Status: Point in time view as at 31/01/2020.

Changes to legislation: There are currently no known outstanding effects for the Regulation (EU) No 1169/2011 of the European Parliament and of the Council, ANNEX I. (See end of Document for details)

## ANNEX I

## **SPECIFIC DEFINITIONS**

As referred to in Article 2(4)

| 1. | nutritio | n declaration | or nutritio | n labelling | means information | i stating the: |
|----|----------|---------------|-------------|-------------|-------------------|----------------|
|    | (a)      | energy value; | or          |             |                   |                |

. . . .

- (b) energy value and one or more of the following nutrients only:
  fat (saturates, mono-unsaturates, polyunsaturates),
  carbohydrate (sugars, polyols, starch),
  salt,
  fibre,
  - fibre,protein,
  - any of the vitamins or minerals listed in point 1 of Part A of Annex XIII, and present in significant amounts as defined in point 2 of Part A of Annex XIII,
- 2. 'fat' means total lipids, and includes phospholipids;
- 3. 'saturates' means fatty acids without double bond;
- 4. 'trans fat' means fatty acids with at least one non-conjugated (namely interrupted by at least one methylene group) carbon-carbon double bond in the trans configuration;
- 5. 'mono-unsaturates' means fatty acids with one cis double bond;
- 6. 'polyunsaturates' means fatty acids with two or more cis, cis-methylene interrupted double bonds;
- 7. 'carbohydrate' means any carbohydrate which is metabolised by humans, and includes polyols;
- 8. 'sugars' means all monosaccharides and disaccharides present in food, but excludes polyols;
- 9. 'polyols' means alcohols containing more than two hydroxyl groups;
- 10. 'protein' means the protein content calculated using the formula: protein = total Kjeldahl nitrogen  $\times$  6,25;
- 11. 'salt' means the salt equivalent content calculated using the formula: salt = sodium  $\times$  2,5;
- 12. 'fibre' means carbohydrate polymers with three or more monomeric units, which are neither digested nor absorbed in the human small intestine and belong to the following categories:
  - edible carbohydrate polymers naturally occurring in the food as consumed,
  - edible carbohydrate polymers which have been obtained from food raw material by physical, enzymatic or chemical means and which have a beneficial physiological effect demonstrated by generally accepted scientific evidence,
  - edible synthetic carbohydrate polymers which have a beneficial physiological effect demonstrated by generally accepted scientific evidence,

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13. 'average value' means the value which best represents the amount of the nutrient which a given food contains, and reflects allowances for seasonal variability, patterns of consumption and other factors which may cause the actual value to vary.

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