



NSAI
Standards

Irish Standard Recommendation
S.R. CWA 16814:2014

Nutritionally correct low-cost food for people at risk of poverty - General, specific requirements and labelling of CHANCE food

S.R. CWA 16814:2014

Incorporating amendments/corrigenda/National Annexes issued since publication:

The National Standards Authority of Ireland (NSAI) produces the following categories of formal documents:

I.S. xxx: Irish Standard — national specification based on the consensus of an expert panel and subject to public consultation.

S.R. xxx: Standard Recommendation — recommendation based on the consensus of an expert panel and subject to public consultation.

SWiFT xxx: A rapidly developed recommendatory document based on the consensus of the participants of an NSAI workshop.

This document replaces/revises/consolidates the NSAI adoption of the document(s) indicated on the CEN/CENELEC cover/Foreword and the following National document(s):

NOTE: The date of any NSAI previous adoption may not match the date of its original CEN/CENELEC document.

This document is based on:

CWA 16814:2014

Published:

2014-10-15

*This document was published
under the authority of the NSAI
and comes into effect on:*

2014-11-01

ICS number:

67.040

NOTE: If blank see CEN/CENELEC cover page

NSAI
1 Swift Square,
Northwood, Santry
Dublin 9

T +353 1 807 3800
F +353 1 807 3838
E standards@nsai.ie
W NSAI.ie

Sales:
T +353 1 857 6730
F +353 1 857 6729
W standards.ie

Údarás um Chaighdeáin Náisiúnta na hÉireann



Correction Notice

Reference: CWA 16814:2014

Title: Nutritionally correct low-cost food for people at risk of poverty - General, specific requirements and labelling of CHANCE food

Work Item: WS070001

Brussels, 2014-10-29

with reference to the above, please include the following minor editorial correction(s) in the document related to:

the following language version(s) :

- ☒ English
- ☐ French
- ☐ German

for the following procedure :

- ☐ PQ/UQ
- ☐ Enquiry
- ☐ 2nd Enquiry
- ☐ Parallel Enquiry
- ☐ 2nd Parallel Enquiry
- ☐ Formal Vote
- ☐ 2nd Formal Vote
- ☐ Parallel Formal Vote
- ☐ 2nd Parallel Formal Vote
- ☐ UAP
- ☐ TC Approval
- ☐ 2nd TC Approval
- ☒ Publication
- ☐ Parallel Publication

It has been brought to our attention that this document, issued on 2014-10-15, requires modification.

Please find enclosed the updated English version.

We apologise for any inconvenience this may cause.

This page is intentionally left BLANK.

CEN

CWA 16814

WORKSHOP

October 2014

AGREEMENT

ICS 67.040

English version

Nutritionally correct low-cost food for people at risk of poverty - General, specific requirements and labelling of CHANCE food

This CEN Workshop Agreement has been drafted and approved by a Workshop of representatives of interested parties, the constitution of which is indicated in the foreword of this Workshop Agreement.

The formal process followed by the Workshop in the development of this Workshop Agreement has been endorsed by the National Members of CEN but neither the National Members of CEN nor the CEN-CENELEC Management Centre can be held accountable for the technical content of this CEN Workshop Agreement or possible conflicts with standards or legislation.

This CEN Workshop Agreement can in no way be held as being an official standard developed by CEN and its Members.

This CEN Workshop Agreement is publicly available as a reference document from the CEN Members National Standard Bodies.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.



EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Contents

	Page
Foreword	4
Introduction.....	6
1 Scope	8
2 Normative references.....	8
3 Terms and definitions	9
4 General requirements of CHANCE food	10
5 Test methods used for sensory evaluation of CHANCE food	13
6 Specific requirements of plant based CHANCE food	14
6.1 General	14
6.2 Raw materials and functional ingredients of fruit and vegetable based CHANCE food	14
6.3 Food design/formulation of plant based CHANCE food	14
6.3.1 General	14
6.3.2 Fruit based ingredients.....	15
6.3.3 Plant based CHANCE functional ingredients	15
6.4 Production process and costs of plant based CHANCE food	16
6.4.1 Production process of low cost breads enriched with fibre.....	16
6.4.2 Production process of CHANCE Tomato paste/ketchup – rich in fibre	17
6.4.3 Production process of berry yogurt.....	17
6.4.4 Production process of blueberry soup	17
6.4.5 Production process of berry vegetable shot.....	18
6.5 Analytical approach for plant based CHANCE food	18
6.5.1 General	18
6.5.2 Fibre enriched low cost breads	18
6.5.3 CHANCE ketchup	18
6.5.4 Berry yogurt.....	19
6.5.5 Blueberry soup	19
6.5.6 Berry vegetable shot.....	19
7 Specific requirements of animal based CHANCE food	19
7.1 General	19
7.2 Raw materials and functional ingredients of animal based CHANCE food	19
7.2.1 Pork liver	19
7.2.2 Casein powder.....	20
7.3 Food design/formulation of animal based CHANCE food	20
7.3.1 Food design/formulation of CHANCE Ham	20
7.3.2 Food design/formulation of CHANCE Pizza-cheese.....	20
7.4 Production process and shelf life determination of animal based CHANCE food	20
7.4.1 Production process and shelf life of CHANCE Ham.....	20
7.4.2 Production process and shelf life of CHANCE Pizza-cheese	22
7.5 Packaging design of animal based CHANCE food	22
7.6 Analytical approach for animal based CHANCE food	23
7.6.1 Analytical approach for CHANCE Ham	23
7.6.2 Analytical approach for CHANCE Pizza-cheese	24

8	Specific requirements of ready-to-eat CHANCE pizza	24
8.1	General	24
8.2	Raw materials and functional ingredients of ready-to-eat CHANCE pizza.....	25
8.3	Food design/formulation ready-to-eat CHANCE pizza	25
8.4	Production process and shelf life determination of ready-to-eat CHANCE pizza	25
8.5	Packaging design of ready-to-eat CHANCE pizza	26
8.6	Analytical approach for ready-to-eat CHANCE pizza	26
9	CHANCE food labelling.....	26
	Bibliography	27

CWA 16814:2014 (E)**Foreword**

This CEN Workshop Agreement has been drafted and approved by a Workshop of representatives of interested parties on 2014-06-08, the constitution of which was supported by CEN following the public call for participation made on 2013-03-06.

A list of the individuals and organizations which supported the technical consensus represented by the CEN Workshop Agreement is available to purchasers from the CEN-CENELEC Management Centre. These organizations were drawn from the following economic sectors: universities and research institutes on food technology, nutrition, biotechnology for health and well-being, medicine, food science laboratories, small and medium food enterprises, international humanitarian organisation.

The formal process followed by the Workshop in the development of the CEN Workshop Agreement has been endorsed by the National Members of CEN but neither the National Members of CEN nor the CEN-CENELEC Management Centre can be held accountable for the technical content of the CEN Workshop Agreement or possible conflict with standards or legislation. This CEN Workshop Agreement can in no way be held as being an official standard developed by CEN and its members.

The final review/endorsement round for this CWA was started on 2014-06-12 and was successfully closed on 2014-08-10. The final text of this CWA was submitted to CEN for publication on 2014-09-11.

Below is the list of the organizations which officially took part to the development of this CWA:

- Institute for medical research, Centre of research excellence in nutrition
University of Belgrade – Serbia
- Q&T group, Dept. of Food Science, Faculty of Science
University of Copenhagen - Denmark
- Nutrition and Consumer Behaviour / Biotechnology for Health and Well-being
VTT Technical Research Centre of Finland - Finland
- Ministry of Health – France
- Proteus Gold Ltd. – Hungary
- Bio-NMR Laboratory
Alma Mater Studiorum - Università di Bologna - Italy
- Dipartimento di Scienze e Tecnologie Agro - Alimentari
Alma Mater Studiorum - Università di Bologna - Italy
- Dipartimento di Scienze Chirurgiche
Alma Mater Studiorum - Università di Bologna - Italy
- Faculty of Medicine
Vilnius University - Lithuania

- Institute for Food Technology of Novi Sad – Serbia
- SASMA/Serbian association of small and medium enterprises – Serbia
- Red Cross Spain - Spain

This CEN Workshop Agreement is publicly available as a reference document from the National Members of The following countries: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Comments or suggestions from the users of the CEN Workshop Agreement are welcome and should be addressed to the CEN-CENELEC Management Centre.

CWA 16814:2014 (E)**Introduction**

Since an increasing of concerns about population having a poor quality food intake, in particular related to the low income part of population, the European Commission promulgated a research activity in the frame of the 7th Framework Programme in order to find out healthy food products of added value for population at risk of poverty.

The EU Call was explicated as follows:

Health-value-added food products for population groups at risk of poverty (KBBE-2010-2-3-03, Call: FP7-KBBE-2010-4)

Objective: development of food products accessible to targeted social groups, especially low income population groups. The products will be adapted to the preferences, acceptance and needs of persons of lower socioeconomic status. In particular, attention will be paid to lower production costs, high accessibility, convenience, sensory quality, nutritional quality, shelf-life, and safety. Besides food technology, research will include input from social science, consumer science and nutrition.

Expected impact: Affordable and accessible health-value-added food for targeted social groups in different European countries, especially low-income populations, produced by an optimized utilization of resources. Effective exploitation by research institutions and food industry, including SMEs, of the products developed. This area of research and development has received little attention by now. The results will support the application of the European nutrition and social policy.

Answering the EU call, the CHANCE project was presented and it was selected as best project in the topic of the call itself.

The CHANCE consortium concentrate its technical and scientific efforts in developing the activities related to the identification of population groups at risk of poverty (ROP), conversion of nutritional criticality data into targets for new foods, followed by nutrimentabonomics to assess the metabolic consequences of critical diets for individuals at ROP and in integrating the outcomes of such developed strategy in the development of methodologies, processing scale and optimization for food production and packaging, all dedicated to the design and assessment of CHANCE food, beverages and meals. In turn, the obtained outcomes drive the activity of technology transfer and test of production at the industrial level. RTD partners give a “transversal” contribute to all technological tasks working on specific aspects of the ingredient selection, formulation and evaluation of the final product, either food or meal. The SMEs’ involved in CHANCE are organized on the basis of both vertical (food products) and horizontal (whole RTE – ready-to-eat meal) work division. The overall impact of CHANCE is also realized through communication, dissemination and exploitation activities.

The list of CHANCE EU project Work Packages is reported here below:

- WP 1: Identification of population groups at risk of poverty
- WP 2: Conversion of nutritional criticality data into targets for new foods
- WP 3. Nutrimentabonomics to assess the metabolic consequences of critical diets for individuals at ROP
- WP 4: Development of methodologies for food production and packaging
- WP 5: Processing scale up and technology optimization
- WP 6: Technology transfer and test of production

- WP 7: Communication, Dissemination and Exploitation
- WP 8: Coordination and Management

CWA 16814:2014 (E)**1 Scope**

This document specifies the general, specific requirements and labelling criteria of CHANCE food. It provides specific (as described below) requirements relevant to raw and functional ingredients, food design and formulation, production process, packaging design and analytical approach for fruit, vegetables and animal origin based CHANCE food and ready-to-eat CHANCE pizza.

Moreover, it provides general labelling requirements for CHANCE food.

NOTE Together with the labelling requirements indicated in this document, CHANCE food satisfies also all relevant EU and National labelling regulations.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

Chemical and microbiological methods for meat products

EN 12821 *Foodstuffs - Determination of vitamin D by high performance liquid chromatography - Measurement of cholecalciferol (D3) or ergocalciferol (D2)*

EN 12822 *Foodstuffs - Determination of vitamin E by high performance liquid chromatography - Measurement of α -, β -, γ - and δ -tocopherol*

EN 12823-1 *Foodstuffs - Determination of vitamin A by high performance liquid chromatography - Part 1: Measurement of all-E-retinol and 13-Z-retinol*

EN ISO 6579, *Microbiology of food and animal feeding stuffs - Horizontal method for the detection of Salmonella spp (ISO 6579:2002)*

EN ISO 6888-1, *Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) - Part 1: Technique using Baird-Parker agar medium (ISO 6888-1:1999)*

EN ISO 7937, *Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of Clostridium perfringens - Colony-count technique (ISO 7937:2004)*

ISO 936, *Meat and meat products — Determination of total ash*

ISO 937, *Meat and meat products — Determination of nitrogen content (Reference method)*

ISO 1442, *Meat and meat products — Determination of moisture content (Reference method)*

ISO 1443, *Meat and meat products — Determination of total fat content*

ISO 1841-1, *Meat and meat products — Determination of chloride content — Part 1: Volhard method*

ISO 3496, *Meat and meat products — Determination of hydroxyproline content*

ISO 13730, *Meat and meat products — Determination of total phosphorus content — Spectrometric method*

This is a free preview. Purchase the entire publication at the link below:

[Product Page](#)

-
- Looking for additional Standards? Visit Intertek Inform Infostore
 - Learn about LexConnect, All Jurisdictions, Standards referenced in Australian legislation
-