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COMMISSION REGULATION (EU) No 432/2012

of 16 May 2012

establishing a list of permitted health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health

(Text with EEA relevance)

(OJ L 136, 25.5.2012, p. 1)

Amended by:

<u>B</u>

Official Journal

		No	page	date
<u>M1</u>	Commission Regulation (EU) No 536/2013 of 11 June 2013	L 160	4	12.6.2013
► <u>M2</u>	Commission Regulation (EU) No 851/2013 of 3 September 2013	L 235	3	4.9.2013
► <u>M3</u>	Commission Regulation (EU) No 1018/2013 of 23 October 2013	L 282	43	24.10.2013
► <u>M4</u>	Commission Regulation (EU) No 40/2014 of 17 January 2014	L 14	8	18.1.2014
<u>M5</u>	Commission Regulation (EU) No 274/2014 of 14 March 2014	L 83	1	20.3.2014
<u>M6</u>	Commission Regulation (EU) 2015/7 of 6 January 2015	L 3	3	7.1.2015
<u>M7</u>	Commission Regulation (EU) 2015/539 of 31 March 2015	L 88	7	1.4.2015
<u>M8</u>	Commission Regulation (EU) 2015/2314 of 7 December 2015	L 328	46	12.12.2015
► <u>M9</u>	Commission Implementing Regulation (EU) 2016/854 of 30 May 2016	L 142	5	31.5.2016
►M10	Commission Regulation (EU) 2016/1413 of 24 August 2016	L 230	8	25.8.2016

COMMISSION REGULATION (EU) No 432/2012

of 16 May 2012

establishing a list of permitted health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health

(Text with EEA relevance)

Article 1

Permitted health claims

- 1. The list of health claims which may be made on foods, as referred to in Article 13(3) of Regulation (EC) No 1924/2006, is set out in the Annex to this Regulation.
- 2. Health claims referred to in paragraph 1 may be made on foods in compliance with the conditions set out in the Annex.

Article 2

Entry into force and application

This Regulation shall enter into force on the twentieth day following that of its publication in the Official Journal of the European Union.

It shall apply from 14 December 2012.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

LIST OF PERMITTED HEALTH CLAIMS

	Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
	Activated charcoal	Activated charcoal contributes to reducing excessive flatulence after eating	The claim may be used only for food which contains 1 g of activated charcoal per quantified portion. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained with 1 g which should be taken at least 30 minutes before and 1 g shortly after the meal.		2011;9(4):2049	1938
▼ <u>M1</u>	Alpha-cyclodextrin	Consumption of alpha-cyclo- dextrin as part of a starch- containing meal contributes to the reduction of the blood glucose rise after that meal			2012; 10(6):2713	2926
	Alpha-linolenic acid (ALA)	ALA contributes to the maintenance of normal blood cholesterol levels	The claim may be used only for food which is at least a source of ALA as referred to in the claim SOURCE OF OMEGA-3 FATTY ACIDS as listed in the Annex to Regulation (EC) No 1924/2006. Information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 2 g of ALA.		2009; 7(9):1252 2011;9(6):2203	493, 568
		Consumption of arabinoxylan as part of a meal contributes to a reduction of the blood glucose rise after that meal	The claim may be used only for food which contains at least 8 g of arabinoxylan (AX)-rich fibre produced from wheat endosperm (at least 60 % AX by weight) per 100 g of available carbohydrates in a quantified portion as part of the meal. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained by consuming the arabinoxylan (AX)-rich fibre produced from wheat endosperm as part of the meal.		2011;9(6):2205	830

▼M3

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	Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
▼ <u>M6</u>	Carbohydrates	Carbohydrates contribute to the recovery of normal muscle function (contraction) after highly intensive and/or long-lasting physical exercise leading to muscle fatigue and the depletion of glycogen stores in skeletal muscle	The claim may be used only for food which provides carbohydrates which are metabolised by humans (excluding polyols). Information shall be given to the consumer that the beneficial effect is obtained with the consumption of carbohydrates, from all sources, at a total intake of 4 g per kg body weight, at doses, within the first 4 hours and no later than 6 hours, following highly intensive and/or long-lasting physical exercise leading to muscle fatigue and the depletion of glycogen stores in skeletal muscle.	The claim may be used only for foods intended for adults who have performed highly intensive and/or long-lasting physical exercise leading to muscle fatigue and the depletion of glycogen stores in skeletal muscle.	2013;11(10):3409	
<u>▼B</u>	Carbohydrate-electrolyte solutions	Carbohydrate-electrolyte solutions contribute to the maintenance of endurance performance during prolonged endurance exercise	In order to bear the claim carbohydrate-electrolyte solutions should contain 80-350 kcal/L from carbohydrates, and at least 75 % of the energy should be derived from carbohydrates which induce a high glycaemic response, such as glucose, glucose polymers and sucrose. In addition, these beverages should contain between 20 mmol/L (460 mg/L) and 50 mmol/L (1,150 mg/L) of sodium, and have an osmolality between 200-330 mOsm/kg water.		2011;9(6):2211	466, 469
	Carbohydrate-electrolyte solutions	Carbohydrate-electrolyte solutions enhance the absorption of water during physical exercise	In order to bear the claim carbohydrate-electrolyte solutions should contain 80-350 kcal/L from carbohydrates, and at least 75 % of the energy should be derived from carbohydrates which induce a high glycaemic response, such as glucose, glucose polymers and sucrose. In addition, these beverages should contain between 20 mmol/L (460 mg/L) and 50 mmol/L (1,150 mg/L) of sodium, and have an osmolality between 200-330 mOsm/kg water.		2011;9(6):2211	314, 315, 316, 317, 319, 322, 325, 332, 408, 465, 473, 1168, 1574, 1593, 1618, 4302, 4309

▼ <u>B</u>						
	Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
	Chromium	Chromium contributes to the maintenance of normal blood	The claim may be used only for food which is at least a source of trivalent chromium as referred to in the claim		2010;8(10):1732	262, 4667
		glucose levels	SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2011;9(6):2203	4698
▼ <u>M7</u>						
	Cocoa flavanols	maintain the elasticity of blood vessels, which	Information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 200 mg of cocoa flavanols.	_	2012;10(7): 2809 (*****) 2014;12(5):	_
		contributes to normal blood flow (*****) (******)	The claim can be used only for cocoa beverages (with cocoa powder) or for dark chocolate which provide at least a daily intake of 200 mg of cocoa flavanols with a degree of polymerisation 1-10 (*****).		3654 (******)	
			The claim can be used only for capsules or tablets containing high-flavanol cocoa extract which provide at least a daily intake of 200 mg of cocoa flavanols with a degree of polymerisation 1-10 (******).			
▼ <u>B</u>						
	Copper	Copper contributes to maintenance of normal connective tissues	The claim may be used only for food which is at least a source of copper as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1211	265, 271, 1722
	Copper	Copper contributes to normal energy-yielding metabolism	The claim may be used only for food which is at least a source of copper as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1211 2011;9(4):2079	266, 1729

▼<u>M1</u>

	Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
	Copper	Copper contributes to the protection of cells from oxidative stress	The claim may be used only for food which is at least a source of copper as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1211	263, 1726
	Creatine	Creatine increases physical performance in successive bursts of short-term, high intensity exercise		The claim may be used only for foods targeting adults performing high intensity exercise	2011;9(7):2303	739, 1520, 1521, 1522, 1523, 1525, 1526, 1531, 1532, 1533, 1534, 1922, 1923, 1924
-	Docosahexaenoic acid (DHA)	DHA contributes to maintenance of normal brain function			2010;8(10):1734 2011;9(4):2078	565, 626, 631, 689, 704, 742, 3148, 690, 3151, 497, 501, 510, 513, 519, 521, 534, 540, 688, 1323, 1360, 4294
-	Docosahexaenoic acid (DHA)	DHA contributes to the maintenance of normal vision	The claim may be used only for food which contains at least 40 mg of DHA per 100 g and per 100 kcal. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 250 mg of DHA.		2010;8(10):1734 2011;9(4):2078	627, 632, 743, 3149, 2905, 508, 510, 513, 519, 529, 540, 688, 4294
	Docosahexaenoic acid (DHA)	DHA contributes to the maintenance of normal blood triglyceride levels	The claim may be used only for food which provides a daily intake of 2 g of DHA and which contains DHA in combination with eicosapentaenoic acid (EPA). In order to bear the claim, information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 2 g of DHA. When the claim is used on food supplements and/or fortified foods information shall also be given to consumers not to exceed a supplemental daily intake of 5 g of EPA and DHA combined.	The claim shall not be used for foods targeting children.	2010; 8(10):1734	533, 691, 3150

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Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
Docosahexaenoic acid and Eicosapentaenoic acid (DHA/EPA)	DHA and EPA contribute to the maintenance of normal blood pressure	The claim may be used only for food which provides a daily intake of 3 g of EPA and DHA. In order to bear the claim, information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 3 g of EPA and DHA. When the claim is used on food supplements and/or fortified foods information shall also be given to consumers not to exceed a supplemental daily intake of 5 g of EPA and DHA combined.	The claim shall not be used for foods targeting children.	2009; 7(9):1263 2010; 8(10):1796	502, 506, 516, 703, 1317, 1324
Docosahexaenoic acid and Eicosapentaenoic acid (DHA/EPA)	DHA and EPA contribute to the maintenance of normal blood triglyceride levels	The claim may be used only for food which provides a daily intake of 2 g of EPA and DHA. In order to bear the claim, information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 2 g of EPA and DHA. When the claim is used on food supplements and/or fortified foods information shall also be given to consumers not to exceed a supplemental daily intake of 5 g of EPA and DHA combined.	The claim shall not be used for foods targeting children.	2009; 7(9):1263 2010; 8(10):1796	506, 517, 527, 538, 1317, 1324, 1325
Dried plums of 'prune' cultivars (<i>Prunus domestica</i> L.)	Dried plums/prunes contribute to normal bowel function	The claim may be used only for food which provides a daily intake of 100 g of dried plums (prunes). In order to bear the claim, information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 100 g of dried plums (prunes).		2012; 10(6):2712	1164
Eicosapentaenoic acid and docosahexaenoic acid (EPA/DHA)	EPA and DHA contribute to the normal function of the heart	The claim may be used only for food which is at least a source of EPA and DHA as referred to in the claim SOURCE OF OMEGA-3 FATTY ACIDS as listed in the Annex to Regulation (EC) No 1924/2006. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 250 mg of EPA and DHA.		2010;8(10):1796 2011;9(4):2078	504, 506, 516, 527, 538, 703, 1128, 1317, 1324, 1325, 510, 688, 1360

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	Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
	Foods with a low or reduced content of sodium	Reducing consumption of sodium contributes to the maintenance of normal	in sodium/salt as referred to in the claim LOW SODIUM/		2011;9(6):2237	336, 705, 1148, 1178, 1185, 1420
		blood pressure	or reduced in sodium/salt as referred to in the claim			
			REDUCED [NAME OF NUTRIENT] as listed in the Annex to Regulation (EC) No 1924/2006.			
▼ <u>M1</u>						
	Fructose	Consumption of foods containing fructose leads to a lower blood glucose rise compared to foods containing sucrose or glucose	that the reduction in content of glucose and/or sucrose, in		2011; 9(6):2223	558
<u>▼</u> B	Glucomannan (konjac mannan)	Glucomannan contributes to the maintenance of normal blood cholesterol levels	The claim may be used only for food which provides a daily intake of 4 g of glucomannan. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 4 g of glucomannan.	Warning of choking to be given for people with swallowing difficulties or when ingesting with inadequate fluid intake — advice on taking with plenty of water to ensure substance reaches stomach.	2009; 7(9):1258 2010;8(10):1798	836, 1560, 3100, 3217
	Glucomannan (konjac mannan)	Glucomannan in the context of an energy restricted diet contributes to weight loss	The claim may be used only for food which contains 1 g of glucomannan per quantified portion. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 3 g of glucomannan in three doses of 1 g each, together with 1-2 glasses of water, before meals and in the context of an energy-restricted diet.	Warning of choking to be given for people with swallowing difficulties or when ingesting with inadequate fluid intake — advice on taking with plenty of water to ensure substance reaches stomach.	2010;8(10):1798	854, 1556, 3725,

Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
Guar Gum	Guar gum contributes to the maintenance of normal blood cholesterol levels	The claim may be used only for food which provides a daily intake of 10 g of guar gum. In order to bear the claim, information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 10 g of guar gum.	Warning of choking to be given for people with swallowing difficulties or when ingesting with inadequate fluid intake — advice on taking with plenty of water to ensure substance reaches stomach.	2010;8(2):1464	808
Hydroxypropyl methylcellulose (HPMC)	Consumption of Hydroxy- propyl methylcellulose with a meal contributes to a reduction in the blood glucose rise after that meal		Warning of choking to be given for people with swallowing difficulties or when ingesting with inadequate fluid intake — advice on taking with plenty of water to ensure substance reaches stomach.	2010;8(10):1739	814
Hydroxypropyl methyl- cellulose (HPMC)	Hydroxypropyl methylcel- lulose contributes to the maintenance of normal blood cholesterol levels	The claim may be used only for food which provides a daily intake of 5 g of HPMC. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 5 g of HPMC.	Warning of choking to be given for people with swallowing difficulties or when ingesting with inadequate fluid intake — advice on taking with plenty of water to ensure substance reaches stomach.	2010;8(10):1739	815
Iodine	Iodine contributes to normal cognitive function	The claim may be used only for food which is at least a source of iodine as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2010;8(10):1800	273

Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
Lactase enzyme	Lactase enzyme improves lactose digestion in indi- viduals who have difficulty digesting lactose	minimum dose of 4 500 FCC (Food Chemicals Codex) units	Information shall also be given to the target population that tolerance to lactose is variable and they should seek advice as to the role of this substance in their diet.	2009; 7(9):1236 2011;9(6):2203	1697, 1818 1974
Lactulose	Lactulose contributes to an acceleration of intestinal transit	The claim may be used only for food which contains 10 g of lactulose in a single quantified portion. In order to bear the claim, information shall be given to the consumer that the beneficial effect is obtained with a single serving of 10 g of lactulose per day.		2010;8(10):1806	807
Linoleic acid	Linoleic acid contributes to the maintenance of normal blood cholesterol levels	The claim may be used only for a food which provides at least 1,5 g of linoleic acid (LA) per 100 g and per 100 kcal. Information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 10 g of LA.		2009; 7(9):1276 2011;9(6):2235	489, 2899
Live yoghurt cultures	Live cultures in yoghurt or fermented milk improve lactose digestion of the product in individuals who have difficulty digesting lactose	contain at least 10 ⁸ Colony Forming Units live starter microorganisms (Lactobacillus delbrueckii subsp. bulgaricus		2010;8(10):1763	1143, 2976
Magnesium	Magnesium contributes to a reduction of tiredness and fatigue	The claim may be used only for food which is at least a source of magnesium as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2010;8(10):1807	244
Magnesium	Magnesium contributes to electrolyte balance	The claim may be used only for food which is at least a source of magnesium as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1216	238

	Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
▼ <u>M10</u>					2010 0/0 14//	1410
	Meal replacement for weight control	Substituting one of the main daily meals of an energy restricted diet with a meal replacement contributes to the maintenance of weight after weight loss	In order to bear the claim, a food should comply with the following requirements: 1. Energy content The energy content shall not be less than 200 kcal (840 kJ) and shall not exceed 250 kcal (1 046 KJ) per meal (*******). 2. Fat content and composition	In order to bear the claim, information shall be provided to the consumer on the importance of maintaining an adequate daily fluid intake and on the fact that the products are useful for the intended use only as part of an energy-restricted diet and that other foodstuffs should be a necessary part of such diet.	2010; 8(2):1466 2015; 13(11):4287	1418
			The energy derived from fat shall not exceed 30 % of total available energy content of the product. The linoleic acid (in the form of glycerides) shall not be less than 1 g.	In order to achieve the claimed effect, one main meal should be substituted with one meal replacement daily.		
			3. Protein content and composition			
			The protein contained in the food shall provide not less than 25% and not more than 50% of the total energy content of the product.			
			The chemical index of protein shall be equal to that set by the World Health Organization in 'Energy and protein requirements'. Report of a Joint WHO/FAO/UNU Meeting. Geneva: World Health Organisation, 1985 (WHO Technical Report Series, 724):			

_	Nutrient, substance, food or food category	Claim	Conditions of use of the claim		Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
			Amino acid requirement patter	rn (g/100 g protein)			
			Cystine + methionine	1,7			
			Histidine	1,6			
			Isoleucine	1,3			
			Leucine	1,9			
			Lysine	1,6			
			Phenylalanine + tyrosine	1,9			
			Threonine	0,9			
			Tryptophan	0,5			
			Vazline	1,3			
			The 'chemical index' shall me between the quantity of each es protein in and the quantity of acid of the reference protein. If the chemical index is lower protein, the minimum procrespondingly increased. In of the protein shall at least be reference protein. In all cases, the addition of am for the purpose of improving proteins and only in the process.	sential amino acid of the test f each corresponding amino than 100 % of the reference protein levels shall be any case the chemical index equal to 80 % of that of the mino acids is permitted solely the nutritional value of the			
			purpose.				

Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
		4. Vitamins and minerals The food shall provide at least 30 % of the amounts of the nutrient reference values of vitamins and minerals per meal as laid down in Annex XIII to Regulation (EU) No 1169/2011. This requirement does not apply to fluoride, chromium, chloride and molybdenum. The amount of sodium per meal provided by the food shall be at least 172,5 mg. The amount of potassium per meal provided by the food shall be at least 500 mg (**********).			
Meal replacement for weight control	Substituting two of the main daily meals of an energy restricted diet with meal replacements contributes to weight loss	In order to bear the claim, a food should comply with the following requirements: 1. Energy content The energy content shall not be less than 200 kcal (840 kJ) and shall not exceed 250 kcal (1 046 KJ) per meal (********). 2. Fat content and composition The energy derived from fat shall not exceed 30 % of total available energy content of the product. The linoleic acid (in the form of glycerides) shall not be less than 1 g. 3. Protein content and composition The protein contained in the food shall provide not less than 25 % and not more than 50 % of the total energy content of the product. The chemical index of protein shall be equal to that set by the World Health Organization in 'Energy and protein requirements'. Report of a Joint WHO/FAO/UNU Meeting. Geneva: World Health Organisation, 1985 (WHO Technical Report Series, 724):	In order to bear the claim, information shall be provided to the consumer on the importance of maintaining an adequate daily fluid intake and on the fact that the products are useful for the intended use only as part of an energy-restricted diet and that other foodstuffs should be a necessary part of such diet. In order to achieve the claimed effect, two of the main daily meals should be substituted with meal replacements daily.	2010; 8(2):1466 2015; 13(11):4287	1417

Nutrient, substance, food or food category	Claim	Conditions of use of the claim		Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
		Amino acid requirement patte	ern (g/100 g protein)			
		Cystine + methionine	1,7			
		Histidine	1,6			
		Isoleucine	1,3			
		Leucine	1,9			
		Lysine	1,6			
		Phenylalanine + tyrosine	1,9			
		Threonine	0,9			
		Tryptophan	0,5			
		Valine	1,3			
		The 'chemical index' shall metween the quantity of each esprotein in and the quantity of acid of the reference protein. If the chemical index is lower protein, the minimum correspondingly increased. In of the protein shall at least be reference protein. In all cases, the addition of ar for the purpose of improving proteins, and only in the propurpose.	ssential amino acid of the test of each corresponding amino than 100 % of the reference protein levels shall be any case the chemical index equal to 80 % of that of the mino acids is permitted solely the nutritional value of the			

▼<u>M10</u>

	Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
			4. Vitamins and minerals The food shall provide at least 30 % of the amounts of the nutrient reference values of vitamins and minerals per meal as laid down Annex XIII to Regulation (EU) No 1169/2011. This requirement does not apply to fluoride, chromium, chloride and molybdenum. The amount of sodium per meal provided by the food shall be at least 172,5 mg. The amount of potassium per meal provided by the food shall be at least 500 mg (**********).			
<u>▼B</u>	Meat or fish	Meat or fish contributes to the improvement of iron absorption when eaten with other foods containing iron	The claim may be used only for food which contains at least 50 g of meat or fish in a single quantified portion. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained by consuming 50 g of meat or fish together with food(s) containing non-haem iron.		2011;9(4):2040	1223
	Melatonin	Melatonin contributes to the alleviation of subjective feelings of jet lag	The claim may be used only for food which contains at least 0,5 mg of melatonin per quantified portion. In order to bear the claim, information shall be given to the consumer that the beneficial effect is obtained with a minimum intake of 0,5 mg to be taken close to bedtime on the first day of travel and on the following few days after arrival at the destination.		2010; 8(2):1467	1953
	Melatonin	Melatonin contributes to the reduction of time taken to fall asleep	The claim may be used only for food which contains 1 mg of melatonin per quantified portion. In order to bear the claim, information shall be given to the consumer that the beneficial effect is obtained by consuming 1 mg of melatonin close to bedtime.		2011;9(6):2241	1698, 1780, 4080
	Molybdenum	Molybdenum contributes to normal sulphur amino acid metabolism	The claim may be used only for food which is at least a source of molybdenum as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2010;8(10):1745	313

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	Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
	Monascus purpureus (red yeast rice)	Monacolin K from red yeast rice contributes to the main- tenance of normal blood cholesterol levels	The claim may be used only for food which provides a daily intake of 10 mg of monacolin K from red yeast rice. In order to bear the claim, information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 10 mg of monacolin K from fermented red yeast rice preparations.		2011;9(7):2304	1648, 1700
	Monounsaturated and/ or polyunsaturated fatty acids	Replacing saturated fats with unsaturated fats in the diet contributes to the main- tenance of normal blood cholesterol levels [MUFA and PUFA are unsaturated fats]	The claim may be used only for food which is high in unsaturated fatty acids, as referred to in the claim HIGH UNSATURATED FAT as listed in the Annex to Regulation (EC) No 1924/2006.		2011;9(4):2069 2011;9(6):2203	621, 1190, 1203, 2906, 2910, 3065 674, 4335
<u>▼ M8</u>	Native chicory inulin	Chicory inulin contributes to normal bowel function by increasing stool frequency (******)	Information shall be provided to the consumer that the beneficial effect is obtained with a daily intake of 12 g chicory inulin. The claim can be used only for food which provides at least a daily intake of 12 g of native chicory inulin, a non-fractionated mixture of monosaccharides (< 10 %), disaccharides, inulin-type fructans and inulin extracted from chicory, with a mean degree of polymerisarion \geq 9.		2015;13(1):3951	
▼ <u>B</u>	Niacin	Niacin contributes to normal energy-yielding metabolism	The claim may be used only for food which is at least a source of niacin as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1224 2010;8(10):1757	43, 49, 54, 51
	Niacin	Niacin contributes to normal functioning of the nervous system	The claim may be used only for food which is at least a source of niacin as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1224	44, 53

▼<u>M9</u>

Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
Niacin	Niacin contributes to normal psychological function	The claim may be used only for food which is at least a source of niacin as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2010;8(10):1757	55
Niacin	Niacin contributes to the maintenance of normal mucous membranes	The claim may be used only for food which is at least a source of niacin as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1224	45, 52, 4700
Niacin	Niacin contributes to the maintenance of normal skin	The claim may be used only for food which is at least a source of niacin as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1224 2010;8(10):1757	45, 48, 50, 52, 4700
Niacin	Niacin contributes to the reduction of tiredness and fatigue	The claim may be used only for food which is at least a source of niacin as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2010;8(10):1757	47
Non-digestible carbo- hydrates	containing <name all="" of="" used<br="">non-digestible carbohy- drates> instead of sugars</name>	of sugars by at least the amount referred to in the claim REDUCED [NAME OF NUTRIENT] as listed in the		2014;12(1):3513 2014;12(10):3838 2014;12(10):3839	

▼<u>M9</u>

▼<u>B</u>

Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
Non-fermentable carbohydrates	Consumption of foods/drinks containing <name all="" carbohydrates="" non-fermentable="" of="" used=""> instead of fermentable carbohydrates contributes to the maintenance of tooth mineralisation.</name>	In order to bear the claim, fermentable carbohydrates (1**) should be replaced in foods or drinks by non-fermentable carbohydrates (2***) in such amounts that consumption of such foods or drinks does not lower plaque pH below 5,7 during and up to 30 minutes after consumption. (1**) Fermentable carbohydrates are defined as carbohydrates or carbohydrate mixtures as consumed in foods or beverages that lower plaque pH below 5,7, as determined in vivo or in situ by plaque pH telemetry tests, by bacterial fermentation during and up to 30 minutes after consumption. (2***) Non-fermentable carbohydrates are defined as carbohydrates or carbohydrate mixtures as consumed in foods or beverages that do not lower plaque pH, as determined in vivo or in situ by plaque pH telemetry tests, below a conservative value of 5,7 by bacterial fermentation during and up to 30 minutes after consumption.		2013;11(7):3329	
Oat grain fibre	Oat grain fibre contributes to an increase in faecal bulk	The claim may be used only for food which is high in that fibre as referred to in the claim HIGH FIBRE as listed in the Annex to Regulation (EC) No 1924/2006.		2011;9(6):2249	822
Oleic acid	Replacing saturated fats in the diet with unsaturated fats contributes to the main- tenance of normal blood cholesterol levels. Oleic acid is an unsaturated fat.	The claim may be used only for food which is high in unsaturated fatty acids, as referred to in the claim HIGH UNSATURATED FAT as listed in the Annex to Regulation (EC) No 1924/2006.		2011;9(4):2043	673, 728, 729, 1302, 4334
Olive oil polyphenols	Olive oil polyphenols contribute to the protection of blood lipids from oxidative stress	The claim may be used only for olive oil which contains at least 5 mg of hydroxytyrosol and its derivatives (e.g. oleuropein complex and tyrosol) per 20 g of olive oil. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 20 g of olive oil.		2011;9(4):2033	1333, 1638, 1639, 1696, 2865

Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
Pantothenic Acid	Pantothenic acid contributes to normal energy-yielding metabolism			2009; 7(9):1218	56, 59, 60, 64, 171, 172, 208
Pantothenic Acid	Pantothenic acid contributes to normal synthesis and metabolism of steroid hormones, vitamin D and some neurotransmitters The claim may be used only for food which is at least a source of pantothenic acid as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.			2009; 7(9):1218	181
Pantothenic Acid	Pantothenic acid contributes to the reduction of tiredness and fatigue	The claim may be used only for food which is at least a source of pantothenic acid as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2010;8(10):1758	63
Pantothenic Acid	Pantothenic acid contributes to normal mental performance	The claim may be used only for food which is at least a source of pantothenic acid as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1218 2010;8(10):1758	57, 58
Pectins	Pectins contribute to the maintenance of normal blood cholesterol levels	The claim may be used only for food which provides a daily intake of 6 g of pectins. In order to bear the claim information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 6 g of pectins.	Warning of choking to be given for people with swallowing difficulties or when ingesting with inadequate fluid intake — advice on taking with plenty of water to ensure substance reaches stomach.	2010;8(10):1747	818, 4236

▼M2

▼ <u>B</u>						
	Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
▼ <u>M4</u>	Sugar beet fibre	Sugar beet fibre contributes to an increase in faecal bulk	The claim may be used only for food which is high in that fibre as referred to in the claim HIGH FIBRE as listed in the Annex to Regulation (EC) No 1924/2006.		2011;9(12):2468	
▼ <u>B</u>	Sugar replacers, i.e. intense sweeteners; xylitol, sorbitol, mannitol, maltitol, lactitol, isomalt, erythritol, sucralose and polydextrose; D-tagatose and isomaltulose	Consumption of foods/drinks containing <name of="" replacer="" sugar=""> instead of sugar (*) induces a lower blood glucose rise after their consumption compared to sugar-containing foods/drinks</name>	In order to bear the claim, sugars should be replaced in foods or drinks by sugar replacers, i.e. intense sweeteners, xylitol, sorbitol, mannitol, maltitol, lactitol, isomalt, erythritol, sucralose or polydextrose, or a combination of them, so that foods or drinks contain reduced amounts of sugars by at least the amount referred to in the claim REDUCED [NAME OF NUTRIENT] as listed in the Annex to Regulation (EC) No 1924/2006. In the case of D-tagatose and isomaltulose, they should replace equivalent amounts of other sugars in the same proportion as that referred to in the claim REDUCED [NAME OF NUTRIENT] as listed in the Annex to Regulation (EC) No 1924/2006.		2011;9(4):2076 2011;9(6):2229	617, 619, 669, 1590, 1762, 2903, 2908, 2920 4298
	Sugar replacers, i.e. intense sweeteners; xylitol, sorbitol, mannitol, maltitol, lactitol, isomalt, erythritol, sucralose and polydextrose; D-tagatose and isomaltulose	Consumption of foods/drinks containing <name of="" replacer="" sugar=""> instead of sugar (**) contributes to the maintenance of tooth mineralisation</name>	In order to bear the claim, sugars should be replaced in foods or drinks (which reduce plaque pH below 5.7) by sugar replacers, i.e. intense sweeteners, xylitol, sorbitol, mannitol, maltitol, lactitol, isomalt, erythritol, D-tagatose, isomaltulose, sucralose or polydextrose, or a combination of them, in amounts such that consumption of such foods or drinks does not lower plaque pH below 5.7 during and up to 30 minutes after consumption		2011;9(4):2076 2011;9(6):2229	463, 464, 563, 618, 647, 1182, 1591, 2907, 2921, 4300 1134, 1167, 1283

Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
Vitamin C	Vitamin C contributes to the reduction of tiredness and fatigue			2010;8(10):1815	139, 2622
Vitamin C	Vitamin C contributes to the regeneration of the reduced form of vitamin E			2010;8(10):1815	202
Vitamin C	Vitamin C increases iron absorption	The claim may be used only for food which is at least a source of vitamin C as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1226	132, 147
Vitamin D	Vitamin D contributes to normal absorption/utilisation of calcium and phosphorus			2009; 7(9):1227	152, 157, 215
Vitamin D	Vitamin D contributes to normal blood calcium levels			2009; 7(9):1227 2011;9(6):2203	152, 157 215

Nutrient, substance, food or food category	Claim	Conditions of use of the claim	Conditions and/or restrictions of use of the food and/or additional statement or warning	EFSA Journal number	Relevant entry number in the Consolidated List submitted to EFSA for its assessment
Zinc	Zinc contributes to normal DNA synthesis	The claim may be used only for food which is at least a source of zinc as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2010;8(10):1819	292, 293, 1759
Zinc	Zinc contributes to normal fertility and reproduction	The claim may be used only for food which is at least a source of zinc as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1229	297, 300
Zinc	Zinc contributes to normal macronutrient metabolism	The claim may be used only for food which is at least a source of zinc as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2010;8(10):1819	2890
Zinc	Zinc contributes to normal metabolism of fatty acids	The claim may be used only for food which is at least a source of zinc as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1229	302
Zinc	Zinc contributes to normal metabolism of vitamin A	The claim may be used only for food which is at least a source of zinc as referred to in the claim SOURCE OF [NAME OF VITAMIN/S] AND/OR [NAME OF MINERAL/S] as listed in the Annex to Regulation (EC) No 1924/2006.		2009; 7(9):1229	361

^(*) In the case of D-tagatose and isomaltulose this should read 'other sugars'

^(**) In the case of D-tagatose and isomaltulose this should read 'other sugars'

► <u>M2</u>	(***) Authorised on 24.9.2013 restricted to the use of GlaxoSmithKline Services Unlimited and its affiliates, GSK House, 980 Great West Road, Brentford, TW89GS, United Kingdom, for a period of five					
	years.					
	(****) Authorised on 24.9.2013 restricted to the use of Mondelēz Internation	nal group, Three Parkway North Deerfield, IL 60015, United St	tates of America, for a period of five years. ◀			
► <u>M7</u>	(*****) Authorised on 24 September 2013 restricted to the use of Barry Callebaut Belgium NV, Aalstersestraat 122, B-9280 Lebbeke-Wieze, Belgium, for a period of five years.					
	(******) Authorised on 21 April 2015 restricted to the use of Barry Callebaut Belgium NV, Aalstersestraat 122, B-9280 Lebbeke-Wieze, Belgium, for a period of five years. ◀					
►M8	►M8 (*******) Authorised on 1 January 2016 restricted to the use of BENEO-Orafti S.A., Rue L. Maréchal 1, B-4360 Oreye, Belgium, for a period of five years.					
▶ M10 (********) From 21 July 2016 until 14 September 2019 the energy content of the food shall not be less than 200 kcal (840 kJ) and shall not exceed 400 kcal (1 680 kJ).						
(*******) From 21 July 2016 until 14 September 2019 the food shall provide at least 30 % of the amounts of vitamins and minerals specified in the below Table per meal:						
	Vitamin A	(ug RF)	700			

Vitamin A	(μg RE)	700
Vitamin D	(µg)	5
Vitamin E	(mg)	10
Vitamin C	(mg)	45
Thiamine	(mg)	1,1
Riboflavin	(mg)	1,6
Niacin	(mg-NE)	18
Vitamin B ₆	(mg)	1,5
Folate	(µg)	200
Vitamin B ₁₂	(µg)	1,4
Biotin	(µg)	15
Pantothenic acid	(mg)	3
Calcium	(mg)	700
Phosphorus	(mg)	550
Iron	(mg)	16
Zinc	(mg)	9,5
Copper	(mg)	1,1
Iodine	(µg)	130
Selenium	(µg)	55
Sodium	(mg)	575
Magnesium	(mg)	150
Manganese	(mg)	1

From 21 July 2016 until 14 September 2019 the amount of potassium per meal provided by the food shall be at least 500 mg. ◀