

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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CODES OF PRACTICE

Tomato Ketchup

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 TOMATO KETCHUP

1. DEFINITION

Tomato Ketchup is a homogeneous condiment sauce obtained either from clean, sound, ripe tomatoes (*lycopersicum esculentum*), from which the skin and pips have been removed, or from tomato derivatives including concentrate, with added vinegar, sugars, salt and aromatic ingredients and their extracts such as onions, spices and the allowed additives.

2. QUALITY STANDARDS

The minimum tomato dry extract content is 6 %.

Tomato ketchup may not contain fruit and vegetables other than those included in the definition.

Since tomato ketchup is considered a tomato-based sauce in terms of the EU food additives legislation food colours will not be used.

The vinegar is defined in the CEN standard EN 13188 (August 2000).

3. 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).

TECHNICAL ANNEX

VOLUNTARY LABELLING

For the production of tomato ketchup usually tomato concentrate is used. Companies might want to inform consumers about the equivalent of fresh tomatoes that corresponds to the amount and concentration of the tomato purée used.

Moreover, recalculation/conversion to fresh tomatoes offers an objective way for consumers to compare the different tomato contents.

Depending on the origin, climate, crop year or variety of tomatoes different amounts of tomatoes are necessary to produce 1 kg of tomato purée.

Based on the average values of these different parameters the dry matter content of 100 g fresh tomatoes is fixed at 5 g. The following conversion factors are based on this provision. It is recommended to apply them in order to have a common basis for the voluntary labeling of “fresh tomatoes”.

Mention of tomato content		Conversion factor (based on a dry matter content of 5 g)
100 g tomato concentrate 28/30 (double concentrate) contain	28 g dry matter	5.6
100 g tomato concentrate 36 (triple concentrate) contain	36 g dry matter	7.2