

CODEX GENERAL STANDARD FOR FOOD ADDITIVES**CODEX STAN 192-1995****PREAMBLE****1. SCOPE****1.1 FOOD ADDITIVES INCLUDED IN THIS STANDARD**

Only the food additives listed herein are recognized as suitable for use in foods in conformance with the provisions of this Standard.¹ Only food additives that have been assigned an Acceptable Daily Intake (ADI) or determined, on the basis of other criteria, to be safe² by the Joint FAO/WHO Expert Committee on Food Additives (JECFA)³ and an International Numbering System (INS) designation by Codex will be considered for inclusion in this Standard. The use of additives in conformance with this Standard is considered to be technologically justified.

1.2 FOODS IN WHICH ADDITIVES MAY BE USED

This Standard sets forth the conditions under which food additives may be used in all foods, whether or not they have previously been standardized by Codex. The use of additives in foods standardized by Codex is subject to the conditions of use established by the Codex commodity standards and this Standard. The *General Standard for Food Additives* (GSFA) should be the single authoritative reference point for food additives. Codex commodity committees have the responsibility and expertise to appraise and justify the technological need for the use of additives in foods subject to a commodity standard. The information given by the commodity committees may also be taken into account by the Codex Committee on Food Additives (CCFA) when considering food additive provisions in similar non-standardized foods. When a food is not covered by a commodity committee, CCFA will appraise the technological need.

1.3 FOODS IN WHICH ADDITIVES MAY NOT BE USED

Food categories or individual food items in which the use of food additives is not acceptable, or where use should be restricted, are defined by this Standard.

1.4 MAXIMUM USE LEVELS FOR FOOD ADDITIVES

The primary objective of establishing maximum use levels for food additives in various food groups is to ensure that the intake of an additive from all its uses does not exceed its ADI.

The food additives covered by this Standard and their maximum use levels 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 use levels to an appropriate method for verifying the compatibility of a proposed maximum level with the ADI.

Annex A of this Standard may be used as a first step in this regard. The evaluation of actual food consumption data is also encouraged.

¹ Notwithstanding the provisions of this Section of the General Standard, the lack of reference to a particular additive or to a particular use of an additive in a food in the General Standard as currently drafted, does not imply that the additive is unsafe or unsuitable for use in food. The Commission shall review the necessity for maintaining this footnote on a regular basis, with a view to its deletion once the General Standard is substantially complete.

² For the purpose of this standard “determined, on the basis of other criteria, to be safe” means that the use of a food additive does not pose a safety concern under conditions of use described by JECFA as being of no toxicological concern (e.g. use levels defined circumstances).

³ A data base of food additive specifications with their current ADI status, the year of their most recent JECFA evaluation, their assigned INS numbers, etc., are available in English at the JECFA website at FAO <http://www.fao.org/ag/agn/jecfa-additives/search.html?lang=en> . The database has a query page and background information in English, French, Spanish, Arabic and Chinese. The reports of JECFA are available at the JECFA website at WHO <http://www.who.int/ipcs/food/jecfa/en/>

2. DEFINITIONS

- a) **Food additive** means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.⁴
- b) **Acceptable Daily Intake (ADI)** is an estimate by JECFA of the amount of a food additive, expressed on a body weight basis that can be ingested daily over a lifetime without appreciable health risk.⁵
- c) **Acceptable Daily Intake "Not Specified" (NS)**⁶ is a term applicable to a food substance of very low toxicity for which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance, arising from its use at the levels necessary to achieve the desired effect and from its acceptable background levels in food, does not, in the opinion of JECFA, represent a hazard to health.

For the above reason, and for reasons stated in individual JECFA evaluations, establishment of an acceptable daily intake expressed in numerical form is not deemed necessary by JECFA. An additive meeting the above criterion must be used within the bounds of good manufacturing practice as defined in section 3.3 below.

- d) **Maximum Use Level** of an additive is the highest concentration of the additive determined to be functionally effective in a food or food category and agreed to be safe by the Codex Alimentarius Commission. It is generally expressed as mg additive/kg of food.

The maximum use level will not usually correspond to the optimum, recommended, or typical level of use. Under GMP, the optimum, recommended, or typical use level will differ for each application of an additive and is dependent on the intended technical effect and the specific food in which the additive would be used, taking into account the type of raw material, food processing and post-manufacture storage, transport and handling by distributors, retailers, and consumers.

3. GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES

The use of food additives in conformance with this Standard requires adherence to all the principles set forth in Sections 3.1 – 3.4.

3.1 FOOD ADDITIVE SAFETY

- a) Only those food additives shall be endorsed and included in this Standard that, so far as can be judged on the evidence presently available from JECFA, present no appreciable health risk to consumers at the use levels proposed.
- b) The inclusion of a food additive in this Standard shall have taken into account any ADI, or equivalent safety assessment established for the additive by JECFA and its probable daily

⁴ Codex Alimentarius Procedural Manual.

⁵ Principles for the Safety Assessment of Food Additives and Contaminants in Food, World Health Organization, (WHO Environmental Health Criteria, No. 70), p. 111 (1987). For the purposes of this Standard, the phrase “without appreciable health risk” means that there is a reasonable certainty of no harm to consumers if an additive is used at levels that do not exceed those in this Standard. The provisions of this Standard do not sanction the use of an additive in a manner that would adversely affect consumer health.

⁶ For purposes of this Standard, the phrase acceptable daily intake (ADI) “not limited” (NL) has the same meaning as ADI “not specified”. The phrase “acceptable ADI” refers to an evaluation by JECFA, which established safety on the basis of an acceptable level of treatment of food, limited numerically or by GMP, rather than on a toxicologically established ADI.

intake⁷ from all food sources. Where the food additive is to be used in foods eaten by special groups of consumers (e.g., diabetics, those on special medical diets, sick individuals on formulated liquid diets), account shall be taken of the probable daily intake of the food additive by those consumers.

- c) The quantity of an additive added to food is at or below the maximum use level and is the lowest level necessary to achieve the intended technical effect. The maximum use level may be based on the application of the procedures of Annex A, the intake assessment of Codex members or upon a request by the CCFA to JECFA for an independent evaluation of national intake assessments.

3.2 JUSTIFICATION FOR THE USE OF ADDITIVES

The use of food additives is justified only when such use has an advantage, does not present an appreciable health risk to consumers, does not mislead the consumer, and serves one or more of the technological functions set out by Codex and the needs set out from (a) through (d) below, and only where these objectives cannot be achieved by other means that 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 or techniques during the course of any of these activities.

3.3 GOOD MANUFACTURING PRACTICE (GMP)⁸

All food additives subject to the provisions of this Standard shall be used under conditions of good manufacturing practice, which include 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 of appropriate food grade quality and is prepared and handled in the same way as a food ingredient.

3.4 SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

Food additives used in accordance with this Standard should be of appropriate food grade quality and should at all times conform with the applicable Specifications of Identity and Purity recommended by the Codex

⁷ Codex members may provide the CCFA with intake information that may be used by the Committee in establishing maximum use levels. Additionally, the JECFA, at the request of the CCFA, will evaluate intakes of additives based on intake assessments submitted by Codex members responding to a call for data. The CCFA will consider the JECFA evaluations when establishing the maximum use levels for additives.

⁸ For additional information, see the Codex Alimentarius Commission Procedural Manual. Relations Between Commodity Committees and General Committees- Food Additives and Contaminants.

Alimentarius Commission⁹ or, in the absence of such specifications, with appropriate specifications developed by responsible national or international bodies. In terms of safety, food grade quality is achieved by conformance of additives to their specifications as a whole (not merely with individual criteria) and through their production, storage, transport, and handling in accordance with GMP.

4. CARRY-OVER OF FOOD ADDITIVES INTO FOODS

4.1 CONDITIONS APPLYING TO CARRY-OVER OF FOOD ADDITIVES FROM INGREDIENTS AND RAW MATERIALS INTO FOODS

Other than by direct addition, an additive may be present in a food as a result of carry-over from a raw material or ingredient used to produce the food, provided that:

- a) The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to this Standard;
- b) The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in this Standard;
- c) The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of raw materials, or ingredients under proper technological conditions or manufacturing practice, consistent with the provisions of this standard.

4.2 SPECIAL CONDITIONS APPLYING TO THE USE OF FOOD ADDITIVES NOT DIRECTLY AUTHORISED IN FOOD INGREDIENTS AND RAW MATERIALS

An additive may be used in or added to a raw material or other ingredient if the raw material or ingredient is used exclusively in the preparation of a food that is in conformity with the provisions of this standard, including that any maximum level applying to the food is not exceeded.

4.3 FOODS FOR WHICH THE CARRY-OVER OF FOOD ADDITIVES IS UNACCEPTABLE

Carry-over of a food additive from a raw material or ingredient is unacceptable for foods belonging to the following food categories, unless a food additive provision in the specified category is listed in Tables 1 and 2 of this standard.

- a) 13.1 - Infant formulae, follow-up formulae, and formulae for special medical purposes for infants.
- b) 13.2 - Complementary foods for infants and young children.

5. FOOD CATEGORY SYSTEM¹⁰

The food category system is a tool for assigning food additive uses in this Standard. The food category system applies to all foodstuffs.

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

The food category system is based on the following principles:

- a) The food category system is hierarchical, meaning that when an additive is recognized for use in a general category, it is recognized for use in all its sub-categories, unless otherwise stated.

⁹ An index (CAC/MISC 6) of all specifications adopted by the Codex Alimentarius Commission, as well as the year of adoption, is available at the Codex website (<http://www.codexalimentarius.org/standards/en/>). These specifications, prepared by the JECFA, are also being published in 2006 in the "Combined Compendium of Food Additive Specifications," FAO JECFA Monographs No. 1, which consists of four volumes and in subsequent JECFA Monographs. The specifications are also available at the JECFA website (<http://www.fao.org/ag/agn/jecfa-additives/search.html?lang=en>). Although specifications for flavourings are not included in the printed compendium, with the exception of those few which have an additional non-flavour technological function, they are included in an online searchable database at the JECFA website at FAO. <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-flav/en/>

¹⁰ Annex B to this Standard.

Similarly, when an additive is recognized for use in a sub-category, its use is recognized in any further sub-categories or individual foodstuffs mentioned in a sub-category.

- b) The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.
- c) 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.
- d) The food category system is used to simplify the reporting of food additive uses for assembling and constructing this Standard.

6. DESCRIPTION OF THE STANDARD

This Standard consists of three main components:

- a) Preamble
- b) Annexes
 - i. Annex A is a guideline for considering maximum use levels for additives with numerical JECFA ADIs.
 - ii. Annex B is a listing of the food category system used to develop and organize Tables 1, 2, and 3 of the standard. Descriptors for each food category and sub-category are also provided.
 - iii. Annex C is a cross-reference of the food category system and Codex commodity standards.
- c) Food Additive Provisions
 - i. Table 1 specifies, for each food additive or food additive group (in alphabetical order) with a numerical JECFA ADI, the food categories (or foods) in which the additive is recognized for use, the maximum use levels for each food or food category, and its technological function. Table 1 also includes the uses of those additives with non-numerical ADIs for which a maximum use level is specified.
 - ii. Table 2 contains the same information as Table 1, but the information is arranged by food category number.
 - iii. Table 3 lists additives with Not Specified or Not Limited JECFA ADIs that are acceptable for use in foods in general when used at *quantum satis* levels and in accordance with the principles of good manufacturing practice described in Section 3.3 of this preamble.

The Annex to Table 3 lists food categories and individual food items excluded from the general conditions of Table 3. The provisions in Tables 1 and 2 govern the use of additives in the food categories listed in the Annex to Table 3.

Unless otherwise specified, maximum use levels for additives in Tables 1 and 2 are set on the final product as consumed.

Tables 1, 2, and 3 do not include references to the use of substances as processing aids.¹¹

¹¹ Processing Aid means any substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients to fulfill a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product: Codex Alimentarius Commission Procedural Manual.

ANNEX A

GUIDELINES FOR THE DEVELOPMENT OF MAXIMUM LEVELS FOR THE USE OF FOOD ADDITIVES WITH NUMERICAL ACCEPTABLE DAILY INTAKES

This annex is intended as a guidance to screen proposals for use of additives based on consideration of their maximum use level and the physiological upper limit to the amount of food and drink that can be consumed each day. The Annex is not intended for allocating provisions for the use of an additive and cannot be used for calculating accurate additive intakes.

FOOD ADDITIVES - BASIC PRINCIPLES FOR CALCULATION OF USE LEVELS***Guideline 1***

The levels and quantities of food additives used in the Budget Method calculations should be expressed on the same basis as the substances on which the ADI was allocated (e.g., an acid or its salts). For foods sold as concentrates or powders intended for reconstitution before consumption, the Budget calculation on the food additive use levels should be performed on the ready-to-eat product.

ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NO NUMERICAL ADI***Guideline 2*****FOOD ADDITIVES WITH AN ADI OF “NOT SPECIFIED”**

When an additive has been allocated an ADI "not specified"¹² it could in principle, be allowed for use in foods in general with no limitation other than in accordance with Good Manufacturing Practices (GMP). It should, however, be born in mind that ADI not specified does not mean that unlimited intake is acceptable. The term is used by JECFA in case where "on the basis of the available data (chemical, biochemical, toxicological, and other) the total daily intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of the Committee, represent a hazard to health"¹

If, therefore, a substance is used in larger amounts and/or in a wider range of foods than originally envisaged by JECFA it may be necessary to consult JECFA to ensure that the new uses fall within the evaluation. For example a substance may have been evaluated as a humectant without including a later use as a bulk sweetener, which could give considerable higher intake.

Guideline 3**FOOD ADDITIVES EVALUATED AS “ACCEPTABLE” FOR CERTAIN PURPOSES**

In some cases, JECFA has been unable to allocate an ADI but nevertheless found a specific use of a substance acceptable. In such cases, the additive in question should only be authorized in accordance with the conditions specified. In case of any other reported uses CCFA should request JECFA to re-evaluate the additive in question in light of the new information on uses.

ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NUMERICAL ADI***Guideline 4*****FRACTIONS OF THE ADI TO BE USED FOR SOLID FOOD AND BEVERAGES, RESPECTIVELY**

If an additive is proposed for use in both solid food and in beverages the full ADI cannot be used for both for uses in solid food and uses in beverages. It is therefore necessary to allocate a fraction of the ADI to each of the applications. As a first approach, it may be appropriate to assume that one-half of the ADI is allocated to

¹² *Principles for the Safety Assessment of Food Additives and Contaminants in Food*. Geneva, World Health Organization, 1987 (Environmental Health Criteria, No. 70), p.83.

each solid and liquid foods. However, in special cases other fractions may be more appropriate as long as the sum of the fractions does not exceed the figure for the ADI (e.g. FS=1/4 and FB=3/4 ; FS=1/6 and FB=5/6), where **FS** is the fraction for use in solid food and **FB** is the fraction for use in beverages). If the additive is used only in solid food, then FS =1 and FB=0 and if the additive is used only in beverages, then FS=0 and FB=1.

III(a) FOOD ADDITIVE USES IN SOLID FOOD (FS)

Guideline 5

USE LEVELS BELOW FS x ADI x 40

If the proposed use levels are below FS x ADI x 40, these food additive provisions could be suitable in food in general.

Guideline 6

USE LEVELS BELOW FS x ADI x 80

If the proposed use levels are below FS x ADI x 80 they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed half of the assumed maximum total solid food intake (i.e., 12.5 g/kg bw/day).

Guideline 7

USE LEVELS BELOW FS x ADI x 160

If the proposed use levels are below FS x ADI x 160 they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed one fourth of the assumed maximum total solid food intake (i.e., 6.25 g/kg bw/day).

Guideline 8

USE LEVELS BELOW FS x ADI x 320

If the proposed use levels are below FS x ADI x 320 they could be accepted provided the daily consumption of the foods containing the additive will usually not exceed one eighth of the assumed maximum total food intake (i.e., 3.13 g/kg bw/day).

Guideline 9

USE LEVELS ABOVE FS x ADI x 320

If the proposed levels are higher than FS x ADI x 320 they should only be accepted for products where calculation of potential intake from all proposed uses will show that exceeding the ADI is unlikely, or if estimation of the intake of the additive based on more exact intake estimates methods show that the use levels are acceptable (e.g., food consumption surveys)

III(b) FOOD ADDITIVE USES IN BEVERAGES (FL)

Guideline 10

USE LEVELS BELOW FL x ADI x 10

If the proposed levels are below FL x ADI x 10 , the additive could be accepted for use in all beverages in general.

Guideline 11

USE LEVELS BELOW FL x ADI x 20

If the proposed use levels are below FL x ADI x 20 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed half of the assumed maximum total intake of beverage (i.e., 50 ml/kg bw/day).

Guideline 12**USE LEVELS BELOW FS x ADI x 40**

If the proposed use levels are below FL x ADI x 40 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed a fourth of the assumed maximum total intake of beverage (i.e., 25 ml/kg bw/day).

Guideline 13**USE LEVELS BELOW FL x ADI x 80**

If the proposed use levels are below FL x ADI x 80 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed an eighth of the assumed maximum total intake of beverage (i.e., 12.5 ml/kg bw/day).

Guideline 14**USE LEVELS ABOVE FL x ADI x 80**

Levels above FL x ADI x 80 should only be accepted for products where calculation of potential intake will show that exceeding the ADI is unlikely (e.g., strong alcoholic beverages).

ANNEX B

FOOD CATEGORY SYSTEM

PART I: Food Category System

- 01.0 Dairy products and analogues, excluding products of food category 02.0
 - 01.1 Milk and dairy-based drinks
 - 01.1.1 Milk and buttermilk (plain)
 - 01.1.1.1 Milk (plain)
 - 01.1.1.2 Buttermilk (plain)
 - 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)
 - 01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)
 - 01.2.1 Fermented milks (plain)
 - 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation
 - 01.2.1.2 Fermented milks (plain), heat-treated after fermentation
 - 01.2.2 Renneted milk (plain)
 - 01.3 Condensed milk and analogues (plain)
 - 01.3.1 Condensed milk (plain)
 - 01.3.2 Beverage whiteners
 - 01.4 Cream (plain) and the like
 - 01.4.1 Pasteurized cream (plain)
 - 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)
 - 01.4.3 Clotted cream (plain)
 - 01.4.4 Cream analogues
 - 01.5 Milk powder and cream powder and powder analogues (plain)
 - 01.5.1 Milk powder and cream powder (plain)
 - 01.5.2 Milk and cream powder analogues
 - 01.6 Cheese and analogues
 - 01.6.1 Unripened cheese
 - 01.6.2 Ripened cheese
 - 01.6.2.1 Ripened cheese, includes rind
 - 01.6.2.2 Rind of ripened cheese
 - 01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces)
 - 01.6.3 Whey cheese
 - 01.6.4 Processed cheese
 - 01.6.4.1 Plain processed cheese
 - 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.

- 01.6.5 Cheese analogues
- 01.6.6 Whey protein cheese
- 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)
- 01.8 Whey and whey products, excluding whey cheeses
 - 01.8.1 Liquid whey and whey products, excluding whey cheeses
 - 01.8.2 Dried whey and whey products, excluding whey cheeses
- 02.0 Fats and oils, and fat emulsions
 - 02.1 Fats and oils essentially free from water
 - 02.1.1 Butter oil, anhydrous milkfat, ghee
 - 02.1.2 Vegetable oils and fats
 - 02.1.3 Lard, tallow, fish oil, and other animal fats
 - 02.2 Fat emulsions mainly of type water-in-oil
 - 02.2.1 Butter
 - 02.2.2 Fat spreads, dairy fat spreads and blended spreads
 - 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions
 - 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7
- 03.0 Edible ices, including sherbet and sorbet
- 04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
 - 04.1 Fruit
 - 04.1.1 Fresh fruit
 - 04.1.1.1 Untreated fresh fruit
 - 04.1.1.2 Surface-treated fresh fruit
 - 04.1.1.3 Peeled or cut fresh fruit
 - 04.1.2 Processed fruit
 - 04.1.2.1 Frozen fruit
 - 04.1.2.2 Dried fruit
 - 04.1.2.3 Fruit in vinegar, oil, or brine
 - 04.1.2.4 Canned or bottled (pasteurized) fruit
 - 04.1.2.5 Jams, jellies, marmalades
 - 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5
 - 04.1.2.7 Candied fruit
 - 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk
 - 04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts
 - 04.1.2.10 Fermented fruit products
 - 04.1.2.11 Fruit fillings for pastries
 - 04.1.2.12 Cooked fruit

- 04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
 - 04.2.1 Fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
 - 04.2.1.1 Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds
 - 04.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
 - 04.2.1.3 Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
 - 04.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
 - 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
 - 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
 - 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce
 - 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
 - 04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)
 - 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5
 - 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
 - 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
- 05.0 Confectionery
 - 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes
 - 05.1.1 Cocoa mixes (powders) and cocoa mass/cake
 - 05.1.2 Cocoa mixes (syrops)
 - 05.1.3 Cocoa-based spreads, incl. fillings
 - 05.1.4 Cocoa and chocolate products
 - 05.1.5 Imitation chocolate, chocolate substitute products
 - 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4

- 05.2.1 Hard candy
- 05.2.2 Soft candy
- 05.2.3 Nougats and marzipans
- 05.3 Chewing gum
- 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces
- 06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0
 - 06.1 Whole, broken, or flaked grain, including rice
 - 06.2 Flours and starches (including soybean powder)
 - 06.2.1 Flours
 - 06.2.2 Starches
 - 06.3 Breakfast cereals, including rolled oats
 - 06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)
 - 06.4.1 Fresh pastas and noodles and like products
 - 06.4.2 Dried pastas and noodles and like products
 - 06.4.3 Pre-cooked pastas and noodles and like products
 - 06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)
 - 06.6 Batters (e.g., for breading or batters for fish or poultry)
 - 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)
 - 06.8 Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)
 - 06.8.1 Soybean-based beverages
 - 06.8.2 Soybean-based beverage film
 - 06.8.3 Soybean curd (tofu)
 - 06.8.4 Semi-dehydrated soybean curd
 - 06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd
 - 06.8.4.2 Deep fried semi-dehydrated soybean curd
 - 06.8.4.3 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2
 - 06.8.5 Dehydrated soybean curd (kori tofu)
 - 06.8.6 Fermented soybeans (e.g., natto, tempe)
 - 06.8.7 Fermented soybean curd
 - 06.8.8 Other soybean protein products
- 07.0 Bakery wares
 - 07.1 Bread and ordinary bakery wares and mixes
 - 07.1.1 Breads and rolls
 - 07.1.1.1 Yeast-leavened breads and specialty breads
 - 07.1.1.2 Soda breads
 - 07.1.2 Crackers, excluding sweet crackers

- 07.1.3 Other ordinary bakery products (e.g., bagels, pita, English muffins)
- 07.1.4 Bread-type products, including bread stuffing and bread crumbs
- 07.1.5 Steamed breads and buns
- 07.1.6 Mixes for bread and ordinary bakery wares
- 07.2 Fine bakery wares (sweet, salty, savoury) and mixes
 - 07.2.1 Cakes, cookies and pies (e.g., fruit-filled or custard types)
 - 07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)
 - 07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes)
- 08.0 Meat and meat products, including poultry and game
 - 08.1 Fresh meat, poultry, and game
 - 08.1.1 Fresh meat, poultry and game, whole pieces or cuts
 - 08.1.2 Fresh meat, poultry and game, comminuted
 - 08.2 Processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.3 Frozen processed meat, poultry and game products in whole pieces or cuts
 - 08.3 Processed comminuted meat, poultry, and game products
 - 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.2 Heat-treated processed comminuted meat, poultry, and game products
 - 08.3.3 Frozen processed comminuted meat, poultry, and game products
 - 08.4 Edible casings (e.g., sausage casings)
- 09.0 Fish and fish products, including molluscs, crustaceans, and echinoderms
 - 09.1 Fresh fish and fish products, including molluscs, crustaceans, and echinoderms
 - 09.1.1 Fresh fish
 - 09.1.2 Fresh molluscs, crustaceans, and echinoderms
 - 09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms
 - 09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms

- 09.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms
- 09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms
- 09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms
 - 09.2.4.1 Cooked fish and fish products
 - 09.2.4.2 Cooked molluscs, crustaceans, and echinoderms
 - 09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms
- 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms
- 09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms
 - 09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly
 - 09.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine
 - 09.3.3 Salmon substitutes, caviar and other fish roe products
 - 09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3
- 09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms
- 10.0 Eggs and egg products
 - 10.1 Fresh eggs
 - 10.2 Egg products
 - 10.2.1 Liquid egg products
 - 10.2.2 Frozen egg products
 - 10.2.3 Dried and/or heat coagulated egg products
 - 10.3 Preserved eggs, including alkaline, salted, and canned eggs
 - 10.4 Egg-based desserts (e.g., custard)
- 11.0 Sweeteners, including honey
 - 11.1 Refined and raw sugars
 - 11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose
 - 11.1.2 Powdered sugar, powdered dextrose
 - 11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar
 - 11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery
 - 11.1.3.2 Glucose syrup used to manufacture sugar confectionery
 - 11.1.4 Lactose
 - 11.1.5 Plantation or mill white sugar
 - 11.2 Brown sugar excluding products of food category 11.1.3
 - 11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3

- 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
- 11.5 Honey
- 11.6 Table-top sweeteners, including those containing high-intensity sweeteners
- 12.0 Salts, spices, soups, sauces, salads and protein products
 - 12.1 Salt and salt substitutes
 - 12.1.1 Salt
 - 12.1.2 Salt substitutes
 - 12.2 Herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)
 - 12.2.1 Herbs and spices
 - 12.2.2 Seasonings and condiments
 - 12.3 Vinegars
 - 12.4 Mustards
 - 12.5 Soups and broths
 - 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen
 - 12.5.2 Mixes for soups and broths
 - 12.6 Sauces and like products
 - 12.6.1 Emulsified sauces and dips (e.g., mayonnaise, salad dressing, onion dips)
 - 12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)
 - 12.6.3 Mixes for sauces and gravies
 - 12.6.4 Clear sauces (e.g., fish sauce)
 - 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3
 - 12.8 Yeast and like products
 - 12.9 Soybean-based seasonings and condiments
 - 12.9.1 Fermented soybean paste (e.g., miso)
 - 12.9.2 Soybean sauce
 - 12.9.2.1 Fermented soybean sauce
 - 12.9.2.2 Non-fermented soybean sauce
 - 12.9.2.3 Other soybean sauces
 - 12.10 Protein products other than from soybeans
- 13.0 Foodstuffs intended for particular nutritional uses
 - 13.1 Infant formulae, follow-on formulae, and formulae for special medical purposes for infants
 - 13.1.1 Infant formulae
 - 13.1.2 Follow-up formulae
 - 13.1.3 Formulae for special medical purposes for infants
 - 13.2 Complementary foods for infants and young children
 - 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)
 - 13.4 Dietetic formulae for slimming purposes and weight reduction

- 13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6
- 13.6 Food supplements
- 14.0 Beverages, excluding dairy products
 - 14.1 Non-alcoholic ("soft") beverages
 - 14.1.1 Waters
 - 14.1.1.1 Natural mineral waters and source waters
 - 14.1.1.2 Table waters and soda waters
 - 14.1.2 Fruit and vegetable juices
 - 14.1.2.1 Fruit juice
 - 14.1.2.2 Vegetable juice
 - 14.1.2.3 Concentrates for fruit juice
 - 14.1.2.4 Concentrates for vegetable juice
 - 14.1.3 Fruit and vegetable nectars
 - 14.1.3.1 Fruit nectar
 - 14.1.3.2 Vegetable nectar
 - 14.1.3.3 Concentrates for fruit nectar
 - 14.1.3.4 Concentrates for vegetable nectar
 - 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks
 - 14.1.4.1 Carbonated water-based flavoured drinks
 - 14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades
 - 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks
 - 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa
 - 14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts
 - 14.2.1 Beer and malt beverages
 - 14.2.2 Cider and perry
 - 14.2.3 Grape wines
 - 14.2.3.1 Still grape wine
 - 14.2.3.2 Sparkling and semi-sparkling grape wines
 - 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine
 - 14.2.4 Wines (other than grape)
 - 14.2.5 Mead
 - 14.2.6 Distilled spirituous beverages containing more than 15% alcohol
 - 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)
- 15.0 Ready-to-eat savouries
 - 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)
 - 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)

15.3 Snacks - fish based

16. Prepared foods

PART II: Food Category Descriptors

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 Milk and dairy-based drinks:

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

01.1.1 Milk and buttermilk (plain):

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

01.1.1.1 Milk (plain):

Fluid milk obtained from milking animals (e.g., cows, sheep, goats, buffalo). Milk is usually heat-treated by pasteurization, ultra-high temperature (UHT) treatment or sterilization.¹³ Includes skim, part-skim, low-fat and whole milk.

01.1.1.2 Buttermilk (plain):

Buttermilk is the nearly milkfat-free fluid remaining from the butter-making process (i.e., the churning fermented or non-fermented milk and cream). Buttermilk is also produced by fermentation of fluid skim milk, either by spontaneous souring by the action of lactic acid-forming or aroma-forming bacteria, or by inoculation of heated milk with pure bacterial cultures (cultured buttermilk).¹⁴ Buttermilk may be pasteurized or sterilized.

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

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

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

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

01.2.1 Fermented milks (plain):

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

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

Includes fluid and non-fluid plain products, such as yoghurt.¹⁵

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.

¹³ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 389.

¹⁴ *Ibid.*, p. 392.

¹⁵ 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 in the *Codex Standard for Fermented Milks* (CODEX STAN 243-2003).

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.

01.3 Condensed milk and analogues (plain):

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

01.3.1 Condensed milk (plain):

Condensed milk is obtained by partial removal of water from milk to which sugar may have been added. For evaporated milk, the water removal may be accomplished by heating.¹⁶ Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and *khoa* (cow or buffalo milk concentrated by boiling) .

01.3.2 Beverage whiteners:

Milk or cream substitute consisting of a vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins for use in beverages such as coffee and tea. Also includes the same type of products in powdered form. Includes condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat.

01.4 Cream (plain) and the like:

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

01.4.1 Pasteurized cream (plain):

Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk.¹⁷ Includes milk cream and “half-and-half.”

01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain):

Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization. Also includes pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultrapasteurized cream is subjected to the appropriate heat treatment (UHT or ultrapasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream).¹⁷ Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings. Creams or toppings with partial or total replacement of milkfat by other fats are included in sub-category 01.4.4 (cream analogues).

01.4.3 Clotted cream (plain):

Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.1.2)).¹⁸

01.4.4 Cream analogues:

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

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

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

¹⁶ Codex Standard for Evaporated Milks (CODEX STAN 281-1971).

¹⁷ Codex Standard for Cream and Prepared Creams (CODEX STAN 288-1976).

¹⁸ Food Chemistry, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 393.

01.5.1 Milk powder and cream powder (plain):

Milk products obtained by partial removal of water from milk or cream and produced in a powdered form.¹⁹ Includes casein and caseinates.²⁰

01.5.2 Milk and cream powder analogues:

Products based on a fat-water emulsion and dried for use other than as a beverage whitener (01.3.2). Examples include imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form.

01.6 Cheese and analogues:

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

01.6.1 Unripened cheese:

Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture.²¹ Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture),²² cream cheese (rahmfrischkase, an uncured, soft spreadable cheese)²³ mozzarella and scamorza cheeses and *paneer* (milk protein coagulated by the addition of citric acid from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of, e.g., hamburgers). Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a “skin” such as mozzarella). Most products are plain, however, some, such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetables or meat. Excludes ripened cream cheese, where cream is a qualifier for a high fat content.

01.6.2 Ripened cheese:

Ripened cheese is not ready for consumption soon after manufacture, but is held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterize the specific cheese. For mould-ripened cheese, the ripening is accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese.²¹ Ripened cheese may be soft (e.g., camembert), firm (e.g., edam, gouda), hard (e.g., cheddar), or extra-hard. Includes cheese in brine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, and without actual rind that has been preserved in brine until presented to the consumer.²⁴

01.6.2.1 Ripened cheese, includes rind:

Refers to 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, and Swiss cheese.

01.6.2.2 Rind of ripened cheese:

Refers to the rind only of the cheese. The rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry after brining and ripening.²⁵

¹⁹ Codex Standard for Milk Powders and Cream Powder (CODEX STAN 207-1999).

²⁰ Codex Standard for Edible Casein Products (CODEX STAN 290-1995).

²¹ Codex Standard for Cheese (CODEX STAN 283-1978).

²² Codex Standard for Cottage Cheese (CODEX STAN 273-1968).

²³ Codex Standard for Cream Cheese (CODEX STAN 275-1973).

²⁴ Codex Group Standard for Cheeses in Brine (CODEX STAN 208-1999).

²⁵ The rind is different from the coating of a cheese. The coating is either: (1) a film of synthetic or natural material, which helps to regulate the humidity during ripening and protects the cheese against microorganisms; or (2) a layer, primarily of wax, paraffin or plastic, which normally is impermeable to moisture, that protects the cheese after ripening against microorganisms and against physical damage during retail handling and that in some cases, contributes to the specific appearance of the cheese (e.g., coloured surface).

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.²⁶ Includes the whole cheese and the rind of the cheese. Different from whey protein cheese (01.6.6).

01.6.4 Processed cheese:

Product with a very long shelf life obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, milk protein, milk powder, and water in different amounts. Products may contain other added ingredients, such as aromas, seasonings and fruit, vegetables and/or meat. Product may be spreadable or cut into slices and pieces.²⁷ The term “processed” does not mean cutting, grating, shredding, etc. of cheese. Cheese treated by these mechanical processes are included under food category 01.6.2 (Ripened cheese).

01.6.4.1 Plain processed cheese:

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

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, cheddar cheese spread with wine, and cheese balls (formed processed cheese coated in nuts, herbs or spices).

01.6.5 Cheese analogues:

Products that look like cheese, but in which milkfat has been partly or completely replaced by other fats. Includes imitation cheese, imitation cheese mixes, and imitation cheese powders.

01.6.6 Whey protein cheese:

Product containing the protein extracted from the whey component of milk. These products are principally made by coagulation of whey proteins.²⁶ Example: ricotta cheese. Different from whey cheese (01.6.3).

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.²⁸ 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.

²⁶ Codex Standard for Whey Cheeses (CODEX STAN 284-1971).

²⁷ Food Chemistry, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 400.

²⁸ Codex Standard for Fermented Milks (CODEX STAN 243-2003).

01.8 Whey and whey products, excluding whey cheeses:

Includes a variety of whey-based products in liquid and powdered forms.

01.8.1 Liquid whey and whey products, excluding whey cheeses:

Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with milk coagulating 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.²⁹

01.8.2 Dried whey and whey products, excluding whey cheeses:

Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milkfat has been removed.²⁹

02.0 Fats and oils, and fat emulsions:

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

02.1 Fats and oils essentially free from water:

Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal or marine sources.³⁰

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.³¹

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.³² 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.^{30,33} Examples include: virgin olive oil, cottonseed oil, peanut oil, and vanaspati.

02.1.3 Lard, tallow, fish oil, and other animal fats:

All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption. Lard is fat rendered from the fatty tissue of swine. Edible beef fat is obtained from fresh bovine fatty tissue covering the abdominal cavity and surrounding the kidney and heart, and from other compact, undamaged fat tissues. Such fresh fat obtained at the time of slaughter is the "killing fat." Prime beef fat (premiere jus or oleo stock) is obtained by low-heat rendering (50-55°C) of killing fat and selected fat trimmings (cutting fat). Secunda beef fat is a product with typical beef fat odour 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.^{34,35} Other examples include: tallow and partially defatted beef or pork fatty tissue.

²⁹ Codex Standard for Whey Powders (CODEX STAN 289-1995).

³⁰ Codex General Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981).

³¹ Codex Standard for Milkfat Products (CODEX STAN 280-1973).

³² Food Chemistry, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

³³ Codex Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981); and Codex Standard for Named Vegetable Oils (CODEX STAN 210-1999).

³⁴ Food Chemistry, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

³⁵ Codex Standard for Named Animal Fats (CODEX STAN 211-1999).

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 Butter:

Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.³⁶

02.2.2 Fat spreads, dairy fat spreads and blended spreads:

Includes fat spreads (emulsions principally of the type water and edible fats and oils), dairy fat spreads (emulsions principally of the type water-in-milkfat), and blended spreads (fat spreads blended with higher amounts of milkfat).³⁷ Examples include margarine (a spreadable or fluid water-in-oil emulsion produced mainly from edible fats and oils); products derived from butter (e.g., “butterine,” a spreadable butter blend with vegetable oils)³⁸ blends of butter and margarine; and minarine (a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk). Also includes reduced fat-based products derived from milkfat or from animal or vegetable fats, including reduced-fat counterparts of butter, margarine, and their mixtures (e.g., three-quarter fat butter, three-quarter fat margarine, or three-quarter fat butter-margarine blends).

02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions:

Includes fat-based counterparts of dairy-based foods excluding dessert products. The fat portion of these products are derived from sources other than milkfat (e.g., vegetable fats and oils). Examples include: imitation milk (a fat-substituted milk produced from non-fat milk solids by addition of vegetable fats (coconut, safflower or corn oil));¹⁴ non-dairy whipped cream; non-dairy toppings; and vegetable cream. Mayonnaise is included in food category 12.6.1.

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

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

03.0 Edible ices, including sherbet and sorbet:

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

04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, 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.

³⁶ Codex Standard for Butter (CODEX STAN 279-1971).

³⁷ Codex Standard for Dairy Fat Spreads (CODEX STAN 253-2006); and Codex Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).

³⁸ Food Chemistry, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 395.

04.1.1.2 Surface-treated fresh fruit:

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

04.1.1.3 Peeled or cut fresh fruit:

Fresh fruit that is cut or peeled and presented to the consumer, e.g., in a fruit salad. Includes fresh shredded or flaked coconut.

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.³⁹ Examples include frozen fruit salad and frozen strawberries.

04.1.2.2 Dried fruit:

Fruit from which water is removed to prevent microbial growth.³⁹ Includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Examples include dried apple slices, raisins, dried shredded or flaked coconut, and prunes.

04.1.2.3 Fruit in vinegar, oil, or brine:

Includes pickled products such as pickled plums, mango pickles, lime pickles, pickled gooseberries, and pickled watermelon rind. Oriental pickled (“cured” or “preserved”) fruit products are sometimes referred to as “candied” fruit.⁴⁰ These are not the candied fruit products of category 04.1.2.7 (i.e., dried, sugar coated fruit).

04.1.2.4 Canned or bottled (pasteurized) fruit:

Fully preserved product in which fresh fruit is cleaned and placed in cans or jars with natural juice or sugar syrup (including artificially sweetened syrup) and heat-sterilized or pasteurized.³⁹ Includes products processed in retort pouches. Examples include: canned fruit salad, and applesauce in jars.

04.1.2.5 Jams, jellies, marmalades:

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. Marmalade 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.^{39,41} Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include: orange marmalade, 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).³⁹ Examples

³⁹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 613-617.

⁴⁰ *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.

⁴¹ *Codex Standard for Jams (Fruit Preserves) and Jellies* (CODEX STAN 79-1981); and *Codex Standard for Citrus Marmelade* (CODEX STAN 80-1981).

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 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.³⁹ Non-fruit toppings are included in category 05.4 (sugar- and chocolate-based toppings) and sugar syrups (e.g., maple syrup) are included in category 11.4. Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or “light”) forms.⁴² Examples of traditional foods in this sub-category are: tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids, antioxidants, flavours, stabilizers and preservatives), and fruit bars (a mixture of fruit (mango, pineapple, or guava) pulp mixed with sugar, flavours and preservatives, dried into a sheet).

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

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

04.1.2.10 Fermented fruit products:

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

04.1.2.11 Fruit fillings for pastries:

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

04.1.2.12 Cooked 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.

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

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

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

Raw vegetables presented fresh from harvest.

⁴² Codex Standard for Aqueous Coconut Products - Coconut Milk and Coconut Cream (CODEX STAN 240-2003).

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

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

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

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

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

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

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

Fresh vegetables are usually blanched and frozen.⁴³ 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 (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder.⁴³ Examples include: dried potato flakes and dried lentil. Examples of Oriental dried products include: dried sea tangle (kelp; *kombu*), dried sea tangle with seasoning (*shio-kombu*), dried seaweed (*tororo-kombu*), dried gourd strips (*kampyo*), dried laver (*nori*), and dried laminariales (*wakame*).

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

Products prepared by treating raw vegetables with salt solution excluding fermented soybean products. Fermented vegetables, which are a type of pickled product, are classified in 04.2.2.7. Fermented soybean products are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3. Examples include: pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, achar, and piccalilli. 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*), soybeansauce-pickled vegetables (*shoyu-zuke*), vinegar-pickled vegetables (*su-zuke*) and brine-pickled vegetables (*shio-zuke*). Other examples include: pickled ginger, pickled garlic, and chilli pickles.

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

Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g., brine, water, oil or sauce), and heat-sterilized or pasteurized.⁴³ Examples include: canned chestnuts, canned chestnut puree, asparagus packed in glass jars, canned and cooked pink beans, canned tomato paste (low acid), and canned tomatoes (pieces, wedges or whole).

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

Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g., steamed). The slurries may be filtered prior to packaging. Purees contain lower amounts of solids than pastes (found in category 04.2.2.6).^{43,44} Examples include: tomato

⁴³ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 572-576.

⁴⁴ *Codex Standard for Processed Tomato Concentrates* (CODEX STAN 57-1981).

puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g., cashew butter), and pumpkin butter.

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

Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g., sauces). Examples include: potato pulp, horseradish pulp, aloe extract, salsa (e.g., chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (*an*), sweet coffee bean paste (filling), tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert (*namagashi*).

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3:

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt.⁴⁵ 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.⁴⁵ Examples include: red pepper paste, fermented vegetable products (some *tsukemono* other than category 04.2.2.3), *kimchi* (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage). Excludes fermented soybean products that are found in food categories 06.8.6 (fermented soybeans (e.g., *natto* and *tempe*)), 06.8.7 (fermented soybean curd), 12.9.1 (fermented soybean paste e.g., *miso*), 12.9.2.1 (fermented soybean sauce), and 12.9.2.3 (other soybean sauce).

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

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

05.0 Confectionery:

Includes all cocoa and chocolate products (05.1), other confectionery products that may or may not contain cocoa (05.2), chewing gum (05.3), and decorations and icings (05.4), or foods produced solely with any combination of foods conforming to these sub-categories.

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.^{46,47}

⁴⁵ *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.

⁴⁶ *Codex Standard for Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugars* (CODEX STAN 105-1981); *Codex Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake* (CODEX STAN 141-1981).

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.⁴⁷ 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, 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,⁴⁸ 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).⁴⁷ This category is for chocolate as defined in the *Codex Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981), and for confectionery that uses chocolate that meets the standard and may contain other ingredients, for example chocolate-covered nuts and fruit (e.g., raisins). This category includes only the chocolate portion of any confectionery within the scope of food category 05.2. 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, enrobing chocolate, chocolate covered in a sugar-based “shell” or 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 chocolate with added edible ingredients.⁴⁹ This category does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2).

05.1.5 Imitation chocolate, chocolate substitute products:

Includes chocolate-like products that may or may not be cocoa-based, but have similar organoleptic properties as chocolate, such as 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 confectionery. Examples include: compound chocolate, flavoured and coloured compound chocolate, compound chocolate coatings, and imitation chocolate covered nuts and fruit (e.g., raisins). This category includes only the chocolate-like portion of any confectionery within the scope of food category 05.2.

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 and may or may not contain cocoa. 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, their dietetic counterparts, and products that may or may not contain cocoa. Includes: pastilles and lozenges (rolled, shaped and filled sweetened candy).⁵⁰ These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

⁴⁷ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

⁴⁸ *Codex Standard for Cocoa Butters* (CODEX STAN 86-1981).

⁴⁹ *Codex Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981).

⁵⁰ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

05.2.2 Soft candy:

Products include soft, chewy products such as caramels (containing sugar syrup, fats, colour and flavour) and their dietetic counterparts; products that may or may not contain cocoa and milk (e.g., toffees and chocolate-flavoured caramels); jelly-based candies (e.g., jelly beans, jellied fruit paste covered in sugar, made from gelatin, pectin, colour and flavour); and licorice. Error! Bookmark not defined. Also included are halwa teheniaa and oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*. These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

05.2.3 Nougats and marzipans:

Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Marzipan consists of almond paste and sugar and their dietetic counterparts, that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Error! Bookmark not defined.

05.3 Chewing gum:

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives. Error! Bookmark not defined. 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, pies and bread and flour confectionery, as well as mixes for these products. Also includes sugar- and chocolate-based coatings for baked goods. Sweet sauces and toppings include butterscotch sauce for use, e.g., on ice cream. These sweet sauces are different than the syrups (e.g., maple, caramel, and flavoured syrups for fine bakery wares and ices) included in category 11.4. Fruit-based toppings are included in 04.1.2.8. Chocolate sauce is included in 05.1.2.

06.0 Cereals and cereal products derived from cereal grains, roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0:

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

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

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

06.2 Flours and starches (including soybean powder):

The basic milled products of cereal grains, roots, tubers, pulses, pith or softy core of palm tree or legumes sold as such or used as ingredients (e.g., in baked goods).

06.2.1 Flours:

Flour is produced from the milling of grain, cereals and tubers (e.g., cassava) and pith or soft core of palm tree. Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, categories 07.1.6 (mixes for ordinary bakery wares) and 07.2.3 (mixes for fine bakery wares))). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (kinako), konjac flour (devil's tongue jelly powder, konnayaku-ko), and maida (refined wheat flour) and sago flour.

06.2.2 Starches:

Starch is a glucose polymer occurring in granular form in certain plant species, notably seeds (e.g., cereals, pulses, corn, wheat, rice, beans, peas) and tubers (e.g., tapioca, potato). The polymer consists of linked anhydro-alpha-D-glucose units. Native starch is separated by processes that are specific for each raw material.

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, soybean pastas and noodles):

This food category was revised, with the understanding that there would be few, if any additives needed in dried pastas and noodles.⁵¹ Includes all pasta, noodle and similar products.

06.4.1 Fresh pastas and noodles and like products:

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

06.4.2 Dried pastas and noodles and like products:

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

06.4.3 Pre-cooked pastas and noodles and like products:

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

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

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

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 07.1.6 and 07.2.3, respectively.

06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only):

Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms (e.g., Japanese *mochi*, Korean *teuck*).⁵² Crisp snacks made from rice grains, also called “rice cakes” are categorized in 15.1, and dessert-type rice cakes are in 06.5. Category 06.7 would also include processed rice and enriched rice products, such as pre-cooked products that are sold canned, chilled or frozen; and processed rice products sold in retort pouches. This is to distinguish from category 06.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.

06.8 Soybean products (excluding soybean-based seasonings and condiments of food category 12.9):

Includes dried, cooked, fried or fermented soybean products, and soybean curd products.

⁵¹ ALINORM 03/12, para. 55.

⁵² *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.

06.8.1 Soybean-based beverages

Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate. In a number of countries this category includes products referred to as soybean milk. Soybean-based beverages may be consumed as is, or used to prepare other soybean products, such as those in food categories 06.8.2 (soybean-based beverage film), 06.8.3 (soybean curd (tofu)), 06.8.4 (semi-dehydrated soybean curd), and 06.8.5 (dehydrated soybean curd (kori tofu))^{53,54,55}. Also includes soybean products, such as soybean-based beverage powder, which is sold as is, for reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparation of home-made soft tofu.^{53, 56}

06.8.2 Soybean-based beverage film:

Film formed on the surface of boiling soybean-based beverage that is dried. It may be deep-fried or softened in water prior to use in soups or poached food. Also known as *fuzhu* or *yuba*.^{56,57,58}

06.8.3 Soybean curd (tofu):

Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverage, which is then made into a curd with a coagulant, and placed in a mould. Soybean curds may be of a variety of textures (e.g., soft, semi-firm, firm).^{53, 54}

06.8.4 Semi-dehydrated soybean curd:

Soybean curd that has been pressed while being moulded into blocks so that some moisture has been removed, but so that it is not completely dried (see food category 06.8.5). Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture⁵³.

06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd:

Partially dehydrated soybean curd that is cooked (stewed) with a thick sauce (e.g., miso sauce). The partially dehydrated soybean curd typically absorbs the sauce, and so regains its original texture.⁵³

06.8.4.2 Deep fried semi-dehydrated soybean curd:

Partially dehydrated soybean curd that is deep-fried. It may be consumed as such, or cooked (e.g., stewed in sauce) after frying^{53,59}

06.8.4.3 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2:

Partially dehydrated soybean curd prepared other than by stewing in thick (e.g., miso) sauce or by deep-frying. Includes grilled products and mashed products that may be combined with other ingredients (e.g., to make a patty or a loaf).⁵³

06.8.5 Dehydrated soybean curd (kori tofu):

Soybean curd from which all moisture has been removed through the process of freezing, aging, and dehydrating. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce.⁵³

06.8.6 Fermented soybeans (e.g., natto, tempe):

The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste. It includes products such as *dou chi* (China), *natto* (Japan), and *tempe* (Indonesia).

⁵³ *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, pp. 17-18 and 123-131.

⁵⁴ *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp. 34-35.

⁵⁵ *Ibid.*, pp.141-153.

⁵⁶ *World Food Japan*, Lonely Planet, 2002, p. 35.

⁵⁷ *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp. 168-169.

⁵⁸ *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, p. 31.

⁵⁹ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 6: Oriental Soy Foods, K.S. Liu, Technomic Publishing Co., Lancaster PA 1999, pp. 162-163.

06.8.7 Fermented soybean curd:

The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavoured product, either in red, rice-yellow, or grey-green.

06.8.8 Other soybean protein products

Other products from soybeans composed mainly of soybean protein such as extruded, textured, concentrated, and isolated soybean protein.

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 and mixes:

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

07.1.1 Breads and rolls:

Includes yeast-leavened and specialty breads and soda bread.

07.1.1.1 Yeast-leavened breads and specialty breads:

Includes all types of non-sweet bakery products and bread-derived products. Examples include: white bread, rye bread, pumpernickel bread, raisin bread, whole wheat bread, pain courant francais, malt bread, hamburger rolls, whole wheat rolls, and milk rolls.

07.1.1.2 Soda breads:

Includes soda breads.

07.1.2 Crackers, excluding sweet crackers:

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

07.1.3 Other ordinary bakery products (e.g., bagels, pita, English muffins):

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

07.1.4 Bread-type products, including bread stuffing and bread crumbs:

Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g., for biscuits). Bread mixes are included in category 07.1.6.

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.⁶⁰ Examples include: filled dumplings and steamed bun with meat, jam or other filling (*manjyu*).

07.1.6 Mixes for bread and ordinary bakery wares:

Includes all the 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 from food categories 07.1.1 to 07.1.5. Examples include: French bread mix, tin bread mix, panettone mix, ciabatta mix, among others. Mixes for fine bakery wares (e.g., cakes, cookies, pancakes) are found in category 07.2.3.

⁶⁰ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 4: Wheat Products: 2. Breads, Cakes, Cookies, Pastries, and Dumplings, S. Huang, Technomic Publishing Co., Lancaster PA 1999, pp. 72-73.

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

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

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 fine baked goods. Examples include: cake mix, flour confectionery mix, pancake mix, pie mix, and waffle mix. Prepared dough is found in category 07.1.4. Mixes for ordinary bakery wares (e.g., bread) is found in category 07.1.6.

08.0 Meat and meat products, including poultry and game:

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

08.1 Fresh meat, poultry and game:

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

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

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

08.1.2 Fresh meat, poultry and game, comminuted:

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

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

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

08.2.1 Non-heat treated processed meat, poultry and game products in whole pieces or cuts:

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

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

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by

addition of additives. Smoked products are also included here.⁶¹ 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.⁶¹ Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham.

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

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

08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts:

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

08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts:

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

08.3 Processed comminuted meat, poultry, and game products:

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

08.3.1 Non-heat treated processed comminuted 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. Also includes smoked products.⁶¹ 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.⁶¹ 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 comminuted 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;

⁶¹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 439-445.

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

08.3.3 Frozen processed comminuted meat, poultry, and game products:

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

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

Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources (e.g., hog or sheep intestines) that contain the sausage mix.⁶¹

09.0 Fish and fish products, including molluscs, crustaceans, and echinoderms:

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

09.1 Fresh fish and fish products, including molluscs, 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.⁶²

091.1. Fresh fish:

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

09.1.2 Fresh molluscs, crustaceans and echinoderms:

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

09.2 Processed fish and fish products, including molluscs, 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, fermented, and salted products.

09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms:

Fresh, including partially cooked, fish subjected to freezing or quick-freezing at sea and on land for further processing.⁶² 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 molluscs, 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).⁶³

09.2.3 Frozen minced and creamed fish products, including molluscs, 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 molluscs, 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

⁶² Ibid., pp. 464-468.

⁶³ Codex Standard for *Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter* (CODEX STAN 166-1989).

down in soy sauce (*tsukudani*); cooked surimi product (*kamaboko*); crab-flavoured cooked *kamaboko* product (*kanikama*); cooked fish roe; cooked surimi; cooked, tube-shaped surimi product (*chikuwa*); and cooked fish and lobster paste (surimi-like products). Other fish paste (Oriental type) is found in 09.3.4.

09.2.4.2 Cooked molluscs, 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 molluscs, 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.⁶² 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 molluscs, 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. 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.⁶² 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 molluscs, 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 molluscs, 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.⁶²

09.3.2 Fish and fish products, including molluscs, 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 a salt and vinegar or alcohol (e.g., wine) solution.⁶² 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.⁶² 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, including molluscs, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 – 0.9.3.3:

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.⁶⁴ 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 molluscs, 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.⁶² This category excludes fully cooked products (see category 09.2.4). Examples include: canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized).

10.0 Eggs and egg products:

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

10.1 Fresh eggs:

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

10.2 Egg products:

Products that may be used as replacement for fresh eggs in recipes or as a food (e.g., omelette). 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.⁶⁵

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*).⁶⁶

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

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

11.0 Sweeteners, including honey:

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

⁶⁴ *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.

⁶⁵ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 411-414.

⁶⁶ *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.

11.1 Refined and raw sugars:

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

11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose:

White sugar is purified and crystallized sucrose with a polarisation of not less than 99.7°Z. Dextrose anhydrous is purified and crystallized D-glucose 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.⁶⁷

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.⁶⁷

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 colour. Soft brown sugar is fine grain moist sugar that is light to dark brown in colour. Glucose syrup is a purified concentrated aqueous solution of nutritive saccharides derived from starch and/or inulin.⁶⁸ 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.⁶⁷

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 be a mixture of both forms.⁶⁷

11.1.5 Plantation or mill white sugar:

Purified and crystallized sucrose with a polarisation of not less than 99.5°Z.⁶⁷

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),⁶⁸ and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar.

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

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

11.5 Honey:

Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect the nectar or secretions, transform it by combination with specific substances

⁶⁷ Codex Standard for Sugars (CODEX STAN 212-1999).

⁶⁸ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 631-633.

of the bees' own, and store it in a honeycomb to ripen and mature.⁶⁹ Examples of honey include wildflower honey and clover honey.

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

Includes products that are preparations of high-intensity sweeteners (e.g., acesulfame potassium) and/or of polyols (e.g., sorbitol) which may contain other additives and/or nutritive ingredients, such as carbohydrates. These products, which are sold to the final consumer, may be in powder, solid (e.g., tablets or 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 and salt substitutes; 12.2 – herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles); 12.3 – vinegars; and 12.4 – mustards), certain prepared foods (12.5 – soups and broths; 12.6 – sauces and like products; and 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)), and products composed primarily of protein that are derived from soybeans or from other sources (e.g., milk, cereal, or vegetables) (12.9 – soybean-based seasonings and condiments; and 12.10 – protein products other than from soybeans).

12.1 Salt and salt substitutes:

Includes salt (12.1.1) and salt substitutes (12.1.2) used as seasoning for food.

12.1.1 Salt:

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

12.1.2 Salt substitutes:

Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt.

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

This category describes items whose use is intended to enhance the aroma and taste of food.

12.2.1 Herbs and spices:

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 chilli seasoning, chilli paste, curry paste, curry roux, and dry cures or rubs that are applied to external surfaces of meat or fish.

12.2.2 Seasonings and condiments:

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), and seasoning for noodles. 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). Examples include, cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar, and fruit (wine) vinegar.⁷⁰

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).⁷¹

⁶⁹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 636. *Codex Standard for Honey* (CODEX STAN 12-1981).

⁷⁰ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 719-720.

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 and dips (e.g., mayonnaise, salad dressing, onion dips):

Sauces, gravies, dressings based and dips, 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 and snack dips (e.g., bacon and cheddar dip, onion dip).

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

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

12.6.3 Mixes for sauces and gravies:

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

12.6.4 Clear sauces (e.g., 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, and Thai fish sauce (*nam pla*).

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

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

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 Soybean-based seasonings and condiments:

Includes products that are derived from soybeans and other ingredients intended for use as seasonings and condiments, such as fermented soybean paste and soybean sauces.

⁷¹ Ibid., p. 718.

12.9.1 Fermented soybean paste (e.g., miso):

The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. The product includes *dou jiang* (China), *doenjang* (Republic of Korea), or *miso* (Japan), which maybe used in the preparation of soups or dressings, or as a seasoning.^{53,72}

12.9.2 Soybean sauce:

A liquid seasoning obtained by fermentation of soybeans, non-fermentation (e.g., hydrolysis) of soybeans, or by hydrolysis of vegetable protein.

12.9.2.1 Fermented soybean sauce:

A clear, non-emulsified sauce made of soybeans, cereal, salt and water by the fermentation process.

12.9.2.2 Non-fermented soybean sauces:

Non-fermented soybean sauce, which is also known as non-brewed soybean sauce, may be produced from vegetable proteins, such as defatted soybeans that are acid-hydrolyzed (e.g., with hydrochloric acid), neutralized (e.g., with sodium carbonate), and filtered.⁷³

12.9.2.3 Other soybean sauce:

Non-emulsified sauce made from fermented soybean sauce and/or non-fermented soybean sauce, with or without sugar, with or without caramelization process.

12.10 Protein products other than from soybeans:

Includes, for example, milk protein, cereal protein and vegetable protein analogues or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, *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) and proteinaceous meat and fish substitutes.

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.⁷⁴ Dietetic foods other than those in 13.0 are included in the categories for their standard counterparts.⁷⁵

13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants:

Foods that are intended for infants and for young children as defined in the sub-categories 13.1.1, 13.1.2, and 13.1.3.

13.1.1 Infant formulae:

A human milk substitute for infants (aged no more than 12 months) that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder. Products, other than those under food category 13.1.3, may be, hydrolyzed protein and/or amino acid-based, or milk-based.

13.1.2 Follow-up formulae:

Food intended for use as a liquid part of the complementary feeding of infants (aged at least 6 months) and for young children (aged 1-3 years).⁷⁶ They may be ready-to-eat or in a powdered form to be reconstituted with water. Products, other than those under food category 13.1.3, may be soy based hydrolyzed protein and/or amino acid-based, or milk-based.

⁷² K.S. Liu, op.cit., pp. 173-181.

⁷³ Ibid., pp. 181-187.

⁷⁴ Codex General Standard for Labelling of and Claims for Prepackaged Foods for Special Dietary Use (CODEX STAN 146-1985).

⁷⁵ For example, diet soda is found in 14.1.4.1, and low-joule jam is found in 04.1.2.5.

⁷⁶ Codex Standard for Follow-Up Formula (CODEX STAN 156-1987).

13.1.3 Formulae for special medical purposes intended for infants:

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of infants and may be used only under medical supervision. They are intended for the exclusive or partial feeding of infants with limited or impaired capacity to take, digest, absorb or metabolize ordinary infant formulae 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.⁷⁷

13.2 Complementary foods for infants and young children:

Foods that are intended for infants 6 months of age and older, and for progressive adaptation of infants and children to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid.⁷⁸ These foods exclude infant formulae (13.1.1), follow-up formulae (13.1.2), and formulae for special medical purposes (13.1.3).⁷⁹ Examples include: cereal-, fruit-, vegetable-, and meat-based “baby foods” for infants, “toddler foods,” and “junior foods”; lactea flour, biscuits and rusks for children.

13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1):

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.⁷⁷

13.4 Dietetic formulae for slimming purposes and weight reduction:

Formula foods that when presented as “ready-to-eat” or when prepared in conformity with the directions for use are specifically presented as replacements for all or part of the total daily diet.⁸⁰ Includes products with reduced caloric content such as those that are low in sugar and/or fat, sugar- or fat-free, or contain sugar- and/or fat-substitutes.

13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6:

Products of high nutritional content, in liquid or solid form (e.g., protein bars), to be used by individuals as part of a balanced diet to provide supplemental 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 unit dose forms such as capsules, tablets, powders, solutions, etc., where national jurisdictions regulate these products as food.⁸¹

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).

⁷⁷ Codex Standard for the Labelling of and Claims for Foods for Special Medical Purposes (CODEX STAN 180-1991).

⁷⁸ Codex Standard for Processed Cereal-Based Foods for Infants and Children (CODEX STAN 74-1981).

⁷⁹ Codex Standard for Canned Baby Foods (CODEX STAN 073-1981).

⁸⁰ Codex Standard for Formula Foods for Use in Weight Control Diets (CODEX STAN 181-1991) and Codex Standard for Formula Foods for use in Very Low Energy Diets for Weight Reduction (CODEX STAN 203-1995).

⁸¹ Codex Guidelines for Vitamin and Mineral Food Supplements (CAC/GL 55-2005).

14.1.1 Waters:

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

14.1.1.1 Natural mineral waters and source waters:

Waters obtained directly at the source and packaged close to the source; are characterized by the presence of certain mineral salts in relative proportions and trace elements or other constituents. Natural mineral water may be naturally carbonated (with carbon dioxide from the source), carbonated (with added carbon dioxide of another origin), decarbonated (with less carbon dioxide than present in the water at the source so it does not spontaneously give off carbon dioxide under conditions of standard temperature and pressure), or fortified (with carbon dioxide from the source), and non-carbonated (contains no free carbon dioxide).⁸²

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. Carbonated and non-carbonated waters containing flavours are found in category 14.1.4. 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:

This category applies only to fruit and vegetable juices. Beverages based on fruit and vegetable juices are found in food category 14.1.4.2. 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 Fruit juice:

Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear, and may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must have been recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. A single juice is obtained from one kind of fruit. A mixed juice is obtained by blending two or more juices or juices and purees, from different kinds of fruit. Fruit juice may be obtained, e.g., by directly expressing the juice by mechanical extraction processes, by reconstituting concentrated fruit juice (food category 14.1.2.3) with water, or in limited situations by water extraction of the whole fruit (e.g., prune juice from dried prunes).⁸³ Examples include: orange juice, apple juice, black currant juice, lemon juice, orange-mango juice and coconut water.

14.1.2.2 Vegetable juice:

Vegetable juice is the liquid unfermented but fermentable product intended for direct consumption obtained by mechanical expression, crushing, grinding, and/or sieving of one or more sound fresh vegetables or vegetables preserved exclusively by physical means. The juice may be clear, turbid, or pulpy. It may have been concentrated and reconstituted with water. Products may be based on a single vegetable (e.g., carrot) or blends of vegetables (e.g., carrots, celery).

14.1.2.3 Concentrates for fruit juice:

Concentrated fruit juice is the product that complies with the definition given in food category 14.1.2.1. It is prepared by the physical removal of water from fruit juice in an amount to increase the Brix level to a value at least 50% greater than that established for reconstituted juice from the same fruit. In the production of juice that is to be concentrated, suitable processes are used, and may be combined, with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water-extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure. Fruit juice concentrates may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour

⁸² Codex Standard for Natural Mineral Waters (CODEX STAN 108-1981).

⁸³ Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005).

components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added.⁸³ Sold in 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 for vegetable juice:

Prepared by the physical removal of water from vegetable juice. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Includes carrot juice concentrate.

14.1.3 Fruit and vegetable nectars:

Fruit and vegetable nectars are beverages produced from purees, juices, or concentrates of either, blended with water and sugar, honey, syrups, and/or sweeteners.⁸³ Fruit-vegetable nectar blends are reported under their components (i.e., fruit nectar (14.1.3.1) and vegetable nectar (14.1.3.2)).

14.1.3.1 Fruit nectar:

Fruit nectar is the unfermented but fermentable product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to fruit juice, concentrated fruit juice, fruit purees or concentrated fruit purees, or a mixture of those products. Aromatic substances, volatile flavour components, pulp and cells, all of which must have been recovered from the same kind of fruit and obtained by suitable physical means, may be added. Products may be based on a single fruit or on fruit blends.⁸³ Examples include: pear nectar and peach nectar.

14.1.3.2 Vegetable nectar:

Product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to vegetable juice or concentrated vegetable juice, or a mixture of those products. Products may be based on a single vegetable or on a blend of vegetables.

14.1.3.3 Concentrates for fruit nectar:

Prepared by the physical removal of water from fruit nectar or its starting materials.⁸³ Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink nectar by addition of water. Examples: pear nectar concentrate and peach nectar concentrate.

14.1.3.4 Concentrates for vegetable nectar:

Prepared by the physical removal of water from vegetable nectar. Sold in 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,” “energy,” or “electrolyte” drinks and particulated drinks:

Includes all carbonated and non-carbonated varieties and concentrates. Includes products based on fruit and vegetable juices.⁸⁴ Also, includes coffee-, tea- and herbal-based drinks.

14.1.4.1 Carbonated water-based flavoured drinks:

Includes water-based flavoured 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). Includes so-called “energy” drinks that are carbonated and contain high levels of nutrients and other ingredients (e.g., caffeine, taurine, carnitine).

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

Include water-based flavoured drinks without added carbon dioxide, 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

⁸⁴ Fruit and vegetable juices *per se* are found in 14.1.2.1 and 14.1.2.2, respectively.

clear or contain particulated matter (e.g., fruit pieces), and may be unsweetened or sweetened with sugar or a non-nutritive high-intensity sweetener. Includes so-called “energy” drinks that are non-carbonated and contain high levels of nutrients and other ingredients (e.g., caffeine, taurine, carnitine).

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

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

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

Includes the ready-to-drink products (e.g., canned), and their mixes and concentrates. Examples include: chicory-based hot beverages (postum), rice tea, mate 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:

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

14.2.1 Beer and malt beverages:

Alcoholic beverages brewed from germinated barley (malt), hops, yeast, and water. Examples include: ale, brown beer, weiss beer, pilsner, lager beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barleywine.⁸⁵

14.2.2 Cider and perry:

Fruit wines made from apples (cider) and pears (perry). Also includes cider bouche.⁸⁶

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).⁸⁷

14.2.3.1 Still grape wine:

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

14.2.3.2 Sparkling and semi-sparkling grape wines:

Grape wines in which carbonation is produced during the fermentation process, either by bottle fermentation or closed tank fermentation. Also includes carbonated wine whose carbon dioxide is partially or totally of exogenous origin. Examples include: spumante, and “cold duck” wine.⁸⁶

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

Grape wines produced either by: (i) the fermentation of grape must (juice) of high sugar concentration; or (ii) by the blending of concentrated grape juice with wine; or (iii) the mixture of fermented must with alcohol. Examples include: grape dessert wine.⁸⁶

14.2.4 Wines (other than grape):

Includes wines made from fruit other than grapes, apples and pears,⁸⁸ 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.

⁸⁵ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 644.

⁸⁶ *Ibid.* pp. 669-679.

⁸⁷ *Ibid.* p. 654. OIV – International Code of Oenological Practices

⁸⁸ Grape wines are included in 14.2.3; and apple wine (cider) and pear wine (perry) are included in 14.2.2.

14.2.5 Mead:

Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine.⁸⁶

14.2.6 Distilled spirituous beverages containing more than 15% alcohol:

Includes all distilled spirituous beverages derived from grain (e.g., corn, barley, rye, wheat), tubers (e.g., potato), fruit (e.g., grapes, berries) or sugar cane that contain greater than 15% alcohol. Examples include: aperitifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), bagaceira belha (grappa from Portugal; bagaceira is a drink distilled from *bagaco* (pressed skins, seeds and stalks of the grapes)), eau de vie (a brandy), gin, grappa (Italian brandy distilled from the residues of pressed wine), marc (brandy distilled from grape or apple residue), korn (grain spirit (*schnapps*) of Germany, usually derived from rye (*Roggen*), sometimes from wheat (*Weizen*) or both (*Getreide*); also labelled as *Kornbrannt* or *Kornbranntwein*)⁸⁹, mistela (also *mistelle* (France) and *jeropico* (South Africa); unfermented grape juice fortified with grape alcohol), ouzo (Greek spirit drink flavoured with aniseed), rum, tsikoudia (grape marc spirit from Crete), tsipouro (grape marc spirit from certain regions in Greece), wienbrand (style of grape brandy devised by Hugo Asbach, Rudesheim, Germany; literally, “burnt wine”)⁸⁹, *cachaça* (Brazilian liquor made from fermented distilled sugar cane juice)⁹⁰, tequila, whiskey, and vodka.^{86,91,92}

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; aperitif wines; americano; batidas (drinks made from *cachaça*, fruit juice or coconut milk and, optionally, sweetened condensed milk)⁹⁰; bitter soda and bitter vino; clarea (also claré or clary; a mixture of honey, white wine and spices; it is closely related to *hippocras*, which is made with red wine); jurubeba alcoholic drinks (beverage alcohol product made from the *Solanum paniculatum* plant indigenous to the north of Brazil and other parts of South America); negus (sangria; a hot drink made with port wine, sugar, lemon and spice); sod, saft, 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*); “malternatives,” and prepared cocktails (mixtures of liquors, liqueurs, wines, essences, fruit and plant extracts, etc. marketed as ready-to-drink products or mixes). Cooler-type beverages are composed of beer, malt beverage, wine or spirituous beverage, fruit juice(s), and soda water (if carbonated).^{86,91,93}

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 savoury snacks, with or without added flavourings, but excludes 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).

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 unsalted. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal

⁸⁹ *The Wordsworth Dictionary of Drink*, N. Halley, Wordsworth Ltd., Hertfordshire, England, 1996.

⁹⁰ *Insight Guide: Rio de Janeiro*, APA Publications, GmBH & Co., Verlag KG, Singapore, 2000, p. 241.

⁹¹ *OIV Lexique de la Vigne*.

⁹² See also: Glossary of Portuguese Terms at: www.bar-do-binho.com/help.htm

⁹³ *Alexis Lichinne's New Encyclopedia of Wine and Spirits*, 3rd Ed. See also: rain-tree.com/jurubeba.htm, www.florilegium.org/files/BEVERAGES/Clarea-d-Agua-art.html, and wine.about.com/food/wine/library/types/bl_sangria.htm.

snacks (e.g., “trail mixes”) are classified here. Chocolate-covered nuts are classified in 05.1.4, and nuts covered in imitation chocolate are included in 05.1.5.

15.3 Snacks - fish based:

This describes savoury crackers with fish, fish products or 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 Prepared foods:

These foods are not included in the other food categories (01-15) and should be considered on a case-by-case basis. Prepared foods are mixtures of multiple components (e.g., meat, sauce, grain, cheese, vegetables); the components are included in other food categories. Prepared foods require minimal preparation by the consumer (e.g., heating, thawing, rehydrating). Provisions for additives will be listed in this food category in the GSFA only if the additive is needed: (i) solely to have a technological function in the prepared food as sold to the consumer; or (ii) at a use level that has an intentional technological function in the prepared food that exceeds the use level that can be accounted for by carry-over from the individual components.

ANNEX C

CROSS-REFERENCE OF CODEX STANDARDISED FOODS WITH THE FOOD CATEGORY SYSTEM USED FOR THE ELABORATION OF THE GSFA

Annex C sorted by Codex Standard Number

Standard No	Codex Standard Title	Food Cat. No.
003-1981	Canned Salmon	09.4
012-1981	Honey	11.5
013-1981	Preserved Tomatoes	04.2.2.4
017-1981	Canned Applesauce	04.1.2.4
019-1981	Edible Fats and Oils Not Covered by Individual Standards (General Standard)	02.1
033-1981	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
036-1981	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
037-1981	Canned Shrimps or Prawns	09.4
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 (fermented)	04.2.2.7
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
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 (quick frozen)	04.2.2.1
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
039-1981	Dried Edible Fungi	04.2.2.2
040R-1981	Fresh Fungus "Chanterelle" (Regional Standard)	04.2.1.1
041-1981	Quick Frozen Peas	04.2.2.1
042-1981	Canned Pineapple	04.1.2.4
052-1981	Quick Frozen Strawberries	04.1.2.1
053-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (salt substitutes)	12.1.2
053-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (special dietary foods with low sodium content)	13.0
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
060-1981	Canned Raspberries	04.1.2.4
061-1985	Canned Pears	04.1.2.4
062-1987	Canned Strawberries	04.1.2.4
066-1981	Table Olives	04.2.2.3
067-1981	Raisins	04.1.2.2
069-1981	Quick Frozen Raspberries	04.1.2.1
070-1981	Canned Tuna and Bonito	09.4

Standard No	Codex Standard Title	Food Cat. No.
072-1981	Infant Formula and Formula for Special Dietary Purposes Intended for Infants (infant formula)	13.1.1
072-1981	Infant formula and Formula for Special Dietary Purposes Intended for Infants (formula for special dietary purposes intended for infants)	13.1.3
073-1981	Canned Baby Foods	13.2
074-1981	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
086-1981	Cocoa Butters	05.1.3
087-1981	Chocolate and Chocolate Products	05.1.4
088-1981	Canned Corned Beef	08.3.2
089-1981	Luncheon Meat	08.3.2
090-1981	Canned Crab Meat	09.4
092-1981	Quick Frozen Shrimps or Prawns	09.2.1
094-1981	Canned Sardines and Sardine-Type Products	09.4
095-1981	Quick Frozen Lobsters	09.2.1
096-1981	Cooked Cured Ham	08.2.2
097-1981	Cooked Cured Pork Shoulder	08.2.2
098-1981	Cooked Cured Chopped Meat	08.3.2
099-1981	Canned Tropical Fruit Salad	04.1.2.4
103-1981	Quick Frozen Blueberries	04.1.2.1
104-1981	Quick Frozen Leek	04.2.2.1
105-1981	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
108-1981	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 Brussels 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
117-1981	Bouillon and Consommés	12.5
118-1981	Foods for Special Dietary Use for Persons Intolerant to Gluten	13.3
119-1981	Canned Finfish	09.4
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
133-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1
140-1983	Quick Frozen Carrots	04.2.2.1
141-1983	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1

Standard No	Codex Standard Title	Food Cat. No.
143-1985	Dates (coated)	04.1.1.2
143-1985	Dates (fresh)	04.1.1.1
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
150-1985	Food Grade Salt	12.1.1
151-1985	Gari	04.2.2.7
152-1985	Wheat Flour	06.2.1
153-1985	Maize (Corn)	06.1
154-1985	Whole Maize (Corn) Meal	06.2.1
155-1985	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2.1
156-1987	Follow-Up Formula	13.1.2
159-1987	Canned Mangoes	04.1.2.4
160-1987	Mango Chutney	04.1.2.6
163-1987	Wheat Protein Products, Including Wheat Gluten	12.10
165-1989	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.2.1
166-1989	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
167-1989	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
169-1989	Whole and Decorticated Pearl Millet Grains	06.1
170-1989	Pearl Millet Flour	06.2.1
171-1989	Certain Pulses	04.2.1.1
172-1989	Sorghum Grains	06.1
173-1989	Sorghum Flour	06.2.1
174-1989	Vegetable Protein Products	12.10
175-1989	Soy Protein Products	06.8.8
176-1989	Edible Cassava Flour	06.2.1
177-1991	Grated Desiccated Coconut	04.1.2.2
178-1991	Durum Wheat Semolina and Durum Wheat Flour	06.2.1
181-1991	Formula Foods for Use in Weight Control Diets	13.4
182-1993	Pineapple	04.1.1.1
183-1993	Papaya	04.1.1.1
184-1993	Mango	04.1.1.1
185-1993	Nopal	04.2.1.1
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	09.2.1
196-1995	Litchi	04.1.1.1
197-1995	Avocado	04.2.1.1

Standard No	Codex Standard Title	Food Cat. No.
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	Cheeses in Brine	01.6.2.1
210-1999	Named Vegetable Oils	02.1.2
211-1999	Named Animal Fats	02.1.3
212-1999	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-1999	Sugars (lactose)	11.1.4
212-1999	Sugars (plantation or white mill sugar)	11.1.5
212-1999	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-1999	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
213-1999	Limes	04.1.1.1
214-1999	Pumelos (<i>Citrus grandī</i>)	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 (<i>Citrus paradisi</i>)	04.1.1.1
220-1999	Longans	04.1.1.1
221-2001	Unripened Cheese, including Fresh Cheese	01.6.1
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
223-2001	Kimchi	04.2.2.7
224-2001	Tannia	04.2.1.1
225-2001	Asparagus	04.2.1.1
226-2001	Cape Gooseberry	04.1.1.1
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
236-2003	Boiled Dried Salted Anchovies	09.2.5
237-2003	Pitahayas	04.1.1.1
238-2003	Sweet Cassava	04.2.1.1
240-2003	Aqueous Coconut Products (coconut milk and coconut cream)	04.1.2.8
241-2003	Canned Bamboo Shoots	04.2.2.4
242-2003	Canned Stone Fruits	04.1.2.4
243-2003	Fermented Milks (flavoured, heat treated and non-heat treated)	01.7

Standard No	Codex Standard Title	Food Cat. No.
243-2003	Fermented Milks (plain)	01.2.1
243-2003	Fermented Milks (plain, heat treated)	01.2.1.2
243-2003	Fermented Milks (plain, non-heat treated)	01.2.1.1
243-2003	Fermented milks (drinks based on fermented milk, plain or flavoured, heat treated or not heat treated)	01.1.2
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5
245-2004	Oranges	04.1.1.1
246-2005	Rambutan	04.1.1.1
247-2005	Fruit Juices and Nectars (fruit juices)	14.1.2.1
247-2005	Fruit Juices and Nectars (concentrates for fruit juice)	14.1.2.3
247-2005	Fruit Juices and Nectars (fruit nectars)	14.1.3.1
247-2005	Fruit Juices and Nectars (concentrates for fruit nectars)	14.1.3.3
249-2006	Instant Noodles	06.4.3
250-2006	Blend of Evaporated Skimmed Milk and Vegetable Fat	01.3.2
251-2006	Blend of Skimmed Milk and Vegetable Fat in Powdered Form	01.5.2
252-2006	Blend of Sweetened Condensed Milk and Vegetable Fat	01.3.2
253-2006	Dairy Fat Spreads	02.2.2
254-2007	Certain Canned Citrus Fruits	04.1.2.4
255-2007	Table Grapes	04.1.1.1
256-2007	Fat Spreads and Blended Spreads	02.2.2
257R-2007	Canned Humus with Tehena (Regional Standard)	04.2.2.4
258R-2007	Canned Foul Medames (Regional Standard)	04.2.2.4
259R-2007	Tehena (Regional Standard)	04.2.2.6
260-2007	Pickled Fruits and Vegetables (pickled fruits)	04.1.2.3
260-2007	Pickled Fruits and Vegetables (fermented fruits)	04.1.2.10
260-2007	Pickled Fruits and Vegetables (pickled vegetables)	04.2.2.3
260-2007	Pickled Fruits and Vegetables (fermented vegetables)	04.2.2.7
262-2007	Mozzarella	01.6.1
263-1966	Cheddar	01.6.2.1
264-1966	Danbo	01.6.2.1
265-1966	Edam	01.6.2.1
266-1966	Gouda	01.6.2.1
267-1966	Havarti	01.6.2.1
268-1966	Samsøe	01.6.2.1
269-1967	Emmental	01.6.2.1
270-1968	Tilsiter	01.6.2.1
271-1968	Saint Paulin	01.6.2.1
272-1968	Provolone	01.6.2.1
273-1968	Cottage Cheese	01.6.1
274-1969	Coulommiers	01.6.2.1

Standard No	Codex Standard Title	Food Cat. No.
275-1973	Cream Cheese (Rahmfrischkäse)	01.6.1
276-1973	Camembert	01.6.2.1
277-1973	Brie	01.6.2.1
278-1978	Extra Hard Grating Cheese	01.6.2.1
279-1971	Butter	02.2.1
280-1973	Milkfat Products	02.1.1
281-1971	Evaporated milks	01.3.1
282-1971	Sweetened Condensed Milks	01.3.1
283-1978	Cheese (ripened, including mould ripened)	01.6.2.1
283-1978	Cheese (unripened, including fresh cheese) – See also CODEX STAN 221-2001	01.6.1
284-1971	Whey Cheeses (whey cheese)	01.6.3
284-1971	Whey Cheeses (whey protein cheese)	01.6.6
288-1976	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.3
288-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
288-1976	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	01.4.2
289-1995	Whey powders	01.8.2
290-1995	Edible Casein Products	01.5.1
291-2010	Sturgeon caviar	09.3.3
292-2008	Raw and Live Bivalve Molluscs (live)	09.1.2
292-2008	Raw and Live Bivalve Molluscs (raw, chilled shucked)	09.1.2
292-2008	Raw and Live Bivalve Molluscs (raw, frozen)	09.2.1
293-2008	Tomatoes	04.2.1.1
294R-2009	Gochujang (Regional Standard)	04.2.2.7
295R-2009	Ginseng Products (Regional Standard) (dried ginseng, dried raw ginseng, dried steamed ginseng)	04.2.2.2
295R-2009	Ginseng Products (Regional Standard) (ginseng extract, raw ginseng extract, steamed ginseng extract)	04.2.2.6
296-2009	Jams, Jellies and Marmalades	04.1.2.5
297-2009	Certain Canned Vegetables	04.2.2.4
298R-2009	Fermented Soybean Paste (Regional Standard)	12.9.1
299-2010	Apples	04.1.1.1
300-2010	Bitter cassava	04.2.1.1
301R-2011	Edible Sago Flour (Regional Standard)	06.2.1
302-2011	Fish Sauce	12.6.4
303-2011	Tree Tomatoes	04.2.1.1
304R-2011	Culantro Coyote (Regional Standard)	04.2.1.1
305R-2011	Lucuma (Regional Standard)	04.1.1.1
306R-2011	Chilli Sauce (Regional Standard)	12.6.2
307-2011	Chilli Peppers	04.2.1.1

Standard No	Codex Standard Title	Food Cat. No.
308R-2011	Harissa (Regional Standard)	04.2.2.6
309R-2011	Halwa Tehenia (Regional Standard)	05.2.2

Annex C sorted by Codex Standard Title

Standard No	Codex Standard Title	Food Cat. No.
299-2010	Apples	04.1.1.1
240-2003	Aqueous Coconut Products (coconut milk and coconut cream)	04.1.2.8
225-2001	Asparagus	04.2.1.1
197-1995	Avocado	04.2.1.1
188-1993	Baby Corn	04.2.1.1
205-1997	Bananas	04.1.1.1
300-2010	Bitter Cassava	04.2.1.1
250-2006	Blend of Evaporated Skimmed Milk and Vegetable Fat	01.3.2
251-2006	Blend of Skimmed Milk and Vegetable Fat in Powdered Form	01.5.2
252-2006	Blend of Sweetened Condensed Milk and Vegetable Fat	01.3.2
236-2003	Boiled Dried Salted Anchovies	09.2.5
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
117-1981	Bouillon and Consommés	12.5
277-1973	Brie	01.6.2.1
279-1971	Butter	02.2.1
276-1973	Camembert	01.6.2.1
017-1981	Canned Applesauce	04.1.2.4
073-1981	Canned Baby Foods	13.2
241-2003	Canned Bamboo Shoots	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
088-1981	Canned Corned Beef	08.3.2
090-1981	Canned Crab Meat	09.4
119-1981	Canned Finfish	09.4
258R-2007	Canned Fowl Medames (Regional Standard)	04.2.2.4
078-1981	Canned Fruit Cocktail	04.1.2.4
257R-2007	Canned Humus with Tehena (Regional Standard)	04.2.2.4
159-1987	Canned Mangoes	04.1.2.4
061-1985	Canned Pears	04.1.2.4
042-1981	Canned Pineapple	04.1.2.4
060-1981	Canned Raspberries	04.1.2.4
003-1981	Canned Salmon	09.4
094-1981	Canned Sardines and Sardine-Type Products	09.4
037-1981	Canned Shrimps or Prawns	09.4
242-2003	Canned Stone Fruits	04.1.2.4
062-1987	Canned Strawberries	04.1.2.4
099-1981	Canned Tropical Fruit Salad	04.1.2.4
070-1981	Canned Tuna and Bonito	09.4
226-2001	Cape Gooseberry	04.1.1.1

Standard No	Codex Standard Title	Food Cat. No.
187-1993	Carambola	04.1.1.1
254-2007	Certain Canned Citrus Fruits	04.1.2.4
297-2009	Certain Canned Vegetables	04.2.2.4
171-1989	Certain Pulses	04.2.1.1
216-1999	Chayotes	04.1.1.1
263-1966	Cheddar	01.6.2.1
283-1978	Cheese (ripened, including mould ripened)	01.6.2.1
283-1978	Cheese (unripened, including fresh cheese) – See also CODEX STAN 221-2001	01.6.1
208-1999	Cheeses in Brine	01.6.2.1
307-2011	Chilli Peppers	04.2.1.1
306R-2011	Chilli Sauce (Regional Standard)	12.6.2
087-1981	Chocolate and Chocolate Products	05.1.4
141-1983	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
086-1981	Cocoa Butters	05.1.3
105-1981	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
098-1981	Cooked Cured Chopped Meat	08.3.2
096-1981	Cooked Cured Ham	08.2.2
097-1981	Cooked Cured Pork Shoulder	08.2.2
273-1968	Cottage Cheese	01.6.1
274-1969	Coulommiers	01.6.2.1
202-1995	Couscous	06.1
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
288-1976	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.3
288-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
288-1976	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	01.4.2
275-1973	Cream Cheese (Rahmfrischkäse)	01.6.1
304R-2011	Culantro Coyote (Regional Standard)	04.2.1.1
253-2006	Dairy Fat Spreads	02.2.2
264-1966	Danbo	01.6.2.1
143-1985	Dates (coated)	04.1.1.2
143-1985	Dates (fresh)	04.1.1.1
155-1985	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2.1
130-1981	Dried Apricots	04.1.2.2
039-1981	Dried Edible Fungi	04.2.2.2
189-1993	Dried Shark Fins	09.2.5
178-1991	Durum Wheat Semolina and Durum Wheat Flour	06.2.1
265-1966	Edam	01.6.2.1

Standard No	Codex Standard Title	Food Cat. No.
290-1995	Edible Casein Products	01.5.1
176-1989	Edible Cassava Flour	06.2.1
019-1981	Edible Fats and Oils Not Covered by Individual Standards (General Standard)	02.1
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 (fermented)	04.2.2.7
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
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 (quick frozen)	04.2.2.1
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
301R-2011	Edible Sago Flour (Regional Standard)	06.2.1
269-1967	Emmental	01.6.2.1
281-1971	Evaporated milks	01.3.1
278-1978	Extra Hard Grating Cheese	01.6.2.1
256-2007	Fat Spreads and Blended Spreads	02.2.2
243-2003	Fermented milks (drinks based on fermented milk, plain or flavoured, heat treated or not heat treated)	01.1.2
243-2003	Fermented Milks (flavoured, heat treated and non-heat treated)	01.7
243-2003	Fermented Milks (plain)	01.2.1
243-2003	Fermented Milks (plain, heat treated)	01.2.1.2
243-2003	Fermented Milks (plain, non-heat treated)	01.2.1.1
298R-2009	Fermented Soybean Paste (Regional Standard)	12.9.1
302-2011	Fish Sauce	12.6.4
156-1987	Follow-Up Formula	13.1.2
150-1985	Food Grade Salt	12.1.1
118-1981	Foods for Special Dietary Use for Persons Intolerant to Gluten	13.3
203-1995	Formula Foods for Use in Very Low Energy Diets for Weight Reduction	13.4
181-1991	Formula Foods for Use in Weight Control Diets	13.4
040R-1981	Fresh Fungus "Chanterelle" (Regional Standard)	04.2.1.1
247-2005	Fruit Juices and Nectars (concentrates for fruit juice)	14.1.2.3
247-2005	Fruit Juices and Nectars (concentrates for fruit nectars)	14.1.3.3
247-2005	Fruit Juices and Nectars (fruit juices)	14.1.2.1
247-2005	Fruit Juices and Nectars (fruit nectars)	14.1.3.1
151-1985	Gari	04.2.2.7
218-1999	Ginger	04.2.1.1
295R-2009	Ginseng Products (Regional Standard) (dried ginseng, dried raw ginseng, dried steamed ginseng)	04.2.2.2
295R-2009	Ginseng Products (Regional Standard) (ginseng extract, raw ginseng extract, steamed ginseng extract)	04.2.2.6

Standard No	Codex Standard Title	Food Cat. No.
294R-2009	Gochujang (Regional Standard)	04.2.2.7
266-1966	Gouda	01.6.2.1
219-1999	Grapefruits (<i>Citrus paradisi</i>)	04.1.1.1
177-1991	Grated Desiccated Coconut	04.1.2.2
215-1999	Guavas	04.1.1.1
309R-2011	Halwa Tehenia (Regional Standard)	05.2.2
308R-2011	Harissa (Regional Standard)	04.2.2.6
267-1966	Havarti	01.6.2.1
012-1981	Honey	11.5
072-1981	Infant Formula and Formula for Special Dietary Purposes Intended for Infants (infant formula)	13.1.1
072-1981	Infant formula and Formula for Special Dietary Purposes Intended for Infants (formula for special dietary purposes intended for infants)	13.1.3
249-2006	Instant Noodles	06.4.3
296-2009	Jams, Jellies and Marmalades	04.1.2.5
223-2001	Kimchi	04.2.2.7
213-1999	Limes	04.1.1.1
196-1995	Litchi	04.1.1.1
220-1999	Longans	04.1.1.1
305R-2011	Lucuma (Regional Standard)	04.1.1.1
089-1981	Luncheon Meat	08.3.2
153-1985	Maize (Corn)	06.1
184-1993	Mango	04.1.1.1
160-1987	Mango Chutney	04.1.2.6
204-1997	Mangosteens	04.1.1.1
217-1999	Mexican Limes	04.1.1.1
207-1999	Milk Powders and Cream Powders	01.5.1
280-1973	Milkfat Products	02.1.1
262-2007	Mozzarella	01.6.1
211-1999	Named Animal Fats	02.1.3
210-1999	Named Vegetable Oils	02.1.2
108-1981	Natural Mineral Waters	14.1.1.1
185-1993	Nopal	04.2.1.1
201-1995	Oats	06.1
033-1981	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
245-2004	Oranges	04.1.1.1
183-1993	Papaya	04.1.1.1
200-1995	Peanuts	04.2.1.1
170-1989	Pearl Millet Flour	06.2.1
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3

Standard No	Codex Standard Title	Food Cat. No.
260-2007	Pickled Fruits and Vegetables (fermented fruits)	04.1.2.10
260-2007	Pickled Fruits and Vegetables (fermented vegetables)	04.2.2.7
260-2007	Pickled Fruits and Vegetables (pickled fruits)	04.1.2.3
260-2007	Pickled Fruits and Vegetables (pickled vegetables)	04.2.2.3
182-1993	Pineapple	04.1.1.1
237-2003	Pitahayas	04.1.1.1
013-1981	Preserved Tomatoes	04.2.2.4
186-1993	Prickly pear	04.2.1.1
074-1981	Processed Cereal-Based Foods for Infants and Children	13.2
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
272-1968	Provolone	01.6.2.1
214-1999	Pumelos (<i>Citrus grandis</i>)	04.1.1.1
076-1981	Quick Frozen Bilberries	04.1.2.1
165-1989	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.2.1
103-1981	Quick Frozen Blueberries	04.1.2.1
110-1981	Quick Frozen Broccoli	04.2.2.1
112-1981	Quick Frozen Brussels Sprouts	04.2.2.1
140-1983	Quick Frozen Carrots	04.2.2.1
111-1981	Quick Frozen Cauliflower	04.2.2.1
133-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1
190-1995	Quick Frozen Fish Fillets	09.2.1
166-1989	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
114-1981	Quick Frozen French-Fried Potatoes	04.2.2.1
113-1981	Quick Frozen Green Beans and Wax Beans	04.2.2.1
104-1981	Quick Frozen Leek	04.2.2.1
095-1981	Quick Frozen Lobsters	09.2.1
075-1981	Quick Frozen Peaches	04.1.2.1
041-1981	Quick Frozen Peas	04.2.2.1
069-1981	Quick Frozen Raspberries	04.1.2.1
191-1995	Quick Frozen Raw Squid	09.2.1
092-1981	Quick Frozen Shrimps or Prawns	09.2.1
077-1981	Quick Frozen Spinach	04.2.2.1
052-1981	Quick Frozen Strawberries	04.1.2.1
132-1981	Quick Frozen Whole Kernel Corn	04.2.2.1
036-1981	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
067-1981	Raisins	04.1.2.2
246-2005	Rambutan	04.1.1.1
292-2008	Raw and Live Bivalve Molluscs (live)	09.1.2

Standard No	Codex Standard Title	Food Cat. No.
292-2008	Raw and Live Bivalve Molluscs (raw, chilled shucked)	09.1.2
292-2008	Raw and Live Bivalve Molluscs (raw, frozen)	09.2.1
198-1995	Rice	06.1
271-1968	Saint Paulin	01.6.2.1
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5
167-1989	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
268-1966	Samsøe	01.6.2.1
173-1989	Sorghum Flour	06.2.1
172-1989	Sorghum Grains	06.1
175-1989	Soy Protein Products	06.8.8
053-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (salt substitutes)	12.1.2
053-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (special dietary foods with low sodium content)	13.0
291-2010	Sturgeon caviar	09.3.3
212-1999	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-1999	Sugars (lactose)	11.1.4
212-1999	Sugars (plantation or white mill sugar)	11.1.5
212-1999	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-1999	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
238-2003	Sweet Cassava	04.2.1.1
282-1971	Sweetened Condensed Milks	01.3.1
255-2007	Table Grapes	04.1.1.1
066-1981	Table Olives	04.2.2.3
224-2001	Tannia	04.2.1.1
259R-2007	Tehena (Regional Standard)	04.2.2.6
270-1968	Tilsiter	01.6.2.1
293-2008	Tomatoes	04.2.1.1
303-2011	Tree Tomatoes	04.2.1.1
221-2001	Unripened Cheese, including Fresh Cheese	01.6.1
131-1981	Unshelled Pistachio Nuts	04.2.1.1
174-1989	Vegetable Protein Products	12.10
199-1995	Wheat and Durum Wheat	06.1
152-1985	Wheat Flour	06.2.1
163-1987	Wheat Protein Products, Including Wheat Gluten	12.10
284-1971	Whey Cheeses (whey cheese)	01.6.3
284-1971	Whey Cheeses (whey protein cheese)	01.6.6
289-1995	Whey powders	01.8.2
169-1989	Whole and Decorticated Pearl Millet Grains	06.1
154-1985	Whole Maize (Corn) Meal	06.2.1

Annex C sorted by GSFA Food Category Number

Standard No	Codex Standard Title	Food Cat. No.
243-2003	Fermented milks (drinks based on fermented milk, plain or flavoured, heat treated or not heat treated)	01.1.2
243-2003	Fermented Milks (plain)	01.2.1
243-2003	Fermented Milks (plain, non-heat treated)	01.2.1.1
243-2003	Fermented Milks (plain, heat treated)	01.2.1.2
281-1971	Evaporated milks	01.3.1
282-1971	Sweetened Condensed Milks	01.3.1
250-2006	Blend of Evaporated Skimmed Milk and Vegetable Fat	01.3.2
252-2006	Blend of Sweetened Condensed Milk and Vegetable Fat	01.3.2
288-1976	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
288-1976	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	01.4.2
288-1976	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.3
207-1999	Milk Powders and Cream Powders	01.5.1
290-1995	Edible Casein Products	01.5.1
251-2006	Blend of Skimmed Milk and Vegetable Fat in Powdered Form	01.5.2
221-2001	Unripened Cheese, including Fresh Cheese	01.6.1
262-2007	Mozzarella	01.6.1
273-1968	Cottage Cheese	01.6.1
275-1973	Cream Cheese (Rahmfrischkäse)	01.6.1
283-1978	Cheese (unripened, including fresh cheese) – See also CODEX STAN 221-2001	01.6.1
208-1999	Cheeses in Brine	01.6.2.1
263-1966	Cheddar	01.6.2.1
264-1966	Danbo	01.6.2.1
265-1966	Edam	01.6.2.1
266-1966	Gouda	01.6.2.1
267-1966	Havarti	01.6.2.1
268-1966	Samsøe	01.6.2.1
269-1967	Emmental	01.6.2.1
270-1968	Tilsiter	01.6.2.1
271-1968	Saint Paulin	01.6.2.1
272-1968	Provolone	01.6.2.1
274-1969	Coulommiers	01.6.2.1
276-1973	Camembert	01.6.2.1
277-1973	Brie	01.6.2.1
278-1978	Extra Hard Grating Cheese	01.6.2.1
283-1978	Cheese (ripened, including mould ripened)	01.6.2.1
284-1971	Whey Cheeses (whey cheese)	01.6.3

Standard No	Codex Standard Title	Food Cat. No.
284-1971	Whey Cheeses (whey protein cheese)	01.6.6
243-2003	Fermented Milks (flavoured, heat treated and non-heat treated)	01.7
289-1995	Whey powders	01.8.2
019-1981	Edible Fats and Oils Not Covered by Individual Standards (General Standard)	02.1
280-1973	Milkfat Products	02.1.1
033-1981	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
210-1999	Named Vegetable Oils	02.1.2
211-1999	Named Animal Fats	02.1.3
279-1971	Butter	02.2.1
253-2006	Dairy Fat Spreads	02.2.2
256-2007	Fat Spreads and Blended Spreads	02.2.2
143-1985	Dates (fresh)	04.1.1.1
182-1993	Pineapple	04.1.1.1
183-1993	Papaya	04.1.1.1
184-1993	Mango	04.1.1.1
187-1993	Carambola	04.1.1.1
196-1995	Litchi	04.1.1.1
204-1997	Mangosteens	04.1.1.1
205-1997	Bananas	04.1.1.1
213-1999	Limes	04.1.1.1
214-1999	Pumelos (<i>Citrus grandi</i>)	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
219-1999	Grapefruits (<i>Citrus paradisi</i>)	04.1.1.1
220-1999	Longans	04.1.1.1
226-2001	Cape Gooseberry	04.1.1.1
237-2003	Pitahayas	04.1.1.1
245-2004	Oranges	04.1.1.1
246-2005	Rambutan	04.1.1.1
255-2007	Table Grapes	04.1.1.1
299-2010	Apples	04.1.1.1
305R-2011	Lucuma (Regional Standard)	04.1.1.1
143-1985	Dates (coated)	04.1.1.2
052-1981	Quick Frozen Strawberries	04.1.2.1
069-1981	Quick Frozen Raspberries	04.1.2.1
075-1981	Quick Frozen Peaches	04.1.2.1
076-1981	Quick Frozen Bilberries	04.1.2.1
103-1981	Quick Frozen Blueberries	04.1.2.1

Standard No	Codex Standard Title	Food Cat. No.
067-1981	Raisins	04.1.2.2
130-1981	Dried Apricots	04.1.2.2
177-1991	Grated Desiccated Coconut	04.1.2.2
260-2007	Pickled Fruits and Vegetables (pickled fruits)	04.1.2.3
017-1981	Canned Applesauce	04.1.2.4
042-1981	Canned Pineapple	04.1.2.4
060-1981	Canned Raspberries	04.1.2.4
061-1985	Canned Pears	04.1.2.4
062-1987	Canned Strawberries	04.1.2.4
078-1981	Canned Fruit Cocktail	04.1.2.4
099-1981	Canned Tropical Fruit Salad	04.1.2.4
159-1987	Canned Mangoes	04.1.2.4
242-2003	Canned Stone Fruits	04.1.2.4
254-2007	Certain Canned Citrus Fruits	04.1.2.4
296-2009	Jams, Jellies and Marmalades	04.1.2.5
160-1987	Mango Chutney	04.1.2.6
240-2003	Aqueous Coconut Products (coconut milk and coconut cream)	04.1.2.8
260-2007	Pickled Fruits and Vegetables (fermented fruits)	04.1.2.10
038-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
040R-1981	Fresh Fungus "Chanterelle" (Regional Standard)	04.2.1.1
131-1981	Unshelled Pistachio Nuts	04.2.1.1
171-1989	Certain Pulses	04.2.1.1
185-1993	Nopal	04.2.1.1
186-1993	Prickly pear	04.2.1.1
188-1993	Baby Corn	04.2.1.1
197-1995	Avocado	04.2.1.1
200-1995	Peanuts	04.2.1.1
218-1999	Ginger	04.2.1.1
224-2001	Tannia	04.2.1.1
225-2001	Asparagus	04.2.1.1
238-2003	Sweet Cassava	04.2.1.1
293-2008	Tomatoes	04.2.1.1
300-2010	Bitter cassava	04.2.1.1
303-2011	Tree Tomatoes	04.2.1.1
304R-2011	Culantro Coyote (Regional Standard)	04.2.1.1
307-2011	Chilli Peppers	04.2.1.1
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.2
038-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
041-1981	Quick Frozen Peas	04.2.2.1
077-1981	Quick Frozen Spinach	04.2.2.1

Standard No	Codex Standard Title	Food Cat. No.
104-1981	Quick Frozen Leek	04.2.2.1
110-1981	Quick Frozen Broccoli	04.2.2.1
111-1981	Quick Frozen Cauliflower	04.2.2.1
112-1981	Quick Frozen Brussels 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
132-1981	Quick Frozen Whole Kernel Corn	04.2.2.1
133-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1
140-1983	Quick Frozen Carrots	04.2.2.1
038-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
039-1981	Dried Edible Fungi	04.2.2.2
295R-2009	Ginseng Products (Regional Standard) (dried ginseng, dried raw ginseng, dried steamed ginseng)	04.2.2.2
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
066-1981	Table Olives	04.2.2.3
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
260-2007	Pickled Fruits and Vegetables (pickled vegetables)	04.2.2.3
013-1981	Preserved Tomatoes	04.2.2.4
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
241-2003	Canned Bamboo Shoots	04.2.2.4
257R-2007	Canned Humus with Tehena (Regional Standard)	04.2.2.4
258R-2007	Canned Foul Medames (Regional Standard)	04.2.2.4
297-2009	Certain Canned Vegetables	04.2.2.4
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
259R-2007	Tehena (Regional Standard)	04.2.2.6
295R-2009	Ginseng Products (Regional Standard) (ginseng extract, raw ginseng extract, steamed ginseng extract)	04.2.2.6
308R-2011	Harissa (Regional Standard)	04.2.2.6
038-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
151-1985	Gari	04.2.2.7
223-2001	Kimchi	04.2.2.7
260-2007	Pickled Fruits and Vegetables (fermented vegetables)	04.2.2.7
294R-2009	Gochujang (Regional Standard)	04.2.2.7
105-1981	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
141-1983	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
086-1981	Cocoa Butters	05.1.3
087-1981	Chocolate and Chocolate Products	05.1.4

Standard No	Codex Standard Title	Food Cat. No.
309R-2011	Halwa Tehenia (Regional Standard)	05.2.2
153-1985	Maize (Corn)	06.1
169-1989	Whole and Decorticated Pearl Millet Grains	06.1
172-1989	Sorghum Grains	06.1
198-1995	Rice	06.1
199-1995	Wheat and Durum Wheat	06.1
201-1995	Oats	06.1
202-1995	Couscous	06.1
152-1985	Wheat Flour	06.2.1
154-1985	Whole Maize (Corn) Meal	06.2.1
155-1985	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2.1
170-1989	Pearl Millet Flour	06.2.1
173-1989	Sorghum Flour	06.2.1
176-1989	Edible Cassava Flour	06.2.1
178-1991	Durum Wheat Semolina and Durum Wheat Flour	06.2.1
301R-2011	Edible Sago Flour (Regional Standard)	06.2.1
249-2006	Instant Noodles	06.4.3
175-1989	Soy Protein Products	06.8.8
096-1981	Cooked Cured Ham	08.2.2
097-1981	Cooked Cured Pork Shoulder	08.2.2
088-1981	Canned Corned Beef	08.3.2
089-1981	Luncheon Meat	08.3.2
098-1981	Cooked Cured Chopped Meat	08.3.2
292-2008	Raw and Live Bivalve Molluscs (live)	09.1.2
292-2008	Raw and Live Bivalve Molluscs (raw, chilled shucked)	09.1.2
036-1981	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.2.1
092-1981	Quick Frozen Shrimps or Prawns	09.2.1
095-1981	Quick Frozen Lobsters	09.2.1
165-1989	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.2.1
190-1995	Quick Frozen Fish Fillets	09.2.1
191-1995	Quick Frozen Raw Squid	09.2.1
292-2008	Raw and Live Bivalve Molluscs (raw, frozen)	09.2.1
166-1989	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter	09.2.2
167-1989	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
189-1993	Dried Shark Fins	09.2.5
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
236-2003	Boiled Dried Salted Anchovies	09.2.5
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5

Standard No	Codex Standard Title	Food Cat. No.
291-2010	Sturgeon caviar	09.3.3
003-1981	Canned Salmon	09.4
037-1981	Canned Shrimps or Prawns	09.4
070-1981	Canned Tuna and Bonito	09.4
090-1981	Canned Crab Meat	09.4
094-1981	Canned Sardines and Sardine-Type Products	09.4
119-1981	Canned Finfish	09.4
212-1999	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
212-1999	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-1999	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-1999	Sugars (lactose)	11.1.4
212-1999	Sugars (plantation or white mill sugar)	11.1.5
012-1981	Honey	11.5
150-1985	Food Grade Salt	12.1.1
053-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (salt substitutes)	12.1.2
117-1981	Bouillon and Consommés	12.5
306R-2011	Chilli Sauce (Regional Standard)	12.6.2
302-2011	Fish Sauce	12.6.4
298R-2009	Fermented Soybean Paste (Regional Standard)	12.9.1
163-1987	Wheat Protein Products, Including Wheat Gluten	12.10
174-1989	Vegetable Protein Products	12.10
053-1981	Special Dietary Foods with Low-Sodium Content, including salt substitutes (special dietary foods with low sodium content)	13.0
072-1981	Infant Formula and Formula for Special Dietary Purposes Intended for Infants (infant formula)	13.1.1
156-1987	Follow-Up Formula	13.1.2
072-1981	Infant formula and Formula for Special Dietary Purposes Intended for Infants (formula for special dietary purposes intended for infants)	13.1.3
073-1981	Canned Baby Foods	13.2
074-1981	Processed Cereal-Based Foods for Infants and Children	13.2
118-1981	Foods for Special Dietary Use for Persons Intolerant to Gluten	13.3
181-1991	Formula Foods for Use in Weight Control Diets	13.4
203-1995	Formula Foods for Use in Very Low Energy Diets for Weight Reduction	13.4
108-1981	Natural Mineral Waters	14.1.1.1
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
247-2005	Fruit Juices and Nectars (fruit juices)	14.1.2.1
247-2005	Fruit Juices and Nectars (concentrates for fruit juice)	14.1.2.3
247-2005	Fruit Juices and Nectars (fruit nectars)	14.1.3.1
247-2005	Fruit Juices and Nectars (concentrates for fruit nectars)	14.1.3.3