

**CODEX STANDARD FOR MINARINE****CODEX STAN 135-1981 (Rev. 1-1989)****1. SCOPE**

This Standard applies to any prepackaged product for direct consumption which complies with the provisions of this standard.

**2. DESCRIPTION****2.1 Product definition**

*Minarine* is a food in the form of a spreadable emulsion, which is mainly of the type water/oil, produced principally from water and edible fats and oils which are not solely derived from milk, and in which the fat content is not less than 39% m/m and not more than 41% m/m.

**2.2 Other definitions**

2.2.1 *Edible fats and oils* means foodstuffs composed of glycerides of fatty acids. They are of vegetable, animal or marine origin. They may contain small amounts of other lipids such as phosphatides, unsaponifiable constituents and free fatty acids naturally present in fat or oil. Fats of animal origin must be obtained from animals in good health, and if originating from slaughtered animals, such animals should have been in good health at the time of slaughter and the fats fit for human consumption as determined by a competent authority recognized in national legislation.

2.2.2 *Prepackaged* means packed or made up in advance, ready for retail sale in a container.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1 Raw materials**

3.1.1 Water and/or milk and/or milk products.

3.1.2 Edible fats and/or oils, or mixtures of these, whether or not they have been subjected to a process of modification.

**3.2 Fat content**

Not less than 39% m/m and not more than 41% m/m.

**3.3 Water content**

Not less than 50% m/m, as determined by loss of mass on drying.

### 3.4 Optional ingredients

The following substances may be added:

- 3.4.1 Vitamins: Vitamin A and its esters  
Vitamin D  
Vitamin E and its esters  
Other vitamins

Maximum and minimum levels for vitamins A, D and E and other vitamins should be laid down by national legislation in accordance with the needs of each individual country including, where appropriate, the prohibition of the use of particular vitamins.

- 3.4.2 Egg yolk
- 3.4.3 Sodium chloride
- 3.4.4 Sugars <sup>1</sup>
- 3.4.5 Suitable edible proteins
- 3.4.6 Gelatine
- 3.4.7 Natural starches

## 4. FOOD ADDITIVES

### 4.1 Colours

The following colours are permitted for the purpose of restoring natural colour lost in processing or for the purpose of standardizing colour, as long as the added colour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value:

	<u>Maximum level</u>
4.1.1 Beta-carotene	25 mg/kg
4.1.2 Annatto extracts	20 mg/kg (calculated as total bixin or norbixin)
4.1.3 Curcumin or Turmeric	5 mg/kg (calculated as total curcumin)
4.1.4 Beta-apo-8'-carotenal	25 mg/kg
4.1.5 Methyl and ethyl esters of beta-apo-8'	25 mg/kg

<sup>1</sup> 'Sugars' means any carbohydrate sweetening matter.

carotenoic acid

## 4.2 Flavours

Natural flavours and their identical synthetic equivalents, except those which are known to represent a toxic hazard, and other synthetic flavours approved by the Codex Alimentarius Commission are permitted for the purpose of restoring natural flavour lost in processing or for the purpose of standardizing flavour, as long as the added flavour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value.

## 4.3 Antioxidants

	<u>Maximum level</u>
4.3.1 Propyl gallate	100 mg/kg
4.3.2 Butylated hydroxytoluene (BHT)	75 mg/kg
4.3.3 Butylated hydroxyanisole (BHA)	175 mg/kg
4.3.4 Tertiary butyl hydroquinone (TBHQ)	120 mg/kg
4.3.5 Any combination of propyl gallate, BHA, BHT and/or TBHQ	200 mg/kg, but limits in 4.3.1-4.3.4 not to be exceeded
4.3.6 Natural and synthetic tocopherols	500 mg/kg
4.3.7 Ascorbyl palmitate	) 500 mg/kg individually or in combination
4.3.8 Ascorbyl stearate	)
4.3.9 Dilauryl thiodipropionate	200 mg/kg

## 4.4 Antioxidant synergists

4.4.1 Citric acid	Limited by GMP
4.4.2 Sodium Citrate	Limited by GMP

## 4.5 Thickening/stabilizing agents

Agar	)
Ammonium alginate	)
Carboxy methyl cellulose	)
Carrageenan (including furcelleran)	)
Guar Gum	)
Methyl cellulose	) 10 g/kg individually or in combination
Pectin (amidated and non-amidated)	)
Alginate (K,Ca,Na salts)	)
Locust bean gum	)
Propylene glycol alginate	)
Sodium carboxy-methyl cellulose	)

Xanthan gum	5 g/kg maximum
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#### 4.6 Emulsifiers

Lecithin	Limited by GMP
Mono- and diglycerides	Limited by GMP
Polglycerol esters of interesterified ricinoleic acid	5 g/kg singly or in combination with other emulsifiers
Polyglycerol esters of fatty acids	10 g/kg singly or in combination with other emulsifiers
Polyoxyethylene (20) sorbitan:	
mono-oleate	10 g/kg singly or in combination with other emulsifiers
mono-palmitate	
mono-stearate	5 g/kg singly or in combination with other emulsifiers
tri-stearate	

#### 4.7 Preservatives

Sorbic acid and its sodium, potassium and calcium salts	2000 mg/kg
Benzoic acid and its potassium and sodium salts	1000 mg/kg

If used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.

#### 4.8 pH correcting agents

Lactic acid and its sodium and potassium salts	Limited by GMP
Citric acid and its sodium salt	Limited by GMP
Sodium hydroxide	Limited by GMP
Sodium carbonate	Limited by GMP
Sodium phosphate	Limited by GMP
Sodium tartrate	Limited by GMP

### 5. CONTAMINANTS

5.1	Soap content	0.005% m/m
5.2	Iron (Fe)	1.5 mg/kg
5.3	Copper (Cu)	0.1 mg/kg

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5.4	Lead (Pb)	0.1 mg/kg
5.5	Arsenic (As)	0.1 mg/kg

## **6. HYGIENE**

It is recommended that the product covered by the provisions of this Standard be prepared in accordance with the appropriate Sections of the General Principles of Food Hygiene recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 1-1969, Rev. 2-1985).

## **7. LABELLING**

The provisions of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 (Rev. 1-1991)) shall apply.

### **7.1 Name of the food**

7.1.1 The name of the food to be declared on the label shall be "Minarine".

### **7.2 Labelling of non-retail containers <sup>2</sup>**

The labelling of non-retail containers shall comply with the section 5.3 of the Guidelines on Labelling Provisions in Codex Standards.

## **8. METHODS OF ANALYSIS AND SAMPLING**

See Codex Alimentarius Volume 13.

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<sup>2</sup> Applicable only to outer containers for a number of prepackaged foods.