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Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims

Définitions et critères techniques pour denrées alimentaires et de at s ou des is ingrédients de denrées alimentaires adaptés à l'alimentation des végétariens ou des végétaliens, ainsi que pour l'étiquetage et les allégations





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Foreword

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The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, Food products.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

The purpose of this document is to provide the technical criteria for foods and food ingredients suitable for vegetarians (including ovo-lacto-, ovo- and lacto-vegetarians) or vegans for use by the food and beverage industry at a global level, as well as technical criteria for food labelling and claims.

The document specifies technical criteria to all food and beverage companies, applicable to all organizations, regardless of size or complexity. This document is intended for use in business-tobusiness communications, relationships in the global food supply chain, the international trade of food products, and food labelling and claims.

Conformity to this document helps to ensure a level-playing field and fair practices in business-tobusiness relationships, international trade, and food labelling and claims.

NOTE Legally required information, food labelling or claims, or other applicable legal requirements can apply. This document is a preview general ded by tills

Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims

1 Scope

The document specifies the definitions and technical criteria to be fulfilled for foods and food ingredients to be suitable for vegetarians (including ovo-lacto-, ovo- and lacto-vegetarians) or vegans as well as for food labelling and claims.

It is applicable to business-to-business communication (B2B), to the food trade, and to food labelling and claims. The definitions and technical criteria apply only post-harvest/collecting.

It does not apply to human safety, environmental safety, socio-economic considerations (e.g. fair trade, animal welfare), religious beliefs and the characteristics of packaging materials.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at https://www.iso.org/obp
- IEC Electropedia: available at http://www.electropedia.org/

3.1

animal

any being belonging to the taxonomic classification Kingdom Animalia, that is all vertebrates and all multi-cellular invertebrates

3.2

carrier

substances used to dissolve, dilute, disperse or otherwise physically modify a *food additive* (3.5) or a flavouring, food enzyme, nutrient and/or other substance added for nutritional or physiological purposes to a *food* (3.4) without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use

[SOURCE: EU Regulation 1333/2008]

3.3

claim

any representation which states, suggests or implies that a food (3.4) has particular characteristics relating to its origin, nutritional properties, nature, production, processing, composition or any other quality

[SOURCE: CODEX CXG 1-1979]