

# "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	<ul><li>maximum fat portion 1.8 g/100g</li><li>maximum sugar portion 10 g/100g</li></ul>
4	Fresh cheese (including low-fat)	<ul><li>maximum fat portion 5 g/100g</li><li>maximum salt portion 0.9 g/100g</li></ul>
5	Dairy spreads	<ul><li>maximum fat portion 15 g/100g</li><li>maximum salt portion 0.9 g/100g</li></ul>
6	Cheese spreads	<ul><li>maximum fat portion 16 g/100g</li><li>maximum salt portion 0.9 g/100g</li></ul>
7	Cheese	<ul> <li>maximum fat portion 22 g/100g</li> <li>maximum free fatty acids 15 g/100g</li> <li>maximum salt portion 1.8 g/100g</li> </ul>

## 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	- no added sugar
	fruit juices	
2	Vegetable juices and mixed juices	- salt portion maximum 1 g/100g
		- no added sugar
3	Fruit nectars, vegetable nectars and	- sugar portion maximum 5 g/100g
	similar products	- 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	- sugar portion maximum 5 g/100g
	with fruit aroma), including drinks with	- no added artificial flavours
	plant extracts and low fruit juice	
	content	
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	- maximum fat portion 7 g/100g
	added ingredients	- 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
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
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
Gnocchi	- maximum salt portion 1 g/100g
	- minimum potato portion 80 g/100g
Noodles	- maximum salt portion 0.1 g/100g
	- minimum fiber portion 6 g/100 g
	- containing at least 50 g/100g of whole grains
Doughs and similar whole grain	- minimum fiber portion 6 g/100g
products (except puff pastry)	- maximum salt portion 1 g/100g
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	
Bread and rolls made of different	- maximum salt portion 1.25 g/100g
types of flour	- minimum fiber portion 3 g/100 g
	chocolate and similar ingredients  Fresh, frozen or dry whole grain pasta (no filling)  Gnocchi  Noodles  Doughs and similar whole grain products (except puff pastry)  Bread and rolls made of whole grain flour, including the addition of various oilseeds  Bread and rolls made of different

### 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	<ul> <li>maximum fat portion 10 g/100g</li> <li>maximum SAFA portion 3.3 g/100g</li> <li>maximum salt portion 1 g/100g</li> </ul>
2	Meat preparations with or without spices (shaped minced meat etc.)	<ul> <li>maximum fat portion 15 g/100g</li> <li>maximum salt portion 2 g/100g</li> <li>maximum SAFA portion 5 g/100g</li> </ul>
3	Sausages for heat treatment and similar products	<ul> <li>maximum fat portion 20 g/100g</li> <li>maximum salt portion 1.5 g/100g</li> <li>maximum SAFA portion 5 g/100g</li> </ul>
4	Cured meat products, including cured sausages	<ul><li>maximum fat portion 20 g/100g</li><li>maximum SAFA portion 7 g/100g</li></ul>
5	Semi-cured sausages (Tyrolean, ham etc.), boiled sausages, semi-cured meat products and similar products	<ul> <li>maximum fat portion 20 g/100g (for pressed ham maximum fat 5 g/100g)</li> <li>maximum SAFA portion 7 g/100g</li> <li>maximum salt portion 1.5 g/100g</li> </ul>
6	Sterilized canned cured meat and other sterilized canned convenience food	<ul> <li>maximum fat portion 20 g/100g</li> <li>maximum SAFA portion 7 g/100g</li> <li>maximum salt portion 1.5 g/100g</li> </ul>
7	Raw fish	<ul><li>maximum SAFA portion 4 g/100g</li><li>maximum salt portion 1 g/100g</li></ul>
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	<ul> <li>maximum sugar portion 3 g/100g</li> <li>maximum salt portion 1 g/100g in the finished product</li> <li>maximum SAFA portion 1 g/100g</li> </ul>
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)	<ul> <li>maximum fat portion 8 g/100g</li> <li>maximum SAFA portion 2.5 g/100 g</li> <li>maximum sugar 3 g/100g</li> <li>maximum salt portion 1 g/100g in the finished product</li> <li>maximum fiber portion 1.5 g/100g</li> </ul>
3	Sandwiches	<ul><li>maximum salt portion 1.5 g/100g</li><li>minimum fiber portion 6 g</li></ul>

# 9. OTHER

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