

## Guidelines on Food Category System for Food Additives

### Objective:

The Food Category System is used for assigning the scope of use of food additives based on the standards set forth for different types of food additives.

### Scope of Applicability:

The Guidelines apply to all food additives regulated by the Administrative Regulations of Macao.

### Definitions:

Food category number: the number assigned to the relevant food category system in Annex B of the “General Standard for Food Additives” (Codex STAN 192-1995) (Revision 2023) developed by the Codex Alimentarius Commission.

Food additive: any substance not normally consumed as a food by itself and not normally used as a typical food ingredient, whether or not it has nutritional value, the intentional addition of which to food for a technological or organoleptic purpose during food production and commercialisation results in it or its by-products becoming a component of or otherwise affecting the characteristics of the food, when mixed with the food. The term does not include substances added to food for improving nutritional qualities.

### The Food Category System is used based on the following principles:

1. The Food Category System is hierarchical, meaning that when a food additive is recognised for use in a food category, that food additive is recognised for use in all its sub-categories. Similarly, when a food additive is recognised for use in a sub-category, its use is recognised in any further sub-categories or individual foodstuffs mentioned in a sub-category;
2. The Food Category System is based on product descriptors of foodstuffs as marketed;
3. 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. pizza), because they may contain, pro rata, all the



food additives endorsed for use in their components.

**Reference:**

The Guidelines are prepared with reference to the Food Category System of the “General Standard for Food Additives” (Codex STAN 192-1995; Revision 2023) developed by the Codex Alimentarius Commission.

## FOOD CATEGORY SYSTEM

### PART I: Food Category System

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

- 01.1 Fluid milk and milk products
  - 01.1.1 Fluid milk (plain)
  - 01.1.2 Other fluid milks (plain)
  - 01.1.3 Fluid buttermilk (plain)
  - 01.1.4 Flavoured fluid milk drinks
- 01.2 Fermented and renneted milk products (plain)
  - 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 analogues
  - 01.4.1 Pasteurised cream (plain)
  - 01.4.2 Sterilised 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, including rind
    - 01.6.2.2 Rind of ripened cheese
    - 01.6.2.3 Cheese powder
  - 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 milk fat, 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, 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 pasteurised 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, including 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 (pasteurised) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
- 04.2.2.5 Vegetables (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 Vegetables (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), and candied vegetables, excluding products of food category 04.2.2.5
- 04.2.2.7 Fermented vegetables (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 deep-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, including 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 products of 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, 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, noodles and flour-based wrappers, and like products
  - 06.4.2 Dried pastas, noodles and flour-based wrappers, and like products
  - 06.4.3 Pre-cooked pastas, noodles and flour-based wrappers, 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 types only)
- 06.8 Soybean products, excluding products 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 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 Premixes for bread and ordinary bakery wares
- 07.2 Fine bakery wares 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 Premixes for fine bakery wares (e.g. mixes for cakes and 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 Aquatic products and their derivatives, including fish, molluscs, crustaceans, and echinoderms**

09.1 Fresh aquatic products and their derivatives

09.1.1 Fresh fish

09.1.2 Fresh molluscs, crustaceans, and echinoderms

09.2 Processed aquatic products and their derivatives

09.2.1 Frozen aquatic products and their derivatives

09.2.2 Frozen battered aquatic products and their derivatives

09.2.3 Frozen minced and creamed aquatic products

09.2.4 Cooked and/or deep-fried aquatic products and their derivatives

09.2.4.1 Cooked fish and their derivatives

09.2.4.2 Cooked molluscs, crustaceans, and echinoderms

09.2.4.3 Deep-fried aquatic products and their derivatives

09.2.5 Smoked, dried, fermented and/or salted aquatic products and  
their derivatives

09.3 Semi-preserved aquatic products and their derivatives

09.3.1 Aquatic products and their derivatives, marinated and/or in jelly

09.3.2 Aquatic products and their derivatives, pickled and/or in brine

09.3.3 Salmon substitutes, caviar and other fish roe products

09.3.4 Semi-preserved aquatic products and their derivatives, excluding  
products of food categories 09.3.1 to 09.3.3

09.4 Fully preserved, including canned or fermented aquatic products and  
their derivatives

## **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 of food)

11.5 Honey

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

## **12.0 Seasonings, including salts, spices, soups, sauces, salads, 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 and sandwich spreads, excluding cocoa-based 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 not originating from soybeans

## 13.0 Foods for special dietary uses

13.1 Infant formulae, follow-up 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 Special nutritional foods, 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 drinks with particles

14.1.4.1 Carbonated water-based flavoured drinks

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

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 beverages

#### 14.2 Alcoholic beverages, including alcohol-free and low-alcoholic drinks

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, and sweet grape wine

14.2.4 Wines, excluding grape wine, cider and perry

14.2.5 Mead

14.2.6 Distilled spirituous beverages containing more than 15% alcohol

14.2.7 Aromatised alcoholic beverages (e.g. beer, fruit wine and spirituous cooler-type beverages, low-alcoholic refreshers)

#### 15.0 Ready-to-eat savouries



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

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

15.3 Fish-based snacks

## **16.0 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, and buffalo). In this category, with the exception of food category 01.1.4, 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 Fluid milk and milk products**

Includes all plain and flavoured fluid milks based on skimmed, partly skimmed, low-fat and whole milk, excluding plain fermented products and plain renneted milk products of food category 01.2. Fluid milks are “milk products”, as defined in CODEX STAN 206-1999, that are obtained by the processing of milk, and may contain food additives and other ingredients functionally necessary for processing. Raw milk (“milk” as defined in CODEX STAN 206-1999) shall not contain any food additives.

#### **01.1.1 Fluid milk (plain)**

Plain fluid milk obtained from milking animals (e.g., cows, sheep, goats, buffaloes) that has been processed. Includes pasteurised, ultra-high temperature (UHT) treated, sterilised, homogenised, or fat-adjusted milk. Includes but is not limited to skimmed, partly skimmed, low-fat and whole milk.

#### **01.1.2 Other fluid milks (plain)**

Includes all plain fluid milk, excluding products of food categories 01.1.1 Fluid milk (plain), 01.1.3 Fluid buttermilk (plain), and 01.2 Fermented and renneted milk products (plain). Includes, but is not limited to, plain recombined fluid milks, plain reconstituted fluid milks, plain composite milks, non-flavoured vitamin and mineral fortified fluid milks, protein-adjusted milks, lactose-reduced milk, and plain milk-based beverages. In this food category, plain products contain no added flavouring or other ingredients that intentionally impart flavour, but may contain other non-dairy ingredients.

### 01.1.3 Fluid buttermilk (plain)

Fluid buttermilk is the nearly milk fat-free fluid remaining from the butter-making process (i.e. churning fermented or non-fermented milk and cream). Fluid buttermilk is also produced by fermentation of fluid skimmed 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). Fluid buttermilk may be pasteurised or sterilised.

### 01.1.4 Flavoured fluid milk drinks

Includes all mixes and ready-to-drink fermented or not fermented milk-based drinks, with flavourings and/or food ingredients that intentionally impart flavour, excluding mixes for cocoa (cocoa-sugar mixtures, food category 05.1.1). Examples include but are not limited to chocolate milk, chocolate malt drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, whey-based drinks, and lassi (liquid obtained by whipping curd obtained from the lactic acid fermentation of milk, and mixing it with sugar or intense sweetener).

### 01.2 Fermented and renneted milk products (plain)

Includes all plain fermented or renneted products based on skimmed, partly skimmed, low-fat and whole milk, excluding food category 01.1.4. Flavoured products are included in food category 01.1.4 (Beverages) and food category 01.7 (Desserts).

#### 01.2.1 Fermented milks (plain)

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

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

Includes fluid and non-fluid plain products, such as yoghurt and plain drinks based on fermented milk.

##### 01.2.1.2 Fermented milks (plain), heat treated after fermentation

Products similar to that in food category 01.2.1.1, except that they have been heat-treated (e.g. sterilised or pasteurised) after fermentation.

### 01.2.2 Renneted milk (plain)

Plain, coagulated milk produced by the action of milk coagulating enzymes. Includes curdled milk. Flavoured renneted milk products are found in food 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 skimmed, partly skimmed, 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. 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 analogues

Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semifluid and semi-solid cream and cream analogue products. Flavoured cream products are found in food category 01.1.4 (Beverages) and food category 01.7 (Desserts).

#### 01.4.1 Pasteurised cream (plain)

Cream subjected to pasteurisation by appropriate heat treatment or made from pasteurised milk. Includes milk cream and “half-and-half” products.



#### 01.4.2 Sterilised 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 pasteurisation. Also includes pasteurised creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilised cream is subjected to appropriate heat treatment in the container in which it is presented to the consumer. Ultra-high temperature (UHT) or ultra-pasteurised cream is subjected to the appropriate heat treatment (UHT or ultra-pasteurisation) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream). Includes whipping cream, heavy cream, whipped pasteurised cream, and whipped cream-type dairy toppings and fillings. Creams or toppings with partial or total replacement of milk fat 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 [food category 01.1.3]).

#### 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 (food category 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 skimmed, partly skimmed, low-fat and whole milk.

##### 01.5.1 Milk powder and cream powder (plain)

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

### 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 (food category 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 (food category 12.6.2), cheese-flavoured snacks (food category 15.1), and composite prepared foods containing cheese as an ingredient (e.g. macaroni with cheese; food category 16.0) are categorised elsewhere.

#### 01.6.1 Unripened cheese

Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture. Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture), cream cheese (rahmfrischkase, an uncured, soft spreadable cheese), 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 characterise 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. 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.

#### 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 only to the rind 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.

#### 01.6.2.3 Cheese powder

Dehydrated product prepared from a variety or processed cheese. Does not include grated or shredded cheese (food category 01.6.2.1 for variety cheese; food category 01.6.4 for processed cheese). Product is intended either to be reconstituted with milk or water to prepare a sauce, or used 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. Includes the whole cheese and the rind of the cheese. It is different from whey protein cheese (food category 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, milk fat, 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. The term “processed” does not mean cutting, grating, shredding, etc. of cheese. Cheeses treated by these mechanical processes are included in 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 containing vegetables, pepper jack cheese, cheddar cheese spread containing 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 milk fat 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 (e.g. ricotta cheese), but different from whey cheese (food category 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. Other examples include: ice cream (frozen dessert that may contain whole milk, skimmed 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 skimmed milk content, or made with non-fat 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 food category 01.7 are dairy-based, while those in food category 03.0 are water-based and contain no\_dairy ingredients.

#### 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.

##### 01.8.2 Dried whey and whey products, excluding whey cheeses

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

#### 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.

##### 02.1.1 Butter oil, anhydrous milk fat, ghee

The milk fat products, like anhydrous milk fat, 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 non-fat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and non-fat solids; it has a specially developed flavour and physical structure.

### 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. 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. Examples include: virgin olive oil, cottonseed oil, peanut oil, and vanaspati oil.

### 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. Other examples include: tallow and partially defatted beef or pork fatty tissue.

### 02.2 Fat emulsions mainly of type water-in-oil

Include all emulsified products, excluding fat-based counterparts of dairy products and dairy desserts.

#### 02.2.1 Butter

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

### 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-milk fat), and blended spreads (fat spreads blended with higher amounts of milk fat). 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), 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 milk fat 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 is derived from sources (e.g. vegetable fats and oils) other than milk fat. Examples include: imitation milk (a fat-substituted milk produced from non-fat milk solids by addition of vegetable fats [coconut, safflower or corn oil]), 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 food 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, nuts and seeds

This major food category is divided into two categories: food category 04.1 (Fruit) and food category 04.2 (Vegetables [including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera], seaweeds, nuts and seeds). Each of these categories is further divided into sub-categories for fresh and processed products.

#### 04.1 Fruit

Includes all fresh (food category 04.1.1) and processed (food category 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 direct consumption may contain additives.

##### 04.1.1.1 Untreated fresh fruit

Raw fruit presented fresh from harvest.

##### 04.1.1.2 Surface-treated fresh fruit

The surfaces of certain fresh fruit are coated with glazes or waxes 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 for direct consumption, 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. Examples include frozen fruit salad and frozen strawberries.



#### 04.1.2.2 Dried fruit

Fruit from which water is removed to prevent microbial growth. 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. Excluding candied fruit products of food category 04.1.2.7.

#### 04.1.2.4 Canned or bottled pasteurised 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-sterilised or pasteurised. Includes products processed in retort pouches. Examples include: canned fruit salad, and applesauce in jars.

#### 04.1.2.5 Jams, jellies, marmalades

Jam is a thick, spreadable product 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 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. 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

Include all other fruit-based spreads, such as apple butter and lemon curd. Also include 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 crystallised fruit (dried glazed fruit rolled in icing or granulated sugar and dried). Examples include: cocktail (maraschino) cherries, candied citrus peel, candied citrons (e.g. used in holiday fruitcakes), Italian mostarda di frutta, and traditional Chinese candied fruits (e.g. candied kumquats).

#### 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. Non-fruit toppings are included in food category 05.4 (sugar- and chocolate-based toppings) and sugar syrups (e.g. maple syrup) are included in food 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 pasteurisation, sterilisation or ultra-high temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or “light”) forms. 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, stabilisers 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, including fruit-flavoured water-based desserts

Includes the ready-to-eat products and mixes. Includes fruit-flavoured gelatine, rote gruze, frutgrod, fruit compote, nata de coco, and mitsumame (gelatine-like desserts

made of agar jelly, fruit pieces and syrup). This food category does not include fine bakery wares containing fruit (food categories 07.2.1 and 07.2.2), fruit-flavoured edible ices (food category 03.0), or fruit-containing frozen dairy desserts (food 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 ready-to-eat products and mixes. Includes all type of fillings excluding purees (food 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, and can be consumed directly. 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 (food category 04.2.1) and processed (food category 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 direct consumption 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.

##### 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 consumers 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. 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 to below a critical level 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. 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 plants under genus Ecklonia (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 food category 04.2.2.7. Fermented soybean products are classified in categories 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: rice bran pickled vegetables (nukazuke), koji-pickled vegetables (koji-zuke), sake lees-pickled vegetables (kasu-zuke), miso-pickled vegetables (miso-zuke), soybean sauce-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 (pasteurised) 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-sterilised or pasteurised. 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 Vegetables (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 food category 04.2.2.6). Examples include: tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g. cashew butter), and pumpkin butter.

04.2.2.6 Vegetables (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), and candied vegetables, excluding products of food category 04.2.2.5

Vegetable pastes and pulps are prepared as described for vegetable purees (food 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. made with chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (an), sweet coffee bean paste (filling), tomato paste, tomato pulp, tomato sauce, crystallised ginger, candied lotus seed, candied wax gourd, candied chestnut and bean-based vegetable dessert (namagashi).

04.2.2.7 Fermented vegetables (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

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt. 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. Examples include: red pepper paste, fermented vegetable products (some tsukemono other than food category 04.2.2.3), Korean 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 deep-fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Vegetables that are steamed, boiled, baked, or deep-fried, with or without a coating, for direct consumption. Examples include: simmered beans, pre-deep-fried potatoes, deep-fried okra, and vegetables boiled in soy sauce (tsukudani).

05.0 Confectionery

Includes all cocoa and chocolate products (food category 05.1), other confectionery products that may or may not contain cocoa (food category 05.2), chewing gum (food category 05.3), and decorations and icings (food category 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 standardised and non-standardised 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 cocoa nibs, which are obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nibs. Depending on the desired finished chocolate product, the cocoa nibs or mass may be treated by an alkalisation 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. 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 food category 01.1.4, and most finished chocolate products are included in food 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 solubilising and dextrinising cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate. Chocolate syrup differs from fudge sauce (e.g. for ice cream sundaes), which is found in food 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, 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). This category is for chocolate as defined in the “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 (e.g. chocolate-covered nuts and fruit [e.g. raisins]). This category includes only the chocolate portion of any confectionery within the scope of food in 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. This category does not include yoghurt-, cereal-, and honey covered nuts (food 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 “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 products of 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 (food category



05.2.1), soft candy (food category 05.2.2), and nougats and marzipans (food category 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: rolled, shaped and filled sweetened candy (pastilles and lozenges). 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.

#### 05.2.2 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 gelatine, pectin, colour and flavour); and licorice. 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.

#### 05.3 Chewing gum

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives. 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 food category 11.4. Fruit-based toppings are included in food category 04.1.2.8. Chocolate sauce is included in food category 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 (food category 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, instantised flour, corn flour, corn meal, bran, farina, roasted soybean flour (kinako), konjac flour (devil's tongue jelly powder, konnyaku), 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, and 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)

Includes all pasta, noodles and similar products.

#### 06.4.1 Fresh pastas, noodles and flour-based wrappers, and like products

Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinised or frozen) and are not dehydrated. These products are intended to be consumed soon after preparation. Examples include: unboiled noodles, and wrappers for spring rolls, wontons, and shumai.

#### 06.4.2 Dried pastas, noodles and flour-based wrappers, and like products

Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinised 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, noodles and flour-based wrappers, and like products

Products that are treated (i.e. heated, boiled, steamed, cooked, pre-gelatinised or frozen). These products may be sold directly to consumers (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-gelatinised, heated and dried prior to sale to consumers.

### 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 and 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 food category 07.1.4, and other mixes (e.g. for bread or cakes) are found in food categories 07.1.6 and 07.2.3, respectively.

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

Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms (e.g. Japanese mochi, Korean teuck). Crisp snacks made from rice grains, also called “rice cakes” are categorised in food categories 15.1 and dessert-type rice cakes in food categories 06.5. Food Category 06.7 also includes 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 food 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 products of food category 12.9

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

##### 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 can 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 (bean curd [tofu]), 06.8.4 (semi-dehydrated bean curd [tofu]), and

06.8.5 (dehydrated bean curd [kori tofu]). Also includes soybean products, such as soybean-based beverage powder (which is sold as is, for reconstitution) and as a mix containing a coagulant (that can be reconstituted by the consumer for preparation of home-made soft tofu).

#### 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.

#### 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 and pressed into blocks. Soybean curds may be of a variety of textures (e.g. soft, semi-firm, and firm).

#### 06.8.4 Semi-dehydrated soybean curd

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

##### 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.

##### 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.

##### 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).

#### 06.8.5 Dehydrated soybean curd (kori tofu)

Soybean curd from which all its 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.

#### 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).

#### 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 colour.

#### 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 bread and ordinary bakery wares (food category 07.1) and sweet, salty and savoury fine bakery wares (food category 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 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 food category 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 food category 07.2.1.

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

Includes bread-based products such as croutons, stuffing made from bread and mixes used for making stuffing, and prepared doughs (e.g. for biscuits). Bread mixes are included in food 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. Examples include: steamed bun with meat, jam or other filling (manjyu).

#### 07.1.6 Premixes for bread and ordinary bakery wares

Includes all the mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, and 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 food category 07.2.3.

#### 07.2 Fine bakery wares and mixes

Includes ready-to-eat foods (food categories 07.2.1 and 07.2.2), as well as mixes (food category 07.2.3) for preparing fine bakery products.



#### 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 Premixes for fine bakery wares (e.g. mixes for cakes and pancakes)

Includes all mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, and 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 food category 07.1.4. Mixes for ordinary bakery wares (e.g. bread mix) is found in food category 07.1.6.

### 08.0 Meat and meat products, including poultry and game

This food category includes all types of meat of livestock, poultry, and game products, in pieces and cuts or comminuted, fresh (food category 08.1) and processed (food categories 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, food colourings are used for certification stamps on the surfaces of fresh cuts of meat. Additionally, coatings, such as glazes and spice rubs, may be applied to meat products prior to marketing to consumers (e.g. glazed ham, and barbecued chicken). 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 sausage, 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 sausage, Italian sausage, and pork sausage).

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

Includes non-heat treated meat cuts (food category 08.2.1) and heat-treated meat cuts (food category 08.3.2).

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

This category includes meat products that have undergone several treatment methods (e.g. curing, salting, drying, pickling) to 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 cured (pickled) 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 in this category. Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured), side bacon, corned beef, marinated beef; and different types of Oriental pickled products such as 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 food category 08.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum. 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 sterilised) and canned meat cuts. Examples include: cured and cooked ham, cured and 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 non-heat treated products (food category 08.3.1) and heat-treated products (food category 08.3.2).

08.3.1 Non-heat treated processed comminuted meat, poultry, and game products

This category includes comminuted and mechanically deboned meat products that have gone several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of meats.

#### 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 cured (pickled) 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. 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 meat products may be cured or salted as described for food category 08.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum. Examples include: pasturmas (dried cured beef), dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada (soft, cured sausage made with ground pork).

#### 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 sterilised) 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, Strasbourg sausage, 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, and 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 materials or from natural sources (e.g. hog or sheep intestines) that contain sausage mix.

## 09.0 Aquatic products and their derivatives, including fish, molluscs, crustaceans, and echinoderms

This broad category is divided into categories for fresh aquatic products (food category 09.1) and various processed derivatives of aquatic products (food categories 09.2 to 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). Derivatives of aquatic products may be treated with coatings, such as glazes and spice rubs, prior to marketing to consumers (e.g. glazed frozen fish fillets).

### 09.1 Fresh aquatic products and their derivatives

The term “fresh” refers to aquatic products and their derivatives 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 their decomposition and spoilage.

#### 09.1.1 Fresh fish

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

#### 09.1.2 Fresh molluscs, crustaceans, and echinoderms

Includes fresh shrimp, clams, crabs, lobster and snails, among others.

### 09.2 Processed aquatic products and their derivatives

This category refers to aquatic products and derivatives of aquatic 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 aquatic products and their derivatives

Fresh (including partially cooked) aquatic products subjected to freezing or quick-freezing at sea and on land for further processing. 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 aquatic products and their derivatives

Uncooked products prepared from aquatic products, with dressing in eggs and bread crumbs or batter. Examples include frozen raw breaded or batter-coated shrimp, frozen or quick-frozen breaded or batter-coated fish fillets, fish portions and fish sticks (fish fingers).

#### 09.2.3 Frozen minced and creamed aquatic products

Uncooked products prepared from minced aquatic products in cream-type sauce.

#### 09.2.4 Cooked and/or deep-fried aquatic products and their derivatives

Includes all ready-to-eat cooked products as described in the sub-categories.

##### 09.2.4.1 Cooked fish and their derivatives

Cooked products include steamed, boiled or any other cooking method except frying (see food category 09.2.4.3). The fish may be whole, in portions or comminuted. Examples include: fish sausage, cooked fish products boiled down in soy sauce (tsukudani), cooked surimi product (kamaboko), crab-flavoured cooked kamaboko product (kanikama), cooked fish roe, cooked surimi, cooked tube-shaped surimi product (chikuwa), and cooked fish and lobster paste (surimi-like products). Other fish paste (Oriental type) is found in food category 09.3.4.

##### 09.2.4.2 Cooked molluscs, crustaceans, and echinoderms

Cooked products that have been steamed, boiled or prepared using other cooking methods except deep-frying (see food category 09.2.4.3). Examples include: cooked crangon crangon and crangon vulgaris (brown shrimp), cooked shrimp, clams and crabs.

##### 09.2.4.3 Deep-fried aquatic products and their derivatives

Ready-to-eat products prepared from aquatic products, with or without further dressing in eggs and bread crumbs or batter, that are deep-fried, baked, roasted or

barbecued, and then packaged or canned with or without sauce or oil. Examples include: ready-to-eat fried surimi, deep-fried calamari, and deep-fried soft-shell crabs.

#### 09.2.5 Smoked, dried, fermented and/or salted aquatic products and their derivatives

Smoked aquatic products are usually prepared from fresh deep frozen or frozen aquatic products that are dried directly or after boiling (with or without salting) by exposing them to freshly-generated sawdust smoke. Dried aquatic products are prepared by exposing them to sunlight or drying directly or after boiling in a special installation; the aquatic products may be salted prior to drying. Salted aquatic products are either rubbed with salt or placed in a salt solution. This processing method is different from that described in food category 09.3 for marinated and pickled aquatic products. Cured aquatic products are prepared by salting and then smoking them. Examples include: salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; dried and salted fish of the Gadidae family; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried crustaceans, dried bonito (katsuobushi), and boiled dried fish (niboshi).

#### 09.3 Semi-preserved aquatic products and their derivatives

Includes products treated by methods such as marinating, pickling and partial cooking that have a relatively short shelf life.

##### 09.3.1 Aquatic products and their derivatives, marinated and/or in jelly

Marinated products are manufactured by soaking aquatic products in vinegar or wine with or without added salt and spices. They are packaged in jars or cans and have a relatively short shelf life. Products in jelly may be manufactured by tenderising aquatic 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.

##### 09.3.2 Aquatic products and their derivatives, pickled and/or in brine

Pickled products are sometimes considered a type of marinated product. Pickling results from the treatment of aquatic products with salt and vinegar or alcohol (e.g. wine) solution. Examples include: different types of Oriental pickled products: koji-

pickled fish (koji-zuke), sake lees-pickled fish (kasu-zuke), miso-pickled fish (miso-zuke), soy sauce-pickled fish (shoyu-zuke), 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 be ripened 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 marine and freshwater fish (e.g. cod and herring) that are salted, spiced, dyed and may be treated with a preservative. Examples include: salted salmon roe (sujiko), processed salted salmon roe (ikura), cod roe, salted cod roe (tarako) and lumpfish caviar. Occasionally, roe may be pasteurised. 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 food categories 09.2.1, 09.2.4.1, and 09.2.5, respectively. Fresh fish roe is found in food category 09.1.1.

#### 09.3.4 Semi-preserved aquatic products and their derivatives, excluding products of food categories 09.3.1 to 09.3.3

Examples include: pastes of aquatic products 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 products may be further fermented. Cooked pastes of aquatic products (surimi-like products) are found in food categories 09.2.4.1 and 09.2.4.2, respectively.

#### 09.4 Fully preserved, including canned or fermented aquatic products and their derivatives

Products with extended shelf life, manufactured by pasteurising or steam retorting and packaged in vacuum-sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce. This category excludes fully cooked products (see food category 09.2.4). Examples include: canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurised).



## 10.0 Eggs and egg products

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

### 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 (1) mixing and purifying the whole egg; or (2) 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.

#### 10.2.1 Liquid egg products

The purified whole egg, egg yolk or egg white is pasteurised 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 pasteurised 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 pasteurised and dried.

### 10.3 Preserved eggs, including alkaline, salted, and canned eggs

Includes traditional Oriental preserved products, such as salt-cured duck eggs, and alkaline treated “thousand-year-old-eggs” (pidan).

### 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, and also custard fillings for fine bakery wares (e.g. pies).



### 11.0 Sweeteners, including honey

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

### 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 crystallised sucrose with a polarisation of not less than 99.7oZ. Dextrose anhydrous is purified and crystallised D-glucose without water of crystallisation. Dextrose monohydrate is purified and crystallised D-glucose with one molecule of water of crystallisation. Fructose is purified and crystallised D-fructose.

#### 11.1.2 Powdered sugar, powdered dextrose

Powdered sugar (icing sugar) is finely pulverised white sugar with or without added anti-caking agents. Powdered dextrose (icing dextrose) is finely pulverised dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anti-caking agents.

#### 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. Dried glucose syrup is glucose syrup from which water has been partially removed. Raw cane sugar is partially purified sucrose crystallised from partially purified cane juice without further purification.

##### 11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery

Dried glucose syrup (as described in food category 11.1.3) is 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 food category 11.1.3) is 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 crystallisation, or be a mixture of both forms.

#### 11.1.5 Plantation or mill white sugar

Purified and crystallised sucrose with a polarisation of not less than 99.5oZ.

#### 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), 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 of food)

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

#### 11.5 Honey

Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect the nectar or secretions, transform it by combination with specific substances of the bees' own, and store it in a honeycomb to ripen and mature. 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 Seasonings, including salts, spices, soups, sauces, salads, protein products

Includes substances added to food to enhance its aroma and taste (food category 12.1 – salt and salt substitutes; food category 12.2 – herbs, spices, seasonings and condiments [e.g. seasoning for instant noodles]; food category 12.3 – vinegars; and food category 12.4 - mustards), certain prepared foods (food category 12.5 – soups and broths; food category 12.6 – sauces and like products; and food category 12.7 – salads 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) (food category 12.9 - soybean-based seasonings and condiments; and food category 12.10 – protein products other than from soybeans).

### 12.1 Salt and salt substitutes

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

#### 12.1.1 Salt

Primarily food-grade sodium chloride. Includes table salt, iodised and fluoride iodised salt, and (highly soluble) 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.

#### 12.2.2 Seasonings and condiments

Seasonings and condiments are mixtures of herbs and spices together with other food ingredients (such as salt, vinegar, lemon juice, molasses, honey or sugar, and sweeteners). Examples include meat tenderisers, 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. Condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes are not included.

#### 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.

#### 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).

#### 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-based 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 (food category 12.6.1) and non-emulsified (food category 12.6.2) products, whereas food category 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 and sandwich spreads, excluding cocoa-based and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Includes prepared salads (e.g. macaroni salad, potato salad), milk-based sandwich spreads, non-standardised 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.

#### 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 may be used in the preparation of soups or dressings, or as a seasoning.

#### 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 proteins.

##### 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 sauce

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-hydrolysed (e.g. with hydrochloric acid), neutralised (e.g. with sodium carbonate), and filtered.

#### 12.9.2.3 Other soybean sauces

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

#### 12.10 Protein products not originating 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 Foods for special dietary uses

Foods specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific illness or disorder.

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

Foods intended for infants and for young children as defined in food categories 13.1.1, 13.1.2, and 13.1.3.

##### 13.1.1 Infant formulae

Human milk substitutes, in powder or liquid form, specially formulated to meet the nutritional needs of infants during the first months of life after birth up to the introduction of appropriate complementary feeding.

##### 13.1.2 Follow-up formulae

Infant formulae, in powder or liquid form, intended for use as a liquid meal during the weaning period of infants over 6 months of age.

##### 13.1.3 Formulae for special medical purposes for infants

Infant formulae intended for the exclusive use of infants with special disorders, illnesses or medical conditions.

### 13.2 Complementary foods for infants and young children

Complementary foods are specially formulated with adequate nutritional quality for infants and young children during the period of complementary feeding, providing them with additional energy and nutrients to compensate for the nutrients that are missing or in insufficient quantity in the traditional family diet of infants and young children.

### 13.3 Dietetic foods intended for special medical purposes, excluding products of food category 13.1

Foods for special dietary use are specially processed or formulated for the dietary management of patients and 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 metabolise ordinary foods or certain nutrients contained therein, or those 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).

### 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. Includes products with reduced caloric content, such as those low in sugar and/or fat, sugar- or fat-free, or contain sugar- and/or fat-substitutes.

### 13.5 Special nutritional foods, 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 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.



#### 14.0 Beverages, excluding dairy products

This major category is divided into food categories of non-alcoholic (food category 14.1) and alcoholic (food category 14.2) beverages. Dairy-based beverages are included in food category 01.1.4.

#### 14.1 Non-alcoholic (“soft”) beverages

This category includes waters and carbonated waters (food category 14.1.1), fruit and vegetable juices (food category 14.1.2), fruit and vegetable nectars (food category 14.1.3), water-based flavoured carbonated and non-carbonated drinks (food category 14.1.4), and water-based brewed or steeped beverages such as coffee and tea (food category 14.1.5).

#### 14.1.1 Waters

Includes natural waters (food category 14.1.1.1) and other bottled waters (food category 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 characterised 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), de-carbonated (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).

##### 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 food category 14.1.4. Examples are table water, bottled water with or without added minerals, purified water, and soda 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 [food category 14.1.2.1] and vegetable juice [food category 14.1.2.2]).

#### 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 flavor 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). 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 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. This product is 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. Fruit-vegetable nectar blends are separately categorised based on their components (fruit nectar [food category 14.1.3.1] and vegetable nectar [food category 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. 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. 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 drinks with particles

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

##### 14.1.4.1 Carbonated water-based flavoured drinks

Include 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 fruit-flavoured drinks

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 clear or contain particulated matter (e.g. fruit pieces), and may be unsweetened or sweetened with sucrose 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 beverages

Include 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 food category 01.1.4, and cocoa mixes in food category 05.1.1.

#### 14.2 Alcoholic beverages, including alcohol-free and low-alcoholic drinks

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, Belgian oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barley wine.

#### 14.2.2 Cider and perry

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

#### 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).

##### 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.

##### 14.2.3.3 Fortified grape wine, grape liquor, 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.

#### 14.2.4 Wines, excluding grape wine, cider and perry

Includes wines made from fruit other than grapes, apples and pears, and from other agricultural products, including grain (e.g. rice). These wines may be still or sparkling. Examples include: rice wine (sake), and sparkling and still fruit wines.

#### 14.2.5 Mead

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

#### 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 velha (grappa from Portugal; bagaceira is a drink distilled from bagaço [pressed skins, seeds and stalks of the grapes]), eau de vie (a brandy), gin, grappa (Italian brandy distilled from the residues of pressed wine), marc (brandy distilled from grape or apple residue), korn (grain spirit [schnapps] of Germany, usually derived from rye [Roggen], sometimes from wheat [Weizen] or both [Getreide], also labelled as Kornbrannt or Kornbranntwein), 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”), cachaça (Brazilian liquor made from fermented distilled sugar cane juice), tequila, whiskey, and vodka.

#### 14.2.7 Aromatised alcoholic beverages (e.g. beer, fruit wine and spirituous cooler-type beverages, low-alcoholic refreshers)

Includes all non-standardised alcoholic beverage products. Although most of these products contain less than 15% alcohol, some traditional non-standardised aromatised products may contain up to 24% alcohol. Examples include aromatised wine, cider and perry; aperitif wines; americano; batidas (drinks made from cachaça, fruit juice or coconut milk and, optionally, sweetened condensed milk); bitter soda and bitter vino; clarea (also claré or clary; a mixture of honey, white wine and spices 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 shoochuu [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).

### 15.0 Ready-to-eat savouries

Includes all types of savoury snack foods.

#### 15.1 Snacks that are 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 (food 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 (e.g. with dried fruit)

Includes all types of whole nuts processed by dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or unsalted. Also includes Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g. “trail mixes”). Chocolate-covered nuts are classified in food category 05.1.4, and nuts covered in imitation chocolate are included in food category 05.1.5.

#### 15.3 Fish-based snacks

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, soy sauce, grain, cheese, vegetables); the components are included in other food categories. Prepared foods require minimal preparation by consumers (e.g. heating, thawing, rehydrating).

February 2024