

CODE FOR EDIBLE ICES

Version 1996 (initial edition)
Version 2006 (revision 1)
Version 2013 (revision 2)

*Reproduction for non-commercial purposes is authorised
provided the source of the information is referenced as "Euroglaces"
and Euroglaces is given prior notice and sent a copy.*

CODE FOR EDIBLE ICES, Version 2013

Table of contents

Introduction

1. General basic definition

2. Denomination principles

- 2.1. General principle
- 2.2. Terminology

3. Definition of the reserved denominations

- 3.0. Preliminary note
- 3.1. Water ice
- 3.2. Ice cream
- 3.3. Milk ice
- 3.4. Dairy ice cream
- 3.5. Fruit ice
- 3.6. Sorbet

4. Good manufacturing practice and cold chain practice

- 4.0. Microbiological standards
- 4.1. Good Manufacturing Practice
- 4.2. Good Cold Chain Practice

Annex I Fruit Ice

Annex II Sorbet with reference to fruit(s) and/or vegetable(s)

Annex III Microbiological criteria for Edible Ices

Annex IV Compositional standards

CODE FOR EDIBLE ICES, Version 2013

INTRODUCTION

The EUROGLACES Code for Edible Ices was designed in the 1990s as an industry code which defines sufficient standards to facilitate a common understanding of the various Edible Ices denominations marketed across the European Union.

The first edition, issued in 1996, sought to ensure fair competition for intra-Community trade by defining a set of reserved denominations, stipulating that the listed product denominations may be used when the corresponding compositional standards of this Code were met.

Through these provisions agreed by the members of EUROGLACES, the Code promotes consistent products to the consumer and provided appropriate and consistent translations for these category denominations, where local legislations would sometimes fail to provide this transparency for traded products between member states.

The Code has been used to good effect in helping Member States to arrive at national compositional requirements which are equivalent to those proposed by the Code.

In 2006, ten years after the first edition, the rising incidence of largely preventable diseases, such as obesity and diabetes, and the dietary/lifestyle recommendations on how to address these diseases prompted EUROGLACES to review the Code.

The resultant liberalisation of selected compositional standards enabled a wider range of product options to be offered to consumers who became increasingly aware of the influences of diet and physical activity on health and wish to make informed choices within the context of a balanced diet and active lifestyle.

The 2006 revision also updated the Code references to hygiene and microbiological criteria and provisions in order to reflect the new EU Regulations that came into force on January 1st, 2006.

In 2013, the general basic definition of Edible Ices has been updated according to progressive technological insights. The definition of Sorbet, which previously referred exclusively to the use of fruits, was reviewed in order to provide for a generic and overall applicable common denomination for all Sorbet formulations which go beyond the use of fruits.

The new Sorbet definition was built on the general principle of not misleading the consumer on the product content and allows for innovative recipes with sufficient quality criteria to discourage low quality formulations.

These revised definitions resulted in the version 2013 of the Code (revision 2)

EUROGLACES is the representative association of the ice cream industry in the EU. Its mission is to work towards creating an optimum regulatory environment for European industrial ice cream companies, whatever their size, in all areas likely to affect their business and to defend actively their interests by promoting a common industry view on a wide array of non-competitive subjects.

For more information on EUROGLACES, please visit www.euroglaces.eu

CODE FOR EDIBLE ICES, Version 2013

1. GENERAL BASIC DEFINITION

1.1 Edible Ices are foodstuffs

- which are frozen from a liquid state to a more viscous texture,
- that are stored, transported, sold and consumed in a frozen state,
- that may contain all food ingredients, amongst them all additives, which are authorized by the current provisions.

1.2 Edible ice may be combined with other foodstuffs to form a compound Edible Ice product. The reserved denominations and the related compositional standards in the EUROGLACES Code for Edible Ices shall apply exclusively to the edible ice component of that compound product, unless specified differently in the definitions of the reserved denominations.

CODE FOR EDIBLE ICES, Version 2013

2. DENOMINATION PRINCIPLES

2.1 General principle

A product complying with one of the category standards as defined under Chapter 3 below may bear the reserved, but not obligatory, denomination which corresponds to that category.

2.2 Terminology

For a correct understanding of the provisions set out below, the following definitions apply:

2.2.1 “**Edible Fat**” means:

- *either dairy fat,*
- *or fat from eggs and egg products,*
- *or any other edible fat of plant origin,*
- *or a mixture, in any proportion of the above.*

2.2.2 “**Non Dairy Proteins**” means:

- *either proteins originating from plants, algae, fungi and other micro-organisms,*
- *or proteins derived from eggs or egg-products,*
- *or gelatine,*
- *or a mixture, in any proportion, of the above.*

2.2.3 “**MSNF**” means:

- *“Milk Solids-Non-Fat”, the dry solids of milk, minus milk fat.*

2.2.4 “**Dairy Proteins**” means:

- *any preparation containing one or more milk proteins (caseins, caseinates and proteins from milk serum and from whey) in any proportion.*

2.2.5. “**Fruit**” means:

- *the edible part of fruit or the equivalent as juice, extracts, concentrates or dehydrated products and so forth. Fruit, pulp, juice or any other preparation may be used fresh or preserved by the appropriate technology.*

CODE FOR EDIBLE ICES, Version 2013

3. DEFINITION OF THE RESERVED DENOMINATIONS

3.0 Preliminary Note

The descriptive definitions below are to be used in conjunction with Annex IV.

Edible ices for which one may only use Dairy Fat and/or Dairy Proteins may however also contain:

- *fats and/or proteins derived from eggs;*
- *flavouring matters in which Fats and/or Proteins are naturally present;*
- *authorised additives in which Fats and /or Proteins are naturally present;*
- *gelatine.*

3.1 The denominations **Water Ice or Ice Lolly**, Wassereis, Waterijs, Glace à l'eau, Glaçon, Limonadeis, Ghiacciolo, Helado de Agua, Pagoto Granita, Gelado de Água, Is/Ispinne

are reserved for a product complying with the basic definition and containing mainly water and sugars.

3.2 The denominations **Ice Cream**, Eis, Ijs, Glace, Is, Gelato, Helado, Pagoto, Gelado, Glass

are reserved for a product complying with the basic definition and being an emulsion typically composed of water and/or milk, edible fats, proteins and sugars.

3.3 The denominations **Milk Ice**, Milchspeiseeis, Melkijs, Glace au Lait, Maelkeis, Gelato di Latte, Helado de Leche, Pagoto Galaktos, Gelado de Leite, Mjölkglass

are reserved for a product complying with the basic definition and containing at least 2.5% of exclusively dairy fat and at least 6% of Milk Solids-Non-Fat (cf. 2.2.3) excluding any fat and/or protein other than of dairy origin. (cf. 3.0)

3.4 The denominations **Dairy Ice Cream**, Eiskrem, Roomijs, Crème Glacée, Floedeis, Crema Gelato, Helado Crema, Pagoto Crema, Gelado de Nata, Gräddglass

are reserved for a product complying with the basic definition and containing at least 5% Dairy Fat, excluding any fat and/or protein other than of dairy origin. (cf.3.0)

CODE FOR EDIBLE ICES, Version 2013

- 3.5 The denominations **FF Fruit Ice**,
FF Frucht Eis, FF Vruchtenijs, Glace aux Fruits à FF, FF Frugtis, , Gelato alla Frutta,
Helado de Frutas, Pagoto FF, Gelado de Fruta, Fruktis

are reserved for a product complying with the definition of 3.1 above and containing at least 15% fruit.

For certain fruits this content may be reduced, the conditions for which are defined in Annex I.

- 3.6 The denomination **Sorbet**

is reserved for a product complying with the basic definition which contains no added fat. The product must contain the characterizing foodstuff(s) to which reference is made in words, particulars, trademarks, brand name, pictorial matter or symbols, when the foodstuff(s) is/are known to be consumed as such.

When reference is made to fruit(s) or vegetable(s) in words, particulars, trademarks, brand name, pictorial matter or symbols, the fruit(s) or vegetable(s) content must be at least 25%.

- The fruit(s) content may however be reduced respectively to 15% and to 7% for those fruits which are listed non-exhaustively in Annex II.1.
- The vegetable(s) content may however be reduced to 10% for those vegetables which are listed non-exhaustively in Annex II.2.

In the case of use of characterizing foodstuffs not intended to be consumed as such (spices, herbs, plants and part of plants...), the presence of solely non-natural flavourings and/or flavourings, as described in Art 16.6 of the Flavourings Regulation 1334/2008, is not allowed.

CODE FOR EDIBLE ICES, Version 2013

4. GOOD MANUFACTURING AND COLD CHAIN PRACTICE

4.1 Microbiological Standards

Edible Ices must be manufactured to conform to good hygiene practice so that each lot of finished product conforms to the criteria laid down in the relevant Regulation. (See Annex III)

4.2 Good Manufacturing Practice

GMP must comply with the general rules of hygiene for foodstuffs, as laid down in Regulation (EC) N° 852/2004, based on the HACCP principles. However, processed products of animal origin used to prepare edible ices shall be obtained and handled in accordance with the requirements of Regulation (EC) N° 853/2004. When unprocessed products of animal origin, e.g. raw milk, are used, Regulation (EC) N° 853/2004 shall fully apply.

4.3 Good Cold Chain Practice

Thermal damage of edible ices must be prevented by maintaining the temperature at the centre of the product below -18°C during storage and transport. Physical damage of edible ices must be prevented by maintaining care in handling at every stage of the cold chain.

CODE FOR EDIBLE ICES, Version 2013

ANNEX I - FRUIT ICE

Fruits for which the content may be less than 15% fruit:

- a) Minimum content reduced to 10% for
 - citrus fruit, namely lemon, orange, mandarine, tangerine, grapefruit, etc.;
 - other acidic fruit, i.e. fruit or fruit mixture the juice of which has titratable acidity, expressed as citric acid, of at least 2.5%;
 - exotic or special fruit with a strong flavour and/or a thick consistency such as pineapple, banana, corossol, cherimoya, guanabana, guava, kiwi, lychee, mango, passion fruit, etc.

- b) Minimum content reduced to 5% for
 - nuts and nut preparations.

ANNEX II - SORBET WITH REFERENCE TO FRUIT(S) – VEGETABLE(S)

1. Fruits for which the content may be less than 25% fruit:

- a) Minimum content reduced to 15% for
 - citrus fruit, namely lemon, orange, mandarine, tangerine, grapefruit, etc. ;
 - other acidic fruit, i.e. fruit or fruit mixture the juice of which has titratable acidity, expressed as citric acid, of at least 2.5%;
 - exotic or special fruit with a strong flavour and/or a thick consistency such as pineapple, banana, corossol, cherimoya, guanabana, guava, kiwi, lychee, mango, passion fruit, etc.

- b) Minimum content reduced to 7% for
 - nuts and nut preparations.

2. Vegetables for which the content may be less than 25% vegetables:

Minimum content reduced to 10% for

- vegetables with a strong flavour and/or a thick consistency such as celery, green or red pepper, turnip, pumpkin, etc.

CODE FOR EDIBLE ICES, Version 2013

ANNEX III - MICROBIOLOGICAL CRITERIA FOR EDIBLE ICES

- m:** *The threshold value in micro-organism: the result is considered as acceptable when, in all the sample units, the microbial count is lower than or equal to m.*
- M:** *The maximum permitted level of the specified micro-organism in the sample.*
- n:** *Number of sample units to be examined in one lot.*
- c:** *When, in n examined sample units, the microbial count remains between m and M for a number of units lower than or equal to c, the product may be accepted provided that no other sample unit has a count higher than m.*

Micro-organisms / their toxins, metabolites	Sampling Plan		Limits		Analytical Reference method	Stage where the criterion applies
	n	c	m	M		
1) Food safety criteria						
- Listeria monocytogenes	5	0	100 cfu/g		EN/ISO 11290-2 EN/ISO 6579	Products placed on the market during shelf life Products placed on the market during shelf life
- Salmonella *	5	0	Absence in 25 g			
2) Process Hygiene criteria						
- Enterobacteriaceae *	5	2	10 cfu/g	100 cfu/g	ISO 21528-2	End of the manufacturing process

* only for Edible Ices containing milk ingredients

NB: *Sampling plans and interpretation of results must be in accordance with the rules laid down in Regulation (EC) No 2073/2005.*

CODE FOR EDIBLE ICES, Version 2013

ANNEX IV – COMPOSITIONAL STANDARDS

Denominations as listed in Chapter 3	COMPOSITIONAL CRITERIA								
	MSNF	PROTEINS		EDIBLE FATS		FRUIT(S) or VEGETABLE(S)			
		Dairy	Non-Dairy	Dairy	Non-Dairy	Ordinary	Fruit(s) or Acid or Strong Flavour	Vegetable(s) listed in Annex II.2	Nuts & Nut Preparations
3.1. Water Ice									
3.2. Ice Cream		Optional	Optional	Dairy and/or non-dairy edible fats mandatory					
3.3. Milk Ice	6.0% min.	Mandatory	Excluded	2.5% min.	Excluded				
3.4. Dairy Ice Cream		Mandatory	Excluded	5.0% min.	Excluded				
3.5. FF Fruit Ice						15% min.	10% min. Fruit(s) listed in Annex I.a	-	5% min.
3.6. Sorbet						25% min.	15% min. Fruit(s) listed in Annex II.1.a	10% min.	7% min.