

Standard 1.1.2

Supplementary Definitions for Foods

Purpose

This Standard sets out definitions for foods which do not have specific compositional requirements elsewhere in this Code.

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1 Definitions

In this Code -

chocolate means the confectionery product characterised by the presence of cocoa bean derivatives prepared from a minimum of 200g/kg of cocoa bean derivatives.

cocoa means the powdered product prepared from cocoa beans from which a portion of the fat may have been removed, with or without the addition of salt and/or spices.

coffee means the product prepared by roasting and/or grinding of coffee beans.

decaffeinated coffee means coffee from which most of the caffeine has been removed and which contains no more than 1g/kg of anhydrous caffeine on a dry basis.

decaffeinated soluble coffee or instant coffee and **decaffeinated soluble or instant tea** mean soluble or instant coffee or soluble or instant tea from which most of the caffeine has been removed and which contains no more than 3g/kg of anhydrous caffeine on a dry basis.

decaffeinated tea means tea from which most of the caffeine has been removed and which contains no more than 4g/kg of anhydrous caffeine on a dry basis.

gelatine means a protein product prepared from animal skin, bone or other collagenous material, or any combination thereof.

instant coffee or **soluble coffee** means the dried soluble solids prepared or extracted from the water extraction of coffee.

instant tea or **soluble tea** means dried soluble solids obtained from the water extraction of tea.

tea means the product made from the leaves and leaf buds of one or more of varieties and cultivars of *Camelia sinensis* (L.) O. Kuntz.