

## ANNEX I

### ESSENTIAL COMPOSITION OF PROCESSED CEREAL-BASED FOODS FOR INFANTS AND YOUNG CHILDREN

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

#### 1. CEREAL CONTENT

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

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

#### 2. PROTEIN

2.1. For products mentioned in Article 1(2)(a)(ii) and (iv), the protein content shall not exceed 1,3 g/100 kJ (5,5 g/100 kcal).

2.2. For products mentioned in Article 1(2)(a)(ii), the added protein shall not be less than 0,48 g/100 kJ (2 g/100 kcal).

2.3. For biscuits mentioned in Article 1(2)(a)(iv), made with the addition of a high protein food, and presented as such, the added protein shall not be less than 0,36 g/100 kJ (1,5 g/100 kcal).

2.4. The chemical index of the added protein shall be equal to at least 80 % of that of the reference protein (casein as defined in Annex III), or the protein efficiency ratio (PER) of the protein in the mixture shall be equal to at least 70 % of that of the reference protein. In all cases, the addition of amino acids shall be permitted solely for the purpose of improving the nutritional value of the protein mixture, and only in the proportions necessary for that purpose.

#### 3. CARBOHYDRATES

3.1. If sucrose, fructose, glucose, glucose syrups or honey are added to products mentioned in Article 1(2)(a)(i) and (iv):

— the amount of added carbohydrates from these sources shall not exceed 1,8 g/100 kJ (7,5 g/100 kcal),

— the amount of added fructose shall not exceed 0,9 g/100 kJ (3,75 g/100 kcal).

3.2. If sucrose, fructose, glucose syrups or honey are added to products mentioned in Article 1(2)(a)(ii):

— the amount of added carbohydrates from these sources shall not exceed 1,2 g/100 kJ (5 g/100 kcal),

— the amount of added fructose shall not exceed 0,6 g/100 kJ (2,5 g/100 kcal).

#### 4. LIPIDS

4.1. For products mentioned in Article 1(2)(a)(i) and (iv), the lipid content shall not exceed 0,8 g/100 kJ (3,3 g/100 kcal).

4.2. For products mentioned in Article 1(2)(a)(ii), the lipid content shall not exceed 1,1 g/100 kJ (4,5 g/100 kcal). If the lipid content exceeds 0,8 g/100 kJ (3,3 g/100 kcal):  
— the amount of lauric acid shall not exceed 15 % of the total lipid content,

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- the amount of myristic acid shall not exceed 15 % of the total lipid content,
- the amount of linoleic acid (in the form of glycerides = linoleates) shall not be less than 70 mg/100 kJ (300 mg/100 kcal) and shall not exceed 285 mg/100 kJ (1 200 mg/100 kcal).

## 5. MINERALS

### 5.1. Sodium

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

### 5.2. Calcium

- 5.2.1. For products mentioned in Article 1(2)(a)(ii), the amount of calcium shall not be less than 20 mg/100 kJ (80 mg/100 kcal).
- 5.2.2. For products mentioned in Article 1(2)(a)(iv), manufactured with the addition of milk (milk biscuits) and presented as such, the amount of calcium shall not be less than 12 mg/100 kJ (50 mg/100 kcal).

## 6. VITAMINS

- 6.1. For processed cereal-based foods, the amount of thiamin shall not be less than 25 µg/100 kJ (100 µg/100 kcal).
- 6.2. For products mentioned in Article 1(2)(a)(ii):

	Per 100 kJ		Per 100 kcal	
	Minimum	Maximum	Minimum	Maximum
<b>Vitamin A (µg RE)<sup>a</sup></b>	14	43	60	180
<b>Vitamin D (µg)<sup>b</sup></b>	0,25	0,75	1	3

**a** RE = all trans retinol equivalents.

**b** In the form of cholecalciferol, of which 10 µg = 400 i.u. of vitamin D.

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

## 7. MAXIMUM LIMITS FOR VITAMINS, MINERALS AND TRACE ELEMENTS, IF ADDED

The requirements concerning nutrients refer to the products ready for use, marketed as such or reconstituted as instructed by the manufacturer, except for potassium and calcium for which the requirements refer to the product as sold.

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<b>Nutrient</b>	<b>Maximum per 100 kcal</b>
Vitamin A (µg RE)	180
Vitamin E (mg α-TE) <sup>a</sup>	3
Vitamin D (µg)	3
Vitamin C (mg)	12,5/25 <sup>b</sup>
Thiamin (mg)	0,5
Riboflavin (mg)	0,4
Niacin (mg NE) <sup>c</sup>	4,5
Vitamin B6 (mg)	0,35
Folic acid (µg)	50
Vitamin B12 (µg)	0,35
Pantothenic acid (mg)	1,5
Biotin (µg)	10
Potassium (mg)	160
Calcium (mg)	80/180 <sup>d</sup> /100 <sup>e</sup>
Magnesium (mg)	40
Iron (mg)	3
Zinc (mg)	2
Copper (µg)	40
Iodine (µg)	35
Manganese (mg)	0,6

**a** α-TE = d-α-tocopherol equivalent.

**b** Limit applicable to products fortified with iron.

**c** NE = Niacin equivalents = mg nicotinic acid + mg tryptophan/60.

**d** Limit applicable to products mentioned in Article 1(2)(a)(i) and (ii).

**e** Limit applicable to products mentioned in Article 1(2)(a)(iv).