

CATEGORY AND SUB-CATEGORIES

1. The category “Sauces, Spreads and Condiments” will change to “Sauces and Condiments” while “Spreads” will form a separate category.
2. The sub-categories “Egg jam (kaya)”, “Nuts and seed butters”, “Chocolate spreads” and “Fruit spreads” will group under the category “Spreads”.
3. Creation of new product sub-categories:

Category	New Sub-categories
Desserts	Concentrated desserts
Beverages	Cordials, syrups and concentrates
Convenience meals	Instant noodle (dry)
	Instant noodle (soup)
Sauces and Condiments	Creamer and alternatives
	Coconut milk
	Bean paste
	Sweet soya sauce
	Fish sauce
	Recipe mix (cube)
	Ketchup and brown sauce
	Chilli and hot sauce
	Mustard
	Emulsified sauce and dressing
	Soup and broth (ready-to-serve)
	Soup and broth (non-concentrate)
	Soup and broth (dry concentrate)
	Soup and broth (liquid concentrate)
	Herb, spice and seasoning mix

4. Changes to existing product sub-categories:
- a. “Asian savoury sauce” will merge with “Recipe mixes” to become “Asian savoury sauce and mix”.
 - b. “Oyster/vegetarian oyster sauces” will be renamed to “Oyster sauce and substitutes”. This sub-category will continue to include vegetarian oyster sauces, scallop sauce and abalone sauce
 - c. “Light soy sauce” will be changed to “Light or flavoured soya sauce”. This includes light soya sauce and flavoured soya sauce.
 - d. “Salad dressings / mayonnaise” will be incorporated in the new sub-category “Emulsified sauce and dressing”.
 - e. Evaporated milk, condensed milk will be incorporated in the new sub-category “Creamer and alternatives”.
 - f. “Table salt” will be changed to “Salt and salt substitutes”
 - g. “Other convenience meals” sub-category will no longer include instant noodles.
 - h. Teriyaki sauce will fall under the sub-category “Asian sweet sauce”
 - i. “Soup and broth” will separate into four new sub-categories “Soup and broth (ready-to-serve)”, “Soup and broth (non-concentrate)”, “Soup and broth (dry concentrate)” and “Soup and broth (liquid concentrate)”
 - j. “Edible oil” will be renamed to “Cooking oil”

NUTRIENT CRITERIA

5. Update of criteria for HCS beverages:
- a. Added requirement that plain lactose-free milk should not contain any added sugars, except for those that are naturally produced through the enzymatic hydrolysis of lactose.
 - b. Lactose and galactose must be declared in the Nutrition Information Panel, for drinks containing dairy based ingredients.
6. Update of criteria for Cereals:
- a. Footnote on “Products with fat level marginally above 2% will be accepted if the source of fat is naturally occurring from the whole grains used” is changed to “Products with fat level above 2% will be accepted if the source of fat is naturally occurring from the wholegrains used. Such products must indicate (e.g. footnote below the Nutrition Information Panel) that the source of fat is naturally occurring.”
7. Update of criteria for “Instant noodle (dry)” and “Instant noodle (soup)”:
- a. Wholegrain criteria will be optional
 - b. Nutrient criteria are based on products as sold, before dilution or reconstitution with liquids.
8. Update of criteria for category “Sauces and Condiments”:
- a. Saturated fat criteria will replace total fat criteria for these sub-categories “Tomato-based sauce” and “Non-tomato based sauce”.

- b. Nutrient criteria for all sub-categories under “Sauces and Condiments” are based on products as sold, before dilution or reconstitution with liquids.
- 9. Cooking oil (retail) products, which are subjected to Nutri-Grade measures, should strictly contain no more than 20% saturated fat out of total fat.
- 10. Update of criteria for foods carrying the HCS Low Glycemic Index claim:
 - a. “Must have a GI value of less than 55” is updated to “Must have a GI value of less than or equal to 55”.
- 11. Footnotes are added for canned seafood, canned fish and canned plant-based meat alternatives under category “Protein” to clarify that nutrient criteria are based on consumption method.
- 12. Footnotes are added for canned vegetables under category “Fruit and Vegetables” to clarify that nutrient criteria are based on consumption method.
- 13. Footnote is added to clarify that the composition (i.e. percentage of solid components) of the product will be taken into consideration in determining whether a product is a jelly or jelly drink.

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