## Nutritional criteria advertising for foods aimed at children - Advertising Code for Food Products 2019 update

For reference servings, see portion list. This list contains the most widely used portion sizes, unless indicated otherwise on the product packaging

Examples	Energy (kcal per portion)	Sodium (mg/100 gram or mg/100 ml)	Saturated Fat (g/100gr or g/100 ml)	Sugars (g/100 g of g/100 ml)	Recommended substance / components
Oils and fats (all types), margarine, spreads, butter blends, solid or liquid baking and frying fats	≤ 85	≤500	<33% of the total fat is saturated fat (trans fat count as SF).	(5)	≥ 25% of total fat is polyunsaturated fat
Subcategory B: Emulsion-based sauces.	These form only a small part of a	n meal.			
Mayonnaise, salad dressing, marinades, vinaigrettes	<u>&lt;</u> 85	<u>&lt;</u> 750	< 33% of the total fat is saturated fat (trans fat	<u>&lt;</u> 5	>25% of total fat is polyunsaturated fat
. 3	and derived products other	than oils. Potatoes count as	counted as SF).  a subcategory of vegetables, as	do legumes	ļ., ,
Category 2: Fruit, vegetables, seeds	•		a subcategory of vegetables, as		. ,
Category 2: Fruit, vegetables, seeds	•		a subcategory of vegetables, as		
Category 2: Fruit, vegetables, seeds subcategory A: Products of fruits and vegetable with cheese gratin, vegetable preserves in jar or tin, baked beans, fruit compote, fruit in	getables except oils and potatoe <a href="mailto:serif">&lt; 170</a>	es (> 50 g of fruit and / or vege	a subcategory of vegetables, as tables per 100 grams of finished pro	duct) that form an important cor	At least half a recommended daily intake of fruit and / or vegetable

<sup>&</sup>lt;sup>1</sup> Butter is excluded from this category, as it is not advertised to children.
<sup>2</sup> Exceptions are 100% vegetable and / or fruit, including juices thereof, and 100% nuts, seeds and mixtures thereof, to which no salt, sugar or fat is added.

Category 2: Fruits, vegetables, seeds and derived products other than oils. Potatoes count as a subcategory of vegetables, as do legumes								
Subcategory C: Potato chips and potato-based dry savoury snacks, including those made from potato dough.								
Examples	Energy (kcal per portion)	Sodium (mg/100 gram of mg/100 ml)	Saturated fat (g/100gr of g/100 ml)	Sugars if relevant (g/100 g of g/100 ml)	Recommended substances / components			
Potato chips	<u>&lt;</u> 170	<u>&lt;</u> 670	≤10% kcal from SF	≤10	≥3 gr/100 gr fibre and/or ≥70% of the unsaturated fat of the total fat content			
Extruded snacks, stackable chips	<u>&lt;</u> 170	≤900³	≤10% kcal from SF	<u>&lt;</u> 10	≥3 gr/100 gr fibre and/or ≥70% of the unsaturated fat of the total fat content			
Subcategory D: Seeds and nuts	5							
Salted or spiced nuts, mixed nuts, mixed nuts- fruits, peanut butter.	<u>&lt;</u> 200	<u>&lt;</u> 670	≤10	<u>≺</u> 15	Nutrients present in the seeds and nuts			
Subcategory E: Cooking sauces meal.	Subcategory E: Cooking sauces based on fruits / vegetables (all sauces based on vegetable / fruit with > 50 g vegetable / fruit to finished product) which form an important component of meal.							
Tomato Sauce, Pasta Sauce	<u>&lt;</u> 100	<u>&lt;</u> 500	<u>&lt;</u> 1.5	<u>&lt; 10</u>	Nutrients provided by the ingredients			
Subcategory F: Fruit / vegetabl	e juices (condiments) consisting	> of vegetable / fruit but which	form only a limited part of a me	eal.				
Tomato ketchup, chutney	<u>&lt; 8</u> 5	<u>&lt;</u> 750	<u>&lt;</u> 1.5	<u>&lt; 2</u> 5	Nutrients provided by the ingredients			

-

 $<sup>^{\</sup>rm 3}$  Temporary exception. Will also become 670 in due course

Examples	Energy (kcal per portion)	Sodium (mg/100 gram or mg/100 ml)	Saturated fat (g/100gr or g/100 ml)	Sugars if relevant (g/100 g of g/100 ml)	Recommended substances / components
Meatballs, salami, grilled and / or cooked ham, chicken breast, sausages.	<u>&lt;</u> 170	<u>&lt;</u> 800	<u>&lt; 6</u>	<u>(&lt;</u> 5)	≥12% of the energy derived from protein
Category 4: Fish products: all k	inds of processed fish, crustace	eans and shellfish products (at	least 50% of the final product)		
Fried haddock, fried fish, fish fingers, sour mussels, canned tuna.	$ \leq 170 $ or > 170 if $ \geq 25\%$ of the total fat is monounsaturated fat	<u>&lt;</u> 450	< 33% total fat is saturated fat	(≤5)	≥12% of the energy derived from protein
Category 5: dairy produce	ther than choose At least 40%	dainy contant of the total finishes	I product in 100 gr / ml <sup>4</sup>		
Milk and milk substitutes, yoghurts, sweet or soft cheese, curd, fermented beverages, dairy desserts.	ether than cheese. At least 40% of the character of th	Salry content of the total finished <300	< 2.6	<u>&lt;</u> 13.5	Protein ≥12% or ≥2g/100g or 100 ml. And/or At least one source of calcium, one B vitamin or vitamin D
Subcategory B: Cheese / cheese	and savoury dairy-based produc	ts. At least 50% dairy content of	the total finished product in 100 g	r	
Hard and semi-hard cheeses	<u>&lt; 85</u>	≤900 if SF ≤ 15 or ≤800 if SF ≤ 16	≤ 15 if sodium ≤ 900 ≤ 16 if sodium ≤ 800	(<5)	At least one source of calcium, one B vitamin or vitamin D
Other cheeses, cottage cheese and savoury dairy-based products.	<u>&lt;</u> 170	<u>&lt;</u> 800	<u>&lt; 10</u>	<u>&lt;</u> 8	At least one source of calcium, vitamin B12 or vitamin B2

<sup>4</sup> This definition of dairy is in line with the Codex Alimentarius (or Food Code)

Category 6: Cereal-based pro	oducts tries and other cereal-based products	(grain / flour must be the main ingre	adient)		
Examples	Energy (kcal per portion)	Sodium (mg/100 gram of mg/100 ml)	Saturated fat (g/100gr or g/100 ml)	Sugars if relevant (g/100 g of g/100 ml)	Recommended foodstuffs/elements
Biscuit, cookies, cereal bars	<u>&lt;</u> 170⁵	<u>&lt;</u> 450	<u>&lt; 9</u> .	<u>&lt;</u> 32	Protein (> 3 g/100g) and/or wholemeal flour and/or20% energy of unsaturated fat and > 70% of unsaturated fat to total fat
Subcategory B: Savoury biscuits	, pastries and other grain-based p	products, including dough-base	d		
Savoury crackers, popcorn- based snacks, popcorn, pretzels	<u>&lt; 1</u> 70	<u>&lt;</u> 900 <sup>6</sup>	< 10% kcal of saturated fat	<u>&lt;</u> 10-	Fibre ( <u>&gt;</u> 3 g/100g) and/or <u>&gt;</u> 70% unsaturated fat to total fat
Subcategory C: Breakfast cerea	lls, including corn gruel.				
Cornflakes, puffed rice, porridge, etc.	<u>&lt;</u> 210	<u>&lt;</u> 450	<u>&lt;</u> 5	<u>&lt;</u> 30	Fibre ( <u>&gt;</u> 3 g/100g) and/or wholemeal flour
Subcategory D: cereal products	except breakfast cereals, biscui	ts or pastries			
Bread, rusks, rice, noodles, pasta, polenta	<u>&lt;</u> 340	<u>&lt;</u> 500	<u>&lt;</u> 5	<u>&lt;</u> 5	Fibre (≥ 3 g/100g) and/or wholemeal flour

<sup>&</sup>lt;sup>5</sup> This 170 kcal / portion deviates from the 200 kcal as included in the criteria in the EU Pledge. The reason for this is that in the Netherlands there is a preference to equalize the calorific value per portion for "extras" as much as possible. For this reason, the maximum levels of saturated fat and sugars have also been slightly adjusted

<sup>&</sup>lt;sup>6</sup> Temporarily high; will become 670 in due course

## Category 7: Soups, pre-cooked meals, main dishes and filled sandwiches / rolls

Subcategory A: Soups: all kinds of soup and soup meals containing at least one component of the following: 30 grams of fruit, vegetables, grains, fish, milk or a combination thereof (calculated as fresh equivalents) per serving. (Threshold values are applicable to foods such as prepared, ready-to-eat, in line with the manufacturer's instructions)

(calculated as fresh equivalents) per serving. (Threshold values are applicable to foods such as prepared, ready-to-eat, in line with the manufacturer's instructions)							
Examples	Energy (kcal per portion)	Sodium (mg/100 gram of mg/100 ml)	Saturated fat (g/100gr or g/100 ml)	Sugars if relevant (g/100 g of g/100 ml)	Recommended substances / components		
Cans of tomato soup, ready- made vegetable soup, soup in a bag	<u>&lt;</u> 170	<u>&lt;</u> 350	<u>&lt;</u> 1.5.	<u>&lt;</u> 7.5	Nutrients present in the required ingredients		
Subcategory B: Pre-cooked meals, main dishes and filled sandwiches / rolls: all kinds of dishes and sandwiches that contain at least two components of the following: 30 grams of fruit, vegetables, cereals, meat, fish, milk or a combination thereof (calculated as fresh-equivalent per serving.) Threshold values are applicable to the product as prepared, ready-to-eat, in line with the manufacturer's instructions.							
Pasta salad with vegetables, noodles with sauce, pizza,	<u>&lt;</u> 425	<u>&lt;</u> 400	≤ 5	<u>≤</u> 7.5	Nutrients present in the		

sandwiches, moussaka, filled pancakes	<u>&lt;</u> 425	<u>&lt;</u> 400	<u>&lt;</u> 5	<u>&lt;</u> 7.5	required ingredients
Category 8: Meals The combin	ation of products served as a mea	I (main course with side dish and	a drink) for breakfast, lunch or dir	nner	
Children's meals	≤ 510/meal <sup>7</sup> ≤ 340/meal <sup>8</sup>	<u>≤</u> 660/meal	10% calories from saturated fat	20/meal (excl. sugar naturally present in fruit, juice, dairy)	Each meal should contain at least 1 portion of fruit/vegetables <sup>9</sup> and/or 1 portion of juice <sup>10</sup> and/or 1 portion of dairy that meets the relevant criteria or milk <sup>119</sup> and / or 1 portion of whole grain <sup>12</sup>
Category 9: Ice cream - All kind	ds of ice cream				
Ice cream, water ice, popsicles, sorbet	<u>&lt;</u> 110	<u>≤</u> 120	<u>&lt;</u> 5	<u>&lt;20</u>	-

<sup>&</sup>lt;sup>7</sup> For lunch/dinner (30% daily energy)

<sup>&</sup>lt;sup>8</sup> For breakfast (20% daily energy)

<sup>&</sup>lt;sup>9</sup> 60-80 grams of fruit / veg

<sup>&</sup>lt;sup>10</sup> 150-250 ml of juice

<sup>&</sup>lt;sup>11</sup> 30 grams of cheese/100-150 g of yoghurt, 150-250 ml of milk

<sup>&</sup>lt;sup>12</sup> Product with > 8 grams of whole grains.

Category 10: Sweet spreads (	all types of sweet spreads, excluding	jam, fruit spreads and peanut b	utter).		
Examples	Energy (kcal per portion)	Sodium (mg/100 gram of mg/100 ml)	Saturated fat (g/100gr of g/100 ml)	Sugars if relevant (g/100 g of g/100 ml)	Recommended substances / components
Fruit-flavoured sprinkles, coconut bread	EN: ≤ 350 kcal/100 g (53 kcal/portion of15g)	≤ 400	≤ 4	≤ 30	-
Category 10: non-alcoholic	drinks				•
Fruit lemonades, diluted syrups, nectars, certain soft drinks <sup>13</sup>	EN: ≤ 30 kcal/100ml (75 kcal/portion of 250 ml)	Sodium: ≤ 20 mg/100 g	Saturated fat: ≤ 1.1 g/100 g	≤7.5 (Alcohol: <0.5%)	-
Exceptions:					-
(no nutritional criteria, no ad	vertising to children under 12 yea	ers)	-		
Sugar and sugar-based produc	ts, including chocolate and chocola	te products, jam or marmalade, s	ugar, honey or syrup; confectioner	y and other sugar products <sup>14</sup>	
(outside the nutritional criter	ria; advertising aimed at children	7 to 12 years old)		·	·
Water					

<sup>&</sup>lt;sup>13</sup> Soft-drink manufacturers affiliated to UNESDA state no advertising to children up to 12 years for their products, even for low calorie variants <sup>14</sup> Sugar-free chewing gum and sugar-free mints are excluded, outside the scope of the criteria stated here.