



WORLD CUSTOMS ORGANIZATION
ORGANISATION MONDIALE DES DOUANES

Established in 1952 as the Customs Co-operation Council
Créée en 1952 sous le nom de Conseil de coopération douanière

HARMONIZED SYSTEM
COMMITTEE

-
25th Session

NC0185E1
(+ Annex)
O. Eng.

Brussels, 2 February 2000.

AMENDMENTS TO THE COMPENDIUM OF THE CLASSIFICATION OPINIONS
ARISING FROM THE CLASSIFICATION OF "CHICKEN SAUCE"

IN SUBHEADING 2103.90

(Item VII.3 on Agenda)

Reference documents :

41.320 (HSC/20 and HSC/21)

42.092 (HSC/21)

42.100, Annex IJ/2 (HSC/21 - Report)

42.441 (HSC/22)

42.750, Annex G/15 (HSC/22 - Report)

NC0123E1 (HSC/24)

NC0160E2, Annex G/4 (HSC/24 - Report)

I. BACKGROUND

1. At its 24th Session (October 1999), the Harmonized System Committee re-examined the classification of "CHICKEN TONIGHT" - "Oriental Sweet and Sour Sauce" ("chicken sauce") and decided by 15 votes to 14 to reconfirm classification of the above-mentioned product in heading 21.03 (subheading 2103.90).
2. To reflect this decision, which was based on General Interpretative Rule 1, the Secretariat was instructed to prepare a draft Classification Opinion for examination by the next pre-session Working Party.

II. SECRETARIAT COMMENTS

3. Acting on the Committee's instructions, the Secretariat has prepared and appended a draft Classification Opinion.

File No. 2687

III. CONCLUSION

4. The Committee is invited to approve the appended amendments to the Compendium of Classification Opinions once they have been finalized by the presessional Working Party.

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(CSH/25/mars 2000)
(HSC/25/March 2000)

ANNEXE

MODIFICATION DU RECUEIL DES AVIS DE CLASSEMENT DECOULANT
DU CLASSEMENT DANS LE N° 2103.90 D'UNE SAUCE DENOMMEE "CHICKEN SAUCE"
(Point VII.3 de l'ordre du jour)

ANNEX

AMENDMENTS TO THE COMPENDIUM OF CLASSIFICATION OPINIONS
ARISING FROM THE CLASSIFICATION OF "CHICKEN SAUCE" IN SUBHEADING 2103.90
(Item VII.3 on Agenda)

MODIFICATION DU RECUEIL DES AVIS DE CLASSEMENT

Page 2.

Insérer l'Avis de classement suivant :

- "2103.90** 4. **"Sauce au poulet"** se présentant sous la forme d'une suspension rouge et contenant des morceaux visibles de légumes (environ 26 % : poivron rouge, oignon, carotte et poivron vert) et de fruits (environ 7 % : ananas) d'1 à 2 cm de long sur 0,5 à 1 cm de large ainsi que du sucre, du vinaigre, de la purée de tomate, de l'amidon modifié, du vin blanc, du sel, des aromates et des épices (notamment de l'ail et du gingembre), un stabilisant (gomme xanthane) de la sauce de soja et de l'eau. La sauce en cause est conditionnée en bocaux en verre (525 g, par exemple) et il est recommandé de l'ajouter à du poulet cuit émincé et de chauffer le tout.

Application de la RGI 1."

Page 48a.

Insérer la référence suivante :

Colonne 1	Colonne 2	Colonne 3	Colonne 4	Colonne 5
"2103.90	4	(*)	"CHICKEN TONIGHT" "Sauce orientale aigre douce"	
			Carottes	8
			Ananas dans son jus	7
			Poivrons rouges	6
			Poivrons verts	6
			Oignon	6
			Purée de tomates	3
			Sucre	
			Vinaigre	
			Amidon modifié	
			Vin blanc	
			Sel, aromates et épices	
			Stabilisant (gomme xanthane)	
			Sauce de soja	

(*) Insérer le numéro de document du rapport correspondant.

AMENDMENTS TO THE COMPENDIUM OF CLASSIFICATION OPINIONS

Page 2.

Insert the following Classification Opinion :

- "2103.90** 4. **Chicken sauce**, in the form of a reddish suspension containing visible pieces (about 1 to 2 cm in length and about 0.5 to 1 cm in width) of vegetables (about 26 % : red peppers, onion, carrots and green peppers) and fruit (about 7 % : pineapple), sugar, vinegar, tomato purée, modified starch, white wine, salt, herbs and spices (including garlic and ginger), stabiliser (xanthan gum), soy sauce and water. It is put up in glass containers (e.g., 525 g) and is recommended to be added to strips of cooked chicken and heated together with chicken.

Application of GIR 1."

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Insert the following reference :

Column 1	Column 2	Column 3	Column 4	Column 5
"2103.90	4	(*)	"CHICKEN TONIGHT" - "Oriental Sweet and Sour Sauce"	
			Carrots	8
			Pineapple in juice	7
			Red peppers	6
			Green peppers	6
			Onion	6
			Tomato purée	3
			Sugar	
			Vinegar	
			Modified starch	
			White wine	
			Salt, herbs and spices	
			Stabiliser (xanthan gum)	
			Soy sauce	

(*) Insert the appropriate Report reference.