VERSION 8
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Guidance document describing the food categories in Part E of Annex II to Regulation (EC) No 1333/2008 on Food Additives

This guidance document describing the food categories in Part E of Annex II to Regulation (EC) No 1333/2008 on Food Additives was elaborated by Commission services after consultation with the Member States' experts on food additives and the relevant stakeholders.
The descriptions of the categories can be useful for Member States' control authorities and food industry to assure correct implementation of the food additives legislation.
The guidance document does not represent the official position of the Commission and it does not intend to produce legally binding effects.
Only the European Court of Justice has jurisdiction to give preliminary rulings concerning the validity and interpretation of acts of the institutions of the EU pursuant to Article 267 of the Treaty of Lisbon.

1333/2008 Introduction

The Union list of food additives approved for use in food and their conditions of use are included in Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives. The food additives are listed on the basis of the categories of food to which they may be added e.g. fish and fish products, fruit and vegetables, dairy products, confectionery, etc.

The list allows easy identification of the additives authorised for use in a certain foodstuff, offering greater transparency. The new list is more accessible for all persons involved in any component of the food chain, be it as a consumer, the control authorities or the food industry. The improved transparency allows correct and therefore safer use of food additives.

This guidance document is provided to describe the different categories in order to enhance uniform application and enforcement.

It should be noted that the food categories have been created with the sole purpose of listing the authorised additives and their conditions of use. The food category descriptors are not to be legal product designations nor are they intended for labelling purposes.

Where vertical legislation is referred to in the title of a category the definitions as provided in that legislation apply.

In addition to the description of the categories, the guidance document also describes the foodstuffs in Annex II that are written in italic.

The food category system does not specifically mention compound foodstuffs, e.g. prepared meals, because they may contain, pro rata, all the additives authorised for use in their components via carry over.

Where necessary, this guidance document will be updated to provide further clarification.

	Guidance document describing the food categories in Part E of Annex II to Regulation (EC) No 1333/2008 on Food Additives
1.	**Dairy products and analogues**
	This category covers all types of dairy products that are derived from the milk of any milk-producing animal (e.g. cow, sheep, goat, buffalo, ass, horse), excluding products in category 2 "Fats and oils", category 3 "Edible ices", category 14 "Beverages" and category 16 "Desserts". This category also includes dairy analogues (see 1.8). In this category, a “flavoured” product is a product with any kind of taste and/or flavour-giving element added (sugar, sweetener, flavouring, fruit preparation, spices, vegetables, etc.); this shall mean the contrary of “unflavoured”. This category also contains corresponding lactose-free products.
1.1.	Unflavoured pasteurised and unflavoured sterilised (including UHT) milk
	This category covers whole, skimmed and semi-skimmed milk as well as milk intended for consumption as liquid milk (e.g. lactose-free products).
1.2.	Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat-treated after fermentation
	Fermented milk products are produced by fermentation, either by spontaneous souring by the action of lactic acid-forming bacteria or flavour-forming bacteria, or by inoculation of lactic acid-forming or flavour-forming bacteria. Buttermilk is the nearly milk fat-free fluid remaining from the butter-making process (e.g. the churning of fermented or non-fermented milk and cream). Buttermilk (also known as cultured buttermilk) is also produced by fermentation of fluid milk with relatively low in fat content, by use of the same techniques as described above with regard to fermented milk products in general. This category includes unflavoured kefir, unflavoured yoghurt, unflavoured yoghurt drinks and unflavoured ayran. This category does not include fermented cream which is in category 1.6.
1.3.	Unflavoured fermented milk products, heat-treated after fermentation
	Including pasteurised or sterilised buttermilk. This category does not include fermented cream, which is in category 1.6.
1.4.	Flavoured fermented milk products including heat-treated products
	This category covers heat-treated and non-heat-treated products. These products can be used as desserts. Other desserts, which do not fall under this category, are included under category 16. This category includes flavoured yoghurt, flavoured yoghurt drinks and flavoured ayran. This category does not include flavoured fermented cream, which is in category 1.6.3.

1.5.	Dehydrated milk as defined by Directive 2001/114/EC
	This category covers partly dehydrated preserved milk and totally dehydrated preserved milk.
1.6.	Cream and cream powder
	Cream is a fluid dairy product, relatively high in fat content in comparison with milk. Includes all fluid, semi-fluid and semi-solid cream products. Cream powder is a milk product which can be obtained by the partial removal of water from cream.
1.6.1.	Unflavoured pasteurised cream (excluding reduced fat creams)
	Cream subjected to pasteurisation by appropriate heat treatment
1.6.2.	Unflavoured live fermented cream products and substitute products, both with a fat content of less than 20 %
	This category covers unflavoured products with a fat content of less than 20%. It covers thickened, viscous cream formed from the action of milk coagulating enzymes, as well as sour cream (cream subjected to lactic acid fermentation). It also includes unflavoured instant whipped cream toppings made of unflavoured live fermented cream with a fat content of less than 20%, and sour cream substitutes. Substitute products in this context are products which have a similar functionality as dairy products, and may contain added ingredients (but not replacing any dairy ingredient).
1.6.3.	Other creams
	This category covers all creams and cream powders that are not mentioned in 1.6.1 and 1.6.2, such as, inter alia, products which have undergone a higher heat treatment than pasteurisation (e.g. sterilised and UHT creams), *clotted cream* (thick yellow cream) and *Kaymak*, whipping and whipped creams (cream that has been beaten by a mixer, whisk, or fork until it is light and fluffy), other reduced fat creams than those in category 1.6.2. Flavoured whipped creams are covered by category 5.4.
1.7.	Cheese and cheese products
	This category covers cheese and cheese products, defined as products that have water and fat included within a coagulated milk-protein structure.
1.7.1.	Unripened cheese excluding products falling in category 16
	This category covers cheeses which are ready for consumption soon after manufacture, e.g. fresh cheese, unripened cheeses in brine. This category includes: - *Mozzarella*: stretched soft cheese. - *Mascarpone*: soft, spreadable, fresh cheese, obtained by acid-heat curdling of milk cream, with a possible addition of milk.

1.7.2.	Ripened cheese
	This category covers cheeses which are not ready for consumption soon after manufacture, but are held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterise the specific cheese. Ripened cheese may be soft, semi hard, hard or extra-hard. This category includes: - *Provolone*: mature hard/medium hard stretched cheese.
1.7.3.	Edible cheese rind
	The edible rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry after brining and/ or ripening. In practice, the authorised food colours are for surface treatment of cheese only.
1.7.4.	Whey cheese
	This category covers solid or more or less semi-solid products obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin and where appropriate up to 5% sugars, and moulding where appropriate of the concentrated product. Including also whey protein cheeses which are principally made by coagulation of whey proteins which are extracted from the whey component of milk. This category includes: - *Ricotta*: solid, fresh dairy product, obtained by heat or acid-heat curdling of whey, with possible addition of milk and/or mild cream and/or whey cream.
1.7.5.	Processed cheese
	This category covers spreadable or solid products obtained by melting and emulsifying cheese, mixtures of cheese and other dairy ingredients such as milk fat, milk protein, milk powder, and water in different amounts. The processed cheese can be flavoured or unflavoured.
1.7.6.	Cheese products (excluding products falling in category 16)
	This category covers dairy products other than cheese, obtained by processing techniques involving coagulation of milk protein, and/or products obtained from milk whose final physical and organoleptic characteristics are similar to those of cheese.
1.8.	Dairy analogues, including beverage whiteners
	This category covers products in which milk proteins or milk fat have been partially or wholly replaced by proteins, fats or oils of non-dairy origin. This category includes also non-dairy based cream and cheese analogues and also covers beverage whiteners or **non-dairy creamers**. These are liquid or granular substances intended to substitute for milk or cream as an additive to coffee, tea, hot chocolate or other beverages. Some non-dairy creamers contain flavours, such as vanilla, hazelnut or Irish cream. Low calorie and low fat versions are available for non-dairy creamers.
1.9.	Edible caseinates
	Edible caseinates are defined in Directive (EU) 2015/2203 on the approximation of the

	laws of the Member States relating to caseins and caseinates intended for human consumption.
1.10.	Milk-based drinks and similar products intended for young children*
	This category covers drinks based on milk of any milk-producing animal or similar drinks (analogues), in powdered and liquid form, based on cereals, seeds, nuts or legumes (similar plant-based drinks), intended for young children. These processed protein-based drinks have the appearance of milk and can be placed on the market as drinks or powders which need to be diluted in water. The protein can be derived from milk (in most cases cow's or goat's milk) or from plants, such as cereals, seeds, nuts or legumes and may contain added vitamins, and/or minerals in compliance with Regulation (EC) No 1925/2006 on the addition of vitamins and minerals and of certain other substances to foods. This category does not cover products defined by Regulation (EU) No 609/2013 and covered by FC 13 'Food intended for specific groups as defined Regulation (EU) No 609/2013'. *Category of products established for the sole purpose of regulating the use of additives in the concerned food.
2.	**Fats and oils and fat and oil emulsions**
	This category covers all fat-based products that are derived from vegetable or animal sources or their mixtures, including marine sources.
2.1.	Fats and oils essentially free from water (excluding anhydrous milk fat)
	Edible fats and oils are foods composed mainly of triglycerides from vegetable or animal sources, including marine sources.
2.2.	Fat and oil emulsions mainly of water-in-oil type
2.2.1.	Butter and concentrated butter and butter oil and anhydrous milk fat
	This category covers products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and non-fat solids following article 115 and Annex XV of Council Regulation (EC) No 1234/2007 and liquid emulsions. Excludes reduced fat butter.
2.2.2.	Other fat and oil emulsions including spreads as defined by Regulation (EC) No 1234/2007 and liquid emulsions
	This category covers other fat and oil emulsions including spreads as defined by Article 115 and Annex XV of Council Regulation (EC) No 1234/2007 (replaced by Article 78 and Annex VII to Regulation (EU) No 1308/2013) and liquid emulsions. The products included are the following: - Milk fats (products in the form of a solid, malleable emulsion, principally of the water-in-oil type, derived exclusively from milk and/or certain milk products, for which the fat is the essential constituent of value): three-quarter fat butter, half fat butter, dairy spread x%.

	- Fats (products in the form of a solid, malleable emulsion, principally of the water-in-oil type, derived from solid and/or liquid vegetable and/or animal fats, with a milk fat content of not more than 3 % of the fat content): margarine, three-quarter-fat margarine, half-fat margarine, fat spreads x%. - Fats composed of plant and/or animal products (products in the form of a solid, malleable emulsion principally of the water-in-oil type, derived from solid and/or liquid vegetable and/or animals fats suitable for human consumption, with a milk-fat content of between 10 % and 80 % of the fat content) : Blend, Three-quarter-fat blend, Half-fat blend, Blended spread x%. - Liquid emulsions: liquid margarine that for its properties remains liquid even under cool conditions, used as an alternative for solid margarine or butter.
2.3.	Vegetable oil pan spray
	Cooking spray is a spray form of vegetable oil applied to frying pans and other cookware to prevent food from sticking. Products not used as an ingredient but solely to facilitate release of bakery goods from cookware classified as processing aids do not fall within this food category, provided they comply with the definition of processing aid laid down in Regulation (EC) No 1333/2008 (e.g. vegetable oil with a wax).
3.	**Edible ices**
	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 authorised by the current provisions.
4.	**Fruit and vegetables**
	This category covers fruit, vegetables, mushrooms and fungi, roots and tubers, pulses and legumes, seaweeds, nuts and seeds..
4.1.	Unprocessed fruits and vegetables
	This category includes all fruits and vegetables that are unprocessed as defined by Article 3(2)(d) of Regulation 1333/2008.
4.1.1.	Entire fresh fruits and vegetables
	Fruits and vegetables presented fresh from harvest.
4.1.2.	Peeled, cut and shredded fruits and vegetables
	This category covers unprocessed fruits and vegetables which have undergone a treatment such as peeling, cutting, trimming or shredding.
4.1.3.	Frozen fruits and vegetables
	This category covers fresh fruits and fresh vegetables that may or may not have been

	blanched, divided or cut, prior to freezing. The product may be frozen in a juice or sugar syrup. Examples include frozen fruit salad and frozen strawberries. If the fruits and vegetables are blanched in such a way that there is a substantial change its the original state, the products may fall under category 4.2.4.1
4.2.	Processed fruits and vegetables
	This category covers dried, canned, bottled fruits and vegetables, fruits and vegetables in vinegar, oil, or brine; fruit and vegetable preparations and jam, jellies and marmalades and similar products
4.2.1.	Dried fruits and vegetables
	Fruits and vegetables in which the natural water content has been reduced below the amount which is necessary for micro-organism growth, without affecting the important nutrients. Examples include dried apple slices, raisins, dried shredded or flaked coconut, prunes, dried ginger, dried mushrooms, dried tomatoes and dried lentil, dried beans, dried peas. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder. The term “red fruit” (also referred to in 04.2.2, 04.2.3 and 04.2.4.1) refers to red-purple varieties of berries and red-purple varieties of stone fruits of which skin and juice/flesh are red-purple. The term “white vegetable” (also referred to in 04.2.3 and 04.2.4.1) includes among others the following vegetables: cassava, cauliflower, white celery, chinese radish, garlic and white onions, horse radish, Jerusalem artichokes, kohlrabi, white part of leeks, parsley root, parsnips, swedes, white asparagus, white cabbage, white mushrooms, white radish, white turnip and white pulses.
4.2.2.	Fruits and vegetables in vinegar, oil, or brine
	Products prepared by treating raw vegetables or raw fruits with salt and/or vinegar solution and oil, contributing significantly to the stability of the food. Examples include: pickled cabbage, pickled cucumber, olives, pickled onions, pickled cauliflower, pickled carrots, mushrooms in oil, marinated artichoke hearts, pickled plums, mango pickles, lime pickles, pickled gooseberries, and pickled watermelon rind. This category also includes sweet-sour preserves in vinegar, oil or brine.
4.2.3.	Canned or bottled fruits and vegetables
	Fully preserved product in which fresh fruits or vegetables are cleaned, eventually blanched, and placed with liquid medium in cans, pouches, jars or other recipients, and heat sterilised. This category does not cover compote which is covered by category 4.2.4.2. A canned product consisting of a vegetable with a sauce is partly covered by category 4.2.3. It becomes a compound food on which the carry over principle may apply.
4.2.4.	Fruit and vegetable preparations, excluding products covered by 5.4
	This category covers preparations such as pulp, purées, compote and similar products, as well as whole or pieces of fruit and vegetable preparations prepared by boiling water

	with high sugar concentration. This category does not cover products that are in vinegar, oil, or brine (covered by category 4.2.2), nor does it cover products in category 4.2.3.
4.2.4.1	Fruit and vegetable preparations excluding compote
	This category covers processed fruit and vegetable products that are not covered by the other subcategories of category 4.2; they may be frozen after processing. The term "processed fruits and vegetables" covers products such as preserves of red fruit, seaweed-based preparations, microalgae preparations, fruit based sauces, fruit-based syrup, aspic, prepared olives and olive based preparations, vegetable purees, pulps and juices and coconut milk. This category includes: - *Mostarda di frutta*: candy fruit in syrup with mustard. Non fruit toppings are included in category 5.4 and sugar syrups are included in category 11. Fruit syrups in concentrated form, intended for the preparation of flavoured drinks are included in category 14.1.4.
4.2.4.2	Compote, excluding products covered by category 16
	Compote is a product obtained by thermal processing of the edible part of one or several species of fruits, whole or in pieces, sieved or not, without significant concentration. Sugars, water, cider, spices and lemon juice may be used. The most common are apple and peach compote.
4.2.5.	Jam, jellies and marmalades and similar products
	This category covers products defined by Directive 2001/113/EEC and other fruit or vegetable spreads including low-calorie products and low-sugar products. These products must have a soluble dry matter content of 60 % or more (except in certain particular cases as defined in the relevant legislations in compliance with Annex I section II of Directive 2001/113/EEC) as determined by a refractometer, except for products in which sugars have been wholly or partially replaced by sweeteners. This category also covers other fruit or vegetable spreads such as Mermelada, nut butters and nut spreads, including low-calorie products.
4.2.5.1	Extra jam and extra jelly as defined by Directive 2001/113/EC
	'Extra jam' is a mixture, brought to a suitable gelled consistency, of sugars, the non-concentrated pulp of one or more kinds of fruit and water. 'Extra jelly' is an appropriately gelled mixture of sugars and the juice and/or aqueous extracts of one or more kinds of fruit. The quantity of pulp (respectively of fruit juice and/or aqueous extracts) used for the manufacture of 1000 g of finished extra jam (respectively extra jelly) must not be less than 450 g as a general rule (respectively less than that laid down for the manufacture of extra jam). This category includes: - *Mermelada* Extra: a product prepared by boiling sugar with whole, cut, crushed, sieved or otherwise, fruits, until the preparation becomes thick or semi-liquid. The fruit content should not be less than 50%. It must have a soluble dry matter content between 40% and 60% as determined by a refractometer.

	- *Pekmez* is a traditional product of Croatia, it is a product with suitable thickened consistency produced by boiling fruit pulp and/or fruit puree from one or more kind of fruit, with or without added sugar. The amount of sugar allowed to add to the “pekmez” is up to 25% compared to the total amount of fruit.
4.2.5.2	Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC
	This category includes: - 'Jam': a mixture, brought to a suitable gelled consistency, of sugars, the pulp and/or purée of one or more kinds of fruit and water (the quantity of pulp and/or purée used for the manufacture of 1000 g of finished product must not be less than 350 g as a general rule). - 'Jelly': an appropriately gelled mixture of sugars and the juice and/or aqueous extracts of one or more kinds of fruit. - 'Marmalade': a mixture, brought to a suitable gelled consistency, of water, sugars and one or more of the following products obtained from citrus fruit: pulp, purée, juice, aqueous extracts and peel. - 'Jelly marmalade': this name may be used where the product contains no insoluble matter except possibly for small quantities of finely sliced peel. - 'Sweetened chestnut purée': a mixture, brought to a suitable consistency, of water, sugar and at least 380 g of chestnut purée for 1000 g of finished product. - *Mermelada*: a product prepared by boiling sugar with whole, cut, crushed, sieved or otherwise, fruits, until the preparation becomes thick or semi-liquid. The fruit content should not be less than 30%. It must have a soluble dry matter content between 40% and 60% as determined by a refractometer.
4.2.5.3	Other similar fruit or vegetable spreads
	Includes all other fruit- and vegetable-based spreads, such as *crème de pruneaux* and apple butter. This category includes: - *Dulce de membrillo*: a product prepared by boiling sieved fruit with sugar until it becomes solid with a Brix rating of 55 or more, 45% of fruit content and dark cream to brownish red colour. - *Crema de membrillo*: a product prepared by boiling sieved fruit with sugar until it becomes solid, with a Brix rating of 55 or more, 50% of fruit content and light cream or slightly tan colour. - *Marmelada*: Product obtained by boiling the mesocarp of the quince (kweepeer/ coing/ quitte/ cotogna), which is reduced to a puree by sieving or a similar process, and has a soluble dry matter content equal or higher than 60%, with a solid consistency and a minimum fruit content of 50% (extra) or 40% (standard).
4.2.5.4	Nut butters and nut spreads
	Nut butter is a spreadable foodstuff made by crushing nuts. The result has a high fat content and can be spread like milk butter. Examples include: peanut butter (a spreadable paste made from roasted and ground peanuts with the addition of peanut oil), other nut butters (e.g. cashew butter), and pumpkin butter. This category excludes sweetened chestnut puree covered by 2001/113/EC and cocoa-based spreads containing nuts (the latter are covered by category 5.2.).

4.2.6.	Processed potato products
	This category covers the following potato products: French fries, frozen or chilled potato specialities and dehydrated potato products (flakes, granules, powder). This category does not cover potato gnocchi which are covered by category 6.4.4. Excluded are snacks based on potato which are covered by category 15.1.
5.	**Confectionery**
	Includes all cocoa and chocolate products (5.1), other confectionery products that may or may not contain cocoa (5.2), chewing gum (5.3), decorations and icings (05.4).
5.1.	Cocoa and chocolate products as covered by Directive 2000/36/EC
	This category covers all variety of cocoa and chocolate products as defined in Annex I of Directive 2000/36/EC: cocoa butter, cocoa powder, fat-reduced cocoa powder, powdered chocolate, sweetened cocoa powder, chocolate, milk chocolate, family milk chocolate, white chocolate, filled chocolate, *chocolate a la taza*, *chocolate familiar a la taza* and praline.
5.2.	Other confectionery including breath freshening micro-sweets
	This category covers all confectionery products, also called candies or sweets, other than food categories 05.1, 05.3 and 05.4. It includes all types of products that primarily contain sugar (sugar confectionery) or not (energy-reduced or with no added sugars) and may or may not contain cocoa. Includes hard confectionery/hard candy, such as candies and lollies, and soft confectionery/jelly confectionery/chewy candy such as gelatin/fruit gums, jellies and foam sugar products/marshmallows, and products such as fondant and fudge, liquorice, caramels, toffees, nougats, marzipan, turrón, and mazapán. **Confectionery** (sugar-based, starch-based, cocoa-based, dried fruit-based), **sandwich spreads** (cocoa-based, milk-based, dried fruit-based, fat-based), candied and crystallised and glacéed fruits and vegetables, sweet popcorn, sweet snacks, imitation chocolate, chocolate substitute products and cocoa-based products not covered by Directive 2000/36/EC, as well as strongly flavoured freshening throat pastilles and breath freshening micro-sweets (breath freshening sweets whose characteristic dimension is more than 1,5 cm are not considered as micro-sweets) are also included.
5.3.	Chewing gum
	This category covers products which are made from a natural or synthetic gum base containing flavourings and flavouring compounds, sweeteners (nutritive or non-nutritive) and other additives. It includes bubble gum and breath-freshener gum products.
5.4.	Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4
	This category covers any confectionery product as defined in 5.2 generally used for decorating, coating and/or filling a foodstuff e.g. fine bakery wares, edible ices, candy nd confectionery. It also includes non-fruit toppings, glazings, coatings, syrups, sweet sauces and fillings and flavoured whipped creams (cream that has been beaten by a mixer, whisk, or fork until it is light and fluffy and is flavoured with any kind of taste and/or

	flavour-giving element added), flavoured cream in spray cans and frosting sheets for decorative, coating and filling purposes of a foodstuff. It excludes products covered by food category 8.3.3. Casings and coatings and decorations for meat. This category excludes cocoa and chocolate products that are covered by food category 5.1. However, their fillings, decorations and coatings are covered by this category if they are not covered by Directive 2000/36/EC themselves. Products covered by category 11 Sugars, syrups, honey and table-top sweeteners and fruit-based toppings and fillings covered by category 4.2.4 are also excluded. Food additives on their own (e.g. colours, glazing agents) and their preparations which may contain other food additives or food ingredients used as carriers do not fall under this food category and their use requires an authorisation in an appropriate food category of food in/on which they are applied.
6.	**Cereals and cereal products**
	This category covers unprocessed and processed products derived from cereal grains, and in some cases, as described in subcategories, from roots and tubers, soy beans, pulses and legumes, excluding products from category 7 "Bakery wares". Subcategory 6.2.2. starches may also cover starches from other botanical sources.
6.1	Whole, broken, or flaked grain
	This category covers whole, husked, unprocessed cereals and grains that may or may not be frozen. Examples include: barley, corn (maize), oats, rye, spelt, rice (including enriched rice and parboiled rice), sorghum, soy, and wheat.
6.2.	Flours and other milled products and starches
	The basic milled products of cereal grains (and in some cases roots, tubers and pulses).
6.2.1.	Flours
	The basic milled products of vegetable commodities, such as cereal grains, roots, tubers (e.g. cassava), pulses, legumes, soy bean, potatoes with the exception of starches.
6.2.2.	Starches
	Starch is a D-glucose polymer occurring in granular form in certain plant species, notably seeds (e.g. cereals, pulses, corn, wheat, rice, beans, peas) and tubers (e.g. potato). The polymer consists of D-anhydroglucopyranose units which condensate through alpha glycosidic bonds. Native starch is separated by processes that are specific for each raw material. The category includes maltodextrins.
6.3.	Breakfast cereals
	This category covers all ready-to-eat, instant and regular hot breakfast cereal products, including rolled cereals. Examples include: granola-type breakfast cereals, instant oatmeal, farina, corn flakes, puffed wheat or rice, multi-grain (e.g. rice, wheat and corn) breakfast cereals, mueslis, breakfast cereals made from soy or bran, and extruded-type

	breakfast cereals made from grain flour or powder.
6.4.	Pasta
	Pasta products consist of any kind of shaped product obtained by extruding or forming a dough prepared with durum wheat semolina/ flour or whole durum wheat semolina/flour, and water and/or eggs. Pasta may or may not be dried. Other cereal flours can be used; other ingredients (such as vegetables or spices) may be added to the dough to provide specific textures, colours, aspects or nutritional properties.
6.4.1.	Fresh pasta
	This category covers pastas which production process undergoes a heat treatment for conservation and hygienic purposes. The humidity content of fresh pastas is around 25%. This category does not include prepared meals based on pastas.
6.4.2.	Dry pasta
	This category covers pastas whose humidity content does not generally exceed 13% on dry solids. This category also includes dry pre-cooked pastas which are heat treated (pre-cooked). This category does not include prepared meals based on pastas.
6.4.3.	Fresh pre-cooked pasta
	This category covers heat treated fresh pastas (pre-cooked). This category does not include prepared meals based on pastas.
6.4.4.	Gnocchi
	This category covers small balls or cylindrical rods with or without typical line-drawn surfaces, obtained from dough using potatoes and/or wheat flour and/or semolina and/or salt. Eggs, milk, vegetables and a small quantity of fat can be added. Includes pre-cooked gnocchi and fresh potato gnocchi refrigerated.
6.4.5.	Fillings of stuffed pasta (ravioli and similar)
	Mixture of fresh, cooked or seasoned meat, fish, vegetables, cheese, ricotta cheese and other various ingredients suitably minced and mixed with salt, breadcrumbs, potato flakes and spices.
6.5.	Noodles
	This category covers treated (i.e. heated, boiled, steamed, cooked, pre-gelatinised or frozen) products, normally dried after treatment, consisting of a dough prepared mainly of cereals and water. Includes instant noodles that are pre-gelatinised, heated and dried prior to sale to the consumer.
6.6.	Batters
	This category includes pre-dusts, breadcrumbs for breaded coating and doughs usually applied for coating products such as meat, fish, poultry, potato products etc.
6.7.	Pre-cooked or processed cereals

	This category covers pre-cooked and processed rice products, including rice cakes (Oriental type only) and other pre-cooked cereals such as instant rice, *polenta* and *Semmelknödelteig*. This category includes products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms (e.g., Japanese mochi, Korean teuck). Fillings for rice cakes are covered by the appropriate category based on the character of the fillings, e.g. by FC 05.4, 04.2.5 and 3.
7.	**Bakery wares**
	This category covers products which are prepared mainly with cereal flour or cereals and may have undergone a treatment, e.g. baking, steaming, extrusion. Includes categories for bread and ordinary bakery wares (7.1) as well as sweet or salty fine bakery wares (7.2). Ready-made dough can be included in each subcategory.
7.1.	Bread and rolls
	This category covers all ordinary bakery wares like bread (e.g. wheat bread, rye bread, whole meal bread, multi grain bread, malt bread, pumpernickel bread), rolls (hamburger rolls, whole wheat rolls, milk rolls (depending on the composition milk rolls may also fall within FC7.2), bagels), pita bread, Mexican tortillas and steamed breads. This category includes bread-based products, e.g. croutons, bread stuffing, prepared dough (excluding pre-dusts, and doughs which are covered by category 6.6).
7.1.1.	Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt
7.1.2.	*Pain courant français*; *Friss búzakenyér*, *Fehér é*s *Félbarna kenyerek*
	Pain courant français: Bread prepared essentially with the following ingredients: bread-making flours (wheat flour, rye flour, meslin flour), water, yeast and/or leaven, salt. Other food ingredients can be added for a technological purpose in accordance with the national general principles. *Fehér kenyerek*: White bread, consisting of 100% of wheat-flour, produced with yeast or yeast substitute, manufactured through kneading, forming, rising and baking of the dough; *Félbarna kenyerek*: Semi-white bread, consisting of 85% semi-white wheat-flour and 15% light rye-flour, produced with yeast or yeast substitute, manufactured through kneading, forming, rising and baking of the dough.
7.2.	Fine bakery wares
	This category covers sweet, salty and savoury products such as cookies, cakes, muffins, doughnuts, biscuits, macarons (i.e. round products made typically with almonds, icing/powdered sugar and egg whites), rusks, cereal bars, pastries, pies, scones, cornets, wafers, crumpets, pancakes, gingerbread, éclairs, croissants, as well as unsweetened products such as crackers, crisp breads and bread substitutes, including prepared doughs* [or mixes for their preparation*]. It also includes sponge cakes, essoblaten and wafer paper and edible paper ('edible paper' does not refer to a paper but to a food placed on the market under the name 'edible paper' usually consisting of dried starch sheets or made of rice or potato starch of various thickness or texture and consumed as such).

	In this category a cracker is a dry biscuit (baked product based on cereal flour), e.g. soda crackers, rye crisps, matzo. Decoration, coatings and fillings for fine bakery wares are covered by the appropriate category based on the character of the decorations, coatings and fillings, e.g. by FC 05.4, 04.2.5. * the use levels apply to the final product
8.	**Meat**
	This category includes all types of meat, poultry, and game products. This category also covers offal and casings and coatings for meat.
8.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004
	'Unprocessed' as defined by Regulations (EC) No 853/2004, 852/2004 and 1333/2008; means not having undergone any treatment resulting in a substantial change in the original state of the foodstuffs. However, they may have been for example divided, parted, severed, boned, minced, skinned, pared, peeled, ground, cut, cleaned, trimmed, deep-frozen, frozen, chilled, milled or husked, packed or unpacked. Untreated raw meat, poultry and game carcasses, cuts and minced meat. Examples include: beef, hog and pork carcasses, fresh blood, fresh whole chickens and chicken parts, fresh cuts of, e.g. beef, pork, sheep or lamb such as steaks, beef organs (e.g. heart, kidney, intestines), pork tongues and pork chops.
8.2	Meat preparations as defined by Regulation (EC) No 853/2004
	Fresh meat, including meat that has been comminuted or minced, that has had foodstuffs, seasonings or additives added to it or that has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat. Meat preparations can fall within the definition of ‘unprocessed products’ or that of ‘processed products’. For example, a meat preparation will fall within the definition of ‘processed products’ if the actions mentioned in the definition of ’processing’ that are applied are insufficient to modify the internal muscle fibre completely through to the centre of the product muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat. This category includes also: *-Ahjupraad*: meat preparation made of a whole piece of pork. Fat content less than 20%, salt content 1,1 - 1,7% (NaCl). Vinegar, condiments and food additives are added. Product is injected and tumbled in vacuum tumbler 2 times 30 minutes. To be heat-treated in the households. Typically winter product. - *Bifteki*: product from Greece and Cyprus, produced from minced meat >50% with addition of bread products and various vegetables of at least 8%, seasonings, other foodstuffs and permitted food additives, other than food colours, which allowed for this category and in addition the food colour paprika extract (E160c). Addition of proteins (egg, milk, soya) is permitted up to 2%, natural fibers and sugars up to 1,5%. - *Bílá klobása*: Czech meat preparation made of pork meat; it is also possible to use beef meat (maximum content 20 %). The mixture contains salt, spices (typically pepper and nutmeg), bread rolls or breadcrumbs and water. Recipes of different types of Bílá klobása may also include milk and/or cream, egg melange, lemon peel, dextrose and authorised additives. The mixture is mostly finely chopped but it may contain pieces of semi-ground

meat. Stuffed in edible (usually natural) casings and segmented mostly by twisting.

- *Burger meat*: with a minimum vegetable and/or cereal content of 4% mixed within the meat.

- *Bräte*: traditional mostly in southern Germany (Bavaria, Baden-Wuerttemberg, Hessen) (sausage meats), raw, to be prepared in the households (baked), finely chopped mix¬ture, umgerötet (cured red) with NO2 and salt.

- *Breakfast sausage*: meat preparation from Ireland and the United Kingdom. In this product the meat is minced in such a way that the muscle and fat tissues are completely dispersed, so the fibres make an emulsion with the fat, giving the product its typical appearance. Examples of other ingredients include cereals, spices and herbs. Breakfast sausages are generally sold in an edible casing or can be skinless. The product is generally sold raw, has a high water activity and a pH value near neutral. Breakfast sausages must be kept refrigerated, are always cooked before consumption, and can be fried, barbequed, roasted or grilled, or used in traditional recipes like Bangers and Mash , Toad in the Hole, or Sausage Rolls or Scottish Lorne (square, casing free)."

- *Careta de cerdo adobada*: Spanish meat preparation made of pork cheeks subjected to "adobo". This process is a Spanish traditional marinating-curing method carried out at 4 to 7ºC for 2 to 5 days. It consists in meat massaging or meat immersion/injection of brine, with the addition of a mixture of ingredients and spices (usually salt, paprika, garlic, parsley and/or oregano) as well as food additives, followed by maturation.

- *Ćevapčići*: Croatian meat preparation made from minced fresh meat from different species (beef , pork or mutton), solid fat 0 – 24 %, salt, seasonings (garlic, paper, etc.), and sometimes other food ingredients (vegetables, cheese, etc) and permitted food additives which are traditionally used (i.e. sodium carbonate, carmine, ascorbic acid, acidity regulators and other allowed in the cathegory production). Ćevapčići are mostly molded in cylindrical portions, sometimes in plates portions or quadratic form. Also, cylindrical portions can be on woden stick (so-colled: šiš –ćevapčići). Ćevapčići may be in different dimension and weight. Ćevapčići are intendend for different type of usage but traditionally baked on the grill.

- *Costilla adobada de cerdo*: Spanish meat preparation made of pork ribs subjected to "adobo". This process is a Spanish traditional marinating-curing method carried out at 4 to 7ºC for 2 to 5 days. It consists in meat massaging or meat immersion/injection of brine, with the addition of a mixture of ingredients and spices (usually salt, paprika, garlic, parsley and/or oregano) as well as food additives, followed by maturation.

- *Gyros*: produced from whole pieces of one kind of meat or mixtures of different kinds. The origin of the meat can be pork, beef, sheep, chicken, etc. The meat slices are mixed with dry or liquid seasoning, water- or oil-based, salt and the permitted additives and binding materials. The meat preparation is then placed in suitable equipment (tall vertical skewer), which rotates in front of a source of heat for roasting and then is cut in small slices. Addition of proteins up to 2%, starch up to 2%, vegetable fibres and sugars up to 1% and permitted additives.

- *Gehakt*: minced meat, not being a separator meat, with a fat content of no more than 25%, originating from one or more animals for slaughter, which, by means of chopping, grinding or other means is more or less reduced in size; kneadable in such a way that it can be reshaped into different forms.

- *Golonka peklowana*: Polish preparation offered to the consumers to be further heat treated before the consumption. It is manufactured by curing and possibly maturing of

skin-on or without skin, bone-in or boneless pork fore shank or hind shank. Three different methods of curing may be applied, i.e. injection, marination or combination of both methods using brine (water, salt, nitrites with possibly addition of maltodextrins and other additives - e. g. sodium ascorbate in order to improve curing efficiency) and/or spices, vegetable or spice broth or other ingredients improving flavour. The curing time depends on the method of curing and ranges from 1 to 14 days. During the curing process tumbling of the shanks could be applied. If marinating is used cured shanks may undergo maturation within 1-3 days (or more).

- *Finnish gray salted Christmas ham:*is the leg/ham of the pork injected with a brine solution containing water, salt, ascorbates (E 300-301) and phosphates (E 450, E 451). Some products are frozen after injection and packed and sold frozen, others are sold fresh.

- *Kasseler*: traditional throughout Germany and Luxembourg, (smoked pork chop), raw, to be prepared in the households, cured with nitrit (NO2 and salt).

- *Kebap***:** product from Greece and Cyprus, prepared from Beef and/or Lamb minced meat >75% with addition of bread products and various vegetables of and other foodstuffs.

- *Kielbasa surowa typu kielbasa biala*: Polish raw sausages consumed after heat treatment in the households (e.g.,"biała kiełbasa") - produced from meat with fat reduced into fragments, with seasonings and spices, and additives; stuffed in casings.

- *Kielbasa surowa typo metka*: polish raw sausages consumed without heat treatment, produced from meat and fat reduced into fragments derived from pork or beef ("metka tatarska" is produced only from beef meat) with addition of water, seasonings (including onion) and spices, and additives; packed into artificial casings or other barrier packaging unit.

- *Lomo adobado de cerdo*: Spanish meat preparation made of a whole piece of pork loin subjected to "adobo". This process is a Spanish traditional marinating-curing method carried out at 4 to 7ºC for 2 to 5 days. It consists in meat massaging or meat immersion/injection of brine, with the addition of a mixture of ingredients and spices (usually salt, paprika, garlic, parsley and/or oregano) as well as food additives, followed by maturation.

- *Lomo adobado, pincho moruno, careta adobada, costillas adobadas*: These products are traditional Spanish meat preparations subjected to "adobo" a special kind of marination/pickling process, with salt, spices and seasonings, followed by curing. "Adobo" process has been used in food preserving in Spain before the 15th century:

- *Longaniza fresca and butifarra fresca*: Meat preparations made from fresh comminuted meat, fat and/or edible meat offal of farmed animal, seasoned with salt, pepper and otrher spices and additives, mixed and stuffed in natural or artificial casings

- *Merguez type sausages*: traditional French preparations obtained by grinding and mixture from meat and fat of animals, ox(beef) and /or sheep for the most typical. The red color and the spicy taste are characteristic".

- *Mici***:** traditionally produced in Romania from one or several types of meat similar to that of burger meat (pork, beef,sheep, poultry), mixed with salt, different seasonings and additives (i.e.sodium carbonate, carmine, other allowed in the category). Sodium carbonate gives the specific taste and bite and binds meat. Carmine maintains the peculiar color of fresh meat after grilling. The preparation is manually or automatically

	molded in cylindrical portions of approximately 50 g, meant to be grilled. - *Pljeskavice*: Croatian meat preparation product made from minced fresh meat from different species (beef , pork or mutton), solid fat 0 – 24 %, salt, seasonings (garlic, paper, etc.), and sometimes other food ingredients (vegetables, cheese, etc) and permitted food additives which are traditionally used (i.e. sodium carbonate, carmine, ascorbic acid, acidity regulators and other allowed in the cathegory production). Pljeskavice are mostly molded in oval and round shapes of different thickness and weight and sometimes filled with different food ingredients. Pljeskavice are intendend for different type of usage but traditionally baked on the grill. - *Pincho moruno*: Spanish meat preparation made of pieces of pork, generally marketed as a brochette, subjected to "adobo". This process is a Spanish traditional marinating-curing method carried out at 4 to 7ºC for 2 to 5 days. It consists in meat massaging or meat immersion/injection of brine, with the addition of a mixture of ingredients and spices (usually salt, paprika, garlic, parsley and/or oregano) as well as food additives, followed by maturation. - *Salsicha fresca*: fresh sausage meat products, prepared with minced meat, seasoned with salt, pepper and other spices and stuffed in natural or artificial casings. - *Šašlõkk*: meat preparation made of cut or slices of pork or chicken. Fat content less than 20%, salt content 1,1 - 1,7% (NaCl). Vinegar, condiments and food additives are added. Product is injected, tumbled in vacuum tumbler 2 times 30 minutes and followed by pickling in marinade. To be heat-treated in the households. Typically summer product. - *Seftalia*: traditional Cypriot meat preparation product It is produced by minced meat (pork, or mixed pork and beef). The minced meat is seasoned with spices and mixed with onions and parsley. Meat balls are made and rapped in the omentum and consumed grilled. - *Souvlaki (skewered meat)*: product from Greece and Cyprus, **p**roduced from whole meat pieces, of small cubes (dimensions range from 2X2X2 up to 5X5X5cm), passing through a wooden stick. Meat pieces can be mixed with seasonings (spices, olive oil or other foodstuff), salt and the permitted additives (ascorbates, acetates, citrates and lactates) and binding materials and then placed in a piece of small wood. Souvlaki can be distributed either as fresh or frozen. Addition of proteins up to 1%, starch up to 1%, vegetable fibers and sugars up to 1% and permitted additives. - *Soutzoukaki*: product from Greece and Cyprus, produced from minced meat >50% with addition of bread products and various vegetables of at least 8%, seasonings, other foodstuffs and permitted food additives, other than food colours, which allowed for this category and in addition the food colour paprika extract (E160c). Addition of proteins (egg, milk, soya) is permitted up to 2%, natural fibers and sugars up to 1,5%. - *Surfleisch*: traditional in Germany, Austria and Luxembourg, raw pieces of pork marinated in brine (e.g. Surhaxen), from beef (breast, tounge), using NO2. Terminology in Hessen "Solber". To be prepared in households. - *Sváteční klobása*: Czech meat preparation made of pork meat; it is also possible to use beef meat (maximum content 25 %). The mixture contains salt, spices (typically pepper and nutmeg), bread rolls or breadcrumbs, water and/or white wine. Recipes of different types of Sváteční klobása may also include milk and/or cream, egg melange, lemon peel, dextrose and authorised additives. The mixture may be finely chopped but it may also contain pieces of semi-ground meat. Stuffed in edible (usually natural) casings and left non-segmented (in continuous strand).

	- *Syrová klobása*: Czech meat preparation made of pork meat; it is also possible to use beef meat (maximum content 25 %). The mixture contains salt, spices (typically pepper and nutmeg), bread rolls or breadcrumbs, water and/or white wine. Recipes of different types of Syrová klobása may also include milk and/or cream, egg melange, lemon peel, dextrose and authorised additives. The mixture may be finely chopped but it may also contain pieces of either semi or coarsely ground meat. Stuffed in edible (usually natural) casings and segmented mostly by twisting. - *Tatar wołowy (Danie tatarskie)*: Polish meat preparations consumed without heat treatment, produced from finely chopped beef meat with addition of water, seasonings and spices and additives; packed into barrier packaging unit. - *Toorvorst*: raw sausage, made of chopped meat (5…7 mm) of pork or chicken. Fat content less than 25%, salt content 1,1 - 1,7% (NaCl). Vinegar, condiments and food additives are added and stuffed into natural or artificial casings. To be heat-treated in the households. Typically summer product. - *Vinná klobása*: Czech meat preparation made of pork meat; it is also possible to use beef meat (maximum content 15 %). The mixture contains salt, spices (typically pepper and nutmeg), bread rolls or breadcrumbs, white wine and possibly some water. Recipes of different types of Vinná klobása may also include milk and/or cream, egg melange, lemon peel, dextrose and authorised additives. The mixture is mostly finely chopped but it may contain pieces of semi-ground meat. Stuffed in edible (usually natural) casings and left non-segmented (in continuous strand).
8.3.	Meat Products
	Processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat. Processing means any action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes.
8.3.1.	Non-heat-treated processed meat
	This category covers several treatment methods (e.g. curing, salting, smoking, drying, fermenting, marinating, pickling, maturing) that preserve and extend the shelf life of meats. Examples: cured and dried ham, fermented and dried sausages. This category includes: - *Sobrasada*: sausage meat products made of minced pig meat and fat (or other animals), seasoned with paprika, salt and spices, mixed to obtain a spreadable paste, encased in natural or reconstituted artificial casings, followed by maturing and drying. - *Bratwurst*: sausage meat product made of pork and/or beef (or meat of other animals), fat, water, spices, salted (at least 1.5% salt) or cured (at least 1.5% salt with 0.4 to 0.6% sodium nitrate), minced to obtain spreadable sausage filling and stuffed in edible casings; intermediate product intended to be eaten after heating. - *Leberkäse*: sausage meat product made of pork and/or beef (or meat of other animals), fat, water, potato starch, spices, salted (at least 1.5% salt) or cured (at least 1.5% salt with 0.4 to 0.6% sodium nitrate), minced to obtain spreadable sausage filling placed in a baking pan; intermediate product intended to be eaten after heating. -*Julkorv, grynkorv, värmlandskorv* and *fläskkorv* are Swedish traditional raw sausages made of minced pig and/or beef meat and/or fat. Made with or without the characteristics of an emulsion, seasoned with salt and spices, encased in natural or artificial casings,

	often followed by maturing. Vegetable fibers such as grain or potato are used in some of these sausage. To be prepared in the households. - *Pasturmas*: a strongly dehydrated fermented-cured chopped meat product. The dehydration process is promoted through application of intense compression. Produced mainly from beef meat (as well as from sheep and goat meat) cut into strips of 12-20 cm width, thickness of about 5-8 cm and of 40-50 cm long. It is produced by a 3-step process which consists of salting-pressuring-curing step process. Salting process always takes place in dry environment and lasts for 7-10 days. After salting, meat is rinsed off with plenty of cold water and hung in special rooms to be dehydrated. During dehydration, meat is compressed in order to promote moisture loss. Once dehydration has been completed, the pieces of meat are coated externally with a mass mixture consisting of garlic, fenugreek (also known as trigonella), red pepper and other seasonings/spices. Then meat remains in the same room where dehydration had been previously taken place in order to be dried and for the external coating to be stabilized". - *Groin de porc à la créole, queue de porc à la créole, pied de porc à la créole and paleron de bœuf à la créole*: are traditional products in French Overseas Territories (in particular in Réunion Island, French Caribbean islands, French Guyana) associated with a characteristic pink colour. They are made by immersing pork snouts, pork tails, pork feet or beef chucks in a pink coloured brine rich in salt. The products are marketed either in brine or as vacuum packed without brine. The salt content is at least 70 g per kg to ensure microbiological stability and a long shelf life (often 12 months). Before cooking, the products need to be desalted in water. - "Large bacon primals" covers any pig-meat primal cuts such as loins, bellies, shoulders, and leg muscles. Primal cuts are the first pieces of meat to be separated from the carcase of an animal during the butchering process which are not intended for sale or supply to the final consumer in that form, like an eyeloin, a full silverside, a belly, a topside. These are cured in that form and sent for further slicing/jointing before sale to the final consumer.
8.3.2.	Heat-treated processed meat
	Includes cooked (including cured and cooked, smoked and cooked, and dried and cooked), heat-treated (including sterilised) and canned meat cuts. Examples include: *foie gras* and pâtés, meat pastes, sterilised sausage, cured, cooked ham, cured, cooked pork shoulder, canned chicken meat and meat pieces boiled in soy sauce (*tsukudani*). This category includes: - *Libamáj egészben* (natural goose liver), a liver product of which at least 90% of it consists of one or more lobes of fattened goose liver and is only salted and preserved by heat treatment. - *Libamáj tömbben* (block of goose liver), a liver product placed into a mould that may be lined with slice of lard; it contains a minimum of 85% goose liver in the liver paste section without the fat and together with the visible liver pieces; it is preserved by heat treatment. - *Foie gras entier* is a liver product that consists of a whole fattened liver or one or more lobes of fattened goose or duck liver and a seasoning. - *Foie gras* is a liver product that consists of pieces of lobes of fattened goose or duck liver and a seasoning. - Le *bloc de foie gras* is a liver product that consists of reconstituted foie gras of goose or

	duck and a seasoning.
8.3.3.	Casings and coatings and decorations for meat
	The term "decorations for meat" covers products used for decorating the surface of meat products. The term "casings" refers to edible tubing prepared from collagen, cellulose or natural sources (e.g. hog or sheep intestines) that are intended to contain a sausage mix. This category includes jelly coatings of meat products as well as glazing agents for meat. Food additives on their own (e.g. colours) and their preparations which may contain other food additives or food ingredients used as carriers do not fall under this food category and their use requires an authorisation in an appropriate food category of food in/on which they are applied.
8.3.4.	Traditional and traditionally cured meat products with specific provisions concerning nitrites and nitrates
	The category 8.3.4 includes traditional and traditionally cured meat products for which specific provisions for the use of nitrites and nitrates, derogating from those of the general meat product categories (8.3), are provided for. For food additives other than nitrites and nitrates the food additive provisions of the relevant general meat category i.e., of the category 8.3.1 or 8.3.2, apply. The term “traditionally cured products”, used in the Restrictions/Exceptions column for the provisions for nitrites in the food categories 8.3.4.1, 8.3.4.2 and 8.3.4.3, refers to the products manufactured by the production methods captured in the titles of those food categories. It covers: (i) meat products cured by immersion in a curing solution containing nitrites, salt and other ingredients; excess of immersion curing solution is removed at the end of the immersion curing (ii) dry curing process involving dry application of curing mixture containing nitrites, salt and other ingredients to the surface of the meat; excess of dry curing salt is removed at the end of the dry curing step, followed by a period of stabilisation/maturation (iii) meat products with nitrite used during several processes: a) immersion and dry cured processes, or b) injection and immersion curing, or c) injection and dry curing, or d) included in a compound product and immersion cured, or e) included in a compound product and dry cured In case there are more specific provisions for nitrites in the food categories 8.3.4.1, 8.3.4.2 and 8.3.4.3 (e.g. for *Wiltshire bacon*) then the Maximum Levels of those specific provisions apply. The concept of “similar products”. Regulation 1333/2008/EC contains the words “and similar products” beside many, but not all, of the meat products for which derogations for the use of nitrites or nitrates have been granted. There is no definition in the legislation of what is meant by the term ‘similar products’ but they are described in recital 5 of the old

	Directive 2006/52/EC as “products which are not specifically named in the Directive, but which are traditionally produced in a similar manner” and they, can if necessary, be categorised in accordance with articles 19 and 28 of Regulation 1333/2008/EC. In the case of ‘similar products’, the production methods described in the Restrictions/Exceptions column to food categories 8.3.4.1, 8.3.4.2 and 8.3.4.3 under Part E of Annex II to the Regulation and in this guidance should be used to decide whether a product is similar or not. For example, if there is another ‘traditional’ product which is produced in a similar way to one of the products named in the Regulation when the production methods are compared, then this product could be considered a ‘similar product’ and therefore, would be subject to the same maximum level as the named product. As the concept is based on the comparison of the production methods, “similar products” could be of different any animal species (e.g. horse, beef, sheep, wild game meat) as long as they are produced in a similar manner to the product named in the Regulation. The guidance document lists only some examples of “similar products” (i.e. not exhaustive list) as “similar products” should be considered on a case-by-case basis in light of the principle described above.
8.3.4.1	Traditional immersion cured products (meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
	This category includes: - *Wiltshire bacon and ham*: meat is injected with curing solution followed by immersion curing for 3-10 days. The immersion brine solution also includes microbiological starter cultures. - *Entremeada, entrecosto, chispe, orelheira e cabeca (salgados), toucinhofumado*: immersion cured for 3-5 days. Product is not heat-treated and has a high water activity. - Cured tongue: in this category, the term "cured tongue" only covers tongues that have been immersion cured for at least 4 days and pre-cooked. - *Kylmäsavustettu poronliha renkött*: meat is injected with curing solution followed by immersion curing. Curing time is 14-21 days followed by maturation in cold-smoke for 4-5 weeks. - *Bacon, filet de bacon*: immersion cured for 4-5 days at 5-7°C, matured for typically 24-40 hrs at 22°C, possibly smoked for 24 hrs at 20-25°C and stored for 3-6 weeks at 12-14°C. - *Rohschinken, nassgepökelt*: curing time depending on the shape and weight of meat pieces for approx. 2 days/kg followed by stabilisation/maturation. Including products produced in a similar way.
8.3.4.2	Traditional dry-cured products (dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation)
	This category includes: - *Dry cured bacon* dry curing followed by maturation for at least 4 days. Examples of similar products include Panceta curada, pancetta lardo e guanciale salati a secco. - *Dry cured ham* dry curing followed by maturation for at least 4 days. Examples of similar products include dry cured and cold-smoked ham, sušená šunka, dry cured Filet d’Anvers, speck, bresaola, carpaccio di bresaola, carne salada, coppa or capocollo, ossocollo, culatello, culatta, culaccia, fiocco di prosciutto, spalla cruda stagionata, dry cured lonza and mocetta.

	- *Jamón curado, paleta curada, lomo embuchado y cecina*: dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days. - *Presunto, presunto da pá and paio do lombo:* dry cured for 10 to 15 days followed by a 30 to 45 days stabilisation period and a maturation period for at least 2 months. - *Jambon sec, jambon sel* and other similar dried cured products: dry cured for 3 days + 1 day/kg followed by a 1 week post-salting period and an ageing/ripening period of 45 days to 18 months. - *Rohschinken, trockengepökelt:* curing time depending on the shape and weight of meat pieces for approx. 10-14 days followed by stabilisation/maturation. Includes similar products. - *Jamón curado, paleta curada*: meat products mad of ham or shoulder of pigs, whole or in pieces, with or without hooves and bones, and subjected to curing process with spices, seasonings and additives, followed by washing, resting or post-salting and drying and maturing at controlled temperature.- *Lomo embuchado*: product made of pork loins subjected to curing process, seasoned and stuffed in natural or reconstituted artificial casings, followed by drying and maturing. An example of a similar product is lomito curado. - *Cecina*: meat product made of fore/hindquarters of domestic ungulates, poultry and game species, subjected to curing process, followed by washing, resting or post-maturing at room temperature. Additionally, a smoked treatment could be made.
8.3.4.3	Other traditional and traditionally cured products (including immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)
	This category includes: - *Rohschinken, trocken-/nassgepökelt*: dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approx. 14-35 days followed by stabilisation/maturation. - *Jellied veal and brisket*: injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hrs. - *Rohwürste (Salami and kantwurst)*: product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7. - *Salchichón y chorizo tradicionales de larga curación*: sausage meat products made of pig minced meat and fat (or other animals), cured, seasoned with pepper and paprika respectively and other spices, stuffed in natural or reconstituted artificial casings, fermented and smoked, subjected to maturing and drying for at least 30 days at controlled temperature. - *Vysočina, selský salám, turistický trvanlivý salám*: dried product cooked to 70°C followed by 8-12 day drying and smoking process. - *Poličan, herkules, lovecký salám, dunjaská klobása, paprikás*: fermented product subject to 14-30 day three-stage fermentation process followed by smoking. - *Saucissons secs*: raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18-22°C or lower (10-12°C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7. Including similar products. - *Svensk julskinka* and Swedish traditional cured pork and beef: meat is injected with

	curing solution (usually between 2,3 -3% salt) including nitrites used as a preservative and other additives (ascorbic acid or ascorbates and sometimes phosphates) and may after that be tumbled, stored for maturing or immersed in a curing solution. This group includes both non-heat-treated and heat-treated products. Sterilized products are not included. The added amount is the total amount of nitrite added during the whole production process. - *Svensk leverpastej*: Swedish meat product; meat, fat and/or edible intestines are cut and grinded and mixed with spices and other ingredients and then put in a package for heat-treatment. The heat treatment is done by the food business operator. - *Mettwurst and Teewurst* are German soft, spreadable, cured and fermented raw sausages that may be smoked, eliminating the characteristics of fresh meat. Examples of similar products include maceška, čajovka, métský salám and métska saláma.
9.	**Fish and fisheries products**
	This category covers fish and fisheries products, including molluscs, crustaceans and echinoderms.
9.1.	Unprocessed fish and fisheries products
	This category covers unprocessed products as defined by Regulations (EC) No 853/2004, 852/2004 and 1333/2008. The products may be cleaned, gutted, headed, filleted, peeled, cut into pieces etc. The products can be chilled, frozen and deep frozen. **Fillets** are slices of fish of irregular size and shape which are removed from the carcass of the same species of fish suitable for human consumption by cuts made parallel to the backbone and sections of such fillets cut so as to facilitate packing. Fillets may be marketed with or without skin, with or without bones, but without backbone.
9.1.1.	Unprocessed fish
	This category covers the group of fish. These products are untreated except for refrigeration, storage on ice, or freezing upon catching at sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.
9.1.2.	Unprocessed molluscs and crustaceans
	This category covers the group of molluscs and crustaceans. These products are untreated except for refrigeration, storage on ice, or freezing upon catching at sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.
9.2.	Processed fish and fishery products including molluscs and crustaceans
	This category includes smoked, fermented, dried, heat treated and/or salted fish and fisheries products, including molluscs and crustaceans. These products may be placed in cans, with or without liquid (e.g. water, brine, oil), or packed under vacuum or modified atmosphere. This category also covers surimi and similar products which are obtained from fish proteins and processed into various shapes, as well as fish fillings, fish pastes and crustacean pastes. Roe products that are cooked or smoked are also included. The products may be frozen after processing. This category covers fish roe products other than those covered by category 09.3 and include also fish roe paste. All other fish roe is categorised in category 9.3, except for

	fresh roe, which is categorised under category 9.1. Semi-preserved fish and fish products: products treated by methods such as marinating, pickling and partial cooking that have a limited shelf life and require chill storage (<10ºC). Fully preserved fish and fish products: products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in vacuum sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce.
9.3.	Fish roe
	Roe are usually washed, salted and allowed to ripen until transparent. The roe are then packaged in glass or other suitable containers. The term 'caviar' refers only to the roe of the sturgeon species (e.g. beluga). Caviar substitutes are made of roe from various sea and freshwater fish (e.g. lumpfish, cod and herring) that are salted, spiced, dyed and may be treated with a preservative. Occasionally, roe may be pasteurised. Cooked or smoked roe products and roe paste are included in category 9.2; fresh fish roe can be found in category 9.1. Fish roe can be marketed as ovaries of female fish species containing roe (e.g. hake roe, cod roe, mullet roe, etc.). These products, whose appearance is not as the one for caviar, can be treated by different ways which will determine its classification in a food category. For example, cooked and smoked products are included in category 9.2; salted and ripened products in category FC 09.3; and unprocessed ovaries of female fish species containing roe in category 9.1.
10.	**Eggs and egg products**
	This category covers all fresh in-shell eggs and other egg products.
10.1.	Unprocessed eggs
	This category covers unprocessed eggs in their shell.
10.2.	Processed eggs and egg products
	This category covers eggs and egg products which may have been frozen, dehydrated, dried or concentrated, as well as boiled eggs.
11.	**Sugars, syrups, honey and table-top sweeteners**
	Includes all standardised sugars (11.1), non-standardised products (11.2), honey (11.3) and table top sweeteners (11.4).
11.1.	Sugars and syrups as defined by Directive 2001/111/EC
	This category includes semi-white sugar, sugar or white sugar, extra-white sugar, sugar solution, invert sugar solution, invert sugar syrup, glucose syrup, dried glucose syrup, dextrose or dextrose monohydrate, dextrose or dextrose anhydrous, fructose. Excluded are icing sugars, candy sugars and sugars in loaf form.
11.2.	Other sugars and syrups
	This category covers unflavoured sugars and syrups which are not covered by Directive

	2001/111, including co-products of the sugar refining process, maple syrup, icing sugars, candy sugars or sugars in loaf form. Excluded are speciality sugars and pouring syrups, e.g. coloured sugar toppings for cookies and flavoured syrups for fine bakery wares and ices which fall under category 5.4 "Decorations coatings and fillings".
11.3.	Honey as defined in Directive 2001/110/EC
	Honey is the natural sweet substance produced by *Apis mellifera* bees from the nectar of plants or from secretions of living parts of plants or excretions of plant-sucking insects on the living parts of plants. This category covers the main types of honey according to origin and to mode of production/presentation including 'Baker's honey'.
11.4.	Table-top sweeteners
	'Table-top sweeteners' as defined in Article 3(g) of Regulation (EC) No 1333/2008, means preparations of permitted sweeteners, which may contain other food additives and/or food ingredients and which are intended for sale to the final consumer as a substitute for sugars.
11.4.1.	Table-top sweeteners in liquid form
	This category covers table-top sweeteners marketed in the form of liquids intended to be used in food/drinks as sugar replacers
11.4.2.	Table-top sweeteners in powder form
	This category covers table top sweeteners marketed in the form of powder intended to be used in food/drinks as sugar replacers.
11.4.3.	Table-top sweeteners in tablets
	This category covers table top sweeteners marketed in the form of tablets, intended to be dissolved in liquids before consumption.
12.	**Salts, spices, soups, sauces, salads and protein products**
	This is a broad category that includes foodstuffs added to food for its flavour and taste (salt and salt substitutes; herbs, spices, seasonings and condiments, vinegars and mustards), certain prepared foods and products composed primarily of protein that are derived from soy beans or from other sources.
12.1.	Salt and salt substitutes
	This category covers food-grade salt (sodium chloride, see CX STAN 150-1985) and salt substitutes. These products may contain ammonium chloride and potassium chloride.
12.1.1.	Salt
	Salt primarily refers to food-grade sodium chloride. It includes table salt, salt fortified with iodine, fluoride and/or folic acid, as well as dendritic (ramified) salt.
12.1.2.	Salt substitutes
	Salt substitutes are mixtures with reduced sodium content intended to be used as

	alternatives to salt in food.
12.2.	Herbs, spices, seasonings
	This category describes foodstuffs whose use is intended to enhance the flavour and taste of food.
12.2.1.	Herbs and spices
	Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Herbs and spices are edible parts of plants that are traditionally added to foodstuffs for their natural flavouring and aromatic properties to enhance aroma or taste of the food. **Herbs** are made of the parts of a plant, especially leaves, sometimes stems; examples of herbs include cilantro, sage, parsley, basil, oregano, rosemary, marjoram, tarragon, chervil, bay leaves, mint or thyme. **Spices** means any dried, fragrant, aromatic or pungent, edible vegetable or aromatic plant, in the whole, broken or ground form. It is a part of plant, or a powder made from that part, which is added to food to give it flavour and aroma. They are made from the other parts of a plant than herbs: e.g., seeds, bark, roots, flower and fruit. Examples of spices include nutmeg, cumin, cardamom and coriander (seeds), cassia and cinnamon (bark), ginger (ground), cloves (flower bud) and mace, (black, white, red) peppercorns, allspice, star anise (fruit). Each spice have a unique aroma and flavour. Their primary function in food is contributing to the flavour rather than nutritional. Those plants that have been traditionally used as essential aromatic ingredients in the preparation of foods, i.e. onions, garlic and celery marketed in powder, flakes or gramules form, are included in category 4.2.1. “Dried fruit and vegetables”. This category includes frozen herbs and spices, mixtures that only contain herbs and spices and, if for specific products, a limited number of permitted food additives. The herbs can be smoked during the drying process. Herbs presented in fresh state are included in category 4.1. Unprocessed fruits and vegetables.
12.2.2.	Seasonings and condiments
	A seasoning is a blend of food ingredients added as necessary to achieve an improvement in taste, eating quality and/or functionality of a food. It typically contains one or more herbs and/or spices and other flavour-enhancing or flavour-imparting ingredients. A condiment is usually added to a meal to provide a particular taste or enhance its flavour. The term 'condiments' as used in the FCS includes seasonings such as onion salt, garlic salt, Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), but it does not include condiment sauces such as ketchup, mayonnaise, mustard or relishes.
12.3.	Vinegars and diluted acetic acid (diluted with water to 4-30 % by volume)
	Vinegar is the liquid produced either by the biological process of alcoholic and/or acetous fermentation of liquids or other substances from agricultural origin (e.g. fruits, cereal grains, fruit wine, cider, distilled alcohol, malt), either by distillation of malt vinegar

	under reduced pressure. Plants or parts of plant, including spices and fruits, sugar, salt, honey, fruit juices may be added for flavouring purposes. This category includes diluted acetic acid (4 – 30 %) only if it is used in the same way as vinegars. Vinegars are not defined in the EU legislation (except for wine vinegar) and the national legislation of the Member States should be checked to verify under what denomination the products obtained by dilution with water of acetic acid could be marketed*. This category does not include wine vinegar. Wine vinegar is defined in Regulation (EU) No 1308/2013, annex VII, part II, point 17 and thus is covered by category 14.2.2. * In accordance with the Commission's interpretative communication on the names under which foodstuffs are sold (91/C 270/02) a Member State may legitimately prohibit the marketing on its territory, under the description 'vinegar', of products obtained by dilution with water of acetic acid, even if the products have been legally manufactured and marketed under that name in another Member State.
12.4.	Mustard
	"Condiment sauce prepared from ground often defatted mustard seed that is mixed into slurry with other ingredients such as water, vinegar, salt, juice of unripe grapes, grape must, fruit juice, alcoholic beverage or other potable liquids, oil and other spices and refined''
12.5.	Soups and broths
	This category covers ready-to-eat soups and concentrated (e.g. in powder form or semi dehydrated) products to be reconstituted before consumption.
12.6.	Sauces
	This category covers ready-to-eat, dehydrated or concentrated products, including sauce, gravy, vinaigrette, mayonnaise, ketchup and tomato-based sauces, salad cream, dressing, marinades and similar products. Emulsified sauces are based, at least in part, on a fat- or oil-in water emulsion. Non-emulsified sauces include inter alia barbecue sauce, tomato ketchup, cheese sauce, chilli sauce, sweet and sour dipping sauce etc. This category does not cover vegetable preparations which serve as basis for sauce (belonging to category 4.2) as well as products covered under category 5.4, e.g. non-fruit toppings, glazing, coatings, syrups, sweet sauces for decorative, coating and/or filling purposes. This category does not cover either jelly coatings of meat products or glazing agents for meat which are covered by category 8.3.3.
12.7.	Salads and savoury based sandwich spreads
	This category covers prepared or dressed salad, spreadable salad, meat salad or fish salad. Potato salad, eggplant salad, tzatziki, humus and similar products are considered vegetable-based salads or sandwich spreads. This category includes *Feinkostsalat* as defined by the Leitsätze des Deutschen Lebensmittelbuchs für Feinkostsalate which describes *feinkostsalat* as ready-to-eat products produced from ingredients of animal and/or vegetable origin in a complementary sauce. It can be produced on the basis of meat products, processed fish, crustacean and/or mollusc products, vegetables, fruits, mushrooms, cheese, eggs, pasta,

	rice.
12.8.	Yeast and yeast products
	This category includes Baker's yeast and leaven used in the manufacture of baked goods and alcoholic beverages. It also covers yeast derivatives such as yeast extracts.
12.9.	Protein products, excluding products covered in category 1.8
	This category includes protein analogues or substitutes for standard products, such as meat, fish or milk; including gelatine and unflavoured soy drinks. These products can contain sugar and/or flavouring to improve taste acceptance, however they do not have a pronounced sweet taste and/or flavoured taste.
13.	**Foods intended for specific groups as defined by Regulation (EU) No 609/2013**
	This category covers foodstuffs which are intended to satisfy the nutritional requirements of certain clearly identified vulnerable population groups and which are covered by specific rules under Regulation (EU) No 609/2013. Those foodstuffs are infant formula, follow-on formula, processed cereal-based food, baby food, food for special medical purposes and food placed on the market as total diet replacement for weight control as defined by Article 2 of Regulation (EU) No 609/2013.
13.1.	Foods for infants and young children
	This category covers infant formula, follow-on formula, processed cereal-based food and baby food, and food for special medical purposes developed to satisfy the nutritional requirements of infants and young children as defined by Regulation (EU) No 609/2013. For the purposes of these descriptors, the following definitions shall apply: 'infant' means a child under the age of 12 months; 'young child' means a child aged between one and three years.
13.1.1.	Infant formulae as defined by Regulation (EU) No 609/2013
	This category according to Regulation (EU) No 609/2013 covers food intended for use by infants during the first months of life and satisfying by itself the nutritional requirements of such infants until the introduction of appropriate complementary feeding.
13.1.2.	Follow-on formulae as defined by Regulation (EU) No 609/2013
	This category according to Regulation (EU) No 609/2013 covers food intended for use by infants when appropriate complementary feeding is introduced, and which constitutes the principal liquid element in a progressively diversified diet of such infants.
13.1.3.	Processed cereal-based foods and baby foods as defined by Regulation (EU) No 609/2013
	This category according to Regulation (EU) No 609/2013 covers both 'processed cereal-based food' and 'baby food'. According to Regulation (EU) No 609/2013, 'Processed cereal-based food' is food intended to fulfil the particular requirements of infants in good health while they are being weaned and of young children in good health as a supplement to their diet and/or

	for their progressive adaptation to ordinary food. They pertain to one of the following categories listed in Regulation (EU) No 609/2013: - simple cereals which are or have to be reconstituted with milk or other appropriate nutritious liquids; - cereals with an added high protein food which are or have to be reconstituted with water or other protein-free liquid; - pastas which are to be used after cooking in boiling water or other appropriate liquids; - rusks and biscuits which are to be used either directly or, after pulverisation, with the addition of water, milk or other suitable liquids. According to Regulation (EU) No 609/2013, 'Baby food' is food intended to fulfil the particular requirements of infants in good health while they are being weaned, and of young children in good health as a supplement to their diet and/or for their progressive adaptation to ordinary food, excluding processed cereal-based food and milk-based drinks and similar products intended for young children.
	To be noted: food category 13.1.4 was abolished by Regulation (EU) 2025/2058
13.1.5.	Foods for special medical purposes, as defined by Regulation (EU) No 609/2013, intended for infants and young children
	This category according to Regulation (EU) No 609/2013 covers food specially processed or formulated and intended for the dietary management of patients (infants and young children) and to be used under medical supervision.
13.1.5.1	Foods for special medical purposes, as defined by Regulation (EU) No 609/2013, intended for infants
	This category according to Regulation (EU) No 609/2013 covers foods and foods in formula form, which are specially processed or formulated and intended for the dietary management of infants and to be used under medical supervision. It is intended for the exclusive or partial feeding of patients with a limited, impaired, or disturbed capacity to take, digest, absorb, metabolise or excrete ordinary food or certain nutrients contained therein, or metabolites, or with other medically determined nutrient requirements, whose dietary management cannot be achieved by modification of the normal diet alone.
13.1.5.2	Foods for special medical purposes, as defined Regulation (EU) No 609/2013, intended for infants as from four months of age and for young children
	This category according to Regulation (EU) No 609/2013 covers food specially processed or formulated and intended for the dietary management of young children and to be used under medical supervision. It is intended for the exclusive or partial feeding of patients with a limited, impaired, or disturbed capacity to take, digest, absorb, metabolise or excrete ordinary food or certain nutrients contained therein, or metabolites, or with other medically determined nutrient requirements, whose dietary management cannot be achieved by modification of the normal diet alone.
13.2.	Foods for special medical purposes as defined Regulation (EU) No 609/2013 (excluding products from food category 13.1.5)

	This category according to Regulation (EU) No 609/2013 covers food specially processed or formulated and intended for the dietary management of patients and to be used under medical supervision. It is intended for the exclusive or partial feeding of patients with a limited, impaired, or disturbed capacity to take, digest, absorb, metabolise or excrete ordinary food or certain nutrients contained therein, or metabolites, or with other medically determined nutrient requirements, whose dietary management cannot be achieved by modification of the normal diet alone.
13.3.	Total diet replacement for weight control food as defined by Regulation (EU) No 609/2013’
	This category according to Regulation (EU) No 609/2013 covers food specially formulated for use in energy restricted diets for weight reduction which, when used as instructed by the food business operator, replaces the whole daily diet. It excludes products covered by category 18.2, i.e. meal replacement for weight control as referred to in Regulation (EU) No 432/2012.
	To be noted: food category 13.4 was abolished by Regulation (EU) 2025/2058
14.	**Beverages**
	This major category is divided into the broad categories of non-alcoholic (14.1) and alcoholic (14.2) beverages. Excludes products covered by category 1.
14.1.	Non-alcoholic beverages
	This category includes waters and carbonated waters (14.1.1), fruit and vegetable juices (14.1.2), fruit and vegetable nectars (14.1.3), flavoured carbonated and non-carbonated, either water-based, dairy-based, cereal-based, or other food-based drinks (14.1.4), coffee, tea and infusions belonging to category 14.1.5.
14.1.1.	Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters
	This category includes natural mineral waters, spring waters, table waters and soda waters. 'Spring water' must comply with the requirements laid down in Directive 2009/54/EC. 'Prepared table and soda water' includes waters other than natural mineral and spring waters which may be carbonated by the addition of carbon dioxide and may be processed by filtration, or other suitable means. 'Soda water' is effervescent water artificially charged with carbon dioxide. Synonyms are: carbonated water, sparkling water, seltzer, or fizzy water. In water, the soda added for its effervescent effect is considered an ingredient. This category also includes unflavoured frozen water (ice cubes).
14.1.2.	Fruit juices as defined by Directive 2001/112/EC and vegetable juices
	This category includes fruit juice, fruit juice from concentrate, concentrated fruit juice, water extracted fruit juice and dehydrated/powdered fruit juice. Vegetable juices are not covered by Directive 2001/112/EC.

14.1.3.	Fruit nectars as defined by Directive 2001/112/EC and vegetable nectars and similar products
	This category covers fruit nectars as mixtures of: - water and/or sugars and/or honey and/or sweeteners - and products covered by category 14.1.2, and/or fruit purée and/or concentrated fruit purée and/or a mixture of those products. This category also covers vegetable nectars, which are not covered by Directive 2001/112/EC.
14.1.4.	Flavoured drinks
	This category covers flavoured carbonated and non-carbonated drinks, concentrates such as fruit syrups, squashes and cordials, and powders for their preparation. It includes water-, dairy-, cereal-, seed-, nut- ,vegetable- or fruit-based drinks, including so-called "sport", "energy" or "electrolyte" drinks. They may contain ferments. This category excludes products which are covered by categories 14.1.1, 14.1.2, 14.1.3 and 14.1.5 and 12.9. *Gaseosa* is a typical Spanish colourless beverage. It is composed of carbonated water in which flavourings, sugars and/or sweeteners and authorised additives can be added, commonly consumed in mixture with wine.
14.1.5.	Coffee, coffee and chicory extracts, tea, herbal- and fruit-infusions; coffee substitutes, coffee mixes and mixes for 'hot beverages'
	Includes the ready-to-drink products (e.g. canned or bottled), as well as their mixes, instant mixes and concentrates. Include products covered by Directive 1999/4/EC relating to coffee extracts and chicory extracts, coffee-, tea- and herbal-based drinks. Treated coffee beans for the manufacture of coffee products are also included. Coffee- and tea-flavoured drinks and chocolate milk powder/drinks belong to food category 14.1.4.
14.1.5.1	Coffee, coffee extracts
	This category includes **treated coffee beans** (the seed of the coffee plant consisting mostly of endosperm) for the manufacture of (soluble) coffee extracts and soluble or instant coffee. 'Coffee' means the product prepared by roasting, grinding, or both roasting and grinding, coffee beans (*Coffea arabica* or *Coffea robusta*). Available as roasted coffee beans or ground coffee. A **coffee drink/beverage** is derived from brewed coffee beans or ground coffee. It includes both decaffeinated and non decaffeinated coffees. **'Coffee extract'**, **'soluble coffee extract'**, **'soluble coffee'** or **'instant coffee'** means the concentrated product obtained by extraction from roasted coffee beans using only water as the medium of extraction and excluding any process of hydrolysis involving the addition of an acid or a base. Apart from those insoluble substances which it is technically impossible to remove, and insoluble oils derived from coffee, coffee extract

	must contain only the soluble and aromatic constituents of coffee. The coffee-based dry matter content must comply with the provisions of Directive 1999/4/EC. Coffee extract in solid or paste form must contain no substances other than those derived from the extraction of coffee. Liquid coffee extract may contain edible sugars, whether or not roasted, in a proportion not exceeding 12% by weight. This category includes **unflavoured instant coffee**,in the form of powder or granules, also called soluble coffee, coffee crystals and coffee powder, ready to use. Unflavoured instant coffee in a concentrated liquid form is also included. This category includes canned liquid coffee.
14.1.5.2	Other
	This category covers tea, herbal- and fruit-infusions, flavoured tea infusions, flavoured instant coffee, flavoured roast coffee, coffee substitutes, (2-in-1 or 3-in-1) coffee mixes and mixes for 'hot beverages' (e.g. powder for hot cappuccino beverages). Coffee- and tea-flavoured drinks and chocolate milk powder/drinks belong to food category 14.1.4. **Tea** ('unflavoured tea') means the product made from the leaves and leaf buds of one or more of varieties and cultivars of the *Camellia sinensis* (L.) O. Kuntz species and commonly prepared by pouring hot or boiling water over the leaves. There are different types of tea (e.g.: black, green, white, yellow, pu-erh, kukicha, oolong, etc.). This category includes decaffeinated/detheined tea (from which most of the caffeine/theine has been removed), liquid tea concentrates, and (decaffeinated/detheined) instant or soluble tea or tea extract (i.e. dried soluble solids prepared from the water extraction of tea). **Herbal- and fruit-infusions** means any beverage made from the infusion or decoction of herbs, spices, or other plant material such as steeps of rosehip, chamomile, peppermint, rooibos, yerba mate/maté, etc. in hot water, and usually do not contain theine (e.g. brown rice[1] tea (*Hyeonmi cha*)). These drinks are distinguished from true teas (which are prepared from the cured leaves of the tea plant (*Camellia sinensis*), as well as from the detheined tea. These beverages are known as herbal- and fruit-infusions or tisanes to distinguish them from "tea" as it is commonly construed and are therefore labelled tisane or infusion. Herbal- and fruit-infusions also include blends of herbal- and fruit-infusions with tea as a minor component (e.g. brown rice tea combined with green tea (*Genmaicha*)). This category includes liquid fruit- and herbal-infusion concentrates and instant herbal infusions. Herbal and fruit infusion materials are plants or parts of plants that do not originate from the tea plant (*Camellia sinensis*). The term "tea" resp. "herbal and fruit infusion" covers both the dry product as well as the beverage (brew). There are also **flavoured tea infusions** available like jasmine tea, black tea with strawberry flavour, black tea with lemon flavour, etc. It covers instant products for

[1] Botanically the seed and the grain are not exactly the same despite their interchangeable use. In rice, the grain consists of the brown rice and the enveloping rice hull. The brown rice is the plant's true fruit (a type of fruit called caryopsis) and consists of a seed and the surrounding fruit wall. http://www.cropsreview.com/cereal-crops.html

preparation of flavoured tea- and herbal-infusions.

Flavoured instant coffee is ground coffee, in the form of powder or granules, with added flavourings such as vanilla, caramel, cinnamon, orange, coconut, chocolate, peanut butter, almond, walnut, hazelnut, brandy, rum, etc. ready to use.
Flavoured roast coffee is roasted coffee infused with flavourings such as the above.

Coffee substitutes are non-coffee products, usually without caffeine, that are used to imitate/replace coffee. They are typically extracted from plant-based substances such as grains (e.g. barley, rye, etc.), plant roots (e.g. chicory, dandelion, beetroot, etc.) and molasses. The plant material may be roasted prior to processing to a soluble extract.
Coffee substitutes may be sold as plain liquid extract and/or instant powder or granules; it may be made of several plant-based substances or blended with coffee extracts and it may be flavoured.

Grains, commonly referred to as 'cereals' or 'cereal grains', are the edible seeds of specific grasses belonging to the Poaceae (or Gramineae) family. Examples include: wheat, maize/corn, rice, barley, sorghum, oat, rye, millet, and triticale.

Roasted grain beverages are common coffee substitutes. A roasted grain beverage is a beverage made from one or more cereal grains roasted and commercially processed into granular or powder form to be *reconstituted* later in water. The product is often marketed as a caffeine-free alternative to coffee and tea. Some common ingredients include toasted/malted barley, rye, etc.

Ground roasted chicory root is used as a coffee substitute product, both alone and mixed with coffee. 'Chicory' means the roots of *Cichorium Intybus* L., not used for the production of witloof chicory, usually used for the preparation of beverages, suitably cleaned to be dried and roasted. 'Chicory extract', 'soluble chicory' or 'instant chicory' means the concentrated product obtained by extraction from roasted chicory using only water as the medium of extraction and excluding any process of hydrolysis involving the addition of an acid or a base. The chicory-based dry matter content must comply with the provisions of Directive 1999/4/EC.

Chicory extract in solid or paste form may contain no more than 1% by weight of substances not derived from chicory.
Liquid chicory extract may contain edible sugars, whether roasted or not, to a proportion not exceeding 35% by weight.

Dandelion 'coffee' is a coffee substitute made from the root of the dandelion plant. The roasted dandelion root pieces and the beverage have some resemblance to coffee in appearance and taste.

There are several different types of coffee substitutes: mixture of barley, rye, chicory, and fig; mixture of roasted barley, malted barley, chicory and rye; mixture of roasted barley, roasted barley malt and roasted chicory; mixture of barley, chicory, malted barley, figs, and extract of red beets; postum (made from roasted wheat bran, wheat and molasses), malt-based flavoured drinks, etc.

(2-in-1 or 3-in-1) Coffee mixes and mixes for 'hot beverages' (e.g. powder for hot cappuccino beverages) are powdered pre-mixes of instant coffee with dairy or non-dairy creamer, sugar and/or other ingredients such as powdered milk/cocoa, caramel, vanilla

	extracts, flavourings, salt, liqueurs, etc. It can be prepared by the addition of liquid such as hot or cold water. This category includes powders for home preparation of drinks, powders for the preparation of hot beverages, coffee-based drinks for vending machines, chocolate/cappuccino flavoured drinks, flavoured instant cappuccino product. **Canned/bottled coffee-based drinks** are ready to drink products, available in supermarkets and convenience stores or in vending machines. They may be sold hot or cold (e.g. chilled canned cappuccino drinks).
14.2.	Alcoholic beverages, including alcohol-free and low-alcohol counterparts
	The alcohol-free and low-alcoholic counterparts are included in the same category as the alcoholic beverage. This includes alcohol-free and low-alcoholic counterparts for beer and malt beverages, wine, cider and perry, fruit wine and made wine, mead and aromatised wine-based products.
14.2.1.	Beer and malt beverages
	Alcoholic beverages brewed from (malted) cereals, other starch sources and/or certain sugars intended for human consumption, hops, yeast, and water. Examples include: ale, brown beer, weiss beer, pilsner, lager beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barleywine. This category does not cover mixtures of beer and malt beverages with non-alcoholic beverages, except fruits or fruit juices added for flavouring purposes, which are covered by category 14.2.8.
14.2.2.	Wine and other products defined in Annex VII part II of Regulation (EU) No 1308/2013
	This category covers wine, new wine still in fermentation, liqueur wine, sparkling wine, quality sparkling wine, quality aromatic sparkling wine, aerated sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, grape must, partially fermented grape must, partially fermented grape must extracted from raisined grapes, concentrated grape must, rectified concentrated grape must, wine from raisined grapes, wine of overripe grapes, and wine vinegar, as defined in Part II of Annex VII to Regulation (EU) No 1308/2013 (replacing ANNEX XIb of R (EC) No 1234/2007). This includes de-alcoholised or partially de-alcoholised: wine, sparkling wine, quality sparkling wine, quality aromatic sparkling wine, aerated sparkling wine, semi-sparkling wine, aerated semi-sparkling wine.This category does not cover grape juice, which is covered by category 14.1.2. This category covers also alcohol-free counterparts which do not fall under (or comply with the rules related to) one of the categories of de-alcoholised or partially de-alcoholised grapevine products listed in ANNEX VII part II of that Regulation (e.g. de-alcoholised beverages produced from grape varieties not permitted in wine products).
14.2.3.	Cider and perry
	Fruit wines made from apples (cider) and pears (perry). This category includes: - *Cidre bouché*: product obtained from the fermentation of fresh apple musts or of a mixture of fresh apple and pear musts, extracted with or without the addition of water. It has a content of carbonic anhydride of minimum 3 g/l for *cidres bouchés* obtained by natural fermentation in bottle and of 4 g/l for the others *cidres bouchés*. - Products defined in Polish decree: ustawa z dnia 2 grudnia 2021 r. o wyrobach

	winiarskich (Dz. U. z 2022 r. poz. 24, with additional changes): - *cydr jakościowy* - *cydr lodowy* - *cydr aromatyzowany* - *perry jakościowe* - *perry lodowe* - *perry aromatyzowane* *cydr jakościowy* (quality cider) – cider with an actual alcoholic strength exceeding 1.2% but not exceeding 8.5% vol., obtained by alcoholic fermentation of the quality cider setting, with the possibility of sweetening with apple must, apple juice, concentrated apple juice or honey. *cydr lodowy* (ice cider) – a beverage with an actual alcoholic strength of 7% but not exceeding 15% vol., obtained by alcoholic fermentation of an ice cider setting, without added water, aged no less than 6 months. *cydr aromatyzowany* (aromatised cider) - a beverage with an actual alcoholic strength exceeding 1.2% but not exceeding 8.5% vol., containing at least 85% by volume of cider or apple wine, flavoured with substances other than grapes, with the possibility of sweetening or colouring. *perry jakościowe* (quality perry) – perry with an actual alcoholic strength exceeding 1.2% but not exceeding 8.5% vol., obtained by alcoholic fermentation of a quality perry setting, with the possibility of sweetening with pear must, pear juice, concentrated pear juice or honey. *perry lodowe* (ice perry) – a beverage with an actual alcoholic strength of 7% but not exceeding 15% vol., obtained by alcoholic fermentation of an ice perry setting, without added water, aged no less than 6 months. *perry aromatyzowane* (aromatised perry) - a beverage with an actual alcoholic strength exceeding 1.2% but not exceeding 8.5% vol., containing at least 85% by volume of perry or pear wine, flavoured with substances other than grapes, with the possibility of sweetening or colouring.
14.2.4.	Fruit wine and made wine
	Includes wines made from fruit, other than beverages covered by categories 14.2.2 and 14.2.3, and from other agricultural products, including grain (e.g. rice). These wines may be still or sparkling. Examples include: rice wine (sake), and sparkling and still fruit wines. This category also covers - British wine and sherry that is usually made by the importation of grape must; - Products defined in Polish decree: ustawa z dnia 12 maja 2011 r. o wyrobie i rozlewie wyrobów winiarskich, obrocie tymi wyrobami i organizacji rynku wina (Dz. U. z 2011 r. Nr 120, poz. 690 with further changes): - *wino owocowe jakościowe* - *wino owocowe likierowe,* - *wino owocowe aromatyzowane,*

	- *wino z soku winogronowego,* - *aromatyzowane wino z soku winogronowego,* - *wino owocowe niskoalkoholowe,* - *aromatyzowane wino owocowe niskoalkoholowe* *wino owocowe jakościowe* (quality fruit wine) – fruit wine with an actual alcoholic strength of 8.5% but not exceeding 15% vol., obtained as a result of alcoholic fermentation of a blend of quality fruit wine, with the possibility of sweetening with sucrose, fruit must, concentraded fruit juice or honey aged no less than 3 months. *wino owocowe likierowe* (liqueur fruit wine) – a drink with an actual alcoholic strength of 15% but not exceeding 22% vol., obtained by alcoholic fermentation of the setting on fruit wine, with the addition of rectified alcohol or fruit distillate, with the possibility of sweetening or colouring. *wino owocowe aromatyzowane* (aromatised fruit wine) – a drink with an actual alcoholic strength of 8.5% but not exceeding 22% vol., flavoured with substances other than those obtained from grapes, containing at least 75% by volume of fruit wine, with the possibility of adding rectified alcohol, honey distillate or fruit distillate, with the possibility of sweetening or colouring. *wino z soku winogronowego* (wine from grape juice) – a drink with an actual alcoholic strength of 8.5% but not exceeding 18% vol., obtained by alcoholic fermentation of the setting on wine from grape juice, with the possibility of adding rectified alcohol or grape distillate, sweetening or colouring. *aromatyzowane wino z soku winogronowego* (aromatised wine from grape juice)– a drink with an actual alcoholic strength of 6.5% but not exceeding 22% vol., flavoured, containing at least 75% vol. of grape juice wine, with the possibility of adding rectified alcohol or grape distillate, sweetening or colouring. *wino owocowe niskoalkoholowe* (low-alcohol fruit wine) - a drink with an actual alcoholic strength exceeding 1.2% but less than 8.5% vol., obtained by alcoholic fermentation of a setting on fruit wine or from fruit wine by partial removal of alcohol using only physical methods, with the possibility of sweetening or colouring. *aromatyzowane wino owocowe niskoalkoholowe* (aromatised low alcoholic fruit wine) - a drink with an actual alcoholic strength exceeding 1.2% but less than 8.5% vol., containing at least 75% by volume of fruit wine or low-alcohol fruit wine, flavoured with substances other than grapes, with the possibility of sweetening or colouring.
14.2.5.	Mead
	Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine.
14.2.6.	Spirit drinks as defined in Regulation (EU) No 2019/787
	Examples are: rum, whisky or whiskey, grain and wine spirits, brandy or weinbrand; fruit spirit, vodka, gin, pastis, liqueur and *advocaat* as defined in Regulation (EU) 2019/787.
14.2.7.	Aromatised wineproducts as defined by Regulation (EU) No 251/2014
	This category covers the following three subcategories: 'aromatised wines', 'aromatised

	wine-based drinks' and 'aromatised wine-product cocktails' as defined by Regulation (EU) No 251/2014 and includes also its alcohol-free and low-alcohol counterparts.
14.2.7.1	Aromatised wines
	Products defined in Article 3 (2) of Regulation (EU) No 251/2014. A drink obtained from one or more of the wine products defined in the Regulation, possibly with added grape must and/or grape must in fermentation, to which alcohol has been added and which has been flavoured. It has a minimum actual alcoholic strength by volume of 14,5 % or more and a maximum of less than 22 %.
14.2.7.2	Aromatised wine-based drinks
	Products defined in Article 3 (3) of Regulation (EU) No 251/2014. A drink obtained from one or more wines, possibly with added grape must and/or partially fermented grape must, which has been flavoured and which has an actual alcoholic strength by volume of 4,5 % or more and less than 14,5 %.
14.2.7.3	Aromatised wine-product cocktails
	Products defined in Article 3 (4) of Regulation (EU) No 251/2014. A drink obtained from wine and/or grape must which has been flavoured and which has an actual alcoholic strength by volume of 1,2 % or more and less than 10 % .
14.2.8.	Other alcoholic beverages including mixtures of alcoholic beverages with non-alcoholic beverages and other alcoholic beverages based on distilled alcohol with alcoholic strength by volume less than 15 %
	Includes all other alcoholic beverages which are not covered by categories from 14.2.1 to 14.2.7, such as mixtures of alcoholic beverages with non-alcoholic beverages and other alcoholic beverages based on distilled alcohol of agricultural origin with alcoholic strength by volume less than 15 % like “ready to drink (RTD) alcoholic beverages” (“alcopops”, mixed drinks). This category includes fermented grape must-based drink, which is a sparkling alcoholic drink produced by fermentation of grape must with an alcoholic strength by volume between 4.5 and 5.5%. Following products defined by the in Polish decree: ustawa z dnia 2 grudnia 2021 r. o wyrobach winiarskich (Dz. U. z 2022 r. poz. 24 with additional changes) are included: - *napój winny owocowy,* - *napój winny miodowy* - *aromatyzowany napój winny owocowy,* - *aromatyzowany napój winny miodowy* *napój winny owocowy* (fruit wine-based drink) - a drink with an actual alcoholic strength of 4.5% but not exceeding 15% vol., containing at least 50% by volume of fruit wine or a setting on fruit wine obtained through alcoholic fermentation with a maximum of 50% reduction of juices in the setting, with the possibility of sweetening or colouring. *napój winny miodowy* (honey wine-based drink) - a drink with an actual alcoholic strength of 4.5% but not exceeding 15% vol., containing at least 50% by volume of drinking honey or obtained by alcoholic fermentation of the setting on mead, in which the share of honey may not be less than 150 kg per 1 000 litres of potable honey, with the

	possibility of sweetening or colouring. *aromatyzowany napój winny owocowy* (aromatised fruit wine- based drink) - a drink with an actual alcoholic strength of 4.5% but not exceeding 15% vol., containing at least 50% by volume of fruit wine or a setting on fruit wine obtained by alcoholic fermentation with a maximum of 50% reduction of juices in the setting, flavoured with substances other than those obtained from grapes, with the possibility of sweetening or colouring. *aromatyzowany napój winny miodowy* (aromatized honey wine-based drink) - a drink with an actual alcoholic strength of 4.5% but not exceeding 15% vol., containing at least 50% by volume of drinking honey, or a setting on mead obtained by alcoholic fermentation, in which the share of honey is not less than 150 kg per 1 000 litres of potable honey, flavoured with substances other than grapes, with the possibility of sweetening or colouring.
15.	**Ready-to-eat savouries and snacks**
	This category covers potato-, cereal-, flour- or starch-based snacks and processed nuts.
15.1.	Potato-, cereal-, flour- or starch-based snacks
	In this category the starch originates from cereals, roots and tubers, pulses and legumes. Includes all savoury snacks, usually salted, with or without added flavourings. Examples include potato crisps, salted popcorn, pretzels, crackers and (plantains) banana chips.
15.2.	Processed nuts
	This category covers processed nuts and similar processed seeds such as sunflower seeds, consumed as a snack. It includes all types of whole nuts processed by, e.g. dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or unsalted. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g. 'trail mixes') are classified here.
16.	**Desserts excluding products covered in categories 1, 3 and 4**
	This category covers products usually flavoured and sweet in taste. This includes dairy-, fat-, fruit- and vegetable-, cereal-, egg-, and water-based products, e.g. Crème brûlée, flan, panna cotta, Bayrische Crème, lemon curd, junkets and puddings of all sorts. This category includes: - *Christmas pudding*: made with flour, suet, dried fruit, brandy and spices. - *Pascha*: made of quark and other dairy products, often spiced with almonds and raisins. - *Ostkaka*: the base of the pudding is the curd cheese, made of milk and rennet; the separated whey is taken away and principally cream, eggs and almonds are added. - *Frugtgrød*: made from fruit (usually berries), sugar, starch and various additives. This category does not cover products which are covered by category 1 "Dairy products and analogues", category 3 "Edible ices", category 4 "Fruit and vegetables" or category 7.2. "Fine bakery wares".
17.	**Food supplements as defined in Directive 2002/46/EC of the European Parliament and of the Council excluding food supplements for infants and young children**

	This category covers foodstuffs the purpose of which is to supplement the normal diet and which are concentrated sources of nutrients or other substances with a nutritional or physiological effect, alone or in combination, marketed in dose form, namely forms such as capsules, pastilles, tables, pills and other similar forms, sachets of powder, ampoules of liquids, drop dispensing bottles, and other similar forms of liquids and powders designed to be taken in measured small unit quantities.
17.1.	Food supplements supplied in a solid form, excluding food supplements for infants and young children
	This category includes food supplements in tablet, powder, granule and chewable form. It covers *inter alia* pills, pastilles and other oral solid single-unit dosage forms such as disintegrating granules, dispersible preparations, orodispersible films and powders or granules or tablets intended to be dispersed or dissolved in liquids prior to consumption (effervescent tablets). It includes also food supplements markeded in the form of capsules containing liquids/soflgels (e.g. fish oil supplements) to be consumed as marketed. All designed to be taken in measured small unit quantities. **Tablet form**: consisting of a mass that is formed by compression of uniform volumes of particulate solids, or by other means such as extrusion or moulding. It includes also effervescent tablet. **It excludes any form which is not consumed as marketed**, except effervescent tablet form (i.e. the food supplement is consumed after being dissolved in water or any liquid prior to consumption). **Chewable form**: e.g. chewable capsule, jelly-type supplement and other chewable forms. **It excludes any form which is not consumed as marketed** (i.e. the food supplement is consumed without being dissolved in water or any other liquid prior to consumption).
17.2.	Food supplements supplied in a liquid form, excluding food supplements for infants and young children
	This category includes supplements marketed in the form of liquid(s) and intended to be consumed as such or to be diluted before consumption. It covers *inter alia* ampoules of liquids, drop dispensing bottles, and other similar forms of liquid(s). It includes also supplements marketed in the form of syrup. All designed to be taken in measured small unit quantities. **Syrup: It excludes any syrup form which is not consumed as marketed** (i.e. the food supplement in syrup form is consumed without being diluted in water or any other liquid prior to consumption)
18.	**Processed foods not covered by categories 1 to 17**
18.1.	Processed foods not covered by categories 18.2 and 18.3, excluding foods for infants and young children
	In principle, the authorisation of additives in compound food (e.g. prepared or composite dishes) is covered by Article 18(1) (a) and (c) of Regulation (EC) 1333/2008. Only in those cases when additional uses of additives are required could they be listed here.
18.2.	Meal replacement for weight control as referred to in Commission Regulation (EU) No

	432/2012
	This category covers food with the claim: - substituting one of the main daily meals of an energy restricted diet with meal replacements contributes to the maintenance of weight after weight loss or - substituting two of the main daily meals of an energy restricted diet with meal replacements contributes to weight loss in compliance with the requirements of Regulation (EU) No 432/2012 and Regulation (EU) No 1169/2011.
18.3.	Food specially produced to reduce the gluten content of gluten-containing ingredients or substitute the gluten-containing ingredients
	Covers foods which are specially produced, prepared and/or processed to reduce the gluten content of one or more gluten-containing ingredients or substitute the gluten-containing ingredients with other ingredients naturally free of gluten. This category applies to foods that can be labelled “gluten-free” or “very low gluten” in accordance with Implementing Regulation (EU) No 828/2014, and that, due to the lack of gluten containing ingredients, cannot be produced satisfactory so that they would resemble their gluten containing counter parts. This category does not cover foods that are naturally free from gluten but still may bear the term “gluten free” in accordance with recital 10 of Implementing Regulation (EU) No 828/2014 (for example products from rice (puffed rice cakes)).