Schedule 4 Nutrition, health and related claims

Note 1 This instrument is a standard under the Food Standards Australia New Zealand Act 1991 (Cth). The standards together make up the Australia New Zealand Food Standards Code. See also section 1.1.1—3.

This Standard, together with Schedule 5 and Schedule 6, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 4 – Nutrition, health and related claims.

Note Commencement:

This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S4—2 Definitions

In this Schedule:

maximum claimable amount means the maximum claimable amount as prescribed by section 1.3.2—4 or 1.3.2—5.

reference quantity means the reference quantity specified for the food in the Table to section S17—4.

Note In this Code (see section 1.1.2—2):

sugars:

- in Standard 1.2.7, Standard 1.2.8 and Schedule 4 (except where it appears with an asterisk as 'sugars*')—means monosaccharides and disaccharides; and
- (a) otherwise—means any of the following products, derived from any source:
 - hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose;
 - (ii) starch hydrolysate;
 - (iii) glucose syrups, maltodextrin and similar products;
 - (iv) products derived at a sugar refinery, including brown sugar and molasses;
 - (v) icing sugar;
 - (vi) invert sugar;
 - (vii) fruit sugar syrup;

but does not include:

- (i) malt or malt extracts; or
- sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup, erythritol or lactitol.

Note Sugar is defined differently—see section 1.1.2—3.

Note Sugars* is relevant for claims about no added sugar.

S4—3 Conditions for nutrition content claims

For subsection 1.2.7—12(1), the table is:

Column 1	Column 2	Column 3	Column 4
*Property of food	General claim conditions that must be met	Specific descriptor	Conditions that must be met if using specific descriptor in Column 3
*Carbohydrate		Reduced or light/lite	The food contains at least 25% less *carbohydrate than in the same amount of *reference food.

Column 1	Column 2	Column 3	Column 4
*Property of food	General claim conditions that must be met	Specific descriptor	Conditions that must be met if using specific descriptor in Column 3
		Increased	The food contains at least 25% more *carbohydrate than in the same amount of *reference food.
Cholesterol	The food meets the conditions for a nutrition content claim about low saturated fatty acids.	Low	The food contains no more cholesterol than: (a) 10 mg/100 mL for liquid food; or (b) 20 mg/100 g for solid food.
		Reduced or Light / Lite	(b) 20 mg/100 g for solid food. The food contains at least 25% less cholesterol than in the same amount of *reference food.
*Dietary fibre	A serving of the food contains at least 2 g of *dietary fibre unless	Good source	A serving of the food contains at least 4 g of *dietary fibre.
	the claim is about low or reduced dietary fibre.	Excellent source	A serving of the food contains at least 7 g of *dietary fibre.
		Increased	(a) The *reference food contains at least 2 g of *dietary fibre per serving; and
			(b) the food contains at least 25% more *dietary fibre than in the same amount of reference food.
Energy		Low	The *average energy content of the food is no more than:
			(a) 80 kJ/100 mL for liquid food; or
			(b) 170 kJ/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less energy than in the same amount of *reference food.
		Diet	(a) The food meets the NPSC, unless the food is a special purpose food; and
			(b) either of the following is satisfied:
			(i) the *average energy content of the food is no more than 80 kJ/100 mL for liquid food or 170 kJ/100 g for solid food; or
			(ii) the food contains at least 40% less energy than in the same amount of *reference food.

Column 1	Column 2	Column 3	Column 4
*Property of food	General claim conditions that must be met	Specific descriptor	Conditions that must be met if using specific descriptor in Column 3
Fat		% Free	The food meets the conditions for a nutrition content claim about low fat.
		Low	The food contains no more fat than: (a) 1.5 g/100 mL for liquid food; or (b) 3 g/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less fat than in the same amount of *reference food.
Gluten		Free	The food must not contain:
			(a) detectable gluten; or
			(b) oats or oat products; or
			(c) cereals containing *gluten that have been malted, or products of such cereals.
		Low	The food contains no more than 20 mg gluten/100 g of the food.
*Glycaemic Index	(a) The food meets the NPSC, unless the food is a special purpose food; and	Low	The numerical value of the *glycaemic index of the food is 55 or below.
	(b) the claim or the nutrition information panel includes the numerical value of the	Medium	The numerical value of the *glycaemic index of the food is at least 56 and does not exceed 69.
	*glycaemic index of the food.	High	The numerical value of the *glycaemic index of the food is 70 or above.
Glycaemic load	The food meets the NPSC, unless the food is a special purpose food.		
Lactose		Free	The food contains no detectable lactose.
		Low	The food contains no more than 2 g of lactose/100 g of the food.
Mono- unsaturated fatty acids	The food contains, as a proportion of the total fatty acid content:	Increased	(a) The food contains at least 25% more *monounsaturated fatty acids than in the same amount
	(a) no more than 28% saturated fatty acids and trans fatty acids; and		of *reference food; and (b) the reference food meets the general claim conditions for a
	(b) no less than 40% monounsaturated fatty acids.		nutrition content claim about monounsaturated fatty acids.

Column 1	Col	lumn 2	Column 3	Col	lumn 4	
*Property of food	General claim conditions that must be met		Specific descriptor	Conditions that must be met if using specific descriptor in Column 3		
Omega-3 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and		Good Source	(a)	The food contains no less than 60 mg total eicosapentaenoic acid and docosahexaenoic acid/serving; and	
	(b)	the food contains no less than: (i) 200 mg alpha-linolenic acid per serving; or (ii) 30 mg total eicosapentaenoic acid		(b)	the food may contain less than 200 mg alpha-linolenic acid/serving.	
	(c)	and docosahexaenoic acid per serving; and other than for fish or fish products with no added *saturated fatty acids, the food contains: (i) as a proportion of the total fatty acid content, no more than 28% saturated fatty acids and trans fatty acids; or (ii) no more saturated fatty acids and *trans fatty acids and *trans fatty acids than 5 g per 100 g	Increased	(a) (b)	The food contains at least 25% more omega-3 fatty acids than in the same amount of *reference food; and the reference food meets the general claim conditions for a nutrition content claim about omega-3 fatty acids.	
Omega-6 fatty acids	(a)	The food meets the conditions for a nutrition content claim about omega fatty acids; and	Increased	(a)	The food contains at least 25% more omega-6 fatty acids than in the same amount of *reference food; and	
(b) the food contains, as a proportion of the total fatty acid content: (i) no more than 28% *saturated fatty acids and trans fatty acids; and (ii) no less than 40% omega-6 fatty acids.			(b)	the reference food meets the general claim conditions for a nutrition content claim about omega-6 fatty acids.		

Column 1	Column 2	Column 3	Column 4
*Property of food	General claim conditions that must be met	Specific descriptor	Conditions that must be met if using specific descriptor in Column 3
Omega-9 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and	Increased	(a) The food contains at least 25% more omega-9 fatty acids than in the same amount of *reference food; and
	(b) the food contains, as a proportion of the total fatty acid content: (i) no more than 28% *saturated fatty acids and trans fatty acids; and (ii) no less than 40% omega-9 fatty acids.		(b) the reference food meets the general claim conditions for a nutrition content claim about omega-9 fatty acids.
Poly- unsaturated fatty acids	The food contains, as a proportion of the total fatty acid content: (a) no more than 28%	Increased	(a) The food contains at least 25% more *polyunsaturated fatty acids than in the same amount of *reference food; and
	*saturated fatty acids and trans fatty acids; and (b) no less than 40% polyunsaturated fatty acids.		 (b) the reference food meets the general claim conditions for a nutrition content claim about polyunsaturated fatty acids.
Potassium	The nutrition information panel indicates the sodium and potassium content.		
Protein	The food contains at least 5 g of protein/serving unless the claim	Good Source	The food contains at least 10 g of protein/serving.
	is about low or reduced protein.	Increased	(a) The food contains at least 25% more protein than in the same amount of *reference food; and
			(b) the reference food meets the general claim conditions for a nutrition content claim about protein.
Salt or sodium		Low	The food contains no more sodium than:
			(a) 120 mg/100 mL for liquid food; or
			(b) 120 mg/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less sodium than in the same amount of *reference food.
		No added	(a) The food contains no added sodium compound including no added salt; and
			(b) the ingredients of the food contain no added sodium compound including no added salt.
		Unsalted	The food meets the conditions for a nutrition content claim about no added salt or sodium.

Column 1	Column 2	Column 3	Column 4		
*Property of food	General claim conditions that must be met	Specific descriptor	Conditions that must be met if using specific descriptor in Column 3		
Saturated and trans fatty acids		Low	The food contains no more *saturated and *trans fatty acids than:		
			(a) 0.75 g/100 mL for liquid food; or		
			(b) 1.5 g/100 g for solid food.		
		Reduced or Light/Lite	(a) The food contains at least 25% less saturated and *trans fatty acids than in the same amount of *reference food; and		
			(b) both saturated and trans fatty acids are reduced relative to the same amount of reference food.		
		Low proportion	(a) The food contains as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and *trans fatty acids; and		
			(b) the claim expressly states in words to the effect of 'low proportion of *saturated and *trans fatty acids of total fatty acid content'.		
Saturated fatty acids		Free	(a) The food contains no detectable *saturated fatty acids; and		
			(b) the food contains no detectable *trans fatty acids.		
		Low	The food contains no more *saturated and *trans fatty acids than:		
			(a) 0.75 g/100 mL for liquid food; or		
			(b) 1.5 g/100 g for solid food.		
		Reduced or	The food contains:		
		Light/Lite	(a) at least 25% less *saturated fatty acids than in the same amount of *reference food; and		
			(b) no more *trans fatty acids than in the same amount of reference food.		
		Low proportion	(a) The food contains as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and trans fatty acids; and		
			(b) the claim expressly states in words to the effect of 'low proportion of saturated fatty acids of the total fatty acid content'.		

Column 1	Column 2	Column 3	Column 4			
*Property of food	General claim conditions that must be met	Specific descriptor	Conditions that must be met if usin specific descriptor in Column 3			
Sugar or sugars		% Free	The food meets the conditions for a nutrition content claim about low sugar.			
		Low	The food contains no more sugars than:			
			(a) 2.5 g/100 mL for liquid food; of			
			(b) 5 g/100 g for solid food.			
		Reduced or Light/Lite	The food contains at least 25% les sugars than in the same amount of *reference food.			
		No added	(a) The food contains no added sugars*, honey, malt, or malt extracts; and			
			(b) the food contains no added concentrated fruit juice or deionised fruit juice, unless th food is any of the following:			
			(i) a brewed soft drink;			
			(ii) an electrolyte drink;			
			(iii) an electrolyte drink base			
			(iv) juice blend;			
			(v) a formulated beverage;			
			(vi) fruit juice;			
			(vii) fruit drink;			
			(viii) vegetable juice;			
			(ix) mineral water or spring water;			
			(x) a non-alcoholic beverage			
		Unsweetened	(a) The food meets the conditions for a nutrition content claim about no added sugar; and			
			(b) the food contains no intense sweeteners, sorbitol, mannitol glycerol, xylitol, isomalt, maltit syrup or lactitol.			

Column 1	Col	lumn	2	Column 3	Column 4
*Property of food		neral st be	claim conditions that met	Specific descriptor	Conditions that must be met if using specific descriptor in Column 3
Trans fatty acids				Free	The food contains no detectable trans fatty acids, and contains: (a) no more than: (i) 0.75 g saturated fatty acids/100 mL of liquid food; or (ii) 1.5 g saturated fatty
					acids/100 g of solid food; or
					(b) no more than 28% saturated fatty acids as a proportion of the total fatty acid content.
				Reduced or Light / Lite	The food contains: (a) at least 25% less *trans fatty acids than in the same amount of *reference food, and
					(b) no more *saturated fatty acids than in the same amount of reference food.
Vitamin or mineral (not including potassium or	(a)	mer the	vitamin or mineral is ntioned in Column 1 of table to section S1—2 11—3; and	Good source	A serving of the food contains no less than 25% *RDI or *ESADDI for that vitamin or mineral.
sodium)	(b)	con or *	erving of the food tains at least 10% *RDI ESADDI for that vitamin nineral; and		
	(c)	the min peri	aim is not for more of particular vitamin or eral than the amount mitted by section 2—4 or 1.3.2—5; and		
	(d)		food is not any of the wing:		
		(i)	a formulated caffeinated beverage;		
		(ii) (iii)	food for infants; a formulated meal replacement;		
		(iv)	a formulated supplementary food;		
		(v)	• • •		
	Par	agrap whe	oh (b) does not apply		
		(i)	a maximum claimable amount applies in relation to the mineral or vitamin; and		

Column 1	Column 2	Column 3	Column 4
*Property of food	General claim conditions that must be met	Specific descriptor	Conditions that must be met if using specific descriptor in Column 3
	(ii) the serving size is less than the reference quantity; and		
	(iii) the reference quantity contains at least 10% *RDI or *ESADDI for the vitamin or mineral; and		
	(iv) the maximum claimable amount is less than 10% *RDI or *ESADDI per serving.		
	For food for infants, the food satisfies the condition for making a claim under subsection 2.9.2—10(2).		
	For a formulated meal replacement, the food meets the condition for making a claim under subsection 2.9.3—4(2).		
	For a formulated supplementary food, the food meets the conditions for making a claim under subsection 2.9.3—6(2).		
	For a formulated supplementary food for young children, the food meets the conditions for making a claim under 2.9.3—8(2).		

S4—4 Conditions for permitted high level health claims

For subsection 1.2.7—18(2), the table is:

Conditions for permitted high level health claims

Column 1	Column 2	Column 3	Column 4	Column 5		
Food or property of food	Specific health effect	Relevant population	Context claim statements	Conditions		
A high intake of fruit and vegetables	Reduces risk of coronary heart disease		Diet containing a high amount of both fruit and vegetables	(a) Claims are not permitted on: (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) brewed soft drink or (viii) fruit drink; or (ix) electrolyte drink; or (x) electrolyte drink base; and (b) the food must contain no less than 90% fruit or vegetable by weight.		
Beta-glucan	Reduces blood cholesterol		Diet low in saturated fatty acids Diet containing 3 g of beta-glucan per day	The food must contain: (a) one or more of the following oat or barley foods: (i) oat bran; (ii) wholegrain oats; or (iii) wholegrain barley; and (b) at least 1 g per serving of beta-glucan from the foods listed in (a).		
Calcium	Enhances bone mineral density Reduces risk of osteoporosis Reduces risk of osteoporotic fracture	Persons 65 years and over	Diet high in calcium Diet high in calcium, and adequate vitamin D status	The food must contain no less than 200 mg of calcium/serving. The food must contain no less than 290 mg of calcium/serving.		
Calcium and Vitamin D	Reduces risk of osteoporosis Reduces risk of osteoporotic fracture	Persons 65 years and over	Diet high in calcium, and adequate vitamin D status	The food must: (a) contain no less than 290 mg of calcium/serving; and (b) meet the general claim conditions for making a nutrition content claim about vitamin D.		

Conditions for permitted high level health claims

Column 1	Column 2	Column 3	Column 4	Col	lumn 5
Food or property of food	Specific health effect	Relevant population	Context claim statements	Cor	nditions
Folic acid (but not folate)	Reduces risk of foetal neural tube defects	Women of child bearing age	Consume at least 400 µg of folic acid per day, at least the month before and three months	The	e food must: contain no less than 40 µg folic acid/serving; and
			after conception	(b)	the food is not: (i) soft cheese; or (ii) pâté; or (iii) liver or liver product; or (iv) food containing added *phytosterols, phytostanols and their esters; or (v) a formulated caffeinated beverage; or (vi) a formulated supplementary sports food; or (vi) a formulated mea replacement.
Increased intake of fruit and vegetables	Reduces risk of coronary heart disease		Diet containing an increased amount of both fruit and vegetables	(a)	Claims are not permitted on: (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) a brewed soft drink; or (viii) fruit drink; or (ix) an electrolyte drink; or (x) an electrolyte drink base; and the food must contain no less than 90% fruit or vegetable by weight.

Conditions for permitted high level health claims

Column 1	Column 2	Column 3	Column 4	Column 5		
Food or property of food	Specific health effect			Conditions		
*Phytosterols,	Reduces blood		Diet low in	The food must:		
phytostanols and their esters	cholesterol		saturated fatty acids Diet containing 2 g	(a) meet the relevant conditions specified in the table in section S25—2; and		
	of *phytosterols, phytostanols and their esters per day		of *phytosterols, phytostanols and their esters per	(b) contain a minimum of 0.8 g total plant sterol equivalents content/serving.		
Saturated fatty acids	Reduces total blood cholesterol or blood LDL cholesterol		Diet low in saturated fatty acids	The food must meet the conditions for making a nutrition content claim about low saturated fatty acids.		
Saturated and trans fatty acids	Reduces total blood cholesterol or blood LDL cholesterol		Diet low in saturated and trans fatty acids	The food must meet the conditions for making a nutrition content claim about low saturated and trans fatty acids.		
Sodium or salt	Reduces blood pressure		Diet low in salt or sodium	The food must meet the conditions for making a nutrition content claim about low sodium or salt.		

S4—5 Conditions for permitted general level health claims

For subsection 1.2.7—18(3), the table is:

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
Calcium	Necessary for normal teeth and bone structure			The food must meet the general claim conditions for making a nutrition
	Necessary for normal nerve and muscle function	- 		content claim about calcium.
	Necessary for normal blood coagulation			
	Contributes to normal energy metabolism			
	Contributes to the normal function of digestive enzymes			
	Contributes to normal cell division		_	

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
	Contributes to normal growth and development	Children		
Chromium	Contributes to normal macronutrient metabolism			The food must meet the general claim conditions for making a nutrition content claim about chromium.
Copper	Contributes to normal connective tissue structure			The food must meet the general claim conditions for making a nutrition content claim about
	Contributes to normal iron transport and metabolism			copper.
	Contributes to cell protection from free radical damage			
	Necessary for normal energy production			
	Necessary for normal neurological function			
	Necessary for normal immune system function			
	Necessary for normal skin and hair colouration		<u></u>	
	Contributes to normal growth and development	Children		
Fluoride	Contributes to the maintenance of tooth mineralisation			The food must contain no less than 0.6 mg fluoride/L.
lodine	Necessary for normal production of thyroid hormones			The food must meet the general claim conditions for making a nutrition
	Necessary for normal neurological function			content claim about iodine.
	Necessary for normal energy metabolism			
	Contributes to normal cognitive function			
	Contributes to the maintenance of normal skin			

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
lodine	Contributes to normal growth and development	Children		
Iron	Necessary for normal oxygen transport			The food must meet the general claim conditions for making a nutrition
	Contributes to normal energy production			content claim about iron.
	Necessary for normal immune system function			
	Contributes to normal blood formation			
	Necessary for normal neurological development in the foetus			
	Contributes to normal cognitive function			
	Contributes to the reduction of tiredness and fatigue			
	Necessary for normal cell division			
	Contributes to normal growth and development	Children		
	Contributes to normal cognitive development	Children		_
Manganese	Contributes to normal bone formation			The food must meet the general claim conditions for making a nutrition
	Contributes to normal energy metabolism			content claim about manganese.
	Contributes to cell protection from free radical damage			
	Contributes to normal connective tissue structure		<u></u>	
	Contributes to normal growth and development	Children		

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
Magnesium	Contributes to normal energy metabolism			The food must meet the general claim conditions for making a nutrition
	Necessary for normal electrolyte balance			content claim about magnesium.
	Necessary for normal nerve and muscle function			
	Necessary for teeth and bone structure			
	Contributes to a reduction of tiredness and fatigue			
	Necessary for normal protein synthesis			
	Contributes to normal psychological function			
	Necessary for normal cell division			
	Contributes to normal growth and development	Children		
Molybdenum	Contributes to normal sulphur amino acid metabolism			The food must meet the general claim conditions for making a nutrition content claim about molybdenum.
Phosphorus	Necessary for normal teeth and bone structure			The food must meet the general claim conditions for making a nutrition
	Necessary for the normal cell membrane structure			content claim about phosphorus.
	Necessary for normal energy metabolism			
	Contributes to normal growth and development	Children		
Selenium	Necessary for normal immune system function			The food must meet the general claim conditions for making a nutrition

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
	Necessary for the normal utilisation of iodine in the production of thyroid hormones			content claim about selenium.
	Necessary for cell protection from some types of free radical damage			
	Contributes to normal sperm production			
Selenium	Contributes to the maintenance of normal hair and nails			
	Contributes to normal growth and development	Children		
Zinc	Necessary for normal immune system function			The food must meet the general conditions for making a nutrition content claim about zinc.
	Necessary for normal cell division			
	Contributes to normal skin structure and wound healing			
	Contributes to normal growth and development	Children		
	Contributes to normal acid-base metabolism			
	Contributes to normal carbohydrate metabolism			
	Contributes to normal cognitive function			
	Contributes to normal fertility and reproduction			
	Contributes to normal macronutrient metabolism			

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
	Contributes to normal metabolism of fatty acids			
	Contributes to normal metabolism of vitamin A			
	Contributes to normal protein synthesis			
	Contributes to the maintenance of normal bones			
	Contributes to the maintenance of normal hair and nails			
	Contributes to the maintenance of normal testosterone levels in the blood			
	Contributes to cell protection from free radicals			
	Contributes to the maintenance of normal vision			

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
Biotin	Contributes to normal fat metabolism and energy production			The food must meet the general conditions for making a nutrition content claim about biotin.
	Contributes to normal functioning of the nervous system			
	Contributes to normal macronutrient metabolism			
	Contributes to normal psychological function			
	Contributes to maintenance of normal hair			
	Contributes to maintenance of normal skin and mucous membranes			
Choline	Contributes to normal homocysteine metabolism			The food must contain no less than 50 mg choline/serve.
	Contributes to normal fat metabolism			
	Contributes to the maintenance of normal liver function			
Folate	Necessary for normal blood formation			The food must meet the general conditions for making a nutrition content
	Necessary for normal cell division			claim about folate.
	Contributes to normal growth and development	Children		
	Contributes to maternal tissue growth during pregnancy			
	Contributes to normal amino acid synthesis			

Food or property of food	Column 2	Column 3	Column 4	Column 5		
	Specific health effect	Relevant population	Dietary context	Con	ditio	ns
	Contributes to normal homocysteine metabolism			-		
	Contributes to normal psychological function					
	Contributes to normal immune system function					
	Contributes to the reduction of tiredness and fatigue					
Folic acid (but not folate)	Contributes to normal neural tube structure in the developing foetus	Women of child bearing age	Consume at least 400 µg of folic acid/day, at least the month before and three months after conception	(a)	no l	food must contain ess than 40 µg acid per serving;
				(b)	the	food is not:
					(i)	soft cheese; or
					(ii)	pâté; or
					(iii)	liver or liver product; or
					(iv)	food containing added *phytosterols, phytostanols and their esters; or
					(v)	a formulated caffeinated beverage; or
					(vi)	a formulated supplementary sports food; or
					(vii)	a formulated meal replacement.
Niacin	Necessary for normal neurological function			The food must meet the general claim conditions for making a nutrition		
	Necessary for normal energy release from food			cont	ent c	claim about niacin.
	Necessary for normal structure and function of skin and mucous membranes		_			
	Contributes to normal growth and development	Children	_			

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
	Contributes to normal psychological function			
	Contributes to the reduction of tiredness and fatigue			
Pantothenic acid	Necessary for normal fat metabolism			The food must meet the general claim conditions for making a nutrition
	Contributes to normal growth and development	Children		content claim about pantothenic acid.
	Contributes to normal energy production			
	Contributes to normal mental performance			
	Contributes to normal synthesis and metabolism of steroid hormones, vitamin D and some neurotransmitters			
	Contributes to the reduction of tiredness and fatigue			
Riboflavin	Contributes to normal iron transport and metabolism			The food must meet the general claim conditions for making a nutrition
	Contributes to normal energy release from food			content claim about riboflavin.
	Contributes to normal skin and mucous membrane structure and function			
	Contributes to normal growth and development	Children		
	Contributes to normal functioning of the nervous system			

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
	Contributes to the maintenance of normal red blood cells			
	Contributes to the maintenance of normal vision			
	Contributes to the protection of cells from oxidative stress			
	Contributes to the reduction of tiredness and fatigue			
Thiamin	Necessary for normal carbohydrate metabolism			The food must meet the general claim conditions for making a nutrition
	Necessary for normal neurological and cardiac function			content claim about thiamin.
	Contributes to normal growth and development	Children		
	Contributes to normal energy production			
	Contributes to normal psychological function			
Vitamin A	Necessary for normal vision			The food must meet the general claim conditions
	Necessary for normal skin and mucous membrane structure and function			for making a nutrition content claim about vitamin A.
	Necessary for normal cell differentiation			
	Contributes to normal growth and development	Children		
	Contributes to normal iron metabolism			
	Contributes to normal immune system function			

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
Vitamin B ₆	Necessary for normal protein metabolism			The food must meet the general claim conditions for making a nutrition
	Necessary for normal iron transport and metabolism			content claim about vitamin B ₆ .
	Contributes to normal growth and development	Children		
	Contributes to normal cysteine synthesis			
	Contributes to normal energy metabolism			
	Contributes to normal functioning of the nervous system			
	Contributes to normal homocysteine metabolism			
	Contributes to normal glycogen metabolism			
	Contributes to normal psychological function			
	Contributes to normal red blood cell formation			
	Contributes to normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
	Contributes to the regulation of hormonal activity			
Vitamin B ₁₂	Necessary for normal cell division			The food must meet the general conditions for making a nutrition content claim about vitamin B ₁₂ .
	Contributes to normal blood formation			

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
	Necessary for normal neurological structure and function			
	Contributes to normal growth and development	Children		
	Contributes to normal energy metabolism			
	Contributes to normal homocysteine metabolism			
	Contributes to normal psychological function			
	Contributes to normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
Vitamin C	Contributes to iron absorption from food			The food must meet the general claim conditions for making a nutrition content claim about vitamin C.
	Necessary for normal connective tissue structure and function			
	Necessary for normal blood vessel structure and function			
	Contributes to cell protection from free radical damage			
	Necessary for normal neurological function			
	Contributes to normal growth and development	Children	.	

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
	Contributes to normal collagen formation for the normal structure of cartilage and bones			
	Contributes to normal collagen formation for the normal function of teeth and gums			
	Contributes to normal collagen formation for the normal function of skin			
	Contributes to normal energy metabolism			
	Contributes to normal psychological function			
	Contributes to the normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
Vitamin D	Necessary for normal absorption and utilisation of calcium and phosphorus			The food must meet the general claim conditions for making a nutrition content claim about vitamin D.
	Contributes to normal cell division			
	Necessary for normal bone structure			
	Contributes to normal growth and development	Children		
	Contributes to normal blood calcium levels			
	Contributes to the maintenance of normal muscle function			

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
	Contributes to the maintenance of normal teeth			
	Contributes to the normal function of the immune system			
Vitamin E	in E Contributes to cell protection from free radical damage		The food must meet the general claim conditions for making a nutrition	
	Contributes to normal growth and development	Children	_	content claim about vitamin E.
Vitamin K	Necessary for normal blood coagulation			The food must meet the general claim conditions for making a nutrition
	Contributes to normal bone structure			content claim about vitamin K.
	Contributes to normal growth and development	Children		

Column 1	Column 2 Specific health effect Reduces dietary and biliary cholesterol absorption	Column 3	Column 4	Co	Column 5		
Food or property of food		Relevant population	Dietary context	Coi	nditio	ns	
Beta-glucan			Diet low in saturated fatty acids Diet containing 3 g	The	one follo foo	d must contain: e or more of the owing oat or barle ds:	
			of beta-glucan per day		(i) (ii)	oat bran; or wholegrain oats or	
					(iii)	wholegrain barley; and	
				(b)	ser	east 1 g per ving of beta-gluca n the foods listed a).	
*Carbohydrate	Contributes energy for normal metabolism			(a)	con 55%	arbohydrate must atribute at least % of the energy atent of the food; o	
				(b)	the (i)	food must: be a formulated meal replacement or a formulated supplementary food; and	
					(ii)	have a maximur 10% of *carbohydrate content from sugars.	
	Contributes energy for normal metabolism	Young children aged 1–3 years		The	be sup	d must: a formulated plementary food young children;	
				(b)	hav 10%	re a maximum for of *carbohydrate for the from sugars.	
Dietary fibre	Contributes to regular laxation			ger mal	The food must meet the general conditions for making a nutrition content claim about dietary fibre.		

Column 1	Column 2	Column 3	Column 4	Col	umn 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Cor	nditions
Eicosa- pentaenoic acid (EPA) and Docosa- hexaenoic acid	Contributes to heart health		Diet containing 500 mg of EPA and DHA per day	(a)	The food must contain a minimum of 50 mg EPA and DHA combined in a serving of food; and
(DHA) (but not Omega-3)				(b)	other than for fish or fish products with no added saturated fatty acids—the food contains:
					(i) as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and trans fatty acids; or
					(ii) no more than 5 g per 100 g saturated fatty acids and trans fatty acids.
Energy	Contributes energy for normal metabolism			The food must contain a minimum of 420 kJ of energy/serving	
	Contributes energy for normal metabolism	Young children aged 1–3 years	_	forn	food must be a nulated supplementary d for young children
Energy	Contributes to		Diet reduced in	The	food:
	weight loss or weight maintenance		energy and including regular exercise	(a)	meets the conditions for making a 'diet' nutrition content claim; or
				(b)	is a formulated meal replacement and contains no more than 1200 kJ per serving
Live yoghurt	Improves lactose	Individuals who		The	food must:
cultures	digestion	have difficulty digesting		(a)	be yoghurt or fermented milk; and
		lactose		(b)	contain at least 108 cfu/g (Lactobacillus delbrueckii subsp. bulgaricus and Streptococcus thermophilus).

Column 1	Column 2	Column 3	Column 4	Column 5	
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions	
*Phytosterols, phytostanols	Reduces dietary and biliary cholesterol		Diet low in saturated fatty	The food must:	
and their esters	absorption		acids	(a) meet the relevant conditions specified in the table to section S25—2; and	
			Diet containing 2 g of *phytosterols, phytostanols and their esters per day	(b) contain a minimum of 0.8 g *total plant sterol equivalents content per serving.	
Potassium	Necessary for normal water and electrolyte balance			The food contains no less than 200 mg of potassium/serving	
	Contributes to normal growth and development	Children			
	Contributes to normal functioning of the nervous system				
	Contributes to normal muscle function				
Protein	Necessary for tissue building and repair			The food must meet the general conditions for	
	Necessary for normal growth and development of bone	Children and adolescents aged 4 years and over		making a nutrition content claim about protein.	
	Contributes to the growth of muscle mass				
	Contributes to the maintenance of muscle mass				
	Contributes to the maintenance of normal bones		_		
	Necessary for normal growth and development	Children aged 4 years and over	_		
	Necessary for normal growth and development	Infants aged 6 months to 12 months		The food must be a food for infants and comply with subsection 2.9.2—8(2).	

Column 1	Column 2	Column 3	Column 4	Column 5	
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions	
Fruits and vegetables	Contributes to heart health		Diet containing an increased amount of fruit and vegetables; or	(i) j (ii) f (iii) v	ood is not: uice blend; or ruit juice; or regetable juice;
			Diet containing a high amount of fruit and	ì	a formulated beverage; or mineral water or
			vegetables	`´ s	spring water; or a non-alcoholic
				ì	peverage; or a brewed soft
				(drink; or fruit drink; or
				(ix) a	an electrolyte drink; or
				(x) a	an electrolyte drink base; and
				less t	od contains no han 90% fruit or able by weight.
Sugar or sugars	Contributes to dental		Good oral hygiene	The food:	
	health				nfectionery or ing gum; and
				(b) either	:
				((((((contains 0.2% or ess starch, dextrins, mono-, di- and oligosaccharides, or other ermentable carbohydrates combined; or
					f the food contains more than 0.2% ermentable carbohydrates, it must not lower blaque pH below 5.7 by bacterial ermentation during 30 minutes after consumption as measured by he indwelling blaque pH test, referred to in Identification of Low Caries Risk Dietary Components' by F.N. Imfeld, Volume 11, Monographs in Dral Science, 1983.

Column 1	Column 2	Column 3	Column 4	Column 5
Food or property of food	Specific health effect	Relevant population	Dietary context	Conditions
Chewing gum	Contributes to the maintenance of tooth mineralisation Contributes to the neutralisation of plaque acids		Chew the gum for at least 20 minutes after eating or drinking	The food is chewing gum and either: (a) contains 0.2% or less starch, dextrins, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or (b) if the food contains more than 0.2% fermentable carbohydrates, it must not lower plaque pH below 5.7 by bacterial fermentation during 30 minutes after consumption as measured by the indwelling plaque pH test, referred to in 'Identification of Low Caries Risk Dietary Components' by T.N. Imfeld, Volume 11, Monographs in Oral Science, 1983.
	Contributes to the reduction of oral dryness		Chew the gum when the mouth feels dry	

S4—6 Nutrient profiling scoring criterion

For this Code, the *NPSC (nutrient profiling scoring criterion) is:

NPSC

	Column 1	Column 2
Category score	NPSC category	The *nutrient profiling score must be less than
1	Beverages	1
2	Any food other than those included in category 1 or 3	4
3	(a) Cheese or processed cheese with calcium content greater than 320 mg/100 g; or	28
	(b) edible oil: or	
	(c) edible oil spread; or	
	(d) margarine; or	
	(e) butter.	

Note With regard to NPSC category 3(a), all other cheeses (with calcium content of less than or equal to 320 mg/100 g) are classified as an NPSC category 2 food.

As at 1 March 2016 30 Schedule 4

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Item [4] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [4] of the Schedule. The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017. Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations. Subclause 4(3) provides that, during the transition period, a food may comply with either: (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; but not a combination of both. Subclause 4(4) provides an exemption for stock-intrade that will apply from 18 January 2007. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act* 1991 unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Schedule 4 as in force on **1 March 2016** (up to Amendment No. 159). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on 7 December 2015.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted am = amended exp = expired or ceased to have effect rep = repealed

rs = repealed and substituted

Schedule 4 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00474— 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S4—2	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Text with definitions of 'maximum claimable amount' and 'reference quantity'. For application, saving and transitional provisions, see above table.
table to S4—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Entries for lactose, salt and sodium and omega-3 fatty acids in relation to references to the nutrition information panel. For application, saving and transitional provisions, see above table.
table to S4—3	159	F2015L01929 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Entry for vitamin or mineral (not including potassium or sodium) to permit nutrition content claims about sodium and salt in relation to foods (not beverages) containing alcohol. For application, saving and transitional provisions, see above table.