

AIIBP

ASSOCIATION INTERNATIONALE
DE L'INDUSTRIE DES BOUILLONS ET POTAGES

FAIBP

FEDERATION DES ASSOCIATIONS DE
L'INDUSTRIE DES BOUILLONS ET POTAGES DE LA CEE

D-5300 BONN 1 • REUTERSTRASSE 151
TEL.: (0228) 21 20 17 • TELEX 8 869 489 • FAX (0228) 22 94 60

EUROPEAN CODE OF PRACTICE
FOR BOUILLONS AND CONSOMMÉS

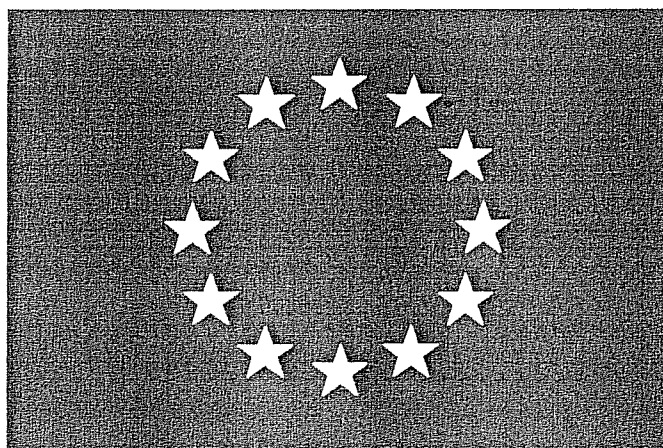


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P R E F A C E

In preparation for the Internal Market 1993 which will allow free circulation of products, the FAIBP/AIIBP has established a Code of Practice for Bouillons, Consommés and similar products.

The Code is intended as a quality standard to relate product names to minimal compositional requirements.

The objective of the Code is to prevent distortion of competition. Free circulation of products may lead to discrimination since a producer must comply with his national food laws and he must compete with cheaper products from other Member States. Reversed discrimination is the consequence. Only harmonised composition requirements will allow an equilibrium of competition regarding food law.

Since national rules for bouillons and consommés, particularly for beef meat bouillon are very different in various Member States, free circulation of all products legal in a Member State might lead to consumer deception. Consumers in Member States with high quality food law requirements are misled by products with the identical name but different quality.

The FAO/WHO Codex Standard has not been adopted in the differing national food laws of the Member States. FAIBP/AIIBP has achieved harmonisation of the product specifications of the twelve Member States and other European countries, taking into account the general programme and principles of EEC harmonisation.

The Code is a compromise amongst the national industries of the EEC Member States and other European countries. In comparison to earlier harmonisation work, the Code of Practice has achieved new results.

The names "Beef Bouillon" and "Meat Bouillon" are only justified when a minimum quantity of "beef meat" or "meat extract of bovine origin" is present.

In this Code

- the definition of beef meat is established;
- the definition of beef meat extract is being updated to allow modern technology to produce wholesome products;
- the definition of Hydrolysed Protein Products is established.

The Code aims at Consumer Protection and the establishment of fair trade in the EEC. The Code is thus a contribution to European unification.

Andrew Bolton
(President)

Directorate-General
for Internal market and Industrial affairs
The Director-General

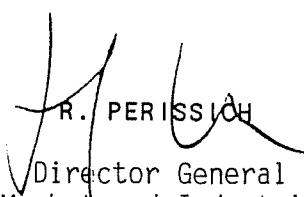
P R E F A C E

Directorate "Internal Market and Industrial Affairs" of the EC Commission supports the initiative of the Federation of the Bouillons and Soup Industry to issue these "quality criteria". This is in line with the new policy of the EC Commission, i.e. no longer establishing product rules but to leave this to the economic sectors concerned.

Such specifications elaborated by the industry are a means to facilitate the free circulation of the products concerned and to guarantee the quality of the products to the interests of the consumers in the Community.

We hope that the A.I.I.B.P quality criteria will be applied by all producers concerned in the Community.

It would be desirable that these specifications could be used in the future as a basis for the development of a European Standard through the appropriate procedure.



R. PERISSICH
Director General
Internal Market and Industrial Affairs
Commission of the European Communities

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 flavouring substances, edible fats, sodium chloride, 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.

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

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 the latest edition of the FAO/WHO international Codes of Hygienic Practice for the respective ingredients. Water shall be of potable quality in accordance with the latest edition of the "International Standard for Drinking Water" of WHO.

3.2 Organoleptic Properties

If the description or presentation of the product emphasizes the presence of one or more specific ingredients, these shall have been used in quantities sufficient to influence significantly the organoleptic properties of the product.

3.3 Compositional Requirements

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

3.3.1 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.

3.3.1.1 Meat Bouillon shall contain per litre:

Beef, expressed as fresh meat	not less than 10 g
or	
Beef extract	not less than 0,67 g
Salt	max. 12,5 g

3.3.1.2 Meat Consommé shall contain per litre:

Beef, expressed as fresh meat	not less than 15 g
or	
Beef extract	not less than 1 g
Salt	max. 12,5 g

3.3.2 Poultry Bouillon shall be prepared by using poultry meat, poultry fat, raw eviscerated carcasses of poultry or meat extracts of poultry origin. It shall contain per litre:

Total Nitrogen	min. 100 mg
Salt	max. 12,5 g

3.3.3 Other Bouillons shall contain per litre:

- | | |
|-------------------|----------------------|
| - Total Nitrogen | not less than 200 mg |
| - Amino Nitrogen | not less than 120 mg |
| - Sodium Chloride | max. 12,5 g |

4. FOOD ADDITIVES AND CONTAMINANTS

The rules of the EEC legislation for food additives and contaminants shall apply.

5. HYGIENE

The rules of the EEC legislation on food hygiene shall apply.

6. LABELLING

The rules of the EEC Labelling Directive (79/112/EEC) 18.12.1978 in the latest edition shall apply.

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 3.3.1.1. and 3.3.1.2. 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 AIIBP 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 min. 1,22
 - Total Nitrogen min. 4 %
 - Amino Nitrogen min. 2 %
 - Sodium Chloride max. 50 %
- } on dry matter

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D-5300 BONN 1 • REUTERSTRASSE 151
TEL.: (0228) 21 20 17 • TELEX 8 869 489 • FAX (0228) 22 94 60

LIST OF MEMBERS

- Austria: Verband der Suppenindustrie
Fachverband der Nahrungs- und Ge-
nußmittel-Industrie Österreichs
Zaunergasse 1-3 / Postfach 144
A-1037 Wien
Tel.: 0043222/712 21 21
Telex: 047-131247
Fax: 0043222/713 18 02
Secretary: Dr. Heinz VEJPUSTEK
- Belgium: Association des Fabricants et Di-
stributeurs de Bouillons et Potages
Av. de Cortenbergh, 172
B-1040 Bruxelles
Tel.: 00322/735 81 70
Telex: 046-26246
Fax: 00322/736 81 75
Secretary: Michel COENEN
- Denmark: Foreningen af Suppeindustri i Danmark
c/o Advokat Frederik Madsen
16, Grabrødretorv
DK-1154 Copenhagen K.
Tel.: 004533/12 38 80
Fax: 004533/32 91 19
Secretary: Conny BEIERHOLT
- France: Syndicat National des Fabricants
de Bouillons et Potages
8, Rue de l'Isly
F-75008 Paris
Tel.: 00331/4522 56 05
Fax: 00331/43 87 85 40
Secretary: Arnaud RIBEYRON-MONTMARTIN
- Germany: Verband der Suppenindustrie e.V.
Reuterstraße 151
D-5300 Bonn 1
Tel.: 0049228/21 20 17
Telex: 047-8869489
Fax: 0049228/22 94 60
Secretary: Dr. Hans-Joachim MÜRAU
- Ireland: Food Processors and Suppliers Group
Confederation House
Kildare Street
Dublin 2
Tel.: 003531/77 98 01
Telex: 0500-93502
Fax: 003531/77 78 23
Secretary: Thomas McCABE

- Italy:** Associazione Italiana Industriali
Prodotti Alimentari
Corso di porta nuova, 34
I-20121 Mailand
Secretary: Valerio **BORDONI**
Tel.: 00392/79 66 45
Telex: 043-330881
Fax: 00392/78 37 74
- Netherlands:** Nederlandse Vereniging van Soepen-
fabrikanten
Postbus 177
NL-2300 AD Leiden
Secretary: Albert **HERIJGERS**
Tel.: 003171/22 42 20
Telex: 044-39286
Fax: 003171/22 50 95
- Norway:** Firma Rieber & Søn
Nøstegaten 58 / PO Box 987
N-5001 Bergen
Ragnhild **ANDERSEN**
Tel.: 00475/96 70 00
Telex: 056-42052
Fax: 00475/96 74 96
- Spain:** Asociación Española de Fabricantes
de Caldos y Sopas
Calle Mallorca 286, entlo. 2a
Barcelona 37
Secretary: Agustin **ROQUE**
Tel.: 00343/207 25 16
Fax: 00343/207 16 11
- Switzerland:** Verband Schweiz. Hersteller von
Suppen und Saucen
Elfenstraße 19 / Postfach 246
CH-3000 Bern 16
Secretary: Beat **HODLER**
Tel.: 004131/44 11 88
Fax: 004131/44 11 85
- United Kingdom:** Food & Drink Federation - FDF
6, Catherine Street
London WC2B 5JJ
Secretary: Geraldine **O'SHEA**
Tel.: 0044 71/836 24 60
Telex: 051-299388
Fax: 0044 71/836 05 80

**References to
Analytical Methods for the Parameters of the
AIIBP/FAIBP Code of Practice for Bouillons and Consommés**

The methods can be found in "The Analytical Methods for the Soup Industry", published on behalf of the Association Internationale de l'Industrie des Bouillons et Potages (AIIBP) by:

Verband Schweiz. Hersteller von
Suppen und Saucen
Elfenstraße 19 / Postfach 246
CH-3000 Bern 16
Tel.: (31) 44 11 88
Fax: (31) 44 11 85

Methods for Bouillons and Consommés

- | | |
|----------------------------|--|
| - Salt (as Total Chloride) | - Method 2/4
Determination of the Chloride Content |
| - Amino Nitrogen | - Method 2/7a
Determination of α -Amino Nitrogen of
Free Amino Acids by Decarboxylation
with Ninhydrin |
| - Total Nitrogen | - Method 2/6
Determination of Total Nitrogen |
| - Total Creatinine | - Method 2/5
Colorimetric Determination of Total
Creatinine |

Methods for Seasonings (Definition 3 of the Code)

- | | |
|--|---|
| - Specific Gravity at 20°C | - Method 3/9
To be published |
| - Total Nitrogen | - Method 3/5
Determination of Total Nitrogen |
| - Amino Nitrogen | - Method 3/6a
Determination of the α -Amino Nitrogen
Content |
| - Sodium Chloride
(as Total Chloride) | - Method 3/4
Determination of the Chloride Content |

Methods for Meat Extract

- | | |
|--------------------|---|
| - Dry Matter | - Method 1/2
Determination of Dry Weight |
| - Total Creatinine | - Method 1/5
Determination of Total Creatinine |