

# Schedule 5 Nutrient profiling scoring method

**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 4 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.

## S5—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 5 – Nutrient profiling scoring method*.

**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.

## S5—2 Steps in determining a nutrient profiling score

- (1) For a food in Category 1 in the table to section S4—6, calculate the food's:
  - (a) baseline points in accordance with section S5—3; then
  - (b) fruit and vegetable points in accordance with section S5—4 (V points); then
  - (c) protein points in accordance with section S5—5 (P points); then
  - (d) final score in accordance with section S5—7 (the nutrient profile score).

**Note** Category 1 foods do not score fibre (F) points.
- (2) For a food in Category 2 in the table to section S4—6, calculate the food's:
  - (a) baseline points in accordance with section S5—3; then
  - (b) fruit and vegetable points in accordance with section S5—4 (V points); then
  - (c) protein points in accordance with section S5—5 (P points); then
  - (d) fibre points in accordance with section S5—6 (F points); then
  - (e) final score in accordance with section S5—7 (the nutrient profile score).
- (3) For a food in Category 3 in the table to section S4—6, calculate the food's:
  - (a) baseline points in accordance with section S5—3; then
  - (b) fruit and vegetable points in accordance with section S5—4 (V points); then
  - (c) protein points in accordance with section S5—5 (P points); then
  - (d) fibre points in accordance with section S5—6 (F points); then
  - (e) final score in accordance with section S5—7 (the nutrient profile score).

## S5—3 Baseline Points

Calculate the baseline points for the average energy content and the average quantity of each nutrient in a unit quantity of the food (based on the units used in the nutrition information panel) using the following equation:

$$T = AEC + ASFA + ATS + AS$$

where:

**T** is the total baseline points.

**AEC** is the number of points for the average energy content in the unit quantity of the food:

- (a) for category 1 or category 2 foods—in table 1; and
- (b) for category 3 foods—in table 2.

**ASFA** is the number of points for the average quantity of saturated fatty acids in the unit quantity of the food:

- (a) for category 1 or category 2 foods—in table 1; and
- (b) for category 3 foods—in table 2.

**ATS** is the number of points for the average quantity of sugars in the unit quantity of the food:

- (a) for category 1 or category 2 foods—in table 1; and
- (b) for category 3 foods—in table 2.

**AS** is the number of points for the average quantity of sodium in the unit quantity of the food:

- (a) for category 1 or category 2 foods—in table 1; and
- (b) for category 3 foods—in table 2.

**Table 1—Baseline points for Category 1 or 2 foods**

<i>Baseline points</i>	<i>Average energy content (kJ) per unit quantity</i>	<i>Average saturated fatty acids (g) per unit quantity</i>	<i>Average sugars (g) per unit quantity</i>	<i>Average sodium (mg) per unit quantity</i>
0	≤ 335	≤ 1.0	≤ 5.0	≤ 90
1	> 335	> 1.0	> 5.0	> 90
2	> 670	> 2.0	> 9.0	> 180
3	> 1 005	> 3.0	> 13.5	> 270
4	> 1 340	> 4.0	> 18.0	> 360
5	> 1 675	> 5.0	> 22.5	> 450
6	> 2 010	> 6.0	> 27.0	> 540
7	> 2 345	> 7.0	> 31.0	> 630
8	> 2 680	> 8.0	> 36.0	> 720
9	> 3 015	> 9.0	> 40.0	> 810
10	> 3 350	> 10.0	> 45.0	> 900

**Table 2—Baseline points for Category 3 foods**

<i>Baseline points</i>	<i>Average energy content (kJ) per unit quantity</i>	<i>Average saturated fatty acids (g) per unit quantity</i>	<i>Average sugars (g) per unit quantity</i>	<i>Average sodium(mg) per unit quantity</i>
0	≤ 335	≤ 1.0	≤ 5.0	≤ 90
1	> 335	> 1.0	> 5.0	> 90
2	> 670	> 2.0	> 9.0	> 180
3	> 1 005	> 3.0	> 13.5	> 270
4	> 1 340	> 4.0	> 18.0	> 360
5	> 1 675	> 5.0	> 22.5	> 450
6	> 2 010	> 6.0	> 27.0	> 540
7	> 2 345	> 7.0	> 31.0	> 630
8	> 2 680	> 8.0	> 36.0	> 720
9	> 3 015	> 9.0	> 40.0	> 810
10	> 3 350	> 10.0	> 45.0	> 900
11	> 3 685	> 11.0		> 990

<b>Baseline points</b>	<b>Average energy content (kJ) per unit quantity</b>	<b>Average saturated fatty acids (g) per unit quantity</b>	<b>Average sugars (g) per unit quantity</b>	<b>Average sodium(mg) per unit quantity</b>
12		> 12.0		> 1 080
13		> 13.0		> 1 170
14		> 14.0		> 1 260
15		> 15.0		> 1 350
16		> 16.0		> 1 440
17		> 17.0		> 1 530
18		> 18.0		> 1 620
19		> 19.0		> 1 710
20		> 20.0		> 1 800
21		> 21.0		> 1 890
22		> 22.0		> 1 980
23		> 23.0		> 2 070
24		> 24.0		> 2 160
25		> 25.0		> 2 250
26		> 26.0		> 2 340
27		> 27.0		> 2 430
28		> 28.0		> 2 520
29		> 29.0		> 2 610
30		> 30.0		> 2 700

#### **S5—4 Fruit and vegetable points (V points)**

- (1) V points can be scored for fruits, vegetables, nuts and legumes including coconut, spices, herbs, fungi, seeds and algae (*fvnl*) including:
  - (a) *fvnl* that are fresh, cooked, frozen, canned, pickled or preserved; and
  - (b) *fvnl* that have been peeled, diced or cut (or otherwise reduced in size), puréed or dried.
- (2) V points cannot be scored for:
  - (a) a constituent, extract or isolate of a food mentioned in subsection (1); or
  - (b) cereal grains mentioned as a class of food in Schedule 22.

**Note** An example of a constituent, extract or isolate under paragraph (a) is peanut oil derived from peanuts. In this example, peanut oil would not be able to score V points. Other examples of extracts or isolates are fruit pectin and de-ionised juice.
- (3) Despite subsection (2), V points may be scored for:
  - (a) fruit juice or vegetable juice including concentrated juices and purées;
  - (b) coconut flesh (which is to be scored as a nut), whether juiced, dried or desiccated, but not processed coconut products such as coconut milk, coconut cream or coconut oil; and
  - (c) the water in the centre of the coconut.
- (4) Calculate the percentage of *fvnl* in the food in accordance with the appropriate method in Standard 1.2.10 and not the form of the food determined in accordance with section 1.2.7—7.

**Note** The effect of subsection (4) is to make it a requirement to determine the percentage of *fvnl* using only the appropriate method in Standard 1.2.10. For this paragraph only, it is not necessary to consider the form of the food determined by section 1.2.7—7.

- (5) Use Column 1 of Table 3 if the fruit or vegetables in the food are all concentrated (including dried).
- Note** For example, if dried fruit and tomato paste are the components of the food for which V points can be scored, Column 1 should be used.
- (6) Use Column 2 of Table 3 if:
- there are no concentrated (or dried) fruit or vegetables in the food; or
  - the percentages of all concentrated ingredients are calculated based on the ingredient when reconstituted (according to subsection 1.2.10—4(3) or subsection 1.2.10—4(4)); or
  - the food contains a mixture of concentrated fruit or vegetables and non-concentrated fvnl (after following the equation mentioned in subsection (8)); or
  - the food is potato crisps or a similar low moisture vegetable product.
- (7) Work out the V points (to a maximum of 8) in accordance with Table 3.

**Table 3—V Points**

	<b>Column 1</b>	<b>Column 2</b>
<i>Points</i>	<i>% concentrated fruit or vegetables</i>	<i>% fvnl</i>
0	< 25	≤ 40
1	≥ 25	> 40
2	≥ 43	> 60
5	≥ 67	> 80
8	= 100	= 100

- (8) If the food contains a mixture of concentrated fruit or vegetables and non-concentrated fvnl, the percentage of total fvnl must be worked out as follows:

$$P = \frac{NC + (2 \times C)}{NC + (2 \times C) + NI} \times \frac{100}{1}$$

where:

**NC** is the percentage of non-concentrated fvnl ingredients in the food determined using the appropriate calculation method in Standard 1.2.10.

**C** is the percentage of concentrated fruit or vegetable ingredients in the food determined using the appropriate calculation method in Standard 1.2.10.

**NI** is the percentage of non-fvnl ingredients in the food determined using the appropriate calculation method outlined in Standard 1.2.10.

- (9) For the equation in subsection (8), potato crisps and similar low moisture vegetable products are taken to be non-concentrated.

## **S5—5**

### **Protein points (P points)**

- Use Table 4 to determine the 'P points' scored, depending on the average quantity of protein in 100 g or 100 mL of the food product (based on the units used in the nutrition information panel). A maximum of five points can be awarded.
- Foods that score ≥ 13 baseline points are not permitted to score points for protein unless they score five or more V points.

**Table 4—P Points**

<i>Points</i>	<i>Protein (g) per 100 g or 100 mL</i>
0	≤ 1.6
1	> 1.6
2	≥ 3.2
3	> 4.8
4	> 6.4
5	> 8.0

**S5—6**

**Fibre points (F points)**

- (1) Use Table 5 to determine the 'F points' scored, depending on the average quantity of \*dietary fibre in 100 g or 100 mL of the food product (based on the units used in the nutrition information panel). A maximum of five points can be awarded.
- (2) The prescribed method of analysis to determine total dietary fibre is outlined in S11—4.

**Table 5—F Points**

<i>Points</i>	<i>Dietary fibre (g) per 100 g or 100 mL</i>
0	≤0.9
1	>0.9
2	>1.9
3	>2.8
4	>3.7
5	>4.7

- (3) Category 1 foods do not score F points.

**S5—7**

**Calculating the final score**

Calculate the final score using the following equation:

$$F = BP - VP - PP - FP$$

where:

**F** is the final score.

**BP** is the number of baseline points.

**VP** is the number of V points.

**PP** is the number of P points.

**FP** is the number of F points.

## Application, saving and transitional provisions

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

<b>Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content &amp; Health Claims)</b>				
<b>Instrument items affected</b>	<b>Amendment No.</b>	<b>FRLI registration Gazette</b>	<b>Instrument's transitional provision</b>	<b>Description of transitional arrangement</b>
Item [5] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	<p>Clause 4 establishes a transitional arrangement for variations to the Code made by Item [5] of the Schedule.</p> <p><b>The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.</b></p> <p>Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations.</p> <p>Subclause 4(3) provides that, during the transition period, a food may comply with either:</p> <ul style="list-style-type: none"> <li>(a) the Code as in force without the above variations;</li> <li>or</li> <li>(b) the Code as amended by the above variations;</li> </ul> <p>but not a combination of both.</p> <p>Subclause 4(4) provides an exemption for stock-in-trade 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.</p>

## 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 5 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 5** was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00475— 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
S5—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Clarify calculations. <i>For application, saving and transitional provisions, see above table.</i>
tables 1 and 2 to S5—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Headings to Tables 1 and 2 in relation to sugars. <i>For application, saving and transitional provisions, see above table.</i>
S5—5(1)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Clarify calculation. <i>For application, saving and transitional provisions, see above table.</i>
S5—6(1)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Clarify calculation. <i>For application, saving and transitional provisions, see above table.</i>