CODE OF PRACTICE FOR BOUILLONS AND CONSOMMÉS

1. INTRODUCTION

1.1 Scope

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

1.2 Legislative Requirements

Legislative requirements shall apply in manufacturing and labelling products covered by the Code. Relevant legislation e.g. on food safety, hygiene and labelling is further specified in the *CULINARIA EUROPE overview on legal requirements for food manufacturers* which can be found in the download sector of the CULINARIA EUROPE website (www.culinaria-europe.eu).

2. DESCRIPTION

2.1 Product Definitions

2.1.1 Bouillons and consommés are thin clear liquids obtained

- either by cooking of suitable protein-rich substances and/or vegetables, herbs, mushrooms or their extracts and/or hydrolysates with water, edible fats, sodium chloride (salt), salt replacers, spices and their natural extracts or distillates or other foodstuffs including permitted additives or

- by reconstitution of an equivalent mixture of dehydrated ingredients according to the directions for use.

2.2 Forms of Presentation

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

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

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

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Purity Requirements

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

3.2 Compositional Requirements

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

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

3.2.1.1 Meat Bouillon shall contain per litre:

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

3.2.1.2 Meat Consommé shall contain per litre:

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

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

3.2.2.1 Poultry Bouillon shall contain per litre:

Total Nitrogen	minimum 100 mg
Salt	maximum 12,5 g

3.2.3 **Vegetable/Herb/Mushroom Bouillon** shall be prepared by using the characterizing ingredient or group of ingredients of the bouillon and/or their extracts in an amount sufficient to characterize the product.

Salt	maximum 12,5 g per litre

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

Total Nitrogen	minimum 50 mg
Salt	maximum 12,5 g

3.3 **Specific Prohibitions**

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

ANNEX I - DEFINITIONS

1. Beef

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

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

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

2. Beef Extract

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

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

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

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

3. Hydrolysed Protein Products

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

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

- Specific gravity at 20° C minimum 1,22

on dry matter:

- Total Nitrogen minimum 4 %
- Amino Nitrogen minimum 1,3 %
- Sodium Chloride maximum 50 %

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

4. Poultry

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

ANNEX II – METHODS OF ANALYSIS AND SAMPLING

1. Method of Sampling

Sampling shall be in accordance with the Codex General Guidelines on Sampling (CAC/GL 50-2004).

2. Determination of Creatinine

According to the AIIBP Method 2/5, Revision 2000, HPLC of the AIIBP Official Collection of Methods of Analysis (2001).

3. Determination of Total Nitrogen

3.1 According to Method 2/6 of the AIIBP Official Collection of Methods of Analysis (February 1978).

3.2 According to the AOAC Method 928.08. Dried or dehydrated products may need to be reconstituted prior to analysis.

4. Determination of Amino Nitrogen

According to Method 2/7 of the AIIBP Official Collection of Methods of Analysis (September 1985).

5. Determination of Sodium Chloride

5.1 According to Method 2/4 of the AIIBP Official Collection of Methods of Analysis, Revision 1998.

5.2 According to the AOAC Method 971.27 (Codex general method) based on potentiometric determination.