## NPPM PART A: nutritional and ingredient **Failure rates,** n(%) and mean (standard deviation) in failing products

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Product group** | **Sub-category description** | **n** | **n** | **Energy density ≥60kcal/ 100g\*** | **Added water ≤25%** | **Energy per suggested serve ≤50kcal** | **Sodium ≤50 or ≤100mg if name cheese\*** | **Total sugar ≤15% of total energy** | **Added free sugar or sweetening agent1** | **Total protein****(g/100kcal) & protein weight** | **Protein ingredient minimum percent** | **Total fat****(g/100kcal)****(no trans)2** | **Fruit content3****(% weight)** |
| **Dry cereals and starches** | Contains milk, prepare with water | X | x | X (x%)Mean in fails X(x)\*≥80kcal/ 100g as eaten | / | / | X (x%)Mean in fails X(x) | / | X (x%) | ≤5.5g12,13 | / | X (x%)≤4.5g | X (x%)≤10% dry weight |
| Contains no milk, prep. with water (e.g. pasta) | X | / | / | X (x%)≤4.5g |
| Contains no milk, prepare with milk | X | / | / | X (x%)≤3.3g |
| **Dairy foods** | Dairy-based foods, desserts and cereals | X | X | X (x%)Mean in fails X(x) | / | / | X (x%)Mean in fails X(x) | / | X (x%) | / | / | X (x%)≤4.5g | X (x%)≤5% (max. 2% dry) |
| **Fruit & vegetable purees/ smoothies and fruit desserts** | Fruit-containing product, including breakfast/ dairy | X | X | X (x%)Mean in fails X(x) | / | / | X (x%)Mean in fails X(x) | / | X (x%) | / | / | X (x%)≤4.5g | / |
| Vegetable only product | X | / | X (x%) | / | X (x%)Mean in fails X(x) | / | X (x%) | / | / | X (x%)≤4.5g | X (x%)None |
| **Savoury meals/ meal components: combinations of starches, vegetables, dairy and/or traditional protein 5,6,7**Traditional protein sources include any meat, offal, poultry or fish | Food WITHOUTprotein**5** or cheese named | X | X | X (x%)Mean in fails X(x) | / | / | Overall: xMeals no cheese: xMeals with cheese: x | X (x%)Mean in fails X(x) | X (x%) | x≥3g12,13 | / | X (x%)≤4.5g | X (x%)≤5% (max. 2% dry) |
| Food WITH CHEESE named but no protein | X | x≥3g12,13 | / | X (x%)≤6g |
| Food with protein**5** source NOT named first | X | x≥3g | x≥8%12,13 | X (x%)≤4.5g |
| Food with protein**5** source named FIRST | X | x≥4g | x≥10%12,13 | X (x%)≤6g |
| Protein**5** source is ONLY named food | X | x≥7g | x≥40%12,13 | X (x%)≤6g |
| **Snacks and finger foods** | Fruit | X | X | / | / | X (x%)Mean in fails X(x) | X (x%)Mean in fails X(x) | / | X (x%) | / | / | X (x%)≤4.5g | X (x%)100% fruit |
| Dry or semi-dry snacks and finger foods | X | / | / | X (x%)Mean in fails X(x) | X (x%)Mean in fails X(x) | X (x%) | x≤5.5g (if biscuit contains milk) 12,13 | / | X (x%)≤4.5gMean in fails x (x) | / |
| **Ingredients** | Ingredients | X | X | / | / | / | X (x%)Mean in fails X(x)\* | / | X (x%) | / | / | / | X (x%)None |
| **TOTAL FAIL n(%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** |
| **Missing n(%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** |
| **Confectionery** | Confectionery | X | X | Not appropriate for sale / not assessed further |
| **Drinks** | Drinks | x | X | Not appropriate for sale / not assessed further |

\*Note that the sodium density may appear inflated/excessive for ingredients or meal components that have not been evaluated ‘as consumed’ e.g. Stock or Pasta sauce

##  NPPM PART B: labelling and marketing **Failure rates,** n(%) and mean (standard deviation) in failing products

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Product group** | **Sub-category description** | **n** | **n** | **Age label 6+ months4** | **Age limit for purees 12 months** | **FOP high-sugar flag8****(% Energy)** | Has spout warning (if has a spout) | Suitable preparation instructions | Misleading name | Inappropriate claims | Missing ingredient information | Promotion and protection of breastfeeding statement |
| **Dry cereals and starches** | Contains milk, prepare with water | X | x | X (x%) | / | X (x%)Mean in fails X(x)≥30% | / | X (x%) | X (x%) | X (x%) | X (x%) | X (x%) |
| Contains no milk, prepare with water (e.g. pasta) | X | / |
| Contains no milk, prepare with milk | X | / |
| **Dairy foods** | Dairy-based foods, desserts and cereals | X | X | X (x%) | x | X (x%)Mean in fails X(x)≥40% | X (x%) | / | X (x%) | X (x%) | X (x%) | X (x%) |
| **Fruit & vegetable purees/ smoothies and fruit desserts** | Fruit-containing product, including breakfast/ dairy | X | X | X (x%) | x | X (x%)Mean in fails X(x)≥30% | X (x%) | / | X (x%) | X (x%) | X (x%) | X (x%) |
| Vegetable only product | X | X (x%) | x | X (x%)Mean in fails X(x)≥30% | X (x%) | / | X (x%) | X (x%) | X (x%) | X (x%) |
| **Savoury meals/ meal components: combinations of starches, vegetables, dairy and/or traditional protein 5,6,7**Traditional protein sources include any meat, offal, poultry or fish | Food WITHOUT protein**5** or cheese named | X | X | X (x%) | x | / | X (x%) | Meal components only | X (x%) | X (x%) | X (x%) | X (x%) |
| Food WITH CHEESE named but no protein | X | x | / |
| Food with protein**5** source NOT named first | X | x | / |
| Food with protein**5** source named FIRST | X | x | / |
| Protein**5** source is ONLY named food | X | x | / |
| **Snacks and finger foods** | Fruit | X | X | X (x%) | / | X (x%)Mean in fails X(x)≥30% (dry fruit only) | / | / | X (x%) | X (x%) | X (x%) | X (x%) |
| Dry or semi-dry snacks and finger foods | X | X (x%) | / | / |
| **Ingredients** | Ingredients | X | X | X (x%) | / | / | / | X (x%) | X (x%) | X (x%) | X (x%) | X (x%) |
| **TOTAL FAIL n(%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** | **X (x%)** |
| **Confectionery** | Confectionery | X | X | Not appropriate for sale / not assessed further |
| **Drinks** | Drinks | x | X | Not appropriate for sale / not assessed further |

**Colour key:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| White: not applicable or none evaluated | Green: 0% failure rate (i.e. 100% compliance) | Yellow: 1-10% failure rate | Orange: 11-20% failure rate | Red: >20% failure rate | Grey text indicates the category thresholds |

Footnotes to Tables A & B

1 Added free sugars and sweeteners include:

1. All mono- and disaccharides (including sugars derived from fruits, sugarcane, palms or root vegetables etc.);
2. All syrups, nectars and honey (including molasses/agave/maple/blossom nectar/malted barley syrup/brown rice syrup etc.);
3. fruit juices or concentrated/powdered fruit juice, excluding lemon or lime juice (e.g. pear juice, concentrated apple juice or powdered mango juice). See footnote #3 on permitted fruit use;
4. non-sugar sweeteners (such as saccharin, acesulfame, aspartame, sucralose or stevia etc.).

2 No product may contain industrially-produced trans-fatty acids

3 Notes on fruit:

* + 1. Tomatoes, avocadoes and coconut are not classed as fruits for this purpose;
		2. Unsweetened whole or chopped fruits, and dry whole or chopped 100% fruits are permitted as in category 5.1;
		3. Blended, pulped, puréed or powdered 100% fruits (i.e. not juice) (including pureed/powdered dried fruit) are only permitted in specified quantities by weight, as they are high in liberated sugars.

4 Notes on recommended age ranges displayed on packs and all related promotional materials:

1. No product should state or imply product suitability for babies under 6 months of age, including through use of images.
2. Products that are blended/pureed should have an upper age limit of 12 months. This applies to pureed and smooth products sold for babies before they are able to chew or accept more textured foods (e.g. pureed fruit/vegetables, processed oatmeal porridge or a blended meal). Naturally smooth and unmacerated foods like yogurt, risotto or porridge are exempt.
3. A narrower age range than indicated may be displayed on pack according to product consistency (e.g. 18-36 months for crunchy snacks).

5 Note that traditional protein sources include any meat, offal, poultry or fish.

6 Note that the front of pack and legal product names and order of foods may differ. Follow the front-of-pack names for product categorisation where possible.

7 For meal-components (e.g. pasta sauce): Thresholds apply to foods as eaten, where preparation details are provided

8 A front-of-pack indicator, label or flag is required when the total energy from sugar exceeds specified thresholds [30% total energy = 7.5 g/100 kcal; 40% total energy = 10 g/100 kcal]. The label should conform to pre-specified requirements, e.g. be clearly positioned and with moderate size text.

9 Minimum 25% cereal for rusks, crackers and biscuits.

10 Fruit chews include any dried and processed fruit products such as fruit gums, bars or fruit strips/leathers/roll-ups (i.e. a dense chewy food made from fruit juice or pulped and dehydrated/dried fruit)

11 Includes any drinkable product containing crushed, blended, pulped or puréed fruit/vegetable, fruit/vegetable juice and/or water, with or without added free sugar or sweetening agents. Including 100% juices, reconstituted juice from concentrate, smoothies with added juice or water, drinks made from cordials, energy drinks, ices, and soft drinks.

12Evaluate total protein adequacy using pack nutrient information (to calculate g/100kcal) and the ingredient list (percent weight of protein source), where possible. Note that meal components (such as sauces) are exempt from point iii and iv:

1. Any dry cereal products (Category 1) containing a high protein food (e.g. milk or milk-equivalent) must have ≤5.5g/100kcal total protein
2. Any biscuits or rusks etc. (Category 5.2) made with the addition of a high protein food (e.g. milk or milk-equivalent), and presented as such (e.g. in product name, or named/pictured on packet), must have ≤5.5g/100kcal total protein
3. Total protein (g/100kcal) must be ≥3g/100kcal for all savoury meals, or ≥4g if the protein source is named first (e.g. Chicken risotto), or ≥7g if the product only names a protein source (e.g. Rabbit puree)
4. Total protein weight must be higher than 8, 10 or 40% of the total product weight (in product categories 4.3, 4.4 and 4.5, respectively) (e.g. Beef lasagne (Cat. 4.4) must contain 10% beef by weight).

13 Additional mandatory protein requirements to be followed by food producers during manufacturing. Note that it is not necessary to assess these criteria using packet information while applying the NPPM. The following requirements are as stipulated in CODEX Standard CXS 74-1981 (section 3.3) and European Commission Directive 2006/125/EC (Annex II, section 1):

1. Any dry cereal products (Category 1) made with a high protein food (e.g. milk or milk-equivalent) must have ≤5.5g total protein, of which ≥2g/100kcal added protein (e.g. from dairy source)
2. Any biscuits or rusks etc. (Category 5.2) made with the addition of a high protein food (e.g. milk or milk-equivalent), and presented as such (e.g. in product name, or named/pictured on packet), must have ≤5.5g/100kcal total protein and the added protein shall not be less than 0.36g/100 kJ (1.5g/100 kcal).
3. Each source of protein named in the front-of-pack or legal product name of meals must be ≥25% by weight of the total named protein weight. For example, Chicken and rabbit risotto (Category 4.4) must include at least 25% chicken and 25% rabbit by weight of the total protein weight.
4. Protein from dairy must be ≥2.2g/100kcal if cheese is mentioned in the product name.
5. Protein from the named source (meat, offal, poultry or fish) must be ≥2.2g/100kcal in Category 4.3, ≥4g in Category 4.4, and ≥7g in Category 4.5.

14 Products with vitamin, mineral and amino acid additions must adhere to existing European Commission requirements or other local, regional or national guidelines, where applicable.