

REVISED CODEX STANDARD FOR BOUILLONS AND CONSOMMÉS

CODEX STAN 117-1981, Rev. 2-2001

1 SCOPE

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

2 DESCRIPTION

2.1 PRODUCT DEFINITIONS

2.1.1 *Bouillons and Consommés*

Bouillons and consommés are thin clear liquids obtained either by cooking of suitable protein-rich substances or their extracts and/or hydrolysates with water, with or without the addition of seasonings and/or flavouring substances, edible fats, sodium chloride (salt), spices and their natural extracts or distillates or other foodstuffs to improve their taste, and such additives as are permitted in Section 4, or by reconstitution of an equivalent mixture of dehydrated ingredients according to the directions for use.

2.1.2 *Beef*

Beef from bovine carcasses from which the thick ligaments and the larger fat tissues have been removed and with an average content of 70% visible lean beef. In order to reach 35 mg creatinine/l in beef bouillon 10 – 12 g of such raw beef meat is necessary. The variation of the creatinine content in beef meat changes the amount of raw beef meat to be used in correlation.

2.1.3 *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 beef extract to be used.

2.1.4 *Poultry*

Poultry may consist of poultry meat, poultry fat, raw eviscerated carcasses of poultry or meat extracts of poultry origin. Poultry may refer to chicken, duck, goose, turkey and other birds, e.g., emu, ostrich, game birds and the chicks thereof.

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 means liquid, semi-liquid or paste-like products which, after the addition of water according to the directions for use, yield food preparations which comply with those defined in sub-section 2.1.1 of this Standard.

2.2.3 Dehydrated Bouillons and Consommés means 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 sub-section 2.1.1 of this Standard.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 PURITY REQUIREMENTS

All ingredients shall be clean, of sound quality and fit for human consumption. They shall be in accordance with the latest edition of the Codex International Codes of Hygienic Practice for the respective ingredients. Water shall be of potable quality in accordance with the latest edition of the WHO Guidelines for Drinking Water Quality.

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 extracts 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	min. 10 g
or	
Beef extract	min. 0.67 g
Sodium chloride	max. 12.5 g

3.2.1.2 Meat Consommé shall contain per litre:

Beef, expressed as fresh meat	min. 15 g
or	
Beef extract	min. 1 g
Sodium chloride	max. 12.5 g

3.2.2 Poultry Bouillon shall contain per litre:

Total Nitrogen	min. 100 mg
Sodium chloride	max. 12.5 g

3.2.3 Other Bouillons shall contain per litre:

Total Nitrogen	min. 50 mg
Sodium chloride	max. 12.5 g

3.3 SPECIFIC PROHIBITIONS

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

4 FOOD ADDITIVES

INS No	Food Additive	Maximum Level (on ready-to-eat-basis)
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4.1 ACIDITY REGULATORS

Any acidity regulators listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

514	Sodium sulphates	Limited by GMP
574	Gluconic acid (D-)	

339	Sodium phosphates	1000 mg/kg (sum of phosphates expressed as P ₂ O ₅)
340	Potassium phosphates	
450i	Disodium diphosphate	
450ii	Trisodium diphosphate	
450iii	Tetrasodium diphosphate	
450iv	Dipotassium diphosphate	
450v	Tetrapotassium diphosphate	
451i	Pentasodium triphosphate	
451ii	Pentapotassium triphosphate	
452i	Sodium polyphosphate	
452ii	Potassium polyphosphate	

4.2 ANTICAKING AGENTS (in dehydrated products only)

Any anticaking agents listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

341	Calcium phosphates	3 g/kg on dry matter
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4.3 ANTIFOAMING AGENTS

Any antifoaming agents listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

900a	Polydimethylsiloxane	10 mg/kg
570	Fatty acids	Limited by GMP

4.4 ANTIOXIDANTS

Any antioxidants listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

304	Ascorbyl palmitate	200 mg/kg singly or in combination
305	Ascorbyl stearate	
306	Mixed tocopherols concentrate	50 mg/kg, singly or in combination
307	Alpha-tocopherol	
310	Propyl gallate	200 mg/kg singly or in combination
319	Tertiary butylhydroquinone (TBHQ)	
320	Butylated hydroxyanisole (BHA)	
321	Butylated hydroxytoluene (BHT)	

4.5 COLOURS

Any colouring agents listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

100i	Curcumin	50 mg/kg
101i	Riboflavin	200 mg/kg
141i	Chlorophyll copper complex	400 mg/kg

102	Tartrazine	50 mg/kg
104	Quinoline yellow	
110	Sunset yellow FCF	
120	Carmines	
122	Azorubine	
124	Ponceau 4R	
129	Allura red AC	
132	Indigotine	
133	Brilliant blue FCF	

150c	Caramel III - ammonia process	GMP
150d	Caramel IV- ammonia sulphite process	3000 mg/kg

160a(ii)	Natural extracts	50 mg/kg, singly or in combination
160e	Beta-apo-Carotenal	
160f	Beta-apo-8'-Carotenic acid, methyl or ethyl ester	

4.6 EMULSIFIERS, STABILIZERS, THICKENERS

Any emulsifiers, stabilizers and thickeners listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

432	Polyoxyethylene (20) sorbitan monolaureate	1 g/kg singly or in combination
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	

450vi	Dicalcium diphosphate	3 g/kg (sum of phosphates expressed as P ₂ O ₅)
452iv	Calcium polyphosphates	

472d	Tartaric acid esters of mono- and diglycerides of fatty acids	Limited by GMP
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473	Sucrose esters of fatty acids	2 g/l
474	Sucroglycerides	

1421	Starch acetate esterified with vinyl acetate	Limited by GMP
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4.7 FLAVOURS AND FLAVOURINGS

4.7.1	Natural flavours and flavouring substances and nature-identical flavouring substances	Limited by GMP
4.7.2	Artificial flavouring substances	Limited by GMP
4.7.3	Mixture prepared for its flavouring properties and produced from ingredients or mixtures of ingredients which are themselves permitted for use in foodstuffs, or are present naturally in foodstuffs, which is obtained by a process for the preparation of foods for human consumption authorised.	

4.8 FLAVOURS ENHANCERS

Any flavour enhancers listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

4.9 HUMECTANTS

Any humectants listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

4.10 PRESERVATIVES

Any preservatives listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

200	Sorbic acid	500 mg/kg singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	
212	Potassium benzoate	
213	Calcium benzoate	

4.11 SWEETENERS

Any sweeteners listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

4.12 PACKING GAS

Any packing gas listed in Table III of the Codex General Standard for Food Additives (CODEX STAN 192-1995, Rev. 3-2001).

5 HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

6 LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions apply:

6.1 THE NAME OF THE PRODUCT

The name of the product shall be:

6.1.1 Meat bouillon if the product complies with the appropriate requirement as contained in Sections 3.2.1 and 3.2.1.1.

6.1.2 Beef bouillon if the product complies with the appropriate requirement as contained in Section 3.2.1 and 3.2.1.1 and the total creatinine content is derived from beef.

6.1.3 Meat consommé if the product complies with the appropriate requirement as contained in Sections 3.2.1 and 3.2.1.2.

6.1.4 Beef consommé if the product complies with the appropriate requirement as contained in Sections 3.2.1 and 3.2.1.2 and the total creatinine content is derived from beef.

6.1.5 Poultry bouillon if the product complies with the appropriate requirement as contained in Section 3.2.2.

6.1.6 Bouillon if the product complies with the appropriate requirement as contained in Section 3.2.3. An appropriate qualifying adjective or the name of the most significant ingredients may be included in the designation.

6.2 OPTIONAL PROVISIONS

If reference to the number of servings is made, it shall be in accordance with the following standard servings:

Plate	250 ml minimum
Cup	150 ml minimum
Small Cup	100 ml minimum
Bottle	40 ml minimum

7 METHODS OF ANALYSIS AND SAMPLING

7.1 METHOD OF SAMPLING

Sampling shall be in accordance with the Codex General Guidelines on Sampling (under preparation).

7.2 DETERMINATION OF CREATININE

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

7.3 DETERMINATION OF TOTAL NITROGEN

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

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

7.4 DETERMINATION OF AMINO NITROGEN

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

7.5 DETERMINATION OF SODIUM CHLORIDE

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

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