

C.I.M.S.C.E.E.

COMITÉ DES INDUSTRIES DES MAYONNAISES ET SAUCES CONDIMENTAIRES
DE LA COMMUNAUTÉ ECONOMIQUE EUROPÉENNE

COMITÉ VAN DE MAYONAISE- EN SAUSINDUSTRIE VAN DE E.E.G.

VEREINIGUNG DER MAYONNAISE- UND GEWÜRZSAUCEN-INDUSTRIE DER E.W.G.

COMITATO DELLE INDUSTRIE DELLA MAIONESE E DELLE SALSE DA CONDIMENTO DELLE C.E.E.

CODE OF PRACTICE MAYONNAISE

Bologna, 26.09.1991

MARTIN BANGEMANN

**MITGLIED
DER EUROPÄISCHEN KOMMISSION**

**BRÜSSEL, DEN 2.9.1998
III/AS/cp**

Dear Mr Van den Wouwer,

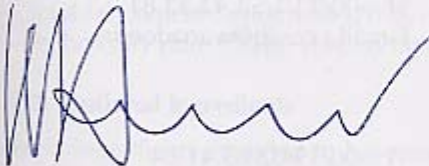
In the past, your organisation has submitted to the Commission a voluntary "Code of Practice Mayonnaise".

I fully appreciate the importance of the work carried out by you and your Members, because it is my firm belief that voluntary Codes of Industry on quality aspects are generally more efficient than prescriptive legislation. The Commission's Green Paper on Food Law in the European Union endorses this view.

Concerning in particular recent developments, your agreed definitions and compositional criteria should operate to general satisfaction.

I trust that your Industry will largely benefit from the Code which will most certainly contribute to maintain customer confidence in the products of your sector.

Yours sincerely,



Mr J. Van den Wouwer
Chairman of the Committee of the Industry
of Mayonnaises and Sauces in the European Community
CIMSCEE
avenue de Roodebeek 30
1030 BRUXELLES

**RUE DE LA LOI 200 - B-1049 BRUXELLES
WETSTRAAT 200 - B-1049 BRUSSEL
TELEFON : +32/2/295.19.15 ODER 295.19.13 FAX : 296.42.90**

CODE OF PRACTICE MAYONNAISE

1. DESCRIPTION

Mayonnaise is a condiment sauce obtained by emulsifying one or more vegetable oils in an aqueous phase constituted by vinegar, with the oil-in-water emulsion being produced by using egg yolk. The mayonnaise may contain optional ingredients in accordance with section 2.3.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1. Raw materials

All ingredients must be of good quality and be suitable for human consumption. The water used must be potable quality water.

The eggs and egg-based products must be chicken eggs or obtained from chicken eggs.

2.2. Compositional standards

- Total fat content : minimum (70 % m/m).
- Technically pure (*) egg yolk content : minimum (5 % m/m).

2.3. Optional ingredients

Food ingredients intended to have an appreciable effect in the desired manner on the physical and organoleptic characteristics of the product :

- a) White of chicken egg,
- b) Product based on chicken egg,
- c) Sugars,
- d) Food-grade salt,
- e) Condiments, spices, aromatic herbs,
- f) Fruit and vegetables, including fruit and vegetable juices,
- g) Mustard,
- h) Milk products,
- i) Water.

(*) "Technically pure" means that 20 % albumen is tolerated in relation to the egg yolk.

3. ADDITIVES

In case there exist no other specific provisions, the authorised additives are those mentioned in the European Parliament and Council Directives and respective amendments of the European Union related to :

- the food additives other than colours and sweeteners (Dir. 95/2 of 20.02.95 - O.J. L 61 of 18.03.95),
- the sweeteners for use in foodstuffs (Dir. 94/35 of 30.06.94 - O.J. L 237 of 10.09.94),
- the colours for use in foodstuffs (Dir. 94/36 of 30.06.94 - O.J. L 237 of 10.09.94).

4. LABELLING

In general, the labelling is in accordance with the principles and provisions of Council Directive 79/112 EEC on the approximation of the laws of Member States relating to the labelling, presentation and advertising of foodstuffs for sale to the ultimate consumer.

Mayonnaises may not be manufactured or labelled in such a way as to mislead the consumer as to the type, origin or quality of the product.