I

(Information)

COMMISSION

Communication from the Commission relating to the characteristics of products to be supplied as Community food aid

(2000/C 312/01)

(as provided by Article 5 of Commission Regulation (EC) No 2519/97 of 16 December 1997)
(OJ L 346, 17.12.1997, p. 23)

This notice specifies the characteristics of the products to be mobilised, without prejudice to the special provisions adopted where appropriate by the Commission. It replaces paragraph 1 (Composition and quality requirements) of each chapter of the communication published in the *Official Journal of the European Communities* C 114 of 29 April 1991 starting from 1.12.2000.

GENERAL REMARKS

Reference in the invitation to tender to sections of this publication shall be deemed to cover any preliminary comments for the product group in question and the following general remarks.

Where reference is made to Regulations, Directives or international standards account must be taken of any amendment or deletion of parts thereof, i.e. the reference is to the version applicable on the date foreseen for the submission of tenders.

Products to be mobilised on the Community market must have been grown and, where appropriate, processed in the European Union.

All products must be fit for human consumption and be of sound, fair and marketable quality. For product health and safety (pesticide residues, heavy metals, etc.) and optional ingredients (treatment agents, vitamins, minerals, amino acids) the standards of the 'Codex Alimentarius' apply.

Further, on delivery, the supplier shall provide the beneficiary or his representative with:

— a phytosanitary or health certificate as appropriate,

— a certificate from an official entity confirming that nuclear radiation standards in force have not been exceeded in the Member State where the product is mobilised. The radioactivity certificate must indicate the caesium 134 and 137 and iodine 131 levels.

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A. **CEREALS**

Preliminary comments

The control methods are:

— moisture: ISO Nos 711, 712 and 6540 (maize),

— protein: ICC No 105,

— Hagberg: ISO No 3093,

— Zeleny: ISO No 5529,

— ash: ISO No 2171,

— acidity: AOAC 14022 or ISO No 7305,

— cellulose: AOAC 7070 or ICC No 113,

and for rice: ISO No 7301.

All cereals must be free of odour and live pests and, in the case of products of first-stage processing, of dead pests also. Unless otherwise specified, dead insects shall be deemed to be miscellaneous impurities and may not exceed 0,5 %.

The products listed under 1 to 6 must meet the conditions laid down in Article 2 and Annex I to Regulation (EC) No 824/2000 (OJ L 100, 20.4.2000, p. 31) without prejudice to the special conditions indicated below. Where those requirements are not met, the Commission may apply the reductions provided for in the above Regulation. As regards the products listed under 7 to 15 the reductions are calculated on the basis of the Community rules, *mutatis mutandis*.

1. *Common wheat*

The following minimum requirements apply:

— moisture: maximum 14 %,

— matter which is not basic cereal of unimpaired quality: maximum 10 %, of which:

  — broken grains: maximum 3 % (grain pieces or grains passing through a sieve with a circular mesh 2,5 mm in diameter),

  — grain impurities: maximum 5 % (shrivelled grains, grains of other cereals, grains damaged by pests, grains in which the germ is discoloured and grains overheated during drying),

  — sprouted grains: maximum 2,5 %,

  — miscellaneous impurities: maximum 1 % (weed seeds, damaged grains, extraneous matter, husks, decayed grains, dead insects and insect fragments),

  — ergot: maximum 0,05 %,

— protein: minimum 11,5 % (N × 5,7 in dry matter),

— Hagberg falling number: minimum 220 including the 60 seconds preparation (agitation) time,

— Zeleny index: minimum 25,

— specific weight: minimum 74 kg/hl.

2. ***Durum wheat***

The following minimum requirements apply:

— moisture: maximum 14 %,

— matter which is not basic cereal of unimpaired quality: maximum 10 %, of which:

  — broken grains: maximum 3 % (grain pieces or grains passing through a sieve with a circular mesh 2,5 mm in diameter),

  — grain impurities: maximum 2 % (shrivelled grains, grains of other cereals, grains damaged by pests, grains in which the germ is discoloured and grains overheated during drying),

  — mottled grains and/or grains affected with fusariosis: maximum 5 %,

    of which grains affected with fusariosis: maximum 1,5 %,

  — sprouted grains: maximum 2,5 %,

  — miscellaneous impurities: maximum 0,5 % (weed seeds, damaged grains, extraneous matter, husks, decayed grains, dead insects and insect fragments),

  — ergot: maximum 0,05 %,

— mitadine grains: maximum 25 %,

— protein: minimum 11,5 % (N × 5,7 in dry matter),

— Hagberg falling number: minimum 220 including the 60 seconds preparation (agitation) time,

— specific weight: minimum 78 kg/hl.

3. ***Barley***

Two-row winter or spring barley meeting the following minimum requirements:

— moisture: maximum 14 %,

— matter which is not basic cereal of unimpaired quality: maximum 10 %, of which:

  — broken grains: maximum 3 % (grain pieces or grains passing through a sieve with a circular mesh 2,5 mm in diameter),

  — grain impurities: maximum 5 % (shrivelled grains, grains of other cereals, grains damaged by pests and grains overheated during drying),

  — sprouted grains: maximum 2,5 %,

  — miscellaneous impurities: maximum 1 % (weed seeds, damaged grains, extraneous matter, husks, dead insects and insect fragments),

— specific weight: minimum 67 kg/hl.

4. ***Maize***

Maize meeting the following minimum requirements:

— moisture: maximum 14 %,

— matter which is not basic cereal of unimpaired quality: maximum 8 %, of which:

  — broken grains: maximum 4 % (grain pieces or grains passing through a sieve with a circular mesh 4,5 mm in diameter),

— grain impurities: maximum 3 % (grains of other cereals, grains damaged by pests and grains overheated during drying),

— sprouted grains: maximum 0,5 %,

— miscellaneous impurities: maximum 1 % (weed seeds, damaged grains, extraneous matter, husks, dead insects and insect fragments).

5. ***Rye***

Rye meeting the following minimum requirements:

— moisture: maximum 14 %,

— matter which is not basic cereal of unimpaired quality:

— broken grains: maximum 3 % (grain pieces or grains passing through a sieve with a circular mesh 2,5 mm in diameter),

— grain impurities: maximum 3 % (shrivelled grains, grains of other cereals, grains damaged by pests and grains overheated during drying),

— sprouted grains: maximum 2,5 %,

— miscellaneous impurities: maximum 1 % (weed seeds, damaged grains, extraneous matter, husks, dead insects and insect fragments),

— ergot: maximum 0,05 %,

— Hagberg falling number: minimum 140 including the 60 seconds preparation (agitation) time,

— specific weight: minimum 70 kg/hl.

6. ***Sorghum***

Sorghum meeting the following minimum requirements:

— white sorghum, maximum 2 % red sorghum permitted,

— moisture: maximum 14 %,

— matter which is not basic cereal of unimpaired quality:

— broken grains: maximum 4 % (grain pieces or grains passing through a sieve with a circular mesh 1,8 mm in diameter),

— grain impurities: maximum 3 % (grains of other cereals, grains damaged by pests and grains overheated during drying),

— sprouted grains: maximum 1 %,

— miscellaneous impurities: maximum 1 % (weed seeds, damaged grains, extraneous matter, husks, dead insects and insect fragments),

— tannin: maximum 0,4 % calculated on dry matter by Klaus Daiber method.

7. ***Milled round, medium or long grain rice***

Wholly milled rice meeting the following requirements:

— moisture: maximum 15 %,

— broken grains: maximum 5 %,

— chalky grains: maximum 5 %,

— grains striated with red: maximum 3 %,

— spotted and/or stained grains: maximum 2,5 %,

— yellow grains: maximum 0,05 %,

— amber grains: maximum 0,2 %,

— tolerance of extraneous matter consisting of:

  — inedible mineral or vegetable substances, provided they are not toxic: maximum 0,01 %,

  — edible extraneous grains or parts thereof: maximum 0,1 %.

8. ***Parboiled round, medium or long grain rice***

Parboiled and milled rice meeting the following requirements:

— moisture: maximum 15 %,

— broken grains: maximum 5 %,

— grains striated with red: maximum 3 %,

— spotted and/or stained grains: maximum 1,5 %,

— pecks: maximum 1 %,

— tolerance of extraneous matter consisting of:

  — inedible mineral or vegetable substances, provided they are not toxic: maximum 0,01 %,

  — edible extraneous grains or parts thereof: maximum 0,1 %,

— grains not parboiled: maximum 0,5 %,

— grains not completely gelatinised: maximum 4 %.

9. ***Broken rice***

Broken rice meeting the following requirements:

— moisture: maximum 15 %,

— fragments of rice: maximum 1,5 %,

— chalky grains: maximum 6 %,

— grains striated with red: maximum 10 %,

— spotted and/or stained grains: maximum 4 %,

— yellow and/or amber grains: maximum 1,175 %,

— tolerance of extraneous matter consisting of:

  — inedible mineral or vegetable substances, provided they are not toxic: maximum 0,01 %,

  — edible extraneous grains or parts thereof: maximum 0,1 %.

10. ***Common wheat flour***

Common wheat flour yielding dough that does not stick during the mechanical kneading process and meeting the following requirements:

— moisture: maximum 14 %,

— protein: minimum 10,5 % (N × 6,25 in dry matter),

— Hagberg falling number: minimum 220, including the 60 seconds preparation (agitation) time,

— Zeleny index: minimum 25,

— ash: maximum 0,6 % of dry matter,

— fatty acidity: maximum 0,5 g KOH/g of oil.

11. ***Maize flour***

Maize flour meeting the following requirements:

— moisture: maximum 13 %,

— acidity: maximum 0,9 %,

— fat: maximum 1,3 %,

— crude cellulose: maximum 0,8 % of dry matter.

12. ***Rye flour***

Rye flour meeting the following requirements:

— moisture: maximum 14 %,

— Hagberg falling number: minimum 140 including the 60 seconds preparation (agitation) time,

— ash: maximum 1,4 % of dry matter.

13. ***Durum wheatmeal***

Durum wheatmeal meeting the following requirements:

— granulation: passage of 10 % maximum through a sieve of mesh opening 0,160 mm,

— moisture: maximum 13 %,

— ash: maximum 1,3 % of dry matter,

— protein: minimum 11 % (N × 5,7 in dry matter).

14. ***Maize grits***

Maize grits meeting the following requirements:

— moisture: maximum 13 %,

— acidity: maximum 0,6 %,

— fat: maximum 0,9 %,

— crude cellulose: maximum 0,6 % of dry matter.

15. ***Oat flakes***

Quick cooking oat flakes produced from top quality high density oats and meeting the following requirements:

— moisture: maximum 12 %,

— ash: maximum 2,3 % of dry matter,

— crude fibre: maximum 1,5 % of dry matter,

— husks: maximum 0,1 % of dry matter,

— protein: minimum 12 % of dry matter,

— flakes of other cereals: maximum 2 %.

B. **FRUIT AND DRIED VEGETABLES**

1. ***Tomato concentrate***

Concentrate of tomatoes from the most recent harvest meeting the minimum quality requirements laid down in Article 10 of Regulation (EEC) No 1764/86 (OJ L 153, 7.6.1986, p. 1) and the following requirements:

— total solids: 30-31 %,

— soluble solids (tomato): 28-30 %,

— salt (NaCl): maximum 1,3 %,

— acidity (citric acid): maximum 3 %.

2. ***Tomato powder***

Powder of tomatoes from the most recent harvest, vacuum dehydrated at 90 °C maximum, meeting the minimum quality requirements laid down in Articles 11 and 12 of Regulation (EEC) No 1764/86 (OJ L 153, 7.6.1986, p. 1) and the following requirements:

— moisture: maximum 4 %,

— salt (NaCl): maximum 1,3 %,

— acidity (citric acid): maximum 7,5 %.

3. ***Currants***

Currants from the most recent harvest meeting the following requirements:

— 'choice' quality,

— medium size.

Further, the currants must meet the minimum quality requirements laid down in Article 1 of Regulation (EC) No 1666/1999 (OJ L 197, 29.7.1999, p. 32).

4. ***Broad beans***

Broad beans (*Vicia faba major*), cleaned and fumigated. The beans shall be free of live insects and contain at most 0,1 % of dead insects, insect parts/debris or other impurities of animal origin, and meet the following requirements:

— harvest: the most recent,

— bean size: minimum 10 mm,

— moisture: maximum 15 %,

— broken beans: maximum 3 %,

— extraneous matter: maximum 1 %,

— total damaged beans: maximum 2 %,

— cooking time: maximum 90 minutes (after soaking for 12 hours).

5. ***Horse beans***

Horse beans (*Vicia faba equina*), cleaned and fumigated. The beans shall be free of live insects and contain at most 0,1 % of dead insects, insect parts/debris or other impurities of animal origin, and meet the following requirements:

— harvest: the most recent,

— bean size: maximum 13 mm (measured with a sieve of circular mesh),

— moisture: maximum 15 %,

— broken beans: maximum 3 %,

— extraneous matter: maximum 1 %,

— total damaged beans: maximum 2 %,

— cooking time: maximum 90 minutes (after soaking for 12 hours).

6. ***Split peas***

Yellow or green peas (*Pisum sativum*) from the most recent harvest. The peas must not have been artificially coloured. The split peas must be steam-treated for at least two minutes or fumigated and meet the following requirements:

— moisture: maximum 15 %,

— extraneous matter: maximum 0,1 %,

— broken splits: maximum 10 % (pea fragments passing through a sieve with a circular mesh 5 mm in diameter),

— peas of different colour or discoloured: maximum 1,5 % (yellow peas), maximum 15 % (green peas),

— cooking time: maximum 60 minutes (without soaking) or maximum 45 minutes (after soaking for 12 hours).

If the split peas have been fumigated the supplier shall, on delivery, provide the beneficiary or his representative with a fumigation certificate. The type of pea (yellow or green) may be specified in the invitation to tender.

C. **SUGAR**

1. ***White sugar***

White sugar of the standard quality, Grade 2, as referred to in Regulation (EEC) No 793/72 (OJ L 94, 21.4.1972, p. 1) meeting the requirements laid down in Article 3(3) of Regulation (EEC) No 2103/77 (OJ L 246, 27.9.1977, p. 2). The rule provided at the second indent of Article 18(2)(a) of Regulation (EEC) No 2103/77 is binding for the determination of the sugar category.

The sugar must have been produced in the Community, in accordance with Article 1(2) of Regulation (EC) No 2038/1999 (OJ L 252, 25.9.1999, p. 1): either A or B sugar (points (e) and (f)) or C sugar (point (g)). The type of sugar (A, B or C) shall be specified in the invitation to tender.

D. **VEGETABLE OILS**

Preliminary comments

The control methods are:

— water: ISO 662,

— impurities: ISO 663,

— free fatty acids: ISO 660,

— palmitic, erucic, linoleic and oleic acids: ISO 5508 and 5509,

— brassicasterol, cholesterol and delta-7-stigmasterol: ISO 6799,

— iodine number: ISO 3961,

— peroxide number: ISO 3960,

— soap: AOCS Cc 15-60,

— authorised additives: ISO 6463,

— phosphorus: AOCS Ca 12-55,

— colour: AOCS Cc 136-45.

1. ***Rapeseed oil***

Refined rapeseed oil meeting the following requirements:

— water and volatile matter: maximum 0,2 % m/m,

— insoluble impurities: maximum 0,05 % m/m,

— free fatty acids: maximum 0,15 %, expressed as oleic acid,

— erucic acid: maximum 5 % of total fatty acids present,

— brassicasterol: 5-13 % of total sterol content,

— soap: maximum 0,005 % m/m,

— no foreign odours or flavours,

— peroxide number: maximum 10 milliequivalents of active oxygen per kg of oil (maximum 2 milliequivalents in case of supply ex-works or free at port of shipment),

— specific weight at 20 °C: 0,910-0,920 g/cm³,

— refractive index at 40 °C: 1,465-1,469,

— authorised additives: maximum 100 mg butylated hydroxytoluene (BHT-E-321) per kg of oil.

2. ***Sunflower oil***

Refined sunflower oil meeting the following requirements:

— water and volatile matter: maximum 0,2 % m/m,

— insoluble impurities: maximum 0,05 % m/m,

— free fatty acids: maximum 0,15 %, expressed as oleic acid,

— linoleic acid: maximum 0,5 % of total fatty acids present,

— delta-7-stigmasterol: minimum 9 % of total sterol content,

— brassicasterol: maximum 0,5 % of total sterol content,

— soap: maximum 0,005 % m/m,

— no foreign odours or flavours,

— peroxide number: maximum 10 milliequivalents of active oxygen per kg of oil (maximum 2 milliequivalents in case of supply ex-works or free at port of shipment),

— specific weight at 20 °C: 0,918-0,923 g/cm³,

— refractive index at 40 °C: 1,467-1,469,

— authorised additives: maximum 100 mg butylated hydroxytoluene (BHT-E-321) per kg of oil.

3. ***Olive oil***

Olive oil meeting, for each type indicated in the Annex to Regulation No 136/66/EEC (OJ 172, 30.9.1966, p. 3025/66), the respective characteristics specified in Regulation (EEC) No 2568/91 (OJ L 248, 5.9.1991, p. 1).

4. ***Maize oil***

Refined maize/corn oil meeting the following requirements:

— water and volatile matter: maximum 0,2 % m/m,

— insoluble impurities: maximum 0,05 % m/m,

— free fatty acids: maximum 0,15 %, expressed as oleic acid,

— colour, Lovibond $5^1/_4$" (red/yellow): maximum 3/25,

— soap: maximum 0,005 % m/m,

— no foreign odours or flavours,

— peroxide number: maximum 10 milliequivalents of active oxygen per kg of oil (maximum 2 milliequivalents in case of supply ex-works or free at port of shipment),

— specific weight at 20 °C: 0,917-0,925 g/cm³,

— refractive index at 40 °C: 1,465-1,468,

— iodine number (Wijs): 103-128 g/100 g,

— palmitic acid: 8-14 % of total fatty acids present,

— oleic acid: maximum 35 % of total fatty acids present,

— linoleic acid: 50-62 % of total fatty acids present.

5. ***Soya oil***

Refined soya oil meeting the following requirements:

— appearance at ambient temperature: clear and shining,

— water and volatile matter: maximum 0,2 % m/m,

— insoluble impurities: maximum 0,05 % m/m,

— free fatty acids: maximum 0,1 %, expressed as oleic acid,

— colour, Lovibond $5^1/_4$" (red/yellow): maximum 1,5/15,

— soap: maximum 0,005 % m/m,

— no foreign odours or flavours,

— peroxide number: maximum 10 milliequivalents of active oxygen per kg of oil (maximum 2 milliequivalents in case of supply ex-works or free at port of shipment),

— specific weight at 20 °C: 0,919-0,925 g/cm³,

— refractive index at 40 °C: 1,466-1,470,

— iodine number (Wijs): 125-140 g/100 g.

E. **MILK PRODUCTS**

Preliminary comments

The milk powders must be manufactured after the award of the supply contract.

They must be processed from pasteurised milk from animals in good health, under excellent sanitary conditions which are supervised by qualified technical personnel. The area of production of the raw milk must in the 12 months preceding manufacture have been free of foot-and-mouth disease, bovine spongiform encephalopathy (BSE) and any other infectious disease which is compulsorily notifiable. On delivery, the supplier shall provide the beneficiary or his representative with a veterinary and/or health certificate from an official entity confirming that these requirements have been met.

The reference methods for analysis and quality evaluation of milk and milk products are those listed in the Annex to Regulation (EC) No 1854/96 (OJ L 246, 27.9.1996, p. 5).

1. *Skimmed-milk powder*

Skimmed-milk powder obtained by the spray method and meeting the following minimum requirements:

— protein: minimum 31,4 % of non-fat dry matter,

— fat: maximum 1 %,

— moisture: maximum 4 %,

— titratable acidity in ml of decinormal sodium hydroxide solution: maximum 19,5,

— lactates: maximum 150 mg/100 g,

— additives: none,

— phosphatase test: negative, i.e. maximum 4 µg of phenol/g of reconstituted milk,

— insolubility index: maximum 0,5 ml (at 24 °C),

— burnt particles: maximum 15 mg, i.e. at least disc B,

— micro-organisms: maximum 40 000/g,

— coliform test: negative in 0,1 g, in accordance with Regulation (EC) No 1080/96 (OJ L 142, 15.6.1996, p. 13),

— buttermilk test: negative,

— whey test: negative,

— taste and smell: clean,

— appearance: white or slightly yellow, no impurities or coloured particles,

— antimicrobial substances: negative.

2. *Vitaminised skimmed-milk powder*

Vitaminised skimmed-milk powder obtained by the spray method and meeting the requirements set out at E.1 and also the following:

— vitamin A content in IU/100 gram: 5 000-10 000,

— vitamin D content in IU/100 gram: 500-1 000.

The vitamin mixture incorporated in the milk must be guaranteed to contain 10 times more vitamin A than vitamin D. The vitamins must be of pharmaceutical quality and produced for human consumption. The vitamin A must be in the form of palmitate and/or acetate. The 10:1 ratio between the vitamin A and vitamin D concentration and also the content of these vitamins in the preparation to be added to the skimmed-milk powder shall be guaranteed by the producer and/or supplier in writing. Only products meeting these requirements may be added to the skimmed-milk powder to enrich it with vitamins A and D.

The information on the preparation of the vitamins A and D used allowing identification of:

— entries, removals and quantities used,

— the name and address of the producer and/or supplier,

— the enrichment procedure used,

— the 'use-by' date,

must be entered in a register that the manufacturer of the vitaminised skimmed-milk powder shall be obliged to keep. The register shall be available to the Commission or its representative (monitor) for consultation.

The reference method for determination of vitamin A content is that given in international standard FIL 142. That for determining the vitamin D content of the preparation to be added to the skimmed-milk powder is the one given in AOAC Methods 43.079.

3. ***Semi-skimmed-milk powder***

Semi-skimmed-milk powder obtained by the spray method and meeting the requirements set out at E.1 with the following changes:

— fat: 12-15 %,

— moisture: maximum 3 %.

4. ***Whole-milk powder***

Extra grade whole-milk powder obtained by the spray method and meeting the following requirements:

— fat: minimum 26 %,

— moisture: maximum 3 %,

— titratable acidity (of non-fat dry matter) ADPI:

  — in ml of decinormal sodium hydroxide solution: maximum 3,

  — in lactic acid: maximum 0,15 %,

— lactates (in non-fat dry matter): maximum 150 mg/100 g,

— additives: none,

— phosphatase test: negative, i.e. maximum 4 µg of phenol/g of reconstituted milk,

— insolubility index: maximum 0,5 ml (at 24 °C),

— burnt particles: maximum 15 mg, i.e. at least disc B,

— micro-organisms: maximum 50 000/g,

— coliform test: negative in 0,1 g, in accordance with Regulation (EC) No 1080/96 (OJ L 142, 15.6.1996, p. 13),

— buttermilk test: negative,

— whey test: negative,

— taste and smell: clean,

— appearance: white or slightly yellow, no impurities or coloured particles,

— antimicrobial substances: negative.

5. ***Butter***

Unsalted butter meeting the requirements of Annex I to Regulation (EC) No 454/95 (OJ L 46, 1.3.1995, p. 1), in particular:

— milk fat: minimum 82 %,

— moisture: maximum 16 %,

— non-milk fat dry matter: maximum 2 %.

6. ***Butteroil***

Butteroil meeting the following requirements:

— milk fat: minimum 99,8 %,

— moisture and non-milk fat dry matter: maximum 0,2 %,

— free fatty acids, expressed as oleic acid: maximum 0,35 %,

— peroxide number (milliequivalents of active oxygen/kg): maximum 0,3,

— neutralisers, preservatives, antioxidants: none,

— taste and smell: clean, no off-tastes or smells,

— copper: maximum 0,05 ppm,

— iron: maximum 0,2 ppm.

7. ***Feta-type cheese***

Cheese of the feta type made solely from cow's milk and meeting the following requirements:

— weight of water in non-fat matter: maximum 72 %,

— weight of fat in dry matter: minimum 40 %.

It must be manufactured after the award of the supply contract.

8. ***Processed cheese***

Processed cheese meeting the following requirements:

— weight of fat: maximum 36 %,

— weight of fat in dry matter: minimum 40 %,

— weight of dry matter: minimum 43 %.

Conservation (without refrigeration): minimum 12 months from manufacture. It must be manufactured after the award of the supply contract.

F. **COMPOSITE PRODUCTS**

Preliminary comments

Products 1, 2 and 3 must at least meet the standards of Directive 96/5/EC (OJ L 49, 28.2.1996, p. 17). Products 4 and 5 must at least meet the standards of Directive 91/321/EEC (OJ L 175, 4.7.1991, p. 35).

Pesticide residues: products must be prepared with particular care in line with good manufacturing practice so that the residues of any pesticides that had to be used during production, storage or processing of the raw materials or finished product disappear or, if this is not technically possible, are reduced as much as possible.

The products listed under 1 to 7 must be manufactured after the award of the supply contract. They must have a shelf life of at least 12 months from manufacture.

1. ***Cereal-based weaning food***

Cereal-based weaning food suitable for infants and young children (from four months old) meeting the requirements of Articles 1(2)(a)(ii), 3 and 4 of Directive 96/5/EC. Energy: minimum 450 kcal/100 g; at least 30 % of the energy must be provided by lipids.

The cereals used must be pre-cooked so that no further cooking is required before consumption. The product must contain a protein-rich food such as milk or soya concentrate and an appetite-stimulating ingredient such as vanilla suited to the recipients' dietary habits.

All processing and drying should be carried out in a manner that minimises loss of nutritive value, particularly protein quality. The moisture content of the products shall be governed by good manufacturing practice for the individual product categories and shall be such as to ensure a minimum loss of nutritive value and to prevent the multiplication of micro-organisms.

When reconstituted, the product shall have a uniformly smooth texture, free of lumps and particles requiring chewing, and shall be suitable for spoon feeding to infants and young children.

It must contain per 100 g of dry matter:

— vitamin B1: minimum 0,5 mg,

— vitamin B2: minimum 0,3 mg,

— vitamin B6: minimum 0,3 mg,

— vitamin B12: minimum 0,7 µg,

— vitamin C: minimum 20 mg,

— vitamin E: 3-9 mg,

— folic acid: minimum 25 µg,

— niacin: minimum 6 mg,

— calcium: minimum 600 mg,

— sodium: maximum 300 mg,

— iron: minimum 10 mg,

— zinc: minimum 10 mg.

Specific prohibition

The product and its components must not have been treated with ionising radiation.

Contaminants

The product must be free of hormone and antibiotic residues (as determined by means of approved methods) and virtually free of other contaminants, especially pharmacologically active substances.

Hygiene

To the extent permitted by good manufacturing practice, the product must be free of objectionable matter.

When tested by appropriate methods of sampling and examination, it must:

— be free of pathogenic micro-organisms,

— contain no substance originating from micro-organisms in amounts presenting a health risk,

— contain no other toxic or harmful substance in amounts presenting a health risk.

It shall be prepared, packaged and stored in hygienic conditions and should comply with the Code of Hygiene Practice for Foods for Infants and Young Children (CAC/RCP 21-1979).

Recommendation

No novel food ingredients should be used.

2. ***Biscuits***

Biscuits of a minimum nutritional value of 450 kcal/100 g meeting the requirements of Articles 1(2)(a)(iv), 3 and 4 of Directive 96/5/EC and the following requirements:

— moisture: maximum 3,5 %,

— protein: minimum 15 %,

— carbohydrate: minimum 60 %,

— lipids: minimum 18 %.

Essential vitamins and minerals (60-80 % of RDA/unit)/100 g

— vitamin A: minimum 1 560 IU,

— vitamin B1: minimum 0,8 mg,

— vitamin B2: minimum 0,8 mg,

— vitamin B6: minimum 0,8 mg,

— vitamin B12: minimum 3,1 µg,

— vitamin C: 20-45 mg,

— vitamin D: minimum 160 IU,

— vitamin E: 3-9 mg,

— folic acid: maximum 270 µg,

— niacin: minimum 6,5 mg,

— pantothenic acid: minimum 3,5 mg,

— calcium: minimum 260 mg,

— sodium: maximum 300 mg,

— iron: minimum 4,2 mg,

— iodine: minimum 50 µg.

The biscuits must be directly consumable and mixable with drinking-water, milk or another suitable liquid to form a homogeneous paste. The product must contain a protein-rich food such as milk or soya concentrate and an appetite-stimulating ingredient such as vanilla suited to the recipients' dietary habits.

3. ***Wheat/soya blend***

Product in the form of a powder that after mixing with drinking-water and heating for some minutes is ready to consume. It must have a minimum nutritional value of 400 kcal/100 g and meet the requirements of Articles 1(2)(a)(ii), 3 and 4 of Directive 96/5/EC. Moreover, it must be free of pathogens and meet the following requirements:

— moisture: maximum 9 %,

— fat: minimum 6 % (of dry matter),

— crude protein: minimum 19 % (of dry matter),

— crude fibre: minimum 3 % (of dry matter),

— ash: maximum 3 % (of dry matter),

— mesophilic aerobic bacteria: maximum 10 000/g,

— yeast and moulds: maximum 100/g,

— coliforms: maximum 10/g,

— salmonella test: negative in 125 g,

— E.coli: negative in 1 g.

Ingredients:

— pre-cooked soft wheat flour: around 65 %,

— pre-cooked (toasted) whole soya flour: around 30 %,

— sugar: minimum 5 %,

— vitamin mix: 0,5 kg/t of product,

— mineral mix: 2 kg/t of product.

Vitamin mix (per kg of mixture):

— vitamin A: 1,5 I.M.U,

— vitamin B1: 1,6 g,

— vitamin B2: 5,6 g,

— vitamin B12: 0,015 g,

— vitamin C: 600 g,

— niacinamide: 60 g,

— folic acid carrier: 0,75 g.

Mineral mix (per kg of mixture):

— calcium: 333,33 g,

— zinc: 16,67 g,

— iron carrier: 26,67 g.

4. ***Infant formula***

Preparation for infants (up to five months old) in the form of a powder of nutritive value 60 to 75 kcal/100 ml. The following requirements must be met:

— protein: 1,8-3 g/100 kcal,

— lipids: 3,3-6,5 g/100 kcal,

— carbohydrate: 7-14 g/100 kcal,

— moisture: maximum 3 %.

5. ***Follow-on formula***

Follow-on preparation for young children (from five months old) in the form of a powder of nutritive value 60 to 80 kcal/100 ml. The following requirements must be met:

— protein: 2,25-4,5 g/100 kcal,

— lipids: 3,3-6,5 g/100 kcal,

— carbohydrate: 7-14 g/100 kcal,

— moisture: maximum 3 %.

6. ***High energy milk***

Milk product in the form of a powder for treatment of severe protein and energy malnutrition. Since it already contains all necessary substances (milk, lipids, sugar, minerals, vitamins and trace elements) no others should be added. Its use is reserved for therapeutic renutrition centres. 450-460 g of powder is to be mixed with two litres of drinking-water. Each 100 g of powder must meet the following requirements:

— moisture: maximum 2,5 %,

— energy: 520-550 kcal,

— protein: 10-12 % of total energy,

— lipids: 45-60 % of total energy,

— sodium: maximum 290 mg,

— potassium: 1 100-1 400 mg,

— calcium: 300-600 mg,

— phosphorus: 300-600 mg,

— magnesium: 80-140 mg,

— iron: maximum 0,3 mg,

— zinc: 11-14 mg,

— copper: 1,4-1,8 mg,

— selenium: 20-40 µg,

— iodine: 70-140 µg,

— vitamin A: 0,8-1,1 mg,

— vitamin B1: minimum 0,5 mg,

— vitamin B2: minimum 1,6 mg,

— vitamin B6: minimum 0,6 mg,

— vitamin B12: minimum 1,6 µg,

— vitamin C: minimum 50 mg,

— vitamin D: 15-20 µg,

— vitamin E: minimum 20 mg,

— vitamin K: 15-30 µg,

— folic acid: minimum 200 µg,

— nicotinic acid: minimum 5 mg,

— pantothenic acid: minimum 3 mg,

— biotin: minimum 60 µg,

— n-6 fatty acids: 3-10 % of total energy,

— n-3 fatty acids: 0,3-2,5 % of total energy,

— additives: none except specified minerals and vitamins,

— neutralisers: none,

— phosphatase test: negative, i.e. maximum 4 μg phenol/g of reconstituted milk,

— insolubility index: maximum 0,5 ml (at 24 °C),

— burnt particles: maximum 15 mg, i.e. at least disc B,

— micro-organisms: maximum 10 000/g,

— coliform test: negative in 1 g,

— Clostridium perfringens test: negative in 1 g,

— yeasts: maximum 10 in 1 g,

— moulds: maximum 50 in 1 g,

— pathogenic staphylococci test: negative in 1 g,

— salmonella test: negative in 125 g,

— listeria test: negative in 25 g,

— antibiotics: none.

The added minerals must come from water soluble salts. The balance between the salt equivalents of weak acids (citrate, acetate, phosphate) and the sum of the magnesium and calcium salts must be such that excess cations are below 0,1 meq/100 g. Vitamins and minerals must be incorporated before drying of the final product.

7. ***Compound food***

Compound food in the form of a powder, to be used as a follow-on from high energy milk (see F.6), providing minimum energy of 100 kcal/100 ml and meeting the following requirements per 100 g of powder:

— moisture: maximum 8 %,

— protein: 9-12 % of total energy,

— lipids: 35-54 % of total energy,

— sodium: 55-100 mg,

— potassium: 170-280 mg,

— calcium: 80-120 mg,

— phosphorus (excluding phytates): 65-100 mg,

— magnesium: 27-100 mg,

— iron: 1-2 mg,

— zinc: 1-2 mg,

— copper: 85-300 μg,

— selenium: 4,5-15 μg,

— iodine: 12-30 μg,

— vitamin A: 60-100 μg,

— vitamin B1: minimum 90 μg,

— vitamin B2: minimum 180 µg,

— vitamin B6: minimum 90 µg,

— vitamin B12: minimum 0,18 µg,

— vitamin C: minimum 7 mg,

— vitamin D: 1-3 µg,

— vitamin E: minimum 0,9 mg,

— vitamin K: minimum 4,5 µg,

— folic acid: 45-180 µg,

— nicotinic acid: minimum 1,2 mg,

— pantothenic acid: minimum 0,9 mg,

— biotin: minimum 9 µg,

— n-6 fatty acids: 300-1 200 mg,

— n-3 fatty acids: 40-600 mg.

8. ***Pasta***

Pasta of durum wheatmeal meeting the following requirements:

— moisture: maximum 12,5 %,

— ash: 0,70-0,95 %, of dry matter,

— cellulose: 0,20-0,45 %, of dry matter,

— protein: minimum 10,5 % (N × 5,7 in dry matter),

— acidity: maximum 4. The acid value is expressed by the number of cm^3 of normal alkaline solution required to neutralise 100 g of dry matter.

The production date must not be more than three months before the deadline for the submission of tenders.

G. **FISHERY PRODUCTS**

1. ***Tinned sardines***

Whole headed sardines *(Sardina pilchardus Walbaum)* in vegetable oil.

Conservation: minimum three years from manufacture. The production date must not be more than nine months before the deadline for the submission of tenders.

2. ***Tinned mackerel***

Mackerel *(Scomber scombrus* or *Scomber japonicus)* presented as fillets (no bone), fillet pieces (no bone) or salmon-type steaks (whole pieces without head, viscera or tail) in natural oil, brine, vegetable oil or tomato sauce.

The type of presentation may be specified in the invitation to tender.

Conservation: minimum three years from manufacture. The production date must not be more than nine months before the deadline for the submission of tenders.

H. **MEAT PRODUCTS**

Preliminary remarks

The meat products must meet the requirements laid down in Chapter II of Annex B to Council Directive 77/99/EEC (OJ L 26, 31.1.1977, p. 85).

Conservation: minimum three years from manufacture. The production date must not be more than six months before the deadline for the submission of tenders.

1. *Corned beef*

Product consisting exclusively of bovine meat (minimum 90 %), stable at ambient temperature (salted, tinned and cooked), meeting the requirements laid down in Regulation (EEC) No 2388/84 (OJ L 221, 18.8.1984, p. 28) as well as the following requirements:

— moisture: maximum 60 %,

— protein: minimum 21 % (the proportion of collagenous protein in relation to total protein content must not exceed 35 %),

— fat: maximum 15,5 %,

— salt: maximum 2 %,

— sugar: maximum 1 %,

— ash: maximum 3,5 %.

The product may not contain bone, ligament, gristle, hair, foreign matter or any additive, in particular thickening agents, other than tendon collagen of bovine origin. Moreover, it must not be finely minced and must be free of unpleasant odours and tastes.

2. *Canned beef*

Product consisting exclusively of bovine meat (minimum 80 %), stable at ambient temperature (salted, tinned and cooked), meeting the requirements laid down in Regulation (EEC) No 2388/84 (OJ L 221, 18.8.1984, p. 28) as well as the following requirements:

— moisture: maximum 65 %,

— protein: minimum 18 % (the proportion of collagenous protein in relation to total protein content must not exceed 35 %),

— fat: maximum 18 %,

— salt: maximum 2 %,

— sugar: maximum 1 %,

— ash: maximum 2,5 %.

The product may not contain bone, ligament, gristle, hair, foreign matter or any additive, in particular thickening agents, other than tendon collagen of bovine origin. Presentation when sliced must be a firm moulded product (15-30 mm pieces) containing a limited amount of minced meat. It must be free of unpleasant odours and tastes.

3. ***Beef liver pâté***

Ingredients:

— bovine meat: minimum 71 %,

— beef or calf liver: minimum 5 %,

— milk protein: maximum 2 %,

— water: maximum 12 %,

— starch: maximum 8 %,

— salt: maximum 1,8 %,

— sodium nitrite: maximum 0,01 %.

Meat product, stable at ambient temperature (salted, tinned and cooked) and meeting the following requirements:

— moisture: maximum 57 %,

— protein: minimum 12 %,

— fat: maximum 30 %,

— salt: maximum 2 %.

Presentation must be a homogeneous spreadable paste with a limited quantity of melted fat. Moreover, it must be free of unpleasant odours and tastes.

4. ***Canned pork***

Product consisting exclusively of pigmeat (minimum 80 %), stable at ambient temperature (salted, tinned and cooked) and meeting the following requirements:

— moisture: maximum 60 %,

— protein: minimum 12 % (the proportion of collagenous protein in relation to total protein content must not exceed 45 %),

— fat: maximum 30 %,

— salt: maximum 2 %,

— ash: maximum 4 %.

Presentation when sliced must be a chopped product containing at least 50 % coarse pieces (around 8 mm) of meat bound by a fine emulsion containing a minimum quantity of rendered fat. Moreover, it must be free of unpleasant odours and tastes.

5. ***Pig liver pâté***

Ingredients:

— pig liver: minimum 47 %,

— pig fat: maximum 38 %,

— water: maximum 12 %,

— starch: maximum 8 %,

— salt: maximum 1,55 %,

— spices: maximum 0,75 %,

— monosodium glutamate: maximum 0,05 %,

— sodium nitrite: maximum 0,01 %.

Meat product, stable at ambient temperature (salted, tinned and cooked) and meeting the following requirements:

— moisture: maximum 60 %,

— protein: minimum 11 %,

— fat: maximum 30 %,

— salt: maximum 2 %.

Presentation must be a homogeneous spreadable paste with a limited quantity of melted fat. Moreover, it must be free of unpleasant odours and tastes.

6. ***Canned poultrymeat***

Product consisting of poultrymeat (minimum 80 %), stable at ambient temperature (salted, tinned and cooked) and meeting the following requirements:

— moisture: maximum 65 %,

— protein: minimum 13 % (the proportion of collagenous protein in relation to total protein content must not exceed 20 %),

— fat: 12-20 %,

— salt: maximum 2 %,

— starch: maximum 4 %,

— ash: maximum 3 %.

The product must be firm and easy to slice. It must not contain bone, ligament, gristle or foreign matter other than starch. The fat or gelatine separation must not exceed 2 %. Moreover, it must be free of unpleasant odours and smells.