



EUROPEAN ICE CREAM ASSOCIATION vzw

**CODEX FÜR SPEISEEIS**

**CODE VOOR CONSUMPTIE-IJS**

**CODE DES GLACES ALIMENTAIRES**

**KODEX FOR KONSUMIS**

**CODE FOR EDIBLE ICES**

**CODICE DEI GELATI**

**CODIGO DE LOS HELADOS**

**ΚΩΔΙΚΑΣ ΓΙΑ ΠΑΓΩΤΑ**

**CÓDIGO DOS GELADOS**

**KODEX FÖR GLASS**

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1996, 1st edition  
2003, revision 1  
2006, revision 2

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## INTRODUCTORY NOTE

During the 1990s, the Members of EUROGLACES, working over a number of years, developed a Code of Practice for edible ices. The first edition, printed in spring 1996, was formally approved and accepted by the then national ice-cream industry federations of the EU.

The Code seeks to ensure fair competition for intra-Community trade by defining a set of reserved denominations, stipulating that the listed product denominations as set out in the EU languages may be used when the corresponding compositional standards in this Code are met.

Through these agreed provisions by the national ice-cream industry federations, the Code guarantees consistent products to the consumer and provides appropriate and agreed translations for these category denominations, where local legislations would sometimes fail to provide this transparency for traded products between member states.

The Code has been used to good effect in helping Member States to arrive at national compositional requirements which are equivalent to those suggested by the Code.

Ten years after the first edition, the rising incidence of largely preventable diseases, such as obesity and diabetes, and the dietary/lifestyle recommendations on how to address this have inspired EUROGLACES to review the Code.

The resultant liberalisation of selected compositional standards will enable a wider range of product options to be offered to consumers who are increasingly aware of the influences of diet and physical activity on health and wish to make informed choices within the context of a balanced diet and active lifestyle.

This revision also updates the Code references to hygiene and microbiological criteria legislation and provisions in order to reflect the new Regulations implemented from 1 January 2006.

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## I. GENERAL BASIC DEFINITION

### 1.1 **EDIBLE ICES are food products**

- *into the composition of which all food ingredients as well as all additives which are authorised by the current provisions, may enter,*
- *the solid or pasty texture of which is obtained by freezing,*
- *which are stored, transported, sold and consumed in a frozen state.*

### 1.2 **Edible ice may be associated with other food to form a compound product; in such cases,** *the provisions of the EUROGLACES Code apply exclusively to the edible ice component of this compound product.*

## II. DENOMINATION PRINCIPLES

- 2.1 *A product complying with one of the category standards as defined under Chapter 3 below may receive the reserved but not obligatory denomination which corresponds to this category.*
- 2.2 **Terminology:**  
For the correct understanding of the provisions set out below, the following definitions apply:
- 2.2.1 **“Edible Fat” means:**
- *either dairy fat,*
  - *or fat from eggs and egg products,*
  - *or any other edible fat of plant origin,*
  - *or a mixture, in any proportion of the above.*
- 2.2.2 **“Non Dairy Proteins” means:**
- *either proteins originating from plants, algae, fungi and other micro-organisms,*
  - *or proteins derived from eggs or egg-products,*
  - *or gelatine,*
  - *or a mixture, in any proportion, of the above.*
- 2.2.3 **“MSNF” means:**  
*“Milk Solids Non Fat”, the dry solids of milk, minus milk fat.*
- 2.2.4 **“Dairy Proteins” means:**  
*any preparation containing one or more milk proteins (caseins, caseinates and proteins from milk serum and from whey) in any proportion.*
- 2.2.5. **“Fruit” means:**  
*edible part of fruit of the equivalent as juice, extracts, concentrates or dehydrated products and so on.*  
*Fruit, pulp, juice or any other preparation may be used either fresh or preserved by any adequate technical process.*

### III. DEFINITION OF THE RESERVED DENOMINATIONS

#### 3.0 **Preliminary Note:**

The descriptive definitions below should be used in conjunction with the Annexe to Chapter III.

*Edible ices for which one may only use Dairy Fat and/or Dairy Proteins may however also contain:*

- a) *fats and/or proteins derived from eggs;*
- b) *flavouring matters in which Fats and/or Proteins are naturally present;*
- c) *authorised additives in which Fats and /or Proteins are naturally present;*
- d) *gelatine.*

#### 3.1 **The denominations:**

Wassereis, Waterijs, Glace à l'eau, Glaçon, Limonadeis, **Water Ice, or Ice Lolly**, Ghiacciolo, Helado de Agua, Pagoto Granita, Gelado de Água, Is/Ispinne

*are reserved for a product complying with the basic definition and containing mainly water and sugars.*

#### 3.2 **The denominations:**

Eis, Ijs, Glace, Is, **Ice Cream**, Gelato, Helado, Pagoto, Gelado, Glass

*are reserved for a product complying with the basic definition and being an emulsion typically composed of water and/or milk, edible fats, proteins and sugars.*

#### 3.3 **The denominations:**

Milchspeiseeis, Melkijs, Glace au Lait, Maelkeis, **Milk Ice**, Gelato di Latte, Helado de Leche, Pagoto Galaktos, Gelado de Leite, Mjölkglass

*are reserved for a product complying with the basic definition and containing at least 2.5% of exclusively dairy fat and at least 6% of Milk Solids Non Fat (cf. 2.2.3), with the exclusion of any fat and/or protein other than of dairy origin. (cf. 3.0)*

#### 3.4 The denominations:

Eiskrem, Roomijs, Crème Glacée, Floedeis, **Dairy Ice Cream**, Crema Gelato, Helado Crema, Pagoto Krema, Gelado de Nata, Gräddglass

*are reserved for a product complying with the basic definition and containing at least 5% of Dairy Fat with the exclusion of any fat and/or protein other than of dairy origin. (cf.3.0)*

#### 3.5 The denominations:

FF Frucht Eis, FF Vruchtenijs, Glace aux Fruits à FF, FF Frugtis, **FF Fruit Ice**, Gelato alla Frutta, Helado de Frutas, Pagoto FF, Gelado de Fruta, Fruktis

*are reserved for a product complying with the definition of 3.1 as above and containing at least 15% fruit.*

*For certain fruit this content may be reduced in the conditions which are defined at Annex I.*

#### 3.6 The denomination:

“Sorbet” is reserved for fruit ice such as defined under 3.5 above, which contains no added fat and which contains at least 25% of fruit.

This fruit content may however be reduced respectively to 15% and to 7% for those fruit which are listed under indents a) and b) of Annex I.

## IV. GOOD MANUFACTURING AND COLD CHAIN PRACTICE

### 4.1 Microbiological Standards:

*Edible Ices must be manufactured to conform to good hygienic practice so that each lot of finished product conforms to the criteria laid down in the relevant Regulation. (See Annex II)*

### 4.2 Good Manufacturing Practice:

*GMP complying with the general rules of hygiene for foodstuffs, as laid down in Regulation (EC) N° 852/2004, based on the HACCP principles. However, processed products of animal origin used to prepare edible ices shall be obtained and handled in accordance with the requirements of Regulation (EC) N° 853/2004.*

*When unprocessed products of animal origin, e.g. raw milk, are used, Regulation (EC) N° 853/2004 does apply entirely.*

### 4.3 Good Cold Chain Practice

*Thermal damage of edible ices must be prevented by maintaining the temperature at the centre of the product below -18°C during storage and transport.*

*Physical damage of edible ices must be prevented by maintaining care in handling at every stage of the cold chain.*

**ANNEX I  
FRUIT ICE**

*Fruit for which the reserved denomination Fruit Ice may be used when containing less than 15% fruit:*

- a) *Content reduced to 10% for:*
  - *Citrus, namely Lemon, Orange, Mandarine, Tangerine, Grape Fruit, etc;*
  - *other acid fruit, i.e. fruit or fruit mixture the juice of which has titratable acidity, expressed as citric acid, of at least 2.5%;*
  - *exotic or special fruit, namely having a strong flavour or (and) a thick consistency such as Pineapple, Banana, Corossol, Chirimoya, Guanabana, Goyava, Kiwi, Litchee, Mango, Passion Fruit, and so on.*
- b) *Content reduced to 5%: nuts and nut preparations.*

**ANNEX II  
MICROBIOLOGICAL CRITERIA FOR EDIBLE ICES**

- m:** *The threshold value in micro-organism: the result is considered as acceptable when, in all the sample units, the microbial count is lower than or equal to m.*
- M:** *The maximum permitted level of the specified micro-organism in the sample.*
- n:** *Number of sample units to be examined in one lot.*
- c:** *When, in n examined sample units, the microbial count remains between m and M for a number of units lower than or equal to c, the product may be accepted provided that no other sample unit has a count higher than m.*

Micro-organisms / their toxins, metabolites	Sampling- Plan		Limits		Analytical Reference method	Stage where the criterion applies
	n	c	m	M		
1) Food safety criteria						
- Listeria monocytogenes	5	0	100 cfu/g		EN/ISO 11290-2 EN/ISO 6579	Products placed on the market during shelf life Products placed on the market during shelf life
- Salmonella *	5	0	Absence in 25 g			
2) Process Hygiene criteria						
- Enterobacteriaceae *	5	2	10 cfu/g	100 cfu/g	ISO 21528-2	End of the manufacturing process

\* : Only for Edible Ices containing milk ingredients

**NB:** Sampling plans and interpretation of results must be in accordance with the rules laid down in Regulation (EC) No 2073/2005.

**ANNEXE TO CHAPTER III**

Denominations as listed in chapter III	COMPOSITIONAL CRITERIA								
	MSNF	PROTEINS		EDIBLE FATS		FRUITS			
		Dairy	Non Dairy	Diary	Non Dairy	Ordinary	Acid	Strong Flavour	Nuts
3.1. Water Ice									
3.2. Ice Cream		Optional	Optional	Dairy and/or non-dairy edible fats mandatory					
3.3. Milk Ice	6.0% min.	Mandatory	Excluded	2.5% min.	Excluded				
3.4. Dairy Ice Cream		Mandatory	Excluded	5.0% min.	Excluded				
3.5. FF Fruit Ice						15% min.	10% min.	10% min.	5% min.
3.6. Sorbet						25% min.	15% min.	15% min.	7% min.