

PAS 224:2020

100% plant-based foods –
Characteristics and composition –
Code of practice



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Published by BSI Standards Limited 2020.

ISBN 978 0 539 06553 4

ICS 67.050

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Publication history

First published December 2020

Contents

Foreword	ii
0 Introduction	iii
1 Scope	1
2 Normative references	1
3 Terms and definitions	2
4 Principles	3
5 Manufacturing	4
6 Presentation and claims	4
Bibliography	5



Foreword

This PAS was sponsored by Upfield. Its development was facilitated by BSI Standards Limited and it was published under licence from The British Standards Institution. It came into effect on 31 December 2020.

Acknowledgement is given to the following organizations that were involved in the development of this PAS as members of the steering group:

- Campden BRI
- Consumer & Public Interest Network (CPIN)
- Food and Drink Federation
- IKEA Food Services, AB
- IMACE
- Quorn Foods
- SSAFE
- The Vegan Society
- Upfield

Acknowledgement is also given to the members of a wider review panel who were consulted in the development of this PAS.

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The PAS process enables a code of practice to be rapidly developed in order to fulfil an immediate need in industry. A PAS can be considered for further development as a British Standard or constitute part of the UK input into the development of a European or International Standard.

Use of this document

As a code of practice, this PAS takes the form of guidance and recommendations. Particular care should be taken to ensure that claims of compliance are not misleading.

Any user claiming compliance with this PAS is expected to be able to justify any course of action that deviates from its recommendations.

Where websites and webpages have been cited, they are provided for ease of reference and are correct at the time of publication. The location of a webpage or website, or its contents, cannot be guaranteed.

Presentational conventions

The provisions of this code of practice are presented in roman (i.e. upright) type. Its recommendations are expressed in sentences in which the principal auxiliary verb is "should".

Commentary, explanation and general informative material is presented in smaller italic type, and does not constitute a normative element.

Where words have alternative spellings, the preferred spelling of the Shorter Oxford English Dictionary is used (e.g. "organization" rather than "organisation").

The word "should" is used to express recommendations of this PAS. The word "may" is used in the text to express permissibility, e.g. as an alternative to the primary recommendation of the clause. The word "can" is used to express possibility, e.g. a consequence of an action or an event.

Contractual and legal considerations

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

Compliance with a PAS cannot confer immunity from legal obligations.

0 Introduction

Public Health England recommends reducing consumption of red and processed meat and full-fat dairy products [1]. Key science-based policies recommend changing patterns of food production and consumption to improve public health and reduce damage to the environment [2]. Research confirms that some consumers are trending towards reducing their consumption of animal-derived foods because of concerns about effects on their health and the environment [3].

To enable consumers to make informed choices, this PAS seeks to establish clear and simple criteria to define 100% plant-based food.

Conformity to this document helps to ensure a level playing-field and fair practices for business-to-business and business-to-consumer communication.



1 Scope

This PAS gives recommendations as to the composition and characteristics of 100% plant-based foods.

This PAS does not cover:

- unprocessed fruits and vegetables;
- animal feed, pet food; or
- packaging material for foods.

This PAS does not address pre-harvest matters or matters of environmental safety¹, human safety², animal welfare, animal testing or methods of manufacturing or preparation.

NOTE 100% plant-based is not necessarily the same as, vegan or vegetarian. Specifically, in relation to vegan, it is often the case that there are additional specific requirements that need to be met which exceed the requirements for 100% plant-based foods. Specific requirements and definitions for vegan and vegetarian foods already exist in standards and forthcoming international standards³.

This PAS defines criteria that are applicable to all food categories and does not include any detailed criteria or technical guidance for specific food types.

This PAS is intended for use:

- in business-to-business communications;
- in business-to-consumer communications;
- by regulators;
- in relationships in the global food supply chain;
- in international trade of food products; and
- in food labelling and claims.

2 Normative references

There are no normative references in this PAS.



¹ For further information see ISO 14001 "Environmental Management" family of standards.

² For further information see ISO 22000:2018 "Food Safety Management".

³ ISO 23662 – Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims in development at time of publication.