

Derivatives from smoked foodstuffs & smoked ingredients in relation to flavourings

- On the market extracts of smoked foodstuff & smoked ingredients are offered for direct use as well as for use in flavourings
- Traditionally smoked foodstuffs however cannot be used as source materials suitable for the production of flavouring preparations according to EC Regulation on Flavourings as smoking is not listed as a traditional food preparation process.
- Consequently the appropriate flavouring category for such a product – when considered as flavouring – is “other flavourings” with corresponding requirements regarding evaluation and approval according to Article 9 (e).
- For smoked foodstuffs considered as foods all corresponding legal requirements for foodstuffs apply.
- Proper labelling of an extract from smoked foodstuff must be ensured whenever it is added to a compounded flavouring. Such applications have to be considered as a mixture of the flavouring and the extract of smoked foodstuff with subsequent labelling requirements.
- Proper labelling must also be ensured when ingredients such as smoked salt, smoked maltodextrin are used in compounded flavourings as they cannot be considered as carriers.

1. BACKGROUND

On the market extracts of smoked foodstuff (such as smoked salmon extract or hydrolysate and smoked ham extract) & smoked ingredients (such as smoked salt, dextrose and maltodextrin) are offered. Consequently, the regulatory status of these products is questioned as well as all its subsequent labelling consequences – especially when used in combination with compounded flavourings. In this document, we differentiate between “smoked foodstuff” e.g. smoked ham, salmon and smoked ingredients e.g. smoked salt, dextrose, maltodextrin.

2. DEFINITIONS

2.1. EXTRACTS

The term extract cannot be understood as a generic term. The ISO Standard 9235 "aromatic vocabulary" defines an extract as a product obtained by treating an aromatic natural raw material with one or several solvents (for example black pepper extract).

However the term "extract" may cover different types of products that are not necessarily flavourings (e. g. paprika extract = E 160c, rosemary extract = E 392, coffee extract = soluble coffee, and furthermore products obtained from other processes than extraction, e. g. yeast extract obtained from hydrolysis of yeast cells).

2.2. FLAVOURING PREPARATIONS

According to Article 3.2 (d) of the Regulation (EC) No 1334/2008, "flavouring preparations are products other than chemically defined substances which meet the definition of flavouring materials and which are obtained from food or other material of vegetable, animal or microbiological origin by appropriate physical processes or enzymatic or microbiological processes either in the raw state of the material thus derived or after further processing for human consumption by one or more of the traditional food preparation processes listed in Annex II".

The smoking process is not listed as traditional food preparation process in Annex II. In consequence, smoking as a process is not permitted at any stage for the manufacturing of flavouring preparations (including the use of smoked foodstuff as source material).

2.3. SMOKING PROCESS

Smoking stands for the application of fresh smoke, produced from wood by pyrolysis, directly on the surface of the foodstuff.

The traditional smoking process excludes by definition the use of smoke flavourings.

2.4. SMOKE FLAVOURINGS

According to article 3.2 (f) of Regulation (EC) No 1334/2008, a smoke flavouring is defined as a product obtained by fractionation and purification of a condensed smoke yielding primary smoke condensates, primary tar fractions and/or derived smoke flavourings as defined in points (1), (2) and (4) of Article 3 of Regulation (EC) No 2065/2003.

EFFA reminds that smoke flavourings, and flavourings containing them, cannot be qualified as 'natural' (cfr. Article 16.2).

3. REGULATORY STATUS OF EXTRACTS DERIVED FROM SMOKED FOODSTUFFS

3.1. CLASSIFICATION AS FLAVOURINGS

Smoked foodstuffs e.g. smoked meat/sausages (e.g. ham, salami), smoked fish (e.g. salmon), smoked cheese (e.g. gouda), smoked malt (derived from beer brewing processes) and smoked spices (e.g. smoked pepper, smoked paprika) cannot be used as source materials suitable for the production of flavouring preparations, because

“smoking” is not listed as a traditional food preparation process according to Annex II of the EC Regulation on Flavourings No 1334/2008.

If the result of an extraction of such source materials complies with the definition of flavourings, then this product could fall under the category “other flavourings” pursuant to Article 3.2 (h) – with corresponding requirements regarding evaluation and approval according to Article 9 (e).

3.2. CLASSIFICATION AS FOODSTUFFS

In case where extracts from smoked foodstuffs are considered as food, the corresponding legal requirements for foodstuffs apply.

4. LABELLING OF MIXTURES OF FLAVOURINGS AND EXTRACTS DERIVED FROM SMOKED FOODSTUFFS

If the extract from smoked foodstuff is classified as a foodstuff, whenever this extract is added to a compounded flavouring this should by no means result in a labelling “flavouring” or “natural flavouring”. Such applications have to be considered as a mixture of the flavouring and the extract of a smoked foodstuff.

Consequently, a corresponding labelling is required, e.g. “flavouring, smoked ham extract”.

5. SMOKED SUGARS, SALTS AND SIMILAR INGREDIENTS

A distinction is made between foodstuffs that are smoked according to traditional culinary practices (e.g. ham, salmon, spices) and ingredients added to foodstuffs with the sole aim of giving a smoky taste (e.g. smoked salt, smoked lactose, smoked maltodextrin) . Note: Most of these smoked ingredients appeared on the market only recently. In accordance with Regulation (EC) No 178/2002, operators placing such smoked ingredients on the market are responsible for their safety of use and their compliance with the provisions of the legislation.

5.1. USE OF SMOKED INGREDIENTS IN FLAVOURINGS

Smoked ingredients are used in order to impart a smoky taste. Thus smoked ingredients when used in flavourings cannot be considered as carriers. Such applications have to be considered as a mixture of the flavouring and the smoked ingredient.

Consequently, a corresponding labelling is required, e.g. “flavouring, smoked salt”.

5.2. EXTRACTS FROM SMOKED INGREDIENTS

Extracts from smoked ingredients which are added to give the final food a smoke taste, are not considered flavouring preparations. Depending on their nature and purpose, such ingredients are considered ‘other flavourings’.