



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

**Soups, Sauces and Gravies**

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

## **FQS-32 – Soups, Sauces and Gravies**

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-32-01 – Soups](#)

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## **FQS-32-01 – Soups**

### **Description**

1. Soup is a primarily liquid food made from a combination of stock from meats or vegetables to which cream or other liquids have been added. Soups can be served either hot or cold. Generally, soups are classified into two groups; clear soups, like bouillon and consommé, and thick soups. Thick soups are thickened in a variety of ways using purees, starches, cream, egg, béchamel or velouté sauces, lentils, flour, and grains.
2. Soup is available in several types; ready-to-serve which is available in cans, cartons and individual microwavable bowls and cups, condensed, and as a dry mix.
3. Low sodium soups supplied should have 480 mg or less of sodium per 250 ml serving.

### **FQS-32-01-01 – Soups, Ready-to-Serve**

4. Ready-to-serve soups are available in single portion or larger sized containers. These soups are ready to serve and only requiring heating. Some ready-to-serve soups are also available in a “light” version which has 25% fewer calories than the comparable regular soups of that manufacturer. Ready-to-serve soup is also available in lower sodium versions, which have 30-50% less sodium than the regular soups, depending on the variety of soup.

### **FQS-32-01-02 – Soups, Condensed**

5. Condensed soups are soups from which liquid has been removed or not added in the processing. This allows packaging of soups in containers that are smaller and weigh less, reducing the costs of storage and transportation. Condensed soups are generally reconstituted with an equivalent volume of liquid, either water or milk. Condensed soups are available in low sodium and low fat versions.

### **FQS-32-01-03 – Soups, Dry Mix/Dehydrated**

6. Dry or dehydrated soup mixes, manufactured with noodles, pasta, chicken, vegetables and other ingredients, are prepared using hot water. Dry soup mixes are sometimes available in a formed cake and sometimes available as a loose mix. Dry soup mixes are available in low sodium, monosodium glutamate-free and gluten-free formulations.
7. Dry soup mixes are available as three types:
  - a. quick cooking - prepared by boiling in water for 5 minutes;

- b. instant - reconstituted in boiling water in approximately one minute; and
- c. slow cooking - fully reconstituted in boiling water in not more than 40 minutes.

### FQS-32-01-04 – Soup Base

8. Soup bases are concentrated flavouring compounds which are used in place of stock to make soups, sauces and gravies or on their own as broth soups. When used as provided or reconstituted with water, according to the directions for use, with or without heating, they yield thin clear liquid soup broth or stock. The bases consist of protein-rich substances or their extracts with or without the addition of seasonings and/or flavouring substances, fats, sodium chloride, spices and their natural extracts or distillates or other food stuffs and additives to improve their taste. Soup bases are available monosodium glutamate free and gluten free.
9. Soup bases can be available in free-flowing dehydrated form, as a gel or compressed cubes.
10. The most common varieties of soup bases are:
- a. **Beef;**
  - b. **Chicken;**
  - c. **Vegetable;**
  - d. Vegetable Pho;
  - e. Fish or seafood;
  - f. Pork;
  - g. Lamb; and
  - h. Veal
11. Low sodium soup bases must meet all the requirements indicated for soup bases and, when prepared, must not exceed 140 mg of sodium per 250 ml of product when prepared according to manufacturers' instructions.
12. **Unless otherwise specified, all soup bases supplied must be low sodium.**

### Some Common Varieties of Soup

Soup	Description
<b>Avgolemono</b>	Greek soup with chicken, lemon and egg
<b>Barley/Beef Barley</b>	beef based broth with barley, onions and sometimes beef pieces
<b>Bird's Nest</b>	Chinese delicacy
<b>Bisque</b>	thick, creamy, highly seasoned soup, classically of pureed crustaceans, of French origin. Can also use tomatoes as the prime ingredient.
<b>Borscht</b>	beet-based vegetable soup of Slavic origins. Sometimes served cold.
<b>Bouillon/ Consommé</b>	thin clear liquids obtained either by cooking of suitable protein-rich substances or their extracts and/or hydrolysates with water, with or without the addition of flavouring, edible fats, sodium chloride (salt), and spices. Can be used as a base for the preparation of many other soups.
<b>Bouillabaisse</b>	fish soup made with a variety of fishes in a fish-based broth

<b>Chowder</b>	a thick cream-based soup normally made from fish or corn and potatoes
<b>Clam Chowder</b>	there are two types of chowders that contain clams as the primary ingredient: New England clam chowder which is a cream or milk based broth and contains potatoes and bacon while the Manhattan clam chowder is a tomato based broth.
<b>Consommé</b>	(see <b>Bouillon/Consommé</b> above) also describes a clear or broth soup sometimes flavoured by the addition of sherry.
<b>Cream</b>	cream is the main liquid in the soup and the vegetables and meat can be either pureed or in small pieces.
<b>Egg Drop</b>	made by swirling beaten eggs into boiling clear broth or water.
<b>French Onion</b>	French Onion soup is a clear beef broth with caramelized onions, often topped with croutons or toasted bread and Gruyere or Swiss cheese, which is then melted under a broiler.
<b>Fruit</b>	normally made by pureeing fresh or dried fruit (or a combination), with fruit juice as the liquid and served as a dessert or appetizer course, either hot or cold
<b>Gazpacho</b>	a tomato based soup with pureed vegetables – onions, peppers, cucumbers, tomatoes and herbs. Served cold.
<b>Goulash</b>	a thick, rich soup made from beef, paprika and onion.
<b>Gumbo</b>	a seafood and andouille sausage soup thickened with okra, roux and sometimes filé powder.
<b>Hot and Sour</b>	soup which contains spices and vegetable ingredients to make it spicy hot and sour.
<b>Leek/ Leek and Potato/ Vichyssoise</b>	a simple soup made from leeks and potatoes. Served as a cold purée of potatoes, leeks, and cream, it is called <b>Vichyssoise</b> .
<b>Lentil</b>	a variety of thick or clear soups with red, green, or brown lentils as the main ingredient.
<b>Minestrone</b>	a vegetable soup of Italian origins made with vegetable and broth.
<b>Miso</b>	made with fermented soy and fish stock.
<b>Mulligatawny</b>	a curried vegetable soup.
<b>Noodle/Ramen</b>	this describes a whole class of soups made with different types of noodles and a variety of vegetables, meat and poultry.
<b>Oxtail</b>	a rich soup made from beef tails which may contain root vegetables, herbs and spices. This can be a very thick soup.
<b>Pho</b>	soup of Asian origin made with noodles, broth, beef or chicken, vegetables and a variety

	of herbs and spices
<b>Scotch Broth</b>	made from mutton or lamb, barley and root vegetables.
<b>Split Pea/ Yellow Pea</b>	made from some type of pulse like chickpeas or beans and includes vegetables and meat. For French Canadian style split pea, the meat is normally smoked ham.
<b>Tomato</b>	prepared in many varieties with tomatoes as the common ingredient – Cream of Tomato, Chunky Tomato
<b>Vegetable</b>	vegetable soups can be prepared as cream-style soups with cream as an ingredient or with the vegetable pureed to resemble a cream-style soup or as broth-style soups with a vegetable or chicken broth base. Vegetable soups can be a single vegetable or a combination of vegetables. Some vegetable soups, like cucumber can be served cold.
<b>Wedding/Italian Wedding</b>	green vegetables, chicken broth and meat.

13. Soup supplied must be in compliance with:

- a. the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#); and
- b. food packaging and labeling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#) and the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

14. All soup supplied shall:

- a. be supplied in the variety/type specified;
- b. be in full compliance with the requirements of the Processed Products Regulations (C.R.C., c.291);
- c. meet all the requirements are outlined in the Codex Alimentarius – General Principles of Food Hygiene;
- d. come from a facility that meets HACCP criteria as outlined in the Annex to The [Codex Alimentarius - General Principles of Food Hygiene](#);
- e. must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or must comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
- f. meet the requirements of the [Codex Alimentarius - Code of Hygienic Practice for Dehydrated Fruits and Vegetables \(including Edible Fungi\)](#);
- g. if applicable, contain tomato paste or tomato puree that complies with the [Codex Standard for Processed Tomato Concentrates](#);
- h. if applicable, meet the [Codex Standard for Preserved Tomatoes](#);
- i. meet the essential composition and quality and nutritional factors (or the equivalent of the country of origin) as outlined in the [Codex Alimentarius - General Standard for Food Additives](#);

- j. be produced using ingredients that are clean, of sound quality and fit for human consumption. They shall be in accordance with the latest edition of the Canadian Food and Drug Act and Regulations and/or the Codex International Codes of Hygienic Practice for the respective ingredients;
  - k. be derived from vegetable and/or meat/poultry stock, natural and/or artificial, as appropriate for the specific flavour. Vegetable soup or soup base must not contain animal or fish-based products;
  - l. have normal color, flavor, and odour characteristic of the product.
15. All soup supplied outside of Canada shall:
- a. be supplied in the variety/type specified;
  - b. be in full compliance with the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#) or its equivalent in the country of origin;
  - c. meet food packaging and labeling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#) and the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
  - d. have originated in a country that has a system substantially equivalent to those prescribed by the [Processed Products Regulations \(C.R.C., c.291\)](#);
  - e. meet all the requirements are outlined in the [Codex Alimentarius – General Principles of Food Hygiene](#);
  - f. must come from a facility that meets HACCP criteria as outlined in the Annex to The [Codex Alimentarius - General Principles of Food Hygiene](#);
  - g. must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or must comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
  - h. meet the requirements of the [Codex Alimentarius - Code of Hygienic Practice for Dehydrated Fruits and Vegetables \(including Edible Fungi\)](#);
  - i. if applicable, contain tomato paste or tomato puree that complies with the [Codex Standard for Processed Tomato Concentrates](#);
  - j. if applicable, meet the [Codex Standard for Preserved Tomatoes](#);
  - k. meet the essential composition and quality and nutritional factors (or the equivalent of the country of origin) as outlined in the [Codex Alimentarius - General Standard for Food Additives](#);
  - l. meet all the requirements of applicable local legislation whenever those requirements are stricter. All soup shall be obtained from sources approved by the applicable local and international laws, regulations, procedures and requirements;
  - m. be produced using ingredients that are clean, of sound quality and fit for human consumption. They shall be in accordance with the latest edition of the Canadian Food and Drug Act and Regulations and/or the Codex International Codes of Hygienic Practice for the respective ingredients;
  - n. be derived from vegetable and/or meat/poultry stock, natural and/or artificial, as appropriate for the specific flavour. Vegetable soup or soup base must not contain animal or fish-based products; and
  - o. have normal color, flavor, and odour characteristic of the product.

**Size**

16. The usual retail and commercial standard size available in the market applicable to soups, sauces and gravies, unless otherwise specified.

**Packaging**

17. Soups, sauces and gravies shall be packaged in normal retail and commercial packaging, packing, labeling and marking which:

- a. safeguard the hygienic, nutritional, technological and organoleptic (sensory properties of a product, involving taste, colour, odor 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 odor or flavor to the product.

**Storage and Distribution**

18. Most soups are shelf stable and require no refrigeration. Soups provided should have a shelf life remaining of at least 18 months.

**FQS-32-02 – Sauces****Description**

19. There are five groups of cooked sauces, known as the “mother” sauces, that are classified by the cooking technique used in their preparation: brown or Espagnole; butter; egg thickened e.g. Béarnaise and Hollandaise sauces; tomato; and white e.g. béchamel and velouté sauces. These sauces are used in a variety of menu items.

20. The preparation of these sauces requires time and labour, both in short supply, so there are many products available to use in place of these labour and time intensive food products. Sauces are available as a dry mix to which a liquid is added and then the mixture is cooked or as a ready-to use product, which only requires heating.

**The Five Mother Sauces**

Sauce Group	Description
<b>Brown – Espagnole</b>	A dark brown sauce made from long simmered brown meat stock and an equally long simmered lightly thickened sauce base. The roux mixture is cooked until it is a dark brown. The brown sauce is cooked long and slow and liquid is added during the cooking process. Tomato sauce or pureed tomatoes are added towards the end of the process and the sauce is further reduced. This sauce has a strong taste and is rarely used directly on food. It is the basis for <b>mushroom sauce</b> , <b>Hunter sauce</b> and <b>demi-glace</b> and used in coq au vin and beef bourguignon.
<b>Butter</b>	This group of sauces uses butter as its main and sometimes sole ingredient. <b>Brown butter sauce</b> is butter cooked until it is brown and takes on a nutty flavour. Examples of other butter sauces are <b>lemon</b> , <b>ghee</b> , <b>beurre blanc</b> and <b>sauce Polonaise</b> .
<b>Egg Thickened – Béarnaise</b> <b>Hollandaise</b>	<b>Hollandaise</b> is a classic French butter sauce made of an emulsion of egg yolks and melted butter and enhanced with lemon juice. It is light yellow and opaque. Its texture is smooth and creamy. Its flavour is acidic but not overpowering. Most common use is for Eggs Benedict. <b>Béarnaise sauce</b> is a derivative of Hollandaise sauce where herbs, normally tarragon, and spices are substituted for the lemon juice. It is served with steaks.

<b>Tomato</b>	Tomato sauce refers to a large group of sauces that can be prepared using fresh or canned tomatoes, pureed or coarse chopped, alone or with other ingredients like oil, onions and garlic. Tomato sauce is the basis for many dishes including pizza, pasta sauces or as an ingredient in other dishes. It can be used hot or cold. These tomato sauces can sometimes be referred to as pasta or spaghetti sauces.
<b>White - Béchamel Velouté</b>	Versatile sauce made from a roux (flour and fat cooked together) and milk or white stock. <b>Béchamel</b> , the milk based sauce, is the basis for many other sauces such as <b>Mornay</b> , white sauce to which cheese has been added; mustard sauce; and cheddar cheese sauce. <b>Velouté</b> , the white stock based sauce, are used for adding interest to chicken and fish dishes.

21. Sauces supplied must be in compliance with:

- a. the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#); and
- b. food packaging and labeling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#) and 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).

22. All sauces supplied shall:

- a. be supplied in the variety/type specified;
- b. be in full compliance with the requirements of the [Processed Products Regulations \(C.R.C., c.291\)](#);
- c. meet all the requirements are outlined in the [Codex Alimentarius – General Principles of Food Hygiene](#);
- d. come from a facility that meets HACCP criteria as outlined in the Annex to The [Codex Alimentarius - General Principles of Food Hygiene](#);
- e. must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or must comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
- f. meet the requirements of the [Codex Alimentarius - Code of Hygienic Practice for Dehydrated Fruits and Vegetables \(including Edible Fungi\)](#);
- g. if applicable, contain tomato paste or tomato puree that complies with the [Codex Standard for Processed Tomato Concentrates](#);
- h. if applicable, meet the [Codex Standard for Preserved Tomatoes](#);
- i. meet the essential composition and quality and nutritional factors (or the equivalent of the country of origin) as outlined in the [Codex Alimentarius - General Standard for Food Additives](#);
- j. be produced using ingredients that are clean, of sound quality and fit for human consumption. They shall be in accordance with the latest edition of the Canadian Food and Drug Act and Regulations and/or the Codex International Codes of Hygienic Practice for the respective ingredients;
- k. be derived from vegetable and/or meat/poultry stock, natural and/or artificial, as appropriate for the specific flavour; and
- l. have normal color, flavor, and odour characteristic of the product.



23. All sauces supplied outside of Canada shall:
- be supplied in the variety/type specified;
  - be in full compliance with the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#) or its equivalent in the country of origin;
  - meet food packaging and labeling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#) and the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
  - have originated in a country that has a system substantially equivalent to those prescribed by the [Processed Products Regulations \(C.R.C., c.291\)](#);
  - meet all the requirements are outlined in the [Codex Alimentarius – General Principles of Food Hygiene](#);
  - must come from a facility that meets HACCP criteria as outlined in the Annex to The [Codex Alimentarius - General Principles of Food Hygiene](#);
  - must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or must comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
  - meet the requirements of the [Codex Alimentarius - Code of Hygienic Practice for Dehydrated Fruits and Vegetables \(including Edible Fungi\)](#);
  - if applicable, contain tomato paste or tomato puree that complies with the [Codex Standard for Processed Tomato Concentrates](#);
  - if applicable, meet the [Codex Standard for Preserved Tomatoes](#);
  - meet the essential composition and quality and nutritional factors (or the equivalent of the country of origin) as outlined in the [Codex Alimentarius - General Standard for Food Additives](#);
  - meet all the requirements of applicable local legislation whenever those requirements are stricter. All soup shall be obtained from sources approved by the applicable local and international laws, regulations, procedures and requirements;
  - be produced using ingredients that are clean, of sound quality and fit for human consumption. They shall be in accordance with the latest edition of the Canadian Food and Drug Act and Regulations and/or the Codex International Codes of Hygienic Practice for the respective ingredients;
  - be derived from vegetable and/or meat/poultry stock, natural and/or artificial, as appropriate for the specific flavour. Vegetable soup or soup base must not contain animal or fish-based products; and
  - have normal color, flavor, and odour characteristic of the product.

### **FQS-32-03 – Gravies/Gravy Base**

#### **Description**

24. Gravy is a sauce made from the drippings of roast meat or poultry and thickened with a thickener like a slurry of water and cornstarch or a roux, a cooked mixture of flour and fat.
25. Gravies are used over meats and poultry, as a sauce with meat loaf, and for hot sandwiches. Gravies are available in **beef**, **chicken**, turkey, veal, **pork**, and mushroom flavours, ready-to-use or as a mix to which water and/or pan drippings can be added.
26. Low sodium gravy base must contain no more than 210 mg of sodium per 60 ml (1/4 cup) of prepared gravy.

- 27. Gravy bases supplied must be low sodium, unless specified, and must not contain monosodium glutamate.**
28. All gravy bases supplied shall:
- be supplied in the variety/type specified;
  - be in full compliance with the requirements of the [Processed Products Regulations \(C.R.C., c.291\)](#);
  - meet all the requirements are outlined in the [Codex Alimentarius – General Principles of Food Hygiene](#);
  - come from a facility that meets HACCP criteria as outlined in the Annex to The [Codex Alimentarius - General Principles of Food Hygiene](#);
  - must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or must comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
  - meet the requirements of the [Codex Alimentarius - Code of Hygienic Practice for Dehydrated Fruits and Vegetables \(including Edible Fungi\)](#);
  - if applicable, contain tomato paste or tomato puree that complies with the [Codex Standard for Processed Tomato Concentrates](#);
  - if applicable, meet the [Codex Standard for Preserved Tomatoes](#);
  - meet the essential composition and quality and nutritional factors (or the equivalent of the country of origin) as outlined in the [Codex Alimentarius - General Standard for Food Additives](#);
  - be produced using ingredients that are clean, of sound quality and fit for human consumption. They shall be in accordance with the latest edition of the Canadian Food and Drug Act and Regulations and/or the Codex International Codes of Hygienic Practice for the respective ingredients;
  - be derived from meat/poultry stock, natural and/or artificial, as appropriate for the specific flavour; and
  - have normal color, flavor, and odour characteristic of the product.
29. All gravy bases supplied outside of Canada shall:
- be supplied in the variety/type specified;
  - be in full compliance with the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#) or its equivalent in the country of origin;
  - meet food packaging and labeling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#) and the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#) , and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
  - have originated in a country that has a system substantially equivalent to those prescribed by the [Processed Products Regulations \(C.R.C., c.291\)](#);
  - meet all the requirements are outlined in the [Codex Alimentarius – General Principles of Food Hygiene](#);
  - must come from a facility that meets HACCP criteria as outlined in the Annex to The [Codex Alimentarius - General Principles of Food Hygiene](#);

- g. must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or must comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
- h. meet the requirements of the [Codex Alimentarius - Code of Hygienic Practice for Dehydrated Fruits and Vegetables \(including Edible Fungi\)](#);
- i. if applicable, contain tomato paste or tomato puree that complies with the [Codex Standard for Processed Tomato Concentrates](#);
- j. if applicable, meet the [Codex Standard for Preserved Tomatoes](#);
- k. meet the essential composition and quality and nutritional factors (or the equivalent of the country of origin) as outlined in the [Codex Alimentarius - General Standard for Food Additives](#);
- l. meet all the requirements of applicable local legislation whenever those requirements are stricter. All soup shall be obtained from sources approved by the applicable local and international laws, regulations, procedures and requirements;
- m. be produced using ingredients that are clean, of sound quality and fit for human consumption. They shall be in accordance with the latest edition of the Canadian Food and Drug Act and Regulations and/or the Codex International Codes of Hygienic Practice for the respective ingredients;
- n. be derived from vegetable and/or meat/poultry stock, natural and/or artificial, as appropriate for the specific flavour. Vegetable soup or soup base must not contain animal or fish-based products; and
- o. have normal color, flavor, and odour characteristic of the product.

**Applicable Regulations and Resources for Soups, Sauces and Gravies**

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

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

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

[Food and Drug Regulations – Division 16 – Food Additives](#)

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

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

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

[Codex Alimentarius - General Standards for Food Additives](#)

[Codex Alimentarius - Code of Hygienic Practice for Dehydrated Fruits and Vegetables \(including Edible Fungi\)](#)

[Codex Standard for Processed Tomato Concentrates](#)

[Codex Standard for Preserved Tomatoes](#)

[CFIA - Standards and Methods Manual - Chapter 2 - Canned Products](#)

[General Standard for Contaminants and Toxins in Food and Feed \(CODEX STAN 193-1995\)](#)

[Codex Code of Practice for Fish and Fishery Products](#)

[Codex Standard for Bouillons and Consommés \(Codex Stan 117 -1981\)](#)

[USDA Commercial Description Item Soup Mix Dehydrated](#)

[CFIA - Foods for Use in Manufacturing Other Foods](#)

[CFIA - Labelling Requirements for Processed Products](#)

[CFIA- Food Labelling for Industry](#)