink product.⁸⁸ Products may be based on a single fruit or on fruit blends. Examples include: orange juice, apple juice, black currant juice, and lemon juice.

14.1.2.2 Canned or bottled (pasteurized) vegetable juice:

Prepared from vegetables that are washed, blanched and disintegrated in a mill; the juice is separated, pasteurized and placed in containers for sale.⁸⁹ The product may be concentrated and reconstituted with water prior to sale as a ready-to-drink product.⁹⁰ Products may be based on a single vegetable (e.g., tomato) or blends of vegetables (e.g., tomatoes, carrots, celery).

14.1.2.3 Concentrates (liquid or solid) for fruit juice:

Prepared by the evaporation, freezing, or high pressure filtration of fruit juice.⁸⁶ Sold in powder, liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Examples include: frozen orange juice concentrate, and lemon juice concentrate.

14.1.2.4 Concentrates (liquid or solid) for vegetable juice:

As for concentrates for fruit juice, are sold in powder, liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Includes tomato juice concentrate.

14.1.3 FRUIT AND VEGETABLE NECTARS

Fruit and vegetable nectars are pulpy beverages produced from slurries, juice concentrate or whole fruits or vegetables by homogenization with water and sugar (if necessary).^{86, 91} Fruit-vegetable nectar blends are reported under their components (i.e., fruit nectar and vegetable nectar).

14.1.3.1 Canned or bottled (pasteurized) fruit nectar:

The homogenized pulpy fruit slurry is pasteurized prior to packaging. Products may be based on a single fruit or on fruit blends. Examples include: pear nectar and peach nectar.

14.1.3.2 Canned or bottled (pasteurized) vegetable nectar:

The homogenized pulpy vegetable slurry is pasteurized prior to packaging. Products may be based on a single vegetable or on a blend of vegetables.

⁸⁶ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 617-620.

⁸⁷ Codex General Standard for Vegetable Juices (CXSN 179-1991).

⁸⁸ See Codex Standards for Fruit Juices Preserved Exclusively by Physical Means (e.g., Orange Juice Preserved Exclusively by Physical Means: CXSN 045-1981).

⁸⁹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 576.

⁹⁰ Codex Standards for Vegetable Juices Preserved Exclusively by Physical Means (CXSN 179-1991).

⁹¹ Codex Standard for Apricot, Peach and Pear Nectars Preserved Exclusively by Physical Means (CXSN 044-1981).

14.1.3.3 Concentrates (liquid or solid) for fruit nectar:

Prepared by the evaporation or freezing of fruit nectar. Sold in powder, liquid, syrup and frozen forms for the preparation of ready-to-drink nectars by addition of water. Examples: pear nectar concentrate and peach nectar concentrate.

14.1.3.4 Concentrates (liquid or solid) for vegetable nectar:

Prepared by the evaporation or freezing of vegetable nectar. Sold in powder, liquid, syrup and frozen forms for the preparation of ready-to-drink nectars by addition of water.

14.1.4 WATER-BASED FLAVOURED DRINKS, INCLUDING "SPORT" OR "ELECTROLYTE" DRINKS AND PARTICULATED DRINKS:

Includes all carbonated and non-carbonated varieties and concentrates. Includes products based on fruit and vegetable juices.⁹² Also, includes coffee-, tea- and herbal-based drinks.

14.1.4.1 Carbonated *water-based flavoured* drinks:

Includes water-based flavored drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes *gaseosa* (water-based drinks with added carbon dioxide, sweetener, and flavour), and sodas such as colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types. These beverages may be clear, cloudy, or may contain particulated matter (e.g. fruit pieces).

14.1.4.2 Non-carbonated *water-based flavoured* drinks, including punches and ades:

Include fruit and vegetable juice-based drinks (e.g., almond, aniseed, coconut-based drinks, and ginseng drink), fruit flavoured ades (e.g., lemonade, orangeade), squashes (citrus-based soft drinks), capile groselha, lactic acid beverage, ready-to-drink coffee and tea drinks with or without milk or milk solids, and herbal-based drinks (e.g., iced tea, fruit-flavoured iced tea, chilled canned cappucino drinks) and “sports” drinks containing electrolytes. These beverages may be clear or contain particulated matter (e.g., fruit pieces), and may be unsweetened or sweetened with sugar or a non-nutritive high-intensity sweetener.

14.1.4.3 Concentrates (liquid or solid) for *water-based flavoured* drinks:

Include powder, syrup, liquid and frozen concentrates for the preparation of carbonated or non-carbonated water-based non-alcoholic beverages by addition of water or carbonated water. Examples include: fountain syrups (e.g., cola syrup), fruit syrups for soft drinks, frozen or powdered concentrate for lemonade and iced tea mixes.

14.1.5 COFFEE, COFFEE SUBSTITUTES, TEA, HERBAL INFUSIONS, AND OTHER HOT CEREAL AND GRAIN BEVERAGES, EXCLUDING COCOA:

Includes the ready-to-drink products (e.g., canned), and their mixes and concentrates. Examples include: chicory-based hot beverages (postum), rice tea, and mixes for hot coffee and tea beverages (e.g., instant coffee, powder for hot cappucino beverages). Treated coffee beans for the manufacture of coffee products are also included. Ready-to-drink cocoa is included in category 01.1.2, and cocoa mixes in 05.1.1.

14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts:

The alcohol-free and low-alcoholic counterparts are included in the same category as the alcoholic beverage.

14.2.1 BEER AND MALT BEVERAGES:

Alcoholic beverages brewed from germinated barley (malt), hops, yeast, and water. Examples include: ale, brown beer, weiss beer, pilsner, lager beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, **and barleywine**⁹³.

14.2.2 CIDER AND PERRY:

Fruit wines made from apples (cider) and pears (perry). Also includes cidre bouche⁹⁴.

⁹² Fruit and vegetable juices *per se* are found in 14.1.2.1 and 14.1.2.2, respectively.

⁹³ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 644.

⁹⁴ *Ibid.* pp. 669-679.

14.2.3 GRAPE WINES:

Alcoholic beverage obtained exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must (juice)⁹⁵.

14.2.3.1 Still *grape* wine:

Grape wine (white, red, rosé, or blush, dry or sweet) that may contain up to a maximum 0.4g/100 ml (4000 mg/kg) carbon dioxide at 20 °C.

14.2.3.2 Sparkling and semi-sparkling *grape* wines:

Grape wines in which carbonation is produced during the fermentation process, either by bottle fermentation or closed tank fermentation. Also includes carbonated wine whose carbon dioxide is partially or totally of exogenous origin. Examples include: champagne, spumante, and “cold duck” wine.⁹⁴

14.2.3.3 Fortified *grape* wine, *grape* liquor wine, and sweet *grape* wine:

Grape wines produced either by: (i) the fermentation of grape must (juice) of high sugar concentration; or (ii) by the blending of concentrated grape juice with wine; or (iii) the mixture of fermented must with alcohol. Examples include: grape dessert wine, port, madeira, marsala, tokay, and sherry⁹⁴.

14.2.4 WINES (OTHER THAN GRAPE):

Includes wines made from fruit other than grapes, apples and pears,⁹⁶ and from other agricultural products, including grain (e.g., rice). These wines may be still or sparkling. Examples include: rice wine (*sake*), and sparkling and still fruit wines.

14.2.5 MEAD:

Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine.⁹⁴

14.2.6 DISTILLED SPIRITUOUS BEVERAGES CONTAINING MORE THAN 15% ALCOHOL:

Includes all distilled spirituous beverages derived from grain (e.g., corn, barley, rye, wheat), tubers (e.g., potato), fruit (e.g., grapes, berries) or sugar cane that contain greater than 15% alcohol. Examples include: aperitifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), bagaceira belha (grappa from Portugal; bagaceira is a drink distilled from *baga* (pressed skins, seeds and stalks of the grapes)), eau de vie (a brandy), gin, grappa (Italian brandy distilled from the residues of pressed wine), marc (brandy distilled from grape or apple residue), korn (**grain spirit (*schnapps*) of Germany, usually derived from rye (*Roggen*), sometimes from wheat (*Weizen*) or both (*Getreide*); also labeled as *Kornbrannt* or *Kornbranntwein*)⁹⁷, mistela (also *mistelle* (France) and *jeropico* (South Africa); unfermented grape juice fortified with grape alcohol), ouzo (Greek liqueur flavoured with aniseed), rum, tsikoudia (grappa from Crete), tspouro, wienbrand (**style of grape brandy devised by Hugo Asbach, Rudesheim, Germany; literally, “burnt wine”**)⁹⁷, ***cachaça* (Brazilian liquor made from fermented distilled sugar cane juice)**⁹⁸, **tequila**, whiskey, and vodka.^{94,99,100}**

14.2.7 AROMATIZED ALCOHOLIC BEVERAGES (e.g., BEER, WINE AND SPIRITUOUS COOLER-TYPE BEVERAGES, LOW-ALCOHOLIC REFRESHERS):

Includes all non-standardized alcoholic beverage products. Although most of these products contain less than 15% alcohol, some traditional non-standardized aromatized products may contain up to 24% alcohol. Examples include aromatized wine, cider and perry; apéritif wines; americano; batidas (**drinks made from *cachaça*, fruit juice or coconut milk and, optionally, sweetened condensed milk**)⁹⁸; bitter soda and bitter vino; clarea (also claré or clary; a mixture of honey, white wine and spices; it is closely related to *hippocras*, which is made with red wine); jurubeba alcoholic drinks (beverage alcohol product made from the *Solanum paniculatum* plant indigenous to the north of Brazil and other parts of South America); negus (sangria; a hot drink made with port wine, sugar, lemon and spice); sod, soft, and sodet; vermouth; zurra (in Southern Spain, a sangria made with peaches or nectarines; also the Spanish term for a spiced wine made of cold or warm

⁹⁵ Ibid. p, 654. OIV – International Code of Oenological Practices

⁹⁶ Grape wines are included in 14.2.3; and apple wine (cider) and pear wine (perry) are included in 14.2.2.

⁹⁷ *The Wordsworth Dictionary of Drink*, N. Halley, Wordsworth Ltd., Hertfordshire, England, 1996.

⁹⁸ *Insight Guide: Rio de Janeiro*, APA Publications, GmBH & Co., Verlag KG, Singapore, 2000, p. 241.

⁹⁹ *OIV Lexique de la Vigne*.

¹⁰⁰ See also: Glossary of Portuguese Terms at: www.bar-do-binho.com/help.htm

wine, sugar, lemon, oranges or spices); *amazake* (a sweet low-alcoholic beverages (<1% alcohol) made from rice by *koji*; *mirin* (a sweet alcoholic beverage (<10% alcohol) made from a mixture of *shoochuu* (a spirituous beverage), rice and *koji*); “**malternatives,**” and prepared cocktails (mixtures of liquors, liqueurs, wines, essences, fruit and plant extracts, etc. marketed as ready-to-drink products or mixes). Cooler-type beverages are composed of beer, malt beverage, wine or spirituous beverage, fruit juice(s), and soda water (if carbonated).^{94,99,101}

15.0 READY-TO-EAT SAVOURIES:

Includes all types of savoury snack foods.

15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes):

Includes all plain and flavoured savoury snacks, but excludes plain crackers (category 07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (*senbei*), and flavoured crackers (e.g., cheese-flavoured crackers), *bhujia* (***namkeen*; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants**), and *papads* (**prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes**)

15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit):

Includes all types of whole nuts processed by, e.g., dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or plain. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g., “trail mixes”) are classified here. Chocolate-covered nuts are classified in 05.1.4.

15.3 Snacks - fish based:

This describes savoury crackers with fish flavouring. Dried fish *per se* that may be consumed as a snack is assigned to food category 09.2.5, and dried meat snacks (e.g., beef jerky, pemmican) are assigned to food category 08.3.1.2.

16.0 COMPOSITE FOODS – FOODS THAT COULD NOT BE PLACED IN CATEGORIES 01 – 15:

Includes prepared or composite dishes in which additives are used in addition to those present from carry-over from the ingredients. For example, an additive that is used as an ingredient in a meat pie, but not in any of its ingredients (e.g., in the crust) is reported in this category. Examples of composite dishes include: prepared dinners (e.g., frozen entrees), casseroles, mincemeat and snack dips (e.g., onion dip).

¹⁰¹ Alexis Lichinne’s *New Encyclopedia of Wine and Spirits*, 3rd Ed. See also: rain-tree.com/jurubeba.htm, www.florilegium.org/files/BEVERAGES/Clarea-d-Agua-art.html, and wine.about.com/food/wine/library/types/bl_sangria.htm.