



FoodChain ID
Vegetarian, Plant-Based and Vegan Product
Global Standard
Version 1.2 – May 20, 2021

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SECTION I – INTRODUCTION

While the number of people declaring themselves vegan or vegetarians continues to rise globally, relevant legislative frameworks remain unclear and allow for misleading information on labels to confuse consumers. There is no legal definition of the term “Vegetarian” and “Vegan” in food and non-food sectors¹.

Vegetarian and vegan consumers therefore can encounter considerable difficulties in identifying products in the market that are suited to their choice. For example, not all consumers know that bread can contain lard or that the rennet used for cheese production is often obtained from the veal abomasum. In many cases, even a careful reading of the list of ingredients that appears on the label is not sufficient. The use of ingredients of animal origin is sometimes masked by generic terms permitted by law. In other cases, their indication on the label is not required because they are contained in very small quantities or because, despite being used in significant quantities, they are eliminated as a result of the completion of the production cycle (e.g. technological processing aids and processing aids). Another exemplary case is that of a wine whose label does not require the indication of additives and technological adjuvants that can be used in the production process, many of which are of animal origin (eg. egg albumin, milk caseins, glue fish, animal jelly, lysozyme from eggs, etc.).

Furthermore, the marketing and administration of vegetarian and vegan foods to the public in the context of the collective catering, cafeterias, gastronomy counters, and other similar outlets is not subject to any regulatory obligation and specific control system.

This FoodChainID Global Standard has been developed in response to a shift in consumer purchasing behavior resulting in the rapidly growing demand for plant-based products. Plant-based products are relatively novel, and the industry has been challenged with meeting consumer demands while also protecting brand reputation and mitigating risk.

Even in cosmetics it is possible to use animal or animal substances such as: placenta, cochineal, silk, etc. Also in these cases such ingredients' presence can be difficult to detect because the list of ingredients required on the label entails the use of very technical terms, not very understandable and written in small letters. For all other non-food products, the law does not include any obligation to indicate the materials and substances used in manufacturing.

⁽¹⁾ Only Regulation (EC) n. 1169/2011, while regulating voluntary information on food (article 36) refers to future executive acts defining the requisites concerning the suitability of a food for vegetarians or vegans. FSA (Food Standards Agency) in UK provides voluntary guidance on the use of the terms vegetarian and vegan in food labelling, including advice about cross-contamination. They suggest that “manufacturers, retailers and caterers should be able to demonstrate that foods presented as “Vegetarian” or “Vegan” have not been contaminated with non-vegetarian or non-vegan foods during storage, preparation, cooking or display”. However, foods labelled as vegan also carrying a “may contain” warning about animal allergens.

SECTION II - SCOPE

The purpose of this document is to define the requirements for the certification of products intended for vegetarian and vegan consumers. The certification normally applies to:

- 1) processed food products;
- 2) ingredients for use by food service companies, catering companies, food manufacturers and brand owners²;
- 3) feed and pet food;
- 4) restaurants and other gastronomic preparations and/or menus of catering services.
- 5) non-food sectors (cosmetics, detergents, textiles, footwear, inputs for agriculture, etc.)

SECTION III - CERTIFICATION REQUIREMENTS

1. Specific requirements for VEGETARIAN Products

Vegetarian products exclude the use of animal-derived substances obtained through the sacrifice and / or mistreatment of animals at every stage of its creation. On the other hand, the use of eggs, milk, honey, wool and other products derived from live animals is allowed, provided that mistreatment, mutilation and animal welfare are guaranteed in a controlled manner. IT IS FORBIDDEN to use any substance, ingredient, additive or adjuvant or derivative of animal origin or which entails for its procurement any procedures which provide, directly or indirectly, the sacrifice and/or mistreatment and cruelty to animals.

Cruelty to animals, also called animal abuse, animal neglect or animal cruelty, is the infliction by omission (animal neglect) or by commission by humans of suffering or harm upon any non-human. Cruelty to animals sometimes encompasses inflicting harm or suffering as an end in itself, defined as zoosadism.

Maltreatment is inflicting physical pain, suffering or death to an animal, usually docile, beyond the need for a regular discipline.

The use of animal products such as milk, eggs and honey IS PERMITTED provided they are produced on farms that comply with applicable animal welfare standards, law or best practice.

Organic livestock or those that comply with other voluntary animal welfare standards or have specific disciplinary measures in this regard are preferable.

EGGS and other derived products must be obtained from organic livestock, outdoors or on land livestock. The use of eggs from intensive battery farms is forbidden.

It is the responsibility of the Organization provide evidence (certificates, labels, data sheets, etc.) to demonstrate the compliance to this requirement to FoodChain ID.

² Brand owners are required to be certified unless product labels clearly disclose who the final product manufacturer is.

As an example, therefore, in the preparation of VEGETARIAN products the following substances of animal origin are excluded:

- meat, poultry, fish, seafood;
- products containing ingredients derived from meat or bones; products containing animal fats (except dairy fat), frying fats or margarines containing fish oil or similar products; jellies, gums and other gelling agents of animal origin;
- other products containing ingredients derived from slaughtering products;
- cheese produced with rennet coming from the veal abomasum or, in any case, of animal origin;
- filtration aids with gelatin, egg white (from battery farms), fish glue or exoskeleton derived from shells or crabs.

2. Specific requirements for PLANT-BASED Products

Plant-Based products consist mainly of plant ingredients and other natural substances or substances of natural origin and are exclusively of vegetable or mineral origin. Any component derived from the animal kingdom is excluded. The use throughout the production process of any ingredient/adjuvant/processing aid of animal origin is NOT PERMITTED. No animal substance can also be used indirectly in the production process, also as an additive or processing aid ⁽³⁾ .

The amount of plant ingredients/components in a certified product formulation, by weight or volume must be at least 95% for food products and 51% for non-food products. Of the remaining ingredients, at least 95% must be other substances of natural origin for both food and non-food products.

In formulating the products it is advisable to consult:

ANNEX 1 - Examples of ANIMAL SUBSTANCES (FORBIDDEN)

ANNEX 2 - Examples of SUBSTANCES OF POSSIBLE ANIMAL DERIVATION (it is necessary to ascertain with the producer/seller that they do not derive from animals)

⁽³⁾ "Processing aid" means a substance which:

- it is not consumed as a food in itself;
- is intentionally used in the processing of raw materials, foods or their ingredients, to exercise a certain technological function in processing or manufacturing; and
- may give rise to the presence, unintentional but technically unavoidable, of residues of this substance or of its own derivatives in the finished product, provided that these residues do not pose a risk to health and do not have technological effects on the finished product.

Plant Based Products (suitable for vegans) may not be suitable for people with allergies. Vegans avoid exploitation of animals, whereas people with allergies need products that do not contain the allergens that affect them. These are separate issues.

Companies must work out if their products contain or may contain major allergens. If there is a risk, the label carries a warning.

The ADOPTION OF ALL MEASURES TO PREVENT CONTAMINATIONS with substances of animal origin that can enter directly or indirectly inside the factory is required.

All such prevention measures must be documented and recorded. The effectiveness must be the subject of a quality management system (QMS), including ongoing monitoring and continuous improvement actions. FoodChain ID and its site inspectors will evaluate the QMS for adequacy.

In relation to the actual risk of contamination, the indication of the indirect presence of allergens on the label must be subject to a periodic review. In vegan food products, references on the product may be made to any animal allergens (eggs, milk, etc.) if the production facility handles such ingredients. For example, a product label may state *“obtained in a factory that also handles (eg. milk, eggs, etc.)”*.

For consistency with the chosen certification and respect for ethics and vegan sensibility, in certified wines it is advisable to avoid indications and descriptions on the label that suggest combinations with dishes based on meat or fish and/or dairy products.

3. Specific requirements for VEGAN Products

Vegan products exclude the use of any substance from the animal kingdom and animal derivation at every stage of its creation, even if obtained without sacrifice and / or animal abuse. Vegan products must follow the requirements for plant-based products (see section III.2), except that the minimum percentage requirement for plant components does not apply. In addition, the following requirements apply:

- The BRAND OWNER and/or the COMPANY legal responsible of food labeling MUST NEITHER conduct NOR commission vivisection or testing on any animal, nor of the ingredients or inputs and processing aids used. If the operator ceases these practices, his products can be considered for certification ⁽⁴⁾.

⁽⁴⁾ The applicant company must not have carried out or commissioned any tests or procedures that involved the direct exploitation of animals; all testing or control procedures on the finished product that have involved the exploitation of animals must be excluded. In the event that one or more animal experiments have been carried out or commissioned in the past, the company must declare the date from which it committed itself to the complete cessation of the tests and the commitment not to carry out or commission any experimentation on animals.

The company must therefore undertake to declare the refusal to use the tests, as well as to support the use of alternative tests. This commitment should also be reported on company information materials.

The requirement is obviously not applicable in the case the tests are imposed by law and performed by the public authorities in the markets of destination of the products.

- The claim VEGAN implies that, as far as can be determined, possible and practicable, animals have not been involved in any phase of manufacturing, preparation, treatment or placing on the market. For example: glues of animal origin are forbidden to attach labels or seal packaging.

For vegan products, the minimum thresholds levels of incidence (by weight or volume) of plant ingredients / components, natural or natural substances envisaged for the plant based category are not applied.

4. Additional requirements for All Product Categories

It is COMPULSORY to ensure the TRACEABILITY of the certified product back through production and to the component production inputs. The most critical factor in terms of this Standard is related to the probable content/contamination with substances of animal origin.

5. Testing

The Organization must perform a Risk Analysis⁵ of its production process and product composition, and based on it must implement an adequate testing plan as part of its quality control system.

Based on the specific risks involved the following analytical tests are used: animal allergens (eg. milk and eggs), lactose and animal DNA (PCR Testing).

FoodChain ID will verify the accuracy and effectiveness of this plan, also through sampling and analysis carried out at its own laboratories. In all cases testing shall be carried out using ISO 17025 accredited methods that have been written for the test in question.

⁵ Refer to Annex IV.

6. Labeling and Label Claims

The Organization shall claim FoodChain ID certification only for the products, facilities or sites for which FoodChain ID certification status has been awarded.

Where the Organization deals with both certified and uncertified products, it must ensure that the FoodChain ID certification logo is only used in respect to FoodChain ID certified products and that certified products are clearly distinguished from uncertified products. The FoodChain ID Certification logo shall be applied only to products that meet the requirements of FoodChain ID Vegetarian, Plant-Based and Vegan Global Standard.

Once they have obtained the Certificate of Conformity, Licensee Companies may use the following certification marks provided for the specific type of product (VEGETARIAN, PLANT-BASED or VEGAN).

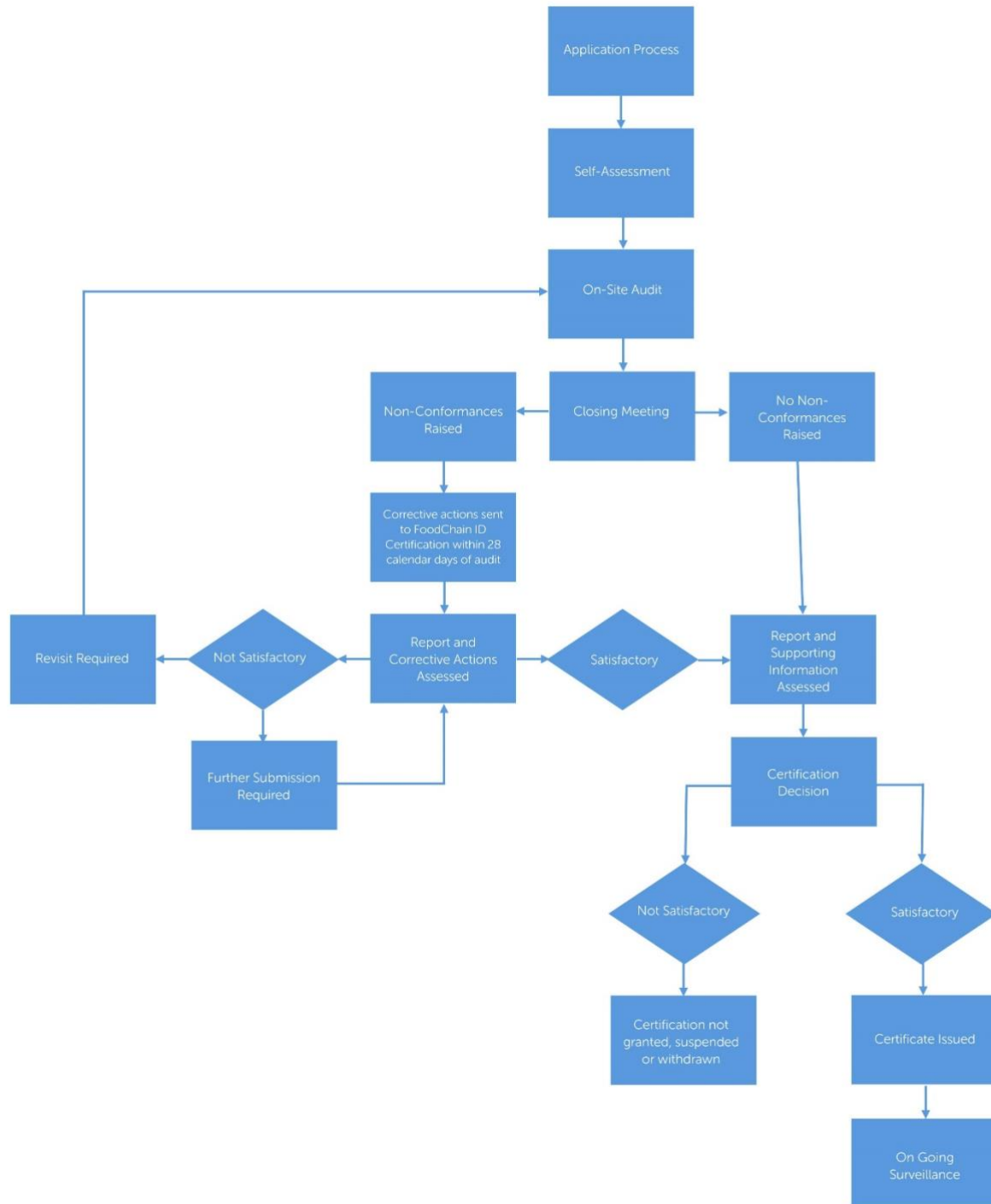


The Vegan and Plant-based claim, when all the requirements of the standard are compliant, can be combined in a single logo as follows:



Section IV - CERTIFICATION PROCESS

The flow diagram provides essential background information detailing the steps involved in gaining and maintaining certified status.



Self-Assessment

As a first step to certification, it is recommended that the Organization carries out a self-assessment against the Standard to ensure that it understands the requirements and has the appropriate systems in place to meet those requirements.

Optionally, the Organization may request that a pre-audit be carried out by FoodChain ID to act as a gap analysis to identify any further work that may be required before the certification inspection (audit) is requested. The service proposal issued by FoodChain ID will confirm its status as a pre-audit but will not lead to certification irrespective of the outcome. During a pre-audit the auditor can explain what the Standard expects in relation to its requirements but cannot offer specific solutions to the Organization where compliance is not demonstrated.

The Organization may be asked to provide FoodChain ID with background information prior to the audit to ensure the auditor is fully prepared and to provide the best opportunity for the audit to be completed efficiently. Information that may be requested may include but is not limited to:

- Organizational Policy Statement that demonstrates commitment to the supply of Vegetarian and/or Plant-Based and/or Vegan products;
- Organizational chart;
- Process flow diagram(s) related to product obtain in compliance with the Standard requirements;
- Floor plan;
- Risk Assessment Plan which identifies risks related to the requirements of this Standard;
- Products lists, related recipe/formula and ingredients/inputs data sheet;
- Supplier, Contractors and Subcontractors list, and
- Sampling and testing plans.

FoodChain ID Application

Certification is sought through an application form provided by FoodChain ID. The application requests specific information related to its products and processes which are used to identify possible risks related to the requirements of this Standard and to define the scope of your certification.

Risk Assessment & Service Proposal

Based on information provided in the Application, FoodChain ID will assign a risk category to the operation – low, medium, or high, which affects the requirements for on-site inspection frequency, according to the following criteria:

Risk category	On-site Inspection Requirement	Considerations
Low	Not routinely required; desk review sufficient	<ul style="list-style-type: none">• Product formulation is naturally/normally free of ingredients and adjuvants of animal origin.• Product is processed in establishments where cross-contamination is not possible

Risk category	On-site Inspection Requirement	Considerations
		(e.g., a factory that exclusively produces tomato puree, extra virgin olive oil, fresh vegetables, etc.).
Medium	First year of certification and then at least every 3 years	<ul style="list-style-type: none"> • Product naturally/normally free of ingredients and adjuvants of animal origin processed in establishments where inputs of animal origin are handled. • Products that could potentially contain ingredients, additives or adjuvants of animal origin (e.g., food supplements, pre-cooked preparations, wine, etc.), but no such product formulations are made at all by the processing plant. • Clear separation measures between allowed and prohibited inputs in space and/or time during all stages of the operation. • Degree of rigor of the internal testing plan for quality control.
High	At least annually	<ul style="list-style-type: none"> • Processing facility handles inputs prohibited for the requested product category (Vegetarian, Plant-based, Vegan). • Products could potentially contain ingredients, additives or adjuvants of animal origin • Processing lines/equipment is not dedicated solely to making products that are certified under the Standard.

A certification proposal and agreement is provided for certification which will set out the certification and inspection plan, fee structure and payment terms and conditions. The Organization returns the signed proposal and agreement, agreeing to the terms and conditions so that the audit may be scheduled.

FoodChain ID Certification Scope

The scope includes the products for which the Organization seeks certification. Once certified, this allows the Organization to use the FoodChain ID certification logo on compliant products and/or request Traceability Certificates of Compliance (TCC) to be issued for each lot or batch of certified product to be sold to a named buyer.

Compliance with and certification to this Standard demonstrates the Organization has the capability to produce, process, handle, supply, store and or distribute Vegetarian,

Plant-Based, and/or Vegan product in accordance with this Standard. Certified Organizations may request to apply the FoodChain ID Trademark which demonstrates the conformity of product.

Organizations may also request Traceability Certificates of Compliance or TCCs for lots or individual lots of product that are within the scope of their certification.

TCCs are requested by the Organization and are issued by FoodChain ID for the Organization to forward to the purchaser of product as a PDF certificate, providing an additional layer of assurance. FoodChain ID certified Organizations are provided with TCCs consistent with the incoming TCC from their FoodChain ID certified supplier.

FoodChain ID Fees

Details of fees are provided with the certification proposal and agreement. Fees are dependent upon the nature of each Organization's requirements and if applicable, products to be certified.

Audit Plan

During the certification start-up phase, FoodChain ID checks the production plan of the Organization as well as any subcontractors or third parties where it is necessary to check the conformity requirements required by this standard. The number and type of verified facilities are defined by the FoodChainID scheme manager in relation to the critical nature of the sites and activities carried out.

FoodChain ID will perform subsequent surveillance audits at least annually and it will define the control and testing plan on the basis of a careful risk analysis. FoodChain ID reserves the right to carry out additional visits (even if not announced) and/or to intensify the surveillance activity in case of serious non-conformities found in the context of normal controls or reported by other interested parties.

Audit

FoodChain ID will assign a trained auditor to complete the certification audit.

The auditor will:

- Confirm your intentions set forth in your application for FoodChain ID certification during the opening meeting;
- Audit your Organization to determine compliance;
- Conduct a sampling of ingredients/inputs or final product for validation of sampling protocols;
- Present overall findings of the audit; and
- Provide a list of findings to the Organization.

Report

The auditor will produce and submit a written report of the audit, which will include:

- An introduction which summarizes the findings of the audit, the scope of audit, and details of the Organization; and

- Detailed audit findings for all the aspects observed during the audit.

The Organization will receive a copy of the report before the certification process has been completed.

Where the number or nature of any non-conformances raises doubt as to the effectiveness of systems or procedures, FoodChain ID may conduct a further on site visit to verify corrective actions have been met.

Corrective Action

The Organization will have 30 days to submit their corrective actions. Organizations submitting corrective actions after the 30 days may be required to undergo an additional on-site visit or forfeit their application for FoodChain ID certification.

Certification

A certification decision will be made by FoodChain ID based on the report, corrective actions and closeout of non-conformances. If the decision is that certification is granted, a certificate will be issued to the Organization with an annual expiration date.

Maintenance of Certification

It is the responsibility of the Organization to maintain certification. FoodChain ID will contact the Organization prior to annual expiry. This is generally 3 months before the expiration date of the current certification certificate. If recertification is not sought, the use of the FoodChain ID certification certificate and logo, if applicable, shall cease on its annual expiry date and no new claims related to the FoodChain ID status shall be made.

Voluntary Withdrawal of Certification

Certified operators may, at any time, voluntarily withdraw from the certification program and surrender their certificate to FoodChain ID. Such notifications to FoodChain ID shall be made in writing. Upon such withdrawal, the operation shall cease any use of the relevant FoodChain ID logos, seals, and any related marketing claims. Operators shall specify in writing to FoodChain ID their plans for such cessation actions.

Suspension of Certification

If the certified Organization cannot provide satisfactory objective evidence of corrective actions to discharge non-conformances, certification may be denied, suspended or revoked. If FoodChain ID becomes aware of circumstances that raise doubt as to the ability of the certified Organization to meet the responsibilities and requirements of the Standard, it may ask the Organization for further information to clarify the situation. If no satisfactory explanation or assurances are received, FoodChain ID may revoke, suspend or withdraw certification.

Complaints

Organizations have the right to file a complaint. Complaints should be submitted in writing to FoodChain ID, detailing the nature of the issue, the personnel involved, and any relevant dates. Complaints will be handled according to FoodChain ID's complaint procedure.

Appeals

Should an Organization disagree with the certification decision, it has the right to appeal. Appeals shall be submitted in writing, stating the decision made by FoodChain ID and the reason for dispute. Appeals shall be submitted to FoodChain ID. An Appeals committee will be assigned to adjudicate the matter. The decision of the committee will be final. In circumstances of suspension, withdrawal, complaint, or appeal, the Organization will be informed in writing of the action taken/decisions made. FoodChain ID will not reimburse any fees incurred.

Trademark (seal) use and marketing claims

The certified Organization's use of FoodChain ID Trademark shall be limited to claims regarding the certification scope. The certified Organization, by advising FoodChain ID, may request a change of scope from time to time in which case FoodChain ID reserves the right, with due justification, to re-audit at that time or at a later time and may require an additional administrative and/or audit fee.

The certified Organization agrees not to use its certification in such a manner to discredit FoodChain ID or make statements regarding its product certification which FoodChain ID may consider false or misleading or otherwise unauthorized. Use of the FoodChain ID Trademark in any media including but not limited to marketing materials, specifications, datasheets, websites electronic or hardcopy shall not mislead.

The FoodChain ID name and the FoodChain ID Trademark shall be used in accordance with necessary restrictions to preserve FoodChain ID's ownership of the name and trademark. Certified Organizations shall notify FoodChain ID in writing of any actual or suspected infringement of the trademark of which the certified Organization becomes aware and will fully cooperate with and assist FoodChain ID in ascertaining the facts if it is reported that non-compliant products bear the trademark. The certified Organization agrees to take all necessary corrective action and report the actions taken to FoodChain ID regarding all non-complying products, activities, or processes.

Section V – ADDITIONAL DEFINITIONS

Contractors or subcontracted organizations - a person or company that provides services or products to the certified Organization under a signed agreement or contract.
Inputs - any material or substance that becomes a part of the final product, or a component of which becomes a part of the product. These include the following: <ul style="list-style-type: none"> • Agricultural inputs, such as seeds; • Unprocessed agricultural products, such as vegetables, grains, fruit, greens, herbs, and other fresh foods etc.; • Feed components, such as grains, forage plants, vitamins, enzymes, minerals; and/or • Manufacturing and processing inputs, including ingredients, flavorings, seasonings, colorings, additives, enzymes and all other substances present in final, manufactured products, such as residues of processing aids.
Ingredient Any substance or product, including flavorings, food additives and food enzymes, and any constituent of a compound ingredient, used in the manufacture or preparation of a food and still present in the finished product, even if in an altered form; residues shall not be considered as “ingredients”.
Ingredients and substances of natural origin - water, minerals and ingredients of mineral origin, physically transformed agro-ingredients and chemically transformed agro-ingredients.
Inspection - an on-site audit, assessment or evaluation.
Lot - a volume of product originated in agriculture or in industrial processing and assigned a unique identification number identifying that production volume.
Organization - means the company or legal entity that is seeking certification to the FoodChain ID for specified location/s or site/s. Organizations hold title or ownership of a product even though it may or may not physically handle the product.
Product or Finished Product - refers to products that are assessed as part of the FoodChain ID certification process, which the certified Organization offers to the market, at whatever stage of the production chain (i.e. as a final consumer product, an ingredient for further manufacturing, a raw agricultural crop or commodity, etc.).
Standard - the ‘Standard’ herein refers to the FoodChain ID Vegetarian, Plant-Based and Vegan Product (i.e. this document).
Testing Plan - provides the organization the written procedures to ensure testing meets the risks identified from the risk assessment to ensure testing eliminates risk.
Traceability Certificate(s) of Compliance (TCC) - an official document issued by FoodChain ID on behalf of a FoodChain ID certified seller for a lot or specific lot(s) of FoodChain ID certified product to a buyer. The TCC documents the actual chain of custody.

Section VI – REVISION HISTORY

Revision History			
Title	Date	Notes	Version
Vegetarian, Plant-Based and Vegan Product Global Standard	June 2020	Original standard	v1.0
Vegetarian, Plant-Based and Vegan Product Global Standard	February 2021		V1.1
Vegetarian, Plant-Based and Vegan Product Global Standard	May 2021	Added distinction between Plant-Based and Vegan; combined Vegan-Plant-based logo option	V1.2

Annex I – Examples of SUBSTANCES OF ANIMAL ORIGIN (*non-exhaustive*)

(Vegan Society - UK)

ADDITIVES

Beeswax, white and yellow

Cochineal

Disodium inosinate

Phosphate of edible bones

Shellac

INGREDIENTS AND OTHER SUBSTANCES

Hexaphosphosphate mesonositol of calcium

Lactose

Oil of spermaceti

Spermaceti

ANIMAL FIBERS, coat/hide products, feathers and similar (angora, astrakhan, cashmere, feathers, mohair, wool, lanolin, leather, suede, fur, bristles)

BEEES PRODUCTS (pollen, poison, virgin wax, honey, propolis, royal jelly)

DAIRY PRODUCTS AND MILK DERIVATIVES (butter, cheese, whey, yogurt, casein, caseinates, lactates, lactic acid, lactose).

PRODUCTS OBTAINED DIRECTLY FROM SLAUGHTERING ANIMALS: fish, game and its derivatives (e.g. meat/fish extracts and broths), poultry, meat.

MARINE ANIMAL PRODUCTS: ambergris, capiz, caviar, chitin, coral, fish scales, fishmeal, isinglass, sea oils and extracts (e.g. fish oil, squalene, seal oil, whale oil), sponges, pearls, fish eggs, seal meat, mollusks and crustaceans, spermaceti oil, sea sponges, spermaceti, whale meat.

MISCELLANEOUS PRODUCTS: amniotic fluid, fish and animal glue, carmine/carminic acid, catgut, chamois, cochineal, chopped insects and snails, fixatives (e.g. musk, civet, castoreo), hormones (e.g. estrogen, progesterone, testosterone), ivory, mustelid oil, parchment, placenta, silk, shellac, snake venom, some vitamins (e.g. D3, urea, parchment, and any carrier element), gelatin is often used to carry beta-carotene and vitamin D2), substances used in food processing), lactose often used to fix flavor in French fries), or anti-adherent agents (often used to prevent confectionery and sweets adhering to the package) containing or made with animal substances of any kind.

PRODUCTS DERIVED FROM SLAUGHTERING ANIMALS: animal fats (e.g. fat, lard, suet, tallow), amino acids, aspic, blood, bones, bone charcoal/animal black, bone meal, bristles, collagen, down, dry blood, derivatives of fatty acids, feathers, fur, gelatin, glycerine/glycerol, hair, hide/leather (leather, suede, etc.), hoof flour or animal horns, oleic acid, oleic oil, oleostearin, pepsin, proteins (e.g. elastin, keratin, reticulin), abomasum, skin, stearates, stearic acid, stearin).

Annex II– Examples of substances of *POSSIBLE ANIMAL DERIVATION (non-exhaustive)*

(source: *Vegan Society - UK*)

ADDITIVES

5-sodium ribonucleotides	polyglycerol esters of soybean oil dimerized fatty acids
Acetic esters of glycerides of fatty acids, acetoglycerides, esters of glycerol	Polyoxyethylene sorbitan monolaurate, polysorbate 20
Black coal, vegetable coal	Polyoxyethylene sorbitan monooleate, polysorbate 80
Calcium formate	Polyoxyethylene sorbitan monopalmitate, polysorbate 40
Calcium lactate	Polyoxyethylene sorbitan monostearate, polysorbate 60
Cantaxanthin	Polyoxyethylene sorbitan tristearate, polysorbate 65
Citric esters of monoglycerides and diglycerides of fatty acids	Reaction product of thermally oxidized soybean oil with monoglycerides and diglycerides of fatty acids
Eglycine and its sodium salt	Riboflavin, lactoflavin, vitamin B2
Fatty acid polyglycery esters	Riboflavin, riboflavin-5'-phosphate
Fatty acids, including myristic, stearic, palmitic and oleic, butyl stearate	Sodium formate
Ferrous lactate	Sodium lactate
Formic acid	Sodium, potassium and calcium salts of fatty acids
Glycerides of fatty acids, glyceryl monostearates, glyceryl distearates	Sorbitan mono-oleate
Glycerol/glycerine	Sorbitan monolaurate
Glyceryl mono-, di- and tri-acetate, triacetin	Sorbitan monopalmitate
Glycol-propylene esters of fatty acids, propane-esters of 1,2-propanediol of fatty acids	Sorbitan tristearate
Guanosine 5'-disodium phosphate, sodium guanilate, disodium guanylate	Sorbitan monostearate
L-cysteine hydrochloride	Steroid tartrate
Lactic acid	Stearoyl-2-calcium lactylate
Lactic esters of monoglycerides and diglycerides of fatty acids, lactylated glycerides, lactoglycerides	Stearoyl-2-sodium lactyl
Lecithin	Sucroglycerides
Lutein	Sucrose esters of fatty acids
Magnesium salts of fatty acids	Tartaric acetic mixed esters of monoglycerides and diglycerides of fatty acids
Magnesium salts of fatty acids, including magnesium stearate, calcium stearate	Tartaric esters of monoglycerides and diglycerides of fatty acid
Methadartarial and diaceltartaric esters of glycerides of fatty acids	
Polyglycol esters of polycondensated fatty acids of castoreum oil, polyglycerol polyiricinoleate,	

INGREDIENTS AND OTHER SUBSTANCES

Calcium hepatatus	Leucine
Calcium phytate	Monoacetin
Diacetin	Oxystearin
Glyceryl	

Annex III - REFERENCES

- [ISO 22662:2021](#) Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims.
- [BRCS Plant Based](#) Global Standard.
- Guidance from the Food Standards Agency (FSA) – UK
- Position Paper drafted by Working Group to define food “suitable for vegans” [SAFE \(Safe Food Advocacy Europe\) 6MEPs, 22nd February 2017](#)
- [REGULATION \(EU\) N. 1169/2011](#) of 25 October 2011 concerning the provision of food information to consumers, Chapter V - Voluntary food information.
- [REGULATION \(EC\) N. 1333/2008](#) of 16 December 2008 concerning food processing aids.
- [ISO/IEC 17065](#) – Assessment of conformity requirements for bodies that certify products, processes and services.
- [ISO/IEC 17025](#) – General requirements for the competence of testing and calibration laboratories.