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The Federal Office of Consumer Protection and Food Safety (BVL) would like to put the following proposals forward to the LanguaL Steering Committee

1. Facet 'B. FOOD SOURCE'

We request to include the descriptors

- PLOVER (BT B1563 POULTRY OR GAME BIRD) and
- SEAGULL (BT B1563 POULTRY OR GAME BIRD)

as a source animal species in the thesaurus for indexing for eggs.

We request to include the descriptors

- EMMER (BT B1312 WHEAT) and
- EINKORN (BT B1312 WHEAT)

as a source wheat species.

To describe composed foodstuffs, it should be possible to select more than one descriptor from Facet B. This would be needed, for instance, to describe banana milk, which consists to 50% of banana juice and to 50% of milk. There could be one descriptor 'mixtures as a food source'. If that descriptor is used, it shall be possible to use several descriptors from Facet B.

At the same time we realise that there may be problems of confusion with Facet A. Banana milk, for instance, is a 'Fruit or Fruit Product', while milk is a 'Milk or Milk Product'. Yet, it would not make sense to classify banana milk under 'Other Food Products'. We are sorry to say that we cannot propose an easy solution to that problem by now.

2. Facet 'C. PART OF PLANT OR ANIMAL'

What we miss are processed products as a source of other, further processed products. Proper placing in the classification is not finally possible, because processed products are not simply part of the source. Using processed products as a source descriptor would allow more accurate classifications. Our end is, for instance, to cite yogurt as a source for tzatziki, or wine as a source for brandy or cognac. Are there fundamental objections to this solution?

We request to include the descriptors

- YOGURT (BT C0113 MILK OR MILK COMPONENT)
- MILK POWDER (BT C0113 MILK OR MILK COMPONENT)

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– CURD CHEESE (BT C0113 MILK OR MILK COMPONENT)
as sources for processed products.

3. Facet 'H. TREATMENT APPLIED'

We request to sub-ordinate to the descriptor H0225 INGREDIENT ADDED all entries also available under Facets 'B. FOOD SOURCE' and 'C. PART OF PLANT OR ANIMAL'.

Depending on the decision on this Proposal, we request to include the following descriptors either as FOOD ADDED in Facet H, or as PART OF SOURCE in Facet C:

- SAUSAGE ADDED (BT H0180 FOOD ADDED)
- SALAMI (BT sausage added)
- MEAT PRODUCT ADDED (BT H0191 MEAT ADDED)
- HAM ADDED (BT meat product added)
- ROASTED ONIONS ADDED (BT H0349 ONION ADDED)

4. Facet 'J. PRESERVATION METHOD'

The indexing of preservation of milk and milk products through heat treatment is not sufficiently differentiated. There is a large gap with regard to description of temperature ranges between the descriptors J0135 'PASTEURIZED BY HEAT' and J0148 'ULTRAPASTEURIZED BY HEAT'.

We therefore request to include the following new descriptor:

- HIGH TEMPERATURE TREATED (Scope note: This term describes treatment of milk at continuous flow at temperatures between 85°C and 127°C.)
(BT J0120 PRESERVED BY HEAT TREATMENT)

As an alternative, the scope note of descriptors J0148 could be changed so as to include the temperature range from 85°C upwards.

As a whole, the choice of terms under descriptor J0120 PRESERVED BY HEAT TREATMENT does not seem very systematic. Pasteurisation, sterilisation, and temperature ranges are combined in different ways, so that proper classification is not always possible. There is, for instance, an overlap of the two descriptors J0147 STERILIZED AT ULTRA

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HIGH TEMPERATURE (UHT) and J0148 ULTRAPASTEURIZED BY HEAT.

Is there a chance and way to eliminate such fundamental, structural problems?

5. Facet 'E. PHYSICAL STATE; SHAPE OR FORM'

We request to include the descriptor

- GRATED (BT E0122 DIVIDED OR DISINTEGRATED).

A scope note should explain that this descriptor might be used for cheese or nuts, for instance. That descriptor could still be sub-divided into 'finely grated' or 'coarsely grated'.

We also request to more differentiate the descriptor BT E0136 DISINTEGRATED OR GROUND:

- COARSE (Scope note: This entry should serve to index coarse meal.)
(BT E0136 DISINTEGRATED OR GROUND)

6. Facet 'K. PACKING MEDIUM'

K0003 What does 'self-packed' means in the scope note?

Thank you for the consideration of our proposals.

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