

INTRODUCTION

The Regional European Standard for Mayonnaise was elaborated by the Codex Coordinating Committee for Europe and adopted by the Codex Alimentarius Commission at its 18th Session in 1989.

CODEX STANDARD FOR MAYONNAISE (Regional European Standard) CODEX STAN 168-1989

1. SCOPE

This standard applies to mayonnaise, as defined in Section 2 below.

2. DESCRIPTION

Mayonnaise is a condiment sauce obtained by emulsifying edible vegetable oil(s) in an aqueous phase consisting of vinegar, the oil-in-water emulsion being produced by the hens' egg yolk. Mayonnaise may contain optional ingredients in accordance with Section 3.3.

3. ESSENTIAL COMPOSITION AND QUALITY CRITERIA

3.1 Raw Materials

3.1.1 All ingredients shall be of sound quality and fit for human consumption. Water shall be of potable quality.

3.1.2 Raw materials shall comply with the requirements of the relevant Codex standards and in particular the Codex Standards for Vinegar and Edible Vegetable Oils, and where appropriate, with the relevant sections of the Codes of Practice, in particular the Code of Hygienic Practice for Egg Products (CAC/RCP 15-1976). Raw materials shall be stored, treated and handled under suitable conditions so as to maintain their chemical and microbiological characteristics.

3.1.3 Eggs and egg products shall be hens' eggs or hens' egg products.

3.2 Compositional Requirements

3.2.1 Total fat content: not less than 78.5% m/m.

3.2.2 Technically pure egg yolk¹ content not less than 6% m/m.

3.3 Optional Ingredients

Food ingredients intended to influence significantly and in the desired fashion the physical and organoleptic characteristics of the product:

- (a) hens' egg white
- (b) hens' egg products
- (c) sugars

- (d) food grade salt
- (e) condiments, spices, herbs
- (f) fruits and vegetables including fruit juice and vegetable juice
- (g) mustard
- (h) dairy products
- (i) water

4. FOOD ADDITIVES ²

4.1 Acidifying Agents

	Maximum Level
4.1.1 Acetic acid and Na and K salts	}
4.1.2 Citric acid and Na and K salts	} Limited by GMP
4.1.3 Lactic acid and Na and K salts	}
4.1.4 Malic acid and Na and K salts	}
4.1.5 Tartaric acid and Na and K salts	5 g/kg

4.2 Antioxidants

4.2.1 Alpha-tocopherol and mixed concentrates of tocopherols	240 mg/kg, singly or in combination
4.2.2 Ascorbic acid	500 mg/kg
4.2.3 Butylated hydroxyanisole	140 mg/kg

¹ Technically pure means that 20% of albumen is tolerated related to the egg yolk.

² Temporarily endorsed.

4.2.4	Butylated hydroxytoluene ¹	60 mg/kg
4.2.5	Calcium disodium EDTA	75 mg/kg
4.2.6	Ascorbyl palmitate	500 mg/kg
4.3	Colours	
4.3.1	Curcumin ¹	}
4.3.2	Tartrazine	} 100 mg/kg, singly or
4.3.3	Sunset Yellow F.C.F.	} in combination in all
4.3.4	Beta-carotene (synthetic)	} types of mayonnaise
4.3.5	Beta-Apo-carotenal	}
4.3.6	Beta-Apo-8'-carotenoic acid	}
4.3.7	Annatto extracts	10 mg/kg calculated as bixin
4.3.8	Chlorophyll	500 mg/kg in mayonnaise with herbs
Maximum Level		
4.3.9	Caramel (ammonia type)	500 mg/kg in mayonnaise with mustard
4.3.10	Beet red	500 mg/kg in mayonnaise with tomato
4.4	Flavours	
	Natural or nature identical flavouring substances as defined for the purpose of the Codex Alimentarius Commission	} Limited by GMP ¹ } }
4.5	Preservatives	
4.5.1	Benzoic acid and Na and K salts	} 1 g/kg singly or in
4.5.2	Sorbic acid and K salt	} in combination

¹ Temporarily endorsed.

4.6 Stabilizers

4.6.1 Carrageenan	}	
4.6.2 Sodium alginate	}	
4.6.3 Potassium alginate	}	
4.6.4 Propylene glycol alginate	}	
4.6.5 Locust bean gum (carob gum)	}	
4.6.6 Guar gum	}	1 g/kg, singly or
4.6.7 Sodium carboxy methyl cellulose	}	in combination
4.6.8 Xanthan gum	}	
4.6.9 Tragacanth	}	
4.6.10 Microcrystalline cellulose	}	
4.6.11 Pectins	}	
4.6.12 Gum acacia	}	
4.6.13 Chemically Modified Starches: acetylated distarch	}	5 g/kg singly or
adipate, acetylated distarch phosphate, distarch	}	in combination
phosphate, hydroxypropyl phosphate	}	

4.7 Enzyme Preparation

4.7.1 Glucose oxidase (<i>Aspergillus niger</i> var.)	Limited by GMP
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4.8 Flavour Enhancers

4.8.1 Monosodium glutamate	5 g/kg in mayonnaise with herbs
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5. CONTAMINANTS

	Maximum Level
5.1 Arsenic (As)	0.3 mg/kg
5.2 Lead (Pb)	0.3 mg/kg
5.3 Copper (Cu)	2.0 mg/kg

6. HYGIENE

6.1 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.2 When tested by appropriate methods of sampling and examination, the product shall be:

- (a) free from microorganisms which may represent a hazard to health;
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6.3 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2, 1985, Codex Alimentarius Volume 1), and the Recommended Code of Hygienic Practice for Egg Products (CAC/RCP 15-1976).

7. PACKAGING

The product shall be packed in containers which ensure the hygienic quality and the other qualities of the food.

8. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991, Codex Alimentarius Volume 1), the following specific provisions apply:

8.1 The Name of the Food

8.1.1 Products complying with provisions of this Standard shall be designated *mayonnaise*.

8.1.2 Where an ingredient has been added which imparts a special or characteristic flavour to the product, this shall be indicated by an appropriate term in conjunction with or in close proximity to the name of the food.

8.2 Labelling of Non-Retail Containers

Information on the above labelling requirements shall be given either on the container or in accompanying documents, except that the name of the food, lot identification and the name and address of the manufacturer or packer shall appear on the container.

However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.