

CODE OF PRACTICE FOR BOUILLONS AND CONSOMMÉS**1. Scope**

This code applies to bouillons, consommés*) and similar products named by other corresponding culinary terms intended for direct consumption and presented either in their ready-to-eat or in dehydrated, condensed, frozen or concentrated form.

2. Description**2.1 Product Definitions**

2.1.1 Bouillons and consommés are thin clear liquids obtained.

- either by cooking of suitable protein-rich substances or their extracts and/or hydrolysates with water with or without the addition of seasonings and/or flavourings, edible fats, sodium chloride (salt), spices and their natural extracts or distillates or other foodstuffs to improve their taste and permitted additives.
- or by reconstitution of an equivalent mixture of dehydrated ingredients according to the directions for use.

2.2 Forms of Presentation

2.2.1 Ready-to-eat bouillons and consommés are products intended to be consumed as presented with or without heating.

2.2.2 Condensed and concentrated bouillons and consommés mean liquid, semi-liquid or paste-like products which, after the addition of water according to the directions for use, yield food preparations which comply with those defined in sub-section 2.1.1 of this code.

2.2.3 Dehydrated bouillons and consommés mean dry products which, after reconstitution with water according to the directions for use and with or without heating, yield food preparations which comply with those defined in subsection 2.1.1 of this code.

3. Essential Composition and Quality Factors**3.1 Purity Requirements**

All ingredients shall be clean, of sound quality and fit for human consumption. They shall be in accordance with EU Hygiene legislation, or where that or other national legislative requirements do not apply, with the latest edition of the Codex International Codes of Hygienic Practice for the respective ingredients. Water shall be of potable quality in accordance with the latest edition of the WHO Guidelines for Drinking Water Quality.

*) This code does not apply to consommés other than meat and poultry consommés.

3.2 **Compositional Requirements**

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

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

3.2.1.1 Meat Bouillon shall contain per litre:

| | |
|----------------------------------|----------------|
| Beef, expressed as fresh meat | minimum 10 g |
| or | |
| Beef extract | minimum 0,67 g |
| Salt | maximum 12,5 g |

3.2.1.2 Meat Consommé shall contain per litre:

| | |
|----------------------------------|----------------|
| Beef, expressed as fresh meat | minimum 15 g |
| or | |
| Beef extract | minimum 1 g |
| Salt | maximum 12,5 g |

3.2.2 **Poultry Bouillon** shall be prepared by using poultry meat, poultry fat, raw eviscerated carcasses of poultry or meat extracts of poultry origin.

3.2.2.1 Poultry Bouillon shall contain per litre:

| | |
|----------------|----------------|
| Total Nitrogen | minimum 100 mg |
| Salt | maximum 12,5 g |

3.2.3 **Other Bouillons** shall contain per litre:

| | |
|-----------------|----------------|
| Total Nitrogen | minimum 50 mg |
| Sodium Chloride | maximum 12,5 g |

3.3 **Specific Prohibitions**

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

4. **Legislative Requirements**

Legislative requirements shall apply in manufacturing and labelling products covered by the Code. In the EU, harmonised legislation shall apply where it has been established. National legislation, or in its absence, Codex Alimentarius Guidelines and Standards, shall apply in all other situations.

Definitions

1. **Beef**

Beef from bovine carcasses from which the thick ligaments and the larger fat tissues have been removed.

This type of processing results in an average content of 70 % visible lean beef.

In order to reach 35 mg creatinine/l in beef bouillon 10-12 g of beef meat of this quality is necessary. The variation of the creatinine content in beef meat changes the amount of beef meat to be used in correlation.

2. **Beef Extract**

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

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

Min. creatinine (on dry matter, added salt excluded): 8,5 %, based on the AIBP reference method.

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

3. **Hydrolysed Protein Products**

Hydrolysed Protein Products are liquid, paste or dry products obtained by the hydrolysis of suitable protein – rich substances. Other foodstuffs used in the manufacture of Hydrolysed Protein Products shall be declared.

Hydrolysed Protein Products intended for retail sale (aroma, aromes, condimenti, seasonings, spijsaroma, Würze) correspond to the following characteristics:

- Specific gravity at 20° C minimum 1,22
- on dry matter:*
- Total Nitrogen minimum 4 %
- Amino Nitrogen minimum 1,3 %
- Sodium Chloride maximum 50 %

Hydrolysed Vegetable Protein is a Hydrolysed Protein Product and follows the same requirements.

4. Poultry

Poultry may refer to chicken, duck, goose, turkey and other birds, e.g., emu, ostrich, game birds and the chicks thereof.

31 March 2003
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