

SCHEDULE 1

PROCESSED CEREAL-BASED FOODS

PART II

ESSENTIAL COMPOSITION OF PROCESSED CEREAL-BASED FOODS

Protein

2.—(2.1) For products mentioned in paragraphs 2 and 4 of Part I, the protein content shall not exceed 1.3 g/100 kJ (5.5 g/100 kcal).

(2.2) For products mentioned in paragraph 2 of Part I, the added protein shall not be less than 0.48 g/100 kJ (2 g/100 kcal).

(2.3) For biscuits mentioned in paragraph 4 of Part I made with the addition of a high protein food, and presented as such, the added protein shall not be less than 0.36 g/100 kJ (1.5 g/100 kcal).

(2.4) The chemical index of the added protein shall be equal to at least 80 per cent of that of the reference protein (casein as defined in Schedule 2), or the protein efficiency ratio (PER) of the protein in the mixture shall be equal to at least 70 per cent of that of the reference protein. In all cases, the addition of amino acids is permitted solely for the purpose of improving the nutritional value of the protein mixture, and only in the proportions necessary for that purpose.