

3. DEFINITIONS

3.1 Introduction

Definitions and terminology used in the IOFI Code of Practice are in compliance with definitions and terminology as used in the current Codex Guidelines on the Use of Flavourings (CAC/GL 66-2008) (Annex III to this Code of Practice). Key definitions and Codex references are listed below, together with additional terms for which the Codex Guidelines do not offer specific guidance or for which additional guidance is necessary.

3.2 Flavour (CAC/GL 66-2008 item 2.1)

Flavour is the sum of those characteristics of any material taken in the mouth, perceived principally by the senses of taste and smell, and also the general pain and tactile receptors in the mouth, as received and interpreted by the brain. The perception of flavour is a property of flavourings.

3.3 Flavourings (CAC/GL 66-2008 item 2.2)

3.3.1 Flavourings are products that are added to food to impart, modify, or enhance the flavour of food (with the exception of flavour enhancers considered as food additives under the Codex Class Names and the International Numbering System for Food Additives - CAC/GL 36-1989). Flavourings do not include substances that have an exclusively sweet, sour, or salty taste (e.g. sugar, vinegar, and table salt). Flavourings may consist of flavouring substances, natural flavouring complexes, thermal process flavourings or smoke flavourings and mixtures of them and may contain non-flavouring food ingredients within the conditions as referred to in section 3.5 of the Codex Guidelines (Annex III). They are not intended to be consumed as such.

3.3.2 Flavouring Substances (CAC/GL 66-2008 item 2.2.1) are chemically defined substances either formed by chemical synthesis, or obtained from materials of plant or animal origin.

3.3.3 Natural flavouring substances (CAC/GL 66-2008 item 2.2.1.1) are flavouring substances obtained by physical processes that may result in unavoidable but unintentional changes in the chemical structure of the components of the flavouring (e.g. distillation and solvent extraction), or by enzymatic or microbiological processes, from material of plant or animal origin. Such material may be unprocessed, or processed for human consumption by traditional food-preparation processes (e.g. drying, torrefaction (roasting) and fermentation). This means substances that have been identified / detected in a natural material of animal or vegetable origin.

- 3.3.4 **Synthetic flavouring substances** (CAC/GL 66-2008 item 2.2.1.2) are flavouring substances formed by chemical synthesis.
- 3.3.5 **Natural flavouring complexes** (CAC/GL 66-2008 item 2.2.2) are preparations that contain flavouring substances obtained by physical processes that may result in unavoidable but unintentional changes in the chemical structure of the flavouring (e.g. distillation and solvent extraction), or by enzymatic or microbiological processes, from material of plant or animal origin. Such material may be unprocessed, or processed for human consumption by traditional food-preparation processes (e.g. drying, torrefaction (roasting) and fermentation). Natural flavouring complexes include the essential oil, essence, or extractive, protein hydrolysate, distillate, or any product of roasting, heating, or enzymolysis.
- 3.3.6 A **thermal process flavouring** (IOFI Guideline chapter 14.3) is a product prepared for its flavouring properties by heating raw materials that are foodstuffs or constituents of foodstuffs. This process is analogous to the traditional home cooking of ingredients of plant and animal origin.
- 3.3.7 **Smoke flavourings** (CAC/GL 66-2008 item 2.2.3) are complex mixtures of components of smoke obtained by subjecting untreated wood to pyrolysis in a limited and controlled amount of air, dry distillation, or superheated steam, then subjecting the wood smoke to an aqueous extraction system or to distillation, condensation, and separation for collection of the aqueous phase. The major flavouring principles of smoke flavourings are carboxylic acids, compounds with carbonyl groups and phenolic compounds.
- 3.3.8 **Non-flavouring food ingredients** (CAC/GL 66-2008 item 2.3) are food ingredients, such as food additives and foodstuffs that can be added to flavourings and are necessary for dissolving, dispersing, or diluting flavourings, or are necessary for the production, storage, handling and use of flavourings. Substances falling under this heading are listed in Annex I.
- 3.3.9 **Flavourings produced by enzymatic and microbiological processes** (IOFI Guideline Chapter 16.3) are concentrated preparations, with or without non-flavouring food ingredients, used to impart flavour. They are produced by submitting a substrate or substrates to the action of enzymes or micro-organisms.
- 3.3.10 **Compounded flavours (*)** in modern food manufacturing are often mixtures of as many as one hundred or more flavouring substances, some of them complex mixtures themselves, chosen to provide a particular taste sensation. Other flavour ingredients, such as solvents, emulsifiers and antioxidants are required to allow the compounded flavour to function properly in the food to which it is added.

3.4 Manufacturing

All operations involved in the production of flavourings and their ingredients including processing, compounding, packaging and labeling.

3.5 Batch

A specific quantity of material manufactured in a single operation.

3.6 Batch Number

A combination of numerals and/or letters used to identify material pertaining to a particular batch and serving to distinguish it from all other batches of like material.

3.7 Shelf Life

The shelf life of flavourings is defined as the period from the date of production during which the flavouring remains suitable for further use.

3.8 Environment

Environment: Water, air and soil and their inter-relationship as well as relationship between them and any living organisms.

3.9 Waste

Waste: Any unavoidable material, resulting from an industrial process, which must be disposed of.

*Chapter 4: Hallagan J.B. and Hall R.L. *Food and Chemical Toxicology*. 47, 267. 2009.