

SS ISO 23662:2024
ISO 23662:2021, IDT
(ICS 67.040)

SINGAPORE STANDARD

Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims

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National Foreword

This Singapore Standard was prepared by the National Mirror Working Group on ISO/TC 34/WG 23 Food Suitable for Vegetarians/Vegan set up by the Technical Committee on Food Products under the purview of the Food Standards Committee.

This standard is an identical adoption of ISO 23662:2021, “Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims”, published by the International Organization for Standardization.

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

NOTE

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INTERNATIONAL STANDARD

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23662

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Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims

*Définitions et critères techniques pour denrées alimentaires et
ingrédients de denrées alimentaires adaptés à l'alimentation des
végétariens ou des végétaliens, ainsi que pour l'étiquetage et les
allégations*



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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).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

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

For an explanation of 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 www.iso.org/iso/foreword.html.

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

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

The purpose of this document is to provide the technical criteria for foods and food ingredients suitable for vegetarians (including ovo-lacto-, ovo- and lacto-vegetarians) or vegans for use by the food and beverage industry at a global level, as well as technical criteria for food labelling and claims.

The document specifies 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, relationships in the global food supply chain, the international trade of food products, and food labelling and claims.

Conformity to this document helps to ensure a level-playing field and fair practices in business-to-business relationships, international trade, and food labelling and claims.

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

Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims

1 Scope

The document specifies the definitions and technical criteria to be fulfilled for foods and food ingredients to be suitable for vegetarians (including ovo-lacto-, ovo- and lacto-vegetarians) or vegans as well as for food labelling and claims.

It is applicable to business-to-business communication (B2B), to the food trade, and to food labelling and claims. The definitions and technical criteria apply only post-harvest/collecting.

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

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

animal

any being belonging to the taxonomic classification Kingdom Animalia, that is all vertebrates and all multi-cellular invertebrates

3.2

carrier

substances used to dissolve, dilute, disperse or otherwise physically modify a *food additive* (3.5) or a flavouring, food enzyme, nutrient and/or other substance added for nutritional or physiological purposes to a *food* (3.4) without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use

[SOURCE: EU Regulation 1333/2008]

3.3

claim

any representation which states, suggests or implies that a *food* (3.4) has particular characteristics relating to its origin, nutritional properties, nature, production, processing, composition or any other quality

[SOURCE: CODEX CXG 1-1979]