

FEDERATION OF ASSOCIATIONS AND ENTERPRISES OF INDUSTRIAL  
CULINARY PRODUCT PRODUCERS IN EUROPE

VEREINIGUNG DER VERBÄNDE UND HERSTELLER KULINARISCHER  
LEBENSMITTEL IN EUROPA

**CULINARIA EUROPE e.V.**

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## CODE OF PRACTICE

### Bouillons and Consommés

as adopted by the General Assembly of CULINARIA EUROPE,  
23 October 2015

## PREFACE

CULINARIA EUROPE was founded in 2010 by restructuring European Sector Associations of the Food Industry:

- AIIBP - Association Internationale de l'Industrie des Bouillons et Potages
- FAIBP - Federation des Associations de l'Industrie des Bouillons et Potages de la CEE
- FIC - Federation of the Condiment Sauce Industries, of Mustard and of Fruit and Vegetables prepared in Oil and Vinegar of the European Union

In 2012 the members of the former European Vinegar association C.P.I.V. (Comité Permanent International de Vinaigre, founded 1957 and dissolved 2011) joined CULINARIA EUROPE and formed the Vinegar Committee inside our association.

Although a new association, CULINARIA EUROPE derives from a long tradition of European Associations of the Food Industry:

### **24 April 1958, Paris:**

Eight national associations of the manufacturers of soups and bouillons founded the AIIBP – Association Internationale de l'Industrie des Bouillons et Potages: Austria/Belgium/France/Germany/Italy/The Netherlands/Switzerland/United Kingdom.

### **16 November 1959, Milan:**

Five national associations of the manufacturers of soups and bouillons founded the FAIBP – Fédération des Associations de l'Industrie des Bouillons et Potages de la C.E.E.: Belgium/France/Germany/Italy/The Netherlands.

### **29 October 1999, Siena:**

FIC Europe was created through the grouping together of three associations active in the following sectors:

- Sauces CIMSCEE (Committee of the Industry of Mayonnaise and Sauces in the European Community)
- Mustard CIMCEE (Committee of the Mustard Industries in the European Economic Community)
- Fruit & Vegetables AIFLV (Association of the Industry of Fruit and Vegetables in Vinegar, Brine, Oil and Similar Products of the E.C.)

Based on this tradition, CULINARIA EUROPE refers to the Codes of Practice elaborated by the predecessor associations which had been welcomed by the European Commission.

- Code of Practice for Bouillons and Consommés
- Code of Practice for Mayonnaise
- Code of Practice for Mustard
- Code of Practice for Tomato Ketchup

The members of CULINARIA EUROPE undertake to make every effort to have their national authorities recognize these Codes of Practice.

Similarly, CULINARIA EUROPE undertakes to take all necessary measures to have the Codes recognized by the EU legislative bodies.

Any modification to these Codes of Practice shall require unanimous approval at the General Assembly by the present or represented members of CULINARIA EUROPE entitled to vote.

23 October 2015  
CULINARIA EUROPE

## 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](http://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 subsection 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
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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.