

**GUIDELINES FOR THE USE OF NON-MEAT PROTEIN
PRODUCTS IN PROCESSED MEAT AND POULTRY PRODUCTS
(CAC/GL 15-1991)**

1. SCOPE

To provide guidance for the use of those non-meat protein products, which are standardized or defined by the Codex Alimentarius Commission, by establishing:

- (i) principles for the appropriate use of non-meat protein products in processed meat and poultry products, and
- (ii) principles for the appropriate labelling of processed meat and poultry products containing non-meat protein products.

2. DEFINITIONS

Non-meat protein products are edible protein products not derived from meat, game meat or poultry meat as defined and adopted by the Codex Alimentarius Commission.

Examples:

Milk Protein Products (MPP): For the purpose of these Guidelines these are: milk products as covered by Article 2 of the Code of Principles concerning Milk and Milk Products with a protein content of at least 25%(m/m) in the fat free dry matter, which, if designated with a name of a standardized milk product, conform to the applicable standard.

Vegetable Protein Products (VPP): Vegetable products which have been processed in a manner which results in a significant increase in the protein content of the final product, and that conform to applicable standards described by the Codex Committee on Vegetable Proteins.

3. BASIC PRINCIPLES

3.1 Only those non-meat protein products, standardized or defined by CAC, are permitted to be used in processed meat and poultry products.

3.2 The presence of non-meat protein products in processed meat and poultry products should be clearly indicated on the label.

In this connection, processed meat and poultry products containing non-meat protein products should be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), with the proviso that:

- (a) A complete list of ingredients should be declared on the label in descending order of proportion.

- (b) The ingredient statement should contain the source (e.g. pea, groundnut), and may contain product type and processed form (e.g. textured, spun) of each non-meat protein in the meat or poultry product.

4. USES OF NON-MEAT PROTEIN PRODUCTS FOR FUNCTIONAL AND OPTIONAL PURPOSES

4.1 Non-meat protein products may be used for functional purposes, or as optional ingredients, provided their use does not result in any replacement of meat and poultry content required by a compositional standard.

4.2 For the purpose of defining non-meat protein products as a functional or optional ingredient the level of non-meat protein products should be calculated on a dry weight basis in the final product. The actual level of use will vary according to the nature of the added protein product and of the product concerned.

4.3 The use of non-meat protein products as a functional or optional ingredient should be regulated in the same way as other functional or optional ingredients with no required change in the name of the product.

5. USES OF NON-MEAT PROTEIN PRODUCTS IN PARTIAL SUBSTITUTION OF THE MEAT OR POULTRY PRODUCT

5.1 When non-meat protein partially substitutes for the meat protein of a processed meat or poultry product, the following nomenclature criteria should apply:

- (i) The presence of non-meat protein product should be indicated by its source in the name of the meat or poultry product.
- (ii) The name of the resulting product should describe its true nature; it should not mislead the consumer; and it should enable the resulting product to be distinguished from products with which it could be confused.
- (iii) In cases where the substitution results in a lower meat protein content in the processed meat or poultry product than that required by a Codex or national standard, the name of the standardized processed meat or poultry product should not be used as part of the name of the resulting product unless properly qualified.
- (iv) The provisions of a Codex Standard or a national standard should be taken into full account when determining the name of the food.

5.2 When a non-meat protein product partially substitutes for the meat protein of a processed meat or poultry product, consideration should be given to the need for nutritional adequacy of the final product.

The nutritional adequacy of a product can be defined in terms of protein quality and quantity, and content of minerals and vitamins.

Such a product should be considered nutritionally adequate if:

- (i) its protein quality, as monitored by an internationally recognized method (such as the amino acid score corrected for digestibility¹), is appropriate for the nutritional purposes of its usage;
- (ii) it contains a sufficient quantity of protein (N x 6,25) and those vitamins and minerals, which are present in significant amounts in the original animal product, to serve the nutritional purposes of its usage.

¹ Recommended by the Joint FAO/WHO Expert Consultation on Protein Quality Evaluation; Bethesda, Maryland, U.S.A.; 4-8 December 1989.