

A.L. 227 ta' l-2007

**ATT DWAR IS-SIGURTÀ FL-IKEL
(KAP. 449)**

**Regolamenti ta' l-2007 dwar Ikel Ipproċessat b'bażi ta' Ċereali u
Ikel iehor ghat-Trabi u ghat-Tfal Żgħar**

BIS-SAHHA tas-setgħat mogħtija bl-artikolu 10 ta' l-Att dwar is-Sigurtà fl-Ikel, il-Ministru tas-Sahha, l-Anzjani u Kura fil-Kommunità għamel ir-regolamenti li ġejjin:-

1. It-titolu ta' dawn ir-regolamenti hu Regolamenti ta' l-2007 Titolu.
dwar Ikel Ipproċessat b'bażi ta' ċereali u Ikel iehor ghat-Trabi u ghat-Tfal Żgħar, 2007.

2. (1) Dawn ir-regolamenti għandhom japplikaw għal oġġetti Applikabilità ta' dawn ir-regolamenti.
ta' l-ikel għal użu nutrittiv partikolari li jissodisfaw il-ħtiġiet partikolari ta' trabi u tfal żgħar f'saħħithom u li huma maħsubin biex jintużaw minn trabi meta jkunu qed jinfatmu u minn tfal żgħar bħala suppliment għad-dieta tagħhom u, jew biex jadattaw ruħhom progressivament għal ikel ordinarju. Dawn jinkludu:

(a) "Ikel ipproċessat ibbażat fuq ċereali" li hu maqsum fl-erba' kategoriji li ġejjin:

(i) ċereali sempliċi li jkunu jew li għandhom ikunu rikostitwiti bil-halib jew b'likwidi nutrittivi adatti oħra;

(ii) ċereali li jkollhom magħhom ikel b'hafna proteini li jkunu jew għandhom ikunu rikostitwit bl-ilma jew b'likwidu hieles mill-proteini;

(iii) għaġin li għandu jintuża wara li jissajjar f'mishun jagħli jew f'likwidi adatti oħra;

(iv) qriemeċ u gallettini li għandhom jintużaw jew direttament jew, wara li jintahnu, biż-żjieda ta' ilma, halib jew likwidi adatti oħra.

(b) “Ikel tat-trabi” minbarra ikel ipproċessat ibbażat fuq ċereali.

(2) Dawn ir-regolamenti m’għandhomx japplikaw għal halibijiet maħsubin għal tfal żgħar.

Tifsir.

3. Għall-iskopijiet ta’ dawn ir-regolamenti:

(a) “trabi” tfisser tfal taht it-tnax-il xahar,

(b) “tfal żgħar” tfisser tfal ta’ bejn is-sena u t-tliet snin,

(ċ) “fdal tal-pestiċidi” tfisser dak li jifdal f’ikel ipproċessat ibbażat fuq ċereali u ikel tat-trabi minn prodott li jħares il-pjanti kif definit fil-punt 1 ta’ l-Artikolu 2 tad-Direttiva tal-Kunsill 91/414/KEE (OJ L230, 19.8.1991, p.1), inklużi l-metaboliti tiegħu u prodotti li johorġu mid-degradazzjoni jew reazzjoni tiegħu.

Bejgħ ta’ ikel ipproċessat ibbażat fuq ċereali u ikel tat-trabi għat-trabi u tfal żgħar.

4. Ebda persuna m’għandha timporta, iżzomm jew tbiegħ xi ikel ipproċessat ibbażat fuq ċereali jew xi ikel tat-trabi iehor maħsub għal trabi u tfal żgħar li ma jkunx konformi mal-htigijiet ta’ dawn ir-regolamenti.

Kriterji ta’ kompożizzjoni.

5. (1) Ikel ipproċessat ibbażat fuq ċereali għandu jkun konformi mal-kriterji ta’ kompożizzjoni speifikati fl-Ewwel Skeda.

(2) Ikel tat-trabi li huwa deskritt fit-Tieni Skeda għandu jkun konformi mal-kriterji ta’ kompożizzjoni li hemm speċifikati fiha.

Manifattura ta’ ikel ipproċessat ibbażat fuq ċereali u ikel tat-trabi għat-trabi u tfal żgħar.

6. (1) Ikel ipproċessat ibbażat fuq ċereali u ikel tat-trabi għandu jkun manifatturat minn ingredjenti li jkun għe stabbilit kemm kienu adatti għal użu nutrittiv partikolari minn trabi u tfal żgħar minn informazzjoni xjentifika komunement aċċettata.

(2) Huma biss is-sustanzi nutrittivi elenkati fir-Raba’ Skeda li jistgħu jiżdiedu fil-manifattura ta’ ikel ipproċessat ibbażat fuq ċereali u ikel tat-trabi.

(3) Ikel ipproċessat ibbażat fuq ċereali u ikel tat-trabi m’għandux ikollu ammont ta’ xi sustanza li l-kwantità tagħha tista’ tkun ta’ periklu għas-saħħa tat-trabi u tfal żgħar.

(4) Ikel ipproċessat ibbażat fuq ċereali u ikel għat-trabi ma għandux ikollu fih residwi ta’ pestiċidi individwali f’livelli oghla minn 0.01 mg/kg, hlief għal dawk is-sustanzi li dwarhom ikunu għew stabbiliti livelli speċifiċi fis-Sitt Skeda, f’liema każ għandhom japplikaw dawk

il-livelli speċifiċi. Metodi analitiċi biex jiddeterminaw il-livelli ta' fdalijiet ta' pestiċidi għandhom ikunu metodi standardizzati aċċettabbli komunement.

(5) Dawk il-pestiċidi msemmija fis-Seba' Skeda ma għandhomx jintużaw fi prodotti agrikoli intiżi għall-produzzjoni ta' ikel ipproċessat ibbażat fuq ċerejali u ikel għat-trabi.

Madanakollu, għall-iskop ta' kontroll:

(a) pestiċidi msemmija f' Tabella I tas-Seba' Skeda jitqiesu li ma għewx użati jekk ir-residwi tagħhom ma jaqbżux livell ta' 0.003 mg/kg;

(b) pestiċidi msemmija f' Tabella II tas-Seba' Skeda jitqiesu li ma għewx użati jekk ir-residwi tagħhom ma jaqbżux livell ta' 0.003 mg/kg.

(6) Il-livelli msemmija f' paragrafi 6(4) u 6(5) għandhom japplikaw għall-prodotti kif proposti lesti għall-konsum jew skond kif rikostitwiti skond l-istruzzjonijiet tal-manifatturi.

7. (1) It-tikketti fuq il-prodotti msemmija għandu jkollhom fuqhom, minbarra l-partikolaritajiet li hemm provdut dwarhom fir-Regolamenti dwar it-Twahhil ta' Tikketti, Preżentazzjoni u Riklamar ta' Ogġetti ta' l-Ikel, il-partikolaritajiet mandatarji li ġejjin, bil-Malti, bl-Ingliż jew bit-Taljan:

Twahhil ta' tikketti fuq ikel ipproċessat ibbażat fuq ċereali u ikel tat-trabi maħsub għat-trabi u tfal żgħar.

(a) dikjarazzjoni dwar l-età adatta minn meta l-prodott jista' jibda jittiehed, b'konsiderazzjoni tal-kompożizzjoni, tessut u proprjetajiet partikolari ohra. L-età dikjarata m'għandhiex tkun inqas minn erba' xhur għal kull prodott. Prodotti rakkomandati biex jibdeu jittiehdu mill-età ta' erba' xhur jistgħu jindikaw li dawn ikunu adatti minn dik l-età kemm-il darba persuna indipendenti kwalifikata fil-medicina, nutriment jew farmaċija, jew professjonisti ohra responsabbli għall-kura ta' l-ommijiet u tatal, ma jagħtux parir mod iehor;

(b) informazzjoni fuq il-preżenza jew l-assenza ta' glutina jekk l-età indikata li minnha il-prodott jista' jittiehed tkun taht is-sitt xhur;

(ċ) il-valur ta' enerġija disponibbli espress bħala kJ jew kcal, u l-proteina, karboidrati u kontenut lipidu, espressi f'forma numerika, kull 100 g jew 100 ml tal-prodott kif mibjugħ u, fejn

ikun adatt, kull kwantità speċifikata tal-prodott kif propost għall-konsum;

(d) il-kwantità medja ta' kull sustanza minerali u ta' kull vitamina regolata b'livell speċifiku fl-Ewwel u t-Tieni Skedi rispettivament, espressi f'forma numerika, kull 100 g jew 100 ml tal-prodott kif mibjugħ u, meta jkun adatt, kull kwantità speċifikata tal-prodott kif propost għall-konsum;

(e) istruzzjonijiet għal preparazzjoni adatta, meta jkun meħtieġ, u dikjarazzjoni dwar l-importanza li persuna jimxi ma' dawk l-istruzzjonijiet.

(2) It-tikketta jista' jkollha fuqha:

(a) il-kwantità medja tan-nutrienti mnizzlin fir-Raba' Skeda meta dik id-dikjarazzjoni ma tkunx koperta bid-disposizzjonijiet tal-paragrafu 7(1)(d), espressa f'forma numerika, kull 100 g jew 100 ml tal-prodott kif mibjugħ u, meta jkun adatt, kull kwantità speċifikata tal-prodott kif propost għall-konsum;

(b) b'żjieda ma' l-informazzjoni numerika, informazzjoni fuq vitamini u minerali murija fil-Hames Skeda, espressa bhala perċentwali tal-valuri ta' referenza mogħtijin hemmhekk, kull 100 g jew 100 ml tal-prodott kif mibjugħ u, meta jkun adatt, kull kwantità speċifikata tal-prodott kif propost għall-konsum, sakemm il-kwantitajiet preżenti għall-inqas ikunu ugwali għal 15% tal-valuri ta' referenza.

Thassir ta'
A.L. 207 ta' l-2002.

8. Ir-Regolamenti ta' l-2007 dwar Ikel Ipproċessat ibbażat fuq ċereali u Ikel iehor għat-Trabi u għat-Tfal Żgħar, huma b'dawn imhassrin u kull referenza għal dawk ir-regolamenti għandha tiftiehem bhala referenza għal dawn ir-regolamenti.

L-EWWEL SKEDA

Kompożizzjoni Essenzjali ta' Ikel Ipproċessat ibbażat fuq Ċereali ghat-Trabi u Tfal Żghar

Dawn il-htigiet dwar nutrijenti jirreferu għall-prodotti lesti għall-użu mqegħdin fis-suq bhala tali jew rikostitwiti skond l-istruzzjonijiet tal-manifattur.

L. KONTENUT TA' ĊEREALI

Ikel ipproċessat ibbażat fuq ċereali li jiġi preparat primarjament minn waħda jew aktar ċereali mithunin u/jew prodotti b'għeruw li jkun fihom il-lamtu.

L-ammont ta' ċereali u/jew għeruw li jkun fihom il-lamtu ma għandux ikun inqas minn 25% tat-tahlita finali mkejla skond piż niexef.

2. PROTEINA

2.1 Fil-każ ta' prodotti msemija fir-regolament 2(1)(a)(ii) u (iv), il-kontenut ta' proteina ma għandux jaqbeż 1.3 g/100 kJ (5.5 g/100 kcal).

2.2 Fil-każ ta' prodotti msemija fir-regolament 2(1)(a)(ii), il-proteina miżjuda m' għandhiex tkun inqas minn 0.48 g/100 kJ (2 g/ 100 kcal).

2.3 Fil-każ ta' gallettini msemija fir-regolament 2(1)(a)(iv), maħdumin b'żieda ta' ikel li fih livell għoli ta' proteina, u ippreżentati bhala tali, il-proteina miżjuda ma għandhiex tkun inqas minn 0.36 g/100 kJ (1.5 g/100 kcal).

2.4 L-indiċi kimiku tal-proteina miżjuda għandu jkun mill-anqas daqs 80% ta' dak tal-proteina li ssir referenza dwarha (kaseina kif definita fit-Tielet Skeda), jew il-proporzjon ta' enerġija ta' proteina (PER) tal-proteina fit-tahlita għandu jkun mill-anqas daqs 70% ta' dak tal-proteina li għaliha ssir referenza. F'kull każ, iż-żjieda ta' aċidi aminiċi hi permessa biss biex ittejjeb il-valur nutrittiv tat-tahlita tal-proteina, u biss f'kull proporzjon meħtieġ għal dak l-iskop.

3. KARBOIDRATI

3.1 Jekk zokkor tal-kannamieli, zokkor tal-meraq tal-frott, u zokkor simili, glukozju, xropp tal-glukozju jew għasel jiżdiedu mal-prodotti msemija fir-regolament 2(1)(a)(i) u (iv):

- l-ammont ta' karboidrati miżjuda minn dawn is-sorsi ma għandux jaqbeż 1.8 g/100 kJ (7.5 g/100 kcal),

- l-ammont ta' zokkor tal-meraq tal-frott u zokkor simili miżjud ma għandux jaqbeż 0.9 g/100 kJ (3.75 g/100 kcal).

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3.2 Jekk iz-zokkor tal-kannamieli, zokkor tal-meraq tal-frott, u zokkor simili, xropp tal-glukożju jew għasel jizdiedu mal-prodotti msemmija fir-regolament 2(1)(a)(ii):

- l-ammont ta' karboidrati miżjuda minn dawn l-ghejun ma għandux jaqbeż 1.2 g/100 kJ (5 g/100 kcal),
- l-ammont ta' zokkor tal-meraq tal-frott u zokkor simili miżjud ma għandux jaqbeż 0.6 g/100 kJ (2.5 g/100 kcal).

4. LIPIDI

4.1 Fil-każ ta' prodotti msemmija fir-regolament 2(1)(a)(i) u (a)(iv), il-kontenut ta' lipidi m' għandux jaqbeż 0.8 g/100 kJ (3.3 g/100 kcal).

4.2 Fil-każ ta' prodotti msemmija fir-regolament 2(1)(a)(ii), il-kontenut ta' lipidi m' għandux jaqbeż 1.1 g/100 kJ (4.5 g/100 kcal). Jekk il-kontenut ta' lipidi jaqbeż 0.8 g/100 kJ (3.3 g/100 kcal):

- l-ammont ta' aċidu lawriku m' għandux jaqbeż 15% tat-total tal-kontenut ta' lipidi;
- l-ammont ta' aċidu miristiku m' għandux jaqbeż 15% tat-total tal-kontenut ta' lipidi;
- l-ammont ta' aċidu linolejiku (f'forma ta' gliċeridi = linoleati) m'għandux ikun inqas minn 70 mg/100 kJ (300 mg/100 kcal) u ma għandux jaqbeż 285 mg/ 100 kJ (1,200 mg/ 100 kcal) .

5. MINERALI

5.1 Sodju

- mlieh tas-sodju jistgħu jizdiedu biss ma' ikel ipproċessat ibbażat fuq ċereali għal skopijiet teknoloġiċi,
- il-kontenut ta' sodju ta' ikel ipproċessat ibbażat fuq ċereali m'għandux jaqbeż 25 mg/100 kJ (100 mg/kcal).

5.2 Kalċju

5.2.1 Fil-każ ta' prodotti msemmija fir-regolament 2(1)(a)(ii), l-ammont ta' kalċju m'għandux ikun inqas minn 20 mg/100 kJ (80 mg/100 kcal).

5.2.2 Fil-każ ta' prodotti msemmija fir-regolament 2(1) (a)(iv), manifatturati biż-zieda ta' halib (gallettini tal-halib) u pprezentati bħala tali, l-ammont ta' kalċju m'għandux ikun inqas minn 12 mg/100 kJ (50 mg/100 kcal).

6. VITAMINI

6.1 Fil-każ ta' ikel ipproċessat bażat fuq ċereali, l-ammont ta' tiamina m'għandux ikun inqas minn 25 µg/100 kJ (100 µg/100 kcal) .

6.2 Fil-każ ta' prodotti msemmija fir-regolament 2(1)(a)(ii):

	Kull 100 kJ		Kull 100 kcal	
	Minimum	Massimu	Minimum	Massimu
Vitamina A ($\mu\text{g RE}$) ¹	14	43	60	180
Vitamina D (μg) ²	0.25	0.75	1	3

1 RE = l-ekwivalenti *trans* retinol kollha.
2 Fil-forma ta' kolekalċiferol, minn liema 10 μg = 400 i.u. ta' vitamina D.

Dawn il-limiti huma applikabbli wkoll jekk jiżdiedu l-Vitami A u D ma' ikel ipproċessat ibbażat fuq ċereali oħra.

7. LIMITI MASSIMI GHAL VITAMINI, MINERALI U ELEMENTI TA' TRAEĊI, JEKK DAWN JIŻDIEDU

Il-htigiet li għandhom x'jaqsmu man-nutrijenti jirreferu għall-prodotti lesti biex jintużaw, mqegħdin fis-suq bħala tali jew rikostitwiti skond l-istruzzjonijiet tal-manifattur, minbarra l-potassju u l-kalċju li fil-każ tagħhom jirreferu għall-prodott kif mibjugħ.

Nutrijent	Massimu għal kull 100 kcal
Vitamina A ($\mu\text{g RE}$)	180
Vitamina E (mg α -TE) ⁽¹⁾	3
Vitamina D (μg)	3
Vitamina C (mg)	12,5/25 (2)
Tiamina (mg)	0,5
Riboflavin (mg)	0,4
Niaċin (mg NE)	4,5
Vitamin B6 (mg)	0,35
Aċidu foliku (μg)	50
Vitamin B12 (μg)	0,35
Aċidu Pantoteniku (mg)	1,5
Biotin (μg)	10
Potassju (mg)	160
Kalċju (mg)	80/180 ⁽⁴⁾ /100 ⁽⁵⁾
Magneżju (mg)	40
Hadid (mg)	3
Żingu (mg)	2
Ram (μg)	40
Jodju (μg)	35
Manganiż (mg)	0,6

(1) α -TE = d- α -tokoferol ekwivalenti.

(2) Limitu applikabli għal prodotti fortifikati bil-hadid.

(3) NE = Niaċin ekwivalenti = mg aċidu tan-nikotina + mg triptofan/60.

(4) Limitu applikabli għal prodotti msemmija f'paragrafi 2(1)(a)(i) u (ii).

(5) Limitu applikabli għal prodotti msemmija f'paragrafi 2(1)(a)(iv).

IT-TIENI SKEDA

KOMPOŻIZZJONI ESSENZJALI TA' IKEL TAT-TRABI GHAL TRABI U TFAL ŻĠGAR

Il-htigiet li għandhom x'jaqsmu ma' nutrijenti jirreferu għall-prodotti lesti għall-użu, mqegħdin fis-suq bħala tali jew rikostitwiti skond l-istruzzjonijiet tal-manifattur.

L. PROTEINA

1.1 Jekk l-ingredjenti msemmija fl-isem tal-prodott huma biss laħam, tjur, ħut, il-ġewwieni ta' annimali u sorsi tradizzjonali oħra ta' proteina, allura:

- il-laħam, tjur, ħut, ġewwieni ta' annimali u sorsi tradizzjonali oħra ta' proteina msemmija għandhom b'kollox jikkostitwixxu mhux inqas minn 40% skond il-piż tal-prodott kollu,

- kull laħam, tjur, ħut, ġewwieni ta' annimali u sorsi tradizzjonali oħra ta' proteina għandu jikkostitwixxi mhux inqas minn 25%, skond il-piż, tat-total ta' sorsi ta' proteini msemmija,

- it-total ta' proteini mis-sorsi imsemmija m'għandux ikun inqas minn 1.7 g/100 kJ (7 g/100 kcal).

1.2 Jekk laħam, tjur, ħut, ġewwieni ta' annimali u għejun tradizzjonali oħra ta' proteina, wiehed wiehed jew f'tahlita, jissemmew l-ewwel fl-isem tal-prodott, kemm jekk il-prodott ikun ipprezentat bħala ikla kemm jekk le, allura:

- il-laħam, tjur, ħut, ġewwieni ta' annimali u għejun tradizzjonali oħra ta' proteina msemmija għandhom b'kollox jikkostitwixxu mhux inqas minn 10%, skond il-piż, tal-prodott kollu,

- kull laħam, tjur, ħut, ġewwieni ta' annimali u għejun tradizzjonali oħra ta' proteina għandu jikkostitwixxi mhux inqas minn 25%, skond il-piż, tat-total ta' sorsi ta' proteini msemmija,

- il-proteina mis-sorsi imsemmija m'għandhiex tkun inqas minn 1 g/100 kJ (4 g/100 kcal).

1.3 Jekk kull laħam, tjur, ħut, ġewwieni ta' annimali u sorsi tradizzjonali oħra ta' proteina, wiehed wiehed jew f'tahlita, jissemmew fl-isem tal-prodott, iżda ma jissemmewx l-ewwel, kemm jekk il-prodott jiġi ipprezentat bħala ikla kemm jekk le, allura:

- il-laħam, tjur, ħut, ġewwieni ta' annimali u sorsi tradizzjonali oħra ta' proteina msemmija b'kollox għandhom jikkostitwixxu mhux inqas minn 8%, skond il-piż, tal-prodott kollu,

- kull laħam, tjur, ħut, ġewwieni ta' annimali u sorsi tradizzjonali oħra ta' proteina għandu jikkostitwixxi mhux inqas minn 25%, skond il-piż, tat-total ta' sorsi ta' proteini msemmija,

- il-proteina mis-sorsi msemmija m'għandhiex tkun inqas minn 0.5 g/100 kJ (2.2 g/100 kcal),

- it-total ta' proteina fil-prodott mis-sorsi kollha m'għandhiex tkun inqas minn 0.7 g/100 kJ (3 g/100 kcal).

1.4 Jekk jissemma l-gobon flimkien ma' ingredjenti oħra fl-isem ta' prodott ta' toghma tajba, kemm jekk il-prodott ikun ippreżantat bhala ikla kemm jekk le, allura:

- il-proteina minn sorsi ta' ħalib m'għandhiex tkun inqas minn 0.5 g/100 kJ (2.2 g/100 Kcal),

- it-total ta' proteina fil-prodott mis-sorsi kollha m'għandux ikun inqas minn 0.7 g/100 kJ (3 g/100 Kcal).

1.5 Jekk il-prodott hu deskritt fuq it-tikketta bhala ikla, imma laham, tjur, ħut, il-ġewwieni ta' annimali u sorsi tradizzjonali oħra ta' proteina ma jissemmewx fl-isem tal-prodott, it-total ta' proteina fil-prodott mis-sorsi kollha m'għandhux ikun inqas minn 0.7 g/100 kJ (3 g/100 kcal).

1.6 Zlazi ppreżentati bhala kontorn ma' ikla huma eżenti mill-htigiet tal-paragrafi 1.1 sa 1.6 inklużivi.

1.7 Ikliet helwin li jsemmu prodotti tal-ħalib bhala l-ewwel jew l-uniku ingredjent fl-isem għandu jkollhom mhux inqas minn 2.2 g proteina tal-ħalib/100 kcal. L-ikliet helwin l-oħra kollha huma eżenti mill-htigiet imsemmija f'1.1 sa 1.5.

1.8 Iz-zjieda ta' aċidi aminiċi hi permessa biss biex ittejjeb il-valur nutrittiv tal-proteina preżenti, u biss fil-proporzjonijiet meħtiega għal dak l-iskop.

2. KARBOIDRATI

Il-kwantitajiet ta' totali ta' karboidrati preżenti f'meraq u nettari tal-frott u l-ħaxix, ikliet ta' frott biss, u deżerti jew pudini m'għandhomx jaqbu:

- 10 g/100 ml fil-każ ta' meraq tal-ħaxix u xarbiel ibbażati fuqhom,

- 15 g/100 ml fil-każ ta' meraq u nettari tal-frott u xarbiel ibbażati fuqhom,

- 20 g/100 g fil-każ ta' ikliet ta' frott biss,

- 25 g/100 g fil-każ ta' deżerti u pudini,

- 5 g/100 g fil-każ ta' xarbiel oħra mhux bażati fuq ħalib.

3. XAHAM

3.1 Fil-każ ta' prodotti li hemm referenza għalihom f'punt 1.1:

B 3014

Jekk l-ingredjenti huma biss laham jew ġobon jew jissemmew l-ewwel fl-isem tal-prodott, it-total ta' xaham fil-prodott mis-sorsi kollha m'għandux jaqbez il-1.4 g/100 kJ (6 g/100 kcal).

3.2 Fil-każ tal-prodotti l-oħra kollha, it-total ta' xaham fil-prodott mis-sorsi kollha m'għandux jaqbez il-1.1 g/100 kJ (4.5 g/100 kcal).

4. SODJU

4.1 Il-kontenut ta' sodju finali fil-prodott għandu jkun jew mhux aktar minn 48 mg/100 kJ (200 mg/100 kcal) jew mhux aktar minn 200 mg kull 100 g. Madankollu, jekk il-ġobon ikun l-uniku ingredjent imsemmi fl-isem tal-prodott, il-kontenut ta' sodju finali fil-prodott m'għandux ikun aktar minn 70 mg/100 kJ (300 mg/100 kcal).

4.2 Jistgħu ma jżdidux mlieh tas-sodju ma' prodotti bazati fuq frott, lanqas ma' dezerti, pudini hlief għal skopijiet teknoloġiċi.

5. VITAMINI

Vitamina Ċ

F'meraq tal-frott, nettaru jew meraq tal-ħaxix, il-kontenut finali ta' Vitamina fil-prodott għandu jkun jew mhux inqas minn 6 mg/100 kJ (25 mg/100 kcal) jew mhux inqas minn mg kull 100g.

Vitamina A

F'meraq tal-ħaxix, il-kontenut finali ta' Vitamina A fil-prodott m'għandux ikun inqas minn 25 µg RE/100 kJ (100 µg RE/100 kcal).

Il-Vitamina A m'għandhiex tizzied ma' ikel tat-trabi ieħor.

Vitamina D

Il-Vitamina D m'għandhiex tizzied ma' l-ikel tat-trabi.

6. LIMITI MASSIMI GHAL VITAMINI, MINERALI U ELEMENTI TA' TRAEĊI, JEKK DAWN JIŻDIEDU

Il-htigiet li ghandhom x'jaqsmu man-nutrijenti jirreferu għall-prodotti lesti biex jintużaw, mqeghdin fis-suq bħala tali jew rikostitwiti skond l-istruzzjonijiet tal-manifattur, minbarra l-potassju u l-kalċju li fil-każ tagħhom jirreferu għall-prodott kif mibjugħ.

Nutrijent	Massimu għal kull 100 kcal
Vitamina A (µg RE)	180 ⁽¹⁾
Vitamina E (mg α-TE)	3
Vitamina C (mg)	12,5/25 (2)
Tiamina (mg)	0,25
Riboflavin (mg)	0,4
Niaċin (mg NE)	4,5
Vitamin B6 (mg)	0,35
Aċidu foliku (µg)	50
Vitamin B12 (µg)	0,35
Aċidu Pantoteniku (mg)	1,5
Biotin (µg)	10
Potassju (mg)	160
Kalċju (mg)	80
Magneżju (mg)	40
Ħadid (mg)	3
Żingu (mg)	2
Ram (µg)	40
Jodju (µg)	35
Manganiż (mg)	0,6

(1) Kif hemm fid-dispożizzjonijiet ta' punt 5.

(2) Limitu applikabli għal prodotti fortifikati bil-ħadid.

(3) Limitu applikabli għal ikliet ta' frott biss, meraq u nettari tal-frott u tal-ħaxix.

IT-TIELET SKEDA

KOMPOŻIZZJONI AĊIDU AMINIKI TAL-KASEINA

	g kull 100 g ta' proteina
Arginina	3.7
Ċistina	0.3
Istidina	2.9
Isolewċina	5.4
Lewċina	9.5
Lisina	8.1
Metionina	2.8
Fenilalanina	5.2
Treonina	4.7
Triptofan	1.6
Tirosina	5.8
Valina	6.7

*RE = l-ekwivalenti *trans* retinol kollha.

IR-RABA' SKEDA

SUSTANZI NUTRITIVI

1. Vitamini	<i>Vitamina C</i>
	L-Ačidu askorbiku
<i>Vitamina A</i>	Sodju L-Askorbat
Retinol	Kal`ju L-Askorbat
Acetat tar-Retinił	6-Palmitil-L-ačidu askorbiku (palmitat ta' l-askorbil)
Palmitat tar-Retinił	Askorbat tal-potassju
Beta karotin	
	<i>Vitamina K</i>
<i>Vitamina D</i>	Fillokinina (Fitomenadione)
Vitamina D2 (ergokaliferol)	
Vitamina D3 (kolekaliferol)	<i>Vitamina E</i>
	D-alfa tokoferol
<i>Vitamina B1</i>	DL-alfa tokoferol
Idroklorur tat-tiamina	Acetat tad-D-alfa tokoferol
Mononitrat tat-tiamina	Acetat tad-DL-alfa tokoferol
<i>Vitamina B2</i>	2. Ačidi ammiči
Riboflavine	
Riboflavin-5'-fosfat, sodju	L-arginina (u idroklorur)
	L-čistina (u idroklorur)
<i>Niacina</i>	L-istidina (u idroklorur)
Nikotinamid	L-isolewčina (u idroklorur)
Ačidu nikotiniku	L-lewčina (u idroklorur)
	L-lisina (u idroklorur)
<i>Vitamina B6</i>	L-čisteina (u idroklorur)
Idroklorur tal-piridoksina	L-metionina
Piridoksina-5-fosfat	L-fenilalanina
Diplamitat tal-piridoksina	L-treonina
	L-triptofan
<i>Ačidu Pantoteniku</i>	L-tirosina
D-pantotenat, kalčju	L-valina
D-pantotenat, sodju	
Dekspantenol	3. Ohrajn
<i>Folat</i>	Kolina
Ačidu Foliku	Klorur tal-Kolina
	Čitrat tal-Kolina
<i>Vitamina B12</i>	Bitartrat tal-Kolina
Čjanokobalamin	Inositol
Idrossokobalamin	L-Karnitina
	Idroklorur ta' L-Karnitina
<i>Biotin</i>	
D-biotin	

4. Mlieh ta' minerali u elementi ta' traeci	
<i>Kalċju</i>	<i>Ram</i>
Karbonat tal-kalċju	Kumpless tar-ram (ii) u lisina
Klorur tal-kalċju	Karbonat tar-ram (II)
Mlieh tal-kalċju ta' aċidu ċitriku	Ċitrat tar-ram (II)
Glukonat tal-kalċju	Glukonat tar-ram (II)
Glierofosfat tal-kalċju	Sulfat tar-ram (II)
Lattat tal-kalċju	
Ossidu tal-kalċju	<i>Žingu</i>
Idrossidu tal-kalċju	Aċetat taż-żingu
Mlieh tal-kalċju ta' aċidu ortofosforiku	Ċitrat taż-żingu
	Lattat taż-żingu
<i>Magnesju</i>	Sulfat taż-żingu
Karbonat tal-magnesju	Ossidu taż-żingu
Klorur tal-magnesju	Glukonat taż-żingu
Mlieh tal-magnesju ta' aċidu ċitriku	
Glukonat tal-magnesju	<i>Manganiż</i>
Ossidu tal-magnesju	Karbonat tal-Manganiż
Idrossidu tal-magnesju	Klorur tal-Manganiż
Mlieh tal-magnesju ta' aċidu ortofosforiku	Ċitrat tal-Manganiż
Sulfat tal-magnesju	Glukonat tal-Manganiż
Lattat tal-magnesju	Sulfat tal-Manganiż
Glierofosfat tal-magnesju	Glicerofosfat tal-Manganiż
<i>Potassju</i>	<i>Jodju</i>
Klorur tal-potassju	Jodur tas-sodju
Mlieh tal-potassju ta' aċidu ċitriku	Jodur tal-potassju
Glukonat tal-potassju	Jodat tal-potassju
Lattat tal-potassju	Jodat tas-sodju
Glicerofosfat tal-potassju	
<i>Hadid</i>	
Ċitrat tal-hadid (II)	
Ċitrat ta' l-ammonju tal-hadid (III)	
Glukonat tal-hadid (II)	
Lattat tal-hadid (II)	
Sulfat tal-hadid (II)	
Fumarat tal-hadid (II)	
Difosfat tal-hadid (pirofosfat tal-hadid (III))	
hadid elementali (karbonil + elettrolitiku + ridott bl-idroġenu)	
Sakkarat tal-hadid (III)	
Difosfat tal-hadid tas-sodju	
Karbonat tal-hadid (II)	

IL-HAMES SKEDA

VALURI TA' REFERENZA GHAL TIKKETTJAR B'TAGHRIF NUTRITTIV GHAL IKEL INTIŻ
GHAL TRABI U TFAL ŻGHAR

Nutrijent	Valur ta' Referenza għal Tikkettjar
Vitamina A	(µg) 400
Vitamina D	(µg) 10
Vitamina C	(mg) 25
Tiamina	(mg) 0.5
Riboflavin	(mg) 0.8
Ekwivalenti tan-Niačina	(mg) 9
Vitamina B6	(mg) 0.7
Folat	(µg) 100
Vitamina B12	(µg) 0.7
Kalċju	(mg) 400
Hadid	(mg) 6
Żingu	(mg) 4
Jodju	(µg) 70
Selenju	(µg) 10
Ram	(mg) 0.4

IS-SITT SKEDA

LIVELLI MASSIMI TA' RESIDWI SPECIFIČI TA' PESTIČIDI JEW METABOLITI TA' PESTIČIDI
F'IKEL IPPROČESSAT B'BAŽI TA' ĆEREJALI U IKEL GHAT-TRABI

Isem kimiku tas-sustanza	Livell massimu ta' residwi
Cadusafos	(mg/kg)
Demeton-S-methyl/demeton-S-methyl Sulfone/oxydemeton-methyl (individwalment jew flimkien, espressi bħala demeton-S-methyl)	0.006
Ethoprophos	0.008
Fipronil (is-somma ta' fipronil u fipronyl-desulfinyl, espressi bħala fipronil)	0.004
Propineb/propylenethiourea (is-somma ta' propineb u propylenethiourea)	0.006

IS-SEBA' SKEDA

PESTIČIDI LI M'GHANDHOMX JINTUŻAW FI PRODUZZJONI AGRIKOLA INTIŻA GHALL-
PRODUZZJONI TA' IKEL IPPROĊESSAT B'BAŽI TA' ĊEREJALI U IKEL GHAL TRABI

<i>Tabella I</i>
Isem kimiku tas-sustanza (definizzjoni tar-residwu)
Disulfoton (somma ta' disulfoton, disulfoton sulfoxide u disulfoton sulfone espressi bhala disulfoton)
Fensulfothion (somma ta' fensulfothion, l-analogu tal-ossigenu tieghu u ssulfoni taghhom, espressi bhala fensulfothion)
Fentin, espressi bhala katijon tat-triphenyltin
Haloxypop (somma ta' haloxypop, l-imlieh tieghu u esteri inkluzi kongugati, espressi bhala haloxypop)
Heptachlor u trans-heptachlor epoxide, espressi bhala heptachlor
Hexachlorobenzene
Nitrofen
Omethoate
Terbufos (somma ta' terbufos, is-sulfossidu tieghu u sulfon, espressi bhala terbufos)

<i>Tabella II</i>
<i>Isem kimiku tas-sustanza</i>
Aldrin u dieldrin, espressi bhala dieldrin
Endrin

L.N. 227 of 2007

**FOOD SAFETY ACT
(CAP. 449)**

**Processed Cereal-Based Foods and Other Foods for Infants and
Young Children Regulations, 2007**

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister of Health, the Elderly and Community Care has made the following regulations:-

Title.

1. The title of these regulations is Processed Cereal-based Foods and Other Foods for Infants and Young Children Regulations, 2007.

Applicability of these regulations.

2. (1) These regulations shall apply to foodstuffs for particular nutritional use fulfilling the particular requirements of infants and young children in good health and which are intended for use by infants while they are being weaned, and by young children as a supplement to their diet and, or for their progressive adaptation to ordinary food. They comprise:

(a) “Processed cereal-based foods” which are divided into the following four categories:

(i) simple cereals which are or have to be reconstituted with milk or other appropriate nutritious liquids;

(ii) cereals with an added high protein food which are or have to be reconstituted with water or other protein-free liquid;

(iii) pastas which are to be used after cooking in boiling water or other appropriate liquids;

(iv) rusks and biscuits which are to be used either directly or, after pulverisation, with the addition of water, milk or other suitable liquids;

(b) “Baby foods” other than processed cereal-based foods.

(2) These regulations do not apply to milks intended for young children.

Definitions.

3. For the purpose of this Directive, the following definitions shall apply:

(a) “infants” means children under the age of 12 months;

(b) “young children” means children aged between one and three years;

(c) “pesticide residue” means the residue in processed cereal-based foods and baby foods of a plant protection product, as defined in point 1 of Article 2 of Directive 91/414/EEC (OJ L230, 19.8.1991, p.1), including its metabolites and products resulting from its degradation or reaction.

4. (1) No person shall import, keep or sell any processed cereal-based food or other baby food intended for infants and young children which does not comply with the requirements of these regulations.

Sales of processed cereal-based foods and baby foods for infants and young children.

5. (1) Processed cereal-based foods shall comply with the compositional criteria specified in the First Schedule.

Compositional criteria.

(2) Baby foods which are described in the Second Schedule shall comply with the compositional criteria specified therein.

6. (1) Processed cereal-based foods and baby foods shall be manufactured from ingredients whose suitability for particular nutritional use by infants and young children has been established by generally accepted scientific data.

Manufacture of processed cereal-based foods and baby foods for infants and young children.

(2) Only the nutritional substances listed in the Fourth Schedule may be added in the manufacture of processed cereal-based foods and baby foods.

(3) Processed cereal-based foods and baby foods shall not contain any substance in such quantity as to endanger the health of infants and young children.

(4) Processed cereal-based foods and baby foods shall not contain residues of individual pesticides at levels exceeding 0,01 mg/kg, except for those substances for which specific levels have been set in the Sixth Schedule, in which case these specific levels shall apply. Analytical methods for determining the levels of pesticide residues shall be generally acceptable standardised methods.

(5) The pesticides listed in the Seventh Schedule shall not be used in agricultural products intended for the production of processed cereal-based foods and baby foods.

However, for the purpose of control:

(a) pesticides listed in Table I of the Seventh Schedule are considered not to have been used if their residues do not exceed a level of 0,003 mg/kg. This level, which is considered to be the limit of quantification of the analytical methods, shall be kept under regular review in the light of technical progress;

(b) pesticides listed in Table II of the Seventh Schedule are considered not to have been used if their residues do not exceed a level of 0,003 mg/kg. This level shall be kept under regular review in the light of data on environmental contamination.

(6) The levels referred to in paragraphs 6(4) and 6(5) shall apply to the products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.

Labelling of processed cereal-based foods and baby foods for infants and young children.

7. (1) The labelling of the products concerned shall bear in addition to the particulars provided for in the Labelling and Presentation of Foodstuffs Regulations, the following mandatory particulars, in Maltese, English or Italian:

(a) a statement as to the appropriate age from which the product may be used, regard being had to its composition, texture or other particular properties. The stated age shall not be less than four months for any product. Products recommended for use from the age of four months may indicate that they are suitable from that age unless independent persons having qualifications in medicine, nutrition or pharmacy, or other professionals responsible for maternal and child care, advise otherwise;

(b) information as to the presence or absence of gluten if the indicated age from which the product may be used is below six months;

(c) the available energy value expressed in kJ and kcal, and the protein, carbohydrate and lipid content, expressed in numerical form, per 100 g or 100 ml of the product as sold and, where appropriate, per specified quantity of the product as proposed for consumption;

(d) the average quantity of each mineral substance and of each vitamin governed by a specific level as specified in the First and Second Schedules respectively, expressed in numerical form, per 100 g or 100 ml of the product as sold and, where appropriate, per specified quantity of the product as proposed for consumption;

(e) instructions for appropriate preparation, when necessary, and a statement as to the importance of following those instructions.

(2) The labelling may bear:

(a) the average quantity of the nutrients set out in the Fourth Schedule when such declaration is not covered by the provisions of paragraph 7(1)(d), expressed in numerical form, per 100 g or 100 ml of the product as sold and, where appropriate, per specified quantity of the product as proposed for consumption;

(b) in addition to numerical information, information on vitamins and minerals shown in the Fifth Schedule, expressed as a percentage of the reference values given therein, per 100 g or 100 ml of the product as sold, and where appropriate, per specified quantity of the product as proposed for consumption, provided that the quantities present are at least equal to 15 % of the reference values.

8. The Processed Cereal-based Foods and Other Foods for Infants and Young Children Regulations, 2002 are hereby repealed and any reference to those regulations shall be construed as a reference to these regulations.

Repeal of L.N. 207
of 2002.

First Schedule

ESSENTIAL COMPOSITION OF PROCESSED CEREAL-BASED FOODS FOR INFANTS AND YOUNG CHILDREN

The requirements concerning nutrients refer to the products ready for use marketed as such or reconstituted as instructed by the manufacturer.

1. CEREAL CONTENT

Processed cereal-based foods are prepared primarily from one or more milled cereals and/or starchy root products.

The amount of cereal and/or starchy root shall not be less than 25 % of the final mixture on a dry weight for weight basis.

2. PROTEIN

2.1. For products mentioned in regulation 2(1)(a)(ii) and (iv), the protein content shall not exceed 1,3 g/100 kJ (5,5 g/100 kcal).

2.2. For products mentioned in regulation 2(1)(a)(ii), the added protein shall not be less than 0,48 g/100 kJ (2 g/100 kcal).

2.3. For biscuits mentioned in Article 2(1)(a)(iv), made with the addition of a high protein food, and presented as such, the added protein shall not be less than 0,36 g/100 kJ (1,5 g/100 kcal).

2.4. The chemical index of the added protein shall be equal to at least 80 % of that of the reference protein (casein as defined in the Third Schedule), or the protein efficiency ratio (PER) of the protein in the mixture shall be equal to at least 70 % of that of the reference protein. In all cases, the addition of amino acids shall be permitted solely for the purpose of improving the nutritional value of the protein mixture, and only in the proportions necessary for that purpose.

3. CARBOHYDRATES

3.1. If sucrose, fructose, glucose, glucose syrups or honey are added to products mentioned in regulation 2(1)(a)(i) and (iv):

— the amount of added carbohydrates from these sources shall not exceed 1,8 g/100 kJ (7,5 g/100 kcal),

— the amount of added fructose shall not exceed 0,9 g/100 kJ (3,75 g/100 kcal).

3.2. If sucrose, fructose, glucose syrups or honey are added to products mentioned in regulation 2(1)(a)(ii):

— the amount of added carbohydrates from these sources shall not exceed 1,2 g/100 kJ (5 g/100 kcal),

— the amount of added fructose shall not exceed 0,6 g/100 kJ (2,5 g/100 kcal).

4. LIPIDS

4.1. For products mentioned in regulation 2(1)(a)(i) and (iv), the lipid content shall not exceed 0,8 g/100 kJ (3,3 g/100 kcal).

4.2. For products mentioned in regulation 2(1)(a)(ii), the lipid content shall not exceed 1,1 g/100 kJ (4,5 g/100 kcal). If the lipid content exceeds 0,8 g/100 kJ (3,3 g/100 kcal):

— the amount of lauric acid shall not exceed 15 % of the total lipid content,

— the amount of myristic acid shall not exceed 15 % of the total lipid content,

— the amount of linoleic acid (in the form of glycerides = linoleates) shall not be less than 70 mg/100 kJ (300 mg/100 kcal) and shall not exceed 285 mg/100 kJ (1 200 mg/100 kcal).

5. MINERALS

5.1. Sodium

— sodium salts may only be added to processed cereal-based foods for technological purposes,

— the sodium content of processed cereal-based foods shall not exceed 25 mg/100 kJ (100 mg/100 kcal).

5.2. Calcium

5.2.1. For products mentioned in regulation 2(1)(a)(ii), the amount of calcium shall not be less than 20 mg/100 kJ (80 mg/100 kcal).

5.2.2. For products mentioned in Article 2(1)(a)(iv), manufactured with the addition of milk (milk biscuits) and presented as such, the amount of calcium shall not be less than 12 mg/100 kJ (50 mg/100 kcal).

6. VITAMINS

6.1. For processed cereal-based foods, the amount of thiamin shall not be less than 25 µg/100 kJ (100 µg/100 kcal).

6.2. For products mentioned in regulation 2(1)(a)(ii):

	Per 100 kJ		Per 100 kcal	
	Minimum	Maximum	Minimum	Maximum
Vitamin A (µg RE) (1)	14	43	60	180
Vitamin D (µg) (2)	0,25	0,75	1	3

(1) RE = all trans retinol equivalents.

These limits shall also be applicable if vitamins A and D are added to other processed cereal-based foods.

7. MAXIMUM LIMITS FOR VITAMINS, MINERALS AND TRACE ELEMENTS, IF ADDED

The requirements concerning nutrients refer to the products ready for use, marketed as such or reconstituted as instructed by the manufacturer, except for potassium and calcium for which the requirements refer to the product as sold.

Nutrient	Maximum per 100 kcal
Vitamin A ($\mu\text{g RE}$)	180
Vitamin E (mg -TE) ⁽¹⁾	3
Vitamin D (μg)	3
Vitamin C (mg)	12,5/25 (2)
Thiamin (mg)	0,5
Riboflavin (mg)	0,4
Niacin (mg NE) ⁽³⁾	4,5
Vitamin B6 (mg)	0,35
Folic acid (μg)	50
Vitamin B12 (μg)	0,35
Pantothenic acid (mg)	1,5
Biotin (μg)	10
Potassium (mg)	160
Calcium (mg)	80/180 ⁽⁴⁾ /100 ⁽⁵⁾
Magnesium (mg)	40
Iron (mg)	3
Zinc (mg)	2
Copper (μg)	40
Iodine (μg)	35
Manganese (mg)	0,6

(1) -TE = d- -tocopherol equivalent.

(2) Limit applicable to products fortified with iron.

(3) NE = Niacin equivalents = mg nicotinic acid + mg tryptophan/60.

(4) Limit applicable to products mentioned in paragraph 2(1)(a)(i) and (ii).

(5) Limit applicable to products mentioned in paragraph 2(1)(a)(iv).

SECOND SCHEDULE

ESSENTIAL COMPOSITION OF BABY FOODS FOR INFANTS AND YOUNG CHILDREN

The requirements concerning nutrients refer to the products ready for use, marketed as such or reconstituted as instructed by the manufacturer.

1. PROTEIN

1.1. If meat, poultry, fish, offal or other traditional source of protein, are the only ingredients mentioned in the name of the product, then:

— the named meat, poultry, fish, offal or other traditional protein source, in total, shall constitute not less than 40 % by weight of the total product,

— each named meat, poultry, fish, offal or other traditional source of protein shall constitute not less than 25 %, by weight, of total named protein sources,

— the total protein from the named sources shall not be less than 1,7 g/100 kJ (7 g/100 kcal).

1.2. If meat, poultry, fish, offal or other traditional source of protein, singularly or in combination, are mentioned first in the name of the product, whether or not the product is presented as a meal, then:

— the named poultry, fish, offal or other traditional protein source, in total, shall constitute not less than 10 %, by weight of the total product,

— each named meat, poultry, fish, offal or other traditional source of protein shall constitute not less than 25 %, by weight, of total named protein sources,

— the protein from the named sources shall not be less than 1 g/100 kJ (4 g/100 kcal).

1.3. If meat, poultry, fish, offal or other traditional source of protein, singularly or in combination are mentioned, but not first, in the name of the product, whether or not the product is presented as a meal, then:

— the named meat, poultry, fish, offal or other traditional protein source, in total, shall constitute not less than 8 %, by weight of the total product,

— each named meat, poultry, fish, offal or other traditional source of protein shall constitute not less than 25 %, by weight, of total named protein sources,

— the protein from the named sources shall not be less than 0,5 g/100 kJ (2,2 g/100 kcal),

— the total protein in the product from all sources shall not be less than 0,7 g/100 kJ (3 g/100 kcal).

1.4. If cheese is mentioned together with other ingredients in the name of a savoury product, whether or not the product is presented as a meal, then:

— the protein from the dairy sources shall not be less than 0,5 g/100 kJ (2,2 g/100 kcal),

— the total protein in the product from all sources shall not be less than 0,7 g/100 kJ (3 g/100 kcal).

1.5. If the product is designated on the label as a meal, but does not mention meat, poultry, fish, offal or other traditional source of protein in the name of the product, the total protein in the product from all sources shall not be less than 0,7 g/100 kJ (3 g/100 kcal).

1.6. Sauces presented as an accompaniment to a meal shall be exempt from the requirements of points 1.1 to 1.5 inclusive.

1.7. Sweet dishes that mention dairy products as the first or only ingredient in the name shall contain not less than 2,2 g dairy protein/100 kcal. All other sweet dishes shall be exempt from the requirements in 1.1 to 1.5.

1.8. The addition of amino acids shall be permitted solely for the purpose of improving the nutritional value of the protein present, and only in the proportions necessary for that purpose.

2. CARBOHYDRATES

The quantities of total carbohydrates present in fruit and vegetable juices and nectars, fruit-only dishes, and desserts or puddings shall not exceed:

— 10 g/100 ml for vegetable juices and drinks based on them,

— 15 g/100 ml for fruit juices and nectars and drinks based on them,

— 20 g/100 g for fruit-only dishes,

— 25 g/100 g for desserts and puddings,

— 5 g/100 g for other non-milk-based drinks.

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3. FAT

3.1. For products referred to in point 1.1:

If meat or cheese are the only ingredients or are mentioned first in the name of a product, the total fat in the product from all sources shall not exceed 1,4 g/100 kJ (6 g/100 kcal).

3.2. For all other products, the total fat in the product from all sources shall not exceed 1,1 g/100 kJ (4,5 g/100 kcal).

4. SODIUM

4.1. The final sodium content in the product shall be either not more than 48 mg/100 kJ (200 mg/100 kcal) or not more than 200 mg per 100 g. However if cheese is the only ingredient mentioned in the name of the product, the final sodium content in the product shall not be more than 70 mg/100 kJ (300 mg/100 kcal).

4.2. Sodium salts may not be added to products based on fruit, nor to desserts, puddings except for technological purposes.

5. VITAMINS

Vitamin C

In a fruit juice, nectar, or vegetable juice the final content of vitamin C in the product shall be either not less than 6 mg/100 kJ (25 mg/100 kcal) or not less than 25 mg per 100 g.

Vitamin A

In vegetable juices, the final content of vitamin A in the product shall be not less than 25 µg RE/100 kJ (100 µg RE/100 kcal).

Vitamin A shall not be added to other baby foods.

Vitamin D

Vitamin D shall not be added to baby foods.

6. MAXIMUM LIMITS FOR VITAMINS, MINERALS AND TRACE ELEMENTS, IF ADDED

The requirements concerning nutrients refer to the products ready for use, marketed as such or reconstituted as instructed by the manufacturer, except for potassium and calcium for which the requirements refer to the product as sold.

Nutrient	Maximum per 100 kcal
Vitamin A ($\mu\text{g RE}$)	180 (1)
Vitamin E (mg α -TE)	3
Vitamin C (mg)	12,5/25 (2)/125 (3)
Thiamin (mg)	0,25
Riboflavin (mg)	0,4
Niacin (mg NE)	4,5
Vitamin B6 (mg)	0,35
Folic acid (μg)	50
Vitamin B12 (μg)	0,35
Pantothenic acid (mg)	1,5
Biotin (μg)	10
Potassium (mg)	160
Calcium (mg)	80
Magnesium (mg)	40
Iron (mg)	3
Zinc (mg)	2
Copper (μg)	40
Iodine (μg)	35
Manganese (mg)	0,6

(1) In accordance with the provisions of point 5.

(2) Limit applicable to products fortified with iron.

THIRD SCHEDULE**AMINO ACID COMPOSITION OF CASEIN**

	<i>(g per 100 g of protein)</i>
Arginine	3,7
Cystine	0,3
Histidine	2,9
Isoleucine	5,4
Leucine	9,5
Lysine	8,1
Methionine	2,8
Phenylalanine	5,2
Threonine	4,7
Tryptophan	1,6
Tyrosine	5,8
Valine	6,7

FOURTH SCHEDULE

NUTRITIONAL SUBSTANCES

1. VITAMINS	
<i>Vitamin A</i>	<i>Vitamin C</i>
Retinol	L-ascorbic acid
Retinyl acetate	Sodium L-ascorbate
Retinyl palmitate	Calcium L-ascorbate
Beta carotene	6-palmityl-L-ascorbic acid (ascorbyl palmitate)
	Potassium ascorbate
<i>Vitamin D</i>	
Vitamin D2 (= ergocalciferol)	<i>Vitamin K</i>
Vitamin D3 (= cholecalciferol)	Phylloquinone (Phytomenadione)
<i>Vitamin B1</i>	<i>Vitamin E</i>
Thiamin hydrochloride	D-alpha tocopherol
Thiamin mononitrate	DL-alpha tocopherol
	D-alpha tocopherol acetate
<i>Vitamin B2</i>	DL-alpha tocopherol acetate
Riboflavin	
Riboflavin-5'-phosphate, sodium	2. AMINO ACIDS
	L-arginine
<i>Niacin</i>	L-cystine
Nicotinamide	L-histidine
Nicotinic acid	L-isoleucine
	L-leucine
	L-lysine
<i>Vitamin B6</i>	L-cysteine
Pyridoxine hydrochloride	L-methionine
Pyridoxine-5-phosphate	L-phenylalanine
Pyridoxine dipalmitate	L-threonine
	L-tryptophan
<i>Pantothenic Acid</i>	L-tyrosine
D-pantothenate, calcium	L-valine
D-pantothenate, sodium	
Dexpanthenol	3. OTHERS
	Choline
<i>Folate</i>	Choline chloride
Folic acid	Choline citrate
	Choline bitartrate
<i>Vitamin B12</i>	Inositol
Cyanocobalamin	L-carnitine
Hydroxocobalamin	L-carnitine hydrochloride
<i>Biotin</i>	
D-biotin	

4. SALTS OF MINERALS AND TRACE ELEMENTS	
<i>Calcium</i>	Ferrous fumarate
Calcium carbonate	Ferric diphosphate (ferric pyrophosphate)
Calcium chloride	Elemental iron (carbonyl + electrolytic + hydrogenreduced)
Calcium salts of citric acid	Ferric saccharate
Calcium gluconate	Sodium ferric diphosphate
Calcium glycerophosphate	Ferrous carbonate
Calcium lactate	
Calcium oxide	<i>Copper</i>
Calcium hydroxide	Copper-lysine complex
Calcium salts of orthophosphoric acid	Cupric carbonate
	Cupric citrate
<i>Magnesium</i>	Cupric gluconate
Magnesium carbonate	Cupric sulphate
Magnesium chloride	
Magnesium salts of citric acid	<i>Zinc</i>
Magnesium gluconate	Zinc acetate
Magnesium oxide	Zinc chloride
Magnesium hydroxide	Zinc citrate
Magnesium salts of orthophosphoric acid	Zinc lactate
Magnesium sulphate	Zinc sulphate
Magnesium lactate	Zinc oxide
Magnesium glycerophosphate	Zinc gluconate
<i>Potassium</i>	<i>Manganese</i>
Potassium chloride	Manganese carbonate
Potassium salts of citric acid	Manganese chloride
Potassium gluconate	Manganese citrate
Potassium lactate	Manganese gluconate
Potassium glycerophosphate	Manganese sulphate
	Manganese glycerophosphate
<i>Iron</i>	
Ferrous citrate	<i>Iodine</i>
Ferric ammonium citrate	Sodium iodide
Ferrous gluconate	Potassium iodide
Ferrous lactate	Potassium iodate
Ferrous sulphate	Sodium iodate

FIFTH SCHEDULE**REFERENCE VALUES FOR NUTRITION LABELLING FOR FOODS INTENDED FOR
INFANTS AND YOUNG CHILDREN**

Nutrient	Labelling reference value
Vitamin A	(µg) 400
Vitamin D	(µg) 10
Vitamin C	(mg) 25
Thiamin	(mg) 0,5
Riboflavin	(mg) 0,8
Niacin equivalents	(mg) 9
Vitamin B6	(mg) 0,7
Folate	(µg) 100
Vitamin B12	(µg) 0,7
Calcium	(mg) 400
Iron	(mg) 6
Zinc	(mg) 4
Iodine	(µg) 70
Selenium	(µg) 10
Copper	(mg) 0,4

SIXTH SCHEDULE**SPECIFIC MAXIMUM RESIDUE LEVELS OF PESTICIDES OR METABOLITES OF
PESTICIDES IN PROCESSED CEREAL-BASED FOODS AND BABY FOODS**

Chemical name of the substance	Maximum residue level (mg/kg)
Cadusafos	0,006
Demeton-S-methyl/demeton-S-methyl sulfone/oxydemeton-methyl (individually or combined, expressed as demeton-S-methyl)	0,006
Ethoprophos	0,008
Fipronil (sum of fipronil and fipronil-desulfinyl, expressed as fipronil)	0,004
Propineb/propylenethiourea (sum of propineb and propylenethiourea)	0,006

SEVENTH SCHEDULE

PESTICIDES WHICH SHALL NOT BE USED IN AGRICULTURAL PRODUCTION INTENDED FOR THE PRODUCTION OF PROCESSED CEREAL-BASED FOODS AND BABY FOODS

Table 1

Chemical name of the substance (residue definition)
Disulfoton (sum of disulfoton, disulfoton sulfoxide and disulfoton sulfone expressed as disulfoton)
Fensulfothion (sum of fensulfothion, its oxygen analogue and their sulfones, expressed as fensulfothion)
Fentin, expressed as triphenyltin cation
Haloxypop (sum of haloxypop, its salts and esters including conjugates, expressed as haloxypop)
Heptachlor and <i>trans</i> -heptachlor epoxide, expressed as heptachlor
Hexachlorobenzene
Nitrofen
Omethoate
Terbufos (sum of terbufos, its sulfoxide and sulfone, expressed as terbufos)

Table 2

Chemical name of the substance
Aldrin and dieldrin, expressed as dieldrin
Endrin

