

## SCHEDULE 1

Regulations 2(1), 5(3) and 8(1)(d)

### PROCESSED CEREAL-BASED FOODS

#### PART I

##### CATEGORIES OF PROCESSED CEREAL-BASED FOODS

1. Simple cereals which are or have to be reconstituted with milk or other appropriate nutritious liquids.
2. Cereals with an added high protein food which are or have to be reconstituted with water or other protein-free liquid.
3. Pastas which are to be used after cooking in boiling water or other appropriate liquids.
4. Rusks and biscuits which are to be used either directly or, after pulverisation, with the addition of water, milk or other suitable liquids.

#### PART II

##### ESSENTIAL COMPOSITION OF PROCESSED CEREAL-BASED FOODS

The requirements concerning nutrients refer to the products ready for use, marketed as such or reconstituted as instructed by the manufacturer.

##### **Cereal content**

1. Processed cereal-based foods are prepared primarily from one or more milled cereals and/or starchy root products.

The amount of cereal and/or starchy root shall not be less than 25 per cent of the final mixture on a dry weight for weight basis.

##### **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.

##### **Carbohydrates**

- 3.—(3.1) If sucrose, fructose, glucose, glucose syrups or honey are added to products mentioned in paragraphs 1 and 4 of Part I:

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- the amount of added carbohydrates from these sources shall not exceed 1.8 g/100 kJ (7.5 g/100 kcal),
- the amount of added fructose shall not exceed 0.9 g/100 kJ (3.75 g/100 kcal).

(3.2) If sucrose, fructose, glucose syrups or honey are added to products mentioned in paragraph 2 of Part I:

- the amount of added carbohydrates from these sources shall not exceed 1.2 g/100 kJ (5 g/100 kcal),
- the amount of added fructose shall not exceed 0.6 g/100 kJ (2.5 g/100 kcal).

### **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).

### **Minerals**

#### *Sodium*

#### *Sodium*

- sodium salts may only be added to processed cereal-based foods for technological purposes,
- the sodium content of processed cereal-based foods shall not exceed 25 mg /100 kJ (100 mg/100 kcal).

#### *Calcium*

(5.2.1) (5.2) (5.2.1) For products mentioned in paragraph 2 of Part I, the amount of calcium shall not be less than 20 mg/100 kJ (80 mg/100 kcal).

(5.2.2) For products mentioned in paragraph 4 of Part I manufactured with the addition of milk (milk biscuits) and presented as such, the amount of calcium shall not be less than 12 mg/100 kJ (50 mg/100 kcal).

### **Vitamins**

6.—(6.1) For processed cereal-based foods the amount of thiamin shall not be less than 25 µg/100 kJ (100 µg/100 kcal).

(6.2) For products mentioned in paragraph 2 of Part I:

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	<i>Per 100 kJ</i>		<i>Per 100 kcal</i>	
	<i>Minimum</i>	<i>Maximum</i>	<i>Minimum</i>	<i>Maximum</i>
Vitamin A ( $\mu\text{g}$ RE) <sup>(1)</sup>	14	43	60	180
Vitamin D ( $\mu\text{g}$ ) <sup>(2)</sup>	0.25	0.75	1	3

(1) RE = all trans retinol equivalents

(2) In the form of cholecalciferol, of which 10  $\mu\text{g}$  = 400 i.u. of Vitamin D.

These limits are also applicable if vitamins A and D are added to other processed cereal-based foods.

## SCHEDULE 2

Regulations 5(3) and Schedule 1, Part II,  
paragraph 2.4

### AMINO ACID COMPOSITION OF CASEIN

<i>Amino acid</i>	<i>(g per 100 g of protein)</i>
Arginine	3.7
Cystine	0.3
Histidine	2.9
Isoleucine	5.4
Leucine	9.5
Lysine	8.1
Methionine	2.8
Phenylalanine	5.2
Threonine	4.7
Tryptophan	1.6
Tyrosine	5.8
Valine	6.7

## SCHEDULE 3

Regulations 5(4) and 8(1)(d)

### ESSENTIAL COMPOSITION OF BABY FOODS

The requirements concerning nutrients refer to the products ready for use, marketed as such or reconstituted as instructed by the manufacturer.

#### Protein

1.—(1.1) If meat, poultry, fish, offal or other traditional source of protein are the only ingredients mentioned in the name of the product, then:

- the named meat, poultry, fish, offal or other traditional protein source, in total, shall constitute not less than 40 per cent by weight of the total product,

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- each named meat, poultry, fish, offal or other traditional source of protein shall constitute not less than 25 per cent, by weight, of total named protein sources,
- the total protein from the named sources shall not be less than 1.7 g/100 kJ (7 g/100 kcal).

(1.2) If meat, poultry, fish, offal or other traditional source of protein, singularly or in combination, are mentioned first in the name of the product, whether or not the product is presented as a meal, then:

- the named poultry, fish, offal or other traditional protein source, in total, shall constitute not less than 10 per cent by weight of the total product,
- each named meat, poultry, fish, offal or other traditional source of protein shall constitute not less than 25 per cent by weight, of total named protein sources,
- the protein from the named sources shall not be less than 1 g/100 kJ (4 g/100 kcal).

(1.3) If meat, poultry, fish, offal or other traditional source of protein, singularly or in combination are mentioned, but not first, in the name of the product, whether or not the product is presented as a meal, then:

- the named meat, poultry, fish, offal or other traditional protein source, in total, shall constitute not less than 8 per cent by weight of the total product,
- each named meat, poultry, fish, offal or other traditional source of protein shall constitute not less than 25 per cent, by weight, of total named protein sources,
- the total protein from the named sources shall not be less than 0.5 g/100 kJ (2.2 g/100 kcal),
- the total protein in the product from all sources shall not be less than 0.7 g/100 kJ (3 g/100 kcal)

(1.4) If cheese is mentioned together with other ingredients in the name of a savoury product, whether or not the product is presented as a meal, then:

- the protein from the dairy sources shall not be less than 0.5 g/100 kJ (2.2 g/100 kcal),
- the total protein in the product from all sources shall not be less than 0.7 g/100 kJ (3 g/100 kcal).

(1.5) If the product is designated on the label as a meal, but does not mention meat, poultry, fish, offal or other traditional source of protein in the name of the product, the total protein in the product from all sources shall not be less than 0.7 g/100 kJ (3 g /100 kcal).

(1.6) Sauces presented as an accompaniment to a meal are exempt from the requirements of paragraph 1.1 to 1.5.

(1.7) Sweet dishes that mention dairy products as the first or only ingredient in the name shall contain not less than 2.2 g dairy protein/100 kcal. All other sweet dishes are exempt from the requirements in paragraph 1.1 to 1.5.

(1.8) The addition of amino acids is permitted solely for the purpose of improving the nutritional value of the protein present, and only in the proportions necessary for that purpose.

## **Carbohydrates**

2. The quantities of total carbohydrates present in fruit and vegetable juices and nectars, fruit-only dishes, and desserts or puddings shall not exceed:

- 10 g/100 ml for vegetable juices and drinks based on them,
- 15 g/100 ml for fruit juices and nectars and drinks based on them,
- 20 g/100 g for fruit-only dishes,
- 25 g/100 g for desserts and puddings,
- 5 g/100 g for other non-milk-based drinks.

## **Fat**

3.—(3.1) For products referred to in paragraph 1.1 if meat or cheese are the only ingredients or are mentioned first in the name of a product, the total fat in the product from all sources shall not exceed 1.4 g/100 kJ (6g/100 kcal).

(3.2) For all other products the total fat in the product from all sources shall not exceed 1.1 g/100 kJ (4.5 g/100 kcal).

## **Sodium**

4.—(4.1) The final sodium content in the product shall be either not more than 48 mg/100 kJ (200 mg/100 kcal) or not more than 200 mg per 100 g. However if cheese is the only ingredient mentioned in the name of the product, the final sodium content in the product shall not be more than 70 mg/100 kJ (300 mg/100 kcal).

(4.2) Sodium salts may not be added to products based on fruit, nor to desserts or puddings except for technological purposes.

## **Vitamins**

Vitamin C –

In a fruit juice, nectar, or vegetable juice the final content of vitamin C in the product shall be either not less than 6 mg/100 kJ (25 mg/100 kcal) or not less than 25 mg per 100 g.

Vitamin A –

In vegetable juices, the final content of vitamin A in the product shall be not less than 25 µg RE/100 kJ (100 µg RE/100 kcal) and, for the purposes of this paragraph, RE = all trans retinol equivalents.

Vitamin A shall not be added to other baby foods.

Vitamin D –

Vitamin D shall not be added to baby foods.

## SCHEDULE 4

Regulations 6(1) and 8(2)

### NUTRITIONAL SUBSTANCES

#### **Vitamins**

*Vitamin A*

Retinol

Retinyl acetate

Retinyl palmitate

Beta-carotene

*Vitamin D*

Vitamin D<sub>2</sub> (= ergocalciferol)

Vitamin D<sub>3</sub> (= cholecalciferol)

*Vitamin B<sub>1</sub>*

Thiamin hydrochloride

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Thiamin mononitrate

*Vitamin B<sub>2</sub>*

Riboflavin

Riboflavin-5'-phosphate, sodium

*Niacin*

Nicotinamide

Nicotinic acid

*Vitamin B<sub>6</sub>*

Pyridoxine hydrochloride

Pyridoxine-5-phosphate

Pyridoxine dipalmitate

*Pantothenic acid*

D-pantothenate, calcium

D-pantothenate, sodium

Dexpanthenol

*Folate*

Folic acid

*Vitamin B<sub>12</sub>*

Cyanocobalamin

Hydroxocobalamin

*Biotin*

D-biotin

*Vitamin C*

L-ascorbic acid

Sodium L-ascorbate

Calcium L-ascorbate

6-palmityl-L-ascorbic acid (ascorbyl palmitate)

Potassium ascorbate

*Vitamin K*

Phylloquinone (phytomenadione)

*Vitamin E*

D-alpha tocopherol

DL-alpha tocopherol

D-alpha tocopherol acetate

DL-alpha tocopherol acetate

#### **Amino acids**

L-arginine }

L-cystine }

L-histidine }  
L-isoleucine } and their hydrochlorides  
L-leucine }  
L-lysine }  
L-cysteine }  
L-methionine  
L-phenylalanine  
L-threonine  
L-tryptophan  
L-tyrosine  
L-valine

**Others**

Choline  
Choline chloride  
Choline citrate  
Choline bitartrate  
Inositol  
L-carnitine  
L-carnitine hydrochloride

**Salts of minerals and trace elements**

*Calcium*

Calcium carbonate  
Calcium chloride  
Calcium salts of citric acid  
Calcium gluconate  
Calcium glycerophosphate  
Calcium lactate  
Calcium oxide  
Calcium hydroxide  
Calcium salts of orthophosphoric acid

*Magnesium*

Magnesium carbonate  
Magnesium chloride  
Magnesium salts of citric acid  
Magnesium gluconate  
Magnesium oxide  
Magnesium hydroxide  
Magnesium salts of orthophosphoric acid

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Magnesium sulphate

Magnesium lactate

Magnesium glycerophosphate

*Potassium*

Potassium chloride

Potassium salts of citric acid

Potassium gluconate

Potassium lactate

Potassium glycerophosphate

*Iron*

Ferrous citrate

Ferric ammonium citrate

Ferrous gluconate

Ferrous lactate

Ferrous sulphate

Ferrous fumarate

Ferric diphosphate (ferric pyrophosphate)

Elemental iron (carbonyl + electrolytic + hydrogen-reduced)

Ferric saccharate

Sodium ferric diphosphate

Ferrous carbonate

*Copper*

Copper-lysine complex

Cupric carbonate

Cupric citrate

Cupric gluconate

Cupric sulphate

*Zinc*

Zinc acetate

Zinc citrate

Zinc lactate

Zinc sulphate

Zinc oxide

Zinc gluconate

*Manganese*

Manganese carbonate

Manganese chloride

Manganese citrate

Manganese gluconate



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Manganese sulphate  
 Manganese glycerophosphate  
*Iodine*  
 Sodium iodide  
 Potassium iodide  
 Potassium iodate  
 Sodium iodate

SCHEDULE 5

Regulation 6(2) and (3)

MAXIMUM LIMITS FOR VITAMINS, MINERALS AND TRACE ELEMENTS,  
 IF ADDED, IN PROCESSED CEREAL-BASED FOODS AND BABY FOODS

PART I

GENERAL

<i>Column 1</i> <i>Nutrient</i>	<i>Column 2</i> <i>Maximum limit per 100 kcal<sup>(1)</sup></i>
Vitamin E	3 mg $\alpha$ -TE
Riboflavin	0.4 mg
Niacin	4.5 mg NE
Vitamin B <sub>6</sub>	0.35 mg
Folic acid	50 $\mu$ g
Vitamin B <sub>12</sub>	0.35 $\mu$ g
Pantothenic acid	1.5 mg
Biotin	10 $\mu$ g
Potassium	160 mg (of the food as sold)
Magnesium	40 mg
Iron	3 mg
Zinc	2 mg
Copper	40 $\mu$ g
Iodine	35 $\mu$ g
Manganese	0.6 mg

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## PART II

### SPECIFIED FOODS

<i>Column 1</i> <i>Food</i>	<i>Column 2</i> <i>Nutrient</i>	<i>Column 3</i> <i>Maximum limit per 100 kcal<sup>(1)</sup></i>
1. Vegetable juices which are baby foods	Vitamin A	180 µg RE <sup>(2)</sup>
2. Food fortified with iron	Vitamin C	25 mg
3. Fruit-based dishes, fruit juices, nectars or vegetable juices	Vitamin C	125 mg
4. Food other than that within entry number 2 or 3 above	Vitamin C	12.5 mg
5. Processed cereal-based food	Thiamin	0.5 mg
6. Baby food	Thiamin	0.25 mg
7. Food within paragraph 1 or 2 of Part I of Schedule 1	Calcium	180 mg (of the food as sold)
8. Food within paragraph 4 of Part I of Schedule 1	Calcium	100 mg (of the food as sold)
9. Food other than that within entry number 7 or 8 above	Calcium	80 mg (of the food as sold)

(1) Unless otherwise stated in column 2 of Part I or column 3 of Part II, the maximum limits specified in those columns apply to food ready for use, whether marketed as such or reconstituted as instructed by the manufacturer.

(2) RE = all trans retinol equivalents.

### SCHEDULE 6

Regulation 7(1) and (3)

#### PESTICIDES WHOSE RESIDUES MUST NOT BE PRESENT IN PROCESSED CEREAL-BASED FOODS OR BABY FOODS AT A LEVEL EXCEEDING 0.003 mg/kg

*Chemical name*

Aldrin and dieldrin, expressed as dieldrin

Disulfoton (sum of disulfoton, disulfoton sulfoxide and disulfoton sulfone expressed as disulfoton)

Endrin

Fensulfothion (sum of fensulfothion, its oxygen analogue and their sulfones, expressed as fensulfothion)

Fentin, expressed as triphenyltin cation

Haloxypop (sum of haloxypop, its salts and esters including conjugates, expressed as haloxypop)

Heptachlor and *trans*-heptachlor epoxide, expressed as heptachlor

Hexachlorobenzene  
 Nitrofen  
 Omethoate  
 Terbufos (sum of terbufos, its sulfoxide and sulfone, expressed as terbufos)

## SCHEDULE 7

Regulation 7(2) and (3)

SPECIFIC MAXIMUM RESIDUE LEVELS OF CERTAIN PESTICIDES  
 IN PROCESSED CEREAL-BASED FOODS OR BABY FOODS

<i>Column 1</i> <i>Chemical name of the substance</i>	<i>Column 2</i> <i>Maximum residue level (mg/kg)</i>
Cadusafos	0.006
Demeton-S-methyl/demeton-S-methyl sulfone/ oxydemeton-methyl (individually or combined, expressed as demeton-S-methyl)	0.006
Ethoprophos	0.008
Fipronil (sum of fipronil and fipronil- desulfinyl, expressed as fipronil)	0.004
Propineb/propylenethiourea (sum of propineb and propylenethiourea)	0.006

## SCHEDULE 8

Regulation 8(3)

REFERENCE VALUES FOR NUTRITION LABELLING FOR  
 FOODS INTENDED FOR INFANTS AND YOUNG CHILDREN

<i>Column 1</i> <i>Nutrient</i>	<i>Column 2</i> <i>Labelling reference value</i>
Vitamin A	(µg) 400
Vitamin D	(µg) 10
Vitamin C	(mg) 25
Thiamin	(mg) 0.5
Riboflavin	(mg) 0.8
Niacin equivalents	(mg) 9
Vitamin B <sub>6</sub>	(mg) 0.7
Folate	(µg) 100
Vitamin B <sub>12</sub>	(µg) 0.7
Calcium	(mg) 400

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<i>Column 1</i> <i>Nutrient</i>	<i>Column 2</i> <i>Labelling reference value</i>
Iron	(mg) 6
Zinc	(mg) 4
Iodine	(µg) 70
Selenium	(µg) 10
Copper	(mg) 0.4