

**MINISTRER OF HEALTH OF THE REPUBLIC OF LITHUANIA**

**O R D E R**

**AMENDING THE ORDER OF JANUARY 22<sup>TH</sup>, 2014 NO V-50 OF THE MINISTER OF HEALTH ON THE LABELLING OF FOODSTUFFS BY „KEYHOLE“ SYMBOL**

23 February 2017, No. V-213  
Vilnius

Hereby I amend the Order of January 22<sup>th</sup>, 2014, No. V-50 of the Minister of Health On the Labelling of Foodstuffs by „KeyHole“ Symbol and set a new version of it:

**„MINISTRER OF HEALTH OF THE REPUBLIC OF LITHUANIA**

**O R D E R**

**ON THE LABELLING OF FOODSTUFFS BY „KEYHOLE“ SYMBOL“**

Implementing the provisions of the Article 9 Part 2 of the Law on Food of Lithuania, and Article 19 Part 1 Paragraph 3 of the Law on Public Health Surveillance of Lithuania in order to reduce morbidity by cardio-vascular disease, cancer, overweight, obesity, 2nd-type diabetes, improve nutrition of population and seeking to facilitate choosing of foodstuffs containing lesser amounts of fat, sugar and (or) salt and (or) dietary fiber,

I d e s i g n a t e the following:

1. Voluntary labelling of foodstuffs indicated in this legal act with a KeyHole symbol may only be carried out using a symbol which is designed in accordance with the example below and represented in green or black. The symbol shall be followed by the symbol owner rights mark ®:



2. Labelling in accordance with paragraph 1 may only be carried out on pre-packaged foodstuffs specified in the Annex to these Regulations (unpackaged foodstuffs referred to under food groups 1 (only unprocessed vegetables (potatoes, root vegetables, leguminous plants (excluding peanuts) and other vegetables and spices), 2, 8, 9, 16, 17, 21 and 23 of the Annex to these Regulations).

3. Foodstuffs intended for children nutrition up to the age of 36 months must not be labelled with the symbol.

4. The Regulations do not apply to the labelling and presentation of the Keyhole symbol on food that is not prepacked and supplied at large scale catering operations.

5. Food business operators shall notify in written or by e-mail ([ministerija@sam.lt](mailto:ministerija@sam.lt)) the Ministry of Health of Republic of Lithuania about supplied to the market their foodstuffs labeled by KeyHole symbol as well as notify about discontinued supply to the market in a month after supply or discontinuation of supply accordingly. Notification information shall contain name of the food business operator, name of foodstuff and number of the group it belongs according the Table presented in the Annex of this Regulations. The information listed in this paragraph shall be provided to the Ministry of Health of Republic of Lithuania in a month in case the labeled foodstuffs were supplied to the market before the approval of these Regulations also.

6. The Ministry of Health of Republic of Lithuania shall declare in the Ministry's website in 3 days information received according the procedure listed in the paragraph 5.

7. The Ministry of Health of Republic of Lithuania summarize information received accordingly the procedure listed in the paragraph 5 and provides it to European Commission regarding the established procedures“

The Minister of Health

Aurelijus Veryga

**Annex**  
of the Order January 22<sup>th</sup>, 2014,  
No. V-50  
of the Minister of Health  
(version of the Order February 23  
No. V-213)

### **CRITERIA FOR FOODSTUFFS ALLOWED TO BE LABELLED WITH THE „KEYHOLE“ SYMBOL**

1. In this Regulation the following definitions apply:

1.1. **Gluten free** –the same meaning as in Article 3.2 of Commission Regulation (EC) No 41/2009 of 20 January 2009 concerning the composition and labelling of foodstuffs suitable for people intolerant to gluten.

1.2. **Salt** – the same meaning as in point 11 in Annex 1 of Regulation (EU) No 1169/2011 of the European Parliament and of the Council.

1.3. **Live mussels** – the same meaning as in point 2.1 in Annex 1 of Regulation (EC) No 853/2004 of the European Parliament and of the Council.

1.4. **Prepacked foods** – the same meaning as in point 2.2e of Regulation (EU) No 1169/2011 of the European Parliament and of the Council.

1.5. **Grain** – wheat, spelt, rye, oats, grain, corn, rice, millet and durum and other Sorghum species.

1.6. **Meat** – the same meaning as in Article 1.1 in Annex 1 of Regulation (EC) No 853/2004 of the European Parliament and of the Council.

1.7. **Unprocessed products** – the same meaning as in Article 2.1(n) of Regulation (EC) No 852/2004.

1.8. **Processing** – the same meaning as in Article 2.1(m) of Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on food hygiene.

1.9. **Added sugars** – saccharose, fructose, glucose, starch hidrolates (glucose and fructose syrups) or other mono- and di-saccharides added at the stage of production, processing or treatment of the foodstuff. Sugars occurring naturally in honey, syrups, fruit drinks, fruit juices and fruit concentrate are also covered.

1.10. **Fat** – the same meaning as in point 2 in Annex 1 of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004.

1.11. **Trans fat** – the same meaning as in point 4 in Annex 1 of Regulation (EU) No 1169/2011 of the European Parliament and of the Council.

1.12. **Fibre** – the same meaning as in point 12 in Annex 1 of Regulation (EU) No 1169/2011 of the European Parliament and of the Council.

1.13. **Saturated fat** – the same meaning as in point 3 in Annex 1 of Regulation (EU) No 1169/2011 of the European Parliament and of the Council.

1.14. **Whole grain** – the whole kernel of grains (bran, sprout and endosperm). The kernel may be ground, crushed or similar, but all the components of the respective grain shall be included in their entirety.

1.15. **Fishery products** – the same meaning as in point 3.1 in Annex 1 of Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for the hygiene of foodstuffs of animal origin.

2. Conditions applicable to all food groups:

2.1. no foodstuffs may contain sweeteners or authorized novel foods or novel food ingredients (the same meaning as in (EC) No 258/97 of the European Parliament and of the Council of 27 January 1997 on novel foodstuffs and foodstuff ingredients) with sweetening properties, phytosterols, phytosterol esters, phytostanols and phytostanol esters.

2.2. oil and other fat used in the production of the products may contain a maximum of 2 g of industrially produced trans-fatty acids per 100 g oil and fat;

2.3. if there are no specific conditions for fat, sugars and salt for a food group in a table below, it can be added as long as this is not done in greater quantities than is necessary in order to achieve the desired purpose.

3. Food, belonging for a separate food group and that can be labeled with a „Keyhole“ symbol, must not only meet the conditions laid in point 2, but also the criteria laid down in a table below, except food, belonging for a food groups 2 or 21, for which specific criteria has not been set.

4. Conditions applicable to individual food groups shall comply the criteria presented in the table:

Group No.	Food products group	Conditions
1.	Potatoes, root vegetables, legumes (without peanuts) and other vegetables. The products may be processed.  Unprocessed spices are also covered.	- maximum added fat content 3 g/100 g; - a maximum of 20 % of the added fat may be saturated fat; - maximum added sugars 1 g/100 g; - maximum salt 0,5 g/100 g.
2.	Unprocessed fruits and berries. However, they can be heat-treated.	
3.	Unprocessed nuts and peanuts. However, they can be heat-treated.	- maximum saturated fat content 10 g/100 g;
4.	Cereal flour, flakes, grains and crushed wheat containing at least 100% whole grain calculated on the product's dry matter content, also cereal brands and sprouts.	- minimum fibre 6 g/100 g;
5.	Rice containing at least 100 % whole grain calculated on the basis of the product's dry matter content.	- minimum fibre 3 g/100g;
6.	Breakfast flakes and muesli containing at least 55 % whole grain calculated on the basis of the product's dry matter content.  Gluten free breakfast flakes and muesli	- maximum fat content 8 g/100 g; - maximum sugars 13 g/100 g, of which a maximum of 9 g/100 g added sugars; - minimum fibre 6 g/100 g; - maximum salt 1,0 g/100 g.

Group No.	Food products group	Conditions
	shall contain at least 20 % whole grain calculated on the basis of the product's dry matter content.	
7.	Porridge and porridge powder, containing at least 55 % whole grain calculated on the basis of the product's dry matter content.	<ul style="list-style-type: none"> <li>- maximum fat content 4 g/100 g;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- minimum fibre 1 g/100 g;</li> <li>- maximum salt 0,3 g/100 g;</li> </ul> The conditions refer to ready-to-consume products.
8.	Bread and bread mixes	
8.1.	<p>Bread and bread mixes where only liquid to be added (yeast may be added too) and containing a minimum of 30 % whole grain calculated on the basis of the product's dry matter content.</p> <p>Products in food group 8.2 are not covered.</p> <p>Gluten free bread and bread mixes shall contain at least 10 % whole grain calculated on the basis of the product's dry matter content.</p>	<ul style="list-style-type: none"> <li>- maximum fat content 7 g/100 g;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- minimum fibre 5 g/100 g;</li> <li>- maximum salt 1,0 g/100 g;</li> </ul> The conditions refer to ready-to-consume products.
8.2.	<p>Rye bread, bread mixes and other products based on rye, where only liquid to be added (yeast may be added too).</p> <p>The product shall contain at least 35 % whole grain, calculated on the basis of the product's dry matter content. The grain element shall contain at least 30% rye.</p>	<ul style="list-style-type: none"> <li>- maximum fat content 7 g/100 g;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- minimum fibre 6 g/100 g;</li> <li>- maximum salt 1,2 g/100 g;</li> </ul> The conditions refer to ready-to-consume products.
9.	<p>Hard bread and crusts containing at least 50% wholegrain calculated on the basis of the product's dry matter content.</p> <p>Gluten free hard bread and crusts shall contain at least 15 % whole grain calculated on the basis of the product's dry matter content.</p>	<ul style="list-style-type: none"> <li>- maximum fat content 7 g/100 g;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- minimum fibre 6 g/100 g;</li> <li>- maximum salt 1,3 g/100 g.</li> </ul>
10.	<p>Pasta (without filling) and it's products containing at least 50 % whole grain on the basis of the product's dry matter content.</p> <p>Gluten free pasta (without filling) and it's products have no whole grain requirements.</p>	<ul style="list-style-type: none"> <li>- minimum fibre 6 g/100 g;</li> <li>- maximum salt 0,1 g/100 g;</li> </ul> The conditions refer to the product's dry matter content.
11.	Milk products and their alternatives intended as a drink	
11.1.	Milk and similar fermented milk products that are not flavoured.	- maximum fat content 0,7 g/100 g.

Group No.	Food products group	Conditions
	Similar lactose free products and lactose free milk drinks are also covered.	
11.2.	Vegetable products intended for the same use as products in food group 11.1 (i. e. corn, soya, rice drinks).	<ul style="list-style-type: none"> <li>- maximum fat content 1,5 g/100 g;</li> <li>- maximum saturated fat content 33 % of the total fat content;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- maximum salt 0,1 g/100 g.</li> </ul>
12.	Milk products and their alternatives not intended to be drunk	
12.1.	<p>Fermented milk products not intended to be drunk and that are not flavoured (including cottage cheese).</p> <p>Similar lactose free products are also covered.</p>	- maximum fat content 1,5 g/100 g.
12.2.	Vegetable products intended for the same use as products in food group 12.1.	<ul style="list-style-type: none"> <li>- maximum fat content 1,5 g/100 g;</li> <li>- maximum saturated fat content 33 % of the total fat content;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- maximum salt 0,1 g/100 g.</li> </ul>
13.	Milk products and their alternatives not intended to be drunk and that are flavoured	
13.1.	<p>Fermented milk products not intended to be drunk and cottage that are flavoured.</p> <p>Similar lactose free products are also covered.</p>	<ul style="list-style-type: none"> <li>- maximum fat content 1,5 g/100 g;</li> <li>- maximum added sugars 4 g/100 g.</li> </ul>
13.2.	Vegetable products intended for the same use as products in food group 13.1 and that are flavoured.	<ul style="list-style-type: none"> <li>- maximum fat content 1,5 g/100 g;</li> <li>- maximum saturated fat content 33 % of the total fat content;</li> <li>- maximum sugars 8 g/100 g;</li> <li>- maximum salt 0,1 g/100 g.</li> </ul>
14.	Products consisting of a mixture of milk and cream and their alternatives and that are not flavoured.	
14.1.	<p>Products consisting of a mixture of milk and cream and the corresponding fermented products and that are not flavoured.</p> <p>Similar lactose free products are also covered.</p>	- maximum fat content 5 g/100 g.
14.2.	Wholly or partially vegetable products intended for the same use as the products in food group 14.1.	<ul style="list-style-type: none"> <li>- maximum fat content 5 g/100 g;</li> <li>- maximum saturated fat content 33 % of the total fat content;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- maximum salt 0,3 g/100 g.</li> </ul>
15.	Products consisting of a mixture of milk and cream and their alternatives and that are flavoured.	
15.1.	Products consisting of a mixture of milk and cream and the corresponding fermented products and that are	<ul style="list-style-type: none"> <li>- maximum fat content 5 g/100 g;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- maximum salt 0,8 g/100 g.</li> </ul>

Group No.	Food products group	Conditions
	flavoured.  Similar lactose free products are also covered.	
15.2.	Wholly or partially vegetable products intended for the same use as the products in food group 15.1.	- maximum fat content 5 g/100 g; - maximum saturated fat content 33 % of the total fat content; - maximum sugars 5 g/100g; - maximum salt 0,8 g/100 g.
16.	Cheese.  Products in food group 18 are not covered.  The products may be flavoured.	- maximum fat content 17 g/100 g; - maximum salt 1,6 g/100 g.
17.	Products which are wholly or partially of vegetable origin intended to be used as alternatives to products in food group 16.  The products may be flavoured.	- maximum fat content 17 g/100 g; - maximum saturated fat content 20 % of the total fat content; - maximum salt 1,5 g/100 g.
18.	Fresh, cottage cheese and equivalent products.  The products may be flavoured.	- maximum fat content 5 g/100 g; - maximum salt 0,9 g/100 g; - maximum added sugars 1 g/100g.
19.	Fat spreads and blends (as described in Appendix II of Annex VII of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007).  The products may be flavoured.	- maximum fat content 80 g/100 g; - maximum saturated fat content 33 % of the total fat content; - maximum salt 1,1 g/100 g.
20.	Cooking oils, liquid cooking fat and liquid blends.  The products may be flavoured.	- maximum saturated fat content 20 % of the total fat content; - maximum salt 1,0 g/100 g.
21.	Unprocessed fishery products and live mussels.	
22.	Processed fishery products. Products produced from a minimum of 50% processed fishery products. The products may contain sauce or liquid. The percentage and conditions concern those parts of the product intended for consumption. The products may be coated with breadcrumbs but the preparation instructions must not add fat to the product.	
22.1.	Products not covered by food groups	- maximum fat other than fish fat

Group No.	Food products group	Conditions
	22.2–22.4.	10 g/100 g; - maximum sugars 5 g/100 g; - maximum salt 1,5 g/100 g.
22.2.	Ready-to-use, sliced cold cut products.	- maximum fat other than fish fat 10 g/100 g; - maximum sugars 5 g/100 g; - maximum salt 2,5 g/100 g.
22.3.	Smoked or marinated fish.	- maximum fat other than fish fat 10 g/100 g; - maximum sugars 5 g/100 g; - maximum salt 3,0 g/100 g.
22.4.	Caviar and other tinned fishery products.	- maximum fat other than fish fat 10 g/100 g; - maximum sugars 5 g/100 g; - maximum salt 3,0 g/100 g.
23.	Unprocessed meat.	- maximum fat content 10 g/100 g.
24.	<p>Raw or ready-to-eat meat products.            Products produced from a minimum of 50% meat.            For liver pate in food group 24.2 the requirement is a minimum of 35% meat.            For products where a minimum of the raw meat products is replaced by a raw vegetable product containing protein, the products shall contain at least 40% meat.            The products may contain sauce or liquid.            The percentage and conditions concern those parts of the product intended for consumption.            The products may be coated with breadcrumbs but the preparation instructions must not add fat to the product.</p>	
24.1.	<p>Raw products made from whole or carved pieces of meat that are surface marinated or seasoned.</p> <p>The following conditions apply to injection-salted meat.</p>	<p>- maximum fat content 10 g/100 g;            - maximum sugars 3 g/100 g;            - maximum salt 1,0 g/100 g.</p> <p>- maximum fat content 10 g/100 g;            - maximum sugars 3 g/100 g;            - maximum salt 0,5 g/100 g.</p>
24.2.	<p>Raw or ready-to-eat meat products where ground meat is the main ingredient, except following products and their conditions:</p> <ul style="list-style-type: none"> <li>- sausages;</li> <li>- ready-to-use, sliced cold cut sausages;</li> <li>- ground meat.</li> </ul>	<p>- maximum fat content 10 g/100 g;            - maximum sugars 3 g/100 g;            - maximum salt 1,7 g/100 g.</p> <p>- maximum fat content 10 g/100 g;            - maximum sugars 3 g/100 g;            - maximum salt 2,0 g/100 g.</p> <p>- maximum fat content 10 g/100 g;            - maximum sugars 3 g/100 g;            - maximum salt 2,2 g/100 g.</p> <p>- maximum fat content 10 g/100 g;            - maximum sugars 3 g/100 g;            - maximum salt 1,0 g/100 g.</p>
24.3.	Ready-to-eat meat products, where the main ingredient is whole or carved meat	- maximum fat content 10 g/100 g; - maximum sugars 3 g/100 g;

Group No.	Food products group	Conditions
	<p>not covered by food group 24.2.</p> <p>The following conditions apply to ready-to-eat, sliced cold cut products.</p>	<ul style="list-style-type: none"> <li>- maximum salt 2 g/100 g.</li> <li>- maximum fat content 10 g/100 g;</li> <li>- maximum sugars 3 g/100 g;</li> <li>- maximum salt 2,5 g/100 g.</li> </ul>
25.	<p>Products consisting of a minimum of 60% raw vegetable products.</p> <p>The products must not contain meat or fishery products.</p> <p>The percentage and conditions concern those parts of the product intended for consumption.</p> <p>The products may contain sauce or liquid and be coated in breadcrumbs, but the preparation instructions must not prescribe the addition of fat to the product.</p>	<ul style="list-style-type: none"> <li>- maximum fat content 10 g/100 g;</li> <li>- maximum saturated fat content 33 % of the total fat content;</li> <li>- maximum sugars 3 g/100 g;</li> <li>- maximum salt 1 g/100 g.</li> </ul>
26.	<p>Ready meals (with the exception of products in the food groups 27-31) intended to constitute an entire meal containing protein, carbohydrates, vegetables, fruit or berries, including:</p> <ul style="list-style-type: none"> <li>- 400-750 kcal (1670-3140 kJ) per portion and</li> <li>- at least 28 g root vegetables, leguminous plants (excluding peanuts) and other vegetables (excluding potatoes) or fruit and berries per 100 g of the product.</li> </ul> <p>Any grain element shall satisfy the whole grain condition in the food group in question.</p> <p>If gluten-free pasta is included, the fibre condition in food group 10 will apply.</p>	<ul style="list-style-type: none"> <li>- a maximum of 33 % of the energy content may come from fat;</li> <li>- if fish with a fat content greater than 10 % is included, a maximum of 40 % of the energy content may be fat;</li> <li>- maximum saturated fat content 10 % of the total fat content;</li> <li>- maximum added sugars 3 g/100 g;</li> <li>- maximum salt 0,8 g/100 g, but a maximum of 3,5 g per portion.</li> </ul>
27.	<p>Pizzas, non-dessert pies and other similar grain-based products, containing:</p> <ul style="list-style-type: none"> <li>- a minimum of 250 kcal (1050 kJ) per portion;</li> <li>- at least 28 g root vegetables, leguminous plants (excluding peanuts) and other vegetables (excluding potatoes) or fruit and berries per 100 g of the product.</li> </ul> <p>The grain element shall contain at least</p>	<ul style="list-style-type: none"> <li>- a maximum of 33 % of the energy content may come from fat;</li> <li>- if fish with a fat content greater than 10 % is included, a maximum of 40 % of the energy content may be fat;</li> <li>- maximum saturated fat content 10 % of the total fat content;</li> <li>- maximum added sugars 3 g/100 g;</li> <li>- maximum salt 1,0 g/100 g.</li> </ul>



Group No.	Food products group	Conditions
	30 % whole grain, calculated on the basis of the product's dry matter content. If a gluten free grain element is included, it shall contain at least 10 % whole grain calculated on the basis of the product's dry matter content.	
28.	<p>Sandwiches, baguettes, wraps and similar products, based on grain that contains:</p> <ul style="list-style-type: none"> <li>- a minimum of 150 kcal (630 kJ) per portion;</li> <li>- at least 25 g root vegetables, leguminous plants (excluding peanuts) and other vegetables (excluding potatoes) or fruit and berries per 100 g of the product.</li> </ul> <p>The grain element shall contain at least 30 % whole grain, calculated on the basis of the product's dry matter content. If a gluten free grain element is included, it is the case that it shall contain at least 10 % whole grain calculated on the basis of the product's dry matter content.</p>	<ul style="list-style-type: none"> <li>- a maximum of 33 % of the energy content may come from fat;</li> <li>- if fish with a fat content greater than 10 % is included, a maximum of 40 % of the energy content may be fat;</li> <li>- maximum saturated fat content 10 % of the total fat content;</li> <li>- maximum added sugars 3 g/100 g;</li> <li>- maximum salt 0,9 g/100 g.</li> </ul>
29.	<p>Soups with meat and fish (final products and the kind of products to be made in accordance with preparation instructions) that contain:</p> <ul style="list-style-type: none"> <li>- a minimum of 100 kcal (420 kJ) per portion;</li> <li>- at least 28 g root vegetables, leguminous plants (excluding peanuts) and other vegetables (excluding potatoes) or fruit and berries per 100 g of the product.</li> </ul> <p>Any grain element shall satisfy the whole grain condition in the food group in question. If gluten free pasta is included, the fibre condition in food group 10 will apply.</p>	<ul style="list-style-type: none"> <li>- a maximum of 33 % of the energy content may come from fat;</li> <li>- if fish with a fat content greater than 10 % is included, a maximum of 40 % of the energy content may be fat;</li> <li>- maximum added sugars 3 g/100 g;</li> <li>- maximum salt 0,8 g/100 g, but a maximum of 2,5 g per portion.</li> </ul>
30.	<p>Soups not containing fish and meat (final products and the kind of products to be made in accordance with preparation instructions) that contain:</p> <ul style="list-style-type: none"> <li>- a minimum of 100 kcal (420 kJ) per portion;</li> <li>- at least 50 g root vegetables, leguminous plants (excluding peanuts) and other vegetables (excluding</li> </ul>	<ul style="list-style-type: none"> <li>- a maximum of 33 % of the energy content may come from fat.</li> <li>- maximum added sugars 3 g/100 g.</li> <li>- maximum salt 0,8 g/100 g, but a maximum of 2,5 g per portion.</li> </ul>

Group No.	Food products group	Conditions
	<p>potatoes) or fruit and berries per 100 g of the product.</p> <p>Any grain element shall satisfy the whole grain condition in the food group in question. If gluten free pasta is included, the fibre condition in food group 10 will apply.</p>	
31.	<p>Ready meals that do not constitute a complete meal and are not covered by food groups 26-30.</p> <p>The dish shall contain:</p> <ul style="list-style-type: none"> <li>- a minimum of 100 kcal (420 kJ) per portion;</li> <li>- at least 50 g root vegetables, leguminous plants (excluding peanuts) and other vegetables (excluding potatoes) or fruit and berries per 100 g of the product</li> </ul> <p>Any grain element shall satisfy the whole grain condition in the food group in question. If gluten free pasta is included, the fibre condition in food group 10 will apply.</p>	<ul style="list-style-type: none"> <li>- a maximum of 33 % of the energy content may come from fat;</li> <li>- if fish with a fat content greater than 10 % is included, a maximum of 40 % of the energy content may be fat;</li> <li>- maximum saturated fat content 10 % of the total fat content;</li> <li>- maximum added sugars 3 g/100 g;</li> <li>- maximum salt 0,8 g/100 g, but a maximum of 2,5 g per portion.</li> </ul>
32.	<p>Dressings of oil and vinegar.</p> <p>The products may be flavoured.</p>	<ul style="list-style-type: none"> <li>- maximum saturated fat content 20 % of the total fat content;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- maximum salt 0,8 g/100 g.</li> </ul>
33.	<p>Sauces (both ready-made sauces and the kind of products that must be prepared in accordance with the preparation instructions).</p>	<ul style="list-style-type: none"> <li>- maximum fat content 5 g/100 g;</li> <li>- maximum saturated fat content 33 % of the total fat content;</li> <li>- maximum sugars 5 g/100 g;</li> <li>- maximum salt 0,8 g/100 g;</li> </ul> <p>The conditions refer to ready-to-consume products.</p>