



**FOOD QUALITY SPECIFICATIONS -
FOOD PURCHASED BY FEDERAL GOVERNMENT
DEPARTMENTS**

Icecream and Sorbets (Sherberts)

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

FQS-29 – Ice Cream and Sorbets (Sherbet)

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

[FQS-29-01 – Ice Cream](#)

[FQS-29-02 – Sorbet \(Sherbet\)](#)

[FQS-29-03 – Ice Milk](#)

[Applicable Regulations and Resources for Ice Cream and Sorbets \(Sherbets\)](#)

FQS-29-01 – Ice Cream

Description

1. Ice cream is frozen food obtained by freezing an ice cream mix, with or without the incorporation of air. Ice cream mix is the unfrozen, pasteurized combination of cream, milk or other milk products, sweetened with sugar, liquid sugar, invert sugar, honey, dextrose, glucose, corn syrup, corn syrup solids or any combination of these sweeteners. Ice cream mix shall be in compliance with the specifications as outlined in [Food and Drug Regulations \(C.R.C., c. 870\) - B.08.061. \[S\]. Ice Cream Mix](#).
2. Ice cream procured in Canada must:
 - a. be in compliance with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
 - b. be in compliance with sections [B.08.061. \[S\]. Ice Cream Mix](#) and [B.08.062. \[S\]. Ice Cream](#) of the [Food and Drug Regulations \(C.R.C., c. 870\)](#);
 - c. be in compliance with relevant sections listed under the [Canadian Food Inspection Agency – Food Safety, Dairy Products Regulations \(SOR/79-840\)](#), [Agriculture and Agri-Food Canada \(AAFC\) – Acts and Regulations](#) and [Industry Canada – Office of Consumer Affairs \(OCA\)](#);
 - d. be in compliance with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
 - e. be in compliance with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 16, Food Additives](#);
 - f. be in compliance with the requirements listed under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and the [Plant Protection Regulations \(SOR/95-212\)](#);
 - g. be in compliance with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#) and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
 - h. be in compliance with relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#);
 - i. be in compliance with requirements listed under the [Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#);

- j. be in compliance with food additive classes listed under the [Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#);
 - k. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines; and
 - l. be in compliance with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the [Codex Alimentarius Commission](#) relevant to ice cream and sorbets.
3. Ice Cream procured outside of Canada must:
- a. be in compliance with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#) (or equivalent in the country of purchase);
 - b. be in compliance with sections [B.08.061. \[S\]. Ice Cream Mix](#) and [B.08.062. \[S\]. Ice Cream](#) of the [Food and Drug Regulations \(C.R.C., c. 870\)](#) (or equivalent in the country of purchase);
 - c. be in compliance with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
 - d. be in compliance with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 16, Food Additives](#); and/or
 - e. be in compliance with food additive classes listed under the [Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#);
 - f. be in compliance with the requirements listed under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and [Plant Protection Regulations \(SOR/95-212\)](#);
 - g. be in compliance with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#) and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
 - h. comply with all the requirements listed under [Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#);
 - i. be in compliance with requirements listed under the [Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#);
 - j. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
 - k. be in compliance with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the [Codex Alimentarius Commission](#) relevant to ice cream; and
 - l. meet all requirements of applicable local food legislation whenever those requirements are stricter. All ice cream and sorbets shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-29-02 – Sorbet (Sherbet)

Description

4. Sorbet (Sherbet) is frozen food, other than ice cream or ice milk, which is made from a milk product.
5. Sorbet (Sherbet) procured in Canada must:
 - a. be in compliance with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
 - b. be in compliance with section [B.08.063. \[S\]. Sherbet](#) of the [Food and Drug Regulations \(C.R.C., c. 870\)](#);
 - c. be in compliance with relevant sections listed under the [Canadian Food Inspection Agency – Food Safety, Dairy Products Regulations \(SOR/79-840\)](#), [Agriculture and Agri-Food Canada \(AAFC\) – Acts and Regulations](#) and [Industry Canada – Office of Consumer Affairs \(OCA\)](#);
 - d. be in compliance with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
 - e. be in compliance with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 16, Food Additives](#);
 - f. be in compliance with the requirements listed under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and the [Plant Protection Regulations \(SOR/95-212\)](#);
 - g. be in compliance with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#) and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
 - h. be in compliance with relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#);
 - i. be in compliance with requirements listed under the [Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#);
 - j. be in compliance with food additive classes listed under the [Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#);
 - k. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines; and
 - l. be in compliance with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the [Codex Alimentarius Commission](#) relevant to ice cream and sorbets.
6. Sherbet procured outside of Canada must:
 - a. be in compliance with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#) (or equivalent in the country of purchase);
 - b. be in compliance with section [B.08.063. \[S\]. Sherbet](#) of the [Food and Drug Regulations \(C.R.C., c. 870\)](#) (or equivalent in the country of purchase);
 - c. be in compliance with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);

- d. be in compliance with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#); and/or
- e. be in compliance with food additive classes listed under the [Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#);
- f. be in compliance with the requirements listed under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and [Plant Protection Regulations \(SOR/95-212\)](#);
- g. be in compliance with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#); and/or
- h. comply with all the requirements listed under the [Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#);
- i. be in compliance with requirements listed under the [Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#);
- j. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
- k. be in compliance with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the [Codex Alimentarius Commission](#) relevant to ice cream; and
- l. meet all requirements of applicable local food legislation whenever those requirements are stricter. All ice cream and sorbets shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-29-03 – Ice Milk

Description

7. Ice Milk shall be the frozen food obtained by freezing an ice milk mix, with or without the incorporation of air. Ice milk mix is the unfrozen, pasteurized combination of cream, milk or other milk products, sweetened with sugar, liquid sugar, invert sugar, honey, dextrose, glucose, corn syrup, corn syrup solids or any combination of these sweeteners. Ice Milk mix shall be in compliance with [B.08.071. \[S\]. Ice Milk](#) of the [Food and Drug Regulations \(C.R.C., c. 870\)](#).
8. Ice Milk procured in Canada must:
 - a. be in compliance with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
 - b. be in compliance with section [B.08.071. \[S\]. Ice Milk](#) of the [Food and Drug Regulations \(C.R.C., c. 870\)](#);
 - c. be in compliance with relevant sections listed under the [Canadian Food Inspection Agency – Food Safety, Dairy Products Regulations \(SOR/79-840\)](#), [Agriculture and Agri-Food Canada \(AAFC\) – Acts and Regulations](#) and [Industry Canada – Office of Consumer Affairs \(OCA\)](#);
 - d. be in compliance with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);

- e. be in compliance with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#);
 - f. be in compliance with the requirements listed under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and the [Plant Protection Regulations \(SOR/95-212\)](#);
 - g. be in compliance with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
 - h. be in compliance with relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#);
 - i. be in compliance with requirements listed under the [Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#);
 - j. be in compliance with food additive classes listed under the [Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#);
 - k. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines; and
 - l. be in compliance with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the [Codex Alimentarius Commission](#) relevant to ice cream and sorbets.
9. Ice Milk procured outside of Canada must:
- a. be in compliance with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#) (or equivalent in the country of purchase);
 - b. be in compliance with section [B.08.071. \[S\]. Ice Milk](#) of the [Food and Drug Regulations \(C.R.C., c. 870\)](#) (or equivalent in the country of purchase);
 - c. be in compliance with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
 - d. be in compliance with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#); and/or
 - e. be in compliance with food additive classes listed under the [Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#);
 - f. be in compliance with the requirements listed under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and the [Plant Protection Regulations \(SOR/95-212\)](#);
 - g. be in compliance with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#); and/or
 - h. comply with all the requirements listed under [Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#);
 - i. be in compliance with requirements listed under the [Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#);

- j. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
- k. be in compliance with others relevant Codes of Hygienic Practice and Codes of Practice recommended by the [Codex Alimentarius Commission](#) relevant to ice cream; and
- l. meet all requirements of applicable local food legislation whenever those requirements are stricter. All ice cream and sorbets shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

Size

10. The usual retail and commercial standard size available in the market applicable to ice cream and sorbets unless otherwise specified.

Packaging

11. Ice cream and sorbets shall be packaged in normal retail and commercial packaging, packing, labelling and marking which:
- a. safeguard the hygienic, nutritional, technological and organoleptic (sensory properties of a product, involving taste, colour, odour and feel) qualities of the food; and
 - b. includes packaging material made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odour or flavour to the product.

Storage and Distribution

12. Ice Cream, Sherbets and Ice Milk shall be maintained at a temperature of at least -15°C during storage and distribution. At time of delivery the product shall show no evidence of having defrosted and refrozen.

Applicable Regulations and Resources for Ice Cream and Sorbets

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#)

[Dairy Products Regulations \(SOR/79-840\)](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#)

[Plant Protection Act \(S.C. 1990, c. 22\)](#)

[Plant Protection Regulations \(SOR/95-212\)](#)

[Processed Products Regulations \(C.R.C., c. 291\)](#)

[Canadian Food Inspection Agency – Food Safety](#)

[Codex Alimentarius - International Food Standards, List of Standards](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#)

[Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#)

[Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#)

[Agriculture and Agri-Food Canada \(AAFC\) – Acts and Regulations](#)

[Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#)

[B.08.061. \[S\]. Ice Cream Mix](#)

[B.08.062. \[S\]. Ice Cream](#)

[B.08.063. \[S\]. Sherbet](#)

[B.08.071. \[S\]. Ice Milk](#)

[Industry Canada – Office of Consumer Affairs \(OCA\)](#)