

Specifications on Nutri-Grade extension to key contributors of sodium and saturated fat

1. Targeted to come into effect from mid-2027, the Nutri-Grade extension of the labelling requirements and advertising prohibitions to key contributors of sodium and saturated fat (“**sat fat**”) will apply to salt, sauces, seasonings, instant noodles and cooking oil that are **prepacked** and intended for sale in a **specified setting**.

These include:

SALT	SAUCE AND PASTE			SEASONING	INSTANT NOODLE	OIL
1 Salt and salt substitutes	1 Dark soy sauce	5 Oyster sauce	11 Recipe mix (cube) (e.g. curry cube)	1 Soup and broth (non-concentrate)	1 Instant noodle (dry)	1 Cooking oil
	2 Light or flavoured soy sauce	6 Fish sauce	12 Emulsified sauce and dressing (e.g. salad dressing)	2 Soup and broth (liquid concentrate)	2 Instant noodle (soup)	
	3 Sweet soy sauce	7 Ketchup and brown sauce (e.g. BBQ)		3 Soup and broth (dry concentrate)		
	4 Bean paste	8 Chili sauce	13 Tomato-based sauce (e.g. Bolognese sauce,)	4 Herb, spice and seasoning mix		
		9 Asian savoury sauce and mix (e.g. black pepper sauce, laksa paste)	14 Non-Tomato-based sauce (e.g. cream, cheese or oil based)			
		10 Asian sweet sauce (e.g. plum sauce, sweet & sour sauce)	15 Mustard			

- **Prepacked** refers to:
 - Products that are packed or made up in advance ready for sale
 - Packed or made up in a wrapper or container (e.g. packet, bottle, can, jar)

- **Specified settings** include sale or provision of the product:
 - a) by a retail food business (e.g. supermarket, grocery store, e-commerce platform)
 - b) from a vending machine
 - c) under a contract (whether or not the contract is made with the consumer of the product), together with any accommodation, service or entertainment, in consideration of an inclusive charge for the product and the accommodation, service or entertainment (e.g. provided by hotel as part of room stay)
 - d) in the course of providing services –
 - i. to patients in hospitals, hospices and other residential care facilities like nursing homes;
 - ii. to children or other individuals in the care of custody of the supplier by virtue of any Act; or
 - iii. to prisoners or inmates in prisons or other places for the detention of individuals under any Act;
 - e) as part of providing amenities at a place of work (e.g. at office pantries)

2. The definitions/examples of each category are detailed below:

Category	Sub-category	Definition/Examples	References
Salt	1) Salt and salt substitutes	Includes salt and salt substitutes used as seasoning for food: <ul style="list-style-type: none"> • Salt: primarily food-grade crystalline sodium chloride. Includes table salt, iodized and fluoride iodized salt and dendritic salt. • Salt substitutes: primarily (i.e. at least 50% by weight) food-grade crystalline sodium chloride, but with reduced sodium content compared to salt, intended to be used as seasoning for food in place of salt (e.g. marketed as 'salt'). 	<ul style="list-style-type: none"> • Codex • Singapore Food Regulations
Sauce and paste	Soya Sauces	<ul style="list-style-type: none"> • Soya bean sauce shall be a clear, salty, brown liquid made of sound soya beans with or without other wholesome foodstuffs, by either enzymic reaction or acid hydrolysis or by both methods. • The total nitrogen content shall not be less than 0.6% (w/v). • Includes soya sauce alternatives 	<ul style="list-style-type: none"> • Singapore Food Regulations

Category	Sub-category	Definition/Examples	References
Sauce and Paste	2) Dark soya sauce	<ul style="list-style-type: none"> Typically contains salt, sugar and caramel as top ingredients, and marketed as "dark soya (or soy) sauce" Product Code: e.g. ZSP0DC20000 	<ul style="list-style-type: none"> Singapore Product Codes
	3) Light or flavoured soya sauce	<p>Includes light and flavoured soya sauce</p> <ul style="list-style-type: none"> Light soya sauce typically contains water, soybeans, salt and sugar as top ingredients, and marketed as "light soya (or soy) sauce". Product Code: ZSP0DC10000 Flavoured soya sauce typically contains water, soybeans, salt and sugar as top ingredients, with flavouring (e.g. yuzu, seafood, mushroom). Product Code: e.g. ZSP0DA00000 	<ul style="list-style-type: none"> Singapore Product Codes
	4) Sweet soya sauce	<ul style="list-style-type: none"> Typically contains sugar and caramel as top ingredients, and marketed as "sweet soya (or soy) sauce" or "kicap manis" Product Code: e.g. ZSP0DS00000 	<ul style="list-style-type: none"> Singapore Product Codes
	5) Bean paste	<ul style="list-style-type: none"> Includes soya bean paste and other forms of bean pastes: Soya bean paste: The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. The product includes <i>dou jiang</i> (China), <i>doenjang</i> (Republic of Korea), or <i>miso</i> (Japan), which may be used in the preparation of soups or dressings, or as a seasoning. Product Code: e.g. ZQP0BOP00D3. Other bean pastes include but are not limited to black bean paste and broad bean paste 	<ul style="list-style-type: none"> Codex Singapore Product Codes
	6) Oyster sauce and substitutes	<ul style="list-style-type: none"> Includes oyster sauce, oyster-flavoured sauce and other substitutes of oyster sauce: Oyster sauce shall be the product made from oyster extract, salt, edible starch, with or without the addition of vinegar, 	<ul style="list-style-type: none"> Singapore Food Regulations

Category	Sub-category	Definition/Examples	References
Sauce and Paste		<p>citric acid, tartaric acid, monosodium glutamate, permitted preservatives and colouring matters. It shall contain not less than 2.5% (w/w) protein (total nitrogen x 6.25).</p> <ul style="list-style-type: none"> Oyster-flavoured sauce shall be the vegetarian substitute of oyster sauce. Other substitutes of oyster sauce include but are not limited to abalone sauce and scallop sauce Product Code: e.g. ZSP0C000000 	<ul style="list-style-type: none"> Singapore Product Codes Codex
	7) Fish sauce	<ul style="list-style-type: none"> Fish sauce is a liquid product with a salty taste and fish flavour obtained from fermentation of a mixture of fish and salt and other ingredients. Product Code: e.g. ZSP0B000000 	<ul style="list-style-type: none"> Codex Singapore Product Codes
	8) Ketchup and brown sauce	<ul style="list-style-type: none"> Includes tomato ketchup, other fruit ketchups and brown sauces: Tomato ketchup shall contain not less than 4% (w/w) tomato solids derived from clean and wholesome tomatoes, and typically contains only fruit concentrate/essence/paste/pulp/puree, sugar, salt and other additives. It shall be strained, with or without heating, to exclude seeds or other coarse or hard substances, and shall contain no fruit or vegetable other than tomato except onion, garlic, spices for flavoring. It may be used as a condiment to be added or dipped at the table. Excludes tomato-based sauces with other ingredients such as pasta sauces (see S/N 14). Product Code: e.g. ZSP0E000000 Other fruit ketchups include but are not limited to pineapple ketchup and banana ketchup. 	<ul style="list-style-type: none"> Singapore Food Regulations Singapore Product Codes Codex WHO global sodium benchmarks

Category	Sub-category	Definition/Examples	References
		<ul style="list-style-type: none"> Brown sauce includes but are not limited to barbeque sauce, Worcestershire sauce, steak sauce, curry-flavoured sauces and gravies. 	
Sauce and Paste	9) Chili and hot sauce	<ul style="list-style-type: none"> Chili sauce shall be the product made from sound ripe chilies. Typically, contain chili, water and sugar as top ingredients. Includes but is not limited to sweet Thai chili sauce, tabasco sauce, peri-peri sauce, sriracha chili sauce, garlic chili, hot pepper sauce, suki sauce. Typically used as condiments, at the table, usually to top food. Excludes chili pastes, sambal, belachan etc (see S/N 10). Product code: e.g. ZSP0A000000 	<ul style="list-style-type: none"> Singapore Food Regulations Singapore Product Codes
	10) Asian savoury sauce and mix	<ul style="list-style-type: none"> Includes sauces and mixes that are typically intended to be added to foods during preparation, rather than at the table, to confer a savoury flavour to the food. Asian savoury sauce includes but not limited to black pepper sauce, black bean sauce, sambal, belacan, wasabi, gochujang, XO sauce and other oil-based paste-like sambal etc. Mixes include convenience pastes that comprise a mixture of ingredients and other sauces, intended to enable the user to conveniently prepare a specific dish. Includes but not limited to laksa paste, mee siam paste, rendang paste. Excludes seasoning powders (see S/N 20) and recipe mixes in solid form (see S/N 12). 	<ul style="list-style-type: none"> Singapore Healthier Choice Symbol
	11) Asian sweet sauce	<ul style="list-style-type: none"> Sauces that are typically intended to be added to foods during preparation, rather than at the table, to confer a sweet flavour to the food. 	<ul style="list-style-type: none"> Singapore Healthier Choice Symbol

Category	Sub-category	Definition/Examples	References
Sauce and Paste		<ul style="list-style-type: none"> Includes but not limited to rojak sauce, plum sauce, yusheng sauce, sweet and sour sauce, lemon sauce, tamarind sauce. 	
	12) Recipe mix (cube)	<ul style="list-style-type: none"> Recipe mix in compacted/compressed solid (e.g. cube) form, that comprise a mixture of ingredients and other sauces, intended to enable the user to conveniently prepare a specific dish. Includes but not limited to Japanese curry cubes. 	
	13) Emulsified sauce and dressing	<ul style="list-style-type: none"> Sauces, gravies, dressing and dips, based at least in part, on a fat- or oil-in water emulsion. Includes but is not limited to salad dressing, mayonnaise, tartar, hollandaise 	<ul style="list-style-type: none"> Codex WHO global sodium benchmarks
	14) Tomato-based sauce	<ul style="list-style-type: none"> Cooking sauce that shall contain primarily tomato solids derived from clean and wholesome tomatoes and may contain other ingredients. The finished product should have a characteristic tomato flavor. Includes but is not limited to bolognese sauce, tomato purees and tomato pastes. Excludes ketchup (see S/N 8) Product codes: e.g. ZSP0EA00000 (tomato sauce), ZSP0EC00000 (tomato paste), ZSP0EB00000 (tomato puree) 	<ul style="list-style-type: none"> Codex WHO global sodium benchmarks
	15) Non-tomato-based sauce	<ul style="list-style-type: none"> Other cooking sauces that are not tomato-based, and may be water-, cream-, cheese-, milk- or oil-based. Includes but is not limited to alfredo sauce, truffle sauce, pesto sauce 	<ul style="list-style-type: none"> Codex
	16) Mustard	<ul style="list-style-type: none"> Condiment sauce prepared from ground, often defatted mustard seed that is mixed into a slurry with water, vinegar, salt, oil and other spices and refined. 	<ul style="list-style-type: none"> Codex

Category	Sub-category	Definition/Examples	References
		<ul style="list-style-type: none"> Includes but is not limited to Dijon mustard, and “hot” mustard (prepared from seeds with hulls), honey mustard. 	
Seasoning	17) Soup & broth (non-concentrate)	<ul style="list-style-type: none"> Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g. vegetables, meat, noodles) that is ready to be consumed without reconstitution. Includes but is not limited to bouillon, broths, consommés Product codes: e.g. ZUP0A0000JK*, ZUP0A0000C6*, ZUP0A0000C0*, ZUP0A0000CA*, ZUP0A0000CB* (*if ready-to-drink, i.e. not concentrated) 	<ul style="list-style-type: none"> Codex Singapore product codes
	18) Soup & broth (dry concentrate)	<ul style="list-style-type: none"> Concentrated soup or broth that requires reconstitution with liquid (e.g. bak kut teh), with or without addition of other optional ingredients (e.g. vegetables meat, noodles) in dry form. Includes but is not limited to bouillon powders and cubes, powdered condensed soups, stock cubes and powders. Product codes: e.g. ZUP0B0000JK, ZUP0B0000C6, ZUP0B0000CA, ZUP0B0000CB 	<ul style="list-style-type: none"> Codex Singapore product codes
	19) Soup & broth (liquid concentrate)	<ul style="list-style-type: none"> Concentrated soup or broth that requires reconstitution with liquid (e.g. hotpot soup base), with or without addition of other optional ingredients (e.g. vegetables meat, noodles) in liquid form. Includes but is not limited to condensed soups or broths in liquid and/or paste form. Product codes: e.g. ZUP0A0000JK, ZUP0A0000C6, ZUP0A0000C0, ZUP0A0000CA, ZUP0A0000CB 	<ul style="list-style-type: none"> Codex Singapore product codes

Category	Sub-category	Definition/Examples	References
Seasoning	20) Herb, spice and seasoning mix	<ul style="list-style-type: none"> Includes dry mixes/blends of herbs, spices and seasoning (typically in powder form) Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole form. Includes but not limited to basil, oregano, thyme, cumin powder, chili powder Seasoning mixes such as toppings added to food products (e.g. furikake), dry spice/seasoning mixes for cooking (e.g. biryani mix, barbeque seasoning) and dry cures or rubs that are applied to external surfaces of meat or fish (e.g. steak spice). Product code: e.g. ZDP0XZ00000, ZDP0AW0PM00, ZDP0CPCPM00 	<ul style="list-style-type: none"> Codex WHO global sodium benchmarks Singapore product codes
Instant noodle	21) Instant noodle (dry)	<ul style="list-style-type: none"> Shelf-stable noodles (e.g. instant fried noodles, tomato macaroni, beef yakisoba) that are pre-gelatinized, heated and dried prior to sale to the consumer, and sold with sauce or seasonings that do not require reconstitution with liquid (e.g. water or milk), intended to prepare a dry noodle dish. Product code: e.g. ZPP0AA00000 	<ul style="list-style-type: none"> Codex WHO global sodium benchmarks Singapore product codes
	22) Instant noodle (soup)	<ul style="list-style-type: none"> Shelf-stable noodles (e.g. instant ramen, carbonara pasta, chicken beehoon, hot and spicy glass noodles) that are pre-gelatinized, heated and dried prior to sale to the consumer, and sold with sauce or seasonings that require reconstitution with liquid (e.g. water or milk), intended to prepare a soup-based noodle dish. Product code: e.g. ZPP0AA00000 	
Oil	23) Cooking oil	<ul style="list-style-type: none"> Edible oils derived from plant sources or their mixtures such as blended oils, intended for use as cooking, frying, table or salad oils. 	<ul style="list-style-type: none"> Codex Singapore product codes

Category	Sub-category	Definition/Examples	References
		<ul style="list-style-type: none"> Includes but is not limited to coconut oil, cotton seed oil, groundnut oil, linseed oil, rapeseed oil, maize (corn) oil, olive oil, palm oil, safflower oil, sesame oil, soya bean oil, sunflower seed oil, vegetable oil, and blended oils. Also includes flavored variants (e.g. yuzu, garlic, truffle, herb-infused oils). Excludes edible fats such as butter, margarine, ghee, lard, tallow, other animal fats, fat- or oil-based spreads, dairy, mustard, cheese 	

3. The grading thresholds for each set of sub-categories are detailed below:

Sub-Category	Nutrient thresholds (final grade of the product is the poorest of the respective nutrient grades)				
1) Salt and salt substitutes		A	B	C	D
	Sodium (mg/g)	≤300	>300 to 340	>340 to 370	>370
2) Dark soya sauce		A	B	C	D
	Sodium (mg/100g)	≤3000	>3000 to 6000	>6000 to 8500	>8500
	Sugar (g/100g)	≤25	≤25	>25 to 43	>43
3) Light or flavoured soya sauce		A	B	C	D
	Sodium (mg/100g)	≤4000	>4000 to 5700	>5700 to 6500	>6500
	Sugar (g/100g)	≤10	≤10	>10 to 16	>16
4) Sweet soya sauce		A	B	C	D
	Sodium (mg/100g)	≤2100	>2100 to 3300	>3300 to 4800	>4800
	Sugar (g/100g)	≤57	≤57	>57 to 73	>73

Sub-Category	Nutrient thresholds (final grade of the product is the poorest of the respective nutrient grades)				
5) Bean paste		A	B	C	D
	Sodium (mg/100g)	≤3300	>3300 to 4300	>4300 to 5000	>5000
	Sugar (g/100g)	≤10	≤10	>10 to 18	>18
	Sat fat (g/100g)	≤1	≤1	>1 to 4	>4
6) Oyster sauce and substitutes		A	B	C	D
	Sodium (mg/100g)	≤2000	>2000 to 2800	>2800 to 4300	>4300
	Sugar (g/100g)	≤18	≤18	>18 to 22	>22
7) Fish sauce		A	B	C	D
	Sodium (mg/100g)	≤4000	>4000 to 6500	>6500 to 8000	>8000
	Sugar (g/100g)	≤3	≤3	>3 to 7	>7
8) Ketchup and brown sauce		A	B	C	D
	Sodium (mg/100g)	≤700	>700 to 900	>900 to 1100	>1100
	Sugar (g/100g)	≤25	≤25	>25 to 31	>31
9) Chilli and hot sauce		A	B	C	D
	Sodium (mg/100g)	≤1200	>1200 to 1600	>1600 to 2100	>2100
	Sugar (g/100g)	≤21	≤21	>21 to 36	>36

Sub-Category	Nutrient thresholds (final grade of the product is the poorest of the respective nutrient grades)				
10) Asian savoury sauce and mix		A	B	C	D
	Sodium (mg/100g)	≤1200	>1200 to 2000	>2000 to 2800	>2800
	Sugar (g/100g)	≤13	≤13	>13 to 23	>23
	Sat fat (g/100g)	≤6	≤6	>6 to 11	>11
11) Asian sweet sauce		A	B	C	D
	Sodium (mg/100g)	≤1000	>1000 to 1800	>1800 to 3000	>3000
	Sugar (g/100g)	≤34	≤34	>34 to 50	>50
12) Recipe mix (cube)		A	B	C	D
	Sodium (mg/100g)	≤4000	>4000 to 4500	>4500 to 5000	>5000
	Sugar (g/100g)	≤11	≤11	>11 to 16	>16
	Sat fat (g/100g)	≤21	≤21	>21 to 24	>24
13) Emulsified sauce and dressing		A	B	C	D
	Sodium (mg/100g)	≤600	>600 to 900	>900 to 1300	>1300
	Sugar (g/100g)	≤11	≤11	>11 to 16	>16
	Sat fat (g/100g)	≤5	≤5	>5 to 10	>10

Sub-Category	Nutrient thresholds (final grade of the product is the poorest of the respective nutrient grades)				
14) Tomato-based sauce		A	B	C	D
	Sodium (mg/100g)	≤250	>250 to 350	>350 to 450	>450
	Sugar (g/100g)	≤5	≤5	>5 to 6	>6
	Sat fat (g/100g)	≤0.8	≤0.8	>0.8 to 1.5	>1.5
15) Non-tomato-based sauce		A	B	C	D
	Sodium (mg/100g)	≤350	>350 to 600	>600 to 900	>900
	Sugar (g/100g)	≤3	≤3	>3 to 5	>5
	Sat fat (g/100g)	≤4	≤4	>4 to 7	>7
16) Mustard		A	B	C	D
	Sodium (mg/100g)	≤1200	>1200 to 1600	>1600 to 2500	>2500
	Sugar (g/100g)	≤7	≤7	>7 to 13	>13
	Sat fat (g/100g)	≤0.9	≤0.9	>0.9 to 1.8	>1.8
17) Soup & broth (non-concentrate)		A	B	C	D
	Sodium (mg/100g)	≤200	>200 to 400	>400 to 600	>600
	Sugar (g/100g)	≤1	≤1	>1 to 3	>3

Sub-Category	Nutrient thresholds (final grade of the product is the poorest of the respective nutrient grades)				
18) Soup & broth (dry concentrate)		A	B	C	D
	Sodium (mg/100g)	≤4000	>4000 to 9000	>9000 to 17000	>17000
	Sugar (g/100g)	≤9	≤9	>9 to 12	>12
	Sat fat (g/100g)	≤14	≤14	>14 to 17	>17
19) Soup & broth (liquid concentrate)		A	B	C	D
	Sodium (mg/100g)	≤2500	>2500 to 4500	>4500 to 7000	>7000
	Sugar (g/100g)	≤10	≤10	>10 to 25	>25
	Sat fat (g/100g)	≤7	≤7	>7 to 22	>22
20) Herb, spice and seasoning mix		A	B	C	D
	Sodium (mg/100g)	≤2500	>2500 to 7500	>7500 to 16000	>16000
	Sugar (g/100g)	≤13	≤13	>13 to 20	>20
	Sat fat (g/100g)	≤1	≤1	>1 to 4	>4
21) Instant noodle (dry)		A	B	C	D
	Sodium (mg/100g)	≤800	>800 to 1100	>1100 to 1500	>1500
	Sat fat (g/100g)	≤8	≤8	>8 to 9	>9

Sub-Category	Nutrient thresholds (final grade of the product is the poorest of the respective nutrient grades)				
22) Instant noodle (soup)		A	B	C	D
	Sodium (mg/100g)	≤1400	>1400 to 1800	>1800 to 2500	>2500
	Sat fat (g/100g)	≤8	≤8	>8 to 9	>9
23) Cooking oil		A	B	C	D
	Sat fat (% of total fat)	≤13	>13 to 20	>20 to 30	>30

Note:

- All nutrient thresholds provided in the table are on an “as sold” basis. In unique cases where sauces and pastes are sold in powdered forms, manufacturers may grade the product based on the “as-prepared” form
- For sauces, seasonings and instant noodle products, the maximum sodium level for Grade A shall not exceed 4,000 mg/100g

4. [Updated] The Nutri-Grade label design will be updated to call out the nutrient of concern that results in the product's final grade, whether it is the primary or secondary nutrient(s). This will apply to all products in scope of Nutri-Grade measures, including beverages.
 - a. If the product (i.e. salt and oil) only has 1 nutrient of concern, the final grade will be determined by where the nutrient of concern lies in the grading system (i.e. Product is Grade D if the nutrient of concern falls in the D range)
 - b. If the product contains multiple nutrients of concern of varying grades, the final grade is determined by the poorest grade among them
 - c. If there are 2 or more nutrients within a product that result in the same grade, the nutrient reflected on the label will follow this order:
 - i. For beverages: sugar, then saturated fat
 - ii. For sauces, seasonings and instant noodles: sodium, sugar then saturated fat
 - d. The units for the nutrient call-out will be in percentage (%), based on grams per 100 grams.

Examples of how the updated Nutri-Grade label will reflect the nutrient of concern that results in the final grade:

Example 1: Prepacked noodle (dry)



Sodium: Grade C
Sat fat: Grade D
Final Grade: Grade D



Example 2: Prepacked light soy sauce



Sodium: Grade C
Sat fat: Grade B
Final Grade: Grade C



Example 3: Prepacked tomato-based sauce



Sodium: Grade A
Sugar: Grade C
Sat fat: Grade B
Final Grade: Grade C



**Images of the Nutri-Grade labels in this table are for illustrative purpose only*