

GNPR 2016-2017: School health and nutrition (q11) Nutritional Norms for Educatees of Educational Institutions - Standards or rules for foods and beverages available in schools - School age children (SAC)

Programme: GNPR 2016-2017: School health and nutrition (q11) Nutritional Norms for Educatees of Educational Institutions

Programme Data

Programme Description

These programmes and actions were reported by countries for the 2nd WHO Global Nutrition Policy Review 2016-2017 module on actions related to school health and nutrition programmes. Programme objectives: foster healthy diet and lifestyle habits. Components of the school health and nutrition programme include: standards or rules for foods and beverages available in schools; school fruit and vegetable scheme.

Regulations Regarding Nutritional Norms for Educatees of Educational Institutions, Clients of Social Care and Social Rehabilitation Institutions and Patients of Medical Treatment Institutions

<http://www.vm.gov.lv/tava-veselibu/veseligs-uzturs/> <http://likumi.lv/doc.php?id=245300>

Program type

Other

References

WHO (2018) Global Nutrition Policy Review. Country progress in creating enabling policy environments for promoting healthy diets and nutrition

http://www.who.int/nutrition/publications/policies/global_nut_policyrevi...

The Global Nutrition Policy Review 2016–2017 is the report of the second comprehensive analysis of nutrition-related policy environment, coordination mechanisms, available capacities and actions being taken in 176 Member States (91%) and one area which responded to the survey carried out between July 2016 and December 2017.

Implementing organisations

- Government
 - Health
 - Details:
more
The Ministry of Health, Food and Veterinary Service

Action data

Start date	January 2012
Country(ies):	Latvia
Topic:	Standards or rules for foods and beverages available in schools
Target group:	School age children (SAC)
Delivery:	Kindergarten/school
Implementation details :	Standards or rules apply to: foods and beverages served for lunch in school canteens/cafeterias, foods and beverages served at other mealtimes (e.g. breakfast, after-school services), all foods and beverages being sold in school shops/stores including tuck shops and in vending machines. Criteria to determine which foods are prohibited, limited or encouraged are based on specific foods and beverages, nutrient content. The Regulations Regarding Nutritional Norms for Educatees of Educational Institutions, Clients of

Social Care and Social Rehabilitation Institutions and Patients of Medical Treatment Institutions set the requirements for school meals and for food and beverages which could be sold at the school's cafeteria and vending machines.

It is prohibited to include in the daily nutrition of educatees, treatment institutions' patients and social care and social rehabilitation institutions clients food products which contain certain flavourings (excluding natural flavouring) and food additives. In addition it is prohibited to including in the daily nutrition:

1. the fried potatoes (fries), potato croquettes and other food products boiled in oil and mechanically separated meat.
 2. the mayonnaise (it is allowed to use mayonnaise, ketchup, tomato sauce in preparation of dishes), which contain more than 1 g of salt per 100g of product, ketchup and tomato sauce which contain more than 1g of salt per 100g of product and 15 g of carbohydrate per 100 g of product.
 3. the food products, which are produced from milk and where one of the components is replaced by another component, for example, vegetable oil.
 4. more than once a week to include meat products and fish products. Furthermore there are several additional requirements for meat products and fish products: contain more than 70% of meat and 60% of fish and do not contain soybeans un soybeans products, salt content less than 1,25 g of salt per 100g in meat products and less than 1,5g of salt per 100g in fish products.
 5. confectionery (of flour confectionery) containing partially hydrogenated vegetable fats.
- Furthermore the regulation defined the food products which could be distributed at the school's cafeteria and vending machines in addition to a menu of dinner packages or an optional menu, for example, fresh and dried fruits and vegetables, water, juice, nuts and seeds, skimmed milk and dairy products, cottage cheese with total fat content less than 5% and added sugar for all milk products may not exceed 5g per 100g or 100 ml of products and 1g of salt per 100g of 100 ml of products etc.

Typical problems Solutions

Other actions from same programme

GNPR 2016-2017: School health and nutrition (q11) Nutritional Norms for Educatees of Educational Institutions - School fruit and vegetable scheme - School age children (SAC)