

NUTRIENT PROFILING SCORING CRITERIA

Part A - Preliminary

To determine if a food product meets the nutrient profiling scoring criteria to be eligible to carry a health claim, glycemic index claim or a diet claim, the following steps must be taken under the following Parts in Table 1-

Table 1

Part	Steps
Part B	For all food products – determine the category of food product.
Part C	For Category 1 and 2 food products - <ul style="list-style-type: none"> - (a) calculate baseline points; - (b) calculate the fruit and vegetable points (V points); - (c) calculate protein points (P points); - (d) calculate fibre points (F points); - (e) calculate final score.
Part D	For Category 3 food products - <ul style="list-style-type: none"> - (a) calculate baseline points; - (b) calculate the fruit and vegetable points (V points); - (c) calculate protein points (P points); - (d) calculate fibre points (F points); - (e) calculate final score.
Part E	For all food products assess the final score to determine if the food meets the scoring criteria.

Part B - Determine the category of food product

Use Table 2 to determine the applicable category of food product.

Table 2

Category	Food product
Category 1	Beverages
Category 2	Foods other than those included in Category 1 or 3.
Category 3	<ul style="list-style-type: none"> (a) cheese and processed cheese as defined in Standard 2.5.4 (with calcium content >320 mg/100 g); and (b) edible oil as defined in Standard 2.4.1; and (c) edible oil spreads as defined in Standard 2.4.2; and (d) margarine as defined in Standard 2.4.2; and (e) butter as defined in Standard 2.5.5 <p>All other cheeses (with calcium content ≤320 mg/100g) are classified as a category 2 food product.</p>

Part C - Calculate points for Category 1 and 2 food products

STEP 1 - BASELINE POINTS

1.1 Use the formula in clause 1.3 and the information in Table 3 to work out the baseline points (up to 10 for each nutrient), for the content of each nutrient in 100 g or 100 ml of the food product (based on the units used in the nutrition information panel).

1.2 The information mentioned in Table 3 must be worked out in accordance with the Table to clause 6 of this Standard.

Table 3

Baseline points	Average energy content (kJ) per 100 g/100 ml	Saturated fatty acids (g) per 100 g/100 ml	Total sugars (g) per 100 g/100 ml	Sodium (mg) per 100 g/100 ml
0	≤335	≤1.0	≤5.0	≤90
1	>335	>1.0	>5.0	>90
2	>670	>2.0	>9.0	>180
3	>1005	>3.0	>13.5	>270
4	>1340	>4.0	>18.0	>360
5	>1675	>5.0	>22.5	>450
6	>2010	>6.0	>27.0	>540
7	>2345	>7.0	>31.0	>630
8	>2680	>8.0	>36.0	>720
9	>3015	>9.0	>40.0	>810
10	>3350	>10.0	>45.0	>900

1.3 Calculate the baseline points using the following formula:

Total baseline points = (points for average energy content) + (points for saturated fatty acids) + (points for total sugars) + (points for sodium)

STEP 2 - CALCULATE FRUIT AND VEGETABLE POINTS (*V POINTS*)

- 2.1 V points can be scored for -
- fruits, vegetables, nuts and legumes including coconut, spices, herbs, fungi, seeds and algae (*fvn*).
 - fvn* that are fresh, cooked, frozen, tinned, pickled or preserved.
 - fvn* that have been peeled, reduced in size, puréed or dried.
 - fruit juice or vegetable juice as standardised in Standard 2.6.1 including concentrated juices and purees.

2.2 V points cannot be scored for -

- (a) a constituent or extract of the food mentioned in clause 2.1 (e.g. oil derived from peanuts).
- (b) food mentioned in clause 2.1, if the edible portion is not present in a typical proportion of the food (e.g. fruit, where the fibre has been removed).
- (c) cereal grains mentioned as a class of food in Schedule 4 of Standard 1.4.2.

Examples

A 100% spreadable fruit jam (ingredients figs (55%), de-ionised grape juice, fruit pectin and lemon juice) cannot score the maximum V points, as V points cannot be scored for deionised fruit juice and fruit pectin.

2.3 For coconut -

- (a) the coconut flesh can be scored as nut; and
- (b) the water in the centre of the coconut can be scored as 100% fruit juice; and
- (c) V points cannot be scored for coconut that is processed beyond the original product being juiced or dried (e.g. coconut cream, coconut milk, cophu).

2.4 Calculate the percentage of *fvn* in the food in accordance with the appropriate method in Standard 1.2.10.

2.5 Use Column 1 of Table 4 if the fruit or vegetables in the food product are all concentrated (including dried).

Example

If dried fruit and tomato paste are the components of the food product for which V points can be scored, column 1 should be used.

2.6 Use Column 2 of Table 4 if -

- (a) there are no concentrated (or dried) fruit or vegetables in the food product; or
- (b) the percentage of all concentrated ingredients are calculated based on the ingredient when reconstituted (according to subclauses 3(3) or (4) of Standard 1.2.10); or
- (c) the food product contains a mixture of concentrated and not concentrated *fvn*/sources (after following the formula mentioned in clause 2.8); or
- (d) the food product is potato crisps or a similar low moisture vegetable product.

2.7 Work out the V points (to a maximum of 8) in accordance with Table 4 -

Table 4

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

2.8 If the food product contains a mixture of concentrated and non concentrated *fvnl* sources, the percentage must be worked out as follows -

$$\frac{(\% \text{ non concentrated } fvnl) + (2 \times \% \text{ concentrated } fvnl)}{(\% \text{ non concentrated } fvnl) + (2 \times \% \text{ concentrated } fvnl) + \% \text{ non } fvnl \text{ ingredient}} \times \frac{100}{1}$$

where -

% non concentrated/concentrated *fvnl* means the percentage of *fvnl* in the food determined using the appropriate calculation methods outlined in Standard 1.2.10.

fvnl means fruits, vegetables, nuts, and legumes including coconut, spices, herbs, fungi, seeds and algae.

2.9 For the formula in clause 2.8, potato crisps and similar low moisture vegetable products are taken to be non-concentrated.

STEP 3 - CALCULATE PROTEIN POINTS (*P POINTS*)

3.1 Use Table 5 to determine the 'P Points' scored, depending on the amount of protein in the food product. A maximum of five points can be awarded.

3.2 Food products that score ≥13 baseline points are not permitted to score points for protein unless they score five or more points for *fvnl*.

Table 5

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

STEP 4 - CALCULATE FIBRE POINTS (*F POINTS*)

4.1 Use Table 6 to determine the 'F Points' scored, depending on the amount of dietary fibre in the food product. A maximum of five points can be awarded.

4.2 The prescribed method of analysis to determine total dietary fibre is outlined in clause 12 of Standard 1.2.8.

Table 6

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

STEP 5 - CALCULATE FINAL SCORE

5.1 Calculate the final score using the following formula:

$$\text{Final Score} = \text{baseline points} - (\text{V points}) - (\text{P points}) - (\text{F points})$$

5.2 Determine whether the food product meets the nutrient profiling scoring criteria set out in Table 8 in Part E in order to be eligible to carry a health claim, glycemic index claim or diet claim.

PART D - Calculate points for category 3 food products

Part D is to be completed for category 3 food products only.

STEP 1 - CALCULATE BASELINE POINTS

1.1 Use the formula in clause 1.2 and the information about the content of each nutrient in 100 g or 100 ml of the food product mentioned in Table 7, to determine the baseline points scored.

Table 7

Points	Average energy content (kJ) per 100 g or 100 ml	Saturated fatty acids (g) per 100 g or 100 ml	Total sugars (g) per 100 g or 100 ml	Sodium (mg) per 100 g or 100 ml
0	≤ 335	≤1.0	≤ 5.0	≤ 90
1	>335	>1.0	>5.0	>90
2	>670	>2.0	>9.0	>180
3	>1005	>3.0	>13.5	>270
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6	>2010	>6.0	>27.0	>540
7	>2345	>7.0	>31.0	>630
8	>2680	>8.0	>36.0	>720
9	>3015	>9.0	>40.0	>810
10	>3350	>10.0	>45.0	>900
11	>3685	>11.0		>990
12		>12.0		>1080

13		>13.0		>1170
14		>14.0		>1260
15		>15.0		>1350
16		>16.0		>1440
17		>17.0		>1530
18		>18		>1620
19		>19.0		>1710
20		>20.0		>1800
21		>21.0		>1890
22		>22.0		>1980
23		>23.0		>2070
24		>24.0		>2160
25		>25.0		>2250
26		>26.0		>2340
27		>27.0		>2430
28		>28.0		>2520
29		>29.0		>2610
30		>30.0		>2700

1.2 Calculate the baseline points using the following formula:

Total baseline points = (points for average energy content) + (points for saturated fatty acids) + (points for total sugars) + (points for sodium)

STEP 2 - CALCULATE FRUIT AND VEGETABLE POINTS (V POINTS)

Use the clauses in step 2 of Part C to calculate the fruit and vegetable points.

STEP 3 - CALCULATE PROTEIN POINTS (P POINTS)

Use the clauses in step 3 of Part C to calculate protein points.

STEP 4 - CALCULATE FIBRE POINTS (F POINTS)

Use the clauses in step 4 of Part C to calculate fibre points.

PART E - Assessment of the Final Score

Use Table 8 to compare the final score to ascertain if the food product meets the nutrient profiling scoring criteria, in order to be eligible to carry a health claim, glycemic index claim or diet claim.

Table 8

Food product	Final score	Meets the nutrient profiling scoring criteria to make a health claim, glycemic index claim or diet claim
Category 1	< 1	Yes
Category 2	< 4	Yes
Category 3	< 28	Yes