

# Criteria for the European V-Label

The following products are excluded from the use of the V-Label:

1. Animal flesh (meat, fowl, fish, seafood)
2. Ingredients derived from meat or bone-products (in soups, sauces or other preparations)
3. Animal fats (except milk fat), frying fat or margarine containing fish-oil or similar products in cakes, pies, pasta, for frying or baking, for greasing baking-trays, tins, or any other manipulation
4. Gelatine, aspic, gelling agents of animal origin
5. Royal Jelly
6. Other products containing ingredients originating from slaughterhouse by-products
7. Battery eggs.

## Specific ingredients:

*Cheese* is usually manufactured with traditional rennet made with enzymes from calves' stomachs and is therefore not acceptable, whereas vegetarian cheeses manufactured with enzymes of vegetable origin or micro-organisms are acceptable

*Fats & Oils* need to be of vegetable origin. Margarine needs to be checked. It may contain ingredients which may be derived from animal fat, vitamins A and E which may be stabilised with gelatine, or vitamin D, which may come from lanolin of slaughtered sheep – these ingredients are not acceptable

*Honey* is acceptable. But not acceptable for vegan products.

*Fruit Juices, Alcoholic beverages, vinegar* need to be checked. They may have been clarified with gelatine, egg-white (usually battery), isinglass, (swim-bladders of sturgeon fish) or chitin (crushed lobster or crab shells) – not acceptable

*Whey* should only be used if derived from a vegetarian cheese making process which included microbial or plantbased rennet

*Worcestershire Sauce* often contains anchovies, needs to be checked

*Additives* need to be checked with regard to their possible animal origin

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