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of Canada

Gouvernement
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Canadian General
Standards Board

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Series 32

Série 32

WITHDRAWAL

April 2020

Selected standards in the series Food

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Avril 2020

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GCS 32.281-91

Converted to GCS in 2014

Dehydrated Soup Mixes, Instant and Simmer

Withdrawn

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Language

In this standard, “shall” states a mandatory requirement, “should” expresses a recommendation and “may” is used to express an option or that which is permissible within the limits of this standard. Notes accompanying clauses do not include requirements or alternative requirements; the purpose of a note accompanying a clause is to separate from the text explanatory or informative material. Annexes are designated normative (mandatory) or informative (non-mandatory) to define their application.

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Dehydrated Soup Mixes, Instant and Simmer

ICS 67.080

Withdrawn

Prepared by the

Canadian General Standards Board 

Published August 1991 by the
Canadian General Standards Board
Ottawa, Canada K1A 1G6

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Acknowledgment is made for the French translation of this Canadian General Standards Board specification by the Translation Bureau of the Department of the Secretary of State.

Preface

This document has been converted to a Government of Canada (GC) Standard in November 2014. Its previous designation was 32.281M. The original content has not been modified.

Withdrawn

CANADIAN GENERAL STANDARDS BOARD

DEHYDRATED SOUP MIXES, INSTANT AND SIMMER

1. SCOPE

- 1.1 This specification applies to dehydrated soup mixes and soup bases that can be reconstituted for use by adding water. Besides the mixes that require simmering, the instant mixes are included. The specification is intended to be used by food services in procurement of food.
- 1.2 The testing and evaluation of a product against this specification may require the use of materials and/or equipment that could be hazardous. This document does not purport to address all the safety aspects associated with its use. Anyone using this specification has the responsibility to consult the appropriate authorities and to establish appropriate health and safety practices in conjunction with any existing applicable regulatory requirements prior to its use.

2. APPLICABLE PUBLICATIONS

- 2.1 The following publications are applicable to this specification:
- 2.1.1 The Department of Agriculture
The Canada Agricultural Products Act
The Processed Products Regulations
The Processed Poultry Regulations
The Meat Inspection Act and Regulations.
- 2.1.2 The Department of National Health and Welfare
The Food and Drugs Act and Regulations
The General Principles of Food Hygiene for Use by the Food Industry in Canada, Code of Practice.
- 2.1.3 The American Oil Chemists Society (AOCS)
The Official and Tentative Methods of the AOCS.
- 2.1.4 The Association of Official Analytical Chemists (AOAC)
The Official Methods of Analysis of the AOAC.
- 2.2 Reference to the above publications is to the latest issues. The sources for these publications are shown in the Notes section.

3. DEFINITIONS

- 3.1 **Instant soup mix** — A dry mix that disperses readily in hot water (above 85°C) after stirring for not more than two minutes and rehydrates into a smooth soup.
- 3.2 **Simmer soup mix** — A dry mix that can be rehydrated into a smooth soup by adding water and simmering the mix while stirring, not more than 20 min.

4. CLASSIFICATION

4.1 Dehydrated soup mixes shall be supplied as instant or simmer mix in the following types as specified (par. 9.1). Additional types may also be specified.

Type of Mix	Simmer	Instant
1. Beef-noodle	X	X
2. Chicken-noodle	X	X
3. Vegetable-noodle	X	X
4. Beef-vegetable-noodle	X	
5. Chicken-rice	X	X
6. Chicken-vegetable	X	X
7. Onion (french, toasted)	X	X
8. Cream of pea (green)	X	X
9. Cream of asparagus	X	X
10. Cream of mushroom	X	X
11. Cream of celery	X	X
12. Cream of leek	X	X
13. Cream of onion	X	X
14. Cream of chive	X	X
15. Cream of chicken	X	X
16. Cream of tomato	X	X
17. Pea (French Canadian style)	X	X
18. Vegetable (tomato)	X	X
19. Vegetable (beef)	X	X
20. Vegetable (cream)	X	X
21. Lentil	X	
22. Bean	X	
23. Consommé (beef, chicken fish, other)	X	X

4.2 Dehydrated soup base shall be supplied as simmer mix in the following flavours as specified (par. 9.1):

- chicken
- beef
- ham
- fish
- other, as specified.

5. GENERAL REQUIREMENTS

5.1 In addition to meeting the requirements of this specification, dehydrated soup and soup base mixes shall meet the requirements of the Acts and Regulations referred to in par. 2.1.1 and 2.1.2.

5.2 All ingredients shall be clean, sound, wholesome and free from foreign material. The mixes shall be processed and packaged under sanitary conditions according to the general principles given in par. 2.1.2.

6. DETAILED REQUIREMENTS

- 6.1 When reconstituted in accordance with the manufacturer's instructions, the soup shall possess the consistency, flavour, appearance and aroma characteristic of a soup prepared from fresh ingredients.
- 6.2 **Dehydrated vegetables** — Dehydrated vegetables included in the soup mix shall meet the requirements of the grade Canada Fancy as specified in the Processed Products Regulations (par. 2.1.1).
- 6.3 **Vegetable Shortening** — The vegetable shortening included in the soup mix may be hydrogenated and contain antioxidant. The stability of the fat shall be at least 100 h, when determined as given in par. 8.3.1.
- 6.4 **Rendered poultry or beef fat** — The rendered poultry or beef fat shall be processed in an establishment registered under the regulations given in par. 2.1.1. At the time of packaging the peroxide value of the poultry fat shall not exceed 6 milliequivalents/kg and free fatty acid content shall not exceed 0.75%, expressed as oleic acid, when measured as given in par. 8.3.1.
- 6.5 **Dried chicken meat, beef or pork** — Dried meat shall be prepared from cooked chicken respectively beef or pork in an establishment registered under the regulations given in par. 2.1.1. They shall have good flavour and odour and be reduced to small pieces or powder to provide proper distribution in the finished mix.
- 6.6 **Hydrolyzed vegetable protein** — Hydrolyzed vegetable protein (HVP) shall be derived by hydrolysis of protein from corn, soybean, wheat or any combination thereof. The HVP shall have a characteristic odour and flavour. The salt content of the HVP shall not exceed 35% (chloride calculated as sodium chloride). The hydrolyzed protein shall be soluble in 30°C water at least 5 g/100 mL. The pH of a 2% solution shall be 4.3 to 7.0.
- 6.7 The finished dry mix shall be a free-flowing mixture and shall not have any foreign material, flavour, odour or colour. The moisture content of the product shall not exceed 4.5%, the salt content shall not exceed 15% and the total fat content shall not exceed 6% when analyzed as given in par. 8.3.2.
- 6.8 When rehydrated according to the directions (par. 7.3.1) the palatability of the delivered soup shall be equal to that of the tender sample (par. 8.2). The rehydrated soup shall be free from scorched, musty, rancid or other off-flavours. The consistency shall be smooth and neither excessively thin nor excessively thick. The soup shall be free from any hard or gritty lumps. The rehydrated soup that requires simmering shall not stick to the sides or bottom of the heating vessel, when stirred frequently during the heating and simmering.
- 6.9 All types of vegetable soup mixes shall contain at least 25% dried vegetables (types 18, 19 and 20). The instant soup mixes with noodles and vegetables (type 3) shall contain at least 30% noodles in the dry mix by mass. The instant soup mix with noodles (types 1, 2 and 3) shall not contain more than 60% noodles and the simmer soup mixes not more than 50% noodles in the dry mix by mass. The delivered product shall contain all ingredients as in the tender sample (par. 8.2).
- 6.10 When specified (par. 9.1) the soup mix or base shall be free from monosodium glutamate. Any presence of monosodium glutamate shall be shown in the list of ingredients.
- 6.11 **Shelf-Life** — The shelf-life of the dry mixes shall be at least 18 months when stored in unopened packages at a temperature not above 21°C, except that the minimum shelf-life of the creamed soups may be 9 months.

7. PREPARATION FOR DELIVERY

- 7.1 Unless otherwise specified (par. 9.1) normal commercial packaging, packing, labelling and marking shall apply in addition to the requirements given below:
- 7.2 **Packaging** — The soup mixes shall be packaged in airtight boxes, lined cannisters or laminated pouches of a size that yields a specified volume of the rehydrated soup (par. 9.1). The usual yields per package are as follows:
- instant soup mixes: 175 mL
 - simmer soup mixes: 1, 2, 4 and 4.5 L.

7.3 **Labelling and Marking**

7.3.1 Each individual package shall be labelled with the following information:

Type of mix

List of ingredients in descending order (see also par. 6.10)

Manufacturer's name or trademark

Directions for rehydration

Quantity of reconstituted product

Date of packaging (month and year).

7.3.2 Each shipping container shall be marked with the quantity of reconstituted product and with the date of packaging (month and year).

8. **INSPECTION AND TESTING**

8.1 **Sampling** — Sampling for inspection shall be left to the discretion of the inspection authority, unless a specific sampling plan is specified (par. 9.1).

8.2 **Tender Samples** — The supplier shall submit with each tender the trade package in which the delivery is to be made and a sufficient quantity of the dehydrated mix to yield at least 4 L of soup.

8.3 **Testing**

8.3.1 **Determination of Fat Stability, Peroxide Value and Free Fatty Acids** — The fat stability, peroxide value and free fatty acids shall be determined in accordance with the AOCS methods Ca 12-57, Cd 8-53 and Ca 5A-40.

8.3.2 **Determination of Fat, Moisture and Salt Content** — The fat, moisture and salt contents shall be determined in accordance with the applicable, latest AOAC methods.

9. **NOTES**

9.1 **Options** — The following options must be specified in the application of this specification:

- a. If instant or simmer soup mix is desired (par. 4.1)
- b. Type or flavour of mix (par. 4.1 and 4.2)
- c. Packaging, packing, labelling and marking details, if other than given in par. 7.1, 7.2 and 7.3
- d. Package size expressed in volume rehydrated soup (par. 7.2)
- e. Sampling, if a specific plan is required (par. 8.1).

9.2 **Sources of Referenced Publications**

9.2.1 The Regulations referred to in par. 2.1.1 and 2.1.2 may be obtained from the Canada Communication Group, Publishing, Ottawa, Canada K1A 0S9. Telephone (819) 956-4802.

9.2.2 The code of practice referred to in par. 2.1.2 may be obtained from the Food Directorate, Health Protection Branch, Health and Welfare Canada, Tunney's Pasture, Ottawa, Ontario K1A 0L2.

9.2.3 The publications referred to in par. 2.1.3 may be obtained from the American Oil Chemists' Society, 608-6th Street, Champaign, IL 61820, U.S.A.

9.2.4 The publications referred to in par. 2.1.4 may be obtained from the Association of Official Analytical Chemists, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201, U.S.A.