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DISCUSSION PAPER ON THE SCOPE OF CERTAIN FOOD CATEGORIES OF THE GENERAL STANDARD FOR FOOD ADDITIVES (GSFA)

(Prepared by the United States of America, with the assistance of Australia, Brazil, European Community, Japan, Malaysia, New Zealand, Serbia, South Africa, Switzerland, ICA, IDF, IFAC, ISA and NATCOL)

INTRODUCTION

1. The 40th Session of the Codex Committee on Food Additives (CCFA) agreed to establish an electronic Working Group, working in English, to prepare a discussion paper proposing options for resolving uncertainties identified with the following food categories in the Codex General Standard for Food Additives (GSFA): 01.2.1.1 (Fermented milks (plain), not heat-treated after fermentation), 05.1 (Cocoa products and chocolate products including imitation and chocolate substitutes), 08.1 (Fresh meat, poultry and game), and 16.0 (Composite foods – foods that could not be placed in categories 01-15).¹

BACKGROUND

2. The food category system (FCS) of the GSFA is contained in Annex B of the standard (CODEX STAN 192-1995). The FCS is intended as a tool for simplifying reporting of food additive uses for assembling and constructing the GSFA. The FCS is based on the following principles: (1) the similarity of food consumption patterns (i.e., food that is consumed in a similar way or similar quantities); (2) the similarity of food processing (e.g., heat treatment, canning, freezing, drying); and (3) food technology needs. The food category titles and descriptors are not intended for labelling purposes.²

3. The FCS includes the food category title and a brief descriptor for each food category. The descriptor defines the scope of the food category and provides examples of the foods that are included in the category.

4. The Committee has identified several issues regarding the scope of food categories 01.2.1.1, 05.1, 08.1 and 16.0 (see “Scope of Food Categories,” below). This discussion paper describes the issue associated with each category and proposes a recommendation for action by the Committee to address the issue. The titles and descriptors of the food categories that are under consideration are provided in the Annex to this discussion paper.

5. Should the Committee endorse the proposed recommendations, the changes to the descriptors of the FCS will not result in consequential changes to the adopted or draft (Steps 6 or 7) and proposed draft (Steps 3 or 4) food additive provisions in the GSFA.

¹ ALINORM 08/31/12, para. 73.

² Preamble to the General Standard for Food Additives (CODEX STAN 192-1995), Section 5 – Food Category System.

ISSUE I – THE USE OF “PLAIN” IN THE FOOD CATEGORY SYSTEM

6. The word “plain” is used inconsistently in the descriptor or the title of several sub-categories of food category 01.0 (Dairy products and analogues, excluding products of food category 02.0) and in food categories 15.1 (Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) and 15.2 (Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit). In terms of food additive uses, the meaning of the term “plain” varies within the FCS. Depending on the circumstances, the word “plain” is used to indicate the absence of additives for sweetening purposes, the absence of added flavourings, the absence of added colours, or is contrasted with “salty.”

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

7. The descriptor of food category 01.0 (Dairy products and analogues, excluding products of food category 02.0) states: “In this category, a “plain” product is one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards.”

8. The only commodity standard elaborated by the Codex Committee on Milk and Milk Products (CCMMP) that contains the term “plain” is the Codex Standard for Fermented Milks (CODEX STAN 243-2003). This standard contrasts the term “plain” with the term “flavoured” and identifies food additive classes that are technologically justified for use in foods within the scope of both plain and flavoured fermented milk categories.

9. The Codex Standard for Fermented Milks describes fermented milks as “. . . a milk product obtained by fermentation of milk, which milk may have been manufactured from products obtained from milk with or without compositional modification as limited by the provision of Section 3.3, by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation (iso-electric precipitation). These starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.” These products are, by definition, plain products.

10. The Codex Standard for Fermented Milks also describes flavoured fermented milks as “. . . composite milk products, as defined in Section 2.3 of the Codex General Standard for Dairy Terms (CODEX STAN 206-1999) which contain a maximum of 50% (m/m) of non-dairy ingredients (such as nutritive and non-nutritive sweeteners, fruits and vegetables as well as juices, purees, pulps, preparations and preserves derived there from, cereals, honey, chocolate, nuts, coffee, spices and other harmless natural flavouring foods) and/or flavours. The non-dairy ingredients can be mixed in prior to/or after fermentation.”

11. The CCMMP is also expanding the Standard for Fermented Milks to include drinks based on fermented milks.³ These drinks based on fermented milks also include plain and flavoured products, similar to those already described in the Standard for Fermented Milks.

12. Heat-treated plain fermented milks fall under the scope of food category 01.2.1.2 (Fermented milks (plain), heat-treated after fermentation), while the non-heat treated plain products fall under the scope of food category 01.2.1.1 (Fermented milks (plain), not heat-treated after fermentation), and the flavoured products (both heat-treated and not-heat treated) are included in food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

13. The descriptor of food category 01.2.1 (Fermented milks (plain)) states: “Plain yoghurt, which does not contain flavours or colours, may be found in subcategories of 01.2.1 depending on whether it is heat-treated after fermentation or not.”

14. The descriptor for food category 01.2.1.1 includes the example “sweetened yoghurt.” The 40th CCFA requested clarification regarding the inclusion of this product under this category. Sweetened yoghurt is not within the scope of plain non-heat-treated fermented milks under CODEX STAN 243-2003, as this standard does not permit the use of sweeteners in plain products. Additionally, by the definition of “plain,” sweeteners would not be acceptable in foods included under food category 01.2.1.1.

³ ALINORM 08/31/11, Appendix IV as adopted at Step 5 by the 31st Codex Alimentarius Commission (ALINORM 08/31/REP para. 49 and Appendix VIII).

15.1 Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes; and 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)

15. The descriptor of food category 15.1 does not elaborate on the meaning of “plain.” Rather, it contrasts “plain” with “flavoured.” Similarly, food category 15.2 contrasts “plain” with “salted.”

Recommendations

16. Delete “sweetened yoghurt” from the descriptor of food category 01.2.1.1 and revise the footnote associated with this descriptor as follows:

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~~.^(a)

^(a) **The use of food additives other than stabilizers and thickeners for reconstitution and recombination, if permitted by national legislation in the country of sale, is not acceptable in plain fermented milks, as defined by the Codex Standard for Fermented Milks (CODEX STAN 243-2003).** ~~Yoghurt as defined in this standard does not permit the use of colours and flavours as optional ingredients.~~

17. Revise the descriptor for food category 15.1 as follows:

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

Includes all ~~plain and flavoured~~ savoury snacks, **with or without added flavourings**, but excludes ~~plain-unsweetened~~ crackers (category 07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (*senbei*), flavoured crackers (e.g., cheese-flavoured crackers), *bhujia* (*namkeen*; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and *papads* (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).

18. Revise the descriptor of food category 15.2 as follows:

15.2 Processed nuts, including coated nuts and nut mixes (e.g., with 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~~ **unsalted**. 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.

ISSUE II – UNCERTAINTIES RELATED TO FOOD CATEGORY 05.0 – CONFECTIONERY

05.1 Cocoa products and chocolate products including imitation and chocolate substitutes

19. There are two issues regarding the current descriptors of food category 05.1 and its sub-categories (see Annex):

- First, clarification of the appropriate food categories for certain cocoa- and chocolate-containing confections, such as cocoa-containing hard and soft candies, “compound chocolate” and “compound chocolate coating” products, and coatings (sugar-based or chocolate-based) for confectionery.
- Second, clarification of the appropriate food category for products that contain chocolate and other ingredients (e.g., chocolate-enrobed crèmes, caramels, and jelly-based centres, chocolate covered in a sugar-based “shell,” chocolate products with coloured decorations, and chocolate containing nuts and fruit as integral ingredients) that are currently included under food category 05.1.4 (Cocoa and chocolate products).

Issue 1

20. The current descriptors of food category 05.1 and its sub-categories are unclear with respect to certain cocoa- and chocolate-containing confections. In particular, cocoa-containing hard and soft candies, “compound chocolate” and “compound chocolate coating” products, and coatings (sugar-based or chocolate-based) for confectionery.

21. Cocoa may be used as an ingredient in confections such as hard candies (e.g., cocoa-containing lozenges) or soft candies (e.g., cocoa-containing toffee or caramel). However, the descriptors of categories 05.2.1 (Hard candy) and 05.2.2 (Soft candy) do not explicitly account for these cocoa-containing confections.

22. “Compound chocolate” and “compound chocolate coatings” may contain chocolate liquor, cocoa and greater than 5% vegetable fat (other than cocoa butter), and are used and consumed in a similar way as chocolate. These products are not within the scope of chocolate as defined in the Codex Standard for Chocolate and Chocolate Products.⁴ Thus, they may be considered as types of chocolate-containing confections. However, the descriptor of food category 05.1.5 (Imitation chocolate, chocolate substitute products) does not explicitly account for these products.

Recommendation

23. To clarify the issues identified in the above paragraphs, the descriptors for the following food categories should be revised to clarify that:

- 05.1.5 includes compound chocolate and compound chocolate coatings; and
- 05.2.1 and 05.2.2 include cocoa-containing hard candy and soft candy, respectively.

The descriptors would be revised as follows.

05.1.5 Imitation chocolate, chocolate substitute products:

Includes chocolate-like products that ~~are~~ **may or may not be** cocoa-based (but have somewhat similar organoleptic properties **as chocolate**), ~~such as~~ ~~Examples include:~~ **carob chips and cocoa-based products that contain greater than 5% vegetable fat (other than cocoa butter) that are excluded from the scope of the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981). These chocolate-like products may contain additional optional ingredients and may include filled confections. Examples include compound chocolate, flavoured and coloured compound chocolate, compound chocolate coatings, imitation chocolate-covered nuts and fruit (e.g., raisins), and imitation chocolate that contains nuts and fruit as integral ingredients. This category includes any confection within the scope of food category 05.2 that is covered in a compound chocolate or imitation chocolate coating.**

05.2.1 Hard candy:

Products made from water and sugar (simple syrup), colour and flavourings that may or may not have a filling, **and may or may not contain cocoa**. Includes: pastilles and lozenges (rolled, shaped and filled sugar-based candy).^(a)

^(a)*Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

05.2.2 Soft candy:

Products include soft, chewy sugar-based products such as caramels (containing 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); **may or may not contain cocoa confections, for example toffees and caramels**; and licorice.^(a) Also included are Oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*.

^(a)*Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

⁴ Section 2 of CODEX STAN 87-1981 states that for a product to be considered as chocolate, “[t]he addition of vegetable fats other than cocoa butter shall not exceed 5% of the finished product.”

Issue 2

24. The scope of food category 05.1.4 (Cocoa and chocolate products) was intended to include chocolate as defined in the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) as well as comparable non-standardized chocolate products, and products that use standardized chocolate but also may contain other ingredients. This food category makes no distinction between standardized and non-standardized chocolate-based products because they are consumed in a similar manner. Products such as filled chocolate (chocolate with a texturally distinct centre and external coating), composite chocolate (chocolate with incorporated edible ingredients, such as nuts), and chocolate-coated nuts and fruit were specifically included in the descriptor. Other chocolate-based products that use chocolate as a component of or as an enrobing agent for a confection (e.g., chocolate-enrobed crèmes, caramels and jelly-based centres,⁵ chocolate covered in a sugar-based “shell,” chocolate products with coloured decorations) were intended under food category 05.1.4, but not specifically mentioned in the descriptor.

25. The 40th CCFA discussion drew particular attention to the use of colours in certain non-standardized chocolate products included in food category 05.1.4 (Cocoa and chocolate products).⁶ Some chocolate products, such as chocolate covered in a sugar-based “shell,” chocolate-enrobed crèmes, caramels and jelly-based centres and chocolate products with coloured decorations may use chocolate that meets CODEX STAN 87-1981 but also may contain other ingredients. The 40th CCFA decided to include a note associated with all colour additive provisions in food category 05.1.4 that limits the use of colours to only non-standardized cocoa- and chocolate-based products.⁷ However, the descriptor of food category 05.1.4 may still be unclear as to the products that the note was intended to address.

Recommendation

26. Revise the descriptor of food category 05.1.4 to include more specific examples of chocolate products as follows:

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 flavourings substances, and optional ingredients (e.g., nuts).^(a) **This category includes chocolate as defined in the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) as well as confectionery that may use chocolate that meets the standard but contains other ingredients in addition to chocolate. It includes chocolate-covered nuts and fruit (e.g., raisins), and chocolate that contains nuts and fruit as integral ingredients, but does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2). This category includes any confection within the scope of food category 05.2 that is covered in chocolate.** Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g., for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, **chocolate covered in a sugar-based “shell,” chocolate-enrobed crèmes, caramels and jelly-based centers, chocolate products with coloured decorations,** 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 **ingredients**). ~~substances excluding flour starch and fat, unless expressly permitted.~~^(b)

^(a) *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

^(b) ~~Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).~~

⁵ Chocolate-enrobed crèmes, caramels and jelly-based centers are types of filled chocolates meeting the description of Section 2.2.2 of CODEX STAN 87-1981 are considered standardized products.

⁶ CX/FA 08/40/05, Add. 1 – comment from the United States of America.

⁷ The note “Products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) may only use colour for surface decoration” was to be associated with all provisions for food category 05.1.4 for colours in the GSFA (ALINORM 08/31/12, para. 65). This has been designated Note 183 in the GSFA.

27. In order to recognize that there are additives, other than colours, that may be used in non-standardized chocolate products, Note 183, associated with the colour additive provisions in food category 05.1.4⁷ may need to be revised, or a new note developed, to include additive functional effects other than colours that are used in chocolate products that are not within the scope of CODEX STAN 87-1981. The Committee should consider whether the revised Note 183 or new note (that would replace Note 183), proposed below, is more appropriate:

Revised Note 183: Food additives may be used in finished products or in ingredients thereof that do not conform to the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) with the exception of colours that may be used for the surface decoration of chocolate.

New Note: Additives may be used in components of the finished product that do not conform to the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).

ISSUE III – COLOURS AND CERTAIN FRESH MEAT PRODUCTS

08.1 Fresh meat, poultry and game

28. The 40th CCFA agreed to add Note 4 (For decoration, stamping, marking or branding the product) and Note 16 (For use in glaze, coatings or decorations for fruit, vegetables, meat or fish) to food category 08.1 (Fresh meat, poultry and game) and its sub-categories.⁸ However, some delegations indicated that some colours are added to certain fresh meat products (e.g., the addition of annatto extracts to ground beef) for purposes other than surface applications.

Recommendation

29. The CCFA should request information on the use of colours added to foods falling under the scope of food category 08.1 and its sub-categories for purposes other than surface applications. The requested information should include:

- The specific food to which the colour is added.
- The food category (08.1 (Fresh meat, poultry and game), 08.1.1 (Fresh meat, poultry and game, whole pieces or cuts), or 08.1.2 (Fresh meat, poultry and game, comminuted)) to which the food belongs.
- The maximum use level of the colour in the food (including the reporting basis (e.g., as bixin), as appropriate).
- The technological justification and need for the described use, consistent with the principles for the justification for the use of food additives described in Section 3.2 of the Preamble to the GSFA.

30. The GSFA should be revised accordingly to include the provided information.

ISSUE IV - 16.0 COMPOSITE FOODS – FOODS THAT COULD NOT BE PLACED IN CATEGORIES 01-15

31. Some delegations have expressed concern regarding the scope of foods that are included in this food category. They argued that the food additive provisions in the GSFA for this food category are unnecessary because of the carry-over principle. Section 4 of the Preamble to the GSFA discusses the conditions applying to carry-over of food additives. Other delegations expressed concern that the absence of a completed list of additive provisions in this food category has been used to restrict international trade in composite foods.

32. This food category includes foods sold to consumers and prepared from multiple ingredients, whether ready-to-eat or to be reconstituted (e.g., by addition of water to a dry mix) prior to consumption. Therefore, it is possible that some additives may be present in the final food as a result of carry-over. However, the listing of food additive uses in this food category are intended to meet technological purposes that are required in the composite food and cannot be met as a result of carry-over.

Recommendations

33. Revise the title and descriptor of food category 16.0 as follows:

⁸ ALINORM 08/31/12, para. 66.

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

Includes prepared or composite ~~dishes~~ **(multi-component) foods that may be ready-to-eat, frozen, dehydrated or thermally processed. These foods are not included in other food categories. ~~in~~** which additives are directly added to the composite food. Additives may also be present as a result of 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~~ **foods** include: dehydrated culinary products which may contain processed vegetables or animal ingredients and spices, to be reconstituted with water before cooking, prepared dinners (e.g., frozen entrees), casseroles, **pizza**, mincemeat and snack dips (e.g., onion dip). **Additives may be present by carry-over from the ingredients^(a) or direct addition to the composite food. The acceptable maximum use levels for food additives in this category reflect their use in the composite food and not as a result of carry-over from ingredients.**

^(a) **Principles regarding the carry-over of food additives into food are described in Section 4 of the Preamble.**

34. Revise Section 5.0, paragraph (c) of the Preamble to the GSFA to better reflect the scope of food category 16.0 as follows:

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, such as pizza, because they may contain, *pro rata*, all the additives endorsed for use in their components), unless the compound foodstuff needs an additive that is not endorsed for use in any of its components. The provision for the use of an additive in a composite food (e.g., prepared meals) does not need to be included in this Standard unless the additive provides a technological function that is specifically needed in the composite food or if the additive is used in the composite food at a different level than that in the component of the composite food.~~

RECOMMENDATIONS

35. The Committee should:

- Consider revision of the descriptors for the food categories 01.2.1.1 (Fermented milks (plain), not heat-treated after fermentation), 15.1 (Snacks – potato, cereal, flour or starch based (from roots and tubers, pulses and legumes), and 15.2 (Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) (paras. 16 - 18).
- Consider revision of the descriptors for food categories 05.1.5 (Imitation chocolate, chocolate substitute products), 05.2.1 (Hard candy), and 05.2.2 (Soft candy) (para. 23).
- Consider revision of the descriptor for food category 05.1.5 (Imitation chocolate, chocolate substitute products) and whether to apply the revised Note 183 or new note to this food category (paras. 26 and 27).
- Collect information on the use of colours in foods under the scope of food category 08.1 (Fresh meat, poultry and game) and its sub-categories 08.1.1 (Fresh meat, poultry and game, whole pieces and cuts) and 08.1.2 (Fresh meat, poultry and game, comminuted) for purposes other than surface applications, and revise the GSFA accordingly (paras. 29 and 30).
- Consider revision of the title and descriptor of food category 16.0 and revision of Section 5.0, paragraph (c) of the Preamble to the GSFA (paras. 33 and 34).

36. Should the Committee endorse these recommendations; the changes to the descriptors of the FCS will not result in changes to the food additive provisions in the GSFA at this time.

Annex: Titles and Descriptors for Certain Food Categories

The titles and descriptors of the food categories that included in this discussion paper are provided below.

01.0 Dairy products and analogues, excluding products of food category 02.0:

Includes all types of dairy products that are derived from the milk of any milking animal (e.g., cow, sheep, goat, buffalo). In this category, a “plain” product is one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards. Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils.

01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks):

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

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

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

01.2.1 Fermented milks (plain):

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

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

Includes fluid and non-fluid plain products, such as yoghurt and sweetened yoghurt.⁹

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

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

01.2.2 Renneted milk (plain):

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

⁹ Codex Standard for Fermented Milks (CODEX STAN 243-2003). Yoghurt as defined in this standard does not permit the use of colours and flavours as optional ingredients.

01.7 Dairy-based desserts (e.g., 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 milk product obtained by 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.¹⁰ Other examples include: ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit, cocoa, or coffee), ice milk (product similar to ice cream with reduced whole or skim milk content, or made with nonfat milk), jellied milk, frozen flavoured yoghurt, junket (sweet custard-like dessert made from flavoured milk set with rennet), dulce de leche (cooked milk with sugar and added ingredients such as coconut or chocolate), butterscotch pudding and chocolate mousse. Includes traditional milk-based sweets prepared from milk concentrated partially, from *khoa* (cow or buffalo milk concentrated by boiling), or *chhena* (cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or synthetic sweetener, and other ingredients (e.g., *maida* (refined wheat flour), flavours and colours (e.g., *peda*, *burfee*, milk cake, *gulab jamun*, *rasgulla*, *rasmalai*, *basundi*). These products are different from those in food category 03.0 (edible ices, including sherbet and sorbet) in that the foods in category 01.7 are dairy-based, while those in 03.0 are water-based and contain no dairy ingredients.

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 flavour. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavouring (e.g., vanillin) may be added.^{11, 12} 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 (syrops):

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.¹² Chocolate syrup differs from fudge sauce (e.g., for ice cream sundaes), which is found in category 05.4.

¹⁰ Codex Standard for Fermented Milks (CODEX STAN 243-2003).

¹¹ Codex Standard for Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar (CODEX STAN 105-1981); Codex Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141-1981).

¹² *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

05.1.3 Cocoa-based spreads, including 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,¹³ 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 flavouring substances, and optional ingredients (e.g., nuts).¹² 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), 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).¹⁴

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 nutritive or non-nutritive high-intensity sweeteners. Includes hard candy (05.2.1), soft candy (05.2.2), and nougats and marzipans (05.2.3).

05.2.1 Hard candy:

Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling. Includes: pastilles and lozenges (rolled, shaped and filled sugar-based candy).¹⁵

05.2.2 Soft candy:

Products include soft, chewy sugar-based products such as caramels (containing 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); and licorice.¹⁵ Also included are Oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*.

05.2.3 Nougats and marzipans:

Nougats consist of roasted ground nuts, sugar, cocoa that may be consumed as is, or may be used as a filling for chocolate products. Marzipan is a confection consisting of almond paste and sugar, that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products.¹⁵

05.3 Chewing gum:

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives.¹⁵ Includes bubble gum and breath-freshener gum products.

¹³ Codex Standard for Cocoa Butters (CODEX STAN 086-1981).

¹⁴ Codex Standard for Chocolate and Chocolate Products (CODEX STAN 087-2003).

¹⁵ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

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

08.1 Fresh meat, poultry and game:

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

08.1.1 Fresh meat, poultry and game, whole pieces or cuts:

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

08.1.2 Fresh meat, poultry and game, comminuted:

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

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*), flavoured crackers (e.g., cheese-flavoured crackers), *bhujia* (*namkeen*; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and *papads* (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).

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

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

16.0 Composite foods – foods that could not be placed in categories:

Includes prepared or composite dishes in which additives are directly added to the composite food. Additives may also be present as a result of 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: dehydrated culinary products which may contain processed vegetables or animal ingredients and spices, to be reconstituted with water before cooking, prepared dinners (e.g., frozen entrees), casseroles, mincemeat and snack dips (e.g., onion dip).