

SCHEDULE 1

PROCESSED CEREAL-BASED FOODS

PART II

ESSENTIAL COMPOSITION OF PROCESSED CEREAL-BASED FOODS

Fat

4.—(4.1) For products mentioned in paragraphs 1 and 4 of Part I, the fat content shall not exceed 0.8 g/100 kJ (3.3 g/100 kcal).

(4.2) For products mentioned in paragraph 2 of Part I, the fat content shall not exceed 1.1 g/100 kJ (4.5 g/100 kcal). If the fat content exceeds 0.8 g/100 kJ (3.3 g/100 kcal):

- (a) the amount of lauric acid shall not exceed 15 per cent of the total fat content;
- (b) the amount of myristic acid shall not exceed 15 per cent of the total fat content;
- (c) the amount of linoleic acid (in the form of glycerides = linoleates) shall not be less than 70 mg/100 kJ (300 mg/100 kcal) and shall not exceed 285 mg/100 kJ (1200 mg/100 kcal).