

# 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(b)

CX/FAC 02/6  
November 2001

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-fourth Session

Rotterdam, The Netherlands, 11-15 March 2002

#### DISCUSSION PAPER ON THE RELATIONSHIP BETWEEN CODEX COMMODITY STANDARDS AND THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES, INCLUDING CONSIDERATION OF THE FOOD CATEGORY SYSTEM

Governments and international organizations wishing to submit comments on the following subject matter are invited to do so **no later than 1 January 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](mailto: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](mailto:Codex@fao.org)).

## COMMENTS

1. Governments and international organizations are invited to comment, as directed above, on the attached Discussion Paper on the Relationship Between Codex Commodity Standards and the Codex General Standard for Food Additives, Including Consideration of the Food Category System, which will be considered at the forthcoming 34<sup>th</sup> Session of the Codex Committee on Food Additives and Contaminants (CCFAC).

## INTRODUCTION

2. The issue of the relationship between the Codex General Standard for Food Additives (GSFA) and the food additive provisions in Codex commodity standards was initially raised by the 11<sup>th</sup> Session of the Codex Committee on General Principles (1994).<sup>1</sup> As a result, the 28<sup>th</sup> CCFAC proposed the following amendments to the Procedural Manual to reflect current practices and decisions of the Commission.

"When establishing provisions for food additives, Codex committees should follow the General Principles for the Use of Food Additives and the Preamble for the General Standard for Food Additives. Full explanation should be provided for any departure from the above recommendations.

When an active commodity committee exists, proposals for the use of additives in any commodity standard under consideration should be prepared by the committee concerned, and forwarded to the Codex Committee on Food Additives and Contaminants for endorsement. When the Codex Committee on Food Additives and Contaminants decides not to endorse specific additive provisions (use of the additive, or level in the end-product), the reason should be clearly stated. The section

<sup>1</sup> ALINORM 95/33, para. 49

under consideration should be referred back to the committee concerned if further information is needed, or for information if the Codex Committee on Food Additives and Contaminants decides to amend the provision.

When no active commodity committee exists, proposals for new additive provisions or amendment of existing provisions, should be forwarded directly by members countries to the Codex Committee on Food Additives and Contaminants."<sup>2</sup>

3. These amendments were adopted by the 22<sup>nd</sup> Session of the Codex Alimentarius Commission (CAC) (1997).<sup>3</sup> This issue has been further raised at recent sessions of CCFAC. In response, the Codex Secretariat prepared a discussion paper<sup>4</sup> for circulation, comment and consideration at the 33<sup>rd</sup> Session of the CCFAC to clarify the relationship between Codex commodity standards and the further development of the GSFA.

4. In its discussion of the paper, the 33<sup>rd</sup> CCFAC (March 2001) reaffirmed the principle that food additive provisions in all Codex standards should be included in the GSFA. To clarify the relationship and consistency between Codex commodity standards and the GSFA, the Committee agreed that a drafting group<sup>5</sup> would prepare a revised discussion paper on the relationship between the GSFA and Codex commodity standards.

5. The 33<sup>rd</sup> CCFAC<sup>6</sup> agreed that the revised discussion paper would be based on CX/FAC 01/6 and that it would examine:

- The Preamble to the GSFA;
- The Codex Procedural Manual; and
- The Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants.<sup>7</sup>

6. The Committee also agreed that the revised discussion paper should examine the GSFA's food category system to ensure consistent interpretation of its food categories as related to Codex commodity standards. The Committee also agreed that the discussion paper should contain a full analysis of the difference between pastas and noodles. This discussion paper is organized in three parts to address each of these topics. Part I discusses the relationship between the GSFA and the Codex commodity standards, Part II discusses more fully the food category system, and Part III discusses the differences between pastas and noodles.

## **PART I - RELATIONSHIP BETWEEN THE GSFA AND COMMODITY STANDARDS**

### **INTRODUCTION**

1. Prior to 1991, the principle focus of the Codex Alimentarius was on the development of commodity or so-called 'vertical' standards (e.g. Canned Plums [CXSN 059-1995 Rev. 1], Wheat Flour [CXSN152-1985]). The Procedural Manual establishes a standard format for Codex commodity standards. The standard format establishes guidance for commodity committees when elaborating sections for labelling, food additive usage, maximum residue levels for pesticides and veterinary drugs, and maximum levels for contaminants in Codex standards. In the development of 'vertical' standards, commodity committees (e.g. the Codex Committee on Processed Fruits and Vegetables), the Procedural Manual further instructs Codex commodity committees that "Provisions of Codex General Standards, Codes or Guidelines shall only be incorporated in Codex Commodity Standards by reference unless there is a need for doing otherwise."<sup>8</sup> The Procedural Manual

<sup>2</sup> Codex Alimentarius Procedural Manual, 11 ed., pp. 94.

<sup>3</sup> ALINORM 97/37, Appendix II

<sup>4</sup> CX/FAC 01/6

<sup>5</sup> United States of America (lead), Canada, Denmark, France, India, Italy, Japan, Sweden, Switzerland, Thailand, Confederation des Industries Agro-Alimentaires del'UE (CIAA,) European Commission, Federation of European Food Additives and Food Enzyme Industries (ELC), International Dairy Federation (IDF), and Office International de la Vigne et du Vin (OIV).

<sup>6</sup> ALINORM 01/12A paras. 56-62.

<sup>7</sup> CL 2000/40-FAC

<sup>8</sup> Codex Procedural Manual, 11<sup>th</sup> Ed., p 91, 2000

also instructs Codex committees that "All provisions in respect to food additives will require to be endorsed by the Codex Committee on Food Additives and Contaminants, on the basis of technological justification submitted by the commodity committees and of the recommendations of the Joint FAO/WHO Expert Committee on Food Additives concerning the safety-in-use (acceptable daily intake (ADI) and other restrictions) and an estimate of the potential and, where possible, the actual intake of the food additives, ensuring conformity with the General Principles for the Use of Food Additives." Thus, when a commodity standard is elaborated, the commodity committee forwards all proposed food additive provisions relating to an identified technological need that it considers technologically appropriate to the CCFAC for endorsement. The CCFAC is responsible for determining whether the proposed food additive provisions are safe in light of the safety evaluations of JECFA

2. In March 1991 the FAO/WHO and GATT Conference on Food Standards, Chemicals in Foods and Food Trade<sup>9</sup> was held to review aspects of the work and procedures of Codex and import and export controls, which impeded international trade in food. The conference recommended that Codex "should strengthen the horizontal work of its General Subject Committees so that matters of general importance, such as labelling, additives, contaminants, and methods of analysis and sampling, would be handled entirely by the General Subject Committee concerned. These committees would be the main source of direction in their areas of expertise and would not be dependent on proposals or provisions put forward by Commodity Committees. This was seen as necessary if the Commission was to encompass all foods moving in international trade and to provide general guidance."<sup>10</sup> In response to this conference, Codex shifted its focus from the development of commodity standards to the development of general subject or so-called 'horizontal' standards. As part of this shift in focus, the CCFAC was charged<sup>11</sup> with developing a general standard for the use of food additives based on the "Denner Paper" (CX/FAC 89/16). The CAC also emphasized the importance of Codex committees to focus "their efforts on the elaboration of horizontal provisions in Codex standards as related to consumer protection (i.e. health, safety) and facilitation of international trade. The importance of eliminating detail, where appropriate, was also recognized as a major factor in simplifying standards and facilitating government acceptance of Codex standards."<sup>12</sup>

3. In the course of the elaboration of the GSFA and revisions to existing commodity standards questions regarding the relationship between the food additive provisions in the GSFA and in the Codex commodity standards have been raised. Concern has been raised that there are apparent inconsistencies between the food additive section of commodity standards and the GSFA. Moreover, there will likely be different interpretations of food additive provisions if they are contained in both commodity standards and the GSFA. As a result, some delegations have asked for clarification as to whether the food additive provisions in the GSFA or in the commodity standard take precedence. In addition, different Codex commodity committees have taken different approaches when revising the food additive section of their commodity standards resulting in inconsistencies.

4. This Part of the discussion paper describes the responsibilities of the CCFAC and the commodity committees, and the sources of potential confusion and inconsistencies between the food additive provisions in the GSFA and in the commodity standards. This section also recommends steps that Codex can take to clarify the situation and to ensure that its standards are interpreted and used in a manner that protects the health of consumers and promotes fair trade practices.

## **BACKGROUND**

### **Relationship between Codex Commodity Committees and the CCFAC<sup>13</sup>**

5. The terms of reference for the CCFAC include the establishment or endorsement of maximum or guideline levels for individual food additives in foodstuffs and animal feeds.<sup>14</sup> A review of the terms of

<sup>9</sup> Report of the FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade, Rome, 1991.

<sup>10</sup> Report of the FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade, Rome, , App. I, Recommendation 4(e), 1991

<sup>11</sup> ALINORM 91/40, para 213.

<sup>12</sup> ALINORM 91/40, para 71, and App. 4, para. 5(a).

<sup>13</sup> Codex Procedural Manual, 11<sup>th</sup> Ed. 11, p. 91.

<sup>14</sup> Codex Procedural Manual, 11<sup>th</sup> Ed., p. 106.

reference for the various Codex commodity committees and task forces does not reveal any explicit reference to the establishment of food additive provisions by these committees and task forces. In general, the Codex commodity committees and task forces are charged with elaborating worldwide standards, codes of practice and related texts for commodity specific foods. The only reference in the terms of reference for Codex Subsidiary Bodies to the relationship between the general subject committees and the commodity committees or task forces is contained in terms of reference for the *ad hoc* Intergovernmental Task Force on Fruit and Vegetable Juices. This task force is instructed to give preference to general standards.

6. According to the Procedural Manual, Codex commodity committees should ask the advice and guidance of Codex general subject committees (e.g., CCFAC, Codex Committee on Food Hygiene (CCFH), Codex Committee on Food Labelling (CCFL)) having responsibility for matters applicable to all foods on any points coming within their province. Codex general subject committees may establish general provisions on matters within their terms of reference. The Procedural Manual states that provisions of Codex general standards (e.g., GSFA, General Standard for the Labelling of Prepackaged Foods), codes or guidelines (e.g., Recommended International Code of Practice - General Principles of Food Hygiene) shall only be incorporated into Codex commodity standards by reference unless there is a need for doing otherwise. Where Codex commodity committees are of the opinion that the provisions of general standards or codes of practice are not applicable to one or more commodity standards, they may request the general subject committee to endorse deviations from the general provisions. Such requests should be fully justified and supported by available scientific evidence and other relevant information.

7. Codex has established a standard format for Codex commodity standards.<sup>15</sup> These include sections on food additives, contaminants, hygiene, labelling etc. The Procedural Manual also provides additional guidance to commodity committees on the various sections in the standard format.

8. For example, the Procedural Manual recommends that the hygiene section of each commodity standard be limited to the following:

- "It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice;" and
- The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).<sup>16</sup>

9. The Procedural Manual also recommends that the labelling section of each commodity standard for prepackaged food should normally be limited to the following:

- A statement that the product shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985);
- The specified name of the food; and
- Date marking and storage instructions (only if the exemption foreseen in Section 4.7.1 of the General Standard is applied).<sup>17</sup>

10. The Procedural Manual<sup>18</sup> recommends that when elaborating standards, Codex commodity committees should prepare a section on food additives in each draft commodity standard and this section should contain all the provisions in the commodity standard relating to food additives. The food additive section should include the names and INS numbers of those additives that are considered to be technologically necessary or which are widely permitted for use in the food within maximum levels where appropriate. All food additive provisions contained in Codex commodity standards require endorsement by the CCFAC. When establishing provisions for food additives, Codex commodity committees should follow the General

<sup>15</sup> Codex Procedural Manual, Vol. 11, pp. 86-90.

<sup>16</sup> Codex Procedural Manual, 11<sup>th</sup> Edition (2000), p. 95.

<sup>17</sup> Codex Procedural Manual, 11<sup>th</sup> Edition (2000), p. 92.

<sup>18</sup> Codex Procedural Manual, 11<sup>th</sup> Edition (2000), pp. 93-94.

Principles for the Use of Food Additives<sup>19</sup> and the Preamble of the GSFA<sup>20</sup>. The commodity committee should provide a full explanation to the CCFAC for any departure from the above recommendations. When an active commodity committee exists, proposals for the use of additives in any commodity standard under consideration should be prepared by the committee concerned, and forwarded to the CCFAC for endorsement.

11. A source of some misunderstanding may result from the guidance in the Procedural Manual for the standard format for commodity standards.<sup>21</sup> It is worth noting that this chapter of the Procedural Manual predates the CAC's decision in 1991 to shift its focus from commodity-based standards to horizontal or general standards (e.g., GSFA) and was not revised as part of the revisions to the Procedural Manual in 1997. As noted above, in the guidance to Codex commodity committees for the format of the food additive section of commodity standards, the Procedural Manual recommends that the "[food additive] section should contain the names of the additives permitted and, where appropriate, the maximum amount permitted in the food. It should be prepared in accordance with guidance given on page 93 and may take the following form:

"The following provisions in respect of food additives and their specifications as contained in section ..... of the Codex Alimentarius are subject to endorsement [have been endorsed] by the Codex Committee on Food Additives and Contaminants."

Then should follow a tabulation, viz.:

"Name of additive, maximum level (in percentage or mg/kg)"

12. However, the Preamble to the GSFA states that the provisions of the Codex commodity standards shall be included in and superseded by the provisions of the GSFA. The additive recommendations that would supersede those already adopted by Codex are those that have been provided by Codex Member States during the development of the GSFA. .

13. Inconsistencies between the food additive provisions in the GSFA and commodity standards can arise when the food additive provisions in the commodity standard are more prescriptive than those in the GSFA. This can occur if a commodity committee has excluded or has not provided for the use of some additives that are provided for in the GSFA. In some cases this is because the commodity committee deems the use of a specific functional class of additives unnecessary. For example, a commodity committee may determine that no emulsifiers are needed in a particular standardized food, while the GSFA may contain provisions for the use of emulsifiers in the food category in which the standardized food falls.

14. The food additive provisions in the GSFA should never be more prescriptive than the food additive provisions contained in commodity standards because the food additive provisions in the commodity standards are automatically considered in the development of the GSFA.

15. Inconsistencies between the GSFA and commodity standards can also arise if a commodity committee does not list all of the additives that can achieve the functional effect in the standardized food. For example, a commodity standard allows for only the use of two specific emulsifiers in a particular standardized food, and the GSFA provides for the use of multiple emulsifiers (i.e., other than the 2 named in the commodity standard) in the appropriate food category. Because the organization of the food category system in the GSFA is based on similarities in food types and food processing, it is unlikely that the additive functional classes (emulsifiers, stabilizers, colors, etc.) should differ among foods in a food category, whether or not they are the subject of a commodity standard. Moreover, if a specific food additive functional class is needed in the food matrix, all additives that provide that functional effect should be permitted. Commodity committees should be encouraged not to exclude the use of some additives that fall within a functional class if the functional class additives are needed in the standardized food.

16. Inconsistencies between the GSFA and the commodity standards can be avoided if commodity committees would identify the additive functional classes (emulsifier, stabilizer, color etc.) that are justified

<sup>19</sup> Codex Alimentarius Commission Vol. 1A.; XOTO1 - 1972.

<sup>20</sup> CODEX STAN 192-1995 (Rev. 2-1999).

<sup>21</sup> Codex Procedural Manual, 11th Edition (2000), pp. 86-88.

in the standardized food and provide this information to the CCFAC for endorsement. The commodity committee may also provide CCFAC with a list of additives, their functional class and the maximum level of use for a particular standardized food for inclusion in the GSFA.

17. The CCFAC may wish to consider proposing amendments to update the Procedural Manual along the lines of what other general subject committees have done to provide explicit guidance and recommendations on the standardized text for inclusion in the food additive section of Codex commodity standards.

### **Codex General Principles for the Use of Food Additives**

18. The Codex General Principles for the Use of Food Additives were originally adopted by the 9<sup>th</sup> Session of the Codex Alimentarius as Codex Advisory Text (para. 295, ALINORM 72/35) and were reprinted in the Second Edition of the Codex Alimentarius, Vol. 1A, (General Requirements) pp. 45-47 (Revised 1995). Pertinent portions of the text have been incorporated as an integral part of the Preamble to the GSFA.

### **Preamble to the GSFA**

#### Scope of the GSFA

19. The Preamble to the GSFA<sup>22</sup> establishes the following scope for the GSFA as it relates to the breadth of foods to be covered by the Standard, the relationship of the GSFA to Codex commodity standards, and additives that are eligible for inclusion in the GSFA.

- a) The GSFA is intended to set forth conditions under which food additives may be used in all foods, whether or not the foods have previously been standardized by Codex.
- b) The food additive provisions of Codex commodity standards shall be included in and superseded by the provisions of the GSFA. The food additive provisions in Codex commodity standards should also comply with the other requirements of the Preamble.
- c) The food additives and their maximum levels of use in the GSFA are based in part on the food additive provisions of previously established Codex commodity standards, or upon the request of governments after subjecting the requested maximum levels to an appropriate method that would verify the compatibility of the proposed maximum level with the acceptable daily intake (ADI).
- d) Only food additives that have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and found acceptable for use in foods are included in the GSFA.

#### Good Manufacturing Practices for the Use of Food Additives

20. The Preamble to the GSFA establishes that all food additives listed in the GSFA shall be used under conditions of good manufacturing practice, which includes the following:

- a) The quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- b) The quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,
- c) The additive is prepared and handled in the same way as a food ingredient.

21. Similarly, the Codex Procedural Manual<sup>23</sup> establishes that for food additives, good manufacturing practices means:

- a) the quantity of the additive added to food does not exceed the amount reasonably required to accomplish its intended physical, nutritional, or other technical effect in food;
- b) the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any

<sup>22</sup> CODEX STAN 192-1995 (Rev. 2-1999).

<sup>23</sup> Codex Procedural Manual 11<sup>th</sup> Edition (2000), pp. 94-95.

physical, or other technological effect in the food itself, is reduced to the extent reasonably possible; and

- c) The additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient. Food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria in terms of safety.

### Technological Justification and Need

22. The Preamble to the GSFA establishes that the use of food additives is justified only when such use has an advantage, does not present a hazard to health to the consumer, does not mislead the consumer, and serves one or more of the technological functions set out from (a) through (d) below, and only where these objectives cannot be achieved by other means which are economically and technologically practicable:

- a) To preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;
- b) To provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;
- c) To enhance the keeping quality or stability of a food or to improve its organoleptic properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;
- d) To provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices of techniques during the course of any of these activities.

23. In developing the GSFA, the CCFAC has recognized that technological need may differ from one country to another and that whenever possible, technological need should be addressed through consideration of additive classes (e.g., emulsifier, bulking agent, acidity regulator) and not on an additive-by-additive basis.<sup>24</sup> That is, the CCFAC should address whether the additive technical effect, is appropriate for the foods in which the additive would be used. If the technical effect of the additive is deemed appropriate, then the justification of technological need will have been met. Related issues, e.g., level of use and consumer exposure, would be considered separately.

24. The CCFAC has also recognized that the application of the principles for justifying technological need must be distinct from additive intake assessment.<sup>25</sup> However, an important consideration of technological need is the level of use required for the additive to achieve its intended effect. If the additive is present at too low a level, it will not achieve its intended technical effect. Intake assessments should be performed at the maximum efficacious level of use (i.e., the level of use at which the additive is optimally efficacious and hence technologically justified). In short, intake assessments should not be performed for additives at levels of use that cannot be technologically justified.

25. The CCFAC has agreed that the reporting of the use of an additive by a Member State in a food category is *prima facie* evidence for the technological need for the use of an additive. When there are questions about the technological justification for the use of additives in a food category, the CCFAC<sup>26</sup> has established the following principles for resolving such questions in the context of the GSFA:

- a) Establish that at least two Codex Member States permit the use of the additive up to the maximum level proposed in Tables 1 and 2 in foods representative of the category. This establishes that trade may occur in the food containing the additive;
- b) Establish that the maximum level proposed is not limited to an obscure or unrepresentative food. If the maximum level is appropriate only to an obscure or unrepresentative food, consideration may be

---

<sup>24</sup> ALINORM 95/12A, para. 44.

<sup>25</sup> ALINORM 97/12, para. 42.

<sup>26</sup> ALINORM 99/12, paras. 45-48.

- given to recognizing that food and the level of additive use as a specific entry in the GSFA, and identifying a more representative level for the category as a whole;
- c) Where delegations continue to express concern about the proposed maximum levels of use, square brackets may be appropriate, and;
  - d) The GSFA Tables 1 and 2 are circulated for comments:
    - i) If a country considers that a proposed level of use is too high, data should be presented to demonstrate that use at this level presents a risk to public health, may lead to consumer deception about the nature of a food, or is otherwise technologically unnecessary, and;
    - ii) If a country wishes to support a maximum level which has been identified as being of concern by other delegations, data should be presented to demonstrate that the product could not be made to a satisfactory quality using a lower level of additive or alternative additives that are permitted in the GSFA.

### **Relationship Between GSFA Food Categories and Codex Commodity Standards**

26. The food category system (FCS) used for the development of the GSFA, which is discussed in Part II of this document, is intended to cover both standardized and non-standardized food in the Codex Alimentarius system. In constructing the draft GSFA, food additive use information from Codex commodity standards was considered together with information provided by Member States, Intergovernmental and Non-Governmental Organizations.

27. The FCS includes all of the foods that are subject to Codex commodity standards, however, several possible scenarios exist for the specific relationship between a commodity standard and an FCS food category or sub-category. For example:

- a) There is a one-to-one correspondence between the food category or sub-category and the commodity standard. For example, food category 05.1.1 (Cocoa mixes (powders) and cocoa mass/cake) encompasses the Codex Standard for Cocoa Powders (Cocoa) Mixtures of Cocoa and Sugar (CXSN 105-2001 Rev. 1).
- b) Several standardized foods are included in one food category or sub-category. For example, food category 04.2.2.4 (Canned or Bottled (Pasteurized) or Retort Pouch Vegetables) includes the Codex Standard for Canned Mushrooms (CXSN 055-1981), Canned Asparagus (CXSN 056-1981), Canned Green Peas (CXSN 058-1981), and other standardized canned vegetables.
- c) A single Codex commodity standard contains commodities or foods that may be placed in more than one food category or sub-category. For example, the Codex Standard for Edible Fungi and Fungi products (CXSN 038-1981) includes provisions for sterilized fungi products (04.2.2.4 - Canned or bottled (pasteurized) or retort pouch vegetables), fermented fungi products (04.2.2.7 – Fermented vegetable products), freeze-dried fungi products (04.2.2.2 – Dried vegetables, seaweeds, and nuts and seeds), fungi concentrate (04.2.2.6 – Vegetable, and nut and seed pulps and preparations (e.g., vegetable deserts and sauces, candied vegetables) other than food category 04.2.2.5), quick-frozen fungi products (04.2.2.1 – Frozen vegetables, and nuts and seeds), and salted or pickled fungi products, or fungi products in oil (04.2.2.3 – Vegetables and seaweeds in vinegar, oil, brine or soy sauce).

28. The CCFAC may wish to consider establishing clear guidelines on how standardized and non-standardized foods will be associated within the GSFA.

29. A cross-reference between foods in the Codex commodity standards, the commodity standard number (CXSN), and the FCS for the draft GSFA was first provided at the 25<sup>th</sup> CCFAC as Annex B to the Preamble of the draft GSFA.<sup>27</sup> The information in this cross-reference was presented in three different formats: (i) by Codex commodity standard title; (ii) by Codex standard number; and (iii) by FCS food category number. The cross-reference included only those foods in which antioxidants and preservatives were used, since that was the focus of the work on the draft GSFA at that time. However, it was noted that the final version of the draft GSFA would cover all foods in the Codex commodity standards in which all food additives of all 23 International Numbering System (INS) classes are used.

---

<sup>27</sup> CL 1992/18-FAC, July 1992.

30. The cross-reference was updated for the 29<sup>th</sup> CCFAC<sup>28</sup> to reflect actions taken by the CAC and was last published for the 31<sup>st</sup> CCFAC.<sup>29</sup> Here, the cross-reference was renamed as Annex C and used the then current FCS, which was presented in Annex B to the Preamble of the draft GSFA.
31. The FCS, as revised at the 33<sup>rd</sup> CCFAC, is the current working version for the elaboration of the draft GSFA, and is presented in Annex 2 with descriptions of the food categories.
32. An updated cross-reference is provided in Annex 3 of this document. This version uses the latest revision of the FCS (33<sup>rd</sup> CCFAC) and the Codex commodity standards adopted as of the 24<sup>th</sup> CAC (2001). It is presented in the Codex standard number format only.

## RECOMMENDATIONS

33. The Committee may wish to state its support for the General Approaches and Issues contained in the Commission's Medium Term Plan for 1998 to 2002,<sup>30</sup> as follows:
- a) That continued priority should be given to the Commission's horizontal science based work in the areas of food additives, contaminants, etc.
  - b) That the Commission should continue to reduce its work on commodity-specific (i.e., vertical) standards in favor of horizontal or general standards.
  - c) That the modernization of current commodity standards, and the transfer of material from commodity standards to applicable general standards, should be completed in this period.
34. The Committee may wish to reaffirm the following general principles of the Codex GSFA:
- a) Only food additives that have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and found acceptable for use in foods are included in the GSFA.
  - b) The food additives covered by the GSFA and their maximum levels of use are based in part on the food additive provisions of Codex commodity standards or upon the request of Codex Member States.
  - c) Regardless of the maximum level specified for an additive in the GSFA, the use of the additive is limited by the principles of good manufacturing practices as specified in the Preamble to the Standard. Application of good manufacturing principles may well result in a level of use below the maximum level specified, the latter of which has been established on a health and safety basis and technologically justified.
  - d) The format of the GSFA is based on the INS food additive functional class titles and also on a hierarchical food category system
  - e) The GSFA covers all foods, whether standardized or not.
  - f) The food additive provisions of Codex commodity standards shall be included in the GSFA.
  - g) The food additive section of Codex commodity standards should refer to the GSFA.
  - h) When Codex commodity committees are of the opinion that the food additive provisions in a food category in the GSFA are not applicable to a commodity standard, the Codex commodity committee may request the CCFAC to endorse deviations from the GSFA. Such requests should be fully justified and supported by available scientific evidence and other relevant information. Such a decision on the part of a Codex commodity committee should not affect permission to otherwise use the additive in non-standardized foods falling under the same food category in which the excluded standardized food lies.
  - i) The primary objective for establishing maximum permitted levels of use of food additives in various food categories is to ensure that the intake of additives does not exceed their acceptable daily intake.
  - j) The use of food additives is justified only when such use has an advantage, does not present a hazard to health of and does not mislead the consumer, and only where these objectives cannot be achieved by other means that are economically and technologically practicable.

<sup>28</sup> CX/FAC 97/6, October 1996.

<sup>29</sup> CX/FAC 99/6, September 1998.

<sup>30</sup> ALINORM 99/12, App. II

- k) Priority for establishing maximum permitted levels of use for additives during elaboration of the GSFA should not be given to any group of additives based on functional class or to additives with “low” ADIs.

35. The Committee may wish to endorse the following measures to minimize confusion between the commodity committees and the GSFA and to promote consistent interpretation of the standard.

#### Codex Secretariat

- a) The Codex Secretariat should provide commodity committees with guidance on the GSFA food category system and clarify the food category in which their commodity standard falls.
- b) The Codex Secretariat should encourage commodity committees to develop standards that fall within a single GSFA food category to avoid confusion in the interpretation of food additive provisions in the GSFA.
- c) The Codex Secretariat should encourage commodity committees to develop standards that are not equivalent to a single GSFA food category to avoid confusion with regard to labeling.
- d) The Codex Secretariat should encourage commodity committees to identify the INS additive functional classes that meet the technological needs of the commodity and include them in the food additive section of their commodity standards. For example, the food additive section of a commodity standard for a commodity that falls under the food category 12.5 (Soups and broth) could state: "Any acidity regulators listed in Table 3 of the General Standard for Food Additives" and "Any acidity regulators listed in Tables 1 and 2 of the General Standard for Food Additives in Food Category 12.5 (Soups and broths)."
- e) The Codex Secretariat should provide commodity committees with Annex C (Cross-reference of Codex commodity standards and the FCS) of the Preamble to the GSFA and a full description of the FCS to assist the commodity committee in the development of their standards.

#### Codex Commodity Committees

- a) When elaborating standards, commodity committees should only consider additives that have been assigned a full ADI by JECFA and have an assigned INS Number. The technical effects assigned by the INS (i.e., those described in the list of added functional classes and technological functions<sup>31</sup>) should be used for identifying the food additive use.
- b) When elaborating standards, Codex commodity committees should provide the CCFAC with a list of all food additives, including the individual INS Number (including any suffixes), within in a particular functional class for which technological need has been justified and may choose to recommend their appropriate level of use. The CCFAC will incorporate this information in the Draft GSFA for further consideration by the Codex commodity committee.
- c) If equivalency between a Codex commodity standard and a single GSFA food category is unavoidable, then the Codex commodity committee should provide the CCFAC with a list of technical effects consistent with those listed in the INS for which technological need has been justified and whose use will not mislead the consumer. The commodity committee, if appropriate, may recommend to the CCFAC levels of use for specific additives that achieve the identified intended technical effects. The CCFAC will incorporate this information in the draft GSFA for further consideration by the Codex commodity committee.

#### CCFAC

- a) If food additive provisions are contained in a commodity standard, the CCFAC should consider revising the titles of the food category system to avoid having the same name as a commodity standard.
- b) The CCFAC should propose the following amendment to the guidance in the Procedural Manual for the standard format for commodity standards:<sup>32</sup>

<sup>31</sup> Codex Alimentarius Volume 1A, Section 5.3 Class Names and the International Numbering System for Food Additives, Rome 2000

<sup>32</sup> Codex Procedural Manual 11<sup>th</sup> ed. pp. 87-88.

- c) The food additive section should contain the names of the functional classes of additives consistent with those listed in the INS for which a technological need has been justified for the promotion of fair trade practices. The food additive section should be prepared in accordance with guidance given on page 93 and may take the following form:
  - i) "The following provisions in respect of food additives and their specifications as contained in section ..... of the Codex Alimentarius are subject to endorsement [have been endorsed] by the Codex Committee on Food Additives and Contaminants."
- d) Then should follow the name of the INS "additive functional class" or "technological function" (e.g., acidity regulator, emulsifier), the appropriate Table of the GSFA (e.g., 1 & 2, or 3), and the appropriate GSFA food category."
- e) The CCFAC may also wish to consider establishing separate food categories for Codex standardized foods in the GSFA.
- f) Once adopted at Step 8 by the Commission, all food additive provisions in commodity standards will be automatically included in the GSFA in the appropriate Tables and food category. Recommendations to amend additive usage in standardized foods should be submitted to the respective Codex Committee for technological justification and the commodity committee should refer these amendments to the CCFAC for endorsement. If endorsed, the additive provision would be included in the GSFA. Recommendations to amend additive usage in non-standardized foods should be submitted directly to the CCFAC.

36. The Committee may wish to propose amendments to the Preamble of the GSFA to make clear that the use of food additives in a food that is subject to a Codex commodity standard must be used consistent with both the food additive provisions in the commodity standard and the GSFA. This means that if the food additive provisions in the Codex commodity standard are more restrictive than the food additive provisions in the relevant food category in the GSFA, in order for the food to be labeled as the Codex standardized food, it should meet the food additive requirements of the Codex commodity standard.

## **PART II - FOOD CATEGORY SYSTEM (FCS) AND THE GSFA**

### **INTRODUCTION**

1. The FCS for the GSFA is the framework upon which the standard is being developed. The FCS serves several important functions for the GSFA. It forms the basis for delegations to propose food additive uses, and it brings structure and order to all foods in international trade. It also provides the context through which the commodity standards and the GSFA are related. The FCS is an integral component of the GSFA, and as such, it is very important that the system be complete and thoroughly understood by the users of the GSFA.

2. Other than in the titles of the food categories, there is little explanation of the types of foods covered by the food category, nor are there sufficient examples of foods that are covered by a particular food category. For example, there has been some confusion about soybean products (food category 06.8 (Soybean products)), and whether these products fit into other food categories or should have a separate food category to accommodate foods derived from soybeans. In order to ensure consistent interpretation of the food categories and to facilitate the use of the GSFA, a more complete description of the FCS is presented below.

## BACKGROUND

### Scope

3. The FCS is a hierarchical system based on that developed by the Confederation des Industries Agro-Alimentaires de la CEE (CIAA). The structure, and principles of the FCS are very similar to those for the CIAA system. The food category descriptors for both systems apply to foods as marketed to the consumer, and are not intended as legal product designations, nor are they to be used for labelling purposes. Both systems include food categories in which additives are not used (e.g., fresh or unprocessed foods).

4. The FCS was developed as a tool to simplify the reporting of food additive uses for constructing and elaborating the GSFA. The Preamble to the GSFA<sup>33</sup> establishes that the FCS applies to all foodstuffs, including those in which no additives are permitted, and that the FCS is intended as a tool for the allocation of food additive uses authorized by the GSFA. The FCS also provides a basis for identifying food categories for additive intake assessment for the purpose of elaborating the GSFA. The section of the Preamble to the GSFA concerning the FCS is provided in Annex 1.

5. The FCS used in the GSFA has been under development for almost ten years. Although its objectives, principles and structure have not significantly changed over this period, the FCS itself has evolved to accommodate the changing needs of CCFAC in developing the GSFA. The following section summarizes the development of the FCS.

### Rationale for Food Categories

6. The CIAA system was developed for use within the European Community and therefore reflects Western European diets and cuisine. Since the GSFA is intended to encompass foods, worldwide, it was necessary to build upon the CIAA system in developing the FCS. In doing so, a rationale for revising the basic components of the CIAA system was developed.

7. The FCS is intended to permit accurate and consistent assignment of a food to the appropriate food category in order to facilitate the elaboration of the GSFA. The inclusion of specific sub-categories has the advantage of showing exactly where a particular food (e.g., 04.1.2.4 - canned pears) belongs in the broader category (e.g., 04.1.2 – processed fruit). In some cases, this degree of detail is useful for performing additive intake assessments and for facilitating any considerations on technological justification and need for the use of additives.

8. The FCS is hierarchical unless otherwise specified (e.g., by the use of clarifying comments or footnotes). Therefore, if the use of an additive is provided for in a supra-category of foods (e.g., 02.2), the use of the additive in individual foods covered by all sub-categories (e.g., 02.2.1, and 02.2.2) is subject to the provisions for the use of the additive in the supra-category (e.g., 02.2). The degree of hierarchy (i.e., number of sub-categories) in each major food category depends on several factors, including:

- the form of food processing (e.g., cooked, raw, dried, frozen)<sup>34</sup>
- the physical form of the food (e.g., concentrate (powder or liquid form), ready-to-eat)
- the consuming population (e.g., adults, infants and children)
- the use of additives with different functional effects in foods (e.g., flavoured processed cheese (01.6.4.2) may contain colours, whereas a plain product (01.6.4.1) may not)

<sup>33</sup> CODEX STAN 192-1995 (Rev. 2-1999).

<sup>34</sup> In contrast to the CIAA system, the FCS considers frozen and cooked foods to be processed foods, and distinguishes them from their fresh counterparts. The terms "frozen" and "cooked" refer to a method of processing or preserving the food for marketing; they do not refer to cooking or freezing performed by the consumer subsequent to purchasing a product. The term "frozen" also includes food that has been frozen and subsequently thawed for presentation to the consumer. Here, the use of the term "processing" does not refer to different physical methods of manufacture (e.g., extrusion vs. rolling of dough).

- the use of different levels of the same additive in different foods (e.g., additives provided for in dietetic foods for adults (13.3.1) may not be provided for in those for children (13.3.2) or are provided for at a different level).

9. The FCS is not intended to be so specific that food categories or sub-categories correspond to a single food item or standardized food. This is important for minimizing conflicts with standardized foods and to ensure that the GSFA applies to standardized and non-standardized foods.

10. The GSFA is intended to include all foods in international trade whether they are standardized or non-standardized. Therefore, FCS categories were designed to include both standardized and non-standardized foods and foods in which additives are not used (e.g., fresh or unprocessed foods). The FCS has been amended to include regional foods (e.g., in Asian diets) that were not initially accommodated. Some of these regional foods require different additives and/or different use levels of additives than other similarly processed foods (e.g., in Western diets) and therefore require a separate category or sub-category.

11. The FCS was developed with the consideration of food consumption patterns. In this way, foods that are consumed in a similar way or in similar quantities are considered in the same category or sub-category. These “like-consumed” foods are usually similarly processed and contain similar additives at similar use levels. Thus, a particular food category or sub-category may include a food that may appear to be “misplaced.” For example, tomatoes are botanically classified as “fruits” or “fruiting vegetables,” but are placed in the corresponding vegetable categories in the FCS, since most consumers recognize and consume tomatoes and tomato products more like vegetables than fruit. As another example, coconut products are botanically classified as a “nut”; however in the FCS, coconut products are included with fruit products, since their consumption and use patterns more closely resemble fruit than nuts (e.g., coconut milk, prepared from the wet milling of coconut meat, may be consumed as a fruit juice (sold canned or bottled) or used as a base for soups; consequently it is placed in the sub-category 04.1.2.8 for fruit).<sup>35</sup>

### **Description of Food Categories**

12. Descriptions of the food categories and a partial list of examples of individual food items that are assigned to each of the food categories and sub-categories are provided in Annex 2.

13. Misunderstandings may arise from interpretation of the descriptors of the food category system. For example, there has been some confusion about whether food category 06.8 (Soybean products) is redundant, as foods that would be included in this category are already covered by other food categories. The main source of the confusion appears to be the title to food category 06.0 (Cereals and cereal products, including flours and starches, from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0). Food category 06.0 contains cereal grains and products derived from cereal grains. Cereal grains include wheat, rye, barley, maize, millet, and rice. Derived products from these “grains” include flours, starches, and products made from the cereal flours and starches, such as pastas, noodles, rice cakes, batters for breading, and breakfast cereals (e.g., corn flakes, oatmeal, cream of wheat, porridge). Food category 06.0 also includes similar derived products that are produced from flours and starches from other sources (e.g., roots, tubers, pulses and legumes (including soybeans)). It might be useful to clarify the descriptor of 06.0 to make it clear that this category includes only cereal products derived from cereal grains, rice, roots and tubers, and pulses and legumes.

14. With this approach, it is appropriate to consider products other than bakery wares (food category 07.0) that are derived from soybean flour and starches as part of food category 06.0 and its sub-categories. For example, soybean flour is included in sub-category 06.2 (Flours and starches); and soybean pasta and noodle products are included under sub-category 06.4 (Pasta and noodle and like products).

15. Other foods derived from soybeans are accommodated in the FCS. For example, *miso* (fermented soybean paste), which is used as a condiment, is included in food category 12.2 (Herbs, spices, seasonings

---

<sup>35</sup> *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, pp. 307 & 309 and *World Food Thailand*, Lonely Planet Publications, 2000, pp 72-73.

(including salt substitutes), and condiments (e.g., seasoning for instant noodles). Soybean products used as analogues or substitutes for milk, cheese or meat (e.g., soymilk, soybean cheese) are included in food category 12.9 (Protein products). Additionally, food category 04.2 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) and its sub-categories include several products derived from legumes, including soybeans. For example, fresh soybean curd (tofu) is included in sub-category 04.2.2.6 (Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5); fermented soybean curd (tofu) is included in sub-category 04.2.2.7 (Fermented vegetable products). Part of the misunderstanding with regard to soybean products may be the lack of clarification for each sub-category descriptor that the term “vegetable” includes legumes (such as soybeans), as well as mushrooms and fungi, roots and tubers, and pulses. Clarification of the term “vegetable” in the food category descriptors for the sub-categories of 04.2 would help resolve this problem.

## RECOMMENDATIONS

16. The Committee may wish to reaffirm the following to promote consistent interpretation of the GSFA's food category system.

- 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 should allow for the assignment of all foods to a food category, both standardized and non-standardized.
- d) The FCS is intended to be applicable to foods internationally.
- e) The FCS is intended as a basis for identifying food categories for additive intake assessment for the purpose of elaborating the draft GSFA.
- f) 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 provisions are included.
- g) The FCS food category descriptors are not intended to be legal product designations, sales descriptions nor are they intended for labeling purposes.
- h) The FCS should be revised only to accommodate:
  - i) Foods that do not fit into existing categories.
  - ii) Foods that require the use of new or different food additive functional effects from those reported in existing categories.
  - iii) Foods that require different food additive use levels or restrictions from levels reported in existing categories.
  - iv) 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).

17. The committee may wish to consider amending the FCS to include the following editorial changes:

18. Amend the descriptors to food category 04.2 and all its sub-categories to clarify that the term “vegetables” includes mushrooms and fungi, roots and tubers, pulses and legumes (such as soybeans), and aloe vera:

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**), 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**), 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**), 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**), 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**), 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**)
- 04.2.2.5 Vegetable (**including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera**) 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**), 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**) 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

19. Amend the descriptor of food category 06.0 to clarify that this category includes only cereal products derived from cereal grains, rice, roots and tubers, and pulses and legumes (including soybeans) as follows:

06.0 Cereals and cereal products, ~~including flours and starches~~ **derived** from roots and tubers, pulses and legumes (including soybeans), excluding bakery wares of food category 07.0

20. Amend the descriptor of food category 06.7 to clarify that this category includes all processed rice products. 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 (see Annex 2).

**06.7 Pre-cooked or processed rice products, including** rice cakes (Oriental types only)

21. Amend the descriptor of food category 07.2.1 to clarify the term “cookies” as including British “biscuits” (see Annex 2):

07.2.1 Cakes, cookies (**British “biscuits”**), and pies (e.g., fruit-filled or custard types)

22. Amend the descriptor of food category 14.2.3.3 to include “natural sweet wine” for completeness (see Annex 2):

14.2.3.3 Fortified wine, ~~and~~ liquor wine, **and natural sweet wine**

23. Amend the descriptor of food category 14.2.6 to include “distilled” as a qualifier for spirituous beverages:

14.2.6 **Distilled** spirituous beverages containing more than 15% alcohol

24. The Committee may wish to consider the deletion of food category 06.8 (Soybean products) in light of the above discussion (paras. 54– 56) and the proposed editorial amendment to food category 04.2 (para. 58(a)).

25. The Committee may wish to consider the inclusion of the description of the food categories (Annex 2) as a new Annex to the Preamble of the GSFA.

26. The Committee may also wish to consider the development of a database of foods that fall under different food categories in the GSFA.

### PART III - PASTAS AND NOODLES

#### INTRODUCTION

1. The 33<sup>rd</sup> CCFAC requested that this discussion paper contain a full analysis of the differences between pastas and noodles, as these food categories may be interpreted differently in different regions of the world.<sup>36</sup>
2. At the 32<sup>nd</sup> Session of the CCFAC, the Delegation of Italy, supported by the Delegation of Portugal, speaking on behalf of the Member States of the European Union expressed concern about the need to further subdivide category 06.4 (Pastas and noodles and like products) into separate sub-categories for pasta and for noodles.<sup>37</sup> The Delegation of Sweden, speaking on behalf of the Member States of the European Union, again expressed this position at the 33<sup>rd</sup> Session of the CCFAC.<sup>38</sup> In their view, “pasta” comprises only those foods prepared with dough made from durum wheat semolina or soft wheat flour or any combination of these, with water, and with or without eggs or other optional ingredients, and with or without filling. The observer from the European Community, also contended that “dry pasta” should not contain any food additives and “fresh pasta” needs only very few additives.<sup>39</sup> The Delegation of Italy noted that in their view, noodles may be prepared from grains other than wheat (e.g., rice or maize), and that noodles may contain food additives.
3. During the 24<sup>th</sup> CAC, Japan and other delegations raised concerns about the inclusion of food category 6.4 (Pastas and noodles and like products) in the Annex to Table 3 of the GSFA. As a result, the Commission adopted the proposed revisions to the Annex at Step 5, not Step 8 as recommended by the 33<sup>rd</sup> CCFAC.
4. The treatment of pastas and noodles in the GSFA appears to have raised concerns among several delegations and needs to be addressed by the CCFAC to ensure consistent understanding of the food category so that all Codex Member States can apply the GSFA consistently.

#### BACKGROUND

##### Pastas and noodles (Asian approach)

5. There are four main types of Asian wheat or wheat-composite noodles: (i) white-salted, consisting of flour, water, and common salt (e.g., Japanese *udon*); (b) yellow-alkaline noodles, consisting of flour, water and alkali (e.g., Cantonese yellow noodles); (iii) composite flour noodles, in which wheat flour is mixed with other starch-based material such as buckwheat flour (e.g., Japanese *soba*); and (iv) instant noodles that have been steamed and dried (e.g., by frying), and may be rapidly rehydrated before consumption (e.g., instant *ramen* packaged noodles).<sup>40</sup>
6. Rice noodles are common in Asia. For example, in China, *mi fen* are made from rice only, whereas in Japan, *harusame* may be made from mung bean, starch, or rice, or a mixture of these. In Taiwan, *mi fen* may be manufactured from nonglutinous rice. *Mi fen* is produced either fresh or as a dehydrated product that may be reconstituted in hot water prior to consumption. Rice noodles may be consumed in soups or snack foods.<sup>41</sup>
7. In Thailand, there are four basic kinds of noodles: (i) *kɔ̄ayt ɔ̄aw*, made by mixing pure rice flour with water to form a paste which is then steamed to form wide, flat sheets that are folded and sliced into *sɔ̄n yɔ̄i*

<sup>36</sup> ALINORM 01/12A, para. 62.

<sup>37</sup> ALINORM 01/12, para. 37.

<sup>38</sup> ALINORM 01/12A, para. 61.

<sup>39</sup> 33<sup>rd</sup> CCFAC, Agenda Item 7(c), unnumbered comments and CX/FAC 01/8 para. 177..

<sup>40</sup> *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 3: Wheat Products -1. Noodles, H. Corke & M. Bhattacharya, Technomic Publishing Co., Lancaster PA 1999, pp. 43-44.

<sup>41</sup> *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 2: Rice Products, B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 19.

(flat “wide line” noodles 2-3 cm wide), *sŋn lŋk* (“small line” noodles 5 mm wide), or *sŋn mŋi* (“noodle line” 1-2 mm wide) the latter of which are usually sold only in the dried form; (ii) *khanŋm jŋin*, which is popular in Southern Thailand, is produced by pushing rice flour paste through a sieve into boiling water; (iii) *bŋ-mŋi*, made from wheat flour and sometimes egg that is sold only in fresh bundles; and (iv) *wŋn sŋn*, an almost clear noodle made from mung bean starch and water that is sold in dried bunches.<sup>42</sup>

8. In Asia, “pasta” and “noodles” are two different products in terms of the raw materials, method of manufacture, and the quality attributes of the wheat desired by the wheat breeder and the textural parameters demanded by the consumer. In Asia, “pasta” usually refers to Italian-style extruded products (e.g., spaghetti and macaroni) that are made from coarse semolina milled from tetraploid or durum wheat, and “noodles” refer generally to products of Asian origin that are made from hexaploid or common (bread) wheat. The basic method of manufacture of noodles includes mixing the ingredients into a stiff low-moisture dough that is passed repeatedly between sheeting rolls to a desired thickness, and cut into strips that may be used fresh or may be dried.<sup>43</sup>

### Pastas and noodles (European approach)

#### Definition of pasta

9. Pasta can be defined as a product obtained from drawing, lamination and subsequent drying (in the case of dry pasta) of dough prepared exclusively with durum wheat (*Triticum durum*) semolina, coarse durum wheat semolina, durum wholemeal wheat semolina, and/or soft wheat (*Triticum aestivum*) flour (in the case of fresh pasta), and with water, with or without eggs or other optional ingredients, with or without a filling. In some countries pasta may also be manufactured from soft wheat flour, or with less than half the content of barley and/or rye meal.

10. The European Union has the largest pasta production (3.9 million tonnes) and the highest consumption of pasta (more than 3 million tonnes) in the world. In line with the European Community legislation concerning the use of colours and food additives, colours are forbidden in all pasta products, the use of additives is forbidden in dry pasta and the use of additives in fresh pasta is very restricted. This is due to the fact that all technological and sensorial needs can be fulfilled by using natural ingredients, while very few additives are required in fresh pasta and in the fillings of filled pasta.

#### Definition of noodles

11. As for noodles, this term is normally used to indicate Oriental-type noodles, of which a very wide number of varieties exist. Oriental noodles derive much of their variety from the different ways they are produced and presented to the consumer.

12. Noodles are characterised by thin strips sliced from sheeted dough that has been made from wheat (*Triticum aestivum*) flour (hard and soft wheat), water and salt. Oriental noodles can also be made from rice flour, buckwheat flour or starches derived from rice, wheat, mung bean, tapioca, sweet potato, sago and corn.

13. Water and salt (common salt or alkaline salt) are indispensable ingredients besides flour in the manufacture of noodles. Many other ingredients, such as buckwheat, starch, edible oil, antioxidants, stabilisers, polyphosphates, vital gluten, eggs or egg powder, preservatives, emulsifiers, colours, riboflavin and gums, are often included to improve the quality of finished product or to produce different varieties. Noodles are classified according to the raw material used, the type of salt, the strand size, and the form in which the product is sold (e.g., fresh, dried, boiled, steamed, instant, instant cup, frozen boiled).

14. Noodles are manufactured by mixing the raw materials, sheeting the dough, compounding, the dough, sheeting and rolling and slicing the dough. This manufacturing process is the same for all noodle types. Noodle strands are further processed to produce different varieties.

<sup>42</sup> *World Food Thailand*, Lonely Planet Publications, 2000, pp 41-45.

<sup>43</sup> *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 3: Wheat Products -1. Noodles, H. Corke & M. Bhattacharya, Technomic Publishing Co., Lancaster PA 1999, pp. 46-47.

### Pastas and noodles (North American approach)

15. The USA makes no formal distinction between “pasta” and “noodle” products in its food standards of identity, and these standards permit noodle products to be prepared from wheat. For example, the USA food standard defines “noodle products” as prepared from dough made from semolina, durum flour, farina, flour or any combination of two or more of these, with liquid eggs, frozen eggs, dried eggs, egg yolks, or any combination of two or more of these, with or without water, and with or without one or more of the optional ingredients specified. These optional ingredients include the additive glyceryl monostearate. The definition of “noodle products” includes “egg macaroni,” “egg spaghetti,” and “egg vermicelli,” which would be considered as forms of “pasta” in the USA. There is also a standard for “wheat and soy noodle products” that meet the requirements for “noodle products,” except that they contain soy flour prepared from heat-processed dehulled soybeans, with or without the removal of fat there from.<sup>44</sup>

16. The USA also has food standards of identities for products that are perceived as “pasta” by consumers. These products may be prepared from grains other than wheat (e.g., soybeans) and may contain additives. “Macaroni products” are prepared from dough made of semolina, durum flour, farina, flour, or any combination of two or more of these, with water, and with or without one or more of the optional ingredients specified. These optional ingredients include the additives disodium phosphate and concentrated glyceryl monostearate. “Nonfat milk macaroni products” meet the requirements for “macaroni products,” except that they may contain nonfat dry milk and/or concentrated skim milk, and carrageenan. “Whole wheat macaroni products” meet the requirements for “macaroni products,” except that they may be prepared from whole-wheat flour or whole durum wheat flour, in which case disodium phosphate may not be used as an optional ingredient. “Wheat and soy macaroni products” meet the definition of “macaroni products,” except that they contain soy flour prepared from heat-processed dehulled soybeans, with or without the removal of fat there from, and that the additive disodium phosphate may not be used as an optional ingredient.<sup>45</sup>

17. In the USA, there is no real distinction between “pasta” and “noodles” based on ingredients or additive use. In the USA, the difference between “pasta” and “noodles” is perceived as a difference in the shape of the product. “Pasta” includes: (i) shaped products, such as rotini, farfalle, rigatoni and elbow macaroni; (ii) filled products, such as ravioli; (iii) certain extruded products, such as lasagna noodles and spaghetti. “Noodles” are, therefore, a type of “pasta.”

18. In Canada, as in the USA, there is no perceived distinction between noodles and pastas, and “noodles” are regarded as a type of “pasta.” The Canadian *Food and Drug Regulations* uses the regulatory term “alimentary paste” to describe noodle and pasta products. This term includes macaroni, spaghetti, noodles or “similar alimentary pastes,” such as egg macaroni, egg spaghetti, egg noodles or egg alimentary pastes

### **SUMMARY**

19. This discussion illustrates that the terms “pasta” and “noodles” have different meaning in different regions and that there is no international consensus on how to distinguish between the two. It shows that pastas and noodles may be treated similarly in some regions of the world, whereas other regions make distinctions between noodles and pastas based on differences in the ingredients used (raw materials and food additives) and the manufacturing process involved. The global differences in the treatment of pastas and noodles reinforce the importance of excluding the use of the food category descriptors as legal descriptors of products or for labelling purposes.

20. A review of the data in the Source Worksheets of the draft GSFA that were provided by Member States and Non-Governmental Organizations suggest that the only consistent differences between pastas and noodles is: (1) the method of manufacture and raw materials (not food additives) used in the manufacture of

---

<sup>44</sup> U.S. Code of Federal Regulations (2001): 21 CFR 139.150 (Noodle products), and 21 CFR 139.180 (Wheat and soy noodle products).

<sup>45</sup> U.S. Code of Federal Regulations (2001): 21 CFR 139.110 (Macaroni products), 21 CFR 139.121 (Nonfat milk macaroni products), 21 CFR 139.138 (Whole-wheat macaroni products), and 21 CFR 139.140 (Wheat and soy macaroni products).

these products; and (2) the use of additives in fresh pastas and noodles and in processed (e.g., dried, pre-cooked) pastas and noodles.

## RECOMMENDATION

21. The CCFAC may wish to consider the following alternatives to resolve concerns raised with regard to food category 06.4 (Pastas and noodles and like products).

- a) Affirm that Food Category 06.4 (Pastas and noodles and like products (e.g. rice paper, rice vermicelli)) should be maintained as is in the current FCS.
- b) Replace the term “pastas and noodles and like products” in food category 06.4 and its sub-categories 06.4.1 and 06.4.2 with the term “alimentary paste”
- c) Consider dividing food category 6.4 “Pastas and noodles and like products (e.g. rice paper, rice vermicelli)” into sub-categories for pasta and noodles as follows:

### 06.4 PASTAS AND NOODLES AND LIKE PRODUCTS (E.G., RICE PAPER, RICE VERMICELLI)

#### 06.4.1 PASTA

##### 06.4.1.1 DRIED PASTA

##### 06.4.1.2 FRESH PASTA

#### 06.4.2 NOODLES AND LIKE PRODUCTS (E.G., RICE PAPER, RICE VERMICELLI)

#### 06.4.3 PRE-COOKED PASTA, NOODLES, AND LIKE PRODUCTS

- d) Consider revising food category 06.4 “Pastas and noodles and like products (e.g. rice paper, rice vermicelli)” by creating four subcategories as follows:

#### 06.4.1 FRESH PASTAS AND NOODLES AND LIKE PRODUCTS:

Pasta and noodle products that are untreated (i.e., not heated, cooked, pre-gelatinated or frozen) and 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:

Pasta and noodle products that are untreated (i.e., not heated, cooked, pre-gelatinated 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:

Pasta and noodle products that are treated (i.e., heated cooked, pre-gelatinated, 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 (*ramen* and *sokuseki-men*) that are pre-gelatinated and heated prior to sale to the consumer.

**Extract from the Preamble to the GSFA (Codex Standard 192-1995 (Rev. 2-1999)]****5. FOOD CATEGORIZATION SYSTEM<sup>46</sup>**

The food category system is a tool for the allocation of food additive uses authorized by this Standard. The food category system applies to all foodstuffs including those in which no additives are permitted.

The food descriptors are not to be legal product designations nor are they intended for labeling purposes.

The food category system is based on the following principles:

The food category system 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 otherwise stated. Similarly, when an additive is permitted in a sub-category, its use is also allowed in any further sub-categories and in descriptors or individual foodstuffs mentioned in a sub-category.

The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.

The food category system takes into consideration the carry-over principle. By doing so, the food category system does not need to specifically mention compound foodstuffs, e.g. prepared meals, because they may contain, *pro rata*, all the additives allowed in their components, except when the compound foodstuff needs an additive which is not authorized in its components.

The food category system is used to simplify the reporting of food additive uses for assembling and constructing the Standard.

---

<sup>46</sup> Each Codex commodity standard has been initially assigned to one of the food categories or sub-categories of the food category based on the system developed by the Confédération des Industries Agro-Alimentaires de la CEE (CIAA). It is expected that the food category system for the Standard (CL 1996/14-FAC) will form the basis of a new food classification scheme that will be eventually proposed for adoption by the CAC. Codex Standard Numbers (CXSNs), together with the corresponding names of the Codex commodity standards and the food categories and sub-categories to which the CXSNs have been classified are listed in ANNEX B.

[N.B.: Annex B has been redesignated as ANNEX C as of the 30<sup>th</sup> CCFAC (see CX/FAC 99/6, September 1998). The reference to the FCS for the purpose of the elaboration of the GSFA should also be updated in this footnote.]

## **Food Category System (FCS) for the Elaboration of the GSFA (as of 33<sup>rd</sup> Session of CCFAC) with Description of the Food Categories**

### **01.0 DAIRY PRODUCTS, EXCLUDING PRODUCTS OF CATEGORY 2.0:**

Includes all types of dairy products that may be derived from any appropriate source (e.g., cow, sheep, goat). In this category, a “plain” product is one that is not flavoured, nor contains fruit, vegetables or other ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards.<sup>47</sup>

#### **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:**

Includes plain fluid products only.

###### **01.1.1.1 Milk:**

Fluid milk is usually obtained from cows, but may also be obtained from sheep and goats. Milk is usually heat-treated by pasteurization, ultra-high temperature (UHT) treatment or sterilization.<sup>48</sup> Includes skim, part-skim, low-fat and whole milk.

###### **01.1.1.2 Buttermilk (plain):**

Buttermilk (sour milk) is produced by fermentation of fluid 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).<sup>49</sup> 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.

#### **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.<sup>50</sup>

###### **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 (sterilized or pasteurized) after fermentation.

##### **01.2.2 RENNETED MILK:**

<sup>47</sup> The definition of “plain” was provided in the comments by IDF on the FCS (32<sup>nd</sup> CCFAC, CRD 4).

<sup>48</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 389.

<sup>49</sup> *Ibid.*, p. 392.

<sup>50</sup> 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.

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:**

Includes plain, sweetened, and flavoured types of condensed 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. For evaporated milk, the water removal may be accomplished by heating.<sup>51</sup> Includes partially dehydrated milk.

#### **01.3.2 BEVERAGE WHITENERS:**

Milk or cream substitute consisting of a fat-water emulsion for use in beverages such as coffee and tea. Products are usually in a liquid or 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.<sup>52</sup> 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:**

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:**

Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk.<sup>53</sup> Includes milk cream and “half-and-half.”

#### **01.4.2 STERILIZED, UHT, WHIPPING OR WHIPPED, AND REDUCED FAT CREAMS:**

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).<sup>53</sup> Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings.

#### **01.4.3 CLOTTED CREAM:**

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)).<sup>54</sup>

#### **01.4.4 CREAM ANALOGUES:**

Cream substitute consisting of a 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:**

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 produced in a powdered form.<sup>55</sup>

#### **01.5.2 MILK AND CREAM POWDER ANALOGUES:**

<sup>51</sup> Codex Standard for Evaporated Milk (CXSN A-03-1999 Rev. 1).

<sup>52</sup> Codex Standard for Sweetened Condensed Milk (CXSN A-04-1999 Rev. 1).

<sup>53</sup> Codex Standard for Cream for Direct Consumption (CXSN A-09-1976).

<sup>54</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 393.

<sup>55</sup> Codex Standard for Milk Powder and Cream Powder (CXSN 207-1999).

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. 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 suitable for consumption after manufacture.<sup>56</sup> 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),<sup>57</sup> cream cheese (rahmfrischkase, an uncured, soft spreadable cheese made from pasteurized cow's milk and pasteurized cream),<sup>58</sup> neufchatel cheese and mozzarella (scamorza) cheese. Includes the whole cheese and 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.

#### 01.6.2 RIPENED CHEESE:

Ripened cheese is not suitable for consumption 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.<sup>56</sup> Ripened cheese may be soft (e.g., camembert), semi-soft (e.g., edam), hard (e.g., cheddar), or low-fat (e.g., harzer kase). Includes cheese in brine, which is a semi-hard to soft ripened 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).<sup>59</sup>

##### 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.

##### 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.

##### 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.<sup>60</sup> Includes the whole cheese and the rind of the cheese. Different from whey protein cheese (01.6.6).

<sup>56</sup> Codex Standard for Cheese (CXSN A-06-1999 Rev. 1 Amended 2001).

<sup>57</sup> Codex Standard for Cottage Cheese and Creamed Cottage Cheese (CXSN C-16-1968).

<sup>58</sup> Codex Standard for Cream Cheese (Rahmfrischkase) (CXSN C-31-1973).

<sup>59</sup> Codex Standard for Cheese in Brine (CXSN 208-1999 Amended 2001).

<sup>60</sup> Codex Standard for Whey Cheese (CXSN A-07-1999 Rev. 1).

**01.6.4 PROCESSED CHEESE:**

Product with a very long shelf life made from natural, very hard grating or hard cheeses by shredding and heating 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.<sup>61</sup>

**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:**

Includes cheese-like products based on fat-water emulsions, including in dehydrated (powder) form.

Includes imitation cheese and imitation cheese mixes.

**01.6.6 WHEY PROTEIN CHEESE:**

Product containing the protein extracted from the whey component of milk. Different from whey cheese (01.6.3).

**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.<sup>62</sup> 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, jellied milk, frozen flavoured yoghurt, junket (sweet custard-like dessert made from flavoured milk set with rennet), butterscotch pudding and chocolate mousse.

**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. Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milkfat has been removed.<sup>63</sup> Also includes whey butter (a water-in-oil emulsion derived from whey and used as a butter-like substance).

**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 of glycerides of fatty acids of from vegetable, animal or marine sources.<sup>64</sup> 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)).

<sup>61</sup> *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).

<sup>62</sup> Codex Standard for Flavoured Yoghurt and Products Heat-Treated After Fermentation (CXSN A-11b-1976).

<sup>63</sup> Codex Standard for Whey Powders (CXSN A-15-1995).

<sup>64</sup> Codex General Standard for Edible Fats and Oils Not Covered by Individual Standards (CXSN 019-1999).

**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.<sup>65</sup>

**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 oils.<sup>66</sup> 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.<sup>64, 67</sup> Examples include: virgin olive oil, cottonseed oil, peanut oil, and vanispati.

**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 (primier 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.<sup>68, 69</sup> 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.<sup>70</sup>

**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.<sup>71</sup> Butter-margarine blends are mixtures of butter and margarine.

**02.2.2 EMULSIONS CONTAINING LESS THAN 80% FAT (e.g., MINARINE):** Include reduced-fat counterparts of butter and margarine, and products derived from butter (e.g., “butterine,” a spreadable butter blend with vegetable oils).<sup>72</sup> Minarine is a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk.<sup>73</sup>

<sup>65</sup> Codex Standard for Milkfat Products (CXSN A-02-1999 Rev. 1).

<sup>66</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

<sup>67</sup> Codex Standard for Olive Oil (CXSN 033-1989 Rev. 1); and Codex Standard for Named Vegetable Oils (CXSN 210-1999 Amended 2001).

<sup>68</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

<sup>69</sup> Codex Standard for Named Animal Fats (CXSN 211-1999).

<sup>70</sup> Codex Standard for Butter (CXSN A-01-1999 Rev. 1).

<sup>71</sup> Codex Standard for Margarine (CXSN 032-1989 Rev. 1).

<sup>72</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 395.

<sup>73</sup> Codex Standard for Minarine (CXSN 135-1989 Rev. 1).

**02.3 Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions:**

Includes fat-based counterparts of dairy-based foods excluding dessert products. Examples include: filled or imitation milk (a fat-substituted milk produced from nonfat milk solids by addition of vegetable fats (coconut, safflower or corn oil));<sup>49</sup> non-dairy toppings, fillings and frostings; non-dairy whipped cream; and vegetable cream.

**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. 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.

**04.0 FRUITS AND VEGETABLES (INCLUDING MUSHROOMS AND FUNGI, ROOTS AND TUBERS, PULSES AND LEGUMES, 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 that act as protective coatings and help to preserve the freshness 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.

**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.<sup>74</sup> Examples include frozen fruit salad and frozen strawberries.

**04.1.2.2 Dried fruit:**

Fruit from which water is removed to prevent microbial growth.<sup>74</sup> 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 and pickled watermelon rind. Oriental pickled (“cured” or “preserved”) fruit products are sometimes referred to as “candied” fruit.<sup>75</sup> These are not the candied fruit products of category 04.1.2.7 (i.e., dried, sugar coated fruit).

<sup>74</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 613-617.

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.<sup>74</sup> 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.<sup>74, 76</sup> 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).<sup>74</sup>

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.<sup>74</sup> 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.

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, frutgod, 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:


---

<sup>75</sup> *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.

<sup>76</sup> Codex Standard for Jams (Fruit Preserves) and Jellies (CXSN 079-1981); and Codex Standard for Citrus Marmelade (CXSN 080-1981).

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, and aloe vera), seaweeds, and nuts and seeds:**

Includes all fresh (04.2.1) and processed (04.2.2) products. The proposal to amend this category to clarify the descriptor for “vegetables” is discussed in Part II, para. 58(a).

04.2.1 FRESH VEGETABLES, 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, and nuts and seeds:

Raw vegetables presented fresh from harvest.

04.2.1.2 Surface-treated fresh vegetables, and nuts and seeds:

The surfaces of certain fresh fruit are coated with glazes or waxes that act as protective coatings and help to preserve the freshness of the fruit. Additives that are used in these glazes or waxes are included in categories 04.1.1.2 . Examples include: avocados, cucumbers, green peppers and pistachio nuts.

04.2.1.3 Peeled, cut or shredded fresh vegetables, 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, SEAWEEDES, AND NUTS AND SEEDS:

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

04.2.2.1 Frozen vegetables, and nuts and seeds:

Fresh vegetables are usually blanched and frozen.<sup>77</sup> Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.

04.2.2.2 Dried vegetables, 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.<sup>77</sup> 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 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*).

<sup>77</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 572-576.

**04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables:**

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.<sup>77</sup> 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, 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).<sup>77, 78</sup> 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, 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*), fresh tofu, tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert (*namagashi*).

**04.2.2.7 Fermented vegetable products:**

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt.<sup>77</sup> 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.<sup>79</sup> Examples include: red pepper paste, fermented vegetable products (some *tsukemono* other than category 04.2.2.3), fermented soybeans (*natto*), and sauerkraut (fermented cabbage).

**04.2.2.8 Cooked or fried vegetables 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)

<sup>78</sup> Codex Standard for Processed Tomato Concentrates (CXSN 057-1981).

<sup>79</sup> *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.

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.<sup>80, 81</sup> 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.<sup>81</sup> 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,<sup>82</sup> 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).<sup>81,83</sup> 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, milk solids and sugar),<sup>84</sup> 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).<sup>85</sup>

#### 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;<sup>86</sup> these coatings are included in category 05.4. Also included are Oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*.

<sup>80</sup> Codex Standard for Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar (CXSN 105-2001 Rev. 1); Codex Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CXSN 141-2001 Rev. 1).

<sup>81</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

<sup>82</sup> Codex Standard for Cocoa Butter (CXSN 086-2001 Rev. 1).

<sup>83</sup> Codex Standard for Chocolate (CXSN 087-1981).

<sup>84</sup> Codex Standard for Cocoa Butter Confectionery (CXSN 147-1985).

<sup>85</sup> Codex Standard for Composite and Filled Chocolate (CXSN 142-1983).

<sup>86</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

**05.3 Chewing gum:**

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives.<sup>86</sup> 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, 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 4.1.2.8. Chocolate or fudge sauce is included in 5.1.2.

**06.0 CEREALS AND CEREAL PRODUCTS, INCLUDING FLOURS AND STARCHES FROM ROOTS AND TUBERS, PULSES AND LEGUMES, EXCLUDING BAKERY WARES OF FOOD CATEGORY 07.0**

Includes unprocessed (06.1) and various processed forms of cereal and cereal-based products. The proposal to amend the descriptor for this category to clarify that it includes only cereal products derived from cereal grains, rice, roots and tubers, and pulses and legumes (including soybeans) is discussed in Part II, para 58(b).

**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:**

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.<sup>87</sup> This category includes flour pastes for bread and flour confectionery, flour for bread and pastries, 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*), rice bran (*komenuka*), tapioca starch (for syrup), 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):**

A full discussion of pastas and noodles is provided in Part III of this document.

**06.4.1 FRESH PASTAS AND NOODLES AND LIKE PRODUCTS:**

Includes untreated pasta and noodle products (i.e., not dried, cooked or frozen) that are intended to be cooked and consumed soon after preparation. Examples include: unboiled noodles, and "skins" or crusts for spring rolls, wontons, and *shuo mai*.

**06.4.2 PRE-COOKED OR DRIED PASTAS AND NOODLES AND LIKE PRODUCTS:**

Products that are dried or cooked prior to packaging for sale. It includes canned products. Examples include dried, cooked or canned forms of: spaghetti, bean vermicelli, rice vermicelli, macaroni, instant noodles (*ramen* and *sokuseki-men*), rice noodles, and gnocchi.

---

<sup>87</sup>Ibid., pp. 510-512.

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

Dessert products containing cereal, starch or grain as the main ingredient. 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*).

**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., *mochi*).<sup>88</sup> Crisp snacks made from rice grains, also called “rice cakes” are categorized in 15.1, and dessert-type rice cakes are in 06.5. A proposal to amend the descriptor for category 06.7 to clarify that all processed rice products are included in category 06.7 is discussed in Part II, para. 58(c). 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:**

At the 33<sup>rd</sup> CCFAC (2001), the Committee agreed to add this category, which would include soybean curd (tofu), either fermented or non-fermented, other fermented soybean products (e.g., miso), soybean milk, soybean milk film and soybean milk cheese. As discussed in Part II, paras 54 – 56, category 06.8 is a sub-category of 06.0, which includes only cereal and cereal products from legumes, such as soybeans. Therefore, it is 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 included under 06.4. The FCS already accommodates various other soybean products. Fresh soybean curd (tofu) is 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, soybean milk film, and soybean cheese in category 12.9 (Protein products), since this category includes protein products that may be considered as analogues of or substitutes for standard products such as milk, cheese and meat. Therefore, listing these products in category 06.8 would be redundant, and deletion of category 06.8 from the FCS has been proposed (Part II, para. 59).

**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.

---

<sup>88</sup> *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.

**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.<sup>89</sup> Examples include: filled dumplings and steamed bun with meat, jam or other filling (*manjyu*).

**07.2 Fine bakery wares (sweet, salty, savoury):**

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.

**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). The proposal to clarify that “cookies” includes “British biscuits” is discussed in Part II, para 58(d).

**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:**


---

<sup>89</sup>*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.

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.<sup>90</sup> 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.<sup>90</sup> Examples include: dried salt pork, dehydrated meat, and proscuitto-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).

<sup>90</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 439-445.

### 08.3.1 NON-HEAT TREATED PROCESSED COMMUNUTED 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.<sup>90</sup> 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.<sup>90</sup> 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 COMMUNUTED 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 COMMUNUTED 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.<sup>90</sup>

## **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). 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.<sup>91</sup>

---

<sup>91</sup> Ibid., pp. 464-468.

**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 fish subjected to freezing or quick-freezing at sea and on land for further processing.<sup>91</sup> 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)<sup>92</sup>.

**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.

**09.2.4 COOKED AND/OR FRIED FISH AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSTACEANS, 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; 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.<sup>91</sup> 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, CRUSTACEANS, 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.

<sup>92</sup> Codex Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter (CXS 166-1995 Rev. 1).

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.<sup>91</sup> 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, CRUSTACEANS, 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.<sup>91</sup>

#### **09.3.2 FISH AND FISH PRODUCTS, INCLUDING MOLLUSKS, CRUSTACEANS, 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.<sup>91</sup> 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.<sup>91</sup> 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.<sup>93</sup> 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.<sup>91</sup> 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:**

<sup>93</sup> *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.

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 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.<sup>94</sup>

#### **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*).<sup>95</sup>

### **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., 11.4 and 11.6), and natural sweeteners (11.5 – honey).

### **11.1 Refined and raw sugars:**

Nutritive sweeteners fully or partially purified from sucrose (derived from, e.g., beet sugar and cane sugar), glucose (derived from starch), or fructose.

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

White sugar is purified and crystallized sucrose. 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.<sup>96</sup>

#### **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.<sup>96</sup>

<sup>94</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 411-414.

<sup>95</sup> *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.

<sup>96</sup> Codex Standard for Sugars (CXSN 212-2001 Rev. 1).

### **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.<sup>97</sup> 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.<sup>96</sup>

#### **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.<sup>96</sup>

### **11.1.5 PLANTATION OR MILL WHITE SUGAR:**

Purified and crystallized sucrose.

## **11.2 Brown sugar excluding products of food category 11.1.3:**

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

## **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),<sup>97</sup> and other sweeteners, such as high fructose corn 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.<sup>98</sup> 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) 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).

<sup>97</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 631-633.

<sup>98</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 636. Codex Standard for Honey (CXSN 012-2001 Rev. 2).

**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, 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.<sup>99</sup>

**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)<sup>100</sup>.

**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.

<sup>99</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 719-720.

<sup>100</sup> *Ibid.*, p. 718.

### 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*), 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 *nam pla* (Thai 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:**

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

### **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, *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) proteinaceous meat and fish substitutes, and caseinates (e.g., edible acid casein)<sup>101</sup>.

## **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.<sup>102</sup> Dietetic foods other than those in 13.0 are included in the categories for their standard counterparts.<sup>103</sup>

### **13.1 Infant formulae and follow-on formulae:**

Foods that are the sole source of nutrition 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)<sup>104</sup>, that may serve as a human milk substitute. Products may be soy-based, hydrolyzed protein and/or amino acid-based, or milk-based.

#### 13.1.2 FOLLOW-ON FORMULAE:

Food intended for use as a liquid part of the weaning diet for the infant (aged at least 6 months) and for young children (aged 1-3 years).<sup>105</sup> They may be ready-to-eat or in a powdered form to be reconstituted with water. Products may be soy-based, hydrolyzed protein and/or amino acid-based, or milk-based.

<sup>101</sup> Codex Standard for Edible Casein Products (CXSN A-18-2001 Rev. 1).

<sup>102</sup> Codex General Standard for Labelling of and Claims for Prepackaged Foods for Special Dietary Use (CXSN 146-1985).

<sup>103</sup> For example, diet soda is found in 14.1.4.1, and low-joule jam is found in 04.1.2.5.

<sup>104</sup> Codex Standard for Infant Formula (CXSN 072-1981).

<sup>105</sup> Codex Standard for Follow-Up Formula (CXSN 156-1987, amended 1989).

**13.2 Weaning foods for infants and growing children:**

Foods that are primarily for infants during the weaning period 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 only. These foods exclude infant formulae (13.1.1) and follow-on formulae (13.1.2).<sup>106</sup> 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 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.<sup>107</sup>

**13.3.1 DIETETIC FOODS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR ADULTS:**

Foods as described in 13.3 for use by 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 presented as replacements for all or part of the total daily diet.<sup>108</sup> Includes products with reduced caloric content and those that may also be low in sugar or sugar-free.

**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 nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen.

**13.6 Food supplements:**

Includes vitamin and mineral supplements in tablet or liquid form.

**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.

<sup>106</sup> Codex Standard for Canned Baby Foods (CXSN 073-1981, amended 1989).

<sup>107</sup> Codex Standard for the Labelling of and Claims for Foods for Special Medical Purposes (CXSN 180-1991).

<sup>108</sup> 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).

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).<sup>109</sup>

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,<sup>110</sup> 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.<sup>110, 111</sup> The product may be concentrated and reconstituted with water prior to sale as a ready-to-drink product.<sup>112</sup> 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.<sup>113</sup> The product may be concentrated and reconstituted with water prior to sale as a ready-to-drink product.<sup>114</sup> 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.<sup>110</sup> 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).<sup>110, 115</sup> Fruit-vegetable nectar blends are reported under their components (i.e., fruit nectar and vegetable nectar).

<sup>109</sup> Codex Standard for Natural Mineral Waters (CXSN108-1997 Rev. 1 Amended 2001).

<sup>110</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 617-620.

<sup>111</sup> Codex General Standard for Vegetable Juices (CXSN 179-1991).

<sup>112</sup> See Codex Standards for Fruit Juices Preserved Exclusively by Physical Means (e.g., Orange Juice Preserved Exclusively by Physical Means: CXSN 045-1981).

<sup>113</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 576.

<sup>114</sup> Codex Standards for Vegetable Juices Preserved Exclusively by Physical Means (CXSN 179-1991).

<sup>115</sup> Codex Standard for Apricot, Peach and Pear Nectars Preserved Exclusively by Physical Means (CXSN 044-1981).

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.

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.<sup>116</sup> Also, includes coffee-, tea- and herbal-based drinks.

14.1.4.1 Carbonated 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 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 cappuccino 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 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 cappuccino 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:**


---

<sup>116</sup> Fruit and vegetable juices *per se* are found in 14.1.2.1 and 14.1.2.2, respectively.

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, and stout<sup>117</sup>.

#### 14.2.2 CIDER AND PERRY:

Fruit wines made from apples (cider) and pears (perry). Also includes cidre bouche<sup>118</sup>.

#### 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)<sup>119</sup>.

##### 14.2.3.1 Still 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 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.<sup>118</sup>

##### 14.2.3.3 Fortified wine, and liquor 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 sherry<sup>118</sup>. The proposal to amend the descriptor for this category to include “natural sweet wine” is discussed in Part II, para 58(e).

#### 14.2.4 WINES (OTHER THAN GRAPE):

Includes wines made from fruit other than grapes, apples and pears,<sup>120</sup> 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.<sup>118</sup>

#### 14.2.6 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: apertifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), bagaceira belha (grappa from Portugal; bagaceira is a drink distilled from *bagaço* (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, 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, whiskey, and

<sup>117</sup> *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 644.

<sup>118</sup> *Ibid.* pp. 669-679.

<sup>119</sup> *Ibid.* p. 654. OIV – International Code of Oenological Practices

<sup>120</sup> Grape wines are included in 14.2.3; and apple wine (cider) and pear wine (perry) are included in 14.2.2.

vodka.<sup>118,121,122</sup> The proposal to amend the descriptor to include the qualifier “distilled” for “spirituous beverages” is discussed in Part II, para 58(f).

**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* (Brazilian liquor made from fermented distilled sugar cane juice)); bitter soda and bitter vino; clarea (also clarão 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 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 *shochuu* (a spirituous beverage), rice and *koji*); 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).<sup>118,121,123</sup>

**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).

**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).

<sup>121</sup> *OIV Lexique de la Vigne*.

<sup>122</sup> See also: Glossary of Portuguese Terms at: [www.bar-do-binho.com/help.htm](http://www.bar-do-binho.com/help.htm)

<sup>123</sup> *Alexis Lichinne's New Encyclopedia of Wine and Spirits*, 3<sup>rd</sup> Ed. See also: [rain-tree.com/jurubeba.htm](http://rain-tree.com/jurubeba.htm), [www.florilegium.org/files/BEVERAGES/Clarea-d-Agua-art.html](http://www.florilegium.org/files/BEVERAGES/Clarea-d-Agua-art.html), and [wine.about.com/food/wine/library/types/bl\\_sangria.htm](http://wine.about.com/food/wine/library/types/bl_sangria.htm).

**Cross-Reference of Codex Standardized Foods with the Food Categorization System used for the  
Elaboration of the GSFA – Sort by Codex Standard No. Only<sup>124</sup>**

<b>Codex Standard No.</b>	<b>Codex Standard Title</b>	<b>Food Category No.</b>
003-1995 Rev.1	Canned Salmon	09.4
012-2001 Rev.2	Honey	11.5
013-1981	Canned Tomatoes	04.2.2.4
014-1981	Canned Peaches	04.1.2.4
015-1981	Canned Grapefruit	04.1.2.4
016-1981	Canned Green Beans and Wax Beans	04.2.2.4
017-2001 Rev. 1	Canned Applesauce	04.1.2.4
018-1981	Canned Sweet Corn	04.2.2.4
019-1999	General Standard for Edible Fats and Oils Not Covered by Individual Standards	02.1
032-1989 Rev. 1	Margarine	02.2.1.2
033-1989 Rev. 1	Olive Oil	02.1.2
036-1995 Rev. 1	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
037-1995 Rev. 1	Canned Shrimps or Prawns	09.4
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
038-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
038-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
038-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
038-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
039-1981	Dried Edible Fungi	04.2.2.2
040-1981	Fresh Fungus “Chanterelle”	04.2.1.1
041-1981	Quick Frozen Peas	04.2.2.1
042-1987 Rev. 1	Canned Pineapple	04.1.2.4
044-1981	Apricot, Peach and Pear Nectar (preserved exclusively by physical means)	14.1.3.1
045-1981	Orange Juice (preserved exclusively by physical means)	14.1.2.1
046-1981	Grapefruit Juice (preserved exclusively by physical means)	14.1.2.1
047-1981	Lemon Juice (preserved exclusively by physical means)	14.1.2.1
048-1981	Apple Juice (preserved exclusively by physical means)	14.1.2.1
049-1981	Tomato Juice (preserved exclusively by physical means)	14.1.2.2
052-1981	Quick Frozen Strawberries	04.1.2.1
053-1981	Foods with Low-Sodium Content (special dietary foods with low sodium content)	13.0
053-1981	Foods with Low-Sodium Content (salt substitutes)	12.2
055-1981	Canned Mushrooms	04.2.2.4
056-1981	Canned Asparagus	04.2.2.4
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
058-1981	Canned Green Peas	04.2.2.4
059-1981	Canned Plums	04.1.2.4
060-1981	Canned Raspberries	04.1.2.4
061-2001 Rev. 1	Canned Pears	04.1.2.4
062-1981	Canned Strawberries	04.1.2.4

<sup>124</sup> Uses FCS revised as of the 33<sup>rd</sup> CCFAC and Codex standardized Foods adopted as of the 24<sup>th</sup> CAC.

<b>Codex Standard No.</b>	<b>Codex Standard Title</b>	<b>Food Category No.</b>
063-1981	Concentrated Apple Juice (preserved exclusively by physical means)	14.1.2.3
064-1981	Concentrated Orange Juice (preserved exclusively by physical means)	14.1.2.3
066-1987 Rev. 1	Table Olives	04.2.2.3
067-1981	Raisins	04.1.2.2
068-1981	Canned Mandarin Oranges	04.1.2.4
069-1981	Quick Frozen Raspberries	04.1.2.1
070-1995 Rev. 1	Canned Tuna and Bonito	09.4
072-1981	Infant Formula	13.1.1
073-1981	Canned Baby Foods	13.2
074-1991	Processed Cereal-Based Foods for Infants and Children	13.2
075-1981	Quick Frozen Peaches	04.1.2.1
076-1981	Quick Frozen Bilberries	04.1.2.1
077-1981	Quick Frozen Spinach	04.2.2.1
078-1981	Canned Fruit Cocktail	04.1.2.4
079-1981	Jam (Fruit Preserves) and Jellies	04.1.2.5
080-1981	Citrus Marmelade	04.1.2.5
081-1981	Canned Mature Processed Peas	04.2.2.4
082-1981	Grape Juice (preserved exclusively by physical means)	14.1.2.1
083-1981	Concentrated Grape Juice (preserved exclusively by physical means)	14.1.2.3
084-1981	Sweetened Concentrated Labrusca Type Grape Juice (preserved exclusively by physical means)	14.1.2.3
085-1981	Pineapple Juice (preserved exclusively by physical means)	14.1.2.1
086-2001 Rev. 1	Cocoa Butters	05.1.3
087-1981	Chocolate	05.1.4
088-1991 Rev. 1	Canned Corned Beef	08.3.2
089-1991 Rev. 1	Luncheon Meat	08.3.2
090-1995 Rev. 1	Canned Crab Meat	09.4
092-1995 Rev. 1	Quick Frozen Shrimps or Prawns	09.2.1
094-1995 Rev. 1	Canned Sardines and Sardine-Type Products	09.4
095-1995 Rev. 1	Quick Frozen Lobsters	09.2.1
096-1991 Rev. 1	Cooked Cured Ham	08.2.2
097-1991 Rev. 1	Cooked Cured Pork Shoulder	08.2.2
098-1991 Rev. 1	Cooked Cured Chopped Meat	08.3.2
099-1981	Canned Tropical Fruit Salad	04.1.2.4
101-1981	Non-Pulpy Blackcurrant Nectar (preserved exclusively by physical means)	14.1.3.1
103-1981	Quick Frozen Blueberries	04.1.2.1
104-1981	Quick Frozen Leek	04.2.2.1
105-2001 Rev. 1	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
108-1997 Rev. 1 (Amended 2001)	Natural Mineral Waters	14.1.1.1
110-1981	Quick Frozen Broccoli	04.2.2.1
111-1981	Quick Frozen Cauliflower	04.2.2.1
112-1981	Quick Frozen Brussel Sprouts	04.2.2.1
113-1981	Quick Frozen Green Beans and Wax Beans	04.2.2.1
114-1981	Quick Frozen French-Fried Potatoes	04.2.2.1
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
116-1981	Canned Carrots	04.2.2.4
117-2001 Rev. 2	Bouillon and Consommés	12.5
119-1995 Rev. 1	Canned Finfish	09.4
120-1981	Blackcurrant Juice (preserved exclusively by physical means)	14.1.2.1
121-1981	Concentrated Blackcurrant Juice (preserved exclusively by physical means)	14.1.2.3
122-1981	Pulpy Nectars of Certain Small Fruits (preserved exclusively by physical means)	14.1.3.1

<b>Codex Standard No.</b>	<b>Codex Standard Title</b>	<b>Food Category No.</b>
129-1981	Canned Apricots	04.1.2.4
130-1981	Dried Apricots	04.1.2.2
131-1981	Unshelled Pistachio Nuts	04.2.1.1
132-1981	Quick Frozen Whole Kernel Corn	04.2.2.1
132-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1
134-1995 Rev. 1	Nectars of Certain Citrus Fruits (preserved exclusively by physical means)	14.1.3.1
135-1989 Rev. 1	Minarine	02.2.2
138-1983	Concentrated Pineapple Juice (preserved exclusively by physical means)	14.1.2.3
139-1983	Concentrated Pineapple Juice with Preservatives for Manufacturing	14.1.2.3
140-1983	Quick Frozen Carrots	04.2.2.1
141-2001 Rev. 1	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
142-1983	Composite and Filled Chocolate	05.1.4
143-1985	Dates (coated)	04.1.1.2
143-1985	Dates (fresh)	04.1.1.1
144-1985	Canned Palmetto	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
147-1985	Cocoa Butter Confectionery	05.1.4
148-1985	Guava Nectar (preserved exclusively by physical means)	14.1.3.1
149-1985	Liquid Pulpy Mango Products (preserved exclusively by physical means)	14.1.3.1
150-1997 Rev. 1 (2 <sup>nd</sup> Amend. 2001)	Food Grade Salt	12.1
151-1995 Rev. 1	Gari	04.2.2.7
152-1995 Rev. 1	Wheat Flour	06.2
153-1995 Rev. 1	Maize (Corn)	06.1
154-1995 Rev. 1	Whole Maize (Corn) Meal	06.2
155-1995 Rev. 1	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2
156-1987	Follow-Up Formula	13.1.2
159-1987	Canned Mangoes	04.1.2.4
160-1987	Mango Chutney	04.1.2.6
161-1989	Fruit Nectars (preserved exclusively by physical means)	14.1.3.1
163-1987	Wheat Gluten	12.9
164-1989	Fruit Juices (preserved exclusively by physical means)	14.1.2.1
165-1995 Rev. 1	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.2.1
166-1995 Rev. 1	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
167-1995 Rev. 1	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
168-1987	Mayonnaise	12.6.1
169-1995 Rev. 1	Whole and Decorticated Pearl Millet Grains	06.1
170-1995 Rev. 1	Pearl Millet Flour	06.2
171-1995 Rev. 1	Certain Pulses	04.2.1.1
172-1995 Rev. 1	Sorghum Grains	06.1
173-1995 Rev. 1	Sorghum Flour	06.2
174-1989	Vegetable Protein Products	12.9
175-1989	Soy Protein Products	12.9
176-1995 Rev. 1	Edible Cassava Flour	06.2
177-1991	Grated Desiccated Coconut	04.1.2.2
178-1995 Rev. 1	Durum Wheat Semolina and Durum Wheat Flour	06.2
179-1991	Vegetable Juices (preserved exclusively by physical means)	14.1.2.2
181-1991	Formula Foods for Use in Weight Control Diets	13.4
182-1999	Pineapple	04.1.1.1
183-2001 Rev. 1	Papaya	04.1.1.1
184-1993	Mango	04.1.1.1
185-1993	Nopal	04.2.1.1

<b>Codex Standard No.</b>	<b>Codex Standard Title</b>	<b>Food Category No.</b>
186-1993	Prickly Pear	04.2.1.1
187-1993	Carambola	04.1.1.1
188-1993	Baby Corn	04.2.1.1
189-1993	Dried Shark Fins	09.2.5
190-1995	Quick Frozen Fish Fillets	09.2.1
191-1995	Quick Frozen Raw Squid	09.1.2
196-1995	Litchi	04.1.1.1
197-1995	Avocado	04.2.1.1
198-1995	Rice	06.1
199-1995	Wheat and Durum Wheat	06.1
200-1995	Peanuts	04.2.1.1
201-1995	Oats	06.1
202-1995	Couscous	06.1
203-1995	Formula Foods for Use in Very Low Energy Diets for Weight Reduction	13.4
204-1997	Mangosteens	04.1.1.1
205-1997	Bananas	04.1.1.1
207-1999	Milk Powders and Cream Powders	01.5.1
208-1999 (Amended 2001)	Cheeses in Brine	01.6.2.1
210-1999 (Amended 2001)	Named Vegetable Oils	02.1.2
211-1999	Named Animal Fats	02.1.3
212-2001 Rev. 1	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
212-2001 Rev. 1	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-2001 Rev. 1	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-2001 Rev. 1	Sugars (plantation or white mill sugar)	11.1.5
213-2001 Rev. 1	Limes	04.1.1.1
214-1999	Pumelos (citrus grandis)	04.1.1.1
215-1999	Guavas	04.1.1.1
216-1999	Chayotes	04.1.1.1
217-1999	Mexican Limes	04.1.1.1
218-1999	Ginger	04.2.1.1
219-1999	Grapefruits (citrus paradisi)	04.1.1.1
220-1999	Longans	04.1.1.1
A-01-1999	Butter	02.2.1.1
A-02-1999	Milkfat Products	02.1.1
A-03-1999	Evaporated Milks	01.3.1
A-04-1999	Sweetened Condensed Milks	01.3.3
A-06-1999 Rev. 1 (Amended 2001)	Cheese (ripened, including mould ripened)	01.6.2.1
A-06-1999 Rev. 1 (Amended 2001)	Cheese (unripened, including fresh cheese) – SEE ALSO CXSN XXX-2001	01.6.1
A-07-1999	Whey Cheese	01.6.3
A-08a-1978	Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese	01.6.4.1
A-08b-1978	Process(ed) Cheese and Spreadable Process(ed) Cheese	01.6.4.1
A-08c-1978	Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)	01.6.4.1
A-09-1976	Cream for Direct Consumption	01.4
A-09-1976	Cream for Direct Consumption (pasteurized, half, double)	01.4.1
A-09-1976	Cream for Direct Consumption (whipping, sterilized, UHT or ultra-pasteurized)	01.4.2
A-11a-1975	Yoghurt and Sweetened Yoghurt	01.2.1.1
A-11b-1975	Flavoured Yoghurt and Products Heat-Treated after Fermentation	01.7

<b>Codex Standard No.</b>	<b>Codex Standard Title</b>	<b>Food Category No.</b>
A-15-1995	Whey Powders	01.8
A-18-2001 Rev. 1	Edible Casein Products	12.9
C-01-1966	Cheddar Cheese	01.6.2.1
C-03-1966	Danbo Cheese	01.6.2.1
C-04-1966	Edam Cheese	01.6.2.1
C-05-1966	Gouda Cheese	01.6.2.1
C-06-1966	Havarti Cheese	01.6.2.1
C-07-1966	Samsøe Cheese	01.6.2.1
C-09-1967	Emmentaler Cheese	01.6.2.1
C-11-1968	Tilsiter Cheese	01.6.2.1
C-13-1968	Saint Paulin Cheese	01.6.2.1
C-15-1968	Provolone Cheese	01.6.2.1
C-16-1968	Cottage Cheese, including Creamed Cottage Cheese	01.6.1
C-18-1969	Coulommiers Cheese	01.6.2.1
C-31-1973	Cream Cheese (Rahmfrischkase)	01.6.1
C-33-1973	Camembert Cheese	01.6.2.1
C-34-1973	Brie Cheese	01.6.2.1
C-35-1978	Extra Hard Grating Cheese	01.6.2.1
XXX-2001	Asparagus	04.2.1.1
XXX-2001	Bottled/PACKAGED Drinking Waters (other than natural mineral water)	14.1.1.2
XXX-2001	Cape Gooseberry	04.1.1.1
XXX-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
XXX-2001	Kimchi	04.2.2.7
XXX-2001	Tannia	05.2.1.1
XXX-2001	Unripened Cheese, Including Fresh Cheese	01.6.1
XXX-2001	Wheat Gluten Products, Including Wheat Gluten	12.9