Annex 2-2 Class Names for Ingredients [B.01.010(3)(b)]

The following table provides optional common names for foods or classes of foods used as ingredients or components in other foods. These collective names may be used provided that none of the individual ingredients/components of that class is shown separately in the list of ingredients by its common name.

Item	Ingredient or Component	Optional Common Name
1.	one or more vegetable fats or oils, except coconut oil, palm oil, palm kernel oil, peanut oil or cocoa butter	"vegetable oil" or "vegetable fat"
2.	one or more marine fats or oils	marine oil
3.	one or more of the colours listed in Table 3 of Division 16, except annatto where used in accordance with B.14.031(<i>i</i>) or B.14.032(<i>d</i>)(xvi)(A) and except allura red and sunset yellow FCF where used in accordance with B.14.032(<i>d</i>)(xvi)(B) and (C), respectively.	colour
4.	one or more substances prepared for their flavouring properties and produced from animal or vegetable raw materials or from food constituents derived solely from animal or vegetable raw materials	flavour
5.	one or more substances prepared for their flavouring properties and derived in whole or in part from components obtained by chemical synthesis	"artificial flavour", "imitation flavour" or "simulated flavour"
6.	one or more spices, seasonings or herbs except salt	"spices", "seasonings" or "herbs"
7.	any of the following in liquid, concentrated, dry, frozen or reconstituted form, namely, butter, buttermilk, butter oil, milk fat, cream, milk, partly skimmed milk, skim milk and any other component of milk the chemical composition of which has not been altered and that exists in the food in the same chemical state in which it is found in milk	milk ingredients
7.1	any of the following in liquid, concentrated, dry, frozen or reconstituted form, namely, calcium-reduced skim milk (obtained by the ion-exchange process), casein, caseinates, cultured milk products, milk serum proteins, ultrafiltered milk, whey, whey butter, whey cream and any other component of milk the chemical state of which has been altered from that in which it is found in milk	modified milk ingredients

Annex 2-2 Class Names for Ingredients

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Item	Ingredient or Component	Optional Common Name
7.2	one or more ingredients or components set out in item 7 combined with any one or more ingredients or components set out in item 7.1	modified milk ingredients
8.	any combination of disodium phosphate, monosodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, tetrasodium pyrophosphate and sodium acid pyrophosphate	"sodium phosphate" or "sodium phosphates"
9.	one or more species of bacteria	bacterial culture
10.	one or more species of mould	"mold culture" or "mould culture"
11.	preparation containing rennin	rennet
12.	milk coagulating enzymes from <i>Aspergillus oryzae</i> RET-1 (pBoel777), <i>Endothia parasitica, Mucor miehei</i> or <i>Mucor pusillus Lindt</i>	microbial enzyme
13.	one or more substances the function of which is to impart flavour and that are obtained solely from the plant or animal source after which the flavour is named	the name of the plant or animal source plus the word "flavour"
14.	toasted wheat crumbs made by cooking a dough prepared with flour and water, which may be unleavened, or chemically or yeast leavened, and which otherwise complies with the standard prescribed by B.13.021 or B.13.022	toasted wheat crumbs
15.	that portion of chewing gum, other than the coating, that does not impart sweetness, flavour or colour	gum base
16.	sugar, liquid sugar, invert sugar or liquid invert sugar, singly or in combination	sugar
17.	glucose syrups and isomerized glucose syrups, singly or in combination, where the fructose fraction does not exceed 60 percent of the sweetener on a dry basis	glucose-fructose
18.	glucose syrups and isomerized glucose syrups, singly or in combination, where the fructose fraction exceeds 60 percent of the sweetener on a dry basis	fructose syrup
19.	sugar or glucose-fructose, singly or in combination	sugar/glucose-fructose
20.	water to which carbon dioxide is added	carbonated water

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Item	Ingredient or Component	Optional Common Name
21.	one or more of the following food additives, namely, potassium bisulphite, potassium metabisulphite, sodium bisulphite, sodium metabisulphite, sodium sulphite, sodium dithionite, sulphurous acid and sulphur dioxide	"sulphiting agents" or "sulphites"
22.	demineralized water or water otherwise treated to remove hardness or impurities, or fluoridated or chlorinated water	water
23.	wine vinegar, spirit vinegar, alcohol vinegar, white vinegar, grain vinegar, malt vinegar, cider vinegar or apple vinegar, singly or in combination	vinegar