

FOOD CATEGORIES IN THAILAND

Re: Food Additives (No.5), attachment to the Notification of the Ministry of Public Health (No. 389) B.E 2561 (2018)

FOOD CATEGORY	DEFINITION
01.0 DAIRY PRODUCTS AND ANALOGUES	Includes all types of plain and flavoured dairy products that are derived from the milk of any milking animal (e.g. cow, sheep, goat, and buffalo). Note: a “plain” product is one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards. Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils.
01.1 FLUID MILK AND MILK PRODUCTS	Includes all plain and flavoured fluid milks based on skim, part-skim, low-fat and whole milk. Excluding plain fermented products and plain renneted milk products of food category 01.2
01.1.1 FLUID MILK (PLAIN)	Plain fluid milk obtained from milking animals (e.g., cows, sheep, goats, and buffalo) that has been processed. Includes pasteurized, ultra-high temperature (UHT) treated, sterilized ¹³ , homogenized, or fat adjusted milk. Includes, but is not limited to, skim, part-skim, low-fat and whole milk.
01.1.2 OTHER FLUID MILKS (PLAIN)	Includes all plain fluid milk, but is not limited to, plain recombined fluid milks, plain reconstituted fluid milks, plain composite milks, non-flavoured vitamin and mineral fortified fluid milks, protein adjusted milks, lactose reduced milk, and plain milk-based beverages. In this food category, plain products contain no added flavouring nor other ingredients that intentionally impart flavour, but may contain other non-dairy ingredients. Excluding products of food categories 01.1.1 Fluid milk (plain), 01.1.3 Fluid buttermilk (plain), and 01.2 Fermented and renneted milk products (plain).
01.1.3 FLUID BUTTERMILK (PLAIN)	Fluid buttermilk is the nearly milkfat-free fluid remaining from the butter-making process. Fluid buttermilk is also produced by fermentation of fluid skim milk, either by spontaneous souring by the action of lactic acid-forming or aromaforming bacteria, or by inoculation of heated milk with pure bacterial cultures (cultured buttermilk). Fluid buttermilk may be pasteurized or sterilized.
01.1.4 FLAVOURED FLUID MILK DRINKS	Includes all mixes and ready-to-drink fermented or not fermented milk-based drinks with flavourings and/or food ingredients that intentionally impart flavour, including whey-based drinks, and lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or intense sweetener) and similar products. Excluding mixes for cocoa (cocoa-sugar mixtures) in category 05.1.1.
01.2 FERMENTED AND RENNED MILK PRODUCTS (PLAIN)	Includes all plain fermented or renneted products based on skim, part-skim, low-fat and whole milk. Excluding flavoured products are included in category 01.1.4 (beverages) and 01.7 (desserts).



01.2.1 FERMENTED MILKS (PLAIN)	Includes all plain products, including fluid fermented milk, acidified milk and cultured milk. Plain yoghurt and plain drinks based on fermented milk, which do not contain flavouring or colours, may be found in sub-categories depending on whether it is heat-treated after fermentation or not.
01.2.1.1 FERMENTED MILKS (PLAIN), NOT HEAT-TREATED AFTER FERMENTATION	Includes fluid and non-fluid plain products, which do not heat-treated after fermentation.
01.2.1.2 FERMENTED MILKS (PLAIN), HEAT-TREATED AFTER FERMENTATION	Includes fluid and non-fluid plain products, which have been heat-treated (e.g. sterilized or pasteurized), after fermentation.
01.2.2 RENNETED MILK (PLAIN)	Plain, coagulated milk produced by the action of milk coagulating enzymes.
01.3 CONDENSED MILK (PLAIN) AND ANALOGUES	Includes plain and sweetened types of condensed milk, evaporated milk, and their analogues (including beverage whiteners). Includes products based on skim, part-skim, low-fat and whole milk, blends of evaporated skimmed milk and vegetable fat, and blends of sweetened condensed skimmed milk and vegetable fat.
01.3.1 CONDENSED MILK (PLAIN)	Condensed milk is obtained by partial removal of water from milk may b accomplished by heating and sugar may have been added. Excluding flavoured condensed milk specified under category 01.3.2
01.3.2 BEVERAGE WHITENERS	Milk or cream substitute consisting of a vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins for use in beverages such as coffee and tea. Also includes the same type of products in powdered form.
01.4 CREAM (PLAIN) AND THE LIKE	Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Excluding flavoured cream products are found in category 01.1.4 (beverages) and 01.7 (desserts).
01.4.1 PASTEURIZED CREAM (PLAIN)	Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk. Includes milk cream and “half-and-half.”
01.4.2 STERILIZED AND UHT CREAMS, WHIPPING AND WHIPPED CREAMS, AND REDUCED FAT CREAMS (PLAIN)	Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization e.g. sterilized cream, ultra-heat treated (UHT) cream or ultrapasteurized cream. Also includes whipping cream, whipped cream and cream may also be packaged under pressure (whipped cream). Excluding Creams or toppings with partial or total replacement of milkfat by other fats are included in sub-category 01.4.4 (cream analogues).
01.4.3 CLOTTED CREAM (PLAIN)	Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3)).
01.4.4 CREAM ANALOGUES	Cream substitute consisting of a vegetable fat-water emulsion in liquid or powdered form for use other than as a beverage whitener. Includes instant whipped cream toppings and sour cream substitutes. Excluding beverage whitener specified under category 01.3.2
01.5 MILK POWDER AND CREAM POWDER (PLAIN) AND POWDER ANALOGUES	Includes plain milk powders, cream powders, or combination of the two, and their analogues. Includes products based on skim, part-skim, low-fat and whole milk.



01.5.1 MILK POWDER AND CREAM POWDER (PLAIN)	Milk products obtained by partial removal of water from milk or cream and produced in a powdered form, but are not limited to, non-flavoured vitamin and mineral fortified milk powder, protein adjusted milk powder, and lactose reduced milk powder. Includes casein and caseinates. In this food category, plain products contain no added flavouring nor other ingredients that intentionally impart flavour, but may contain other non-dairy ingredients.
01.5.2 MILK AND CREAM POWDER ANALOGUES	Products based on a fat-water emulsion and dried for use other than as a beverage whitener. Excluding beverage whitener specified under category 01.3.2
01.6 CHEESE AND ANALOGUES	Cheese and cheese analogues are products that have water and fat included within a coagulated milk protein structure. Excluding cheese sauce (12.6.2), cheese-flavoured snacks (15.1), and composite prepared foods containing cheese as an ingredient (e.g. macaroni and cheese) (16.0) are categorized elsewhere.
01.6.1 UNRIPENED CHEESE	Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture. Includes the whole unripened cheese and unripened cheese rind. Most products are plain, however, some, such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetables or meat.
01.6.2 RIPENED CHEESE	Ripened cheese is not ready for consumption soon after manufacture, but is held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterize the specific cheese. For mould-ripened cheese, the ripening is accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese. Ripened cheese may be soft, firm, hard, or extrahard. Includes cheese in brine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, and without actual rind that has been preserved in brine until presented to the consumer.
01.6.2.1 RIPENED CHEESE, INCLUDES RIND	Refers to ripened (including mould-ripened) cheese, including rind, or any part thereof, such as cut, shredded, grated or sliced cheese.
01.6.2.2 RIND OF RIPENED CHEESE	Refers to the rind only of the cheese. The rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry after brining and ripening.
01.6.2.3 CHEESE POWDER	Dehydrated product prepared from a variety or processed cheese. Product is intended either to be reconstituted with milk or water to prepare a sauce, or used as-is as an ingredient (e.g. with cooked macaroni, milk and butter to prepare a macaroni and cheese casserole). Includes spray-dried cheese. Excluding grated or shredded variety cheese (01.6.2.1); grated or shredded processed cheese (01.6.4).
01.6.3 WHEY CHEESE	A solid or semi-solid product obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin, and moulding of the concentrated product. Includes the whole cheese and the rind of the cheese. Excluding whey protein cheese (01.6.6)
01.6.4 PROCESSED CHEESE	Product with a very long shelf life obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, milk protein, milk powder, and water in different amounts. Products may contain other added ingredients, such as aromas, seasonings and fruit, vegetables and/or meat. Product may be spreadable or cut into slices and pieces. The term “processed” does not mean cutting, grating, shredding, etc. of cheese. Cheese treated by these mechanical processes are included under food category 01.6.2 (Ripened cheese).
01.6.4.1 PLAIN PROCESSED CHEESE	Processed cheese product that does not contain added flavours, seasonings, fruit, vegetables and/or meat.

01.6.4.2 FLAVOURED PROCESSED CHEESE	Processed cheese product that contains added flavours, seasonings, fruit, vegetables and/or meat.
01.6.5 CHEESE ANALOGUES	Products that look like cheese, but in which milkfat has been partly or completely replaced by other fats. Includes imitation cheese, imitation cheese mixes, and imitation cheese powders.
01.6.6 WHEY PROTEIN CHEESE	Product containing the protein extracted from the whey component of milk. These products are principally made by coagulation of whey proteins. Excluding whey cheese (01.6.3).
01.7 DAIRY-BASED DESSERTS	Includes ready-to-eat flavoured dairy dessert products and dessert mixes. Includes frozen dairy confections and novelties, and dairy-based fillings. Includes flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g. fruit, cocoa, coffee) have been added) that may or may not be heat-treated after fermentation. Excluding edible ices (including sherbet and sorbet) are water-based and contain no dairy ingredients (03.0).
01.8 WHEY AND WHEY PRODUCTS, EXCLUDING WHEY CHEESES	Includes a variety of whey-based products in liquid and powdered forms. Excluding whey cheese (01.6.3)
01.8.1 LIQUID WHEY AND WHEY PRODUCTS	Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with milk coagulating enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese. Excluding whey cheese (01.6.3)
01.8.2 DRIED WHEY AND WHEY PRODUCTS	Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milkfat has been removed. Excluding whey cheese (01.6.3)
02.0 FATS AND OILS, AND FAT EMULSIONS	Includes all fat-based products that are derived from vegetable, animal or marine sources, or their mixtures.
02.1 FATS AND OILS ESSENTIALLY FREE FROM WATER	Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal or marine sources.
02.1.1 BUTTER OIL, ANHYDROUS MILKFAT, GHEE	The milkfat products anhydrous milkfat, anhydrous butter oil and butter oil are products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and non-fat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and non-fat solids; it has a specially developed flavour and physical structure.
02.1.2 VEGETABLE OILS AND FATS	Edible fats and oils obtained from edible plant sources. Products may be from a single plant source or marketed and used as blended oils that are generally designated as edible, cooking, frying, table or salad oils. Virgin oils are obtained by mechanical means (e.g. pressing or expelling), with application of heat only so as not to alter the natural composition of the oil. Virgin oils are suitable for consumption in the natural state. Cold pressed oils are obtained by mechanical means without application of heat.
02.1.3 ANIMAL OILS AND FATS	All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption. Lard is fat rendered from the fatty tissue of swine. Edible beef fat is obtained from fresh bovine fatty tissue covering the abdominal cavity and surrounding the kidney and heart, and from other compact, undamaged fat tissues. Such fresh fat obtained at the time of slaughter is the "killing fat." Prime beef fat (premiere jus or oleo stock) is obtained by low-heat



	rendering (50-55°C) of killing fat and selected fat trimmings (cutting fat). Secunda beef fat is a product with typical beef fat odour and taste obtained by rendering (60-65°C) and purifying beef fat. Rendered pork fat is fat obtained from the tissue and bones of swine. Edible tallow (dripping) is produced by the rendering of fatty tissue (excluding trimmings and cutting fat), attached muscles and bones of bovine animals or sheep. Fish oils are derived from suitable sources such as herring, sardines, sprat, and anchovies.
02.2 FAT EMULSIONS MAINLY OF TYPE WATER-IN-OIL	Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts.
02.2.1 BUTTER	Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.
02.2.2 FAT SPREADS, DAIRY FAT SPREADS AND BLENDED SPREADS FOR SPREAD OR RAW MATERIALS	Includes fat spreads (emulsions principally of the type water and edible fats and oils), dairy fat spreads (emulsions principally of the type water-in-milkfat), and blended spreads (fat spreads blended with higher amounts of milkfat). Also includes reduced fat-based products derived from milkfat or from animal or vegetable fats, including reduced-fat counterparts of butter, margarine, and their mixtures.
02.3 FAT EMULSIONS MAINLY OF TYPE OIL-IN-WATER	Includes fat-based counterparts of dairy-based foods excluding dessert products. The fat portion of these products are derived from sources other than milkfat (e.g. vegetable fats and oils). Excluding mayonnaise is included in food category 12.6.1.
02.4 FAT-BASED DESSERTS	Includes fat-based counterparts of dairy-based desserts, which are found in category 01.7. Includes ready-to-eat products and their mixes. Also includes non-dairy fillings for desserts.
03.0 EDIBLE ICES	This category includes water-based frozen desserts, confections and novelties. Products may contain other ingredients e.g. fruits, sugar. Products that do not contain fat or contain fat less than 5% by weight. Excluding Frozen desserts containing primarily dairy ingredients are included in food category 01.7.
04.0 FRUITS, VEGETABLES, SEAWEEDS, NUTS AND SEEDS	This major category is divided into two categories: 04.1 (Fruit) and 04.2 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds). Includes fresh and processed products.
04.1 FRUITS	Includes all fresh (04.1.1) and processed (04.1.2) products.
04.1.1 FRESH FRUIT	Fresh fruit is generally free of additives. However, fresh fruit that is coated or cut or peeled for presentation to the consumer may contain additives.
04.1.1.1 UNTREATED FRESH FRUIT	Raw fruit presented fresh from harvest.
04.1.1.2 SURFACE-TREATED FRESH FRUIT	The surfaces of certain fresh fruit are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the fruit.
04.1.1.3 PEELED OR CUT FRESH FRUIT	Fresh fruit that is cut or peeled and presented to the consumer.
04.1.2 PROCESSED FRUIT	Includes all forms of processing other than peeling, cutting and surface treating fresh fruit in food category 04.1.1.2 and 04.1.1.3.
04.1.2.1 FROZEN FRUIT	Fruit that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup.
04.1.2.2 DRIED FRUIT	Fruit from which water is removed to prevent microbial growth. Includes dried fruit leathers (fruit rolls) prepared by drying fruit purees.



04.1.2.3 FRUIT IN VINEGAR, OIL, OR BRINE	Includes pickled products in which sugar may be added and can be either dried or not. Oriental pickled (“cured” or “preserved”) fruit products are sometimes referred to as “candied” fruit. Excluding candied fruit products of category 04.1.2.7 (i.e. dried, sugar coated fruit).
04.1.2.4 CANNED OR BOTTLED FRUIT	Fully preserved product in which fresh fruit is cleaned and placed in cans or jars with natural juice or sugar syrup (including artificially sweetened syrup) and heat-sterilized or pasteurized. Includes products processed in retort pouches.
04.1.2.5 JAMS, JELLIES AND MARMALADES	-Jams, preserves and conserves are thick, spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, with or without fruit juice or concentrated fruit juice, and sugar to thicken, and to which pectin and fruit pieces may be added. - Jelly is a clear spreadable product prepared similarly to jam, except that it is has a smoother consistency and does not contain fruit pieces. - Marmalade is a thick spreadable fruit slurry prepared from whole fruit, fruit pulp or puree (usually citrus), and boiled with sugar to thicken, to which pectin and fruit pieces and fruit peel pieces may be added.
04.1.2.6 FRUIT-BASED SPREADS FOR SPREAD OR RAW MATERIALS	Includes all other fruit-based spreads and similar products of food category 04.1.2.5 made with non-nutritive high-intensity sweeteners.
04.1.2.7 CANDIED FRUITS, GLAZED FRUITS AND CRYSTALLIZED FRUITS	Includes glazed fruits (fruit treated with a sugar solution and dried), candied fruit (dried glazed fruit immersed in a sugar solution and dried so that the fruit is covered by a candy-like sugar shell), and crystallized fruit is prepared (dried glazed fruit rolled in icing or granulated sugar and dried).
04.1.2.8 FRUIT PREPARATIONS INCLUDING FRUIT PULP, FRUIT PUREES, FRUIT TOPPINGS AND COCONUT MILK	- Fruit pulp is not usually intended for direct consumption. It is a slurry of lightly steamed and strained fresh fruit, with or without added preservatives. - Fruit puree is produced in the same way, but has a smoother, finer texture, and may be used as fillings for pastries, but is not limited to this use. - Fruit sauce is made from boiled fruit pulp with or without added sugar or sweeteners and may contain fruit pieces. Fruit sauce may be used as toppings for fine bakery wares and ice cream. - Fruit syrup is a more liquid form of fruit sauce that may be used as a topping - Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or “light”) forms. Includes traditional foods in this sub-category are: tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids, antioxidants, flavours, stabilizers and preservatives), and fruit bars (a mixture of fruit pulp mixed with sugar, flavours and preservatives, dried into a sheet).
04.1.2.9 FRUIT-BASED DESSERTS	Includes the ready-to-eat products and mixes. Includes water based fruit-flavoured desserts. Excluding fine bakery wares containing fruit (07.2.1 and 07.2.2), fruitflavoured edible ices (03.0), or fruit-containing frozen dairy desserts (01.7).
04.1.2.10 FERMENTED FRUIT PRODUCTS	Type of pickled product produced by preservation in salt by lactic acid fermentation.
04.1.2.11 FRUIT FILLINGS	Includes the ready-to-eat products and mixes. These fillings usually include whole fruit or fruit pieces. Includes all type of fillings excluding purees (04.1.2.8)
04.1.2.12 COOKED FRUIT	Fruit that is steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer.



04.2 VEGETABLES, SEAWEEDS, NUTS AND SEEDS	Includes all fresh (04.2.1) and processed (04.2.2) products.
04.2.1 FRESH VEGETABLES, SEAWEEDS, NUTS AND SEEDS	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds are generally free of additives. However, fresh vegetables that are coated or cut or peeled for presentation to the consumer may contain additives.
04.2.1.1 UNTREATED FRESH VEGETABLES, SEAWEEDS, NUTS AND SEEDS	Raw Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds presented fresh from harvest.
04.2.1.2 SURFACE-TREATED FRESH VEGETABLES, SEAWEEDS, NUTS AND SEEDS	The surfaces of certain fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the vegetable.
04.2.1.3 PEELED, CUT OR SHREDDED FRESH VEGETABLES, SEAWEEDS, NUTS AND SEEDS	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds that are presented to the consumer to be cooked at home.
04.2.2 PROCESSED VEGETABLES, SEAWEEDS, NUTS AND SEEDS	Includes all forms of processing other than peeling, cutting and surface treating fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds in food category 04.2.1.2 and 04.2.1.3.
04.2.2.1 FROZEN VEGETABLES, SEAWEEDS, NUTS AND SEEDS	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds are usually blanched and frozen or quick- frozen.
04.2.2.2 DRIED VEGETABLES, SEAWEEDS, NUTS AND SEEDS	Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice.
04.2.2.3 VEGETABLES AND SEAWEEDS IN VINEGAR, OIL, BRINE, OR SOYBEAN SAUCE	Products prepared by treating raw vegetables with salt solution and soaked in vinegar, oil, brine, or soybean sauce. Excluding fermented soybean products, are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3 and fermented vegetables, which are a type of pickled product, are classified in 04.2.2.7
04.2.2.4 CANNED OR BOTTLED OR RETORT POUCH VEGETABLES AND SEAWEEDS	Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g. brine, water, oil or sauce), and heat-sterilized or pasteurized.
04.2.2.5 VEGETABLE, SEAWEED, NUT AND SEED PUREES AND SPREADS	Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g. steamed). The slurries may be filtered prior to packaging. Purees contain lower amounts of solids than pastes (found in category 04.2.2.6).
04.2.2.6 VEGETABLE, SEAWEED, NUT AND SEED PULPS AND PREPARATIONS	Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods. Excluding Vegetable purees and spreads in category 04.2.2.5



04.2.2.7 FERMENTED VEGETABLE AND SEAWEED PRODUCTS	Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt. Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added. Excluding vegetables and seaweeds in vinegar, oil, brine, or soybean sauce in category 04.2.2.3 and fermented soybean products, are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
04.2.2.8 COOKED OR FRIED VEGETABLES AND SEAWEEDS	Vegetables that are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer.
05.0 CONFECTIONERY	Includes all cocoa and chocolate products (05.1), other confectionery products that may or may not contain cocoa (05.2), chewing gum (05.3), and decorations and icings (05.4), or foods produced solely with any combination of foods conforming to these sub-categories.
05.1 COCOA PRODUCTS AND CHOCOLATE PRODUCTS INCLUDING IMITATIONS AND CHOCOLATE SUBSTITUTES	This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate based products.
05.1.1 COCOA MIXES (POWDERS), COCOA MASS AND COCOA CAKE	Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. (1) Cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. (2) Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalization process that mellows the flavour. (3) Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. (4) Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. (5) Cocoa powder is produced by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. (6) Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavouring (e.g. vanillin) may be added. Includes chocolate powder or cocoa mixes powders for preparing the hot beverage or sugar-cocoa confectionery. Excluding cocoa beverages and chocolate milk are included in category 01.1.4, and most finished chocolate products are included in category 05.1.4.
05.1.2 COCOA MIXES (SYRUPS)	Products that may be produced by adding a bacterial amylase to cocoa liquor. The enzyme prevents the syrup from thickening or setting by solubilizing and dextrinizing cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate. Excluding Chocolate syrup differs from fudge sauce (e.g. for ice cream), which is found in category 05.4.
05.1.3 COCOA-BASED SPREADS, FOR SPREAD, FILLINGS AND RAW MATERIALS	Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares.
05.1.4 COCOA AND CHOCOLATE PRODUCTS	Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavouring substances, and optional ingredients (e.g. nuts). Includes chocolate covered in a sugar-based "shell" or with



	coloured decorations. This category is for chocolate as defined in the Notification of the Ministry of Public Health, Re: Chocolate and Chocolate Products.
05.1.5 IMITATION CHOCOLATE, CHOCOLATE SUBSTITUTE PRODUCTS	Includes chocolate-like products that may or may not be cocoa-based, but have similar organoleptic properties as chocolate, such as carob chips, and cocoa-based products that contain greater than 5% vegetable fat (other than cocoa butter) that are excluded from the scope of the Notification of the Ministry of Public Health, Re: Chocolate and Chocolate Products.
05.2 CONFECTIONERY INCLUDING CANDY, NOUGATS AND MARZIPANS	Includes all types of products that primarily contain sugar and their dietetic counterparts and may or may not contain cocoa. Includes hard candy (05.2.1), soft candy (05.2.2), and nougats and marzipans (05.2.3).
05.2.1 HARD CANDY	Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling and products that may or may not contain cocoa. These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.
05.2.2 SOFT CANDY AND OTHER DESSERTS, EXCLUDING PRODUCTS OF FOOD CATEGORIES 01.7, 02.4, 04.1.2.9 AND 06.5	Products include soft, chewy products such as caramels (containing sugar syrup, fats, colour and flavour) and products that may or may not contain cocoa and milk includes other soft desserts that may contain gelatin, pectin, agar, carrageenan or other food additive which provide the functional gelling agent. These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Excluding dessert products in categories 01.7, 02.4, 04.1.2.9 and 06.5
05.2.3 NOUGATS AND MARZIPANS	- Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. - Marzipan consists of almond paste and sugar and their dietetic counterparts, that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5.
05.3 CHEWING GUM	Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives.
05.4 DECORATIONS, TOPPINGS AND SWEET SAUCES	Includes ready-to-eat icings and frostings for cakes, cookies, pies and bread and flour confectionery, as well as mixes for these products. Excluding syrups (e.g. maple, caramel, and flavoured syrups for fine bakery wares and ices) included in category 11.4, Fruit-based toppings are included in 04.1.2.8 and Chocolate sauce is included in 05.1.2.
06.0 CEREALS AND CEREAL PRODUCTS	Includes unprocessed (06.1) and various processed forms of cereal and cerealbased products. Excluding Bakery wares in category 07.0.
06.1 WHOLE, BROKEN, OR FLAKED CEREALS AND GRAINS	Includes whole, husked, unprocessed cereals and grains.
06.2 FLOURS AND STARCHES	The basic milled products of cereal grains, roots, tubers, pulses, pith or softy core of palm tree or legumes sold as such or used as ingredients.
06.2.1 FLOURS	Flour is produced from the milling of grain, cereals and tubers (e.g. cassava) and pith or soft core of palm tree. Excluding mixes for bakery wares in category 07.1.6 and 07.2.3.
06.2.2 STARCHES	Starch is a glucose polymer occurring in granular form in certain plant species, notably seeds (e.g. cereals, pulses, corn, wheat, rice, beans, peas) and tubers (e.g. tapioca, potato). The polymer consists of linked anhydro-alpha-D-glucose units. Native starch is separated by processes that are specific for each raw material.

06.3 BREAKFAST CEREALS	Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Includes breakfast cereals made from soy or bran, and extruded-type breakfast cereals made from grain flour or powder. This includes cereal bar made by primary processing, such as drying or baking, semi-processing with seasoning is either added or not, such as sugar-coated or fruit or vegetable added or others cereal ingredients.
06.4 PASTAS AND NOODLES AND LIKE PRODUCTS	This food category was revised, with the understanding that there would be few, if any additives needed in dried pastas and noodles. Includes all pasta, noodle and similar products.
06.4.1 FRESH PASTAS AND NOODLES AND LIKE PRODUCTS	Products that are untreated (i.e. not heated, boiled, steamed, cooked, pregelatinized or frozen) and are not dehydrated.
06.4.1.1 NON-TREATED FRESH PASTAS AND NOODLES AND LIKE PRODUCTS	Products that are untreated (i.e. not heated, boiled, steamed, cooked, pregelatinized or frozen) and are not dehydrated. These products are intended to be consumed soon after preparation.
06.4.1.2 TREATED FRESH PASTAS AND NOODLES AND LIKE PRODUCTS	Products that are untreated (i.e. not heated, boiled, steamed, cooked, pregelatinized or frozen) and are not dehydrated. These products are ready-to-eat or intended to be consumed soon after preparation.
06.4.2 DRIED PASTAS AND NOODLES AND LIKE PRODUCTS	Products that are untreated (i.e. not heated, boiled, steamed, cooked, pregelatinized or frozen) and are dehydrated. Products are contained moisture less than 14%
06.4.2.1 NON-TREATED DRIED PASTAS AND NOODLES AND LIKE PRODUCTS	Pastas and noodles and like products specified under category 06.4.1.1 are further treated-dried for dehydration.
06.4.2.2 TREATED DRIED PASTAS AND NOODLES AND LIKE PRODUCTS	Pastas and noodles and like products specified under category 06.4.1.2 are further treated-dried for dehydration.
06.4.3 PRE-COOKED PASTAS AND NOODLES AND LIKE PRODUCTS	Products that are treated (i.e. heated, boiled, steamed, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer (e.g. precooked, chilled gnocchi to be heated prior to consumption), or may be the starch component of prepared meals. Also includes instant noodles that are pre-gelatinized, heated and dried prior to sale to the consumer.
06.5 CEREAL AND STARCH BASED DESSERTS	Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts.
06.6 BATTERS	Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g. egg, water, milk) are used as a coating for fish or poultry. Excluding doughs for bread are found in 07.1.4 and other mixes for bakery wares are found in 07.1.6 and 07.2.3, respectively.
06.7 PRE-COOKED OR PROCESSED RICE PRODUCTS	Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms. Products would also include processed rice and enriched rice products, such as pre-cooked products that are sold canned, chilled or frozen; and processed rice products sold in retort pouches. Excluding crisp snacks made from rice grains are categorized in 15.1, and dessert-type rice cakes are in 06.5.
06.8 SOYBEAN PRODUCTS	Includes dried, cooked, fried or fermented soybean products, and soybean curd products. Excluding soybean-based seasonings and condiments are categorized in 12.9



06.8.1 SOYBEAN-BASED BEVERAGES	Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate. Soybean-based beverages may be consumed as is, or used to prepare other soybean products. Products may contain fruit cereal sugar or sweetener. Also includes soybean products, such as soybean-based beverage powder, which is sold as is, for reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparation of homemade soft tofu and fermented soybean-based beverages.
06.8.2 SOYBEAN-BASED BEVERAGE FILM	Film formed on the surface of boiling soybean-based beverage that is dried. It may be deep-fried or softened in water prior to use in soups or poached food.
06.8.3 SOYBEAN CURD	Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverage, which is then made into a curd with a coagulant, and placed in a mould. Soybean curds may be of a variety of textures (e.g. soft, semi-firm, firm).
06.8.4 SEMI-DEHYDRATED SOYBEAN CURD	Soybean curd that has been pressed while being moulded into blocks so that some moisture has been removed, but so that it is not completely dried. Semidehydrated soybean curd typically contains 62% water, and has a chewy texture.
06.8.4.1 THICK GRAVY-STEWED SEMI-DEHYDRATED SOYBEAN CURD	Partially dehydrated soybean curd that is cooked (stewed) with a thick sauce (e.g. miso sauce). The partially dehydrated soybean curd typically absorbs the sauce, and so regains its original texture.
06.8.4.2 DEEP FRIED SEMI-DEHYDRATED SOYBEAN CURD	Partially dehydrated soybean curd that is deep-fried. It may be consumed as such, or cooked (e.g. stewed in sauce) after frying.
06.8.4.3 OTHER SEMI-DEHYDRATED SOYBEAN CURD	Partially dehydrated soybean curd prepared other than by stewing in thick (e.g. miso) sauce or by deepfrying. Includes grilled products and mashed products that may be combined with other ingredients. Excluding thick gravy-stewed semi-dehydrated soybean curd (06.8.4.1) and deep fried semi-dehydrated soybean curd (06.8.4.2)
06.8.5 DEHYDRATED SOYBEAN CURD	Soybean curd from which all moisture has been removed through the process of freezing, aging, and dehydrating. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deepfried
OR SIMMERED IN SAUCE.	
06.8.6 FERMENTED SOYBEANS	The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste.
06.8.7 FERMENTED SOYBEAN CURD	The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavoured product, either in red, rice-yellow, or grey-green.
06.8.8 OTHER SOYBEAN PROTEIN PRODUCTS	Other products from soybeans composed mainly of soybean protein such as extruded, textured, concentrated, and isolated soybean protein.
07.0 BAKERY WARES	Includes products consisted of flour from gluten-containing cereals, such as wheat flour, barley flour, rye flour, etc. or flour from gluten-free cereals, such as maize flour, rice flour, etc. then the products are heated such as baking, steaming, frying, etc.
07.1 BREAD AND ORDINARY BAKERY WARES AND MIXES	Includes all types of non-sweet bakery products and bread-derived products.
07.1.1 BREADS AND ROLLS	Includes yeast-leavened and specialty breads and soda bread.
07.1.1.1 YEAST-LEAVENED BREADS AND SPECIALTY BREADS	Includes all types of non-sweet yeast-leavened breads and rolls.



07.1.1.2 SODA BREADS	Includes all types of non-sweet soda (e.g. sodium bicarbonate, baking soda) - leavened breads and rolls.
07.1.2 CRACKERS, EXCLUDING SWEET CRACKERS	The term “cracker” refers to a thin, crisp wafer, usually of unsweetened dough. Excluding flavoured crackers (e.g. cheese flavoured) that are consumed as snacks are in 07.2.1.
07.1.3 OTHER ORDINARY BAKERY PRODUCTS	Includes all other ordinary bakery wares, such as cornbread and biscuits. The term “biscuit” in this category refers to a small cake of shortened bread, leavened with baking powder or baking soda. Excluding the British “biscuit,” which is a “cookie” or “sweet cracker” included in category 07.2.1.
07.1.4 BREAD-TYPE PRODUCTS	Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g. for biscuits). Excluding bread mixes are included in category 07.1.6.
07.1.5 STEAMED BREADS AND BUNS	Oriental-style leavened or not leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling.
07.1.6 MIXES FOR BREAD AND ORDINARY BAKERY WARES PRODUCTS OF FOOD CATEGORIES 07.1.1-07.1.5	Includes all the mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare a dough for baked goods from food categories 07.1.1 to 07.1.5. Excluding mixes for fine bakery wares products in category 07.2.3.
07.2 FINE BAKERY WARES AND MIXES	Includes sub-categories for ready-to-eat products (07.2.1 and 07.2.2) as well as mixes (07.2.3) for preparing fine baked goods.
07.2.1 CAKES, COOKIES AND PIES	The term “sweet cracker” or “sweet biscuit” used in this category refers to a cookie-like product that may be eaten as a dessert.
07.2.2 OTHER FINE BAKERY PRODUCTS	Includes products that may be eaten as a dessert or as breakfast. Include flavoured yeast-leavened products and flavoured soda-leavened products, flour confectionary.
07.2.3 MIXES FOR FINE BAKERY WARES PRODUCTS OF FOOD CATEGORIES 07.2.1-07.2.2	Mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare a dough for fine baked goods. Excluding prepared dough is found in category 07.1.4. Mixes for ordinary bakery wares is found in category 07.1.6.
08.0 MEAT AND MEAT PRODUCTS	This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh (08.1) and processed (08.2 and 08.3).
08.1 FRESH MEAT, POULTRY, AND GAME	Fresh products are usually free of additives. However, in certain circumstances, additives are necessary. For example, colours are used for certification stamps on the surfaces of fresh cuts of meat, and are indicated in the Food Category System with a notation for “stamping, marking or branding the product.” Additionally, coatings, such as glazes and spice rubs, may be applied to meat products prior to marketing to the consumer (e.g. glazed ham, and barbecued chicken). In the Food Category System, this is indicated with a notation for “use as a glaze or coating (surface treatment).” It should be noted that the coatings marketed <i>per se</i> are included in food categories 04.1.2.8 (fruit-based glazes, e.g. for ham) and 12.2 (spice rubs).
08.1.1 FRESH MEAT, POULTRY AND GAME, WHOLE PIECES OR CUTS	Untreated raw meat, poultry and game carcasses and cuts.
08.1.2 FRESH MEAT, POULTRY AND GAME, COMMINUTED	Untreated raw comminuted or mechanically deboned meat, poultry and game, with or without breading or coating.



08.2 PROCESSED MEAT, POULTRY, AND GAME PRODUCTS IN WHOLE PIECES OR CUTS	Includes various treatments for non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.3.2).
08.2.1 NON-HEAT TREATED PROCESSED MEAT, POULTRY, AND GAME PRODUCTS IN WHOLE PIECES OR CUTS	This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of meats.
08.2.1.1 CURED (INCLUDING SALTED) NON-HEAT TREATED PROCESSED MEAT, POULTRY, AND GAME PRODUCTS IN WHOLE PIECES OR CUTS	Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here.
08.2.1.2 CURED (INCLUDING SALTED) AND DRIED NON-HEAT TREATED PROCESSED MEAT, POULTRY, AND GAME PRODUCTS IN WHOLE PIECES OR CUTS	The meat cuts may be cured or salted as described for category 08.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.
08.2.1.3 FERMENTED NON-HEAT TREATED PROCESSED MEAT, POULTRY, AND GAME PRODUCTS IN WHOLE PIECES OR CUTS	Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt.
08.2.2 HEAT-TREATED PROCESSED MEAT, POULTRY, AND GAME PRODUCTS IN WHOLE PIECES OR CUTS	Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts.
08.2.3 FROZEN PROCESSED MEAT, POULTRY AND GAME PRODUCTS IN WHOLE PIECES OR CUTS	Includes raw and cooked meat cuts that have been frozen.
08.3 PROCESSED COMMINUTED MEAT, POULTRY, AND GAME PRODUCTS	Includes various treatments for non-heat treated products (08.3.1) and heat-treated products (08.3.2).
08.3.1 NON-HEAT TREATED PROCESSED COMMINUTED MEAT, POULTRY, AND GAME PRODUCTS	This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of comminuted and mechanically deboned meat products.



08.3.1.1 CURED (INCLUDING SALTED) NON-HEAT TREATED PROCESSED COMMINUTED MEAT, POULTRY, AND GAME PRODUCTS	Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Also includes smoked products.
08.3.1.2 CURED (INCLUDING SALTED) AND DRIED NON-HEAT TREATED PROCESSED COMMINUTED MEAT, POULTRY, AND GAME PRODUCTS	The comminuted or mechanically deboned products may be cured or salted as described for category 08.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.
08.3.1.3 FERMENTED NON-HEAT TREATED PROCESSED COMMINUTED MEAT, POULTRY, AND GAME PRODUCTS	Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt.
08.3.2 HEAT-TREATED PROCESSED COMMINUTED MEAT, POULTRY, AND GAME PRODUCTS	Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products.
08.3.3 FROZEN PROCESSED COMMINUTED MEAT, POULTRY, AND GAME PRODUCTS	Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen.
08.4 EDIBLE CASINGS	Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources that contain the sausage mix.
09.0 FISH AND FISH PRODUCTS	This broad category is divided into categories for fresh fish (09.1) and various processed fish products (09.2– 09.4). This category includes aquatic vertebrates (fish and aquatic mammals (e.g. whales)), aquatic invertebrates (e.g. jellyfish), as well as mollusks (e.g. clams, snails), crustaceans (e.g. shrimp, crab, lobster), and echinoderms (e.g. sea urchins, sea cucumbers). Fish products may be treated with coatings, such as glazes and spice rubs, prior to marketing to the consumer (e.g. glazed frozen fish fillets). In the Food Category System, this is indicated with a notation for “use as a glaze or coating (surface treatment).”
09.1 FRESH FISH AND FISH PRODUCTS	The term “fresh” refers to fish and fish products that are untreated except for refrigeration, storage on ice, or freezing upon catching at sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.
09.1.1 FRESH FISH	Includes fresh fish and fresh fish roe.
09.1.2 FRESH MOLLUSCS, CRUSTACEANS, AND ECHINODERMS	Includes fresh molluscs, crustaceans, and echinoderms
09.2 PROCESSED FISH AND FISH PRODUCTS	This category refers to fish products that are frozen and may require further cooking, as well as ready-to-eat cooked, smoked, dried, fermented, and salted products.
09.2.1 FROZEN FISH, FISH FILLETS, AND FISH PRODUCTS	Fresh, including partially or fully cooked, fish subjected to freezing or quickfreezing at sea and on land for further processing.

09.2.2 FROZEN BATTERED FISH, FISH FILLETS AND FISH PRODUCTS	Uncooked or partially cooked product prepared from fish or fish portions, with dressing in eggs and bread crumbs or batter. Products have been frozen or quick-frozen.
09.2.3 FROZEN MINCED AND CREAMED FISH PRODUCTS	Uncooked product prepared from minced fish pieces in cream-type sauce. Products have been frozen or quick-frozen.
09.2.4 COOKED AND/OR FRIED FISH AND FISH PRODUCTS	Includes all ready-to-eat cooked products
09.2.4.1 COOKED FISH AND FISH PRODUCTS	Cooked products include steamed, boiled or any other cooking method except frying. Excluding fried fish and fish products in 09.2.4.3 and traditional Oriental fish paste in 09.3.4
09.2.4.2 COOKED MOLLUSCS, CRUSTACEANS, AND ECHINODERMS	Cooked products include steamed, boiled or any other cooking method except frying. Excluding fried fish and fish products in 09.2.4.3
09.2.4.3 FRIED FISH AND FISH PRODUCTS	Ready-to-eat products prepared from fish or fish portions, with or without further dressing in eggs and bread crumbs or batter, that are fried, baked, roasted or barbecued, and then packaged or canned with or without sauce or oil.
09.2.5 SMOKED, DRIED, FERMENTED, CURED AND/OR SALTED FISH AND FISH PRODUCTS	- Smoked fish are usually prepared from fresh deep frozen or frozen fish that are dried directly or after boiling, with or without salting, by exposing the fish to freshly-generated sawdust smoke. - Dried fish are prepared by exposing the fish to sunlight or drying directly or after boiling in a special installation; the fish may be salted prior to drying. - Salted fish are either rubbed with salt or placed in a salt solution. This manufacturing process is different from that described in food category 09.3 for marinated and pickled fish. - Cured fish is prepared by salting and then smoking fish. - Fermented fish are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt.
09.3 SEMI-PRESERVED FISH AND FISH PRODUCTS	Includes products treated by methods such as marinating, pickling and partial cooking that have a limited shelf life.
09.3.1 FISH AND FISH PRODUCTS MARINATED IN VINEGAR OR WINE	Marinated products are manufactured by soaking the fish in vinegar or wine with or without added salt and spices. They are packaged in jars or cans and have a limited shelf life. Products in jelly may be manufactured by tenderizing fish products by cooking or steaming, adding vinegar or wine, salt and preservatives, and solidifying in a jelly.
09.3.2 PICKLED FISH AND FISH PRODUCTS	Pickled products are sometimes considered a type of marinated product. Pickling results from the treatment of the fish with a brine and vinegar or alcohol (e.g. wine) solution.
09.3.3 CAVIAR AND OTHER FISH ROE PRODUCTS	Roe is usually produced by washing, salting and allowing to ripen until transparent. The roe is then packaged in glass or other suitable containers. The term "caviar" refers only to the roe of the sturgeon species (e.g. beluga). Caviar substitutes are made of roe of various sea and freshwater fish (e.g. cod and herring) that are salted, spiced, dyed and may be treated with a preservative. Excluding fully preserved products are included in category 09.4, frozen products are included in category 09.2.1, cooked products are included in category 09.2.4.1 or smoked products are included in category 09.2.5 and fresh fish roe is found in category 09.1.1.
09.3.4 SEMI-PRESERVED FISH AND FISH PRODUCTS, EXCLUDING PRODUCTS OF FOOD CATEGORIES 09.3.1 - 09.3.3	Include fish or crustacean pates and traditional Oriental fish paste. The latter is produced from fresh fish or the residue from fish sauce production, which is combined with other ingredients such as wheat flour, bran, rice or soybeans. The product may be further fermented.



09.4 FULLY PRESERVED, INCLUDING CANNED FISH AND FISH PRODUCTS	Products with extended shelf life manufactured by pasteurizing or steam retorting and packaging in vacuum sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce. Excluding fully cooked products are included in category 09.2.4
10.0 EGGS AND EGG PRODUCTS	Includes fresh in-shell eggs (10.1), products that may substitute for fresh eggs (10.2) and other egg products (10.3 and 10.4).
10.1 FRESH EGGS	Fresh in-shell eggs are not expected to contain additives. However, colours may be used for decorating, dyeing or stamping the exterior surfaces of shell eggs. In the Food Category System, a notation for "for decoration, stamping, marking or branding the product (surface treatment) accommodates this.
10.2 EGG PRODUCTS	Products that may be used as replacement for fresh eggs in recipes or as a food. They are produced from fresh eggs by either (i) mixing and purifying the whole egg; or (ii) separating the egg white and yolk, and then mixing and purifying each separately. The purified whole egg, white or yolk is then further processed to produce liquid, frozen or dried eggs as described below.
10.2.1 LIQUID EGG PRODUCTS	The purified whole egg, egg yolk or egg white is pasteurized and chemically preserved (e.g. by addition of salt).
10.2.2 FROZEN EGG PRODUCTS	The purified whole egg, egg yolk or egg white is pasteurized and frozen.
10.2.3 DRIED AND/OR HEAT COAGULATED EGG PRODUCTS	Sugars are removed from the purified whole egg, egg yolk or egg white, which is then pasteurized and dried.
10.3 PRESERVED EGGS	Includes traditional Oriental preserved products.
10.4 EGG-BASED DESSERTS	Includes ready-to-eat products and products to be prepared from a dry mix.
11.0 SWEETENERS, INCLUDING HONEY	Includes all standardized sugars (11.1), non-standardized products (e.g. 11.2, 11.3, 11.4 and 11.6), and natural sweeteners (11.5 – honey).
11.1 REFINED AND RAW SUGARS	Nutritive sweeteners, such as fully or partially purified sucrose (derived from sugar beet and sugar cane), glucose (derived from starch), or fructose, that are included in sub-categories 11.1.1 to 11.1.5.
11.1.1 WHITE SUGAR, DEXTROSE ANHYDROUS, DEXTROSE MONOHYDRATE AND FRUCTOSE	- White sugar is purified and crystallized sucrose with a polarisation of not less than 99.7oZ. - Dextrose anhydrous is purified and crystallized D-glucose without water of crystallization. - Dextrose monohydrate is purified and crystallized D-glucose with one molecule of water of crystallization. - Fructose is purified and crystallized D-fructose.
11.1.2 POWDERED SUGAR, POWDERED DEXTROSE	- Powdered sugar (icing sugar) is finely pulverized white sugar with or without added anticaking agents. - Powdered dextrose (icing dextrose) is finely pulverized dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anticaking agents.
11.1.3 SOFT WHITE SUGAR, SOFT BROWN SUGAR, GLUCOSE SYRUP, DRIED GLUCOSE SYRUP AND RAW CANE SUGAR	- Soft white sugar is fine grain purified, moist sugar, that is white in colour. - Soft brown sugar is fine grain moist sugar that is light to dark brown in colour. - Glucose syrup is a purified concentrated aqueous solution of nutritive saccharides derived from starch and/or inulin. - Dried glucose syrup is glucose syrup from which water has been partially removed. - Raw cane sugar is partially purified sucrose crystallized from partially purified cane juice without further purification.
11.1.3.1 DRIED GLUCOSE SYRUP USED TO FOOD MANUFACTURE	Dried glucose syrup, as described in 11.1.3, used to manufacture food products that are included hard or soft candies in food category 05.2.
11.1.3.2 GLUCOSE SYRUP USED TO FOOD MANUFACTURE	Glucose syrup, as described in 11.1.3, used to manufacture food products that are included hard or soft candies in food category 05.2.

11.1.4 LACTOSE	A natural constituent of milk normally obtained from whey. It may be anhydrous, or contain one molecule of water of crystallization, or be a mixture of both forms.
11.1.5 PLANTATION OR MILL WHITE SUGAR	Purified and crystallized sucrose with a polarization of not less than 99.5 oZ.
11.2 BROWN SUGAR	Includes large-grain, brown or yellow lump sugars. Excluding soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup and raw cane sugar in food category 11.1.3.
11.3 SUGAR SOLUTIONS AND SYRUPS	Includes co-products of the sugar refining process (e.g. treacle and molasses), invert sugar (equimolar mixture of glucose and fructose produced from the hydrolysis of sucrose), and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar. Excluding soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup and raw cane sugar in food category 11.1.3.
11.4 OTHER SUGARS AND SYRUPS	Includes all types of table syrups, syrups for fine bakery wares and ices, and decorative sugar toppings.
11.5 HONEY	Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect the nectar or secretions, transform it by combination with specific substances of the bees' own, and store it in a honeycomb to ripen and mature.
11.6 TABLE-TOP SWEETENERS DIRECTLY SOLD TO CONSUMERS	Includes products that are preparations of high-intensity sweeteners and/or of polyols which may contain other additives and/or nutritive ingredients, such as carbohydrates. These products, which are sold to the final consumer, may be in powder, solid (e.g. tablets or cubes), or liquid form. Excluding sweeteners which used as food additive.
12.0 SALTS, SPICES, SOUPS, SAUCES, SALADS AND PROTEIN PRODUCTS	This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – salt and salt substitutes; 12.2 – herbs, spices, seasonings and condiments; 12.3 – vinegars; and 12.4 - mustards), certain prepared foods (12.5 – soups and broths; 12.6 – sauces and like products; and 12.7 – salads and sandwich spreads and products composed primarily of protein that are derived from soybeans or from other sources (12.9 – soybean based seasonings and condiments; and 12.10 – protein products other than from soybeans).
12.1 SALT AND SALT SUBSTITUTES	Includes salt (12.1.1.) and salt substitutes (12.1.2) used as seasoning for food.
12.1.1 SALT	Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt.
12.1.2 SALT SUBSTITUTES	Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt.
12.2 HERBS, SPICES, SEASONINGS, AND CONDIMENTS	This category describes items whose use is intended to enhance the aroma and taste of food.
12.2.1 HERBS AND SPICES	Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Spices may also be found as blends in powder or paste form.
12.2.2 SEASONINGS AND CONDIMENTS	Condiments include seasonings, excluding condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.
12.3 VINEGARS	Liquid produced from fermentation of ethanol from a suitable source (e.g. wine, cider). Include distilled vinegar (distillation of fermented vinegar)
12.4 MUSTARDS	Condiment sauce prepared from ground, often defatted mustard seed that is mixed into a slurry with water, vinegar, salt, oil and other spices and refined.



12.5 SOUPS AND BROTHS	Includes ready-to-eat soups and mixes. The finished products may be water- or milk- or coconut milk- or cream-based.
12.5.1 READY-TO-EAT SOUPS AND BROTHS	Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g. vegetables, meat, noodles). Include canned, bottled, and frozen ready-to-eat products.
12.5.2 MIXES FOR SOUPS AND BROTHS	Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g. vegetables, meat, noodles). Include powdered cubes paste and condensed form.
12.6 SAUCES AND LIKE PRODUCTS	Includes ready-to-eat sauces, gravies and dressings, and mixes to be reconstituted before consumption. The ready-to eat products are divided into sub-categories for emulsified (12.6.1) and non-emulsified (12.6.2) products, whereas the sub-category for the mixes (12.6.3) encompasses both emulsified and non-emulsified sauce mixes and clear sauces (12.6.4).
12.6.1 EMULSIFIED SAUCES AND DIPS	Sauces, gravies, dressings based and dips, at least in part, on a fat- or oil-in water emulsion or by homogenization leading that the finished product is homogeneous characteristic.
12.6.2 NON-EMULSIFIED SAUCES	Include water- or milk- or coconut milk- or cream-based sauces, gravies and dressings. Include white (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g. butter) and flour, with or without seasoning or spices).
12.6.3 MIXES FOR SAUCES AND GRAVIES	Concentrated product, usually in powdered cubes paste and condensed form, to be mixed with water, milk, oil or other liquid to prepare a finished sauce or gravy in food category 12.6.1 or 12.6.2.
12.6.4 CLEAR SAUCES	Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used as condiments or ingredients rather than as finished gravy.
12.7 SALADS AND SANDWICH SPREADS	- Ready-to-eat mixed salads in which vegetable noodle or meat is either added or not. This includes milk-based spreads. - Sandwich spreads mean products made from vegetable oil or emulsion products mixed by vegetable oil and egg yolk. This may be added with pickled vegetables and seasoned with Vinegar and/or lemonade and others ingredients such as meats for seasoning. Excluding vegetable, seaweed, nut and seed purees and spreads (04.2.2.5) and cocoa-based spreads, for spread, fillings and raw materials (05.1.3)
12.8 YEAST AND LIKE PRODUCTS	Includes baker's yeast and leaven used in the manufacture of baked goods.
12.9 SOYBEAN-BASED SEASONINGS AND CONDIMENTS	Includes products that are derived from soybeans and other ingredients intended for use as seasonings and condiments, such as fermented soybean paste and soybean sauces.
12.9.1 FERMENTED SOYBEAN PASTE	The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. The product may be used in the preparation of soups or dressings, or as a seasoning.
12.9.2 SOYBEAN SAUCE	A liquid seasoning obtained by fermentation of soybeans, non-fermentation (e.g. hydrolysis) of soybeans, or by hydrolysis of vegetable protein.
12.9.2.1 FERMENTED SOYBEAN SAUCE	A clear, non-emulsified sauce made of soybeans, cereal, salt and water by the fermentation process.
12.9.2.2 NON-FERMENTED SOYBEAN SAUCE	Non-fermented soybean sauce, which is also known as non-brewed soybean sauce, may be produced from vegetable proteins, such as defatted soybeans that are acid-hydrolyzed (e.g. with hydrochloric acid), neutralized (e.g. with sodium carbonate), and filtered.



12.9.2.3 OTHER SOYBEAN SAUCES, EXCLUDING PRODUCTS OF FOOD CATEGORIES 12.9.2.1 AND 12.9.2.2	Non-emulsified sauce made from fermented soybean sauce and/or nonfermented soybean sauce, with or without sugar, with or without caramelization process.
12.10 PROTEIN PRODUCTS OTHER THAN FROM SOYBEANS	Protein products other than from soybeans. Excluding milk protein includes casein and caseinates in food category 01.5.1
13.0 FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES	Foods for special dietary use are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific disease and disorder. The composition of these foods must differ significantly from the composition of ordinary foods of comparable nature, if such foods exist. Dietetic foods other than those in 13.0 are included in the categories for their standard counterparts.
13.1 INFANT FORMULAE, FOLLOW-ON FORMULAE, AND FORMULAE FOR SPECIAL MEDICAL PURPOSES FOR INFANTS	Foods that are intended for infants and for young children as defined in the sub-categories 13.1.1, 13.1.2, and 13.1.3.
13.1.1 INFANT FORMULAE	A human milk substitute for infants (aged no more than 12 months) that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder. Products may be, hydrolyzed protein and/or amino acid-based, or milk-based. Excluding formulae for special medical purposes for infants under food category 13.1.3.
13.1.2 FOLLOW-UP FORMULAE	Food intended for use as a liquid part of the complementary feeding of infants (aged at least 6 months) and for young children (aged 1-3 years). ⁷⁵ They may be ready-to-eat or in a powdered form to be reconstituted with water. Products may be soy based hydrolyzed protein and/or amino acid-based, or milk-based. Excluding formulae for special medical purposes for infants under food category 13.1.3.
13.1.3 FORMULAE FOR SPECIAL MEDICAL PURPOSES FOR INFANTS	Foods for special dietary use that are specially processed or formulated and presented for the dietary management of infants and may be used only under medical supervision. They are intended for the exclusive or partial feeding of infants with limited or impaired capacity to take, digest, absorb or metabolize ordinary infant formulae or certain nutrients contained therein, or who have other special medically determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.
13.2 COMPLEMENTARY FOODS FOR INFANTS AND YOUNG CHILDREN	Foods that are intended for infants 6 months of age and older, and for progressive adaptation of infants and children to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid. Excluding infant formulae (13.1.1), follow-up formulae (13.1.2), and formulae for special medical purposes (13.1.3).
13.3 DIETETIC FOODS INTENDED FOR SPECIAL MEDICAL PURPOSES	Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two. Excluding products of food category 13.1.

13.4 DIETETIC FORMULAE FOR SLIMMING PURPOSES AND WEIGHT REDUCTION	Formula foods that when presented as “ready-to-eat” or when prepared in conformity with the directions for use are specifically presented as replacements for all or part of the total daily diet. Includes products with reduced caloric content such as those that are low in sugar and/or fat, sugar or fat-free, or contain sugar and/or fat-substitutes.
13.5 DIETETIC FOODS	Products of high nutritional content, in liquid or solid form, to be used by individuals as part of a balanced diet to provide supplemental nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen. Excluding products of food category 13.1-13.4 and 13.6.
13.6 FOOD SUPPLEMENTS	Products taken for consume other than conventional foods for benefit of health promotion which contain nutrients or other substances as ingredients in forms of tablets, capsules, powders, flakes, liquids or others at safe limits for long-term consumption.
14.0 BEVERAGES	This major category is divided into the broad categories of non-alcoholic (14.1) and alcoholic (14.2) beverages. Excluding dairy-based beverages in 01.1.4.
14.1 NON-ALCOHOLIC BEVERAGES	This broad category includes waters and carbonated waters (14.1.1), fruit and vegetable juices (14.1.2), fruit and vegetable nectars (14.1.3), water-based flavoured carbonated and non-carbonated drinks (14.1.4), and water-based brewed or steeped beverages such as coffee and tea (14.1.5). Natural alcoholic content from ingredients or alcohol used in production process, the total quantity of alcohol shall be not more than 0.5% by weight.
14.1.1 WATERS	Includes natural waters (14.1.1.1) and other bottled waters (14.1.1.2), each of which may be non-carbonated or carbonated.
14.1.1.1 NATURAL MINERAL WATERS AND SOURCE WATERS	Waters obtained directly at the source and packaged close to the source; are characterized by the presence of certain mineral salts in relative proportions and trace elements or other constituents. Natural mineral water may be naturally carbonated (with carbon dioxide from the source), carbonated (with added carbon dioxide of another origin), decarbonated (with less carbon dioxide than present in the water at the source so it does not spontaneously give off carbon dioxide under conditions of standard temperature and pressure), or fortified (with carbon dioxide from the source), and noncarbonated (contains no free carbon dioxide).
14.1.1.2 TABLE WATERS AND SODA WATERS	Includes waters other than natural source waters that may be carbonated by addition of carbon dioxide or oxygen and may be processed by filtration, disinfection, or other suitable means. These waters may contain added mineral salts. Excluding carbonated and non-carbonated waters containing flavours are found in category 14.1.4.
14.1.2 FRUIT AND VEGETABLE JUICES	This category applies only to fruit and vegetable juices. Fruit-vegetable juice blends have separate classifications for each component (14.1.2.1) and vegetable juice (14.1.2.3). Excluding beverages based on fruit and vegetable juices are found in food category 14.1.4.
14.1.2.1 FRUIT JUICE	Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptically and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear, and may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must have been recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. This can be classified to three types as follows; 1. Fruit juice directly expressed by mechanical extraction processes such



	<p>as pressing or squeezing etc.; 2. Reconstituted Fruit juice by reconstituting concentrated fruit juice with potable water as its quality and standard is met with Notification of Ministry of Public Health regarding drinking water in sealed container. The reconstituted fruit juice should have the brix level to a value not less than the brix value established as specified in the Annex of Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005) or requirements of Thai FDA. If there is no Brix level specified in the Annex, minimum Brix shall be calculated on the basis of the soluble solids content of the single strength juice used to produce such concentrated juice. Annex II; PART 1 650 3. Fruit juices obtained by diffusion with water of (1) whole fruit whose juice cannot be extracted by any physical means, or (2) dehydrated whole fruit. Such products may be concentrated and reconstituted. The solids content of the finished product shall meet the minimum brix level for reconstituted juice specified in the Annex of Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005) or requirements of Thai FDA.</p>
14.1.2.2 VEGETABLE JUICE	<p>Vegetable juice is the liquid unfermented but fermentable product intended for direct consumption obtained by mechanical expression, crushing, grinding, and/or sieving of one or more sound fresh vegetables or vegetables preserved exclusively by physical means. The juice may be clear, turbid, or pulpy. It may have been concentrated and reconstituted with water. Products may be based on a single vegetable or blends of vegetables. This can be classified to two types as follows; 1. Vegetable juice directly expressed by mechanical extraction processes such as pressing or squeezing etc. 2. Reconstituted Vegetable juice by reconstituting concentrated vegetable juice with potable water as its quality and standard is met with Notification of Ministry of Public Health regarding drinking water in sealed container.</p>
14.1.2.3 CONCENTRATES FOR FRUIT JUICE	<p>Concentrated fruit juice is the product that complies with the definition given in food category 14.1.2.1. It is prepared by the physical removal of water from fruit juice in an amount to increase the Brix level to a value at least 50% greater than that established for reconstituted juice from the same fruit. In the production of juice that is to be concentrated, suitable processes are used, and may be combined, with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water-extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure. Fruit juice concentrates may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water.</p>
14.1.2.4 CONCENTRATES FOR VEGETABLE JUICE	<p>Prepared by the physical removal of water from vegetable juice. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Includes carrot juice concentrate.</p>
14.1.3 FRUIT AND VEGETABLE NECTARS	<p>Fruit and vegetable nectars are beverages produced from purees, juices, or concentrates of either, blended with water and sugar, honey, syrups, and/or sweeteners. Fruit-vegetable nectar blends are reported under their components (i.e. fruit nectar (14.1.3.1) and vegetable nectar (14.1.3.2)).</p>
14.1.3.1 FRUIT NECTAR	<p>Fruit nectar is the unfermented but fermentable product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to fruit juice, concentrated fruit juice, fruit purees or concentrated fruit purees, or a mixture of those products. Aromatic substances, volatile flavour components, pulp and cells, all of which must have been recovered from the same kind of fruit and obtained by suitable physical means, may be added. Products may be based on a single fruit or on fruit</p>



	blends. However, minimum juice and/or purée content (% v/v) for fruit nectars should be met requirements specified in Annex of Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005) or requirements of Thai FDA.
14.1.3.2 VEGETABLE NECTAR	Product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to vegetable juice (14.1.2.2) or concentrated vegetable juice (14.1.2.4), or a mixture of those products. Products may be based on a single vegetable or on a blend of vegetables.
14.1.3.3 CONCENTRATES FOR FRUIT NECTAR	Prepared by the physical removal of water from fruit nectar (14.1.3.1) or its starting materials. Sold in liquid, syrup and frozen forms for the preparation of ready-to-drink nectar by addition of water.
14.1.3.4 CONCENTRATES FOR VEGETABLE NECTAR	Prepared by the physical removal of water from vegetable nectar (14.1.3.2). Sold in liquid, syrup and frozen forms for the preparation of ready-to-drink nectars by addition of water.
14.1.4 WATER-BASED FLAVOURED DRINKS	Includes all carbonated and non-carbonated varieties and concentrates. Includes products based on fruit and vegetable juices. Also, includes sport-, energy-, electrolyte-, particulated-, coffee-, tea- and herbal-based drinks.
14.1.4.1 CARBONATED WATER-BASED FLAVOURED DRINKS	Includes water-based flavoured drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes diet/light and regular type's products. These beverages may be clear, cloudy, or may contain particulated matter (e.g. fruit pieces), nutrients and other ingredients.
14.1.4.2 NON-CARBONATED WATER-BASED FLAVOURED DRINKS	Include water-based flavoured drinks without added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes diet/light and regular type's products. These beverages may be clear, cloudy, or may contain particulated matter (e.g. fruit pieces), nutrients and other ingredients.
14.1.4.3 CONCENTRATES (LIQUID OR SOLID FORM) FOR WATER-BASED FLAVOURED DRINKS	Include powder, syrup, liquid and frozen concentrates for the preparation of carbonated (14.1.4.1) or non-carbonated (14.1.4.2) water-based non-alcoholic beverages by addition of water or carbonated water. This includes water-based fruit drinks which contain other ingredients rather than sweeteners such as sugar honey syrup or intense sweeteners while, flavoring agents may be added.
14.1.5 COFFEE, COFFEE SUBSTITUTES, TEA, HERBAL INFUSIONS, AND OTHER HOT CEREAL AND GRAIN BEVERAGES, EXCLUDING COCOA	Includes the ready-to-drink products, and their mixes and concentrates. Treated coffee beans for the manufacture of coffee products and herbal infusions are also included. Excluding ready-to-drink cocoa is included in category 01.1.4, and cocoa mixes in 05.1.1.
14.2 ALCOHOLIC BEVERAGES	The alcohol-free and low-alcoholic counterparts are included in the same category as the alcoholic beverage.
14.2.1 BEER AND MALT BEVERAGES	Alcoholic beverages brewed from germinated barley (malt), hops, yeast, and water.
14.2.2 CIDER AND PERRY	Fruit wines made from apples (cider) and pears (perry). Include carbonated cider and perry.
14.2.3 GRAPE WINES	Alcoholic beverage obtained exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must (juice).
14.2.3.1 STILL GRAPE WINE	Grape wine (white, red, rosé, or blush, dry or sweet) that may contain up to a maximum 0.4g/100 ml (4000 mg/kg) carbon dioxide at 20 °C.
14.2.3.2 SPARKLING AND SEMI-SPARKLING GRAPE WINES	Grape wines in which carbonation is produced during the fermentation process, either by bottle fermentation or closed tank fermentation. Also includes carbonated wine whose carbon dioxide is partially or totally of exogenous origin.



14.2.3.3 FORTIFIED GRAPE WINE, GRAPE LIQUOR WINE, AND SWEET GRAPE WINE	Grape wines produced either by: (i) the fermentation of grape must (juice) of high sugar concentration; or (ii) by the blending of concentrated grape juice with wine; or (iii) the mixture of fermented must with alcohol.
14.2.4 WINES OTHER THAN GRAPE	Includes wines made from fruit other than grapes, apples and pears. These wines may be still or sparkling.
14.2.5 MEAD	Alcoholic liquor made from fermented honey, malt and spices, or just of honey.
14.2.6 DISTILLED SPIRITUOUS BEVERAGES CONTAINING MORE THAN 15% ALCOHOL	Includes all distilled spirituous beverages derived from grain (e.g. corn, barley, rye, wheat), tubers (e.g. potato), fruit (e.g. grapes, berries) or sugar cane that contain greater than 15% alcohol.
14.2.7 AROMATIZED ALCOHOLIC BEVERAGES	Includes all non-standardized alcoholic beverage products. Although most of these products contain less than 15% alcohol, some traditional non-standardized aromatized products may contain up to 24% alcohol.
15.0 READY-TO-EAT SAVOURIES	Prepackaged ready-to-eat savouries for munchies between main meals and to be consumed less than main meals. This contains potato, cereal, flour or starch (from tuber or root part) or nuts and seeds or fish as main ingredients. Then, this product is produced by baking, frying or extrusion and may be either added with flavouring agents or not. Includes all types of savoury snack foods. However, this excludes bakery wares specified in Category 07.0, or Meat and meat products specified in Category 08.0, or fish and fish products specified in Category 09.0
15.1 SNACKS - POTATO, CEREAL, FLOUR OR STARCH BASED	Includes all savoury snacks, with or without added flavourings.
15.2 SNACKS - PROCESSED NUT OR FLAVOURED PROCESSED SEED BASED	Includes all types of whole nuts processed by, e.g. dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or unsalted. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks are classified here. Excluding chocolate-covered nuts are classified in 05.1.4, and nuts covered in imitation chocolate are included in 05.1.5.
15.3 SNACKS - FISH BASED	This describes savoury crackers with fish, fish products or fish flavouring. Excluding dried fish <i>per se</i> that may be consumed as a snack is assigned to food category 09.2.5, and dried meat snacks (e.g. beef jerky, pemmican) are assigned to food category 08.3.1.2.
16.0 PREPARED FOODS	These foods are not included in the other food categories (01-15) and should be considered on a case-by-case basis. Prepared foods are mixtures of multiple components (e.g. meat, sauce, grain, cheese, vegetables); the components are included in other food categories. Prepared foods require minimal preparation by the consumer (e.g. heating, thawing, rehydrating).