

TR ISO/TS 19657 : 2020
ISO/TS 19657:2017, IDT
(ICS 67.040)

TECHNICAL REFERENCE

**Definitions and technical criteria for food
ingredients to be considered as natural**

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The Technical Committee set up the Working Group on Natural Food Ingredients to prepare this Technical Reference. The Working Group consists of the following experts who contribute in their *individual capacity*:

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The organisations in which the experts of the Working Group are involved are:

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ITE College East

Nestle R&D Center (Pte) Ltd

Prima Limited (Flour Mills)

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National Foreword

This Technical Reference (TR) was prepared by the Working Group on Natural Food Ingredients set up by the Technical Committee on Food Product under the purview of FSC.

This TR is identical with ISO/TS 19657:2017, “Definitions and technical criteria for food ingredients to be considered as natural”, published by International Organization for Standardization.

This TR is a provisional standard made available for application over a period of three years. The aim is to use the experience gained to update the TR so that it can be adopted as a Singapore Standard. Users of the TR are invited to provide feedback on its technical content, clarity and ease of use. Feedback can be submitted using the form provided in the TR. At the end of the three years, the TR will be reviewed, taking into account any feedback or other considerations, to further its development into a Singapore Standard if found suitable.

Attention is drawn to the possibility that some of the elements of this TR may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

NOTE

- 1. Singapore Standards (SSs) and Technical References (TRs) are reviewed periodically to keep abreast of technical changes, technological developments and industry practices. The changes are documented through the issue of either amendments or revisions. Where SSs are deemed to be stable, i.e. no foreseeable changes in them, they will be classified as “Mature Standards”. Mature Standards will not be subject to further review, unless there are requests to review such standards.*
- 2. An SS or TR is voluntary in nature except when it is made mandatory by a regulatory authority. It can also be cited in contracts making its application a business necessity. Users are advised to assess and determine whether the SS or TR is suitable for their intended use or purpose. If required, they should refer to the relevant professionals or experts for advice on the use of the document. Enterprise Singapore and the Singapore Standards Council shall not be liable for any damages whether directly or indirectly suffered by anyone or any organisation as a result of the use of any SS or TR. Although care has been taken to draft this standard, users are also advised to ensure that they apply the information after due diligence.*
- 3. Compliance with a SS or TR does not exempt users from any legal obligations.*

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see the following URL: www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*.

Introduction

The purpose of this document is to provide the technical criteria for food ingredients to be considered as natural for use by the food and beverage industry at a global level.

The document offers technical criteria to all food and beverage companies, applicable to all organizations, regardless of size or complexity. This document is intended for use in business-to-business communications and relationships in the global food supply chain.

Conformity to this document helps to assure a level-playing field and fair practices in business-to-business relationships.

This document is not intended to provide information to consumers about natural food ingredients as consumer expectations vary widely around the world and from product to product.

NOTE Legally required information, claims or labelling, or other applicable legal requirements can apply.

Food ingredient sectors may find it beneficial to develop a sector specific interpretation of these technical criteria for food ingredients to be considered as natural, consistent with this document.

Definitions and technical criteria for food ingredients to be considered as natural

1. Scope

The document specifies definitions and technical criteria (acceptable sources, materials and processes) to be fulfilled for food ingredients to be considered as natural.

This document is applicable to food ingredients.

The document is applicable in business-to-business communication (B2B) only. It does not apply to product communication to consumers (i.e. voluntary and mandatory labelling).

It does not apply to human safety, environmental safety, socio-economic considerations (e.g. fair trade) and the characteristics of packaging materials.

It does not apply to the following:

- flavourings^[1]; however, it is possible to assess the non-flavouring components of flavourings according to the technical criteria defined in this document;
- natural mineral waters^[2];
- bottled drinking waters^[3].

There are no requirements for genetic engineering nor for agricultural practices such as organic production in this document. However, these can be subject to regulations and/or other requirements.

2. Normative references

There are no normative references in this document.