

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

VEREINIGUNG DER VERBÄNDE UND HERSTELLER KULINARISCHER
LEBENSMITTEL IN EUROPA

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CODE OF PRACTICE

Mayonnaise

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 MAYONNAISE

o. PREFACE

Within Europe there are variations in the composition of products placed on the market as “Mayonnaise”. In some countries legal provisions for the compositional standards are existing, only some of which are based on this Code of Practice.

In this awareness the members of CULINARIA EUROPE emphasize the principle of food information being accurate, clear and easy to understand for the consumer at any time.

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. Water shall be of potable quality in accordance to applicable law (see 3.).

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

2.2. Compositional Standards

This Code of Practice defines the standard “Mayonnaise” as follows:

- Total fat content: minimum 70 % m/m,
- Technically pure¹ 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 are e.g.:

- White of chicken egg,
- Product based on chicken egg,
- Sugars,
- Food-grade salt,
- Condiments, spices, aromatic herbs, flavourings,
- Fruit and vegetables, including fruit and vegetable juices,

¹ “Technically pure” means that 20 % albumen is tolerated in relation to the egg yolk.

- Mustard,
- Milk products,
- Water.

The authorised additives are those mentioned in Annex II of Regulation (EC) No 1333/2008 on food additives.

3. LEGISLATIVE REQUIREMENTS

Legislative requirements shall apply in manufacturing and labelling products covered by this Code. Relevant legislation e.g. on food safety, water quality, 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).