

Annex 2 "Healthy Living" Guarantee Mark

Food criteria



Croatian Institute of Public Health

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General criteria for all foodstuffs

- 1 The basis for setting criteria for more appropriate selection of viands within the same food category is the recommended daily intake of energy and selected nutrients (total fat, saturated fatty acids, carbohydrates, sugars, proteins, salt) per adult (Annex XIII, Part B, Regulations on the provision of food information to consumers (OG 8/2013), Directive on the provision of food information to consumers No. 1169 /2011)
- 2 Change in the composition for the selection of nutritionally valuable raw material in the production of nutritionally acceptable foodstuffs
- 3 Suitability of foodstuffs as healthier viands will be evaluated on the basis of their composition stated on the label
- 4 Foodstuffs that are labelled as healthier, recommended viands, must not contain sweeteners
- 5 Optimal sensory characteristics
- 6 Health safety is a prerequisite
- 7 Fresh fruits and vegetables in bulk and tap water fall into the category that can carry the Healthy Living guarantee mark



Specific criteria for certain categories of foodstuffs

1. MILK AND DAIRY PRODUCTS

No.	Category of foodstuffs	Criteria
1	Milk	- maximum fat portion 1.5 g/100g
2	Unflavoured fermented milk products	- maximum fat portion 1.5 g/100g
3	Flavoured fermented milk products	 maximum fat portion 1.8 g/100g maximum sugar portion 10 g/100g
4	Fresh cheese (including low-fat)	 maximum fat portion 5 g/100g maximum salt portion 0.9 g/100g
5	Dairy spreads	 maximum fat portion 15 g/100g maximum salt portion 0.9 g/100g
6	Cheese spreads	 maximum fat portion 16 g/100g maximum salt portion 0.9 g/100g
7	Cheese	 maximum fat portion 22 g/100g maximum free fatty acids 15 g/100g maximum salt portion 1.8 g/100g

2. OILS AND FATS

No.	Category of foodstuffs	Criteria
1	Cold pressed oils and fats indicating raw	- maximum salt portion 0.5 g/100g
	materials used	 maximum free fatty acids 30 g/100g
2	Spreadable fats	- maximum salt portion 0.9 g/100g
		 maximum trans fatty acids 1 g/100g



3. FRUITS, VEGETABLES AND THEIR PROCESSED PRODUCTS

Number	Category of foodstuffs	Criteria
1	Frozen fruits and vegetables	- no added sugar, preservatives and salt
2	Dried fruits and vegetables	 no added sugar and salt
3	Vegetables in liquid media	- maximum salt portion 0.9 g/100g
4	Fruit in liquid media	- sugar portion maximum 30 g/100g
5	Jams, jellies, marmalades and similar products	 sugar portion maximum 47 g/100g
6	Vegetable spreads	 maximum salt portion 2 g/100g maximum fat portion 7 g/100g
7	Nuts and oilseeds	 no added sugar and salt

4. DRINKS AND BEVERAGES, INCLUDING WATER AND TEA

Number	Category of foodstuffs	Criteria
1	Fruit juices, including concentrated fruit juices	- no added sugar
2	Vegetable juices and mixed juices	 salt portion maximum 1 g/100g no added sugar
3	Fruit nectars, vegetable nectars and similar products	 sugar portion maximum 5 g/100g not from concentrated fruit or vegetable juice
4	Water, including natural mineral water	 only spring and mineral water
5	Drinks based on flavoured water (and with fruit aroma), including drinks with plant extracts and low fruit juice content	 sugar portion maximum 5 g/100g no added artificial flavours
6	Tea (leaves, flowers)	 between 50 and 100 g/100g of the content is the plant after which the product is named no added aromas/flavours

5. CEREALS AND THEIR PROCESSED PRODUCTS

Number	Category of foodstuffs	Criteria
1	Cereals	 no added salt and sugar
2	Plain cereals for breakfast with no added ingredients	 maximum fat portion 7 g/100g maximum SAFA portion 1.5 g/100g maximum sugar portion 12 g/100g maximum salt portion 1.25 g/100g minimum fiber portion 6 g/100 g



		 containing at least 50 g/100g of whole grains
3	Breakfast cereals with dried fruit,	 maximum fat portion 7 g/100g
	chocolate and similar ingredients	 maximum SAFA portion 2 g/100g
		 maximum sugar portion 20 g/100g
		 maximum salt portion 1.25 g/100g
		- minimum fiber portion 6 g/100 g
		- containing at least 40 g/100g of whole grains
4	Fresh, frozen or dry whole grain pasta	- maximum salt portion 0.1 g/100g
	(no filling)	- minimum fiber portion 6 g/100 g
		- containing at least 50 g/100g of whole grains
5	Gnocchi	- maximum salt portion 1 g/100g
		- minimum potato portion 80 g/100g
6	Noodles	- maximum salt portion 0.1 g/100g
		- minimum fiber portion 6 g/100 g
		- containing at least 50 g/100g of whole grains
7	Doughs and similar whole grain	- minimum fiber portion 6 g/100g
	products (except puff pastry)	 maximum salt portion 1 g/100g
8	Bread and rolls made of whole grain	- maximum salt portion 1.25 g/100g
	flour, including the addition of various	- minimum fiber portion 6 g/100 g
	oilseeds	
9	Bread and rolls made of different	- maximum salt portion 1.25 g/100g
	types of flour	- minimum fiber portion 3 g/100 g

6. CONFECTIONERY AND SNACK PRODUCTS

Number	Category of foodstuffs	Criteria
1	Milk ice cream, cream ice cream	 maximum fat portion 8 g/100g
		 maximum sugar portion 10 g/100g
2	Fruit ice cream	 maximum fat portion 8 g/100g
		 maximum sugar portion 10 g/100g
		 fruit portion not less than 8 g/100g
2	Chocolate products with more than 70	 maximum fat portion 40 g/100g
	g total cocoa dry matter / 100g (with	 maximum sugar portion 25 g/100g
	candied fruit, nuts)	 with candied fruit - maximum sugar portion
		30 g/100g
3	Biscuits, biscuit-related products,	 maximum fat portion 20 g/100g
	industrial pastries with reduced	 maximum sugar portion 20 g/100g
	amount of sugar or fat; whole grain	 minimum fiber portion 3 g/100 g
	flour minimum 50 g/100g	 maximum salt portion 1.3 g/100g
4	Confectionery cakes without filling,	 maximum fat portion 15 g/100g
	with or without toppings, with reduced	 maximum sugar portion 20 g/100g
	amount of sugar or fat	



7. MEAT, FISH AND THEIR PROCESSED PRODUCTS

Number	Category of foodstuffs	Criteria
1	Mince and other meat	- maximum fat portion 10 g/100g
		 maximum SAFA portion 3.3 g/100g
		 maximum salt portion 1 g/100g
2	Meat preparations with or without	 maximum fat portion 15 g/100g
	spices (shaped minced meat etc.)	 maximum salt portion 2 g/100g
		 maximum SAFA portion 5 g/100g
3	Sausages for heat treatment and	 maximum fat portion 20 g/100g
	similar products	 maximum salt portion 1.5 g/100g
		 maximum SAFA portion 5 g/100g
4	Cured meat products, including cured	 maximum fat portion 20 g/100g
	sausages	 maximum SAFA portion 7 g/100g
5	Semi-cured sausages (Tyrolean, ham	 maximum fat portion 20 g/100g (for
	etc.), boiled sausages, semi-cured	pressed ham maximum fat 5 g/100g)
	meat products and similar products	 maximum SAFA portion 7 g/100g
		 maximum salt portion 1.5 g/100g
6	Sterilized canned cured meat and	 maximum fat portion 20 g/100g
	other sterilized canned convenience	 maximum SAFA portion 7 g/100g
	food	- maximum salt portion 1.5 g/100g
7	Raw fish	 maximum SAFA portion 4 g/100g
		 maximum salt portion 1 g/100g
8	Sterilized canned fish	 maximum SAFA portion 5 g/100g
		 maximum salt portion 1 g/100g



8. CONVENIENCE AND SEMI-CONVENIENCE MEALS

Number	Category of foodstuffs	Criteria
1	Soup concentrates / on the regenerated product - portion contains 60 kcal	 maximum sugar portion 3 g/100g maximum salt portion 1 g/100g in the finished product maximum SAFA portion 1 g/100g
2	Processed food, finished products (with the exception of soups) - contains 400-750 kcal (1670-3140 kJ) per portion; requirement per 100 g of product: minimum 25 g of root and other vegetables, and/or fruit and berries (except potatoes)	 maximum fat portion 8 g/100g maximum SAFA portion 2.5 g/100 g maximum sugar 3 g/100g maximum salt portion 1 g/100g in the finished product maximum fiber portion 1.5 g/100g
3	Sandwiches	 maximum salt portion 1.5 g/100g minimum fiber portion 6 g

9. OTHER

Number	Category of foodstuffs	Criteria
1	Tofu, seitan, tempeh and similar	 maximum SAFA portion 1.5 g/100g maximum salt portion 1.5 g/100g maximum added sugar portion 2.5 g