

## Classification in Categories

For the sake of a clearly-arranged listing of the products in the FiBL List of Products for Organic Processing, FiBL uses categories. As you fill in the application form, please assign your products to these categories by using the codes in the first column (e.g., Z-4). Multiple listings are possible; in this case please use commas (,) between the codes. FiBL reserves the right to regroup categories when it publishes the FiBL List of Products for Organic Processing.

<b>Technological ingredients<sup>1</sup> and Additives</b>	
<b>T-1</b>	<b>Additives and technological ingredients</b>
T-1-1	Preservatives
T-1-2	Antioxidants
T-1-3	Synergists and sequestrants for antioxidants
T-1-4	Emulsifiers
T-1-5	Thickeners and gelling agents
T-1-6	Firming agents (surface firming)
T-1-7	Foam stabilizers
T-1-8	Antisettling agents
T-1-9	Humectants
T-1-10	Free-flow agents
T-1-11	Coating agents
T-1-12	Preservative gases
T-1-13	Acidity and pH regulators
T-1-14	Improving agents and flour treatment agents
T-1-15	Raising agents
T-1-20	Other additives and technological ingredients
<b>T-2</b>	<b>Acids, bases, salts</b>
T-2-1	Acids
T-2-2	Salty substances
T-2-2-1	Sea salt
T-2-2-2	Rock salt
T-2-2-3	Evaporated salt
T-2-2-4	Alginate salts
T-2-3	Other salty substances
T-2-4	Bitter tasting substances
T-2-10	Other acids, bases, salts
<b>T-3</b>	<b>Dyes and colour stabilizers</b>
T-3-1	Dyes
T-3-2	Colour stabilizers
T-3-10	Other dyes and colour stabilizers
<b>T-4</b>	<b>Preparations<sup>2</sup> for butcher shops</b>
T-4-1	Cutter processing agents
T-4-2	Raw sausage ready-mix
T-4-3	Boiled sausage ready-mix
T-4-4	Cooked sausage ready-mix
T-4-5	Ready-mix for cured foods
T-4-6-	Fried sausage ready-mix
T-4-7	Marinades
T-4-10	Other preparations for butcher shops
<b>T-5</b>	<b>Preparations for bakeries and confectionaries</b>
T-5-1	for white bread
T-5-2	Baking additives for rolls
T-5-3	Pastry creams
T-5-4	Baking additives for cakes
T-5-5	Glazing agents

<sup>1</sup> technological ingredients = foods with a technological function

<sup>2</sup> preparations = composite ingredients with technological or sensory functions

T-5-7	Juice binders
T-5-10	Other preparations for bakeries and confectionaries
<b>T-6</b>	<b>Preparations for other food industry trades</b>
<b>T-7</b>	<b>Substances with nutritional and dietary functions</b>
T-7-1	Vitamins and provitamins
T-7-10	Other substances with nutritional and dietary functions
Flavouring agents	
<b>A-1</b>	<b>Flavouring agents for beverages</b>
A-1-1	Flavouring agents for alcoholic beverages
A-1-2	Flavouring agents for non-alcoholic beverages
A-1-3	Flavouring agents for powdered drinks (tea, coffee, etc)
A-1-10	Other flavouring agents for beverages
<b>A-2</b>	<b>Salteners</b>
<b>A-3</b>	<b>Sweeteners</b>
A-3-1	Flavouring agents for bakeries/confectionaries
A-3-2	Flavouring agents - general
A-3-3	for ice cream
A-3-10	Other sweeteners
<b>A-10</b>	<b>Other</b>
Technological processing aids, including composite processing agents	
H-1	Acidity and pH regulators
H-2	Hydrolyzing and inverting agents
H-3	Mould-release agents
H-4	Antifoam agents
H-5	Decolourants
H-6	Clarifiers
H-7	Filter aids
H-8	Dessicants
H-9	Freshness retainers for fruits and vegetables
H-10	Technological processing aids for sausage production
H-20	Other technological processing aids
Microorganisms	
<b>X-1</b>	<b>Cultures for dairy products</b>
X-1-1	Mesophilic starter cultures
X-1-2	Thermophilic starter cultures
X-1-3	Kefir cultures
X-1-4	Cheese ripening cultures
X-1-5	Surface cultures
X-1-6	Mould cultures
X-1-7	Hard cheese cultures
X-1-10	Other cultures for dairy products
<b>X-2</b>	<b>Meat cultures</b>
X-2-1	Raw sausage - acidification
X-2-2	Raw ham
X-2-10	Other meat cultures
<b>X-3</b>	<b>Wine cultures</b>
<b>X-4</b>	<b>Probiotics</b>
<b>X-5</b>	<b>Baker's yeasts</b>
<b>X-6</b>	<b>Starter cultures for pickled vegetables</b>
<b>X-7</b>	<b>Sourdough starter</b>
<b>X-8</b>	<b>Brewer's yeasts</b>
<b>X-10</b>	<b>Other microorganisms</b>
Enzymes	
<b>Y-1</b>	<b>Enzymes for milk processing</b>
Y-1-1	Rennin
Y-1-2	Rennin substitute
Y-1-10	Other enzymes for milk processing
<b>Y-2</b>	<b>Fruit and vegetable juice extraction enzymes</b>
<b>Y-3</b>	<b>Vinification enzymes</b>
<b>Y-4</b>	<b>Enzymes for the production of baked goods</b>
<b>Y-5</b>	<b>Enzymes for yeast production</b>
<b>Y-6</b>	<b>Enzymes for starch syrup production</b>
<b>Y-10</b>	<b>Other enzymes</b>



Ingredients	
<b>Z-1</b>	<b>Oils and fats</b>
Z-1-1	Culinary oils
Z-1-2	Culinary fats
Z-1-3	Deep-frying oils and fats
Z-1-4	Pastry fats
Z-1-10	Other oils and fats
<b>Z-2</b>	<b>Spices and herbs</b>
Z-2-1	Individual spices and herbs
Z-2-2	Mixed spices and herbs
<b>Z-10</b>	<b>Other ingredients</b>