



						Pheasant	Fai													
						Ostrich	Avz													

**Table remarks:**

<sup>(1)</sup> Fish: indicate the type of fish: crustacean, mollusc bivalve, mollusc cephalopod, fish and others\*.

**\*Others: indicate the species**

<sup>(2)</sup>Honey: only indicate species *that are not Apis Mellifera*

Table 5. **CATEGORY CODES**

Areas: Bovine, Porcine, Equine, Poultry, Lagomorphs, Fish, Gelatine/Collagen, Natural Casings, Milk, Honey and Others	
CODE	CATEGORIES
1	PRODUCTS IN NATURE
2	PRODUCTS NOT SUBJECTED TO THERMIC TREATMENT
3	PRODUCTS SUBJECTED TO THERMIC TREATMENT
4	PRODUCTS SUBJECTED TO THERMIC TREATMENT - COOKING
5	THERMICALLY PROCESSED PRODUCTS – COMMERCIAL STERILIZATION
6	PRODUCTS WITH ADDED INHIBITORS
7	PRODUCTS SUBJECTED TO HYDROLYSIS
8	PRODUCTS CONSISTING OF VARIOUS CATEGORIES OF MEAT PRODUCTS WITH OR WITHOUT ADDED INGREDIENTS
Area: Milk and its by-products	
CODE	CATEGORIES
1	CASEINS
2	CASEINATES
3	MILK FLOURS
4	ANHYDROUS MILK FAT (BUTTER OIL)
5	LACTOSE
6	BUTTERMILK
7	BUTTERS
8	MARGARINES
9	MILK SAUCE
10	PERMEATES
11	CHEESE SNACK
12	RAW MILK PRODUCTS

13	MILK POWDER PRODUCTS
14	STERILIZED DAIRY PRODUCTS
15	FERMENTED MILK PRODUCTS
16	RENDERED DAIRY PRODUCTS
17	PARTLY DEHYDRATED MILK PRODUCTS
18	PASTEURIZED DAIRY PRODUCTS
19	PROTEIN DAIRY PRODUCTS
20	UHT MILK PRODUCTS
21	AGED/MATURED CHEESES
22	MOLDY CHEESE
23	NON-MATURED CHEESES
24	GRATED CHEESES
25	ULTRAFILTERED CHEESES
26	RICOTTA
27	MILK DESSERT
Area: Honey and apicultural products	
CODE	CATEGORIES
1	HONEY
2	HONEY OF NATIVE HONEY BEES
3	ROYAL JELLY
4	LYOPHILIZED ROYAL JELLY
5	POLLEN
6	DEHYDRATED POLLEN
7	POLLEN BY-PRODUCTS
8	PROPOLIS
9	PROPOLIS BY-PRODUCTS (IN MASS)
10	PROPOLIS BY-PRODUCTS (IN VOLUME)
11	APITOXINS
12	BEESWAX
13	COMPOUNDS OF BEE PRODUCTS
Area: eggs and egg products	
CODE	CATEGORIES
1	PRODUCTS IN NATURE
2	PRODUCTS SUBJECTED TO THERMAL TREATMENT – PASTEURIZATION
3	PRODUCTS SUBJECTED TO THERMAL TREATMENT – DEHYDRATION

4	PRODUCTS NOT SUBJECTED TO THERMAL TREATMENT
5	PRODUCT SUBJECTED TO THERMAL TREATMENT – COOKING

## ANNEX II

### **Bovine, swine, equine, poultry, lagomorphs, fish and fish products, gelatin/collagen and natural casings.**

#### Definitions

##### **1. PRODUCTS IN NATURE**

Those which were not subjected to any other conservation process, besides cooling or freezing.

##### **2. PRODUCTS NOT SUBJECTED TO THERMAL TREATMENT**

Those containing added ingredients and /or additives, which are not the main factors for conserving its microbiologic stability, needing, however, the preservation by cold, without loss of the products in nature.

##### **3. PRODUCTS SUBJECTED TO THERMAL TREATMENT**

Those that undergo thermal treatment by heat, with the purpose of partial or total loss of the product's characteristics in nature, which may or may not need preservation by cold.

##### **4. PRODUCTS SUBJECTED TO THERMAL TREATMENT - COOKING**

Those that undergo thermal treatment by heat, low, with the purpose of destroying pathogenic, deteriorative microorganisms, and the inactivation of enzymes, occasionally present in the product, which may or may not need preservation by cold.

##### **5. PRODUCTS PROCESSED THERMALLY – COMMERCIAL STERILIZATION**

Those that undergo a thermal treatment of higher intensity when compared to cooking, with the purpose of destroying pathogenic, deteriorative microorganisms, and the majority of spores occasionally present in the products.

##### **6. PRODUCTS WITH ADDED INHIBITORS**

Those with added ingredients and/or additives, which are the main factors for conserving its microbiologic stability, which may or may not need preservation by cold.

##### **7. PRODUCTS SUBJECTED TO HYDROLYSIS**

Those subjected to a break of the protein chain with the purpose of adding a water molecule to its structure.

##### **8. PRODUCTS CONSISTING OF DIFFERENT CATEGORIES OF MEAT PRODUCTS WITH OR WITHOUT ADDED INGREDIENTS**

Those obtained from the association of products of different categories, with or without the addition of other ingredients, which may or may not need conservation by cold.

### **ANNEX III**

#### **Milk and its by-products**

#### Definitions

##### **1. CASEINS**

Products resulting from the spontaneous precipitation of skim milk, or caused by curd or by mineral and organic acids.

##### **2. CASEINATES**

Products obtained from the reaction of food casein or from the curd of fresh food casein with hydroxide solutions or alkaline salts or alkaline-earth or of food quality ammonia, and afterwards washed and dried, by way of technologically adequate processes.

##### **3. MILK FLOURS**

Products resulting from desiccation in proper conditions, of the mixture of milk with grains and legumes, whose starch has become soluble through the appropriate technique.

##### **4. ANHYDROUS MILK FAT (BUTTER OIL)**

It is the greasy product obtained from cream or butter through the almost complete elimination of water and non-greasy solids, by way of technologically appropriate processes.

##### **5. LACTOSE**

It is the product obtained by the separation and crystallization of milk sugar.

##### **6. BUTTERMILK**

It is the liquid resulting from the churning of the cream for the manufacturing of butter, with or without added skim milk and biologically acidified by selected leaven, with partial lactose breakdown, and rich in lactic acid, protein and mineral salts.

##### **7. BUTTERS**

The greasy products obtained from the cream of milk by way of technologically appropriate processes.

##### **8. MILK BLEND**

Covers dairy products obtained by mixing dairy ingredients with or without non-dairy ingredients.

#### **9. MILK SAUCE**

Dairy products subjected to technological processing, added to other dairy ingredients, spices and other approved food substances, intended for use in culinary preparations.

#### **10. PERMEATES**

Liquid products obtained by the withdrawal of milk protein and milk fat from milk (whole, skim or semi-skim) or the whey through a membrane filtration process.

#### **11. CHEESE SNACK**

Covers the fractionated cheeses presented in the form of a table of cold cuts, dried cheeses and breaded cheeses.

#### **12. RAW MILK PRODUCTS**

The raw materials which still need to undergo thermal treatment before being used in the preparation of products for consumption.

#### **13. MILK POWDER PRODUCTS**

This category covers, in addition to the products obtained by drying, those formulated from the mixture of other, already dried, dairy products. Considering its diversity of formulations, manufacturing processes and presentations, milk powder mixtures are not part of this category, since they will be included in the Milk Mixture category.

#### **14. STERILIZED DAIRY PRODUCTS**

Dairy products previously packed and subjected to a moist heat sterilization process, followed by immediate cooling, respecting the particularity of each product.

#### **15. FERMENTED MILK PRODUCTS**

Dairy products obtained through coagulation and decrease of pH by lactic fermentation through the cultivation of specific microorganisms.

#### **16. RENDERED DAIRY PRODUCTS**

Dairy products obtained through mixture, fusion and emulsion, with heat treatment and emulsifying agents.

#### **17. PARTLY DEHYDRATED MILK PRODUCTS**

Dairy products obtained through partial dehydration of milk or milk by-products.

#### **18. PASTEURIZED DAIRY PRODUCTS**

Dairy products subjected to the pasteurization process.

#### **19. PROTEIN DAIRY PRODUCTS**

Dairy products obtained by the physical separation of caseins and whey proteins by membrane technology or other technological process whose equivalency is recognized by the Department for the Inspection of Products of Animal Origin of the Ministry of Agriculture, Livestock and Food Supply.

## **20. UHT MILK PRODUCTS**

Dairy products subjected to the process of ultra-high temperature.

## **21. AGED CHEESES**

Cheeses that have suffered the necessary and characteristic physical and biochemical exchanges of the variety.

## **22. MOLDY CHEESE**

Cheeses aged by fungi.

## **23. NON-MATURED CHEESES**

Cheeses ready for consumption shortly after having been manufactured.

## **24. GRATED CHEESES**

The products obtained by crumbling or grating of the mass of one or up to four varieties of cheese of low and/or average humidity.

## **25. ULTRAFILTERED CHEESES**

Cheeses obtained by processes of membrane technology.

## **26. RICOTTA**

It is the product obtained from cheese serum albumin, with milk added up to 20% (twenty per cent) of its volume.

## **27. MILK DESSERT**

It is the milk product ready for consumption, usually served after meals.

Does not cover milk candies and condensed milk since they are included in the category of partly dehydrated milk products.

## ANNEX IV

### Honey and Apicultural Products

#### Definitions

##### 1. **HONEY**

It is the food product produced by honey bees from the nectar of flowers or from secretions of living parts of plants or excretions of plant-sucking insects that stay on living parts of plants, which the bees collect, transform, combine with specific substances of their own, store and leave to ripen in the hive's honeycomb. This category also covers the Honey for Industrial use, which is the product outside of the specifications for the diastase index, of hydroxymethylfurfural, of acidity or in the beginning of fermentation, indicating changes in sensory aspects that don't forfeit its use in food products, and must be forbidden in their labeling, indications referring to the floral or vegetal origin.

##### 2. **HONEY OF NATIVE HONEY BEES**

It is the food product produced by stingless bees, from the nectar of flowers or from secretions of living parts of plants or excretions of plant-sucking insects that stay on living parts of plants, which the bees collect, transform, combine with specific substances of their own, store and leave to ripen in the hive's pots.

##### 3. **ROYAL JELLY**

It is the product of the secretion of the cephalic glandular system formed by the hypopharyngeal and mandibular glands of worker bees, harvested in up to 72 (seventy-two) hours.

##### 4. **LYOPHILIZED ROYAL JELLY**

It is the product of the secretion of the cephalic glandular system (hypopharyngeal and mandibular glands) of worker bees, harvested in up to 72 hours, which suffered dehydration by the lyophilization process.

##### 5. **POLLEN**

It is the product resulting from the agglutination of the pollen of flowers, carried out by worker honey bees or stingless bees, by way of nectar and their salivary substances, which is gathered at the hive's entrance or in the hive's pots.

##### 6. **DEHYDRATED POLLEN**

It is the product subjected to the dehydration process at a temperature no higher than 42° C, and with a moisture content no higher than 4%.

##### 7. **POLLEN BY- PRODUCTS**

The products coming from the extraction of the soluble components of Pollen through an adequate technological process.

##### 8. **PROPOLIS**



It is the product originating from resinous, gummy and balsamic substances, harvested by bees from shoots, flowers and plant exudates, to which the bees add salivary secretions, wax and pollen for the preparation of the final product.

**9. PROPOLIS BY-PRODUCTS (IN MASS)**

The products resulting from the extraction of Propolis soluble components subjected to dehydration, lyophilization and/or drying, and which has the net content expressed in legal units of mass.

**10. PROPOLIS BY-PRODUCTS (IN VOLUME)**

The products resulting from the extraction of Propolis soluble components and which has the net content expressed in legal units of mass.

**11. APITOXINS**

The products of the abdominal glands or poison glands of worker bees' secretion, stored inside the poison pouch.

**12. BEESWAX**

It is the product secreted by bees for the formation of the combs in hives, with plastic consistency, yellowish color and very fusible.

**13. COMPOUNDS OF BEE PRODUCTS**

Those made from bee products, with or without the addition of permitted ingredients, covering the compounds of bee products without the addition of ingredients and the compounds of bee products with addition of ingredients.

**ANNEX V**  
**Eggs and egg products**

Definitions

**1. PRODUCTS IN NATURE**

Egg of bird species, such as the chicken, coated with a tough membrane or rigid shell, which contains an albuminoidal part, the egg white, and another rich in lipids, the yolk, and used as food.

The designation “egg” means chicken egg in shell, the others being accompanied by the indication of the species from which they come.

**2. PRODUCTS SUBJECT TO THERMAL TREATMENT – PASTEURIZATION**

The products resulting from processing by the use of heat in order to destroy pathogenic microorganisms, without a sensible change of the physical constitution of the egg or egg parts.

**3. PRODUCTS SUBJECTED TO THERMAL TREATMENT – DEHYDRATION**

The products resulting from the dehydration of the pasteurized egg or egg parts.

**4. PRODUCTS NOT SUBJECTED TO THERMAL TREATMENT**

The products resulting from the breaking of the egg in its raw form, stored frozen or chilled, and that were not subjected to thermal treatment by heat. This category also covers the “Manufacture” Egg Type for industrial use, which is the product that does not comply with the specifications laid down for the products in the “egg” category, and is not disqualified for its use in food products or industrialization (pasteurization/dehydration).

**5. PRODUCT SUBJECTED TO THERMAL TREATMENT – COOKING**

The products resulting from boiled eggs, which may undergo other processes: being peeled, preserved in acidified brine (water, salt and organic acids) and packaged in airtight containers, subsequently undergoing pasteurization or not, stored at room temperature or cooled.

**ANNEX VI**  
**Examples of categorization of products of animal origin**

<b>BOVINES, SWINES, EQUINES, POULTRY, LAGOMORPHY, FISH AND FISH PRODUCTS, GELATINE/COLAGEN AND NATURAL CASINGS</b>
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1	<b>PRODUCTS IN NATURE</b>	Frozen meat of (animal species) without bone; Mechanically Separated Meat of (animal species); Frozen Ground Meat of (animal species); Natural Frozen Casings of (animal species) Frozen fish; fresh fish; Frozen shrimp; frozen mussel
2	<b>PRODUCTS NOT SUBJECTED TO THERMAL TREATMENT</b>	Seasoned stuffed meat chilled (animal species) without bone; Frozen Burger of (animal species) Frozen seasoned shrimp; Frozen breaded squid; Dried fish innards
3	<b>PRODUCTS SUBJECTED TO THERMAL TREATMENT</b>	Dehydrated meat of (animal species); Dried natural casings of (animal species); Dried innards of (animal species) Moulded frozen seasoned fish-based product; Seasoned frozen fish innards; Smoked oyster
4	<b>PRODUCTS SUBJECTED TO THERMAL TREATMENT - COMMERCIAL STERILIZATION</b>	Canned burger of (animal species); Canned cooked meat of (animal species); Canned innards of (animal species) Smoked fish in oil; Fish in its own juice with sauce; Mussels in oil
5	<b>PRODUCTS WITH ADDED INHIBITORS</b>	Preserved natural casings of (animal species); Frozen salted innards of (animal species); Preserved skin of (animal species); Salted skin of (animal species) Dried salted shrimp; Brined fish in oil; Pressed salted fish
6	<b>PRODUCTS SUBJECTED TO HYDROLYSIS</b>	Hydrolyzed collagen; Gelatin

7	<b>PRODUCTS COMPRISED OF DIFFERENT CATEGORIES OF MEAT PRODUCTS, WITH OR WITHOUT ADDED INGREDIENTS</b>	Cold cuts plate
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<b>MILK AND MILK PRODUCTS</b>		
1	<b>CASEINS</b>	Acidic Food Casein; Curd Food Casein; Lactic Food Casein; Industrial Casein
2	<b>CASEINATES</b>	Caseinate
3	<b>MILK FLOURS</b>	Milk Flour; Milk Flour with addition
4	<b>ANHYDROUS MILK FAT (BUTTER OIL)</b>	Butter oil; Anhydrous milk fat; Fat of dehydrated butter
5	<b>LACTOSE</b>	Raw lactose; Industrial lactose; Refined lactose
6	<b>BUTTERMILK</b>	Chilled buttermilk
7	<b>BUTTER</b>	Butter; High quality butter with salt; Unsalted Extra Butter
8	<b>MILKY MIXTURE</b>	Caramel-based product
10	<b>MILK SAUCE</b>	Milk sauce
11	<b>PERMEATES</b>	Milk permeate; Milk whey permeate
12	<b>CHEESE SNACKS</b>	Dehydrated cheese; Breaded cheese
13	<b>RAW DAIRY PRODUCTS</b>	Raw pre-processed skim milk; Raw chilled cream of milk whey for industrial use; Raw pre-processed whole milk of (animal species); Raw pre-processed whole milk
14	<b>POWDERED DAIRY PRODUCTS</b>	Skimmed milk powder; Skimmed milk powder of (animal species); Modified skimmed acidified milk powder; Cheese powder

15	<b>STERILIZED MILK PRODUCTS</b>	Sterilized skimmed milk; Sterilized standardized milk; Sterilized partially skimmed milk
16	<b>FERMENTED MILK-BASED PRODUCTS</b>	Acidophilic milk with addition; Fermented milk; Fermented sweetened milk; Fermented milk with addition
17	<b>PROCESSED MILK PRODUCTS</b>	Smooth cheese; Cream cheese; Processed pasteurized cheese with addition
18	<b>PARTIALLY DEHYDRATED MILK PRODUCTS</b>	Concentrated buttermilk; Concentrated milk whey; Milk based sweets for confectionery
19	<b>PASTEURIZED MILK PRODUCTS</b>	Pasteurized compound beverage; Pasteurized heavy cream with a high fat content; Pasteurized whole milk
20	<b>MILK PRODUCTS WITH PROTEIN CONTENT</b>	Isolated protein milk powder; Isolated protein powdered milk whey; Lactalbumin
21	<b>UHT MILK PRODUCTS</b>	UHT milk cream; UHT flavored milk; UHT reconstituted whole milk
22	<b>AGED CHEESES</b>	Cheese type POIVRE D'ANE Cheese type PORT SALUT Cheese type EMMENTAL
23	<b>MOLDY CHEESES</b>	Cheese type CHAROLLES Cheese type GORGONZOLA Cheese type SAINT MARCELLIN
24	<b>NON-MATURED CHEESES</b>	Cheese type FRESH PROVOLONE Cheese type SERAC Cheese type FIOR DI LATTE
25	<b>GRATED CHEESES</b>	Grated cheese; Grated cheese not dehydrated
26	<b>ULTRA-FILTERED CHEESES</b>	Ultra-filtered cheese

27	<b>COTTAGE</b>	Smoked cottage with addition Fresh cottage Fresh cottage with addition
28	<b>MILK-BASED DESSERT</b>	Milk-based dessert

<b>HONEY AND APICULTURAL PRODUCTS</b>		
1	<b>HONEY</b>	Honey Honeydew Honey for industrial use
2	<b>HONEY OF NATIVE BEES</b>	Honey of native bees
3	<b>ROYAL JELLY</b>	Royal jelly
4	<b>LYOPHILIZED ROYAL JELLY</b>	Lyophilized royal jelly
5	<b>POLLEN</b>	Apicultural pollen Pollen of native bees
6	<b>DEHYDRATED POLLEN</b>	Apicultural dehydrated pollen Dehydrated pollen of native bees
7	<b>APICULTURAL POLLEN BY-PRODUCTS</b>	Extract of apicultural pollen Glycolic extract of apicultural pollen
8	<b>PROPOLIS</b>	Propolis Propolis of native bees
9	<b>PROPOLIS BY-PRODUCTS (IN MASS)</b>	Dehydrated propolis extract Lyophilized propolis extract Propolis of native bees
10	<b>PROPOLIS BY-PRODUCTS (IN VOLUME)</b>	Aqueous extract of propolis Glycolic extract of propolis Propolis of native bees
11	<b>APITOXINS</b>	Apitoxin
12	<b>BEE WAX</b>	Bees wax
13	<b>MIXTURE OF BEE PRODUCTS (IN MASS)</b>	Mixture of bee products Mixture of bee products with addition of non- Apicultural ingredients

<b>EGGS AND EGG PRODUCTS</b>		
1	<b>PRODUCTS IN NATURE - PASTEURIZATION</b>	Egg Chilled egg

2	<b>PRODUCTS SUBJECTED TO THERMAL TREATMENT</b>	Pasteurized and frozen egg whites Mixture of pasteurized chilled eggs
3	<b>PRODUCTS SUBJECTED TO THERMAL TREATMENT - DEHYDRATION</b>	Egg shell Mixture of dehydrated eggs Dehydrated egg whites
4	<b>PRODUCTS SUBJECTED TO THERMAL TREATMENT - COOKING</b>	Egg in preserve
5	<b>PRODUCTS NOT SUBJECTED TO THERMAL TREATMENT</b>	Frozen egg whites Mixture of frozen eggs