



EUROPEAN COMMISSION
HEALTH AND CONSUMERS DIRECTORATE-GENERAL

Brussels, 2 June 2008

WORKING DOCUMENT ON
THE SETTING OF NUTRIENT PROFILES

Prepared by the Commission services

Introduction:

Regulation (EC) 1924/2006 foresees the setting of nutrient profiles, via the regulatory committee procedure with scrutiny by January 2009.

Nutrient profiles will be set:

- To counter the promotional effects of claims and help consumers to make food choices which would influence their diet in a way that would be beneficial to health.
- To provide an incentive for product reformulation.

The nutrient profiles will be based on the scientific opinion that European Food Safety Authority adopted on 31 January 2008. Non scientific aspects such as ease of use by the economic operators and by the controlling authorities while protecting at the same time the interests of the consumers, reformulation incentive effect, cost effectiveness will also have to be taken into account

1. Exemptions

Exemptions/derogations from the requirement to respect established nutrient profiles, or adjusted nutrient profiles will be envisaged for certain foods or categories of foods depending on their role and importance in the diet of the population.

1.1. Exemption for food supplements and other low energy foods

Exemptions for certain foods or food categories can be decided on the basis of the lack of nutritional impact on the diet for the nutrients that will be taken into account for the profiles, such as fat, salt and sugars.

For example, food supplements in the form of pills have no significant nutritional impact on salt, fat or sugar intake. However, there is no quantity or energy limit in the definition of food supplements provided by Directive 2002/46/EC:

" 'food supplements' means foodstuffs the purpose of which is to supplement the normal diet and which are concentrated sources of nutrients or other substances with a nutritional or physiological effect, alone or in combination, marketed in dose form, namely forms such as capsules, pastilles, tablets, pills and other similar forms, sachets of powder, ampoules of liquids, drop dispensing bottles, and other similar forms of liquids and powders designed to be taken in measured small unit quantities"

An exemption for food supplements, but also chewing gum and pastilles (mints, such as "tic-tac") could therefore be proposed, and would consist in a global exemption for foods under 25kcal per daily portion.¹

Herbs and spices do not contribute to energy intake, while the quantity usually consumed does not result to substantial nutritional intake.

¹ Pate de fruit fortified with vitamin : 27g – 83kcal

Probiotic one shot drink: 80kcal

Omega 3 capsule 500mg : 4,5 kcal

1.2. Foods for particular nutritional uses (PARNUTs)

A food for a particular nutritional use is one which owing to its special composition or process of manufacture, is clearly distinguishable from food intended for normal consumption. Its labelling should indicate its suitability for its claimed particular nutritional purpose. Such statements would not be considered as claims and would not be subject to the Regulation. However, additional nutrition and health claims are subject to the Regulation.

PARNUTs are not only foods covered by the Directives adopted on the basis of the framework Council Directive 89/398/EEC, but also foods notified under article 9 of this Directive, for which there is no standard of composition.

1.2.1. Exemptions for foods for which composition aspects are fixed by specific Directives

This exemption would concern foods for which composition is regulated on the basis of scientific advice, It would concern:

- Cereal-based foods and baby foods intended for infants and young children covered by Commission Directive 2006/125/EC on processed cereal-based foods and baby foods for infants and young children
- Foods intended for use in energy-restricted diets for weight reduction covered by Commission Directive 96/8/EC on foods intended for use in energy-restricted diets for weight reduction
- Infant formulae and follow-on formulae covered by Commission Directive 2006/141/EC on infant formulae and follow-on formulae and amending Directive 1999/21/EC
- Dietary foods for special medical purposes covered by Commission Directive 1999/21/EC on dietary foods for special medical purposes

Other foods considered as PARNUTs, notably foodstuffs notified under article 9 of Directive 89/398/EC, would be subject to nutrient profiles.

1.2.2. Sport foods

An exemption for sport foods would require a clear scope, and no definition is provided by the framework Council Directive 89/398/EEC, which refers to "foods intended for the expenditure of intense muscular effort, especially for sports players."

Products such as energy rich foods and drinks, electrolyte solutions, protein rich foods can be designated as food for particular nutritional uses and be clearly identified with denomination such "suitable for sportmen for rehydration".

However, as for other PARNUTs foods, an additional claim other than the one indicating their suitability for the claimed particular nutritional purpose would be subject to the Regulation and the foods bearing such claim would be subject to nutrient profiles.

1.3. Fruits and vegetables

The variety of products notably includes:

- Raw fruits and vegetables, fresh, frozen, chilled, dried, fresh cut fruits and vegetables under modified atmosphere,
- Fruits and vegetable juices with and without added sugar, fresh fruits in light syrup (10 to 20% sugar),
- Canned (heat treated) fruits and vegetables, including fruit in medium and heavy syrup,
- Fruits and vegetables in brine (pickles), in salad with dressing (retailers products),
- Fruit jam, fruit preparation for dairy products, pies, pastries,
- Vegetable products cooked with salt and fat, in sauces, with meat or foods from other categories, tomato purée, soups.

The benefit of a diet rich in fruits and vegetables is established by scientific evidence, which is based on observational studies. These studies do not allow that identification of the food constituent responsible for the health benefit (vitamin, mineral, fiber, or other factors such as satiety)

Raw fruits and vegetables, whose higher consumption is advised could benefit from such exemption.

Fresh, frozen, chilled, canned fruits, 100% fruit juices are recognised as fruits by the national dietary food based guidelines on fruit consumption in some MS, and should therefore also benefit from the same exemption.

The exemption could then cover raw fruit and vegetables, fresh, frozen, chilled, dried, and fruit and vegetable juices without added sugar, as such foods are covered but the current food based dietary guidelines ("5 a day" message).

Other fruit and vegetable products will benefit from adapted nutrient profiles, but not be subject to total exemption, as some of them can contribute appreciable intakes of sugar (added) or sodium (added) in the overall diet.

2. Nutrient profiles system

2.1. Food composition database

In its opinion on nutrient profiles, EFSA mentions the need of database to test nutrient profiles:

"The objective of testing a nutrient profile scheme is to determine its suitability to classify foods appropriately as being eligible to bear nutrition and/or health claims. Testing requires a database of energy and nutrient contents of a range of foods to be delivered as such to the final consumer (as purchased) foods on the EU market."

EFSA Data Collection and Exposure Unit developed in collaboration with the NDA Panel a limited food basket of around 500 foods. Foods were selected from national food basket using statistical tools to be representative of the nutritional diversity of every food category.

It needs now to be completed with potential missing food items. Member States authorities will check if any food with particular importance in the diet is missing. Food industry sectors expertise is also needed to add, if necessary, commercial products that are missing in the database, or commercial products whose composition is significantly different from the one of the foods already in the database.

The foods basket has to be representative of the nutritional diversity of each food category. Regarding food consumption, food role and importance in the diet, market share of the different foods, use of claims, dialogues with EFSA experts and with stakeholders will allow to take account of these parameters.

2.2. Structure of the system

EFSA advice already provides scientific elements that will help to select the nutrient to take into account and to define the structure of the nutrient profiles system, notably on the food categories having an important role in the diet and therefore deserving adapted profiles or exemptions.

Generic thresholds could be set for foods in general, and adapted thresholds for each category listed above. Such a system would provide eligibility to the healthier options of the main food categories and subcategories.

2.2.1. Food categories

A system of thresholds set across the board could be combined with few food categories benefiting from adapted thresholds or exemptions. The categories could be the following:

- Vegetable oils,
- Spreadable fats,
- Dairy products,
- Cereal and cereal products,
- Fruits and vegetables, and their products,
- Meat and meat products,
- Fish and fish products.

2.2.2. Nutrient to be taken into account

The nutrient to take into account would be:

- Saturated fat,
- Sodium,
- Possibly sugars for some food categories.

Trans fatty acids are also mentioned in article 4 of Regulation (EC) 1924/2006, as nutrients that can be taken into account for nutrient profiles. However, the recent evolution of trans fatty acids intake decrease the relevance of such a criterion for nutrient profiles. This will be discussed in a later part of this working document.

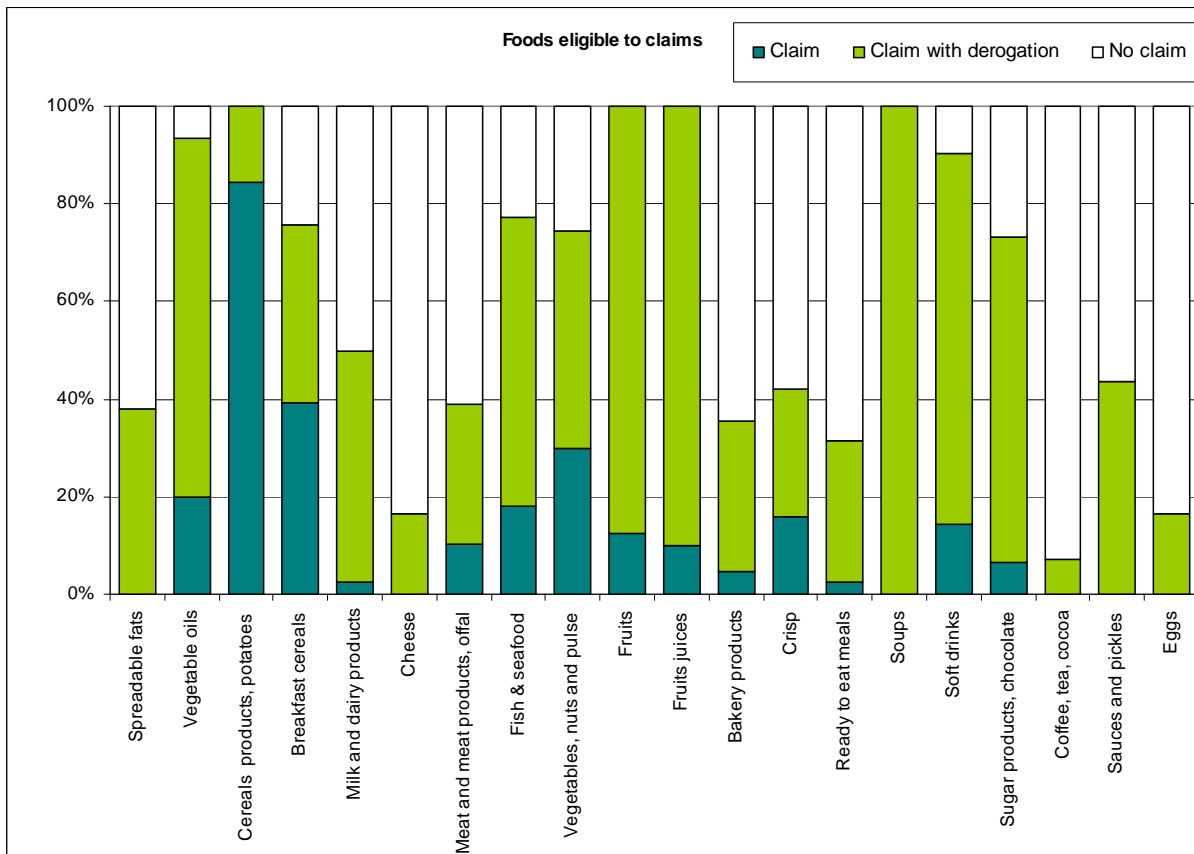
The options will consist in introducing or not sugars as nutrients to take into account for the setting of nutrient profiles. If sugars are not used, another criterion on energy density could be envisaged. However, energy density is also known to be primarily influenced by water content, then by fat content. It will not help to discriminate among some products categories the healthier options, as:

- Breakfast cereals with 40% sugar have a similar energy density as non sweetened cereals.
- Bakery products claiming 30% reduction sugar have the same energy density as the reference products.

2.2.3. Test of simplified models

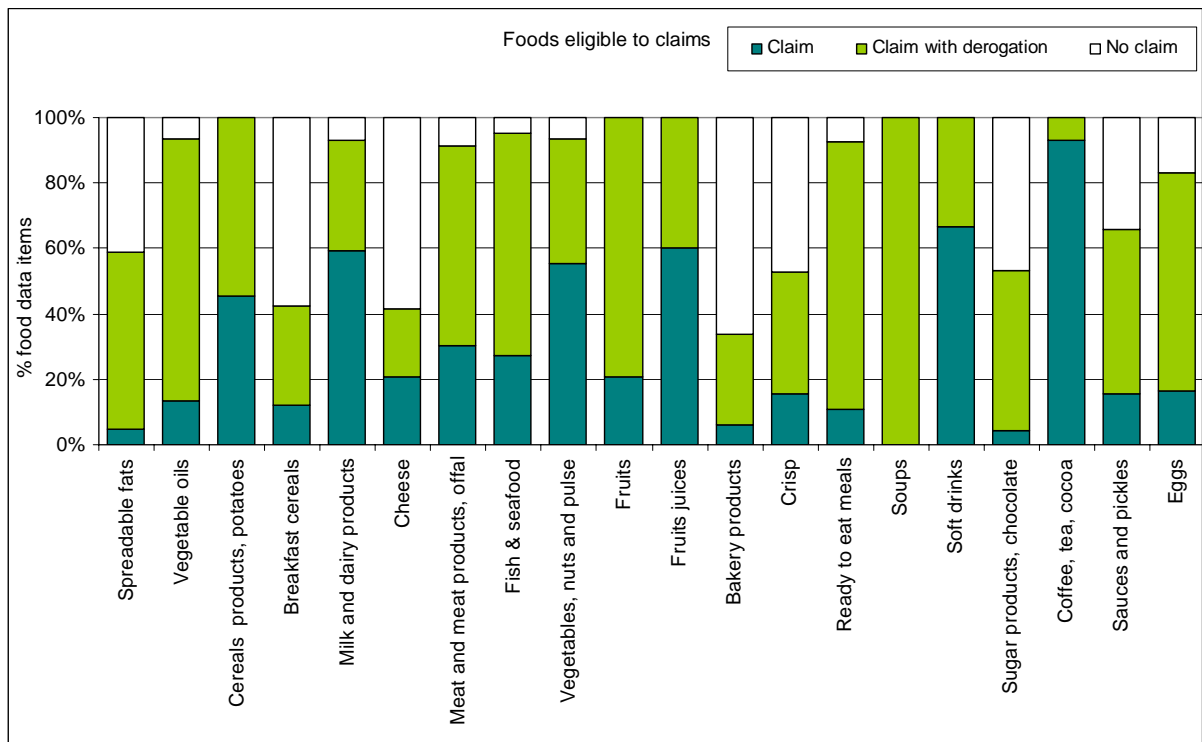
Test of a simplified model with a 100kcal basis

- Sodium: 100mg / 100kcal
- Saturated fat: 10% in energy
- Sugar: 10% in energy
- No exemption



Test of a simplified model with a 100g basis

- Sodium: 100mg / 100g
- Saturated fat: 10%
- Sugar: 10%
- No exemption



A simple threshold system set across the board, with cut off points derived from nutrient based recommendations leads to rigid systems, with few foods eligible to claims.

2.3. Particular food categories

It is proposed to develop specific profiles for the following food categories:

2.3.1. Vegetable oils and spreadable fats

Scope: this product category includes oils of vegetable origin and spreadable fat, including butter. Mayonnaise is not considered as a spreadable fat.

EFSA opinion: Vegetable oils are important contributors of unsaturated fatty acids including monounsaturated fatty acids (MUFA), and polyunsaturated fatty acids (PUFA), and vitamin E. However, some oils, such as coconut and palm oil, have a higher saturated fatty acid (SFA) content than most of the others, such as olive, rapeseed or sunflower oil.

Spreadable fats (including butter) are also important contributors of unsaturated fatty acids including MUFA, and PUFA, and of fat soluble vitamins (E, A, and D (added)), depending on the constituent fats and oils. Some products, especially those containing animal fats, are relatively high in SFA. In the past, this food group was a significant source of dietary trans fatty acids (TFA), owing to the use of (partially) hydrogenated (hardened) oils. However, the contribution of fat spreads to TFA intake has decreased considerably in many Member States owing to technical improvements and reformulation.

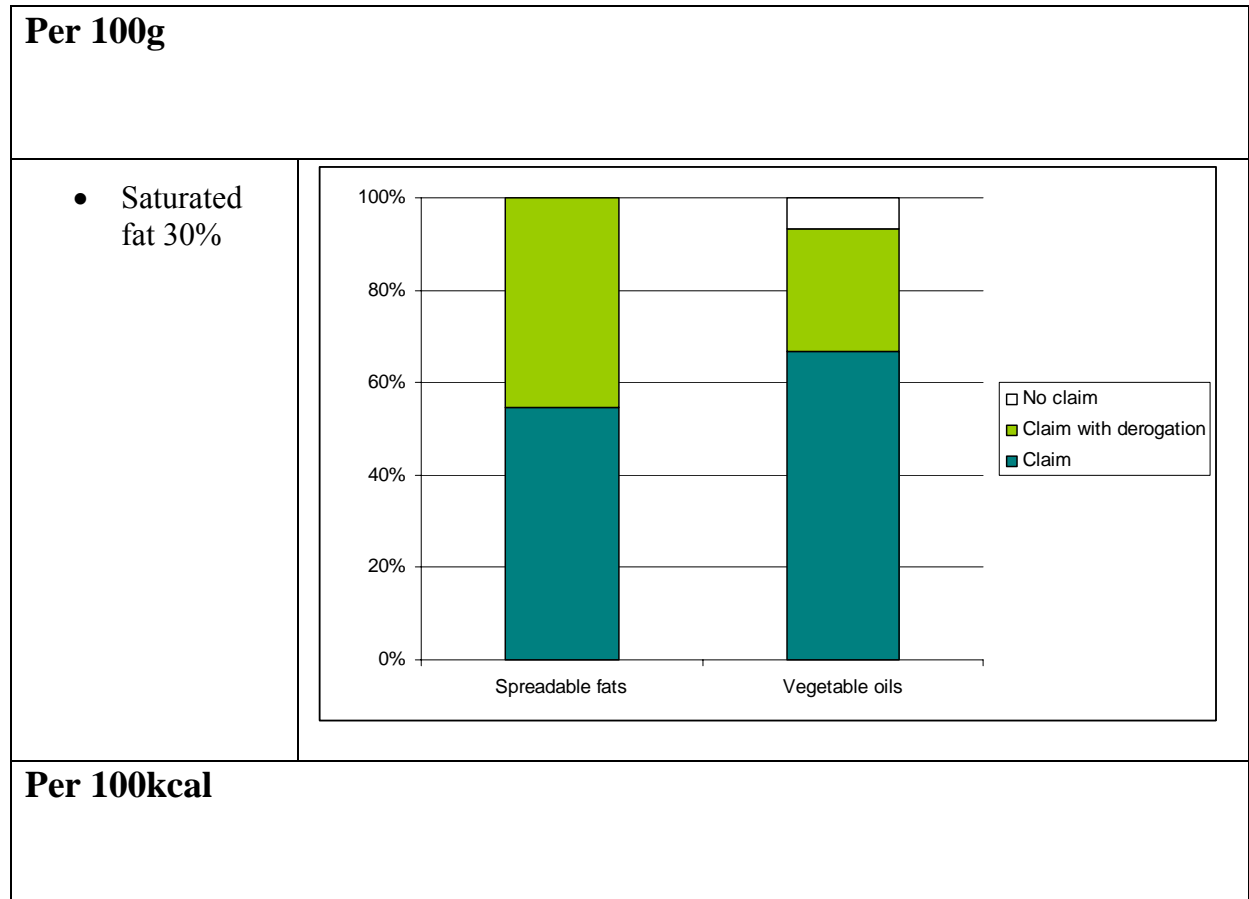
Nutritional characteristics: the following table shows the diversity of the saturated fat content of spreadable fats and vegetable oils.

Saturated fat (%)	Food items in the database (%)	Example
<10	32	Rapeseed oil, Safflower oil, margarine
10<x<20	30	Olive oil, sunflower oil , corn oil, soya oil, margarine
20<x<30	5	Margarine
30<x<40	11	Lard, margarine
x>40	22	Palm oil, coconut oil, butter

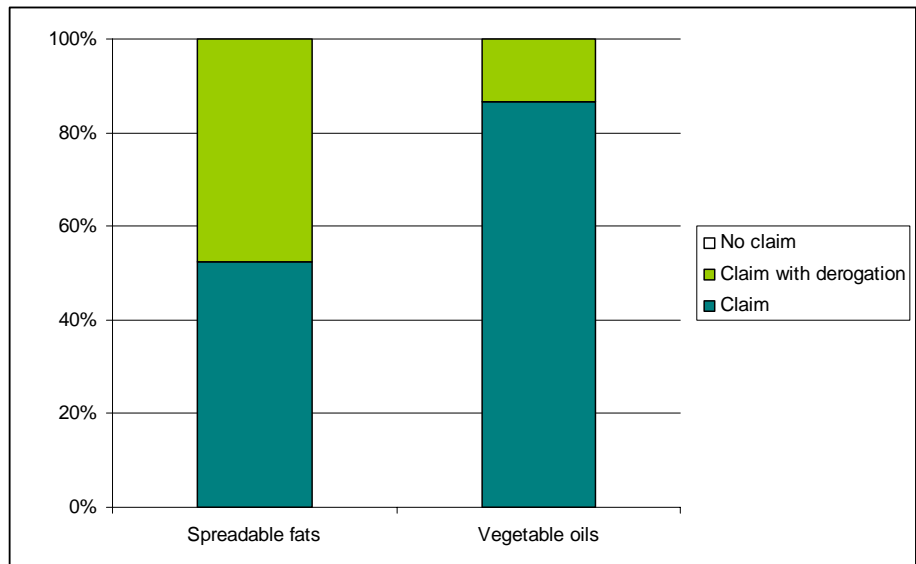
Nutrient to take into account: a threshold on saturated fat seems appropriate and enough to classify oils and spreadable fats eligible or not to bear claims.

A threshold for saturated fat set at 30% in energy (30%E) would allow vegetable oils such as olive oil and rapeseed oil to continue to bear claims, while palm oil, butter and lard would be excluded.

Tests of adjusted profiles



- Saturated fat 30%E



2.3.2. Cereals and cereal products including potatoes and starchy roots

Cereal products potatoes and other starchy roots could be considered under the same category. The following subcategories can be listed:

- Breakfast cereals,
- Cereal products (flour, rice, pasta, potatoes),
- Bread,
- Bakery products.

EFSA opinion: cereals and cereal products are important contributors of digestible carbohydrates, dietary fibre, B vitamins, minerals, and trace elements. Some of these products also contribute to saturated fat, sodium (added) and sugars (added) intakes in certain population groups. In some countries, the TFA content of bakery products (e.g. cookies/pies; croissants) is reported to be high.

Nutritional characteristics: the mapping of the composition data shows the following characteristics:

- Breakfast cereals can be high in sugar and salt. However, the consumption mode of such products softens these characteristics
- Bakery products are the cereal products subcategory with the highest content in saturated fat, sugars, and salt.
- Bread and rolls, crisps can have both high saturated fat and salt contents.

Nutrients to take into account

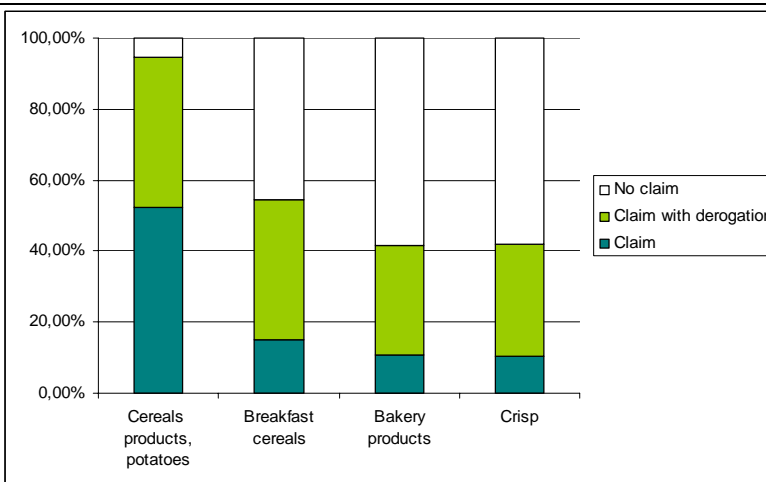
- Salt: bread is a major provider of salt, but some type of bread at least should be eligible to claims, as their consumption is recommended for other nutritional characteristics. A threshold on salt could therefore be set to allow some of them to bear claims, and also to provide an incentive for reformulation.
- Sugar: high quantities of sugars can be found in some breakfast cereals and bakery products.
- Saturated fat: some breakfast cereal product can have a significant saturated fat level (chocolate coated), but bakery products are the richest in such fat.
- Fiber: fiber could be used as a criterion of eligibility for the specific profiles (a minimum amount of fiber to benefit from the adapted profile). However, the criterion could penalise the foods rich in carbohydrates.

Tests of adjusted profiles

Per 100g

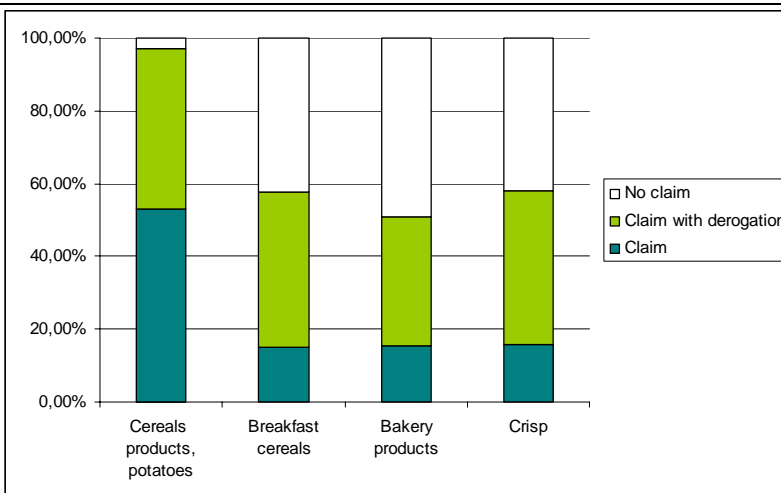
Saturated fat 5%

- Sodium 200mg per 100g
- Sugar 20%



Saturated fat 10%

- Sodium 200mg per 100g
- Sugar 20%

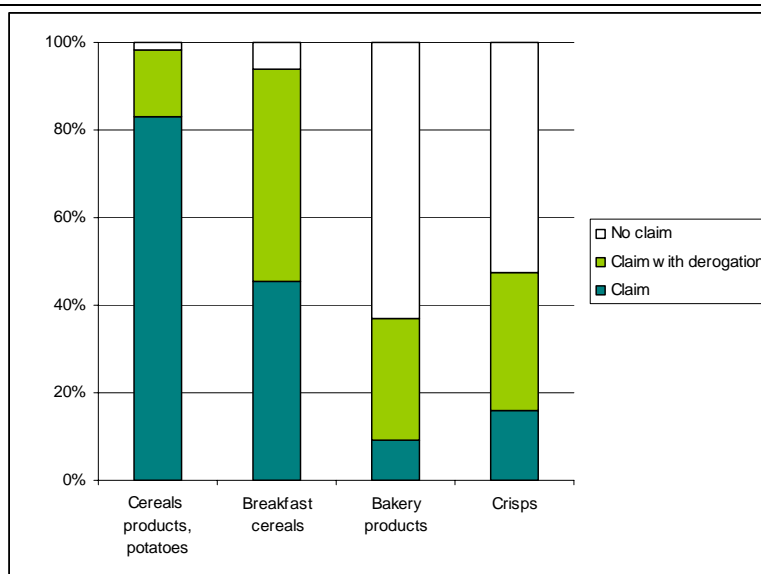


Per 100kcal																					
<p>Saturated fat 5%E</p> <ul style="list-style-type: none"> • Sodium 200mg at per 100kcal • Sugar 20%E 	<table border="1"> <caption>Data for Saturated fat 5%E chart</caption> <thead> <tr> <th>Category</th> <th>Claim (%)</th> <th>Claim with derogation (%)</th> <th>No claim (%)</th> </tr> </thead> <tbody> <tr> <td>Cereals products, potatoes</td> <td>82</td> <td>16</td> <td>2</td> </tr> <tr> <td>Breakfast cereals</td> <td>45</td> <td>48</td> <td>7</td> </tr> <tr> <td>Bakery products</td> <td>17</td> <td>48</td> <td>35</td> </tr> <tr> <td>Crisps</td> <td>42</td> <td>37</td> <td>21</td> </tr> </tbody> </table>	Category	Claim (%)	Claim with derogation (%)	No claim (%)	Cereals products, potatoes	82	16	2	Breakfast cereals	45	48	7	Bakery products	17	48	35	Crisps	42	37	21
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Adjusted profile limited to cereals products and breakfast cereals

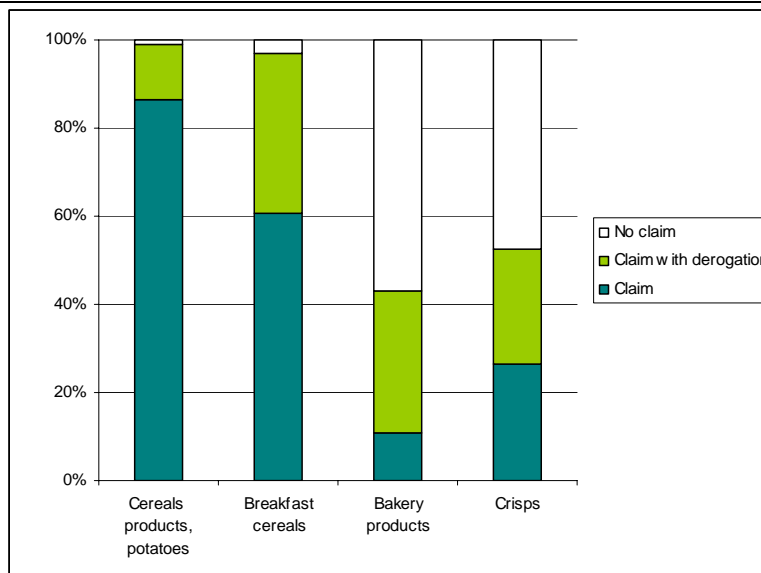
Saturated fat 5%E

- Sodium at per 200mg 100kcal
- Sugar 20%E



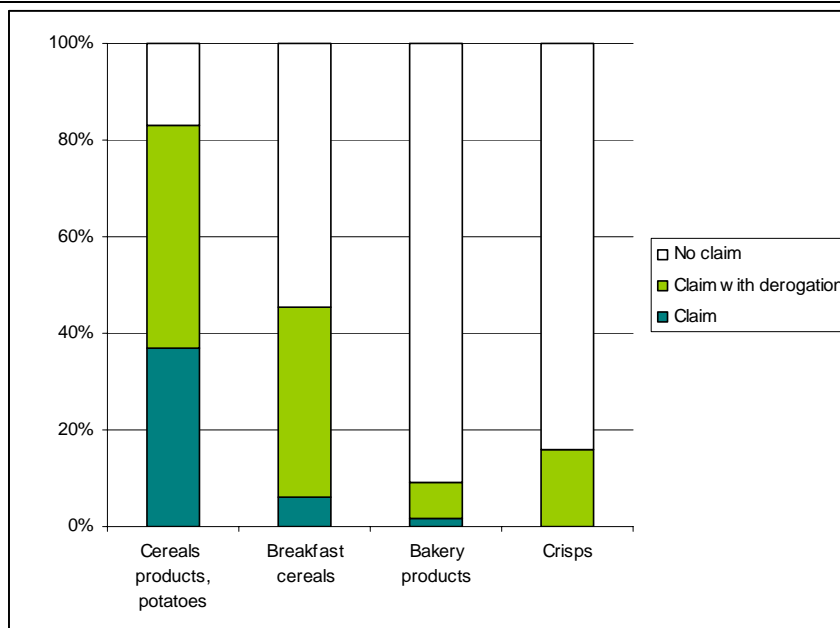
Saturated fat 10%E

- Sodium at per 200mg 100kcal
- Sugar 20%E



Adjusted profile with an additional criterion on fiber, limited to cereals products and breakfast cereals

- Fiber criterion
AOAC fiber > 3g/100g
- Saturated 5%E



2.3.3. Dairy products

EFSA opinion: Most dairy products are important contributors of calcium and protein, vitamins (B₂, B₁₂, and D if added), and trace elements (Zn, iodine). Some of these products also contribute to intakes of SFA, sodium (added) and sugars (added). The content of SFA is dependent on the content of total fat. TFA are naturally present in the fat containing products, but generally in low amounts.

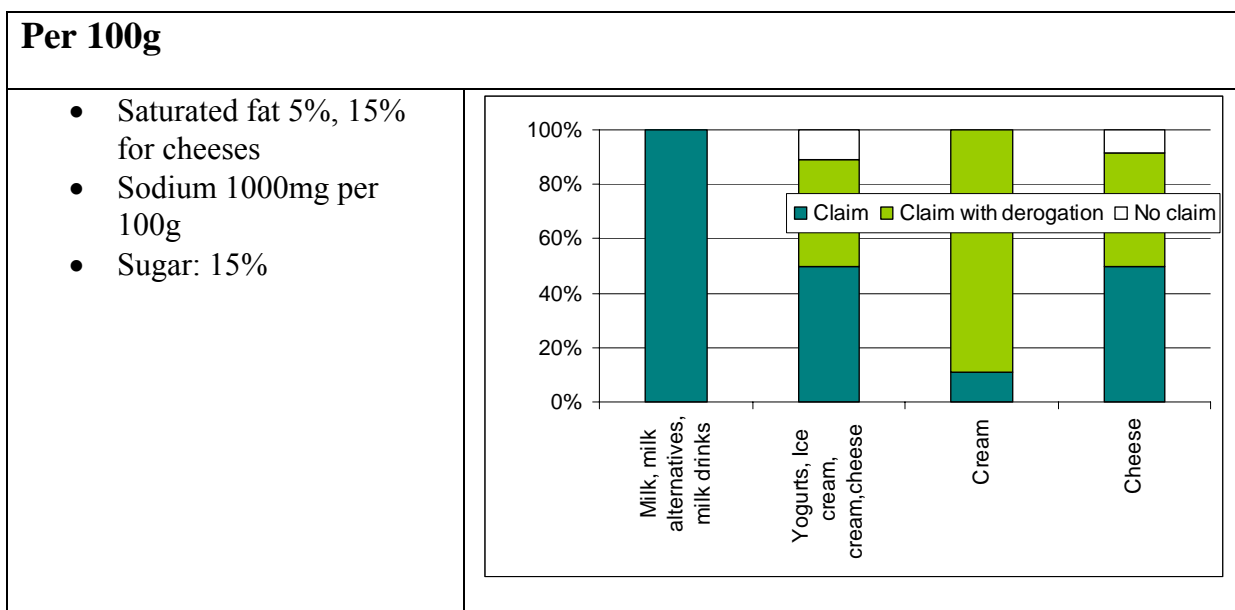
Nutritional characteristics:

- Some dairy products are low in fat, salt and sugars (lactose is not taken into account – database show weakness on the data for sugar content, with 0 value that can not be exact for lactose containing products)
- Some dairy products can be high in sugar, especially ice creams.
- Cheeses are high in saturated fat and salt. However, reduced fat cheeses are available, and salt content show a high variability, between 400mg to 1600mg.

Nutrient to take into account:

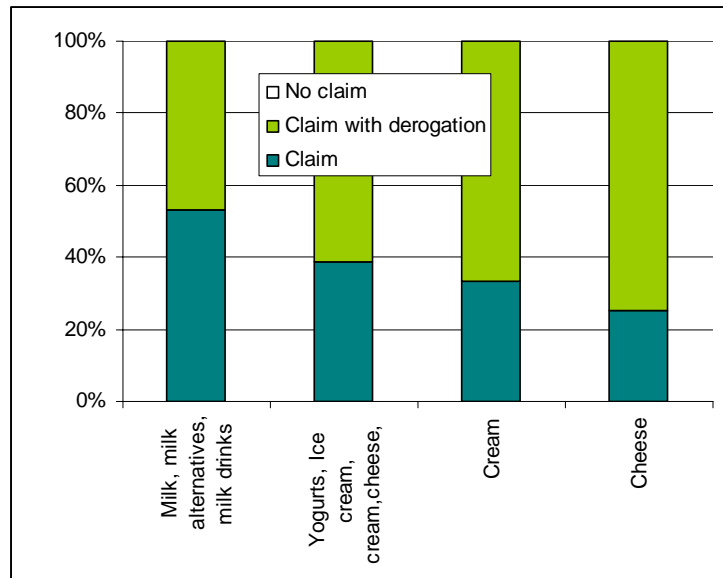
- Salt: cheeses are major providers of salt, but also provide calcium at a particular high level. A threshold on salt should therefore be set to allow some of them to bear claims, and also to provide an incentive for reformulation.
- The lactose naturally present in dairy products should be taken into account. In skimmed milk, lactose provides 40% of the energy. In full fat milk, sugars provide less than 30%, and down to 20% in a Greek style yogurt with 10% fat.
- Saturated fat: some dairy products are high in saturated fat (cheese). A lot of light products (reduced fat) were developed and are regularly consumed. The identification (product definition) requires the use of the claims "light", which benefit from a derogation. This derogation only applies to the nutrient subject of the reduction, but not to other nutrients such as sodium. Thresholds should then be set accordingly to allow such products to remain on the market:

Test of adjusted profiles



Per 100kcal

- Saturated fat 30%E
- Sodium 1000mg per 100kcal
- Sugar: 50%E



2.3.4. Meat and meat products

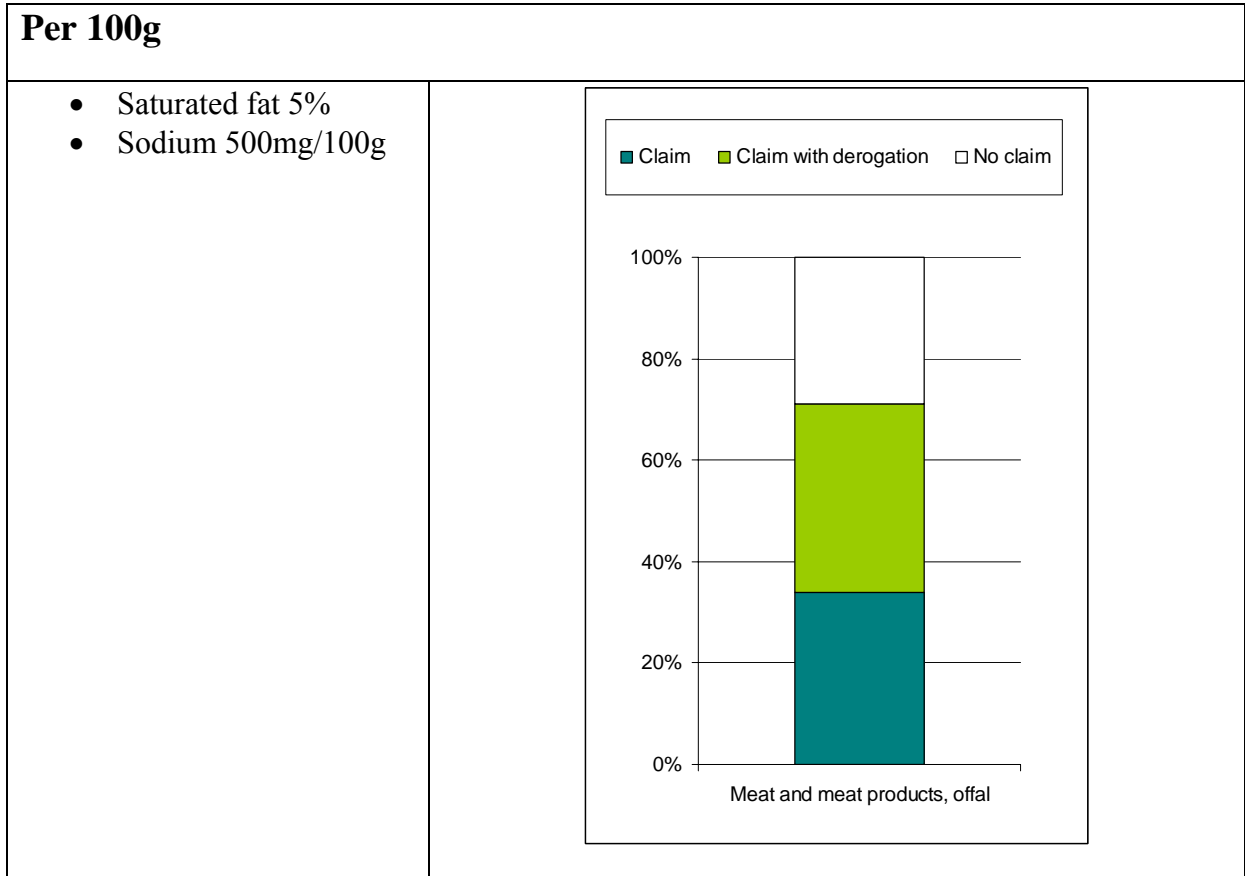
EFSA opinion: Meat and meat products, including fresh meat, sausages, cured meat, offals, contribute significantly to the dietary intake of high quality protein, iron, vitamins (A, B₁₂, folate, and D) and monounsaturated fatty acids. Many products can also contribute to SFA, and added salt (processed meats) to the overall diet.

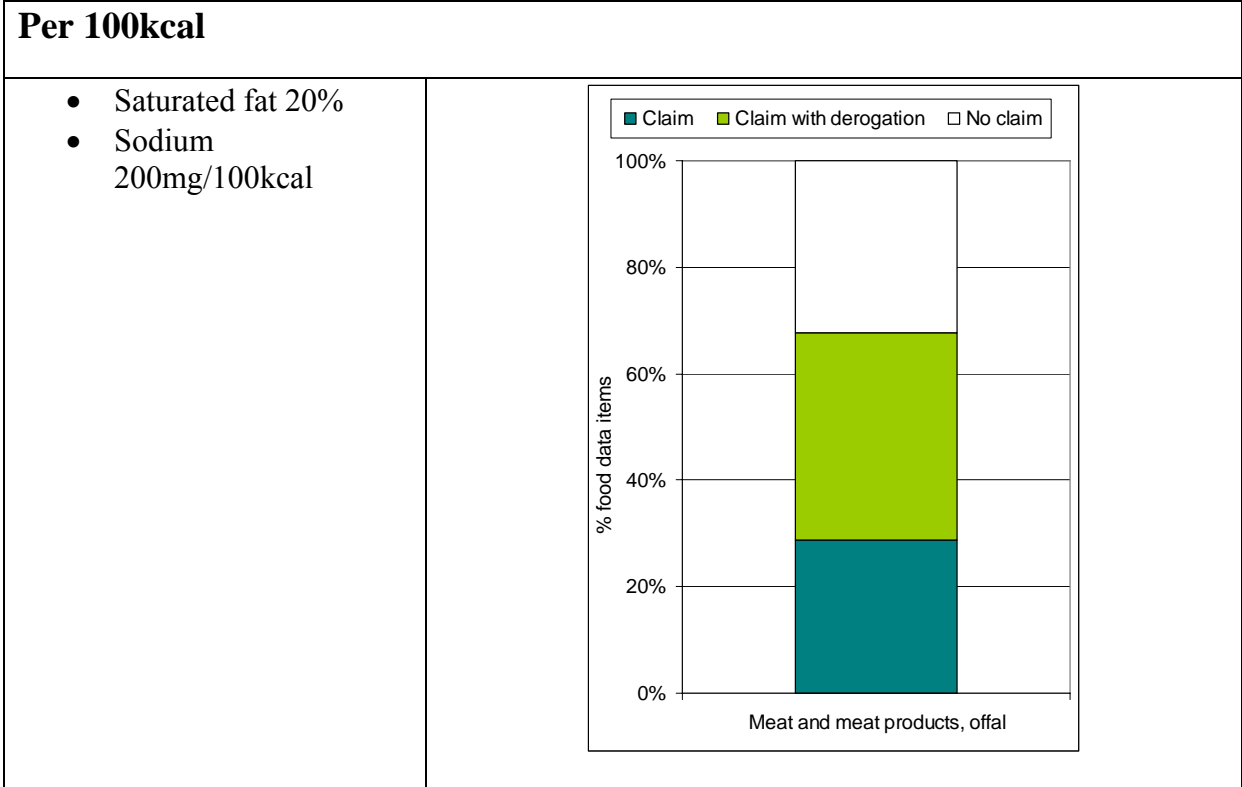
Nutritional characteristics: meat and meat products show a high variability in salt and fat content, which can be as high as 2,5 % sodium and 60% saturated fat in weight. Some meat products are low in fat and/or salt.

Nutrient to take into account:

- Salt: meat and meat products are major providers of salt and are also characterised by a high energy density.
- Saturated fat: important providers of saturated fat should be disqualified.

Test of adjusted profiles





2.3.5. Fish and fish products

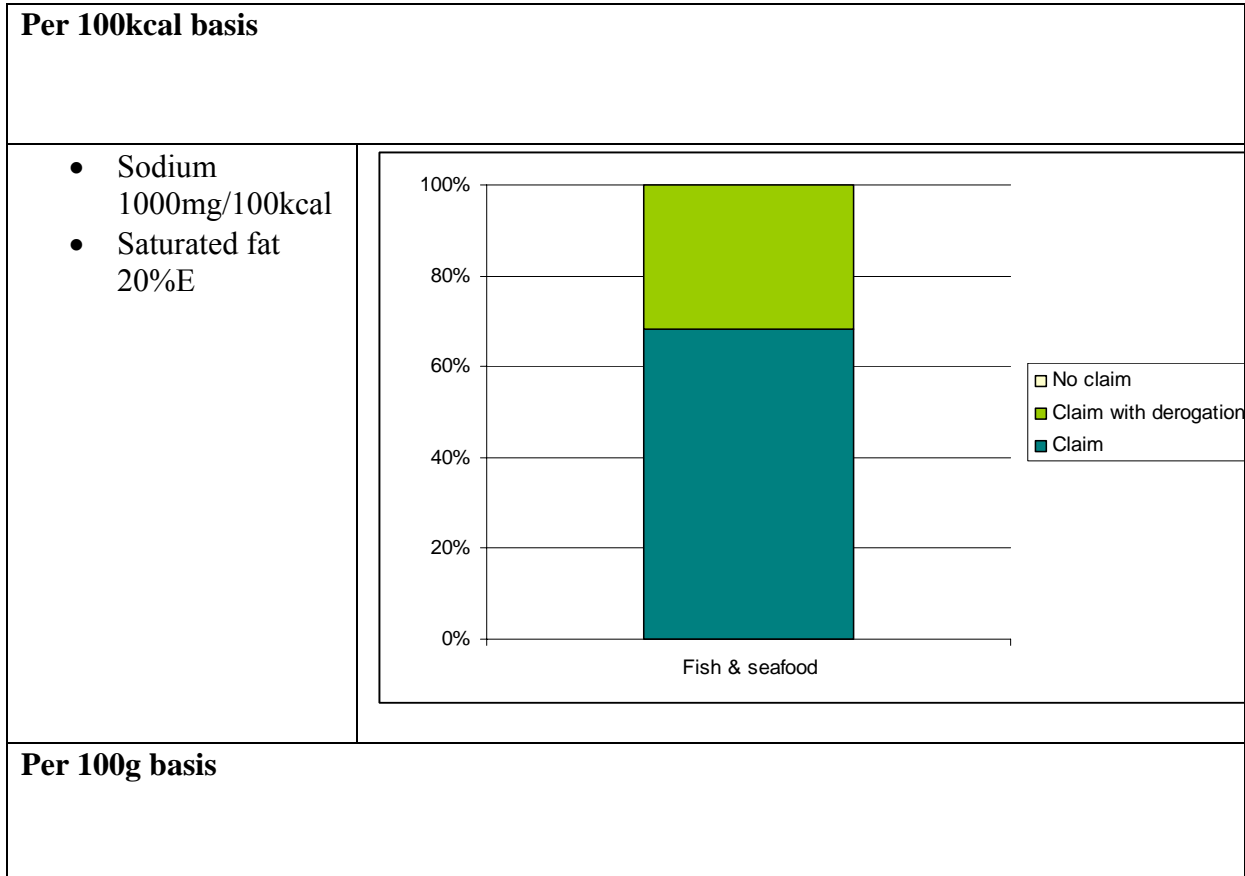
EFSA opinion: Fish and fish products are principal contributors of n-3 polyunsaturated long chain fatty acids (EPA/DHA). They are also good contributors of protein, vitamins (A and D) and iodine. Some fish also contribute SFA, and (added) salt (some processed fish products) to the overall diet.

Nutritional characteristics: like for meat products, fish and fish products show a high discrepancy for salt and fat content, but do not cumulate high levels of both. Compared with meat products, energy density is lower.

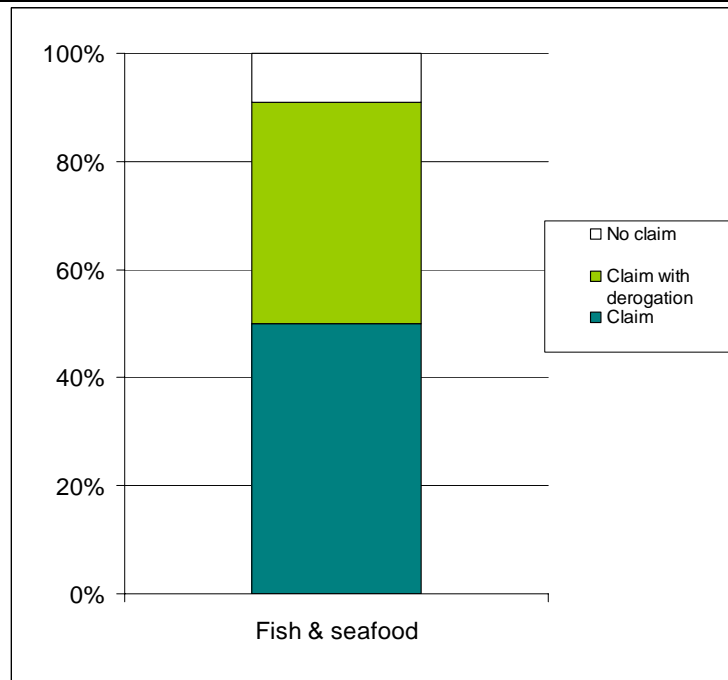
Nutrient to take into account:

- Salt: the threshold expressed in sodium per 100kcal should take account of the low energy density of the food category even if some fatty fish but also fish pâté provide a certain heterogeneity of the energy density within fish products.
- Saturated fat: some cooked products are high in saturated fat such as fish fingers fried in butter.

Test of adjusted profiles



- Saturated fat 5%
- Sodium 500mg/100g



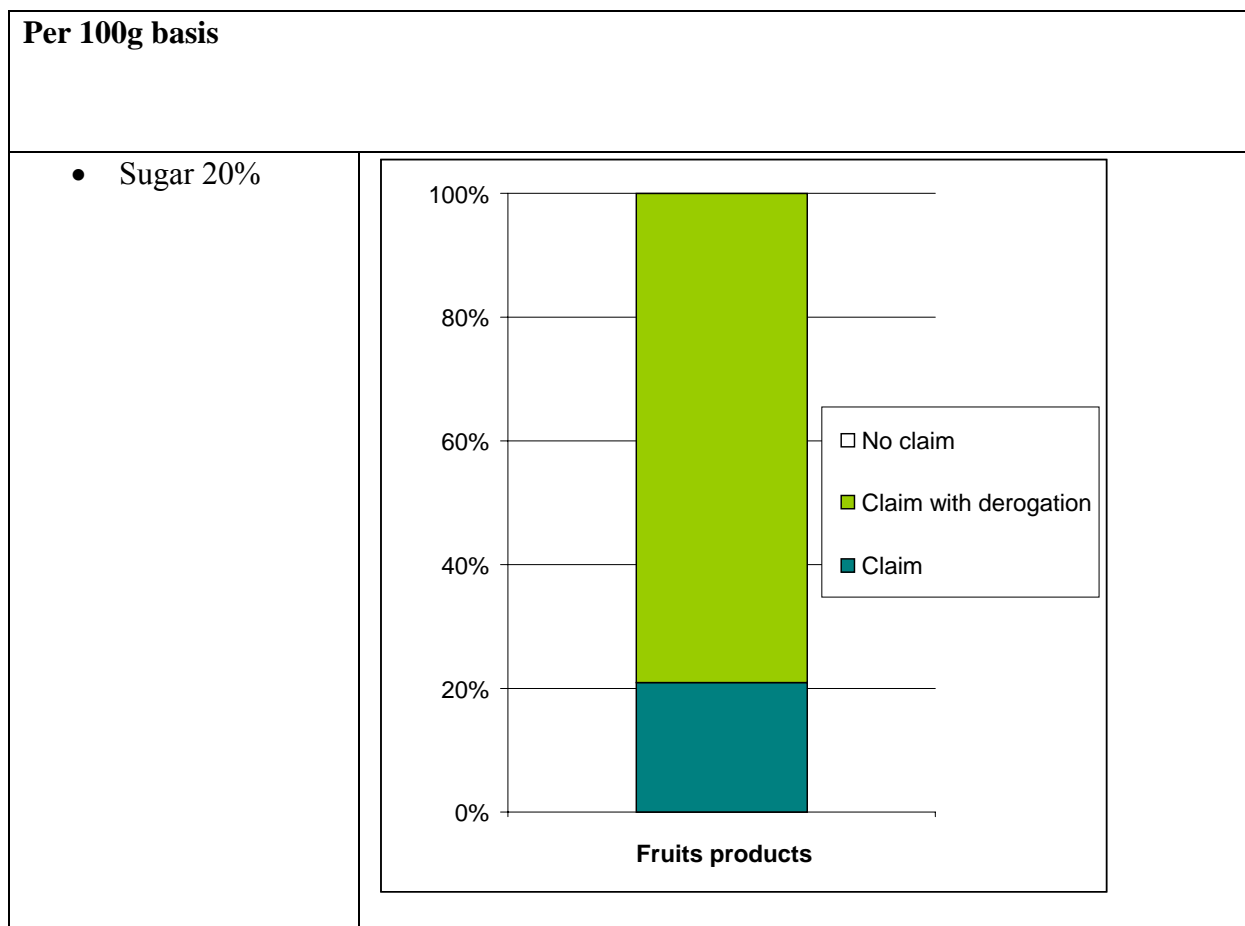
2.3.6. Fruits and fruits products

Fruit juices could be exempted, but fruit nectars (beverages made from fruit purée (apricot), water and sugar) would need to be considered with the following options.

- Total exemption, like for fruit juices,
- Adapted profiles, with a limit of sugars expressed in g per 100g

Fruits products such as jams can also provide high amount of sugars

Test of adjusted profiles

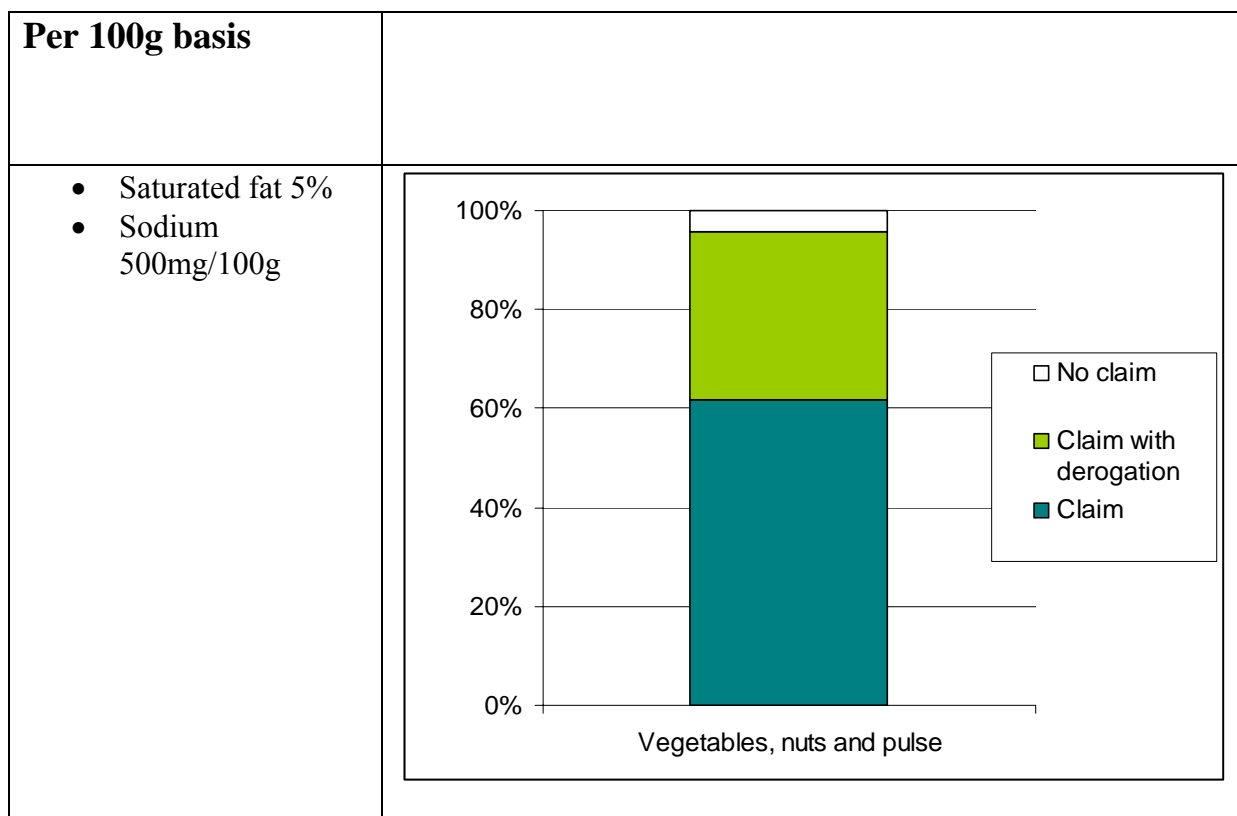


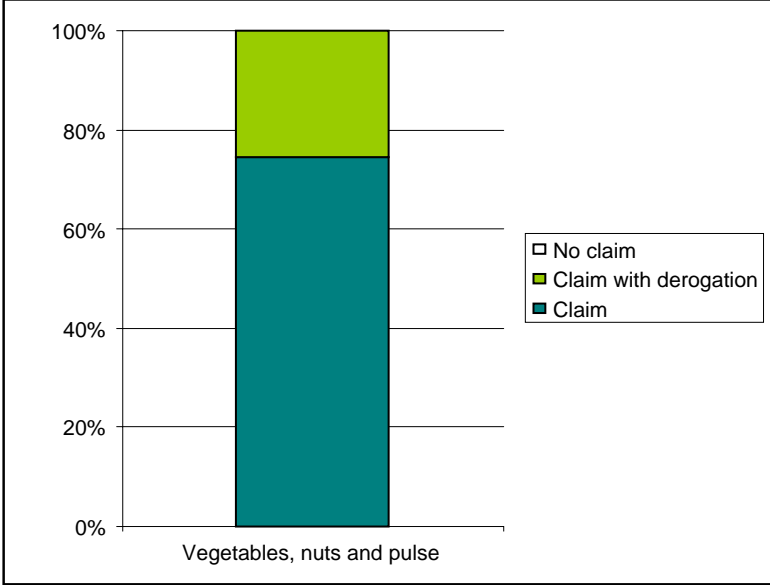
2.3.7. Vegetables and vegetable products

Vegetables and vegetable products include nuts. Besides raw vegetables, which could deserve a total exemption, vegetable products could profit from an adapted threshold.

- Salt: cooked vegetables can provide substantial amounts of salt. However, the low energy density should be taken into account as a criterion on energy basis.
- Saturated fat: a threshold at 30% in energy (30%E) fat allows most vegetables products (except coconut, which is classified as a nut) to bear claims.

Test of adjusted profiles



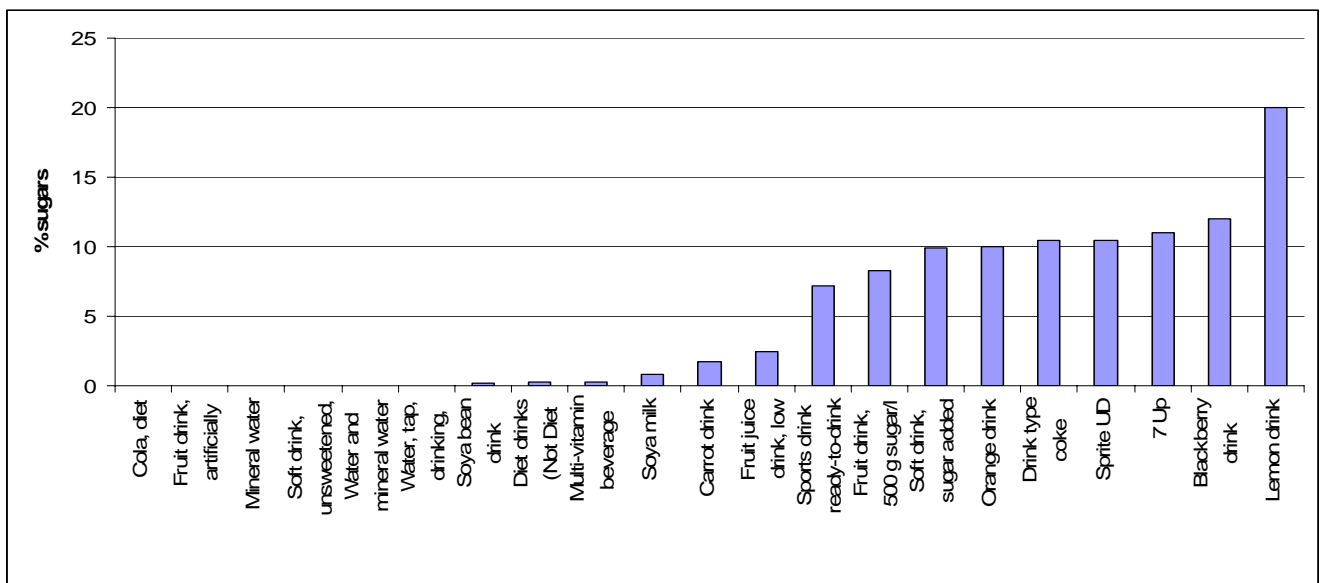
Per 100kcal basis									
<ul style="list-style-type: none">• Sodium 200mg/100kcal• Saturated fat 30%E	 <p>The chart displays the distribution of claims for 'Vegetables, nuts and pulse' on a per 100kcal basis. The y-axis represents the percentage from 0% to 100%. The bar is divided into two segments: a teal segment representing 'Claim' at approximately 75%, and a yellow-green segment representing 'Claim with derogation' at approximately 25%. The 'No claim' category is not represented in this bar.</p> <table border="1"><thead><tr><th>Category</th><th>Percentage</th></tr></thead><tbody><tr><td>Claim</td><td>75%</td></tr><tr><td>Claim with derogation</td><td>25%</td></tr><tr><td>No claim</td><td>0%</td></tr></tbody></table>	Category	Percentage	Claim	75%	Claim with derogation	25%	No claim	0%
Category	Percentage								
Claim	75%								
Claim with derogation	25%								
No claim	0%								

2.3.8. Non alcoholic beverages

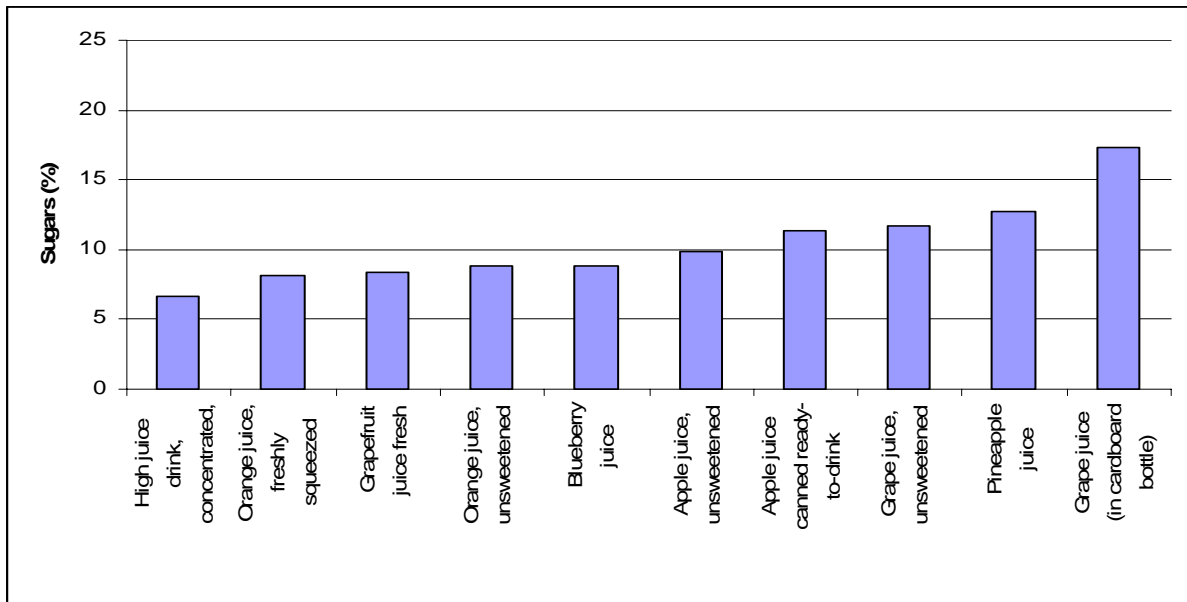
Due to their composition, non alcoholic beverages should also deserve a specific profile. Soft drinks, coffee, tea would be concerned, while milk based drinks would remain under the dairy products category.

Nutritional characteristics: sugar concentration ranges from 0 to 20g/l, with an average around 10% by weight, like for fruit juices.

Sugar range for drinks (excluding fruit juices)



Sugar range for fruit juices



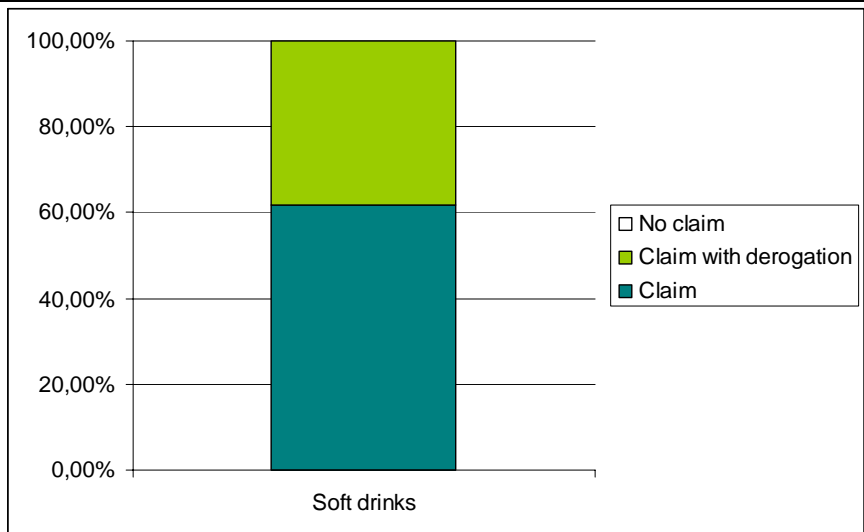
Adapted threshold for sugar could be 8g/l of sugars, resulting in the following classification:

- No claims on soft drinks (whose typical sugar content is higher than 10 %).
- Claims on
 - diet / light soft drinks, whose sugar is totally or partially replaced by artificial sweeteners,
 - low calories drinks, partially made with fruit juices,
 - flavoured waters (2 to 5 % sugars),
 - ice teas

Test of adjusted profiles

Per 100g basis

- Sugars 8%



2.4. Eligibility of trans fatty acids rich foods

As mentioned in paragraph 2.2.2., Trans Fatty Acids (TFA) can be considered for nutrient profiles. However, some arguments are not in favour of such inclusion:

- Recent reformulation initiatives led to products with lower amounts of trans fatty acids.
- Ongoing research on the physiological effects of TFA shows possible differences depending on TFA origin (naturally present, or industrially produced), leading to another complication.
- Products high in TFA can be ineligible to bear claims because of other nutritional characteristics:

Foods item	Trans fatty acids (%E)	Trans fatty acids (%)	Energy density (Kcal/100g)	Eligibility 0, NC, NHC²
Whole milk	2.2	0,15	62	0
Mozarella	2.8	0,80	257	0
Cornetto type ice cream cone	2.3	0,73	284	0
Cream yoghurt, 9 % fat, with fruit	3.2	0,34	97	0
Dressing, sour cream with herbs	3.3	0,50	136	0
Hamburger, raw	2.7	0,50	167	0
Chorizo	3.8	1,21	286	0
Chicken nuggets, takeaway	5.1	1,63	288	0
Tortilla chips	8.6	4,39	459	0

² 0: no claim, NC: nutrition claims only, NHC: nutrition and health claims.

Fat spread	5,4	3,3	553	0
Fat spread	10,8	4,43	368	0
Fat spread	13,4	3,9	262	0
Fat spread	15.1	11,45	680	0

In low energy dense foods, a trans fatty acids criterion based on energy is penalising water rich foods such as milk. The criterion is more relevant for high energy dense products (bakery products).

An analysis of the data is attached (see annex 2 - Distribution of trans fatty acids), and show no correlation with saturated fat level (except for dairy products), expressed on a 100g or 100kcal basis. There is an absence of correlation between trans fatty acids and total fat and trans fatty acids and energy density.

3. Definition of food categories

The possibility of setting adjusted (less severe) nutrient profiles for certain foods categories raises an interest for certain foods to be classified among these food categories. The definition of these food categories is therefore very important. Different approaches can be taken.

- Composition criteria could limit the access to adapted nutrient profiles to products that contain at least 50% of cereal, milk, meat, fish, fruit, or vegetables.
- Reference to existing definitions is possible.
- Reference to Combined Nomenclature code³ (CN code) is also a possibility.

³ The Combined Nomenclature is an 8-digit coding system, structured as follows:

HS chapter - 2 digits, e.g. "Chapter 18 Cocoa and Cocoa Preparations"

HS heading - 4 digits, e.g. "1806 chocolate and other food preparations containing cocoa"

HS subheading - 6 digits, e.g. "1806 10 cocoa powder, containing added sugar or sweetening matter"

CN subheading - 8 digits, e.g. "1806 10 15 cocoa powder with 0-5 pct sucrose"

COMMISSION REGULATION (EC) No 1214/2007 of 20 September 2007 amending Annex I to Council Regulation (EEC) No 2658/87 on the tariff and statistical nomenclature and on the Common Customs Tariff http://eur-lex.europa.eu/LexUriServ/site/en/oj/2007/l_286/l_28620071031en00010894.pdf

These different approaches can also be combined.

3.1 Vegetable oils & spreadable fats

The same adapted nutrient profile could be foreseen for both categories. The product category includes oils of vegetable origin, spreadable fat including butter.

Borderline issues are not awaited for vegetable oils, but spreadable fats may need further definition. Mayonnaise is not considered as a spreadable fat.

Council Regulation (EC) No 2991/94 of 5 December 1994 laying down standards for spreadable fats lays down the following definition of spreadable fat:

"1. This Regulation lays down standards for:

- (a) Milk fats falling within CN codes 0405 and ex 2106;
- (b) Fats falling within CN code ex 1517; and
- (c) Fats composed of plant and/or animal products falling within CN codes ex 1517 and ex 2106;

with a fat content of at least 10 % but less than 90 % by weight, intended for human consumption.

The fat content excluding salt must be at least two-thirds of the dry matter."

3.2 Dairy products

Scope: dairy products could be limited to products that contains at least 50% of milk or milk derived ingredient (including, but not limited too: lactose, milk protein, in dry matter of cereal or starchy roots ingredients

CN codes (when only the first 4digits are displayed, the categories includes all the subcategories)

CN codes	Description
0401	milk and cream, not concentrated nor containing added sugar or other

	sweetening matter
0402	milk and cream, concentrated or containing added sugar or other sweetening matter
0403	buttermilk, curdled milk and cream, yogurt, kephir and other fermented or acidified milk and cream, whether or not concentrated or containing added sugar or other sweetening matter or flavoured or containing added fruit, nuts or cocoa
0404	whey, whether or not concentrated or containing added sugar or other sweetening matter; products consisting of natural milk constituents, whether or not containing added sugar or other sweetening matter, not elsewhere specified or included

Not covered: 0405: Butter and other fats and oils derived from milk; dairy spreads

0406: Cheese and curd

3.3. Cereal products

Scope: cereal products could be limited to products that contains at least 50% in dry matter of cereal or starchy roots ingredients

CN codes	Description
0701	Potatoes, fresh or chilled
0710 10 00	Potatoes uncooked or cooked by steaming or boiling in water, frozen
2004 10	Other vegetables prepared or preserved otherwise than by vinegar or acetic acid, frozen - Potatoes
2005 10	Other vegetables prepared or preserved otherwise than by vinegar or acetic acid, not frozen - Potatoes
1001	Wheat and meslin
1002	Rye
1003	Barley
1004	Oat
1005	Maize
1006	Rice
1007	Grain sorghum
1008	Buckwheat, millet and canary seed; other cereals
1101	Wheat or meslin flour
1102	Cereal flours other than of wheat or meslin
1103	Cereal groats, meal and pellets
1104	Cereal grains otherwise worked (for example, hulled, rolled, flaked, pearled, sliced or kibbled), except rice of heading 1006; germ of cereals, whole, rolled,

	flaked or ground
1105	Flour, meal, powder, flakes, granules and pellets of potatoes
1106	Flour, meal and powder of the dried leguminous vegetables of heading 0713, of sago or of roots or tubers of heading 0714 or of the products of Chapter 8
1107	Malt, whether or not roasted
1108	Starches; inulin
1109	Wheat gluten, whether or not dried
1208	Flours and meals of oil seeds or oleaginous fruits, other than those of mustard (soya)
1902	Pasta, whether or not cooked or stuffed (with meat or other substances) or otherwise prepared, such as spaghetti, macaroni, noodles, lasagne, gnocchi, ravioli, cannelloni; couscous, whether or not prepared
1903	Tapioca and substitutes therefore prepared from starch, in the form of flakes, grains, pearls, siftings or similar forms
1904	Prepared foods obtained by the swelling or roasting of cereals or cereal products (for example, corn flakes); cereals (other than maize (corn)) in grain form or in the form of flakes or other worked grains (except flour, groats and meal), pre-cooked or otherwise prepared, not elsewhere specified or included
within "1905 Bread, pastry, cakes, biscuits and other bakers' wares, whether or not containing cocoa; communion wafers, empty cachets of a kind suitable for pharmaceutical use, sealing wafers, rice paper and similar products", only the following categories:	
1905 10 00	Crispbread
1905 40	Rusks, toasted bread and similar toasted products
1905 90 30	Bread, not containing added honey, eggs, cheese or fruit, and containing by weight in the dry matter state not more than 5 % of sugars and not more than 5 % of fat

3.4 Fruits and vegetables

CN codes	Description
Vegetables	
0702	Tomatoes, fresh or chilled
0703	Onions, shallots, garlic, leeks and other alliaceous vegetables, fresh or chilled
0704	Cabbages, cauliflowers, kohlrabi, kale and similar edible brassicas, fresh or chilled
0705	Lettuce (<i>Lactuca sativa</i>) and chicory (<i>Cichorium</i> spp.), fresh or chilled
0706	Carrots, turnips, salad beetroot, salsify, celeriac, radishes and similar edible roots, fresh or chilled
0707	Cucumbers and gherkins, fresh or chilled
0708	Leguminous vegetables, shelled or unshelled, fresh or chilled
0709	Other vegetables, fresh or chilled (asparagus, aubergines, celery, Mushrooms, spinach)
0710	Vegetables (uncooked or cooked by steaming or boiling in water), frozen - Except: 0710 10 00 – Potatoes
0711	Vegetables provisionally preserved (for example, by sulphur dioxide gas, in brine, in sulphur water or in other preservative solutions), but unsuitable in that state for immediate consumption
0712	Dried vegetables, whole, cut, sliced, broken or in powder, but not further prepared, except 0712 90 05 – Potatoes, whether or not cut or sliced but not further prepared
0713	Dried leguminous vegetables, shelled, whether or not skinned or split
0714	Manioc, arrowroot, salep, Jerusalem artichokes, sweet potatoes and similar roots and tubers with high starch or inulin content, fresh, chilled, frozen or dried, whether or not sliced or in the form of pellets; sago pith
Fruits	
0801	Coconuts, Brazil nuts and cashew nuts, fresh or dried, whether or not shelled or peeled
0802	Other nuts, fresh or dried, whether or not shelled or peeled
0803	Bananas
0804	Dates, figs, pineapples, avocados, guavas, mangoes and mangosteens, fresh or

	dried
0805	Citrus fruit, fresh or dried (oranges, mandarins, grapefruit, ...)
0806	Grapes, fresh or dried
0807	Melons (including watermelons) and papaws (papayas), fresh
0808	Apples, pears and quinces, fresh
0809	Apricots, cherries, peaches (including nectarines), plums and sloes, fresh
0810	Other fruit, fresh (strawberries, raspberries, blackberries, cranberries, ...)
0811	Fruit and nuts, uncooked or cooked by steaming or boiling in water, frozen, <u>whether or not containing added sugar or other sweetening matter</u>
0812	Fruit and nuts, provisionally preserved (for example, by sulphur dioxide gas, in brine, in sulphur water or in other preservative solutions), but unsuitable in that state for immediate consumption
0813	Fruit, dried, other than that of headings 0801 to 0806; mixtures of nuts or dried fruits of this chapter
0814	Peel of citrus fruit or melons (including watermelons), fresh, frozen, dried or provisionally preserved in brine, in sulphur water or in other preservative solutions

Other fruit and vegetable products	
2001	Vegetables, fruit, nuts and other edible parts of plants, prepared or preserved by vinegar or acetic acid
2002	Tomatoes prepared or preserved otherwise than by vinegar or acetic acid
2003	Mushrooms and truffles, prepared or preserved otherwise than by vinegar or acetic acid
2004	Other vegetables prepared or preserved otherwise than by vinegar or acetic acid, frozen, other than products of heading 2006 (sauerkraut) - except 2004 10 – Potatoes
2005 except 2005 10 – Potatoes	Other vegetables prepared or preserved otherwise than by vinegar or acetic acid, not frozen, other than products of heading
2006	Vegetables, fruit, nuts, fruit-peel and other parts of plants, preserved by sugar (drained, glacé or crystallised)

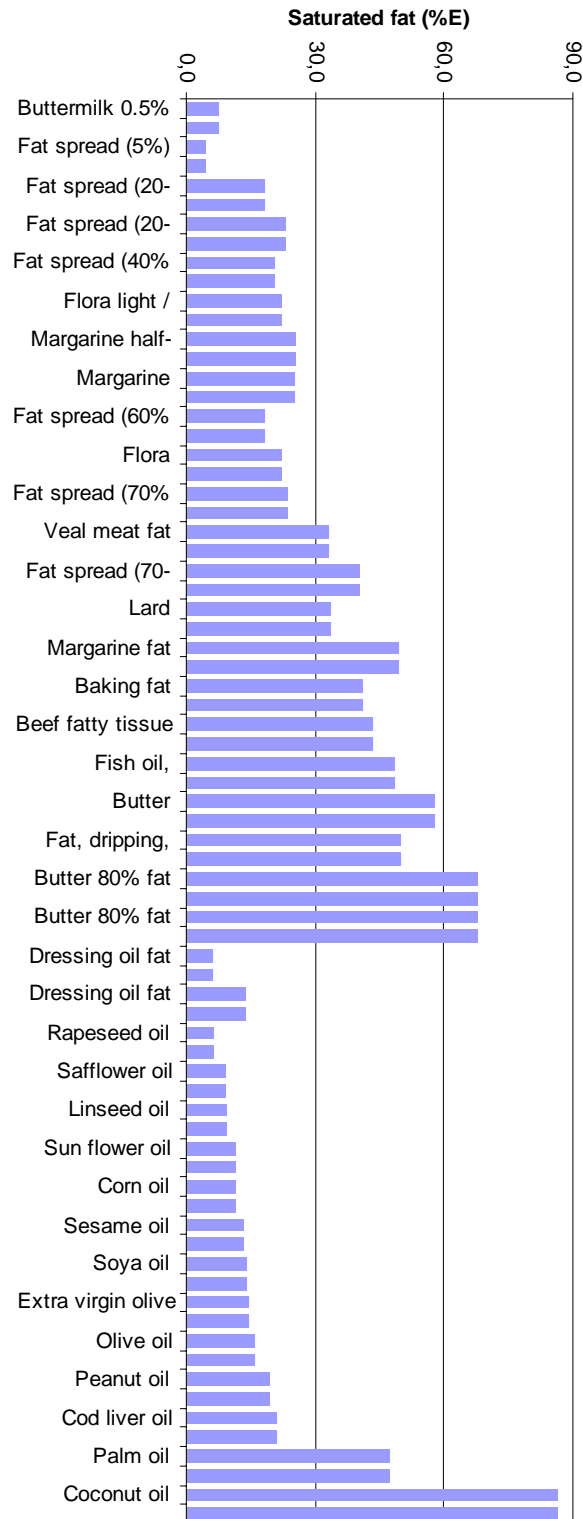
2007	Jams, fruit jellies, marmalades, fruit or nut purée and fruit or nut pastes, obtained by cooking, whether or not containing added sugar or other sweetening matter
2008	Fruit, nuts and other edible parts of plants, otherwise prepared or preserved, whether or not containing added sugar or other sweetening matter or spirit, not elsewhere specified or included (peanut butter, roasted nuts, tropical nuts; mixtures containing by weight 50 % or more of tropical nuts and tropical fruit . . .) subcategories can be designed using alcohol content (less than X% alcohol), sugar content more or less than 9%, 15%)
2009	Fruit juices (including grape must) and vegetable juices, unfermented and not containing added spirit, whether or not containing added sugar or other sweetening matter

3.5 Meat & meat products, fish & fish products

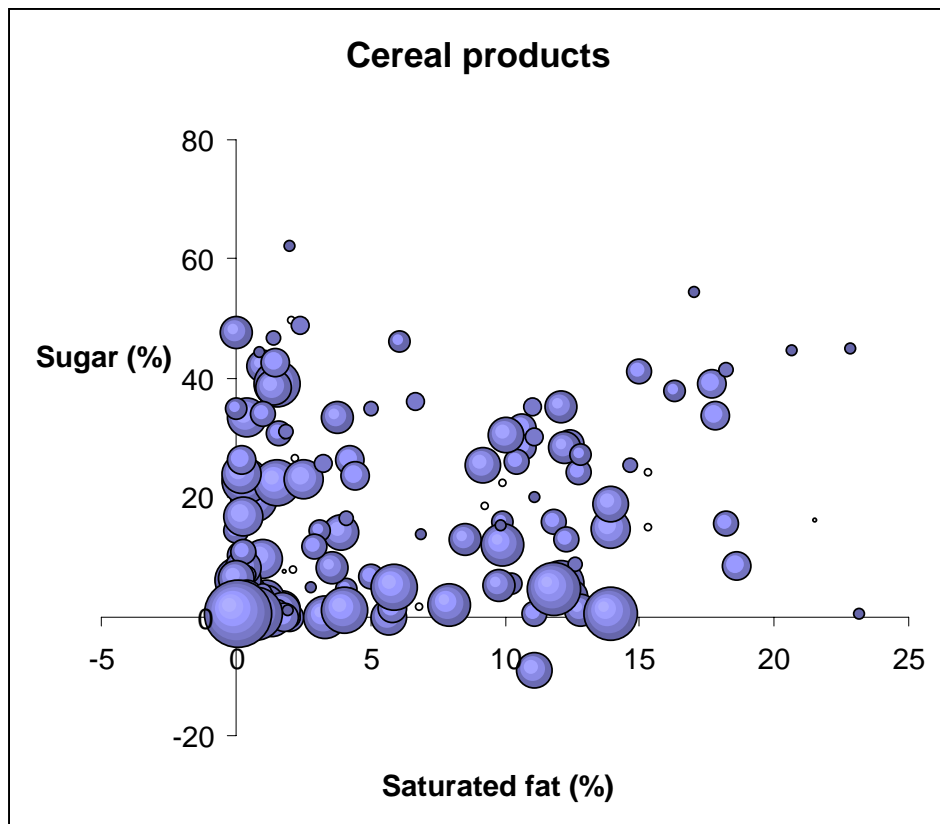
CN codes	Description
1601	Sausages and similar products, of meat, meat offal or blood; food preparations based on these products
1602	Other prepared or preserved meat, meat offal or blood
1603	Extracts and juices of meat, fish or crustaceans, molluscs or other aquatic invertebrate
1604	Prepared or preserved fish; caviar and caviar substitutes prepared from fish eggs:
1605	Crustaceans, molluscs and other aquatic invertebrates, prepared or preserved

Annex 1: mapping of nutritional characteristics per food category

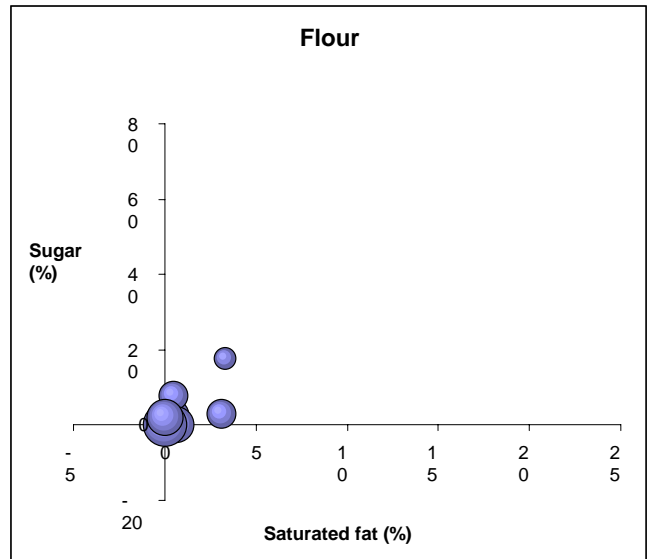
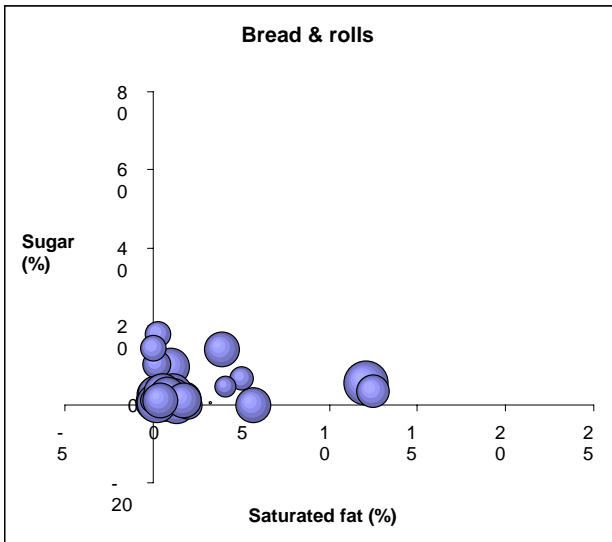
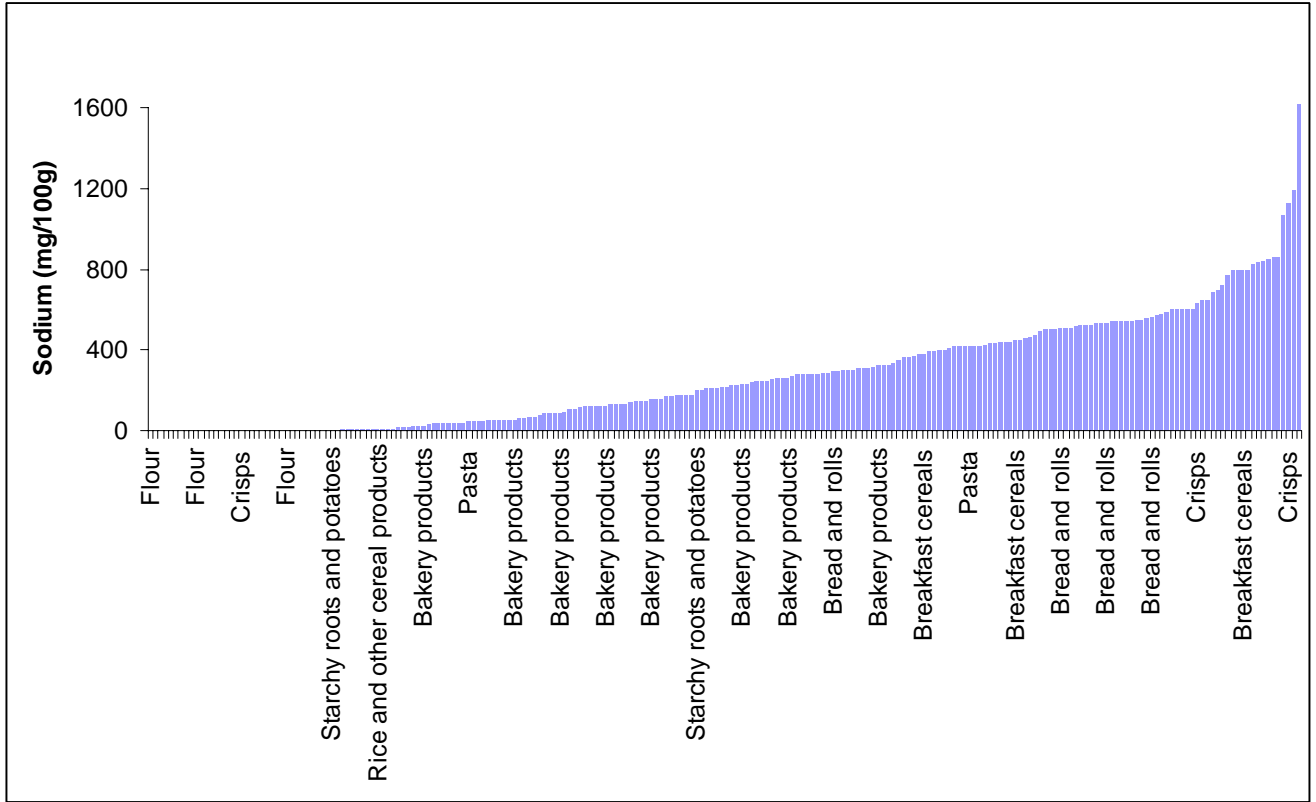
spreadable fats and vegetable oil

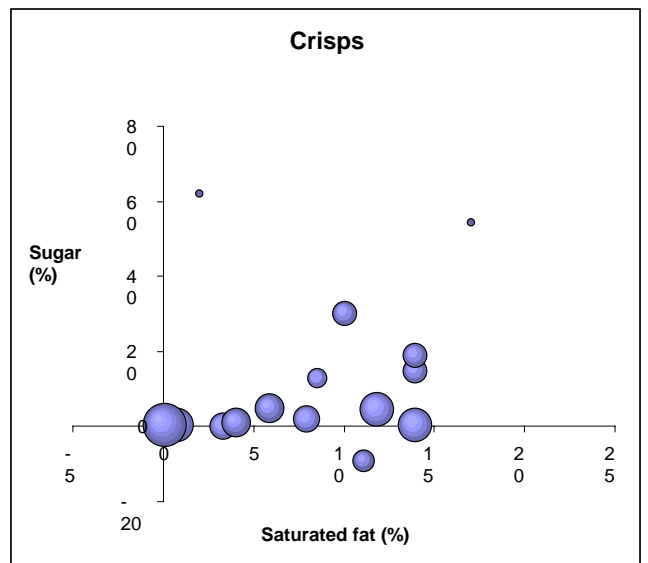
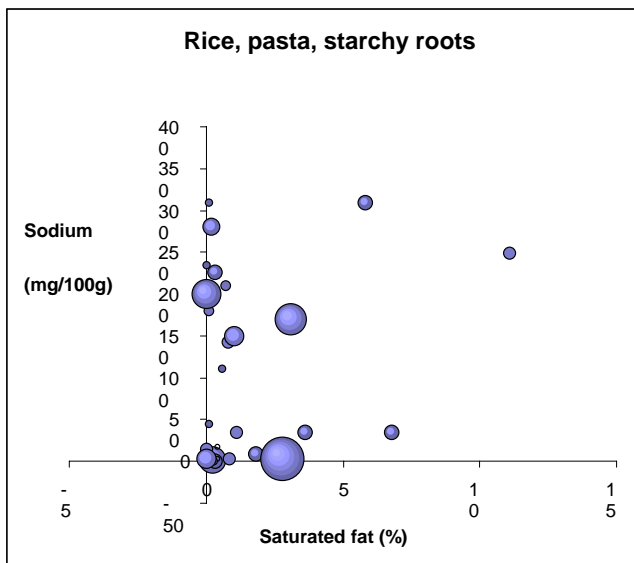
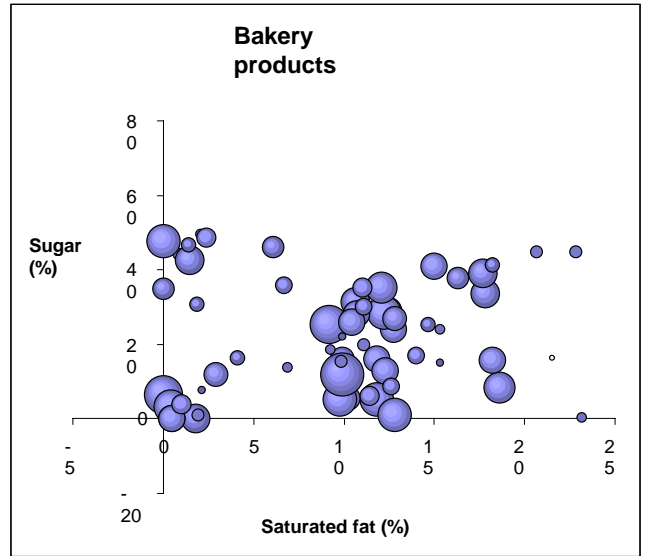
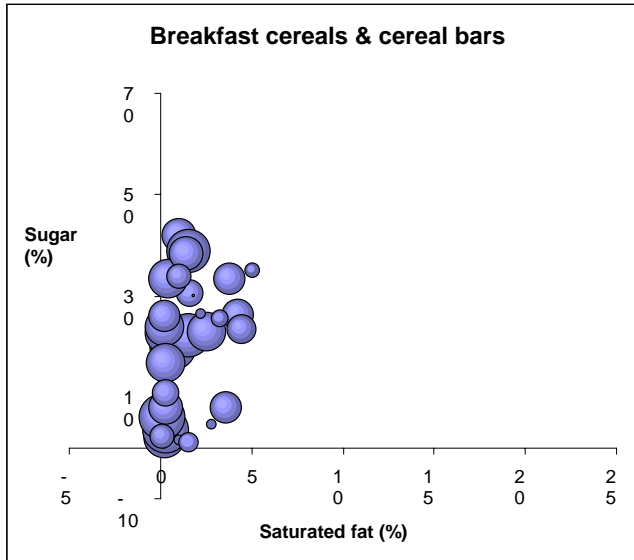


Cereal products & subcategories



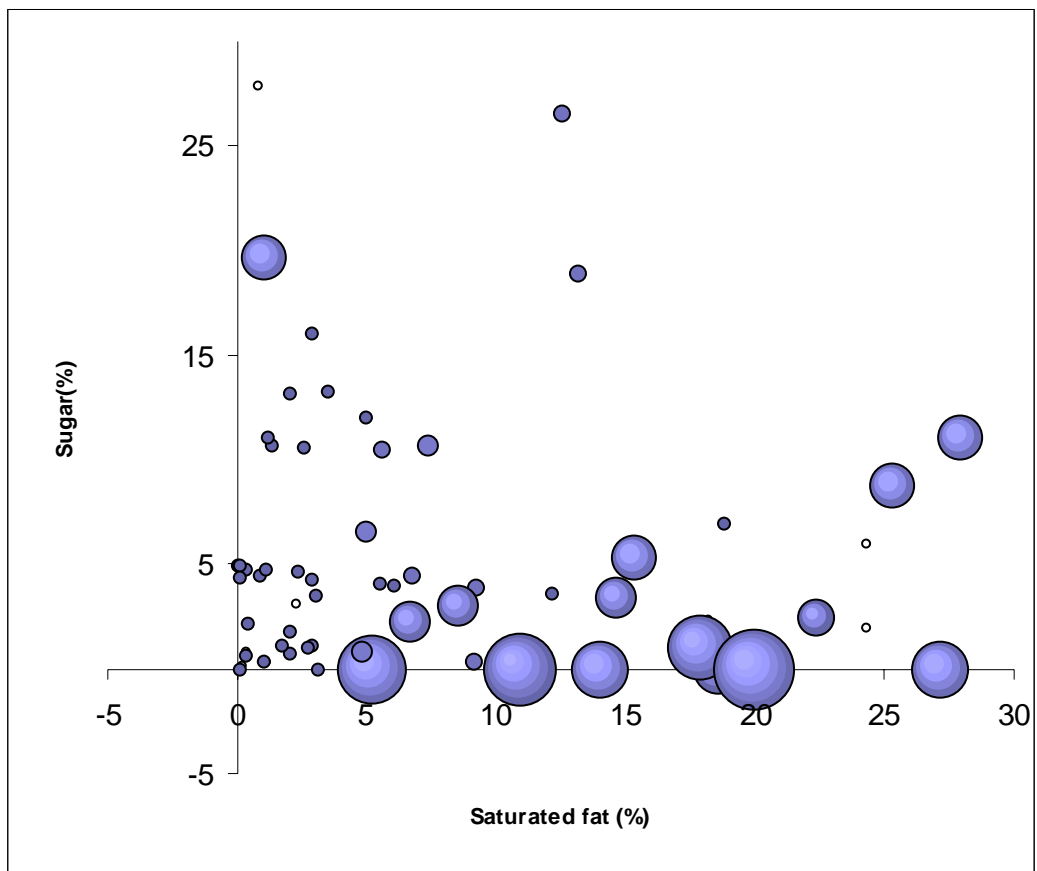
Bubble size: sodium





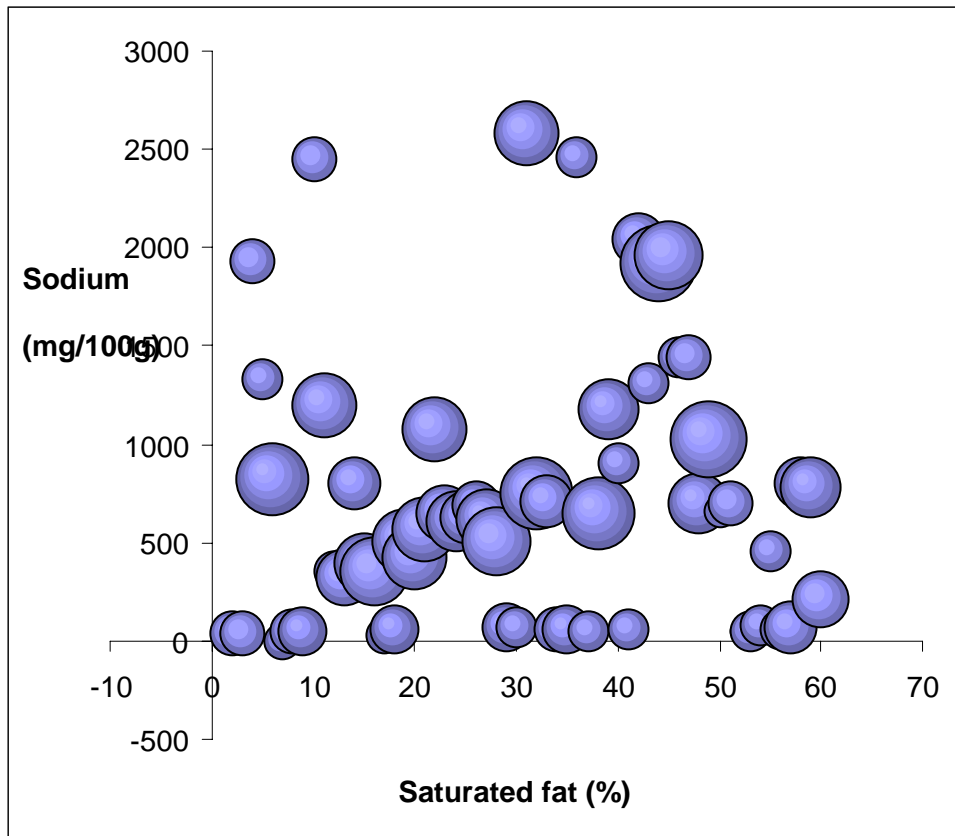
Bubble size: sodium, except for rice, pasta, and starchy roots: sugar

Dairy products



Bubble size: sodium

Meat & meat products



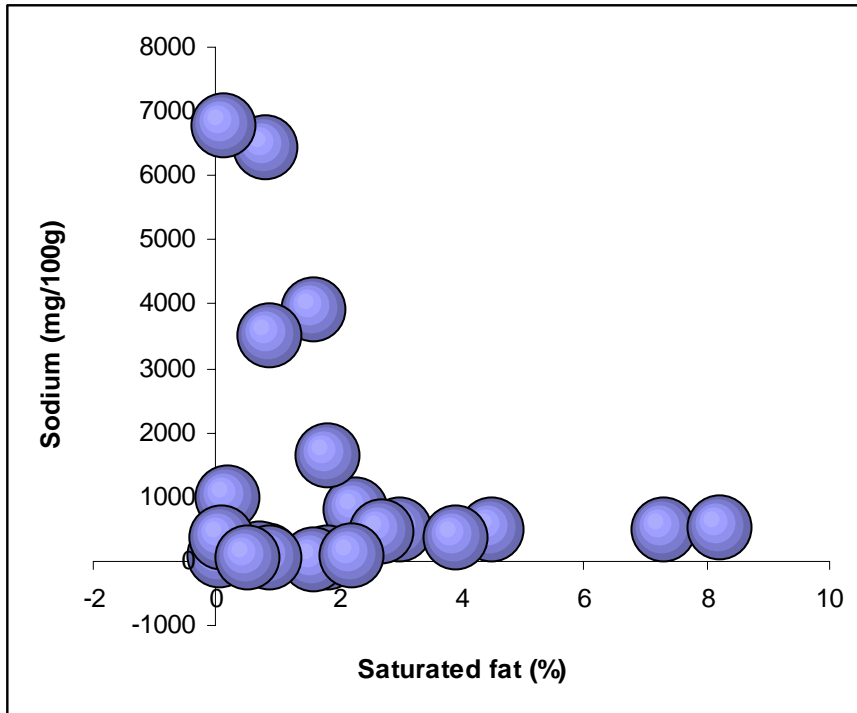
Bubble size: energy density

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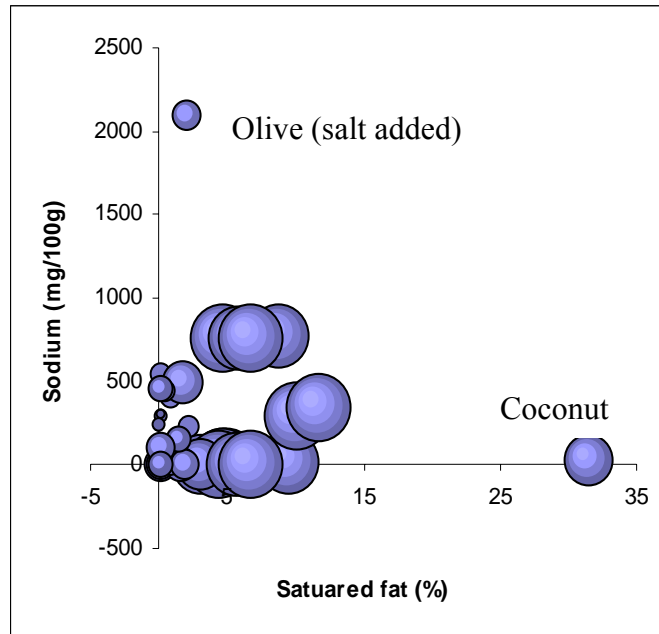
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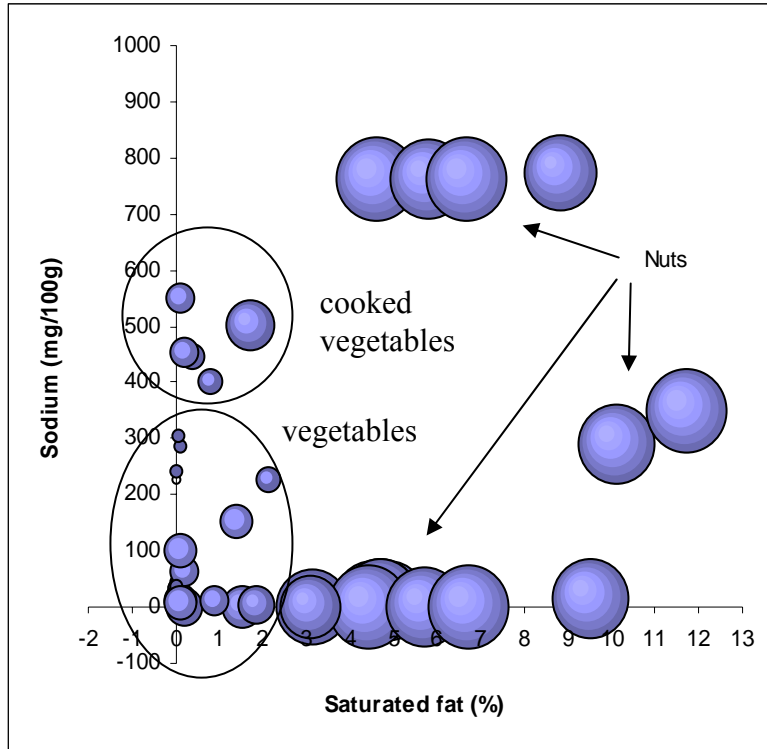
Fish & fish products



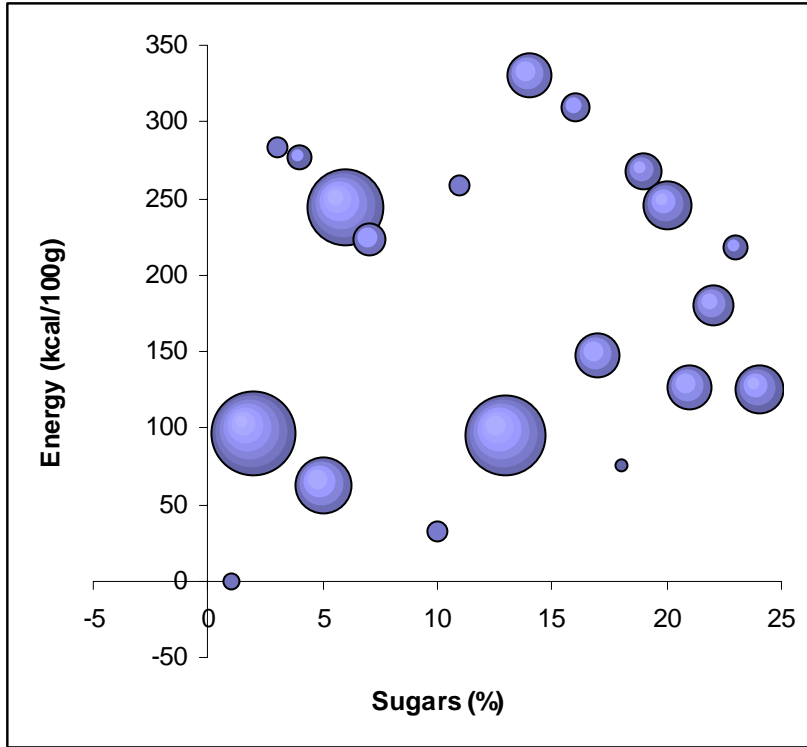
Bubble size not significant

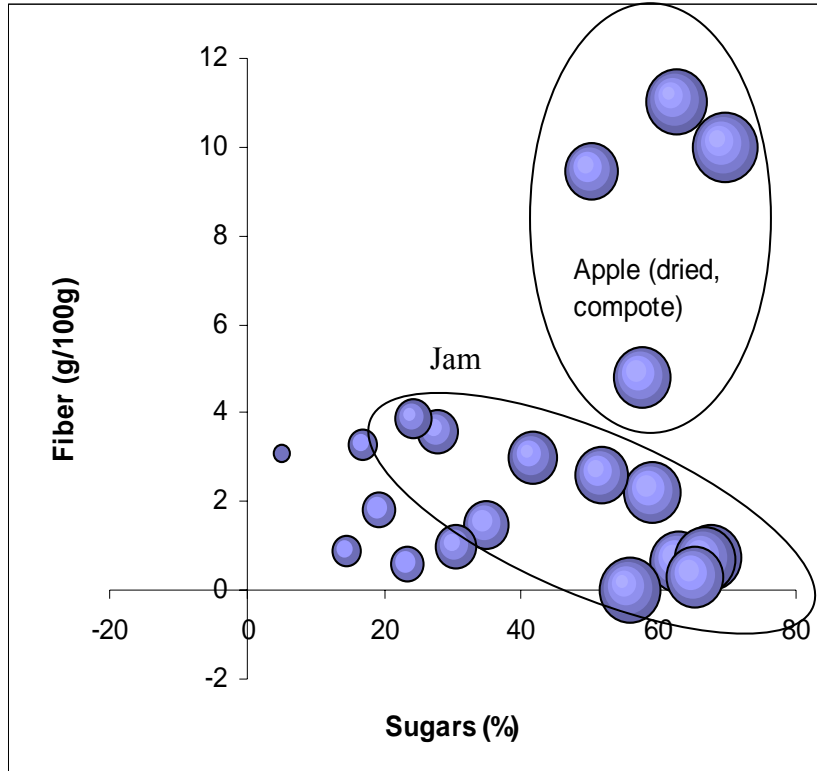
Vegetables and nuts





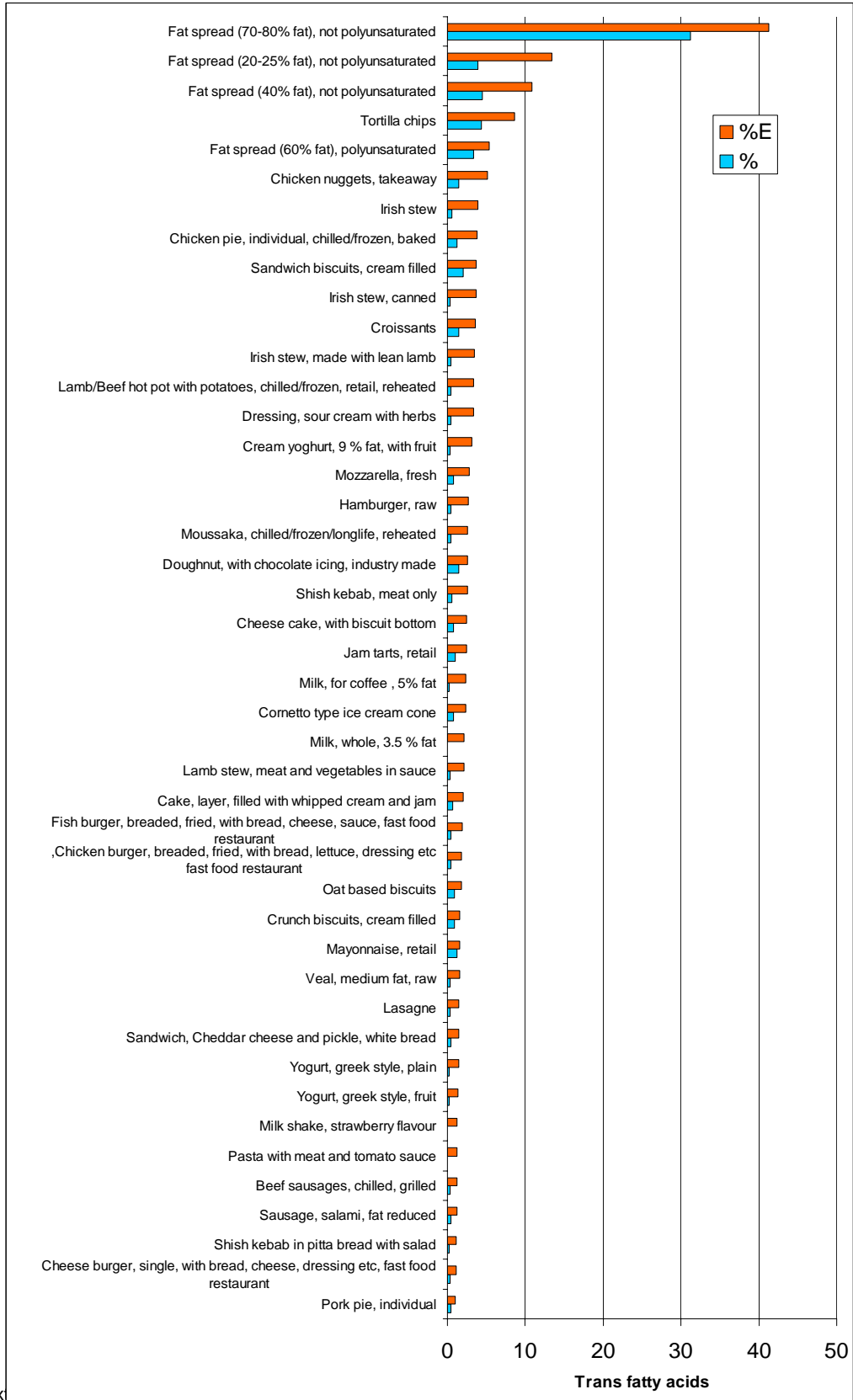
Fruit products





Annex 2: Trans fatty acids distribution

Food item having trans fatty acids content higher than 1% in energy



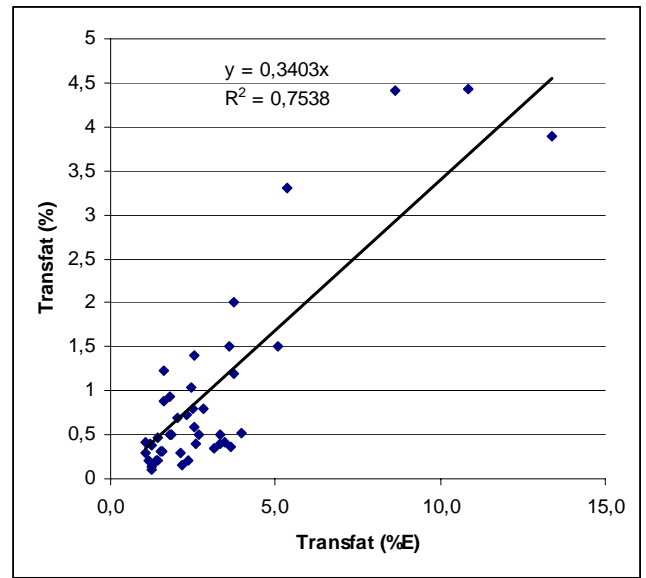
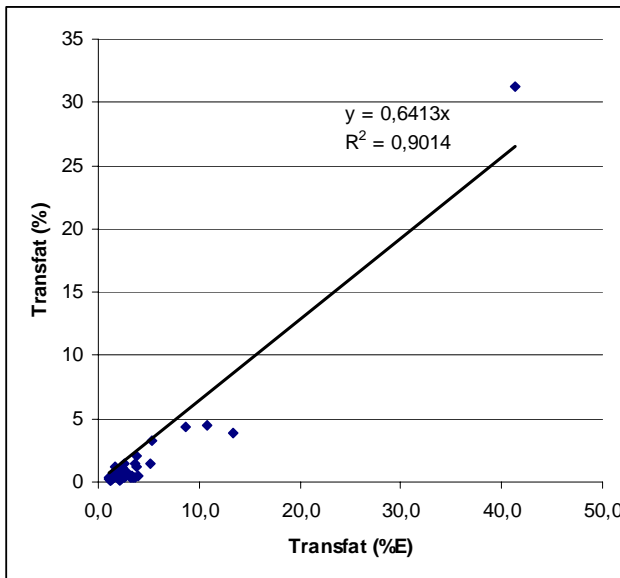
The above text

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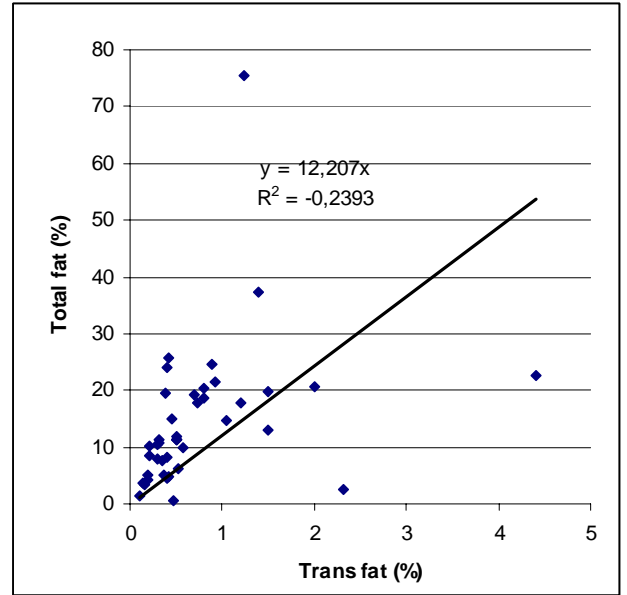
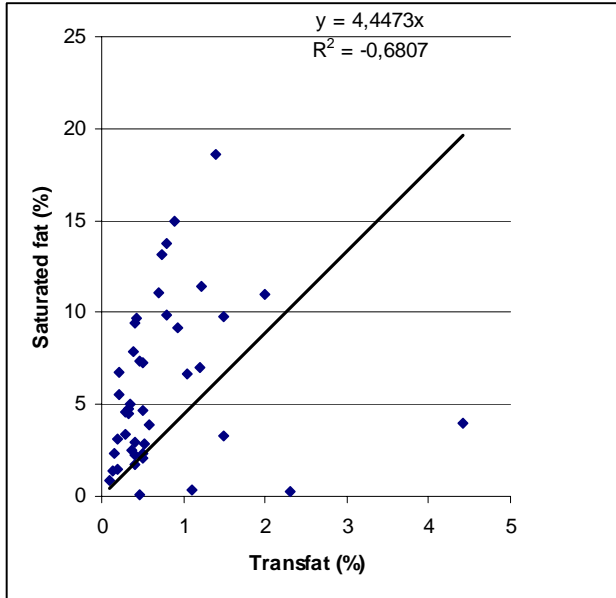
Working document on the setting of nutrient profiles

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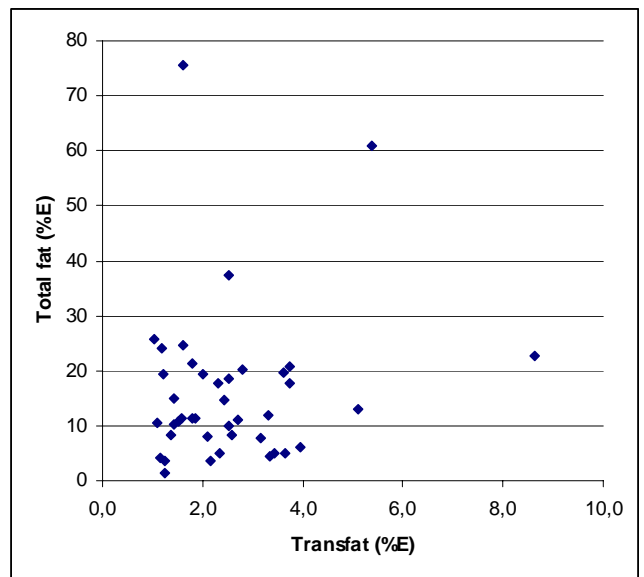
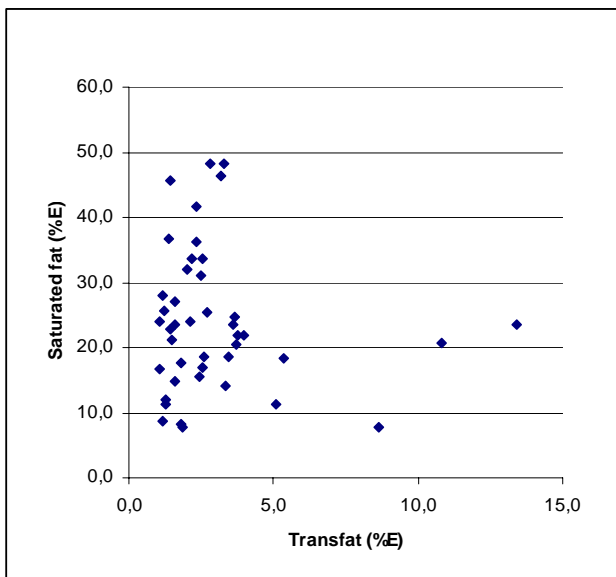
Transfat correlation between %(per 100g) et %E (per 100kcal)



Transfat correlation with saturated fat and total fat content – per 100g basis



Transfat correlation with saturated fat and total fat content – per 100kcal basis



Transfat correlation with energy density

