

## SCHEDULE 1

Standards applicable to food and drink provided to primary school pupils

### PART 1

#### Primary school meals and at other times

**1.** The requirements in this Part apply to the provision of food and drink for primary school pupils—

- (a) as part of a school meal,
- (b) on the premises of primary schools otherwise than as part of a school meal.

**2.** Specified meat and processed specified meat cannot be served other than as part of a school meal.

**3.** Breakfast cereals provided must contain—

- (a) a total sugars content which does not exceed 15 grams per 100 grams,
- (b) a total sodium content which does not exceed 440 milligrams per 100 grams,
- (c) a total salt content which does not exceed 1.1 grams per 100 grams,
- (d) a total fibre content of at least 3 grams per 100 grams.

**4.** Bread and bread rolls provided must contain a total fibre content of at least 3 grams of AOAC fibre per 100 grams<sup>(1)</sup>.

**5.** Pastry and products containing pastry can be provided no more than twice a week.

**6.** Sweetened yoghurt, fromage frais or other milk based desserts can be provided only in individual portions which do not exceed 125 grams and each portion must contain—

- (a) a total sugars content which does not exceed 10 grams per 100 grams,
- (b) a total fat content which does not exceed 3 grams per 100 grams.

**7.** No confectionery can be provided.

**8.—(1)** Oils must contain a total saturated fat content which does not exceed 16 grams per 100 grams and—

- (a) a total monounsaturated fat content of at least 55 grams per 100 grams, or
- (b) a total polyunsaturated fat content of at least 30 grams per 100 grams.

**(2)** Fat spreads must contain—

- (a) a total saturated fat content which does not exceed 20 grams per 100 grams,
- (b) a combined total monounsaturated and polyunsaturated fat content of at least 30 grams per 100 grams.

**9.—(1)** No salt is to be provided to add to food after the cooking process is complete.

**(2)** Condiments other than salt can be provided to pupils only in individual portions of no more than 10 millilitres.

**10.** Only the following drinks can be provided—

- (a) plain water (still or sparkling),

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<sup>(1)</sup> AOAC is the standard methodology used in product analysis food labelling for calculating fibre.

**Status:** This is the original version (as it was originally made).

- (b) plain milk and calcium enriched milk alternatives,
- (c) milk drinks with no added sugar,
- (d) drinking yoghurts with no added sugar.

**11.**—(1) Milk must contain a total fat content which does not exceed 1.8 grams per 100 millilitres.

(2) Calcium enriched milk alternatives must contain—

- (a) a total fat content which does not exceed 1.8 grams per 100 millilitres,
- (b) a total sugars content which does not exceed 0.5 grams per 100 millilitres.

(3) Milk drinks and drinking yoghurts must contain—

- (a) a total fat content which does not exceed 1.8 grams per 100 millilitres,
- (b) a total sugars content which does not exceed 5 grams per 100 millilitres.