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The Swedish Food Agency's Code of Statutes

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Regulations amending the Swedish Food Agency's regulations (SLVFS 2005:9) on the use of the Keyhole symbol;

LIVSFS 2021:1

(H 128)

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This document has been compiled for informational purposes. Therefore, always check the text against the printed version. This version contains changes even LIVSFS 2021:1.

The Keyhole symbol

1 § These regulations apply to the labelling and presentation of foodstuffs with a certain symbol, i.e. the Keyhole symbol. The regulations do not apply to the labelling and presentation of the Keyhole symbol on food that is not prepacked and supplied at mass caterers.

(LIVSFS 2015:1).

1 a § Labelling and presentation of foodstuffs with a symbol that declares fat, sugar, salt or fibre content may only be carried out using a symbol (Keyhole symbol), which is formulated in accordance with the example below and represented in green or black.



Foodstuffs may only be labelled and presented bearing the Keyhole symbol if the conditions in the regulation are satisfied.

The terms used in these regulations are described in *Annex 1*.

The first paragraph shall not apply to other symbols on foodstuffs which are lawfully labelled or placed on the market in another Member State within the EEA area or Turkey. (*LIVSFS 2021:1*).

Conditions

2 § Foodstuffs may be labelled and presented with the Keyhole symbol in the case of prepacked foods that satisfy all conditions for the food group indicated in *Annex 2* of these regulations.

In addition, foodstuffs that is not prepacked may be labelled or presented with the Keyhole symbol in the following food groups.

- Unprocessed vegetables in food group 1 (Potatoes; root vegetables, leguminous plants (excluding peanuts) and other vegetables and spices).
- 2 (Fruits and berries).
- 8 a-b (Soft bread etc. and Rye bread etc.).
- 9 (Hard bread and crusts).
- 16 (Cheese).
- 17 (Wholly or partially vegetable alternatives to group 16).
- 21 (Fishery products and live mussels).
- 23 (Unprocessed meat).

(*LIVSFS 2015:1*).

3 § Foodstuffs intended for children up to the age of 36 months must not be labelled or presented with the Keyhole symbol. (*LIVSFS 2015:1*).

4 § The following ingredients must not be contained in foodstuffs labelled or presented with the Keyhole symbol:

- Sweeteners (food additives),
- approved novel foodstuffs with sweetening properties, and
- phytosterols, phytosterol esters, phytosterols and phytosterol esters.

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.

Fat, sugars and salt may only be added to the foodstuffs for which conditions for fats, sugars or salt are explicitly stated in the respective food group in *Annex 2*. This kind of nutrient may, however, be added to foodstuffs in other food groups as long as this is not done in greater quantities than is necessary in order to achieve the desired purpose. (*LIVSFS 2021:1*).

These regulations shall enter into force on 1 June 2005, at which time the Swedish Food Agency's regulations (SLVFS 1989:2) and general guidance on the use of a particular symbol shall cease to be valid.

These regulations come into force

- on 1 October 2009 (transitional provisions).
 - on 17 June 2009 (remaining provisions).
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These regulations (2015:1) shall enter into force on 1 March 2015.

Products in food groups 22 c), 24 c), 26–28 and 31 labelled or presented in accordance with older provisions before 1 March 2019 may, however, be placed on the market until stocks are exhausted.

Products in other food groups labelled or presented in accordance with older provisions before 1 September 2016 may, however, be placed on the market until stocks are exhausted.

1. These regulations (2021:1) shall enter into force on 1 March 2021.

2. Products labelled or presented in accordance with older provisions before 1 September 2021 may, however, be placed on the market until stocks are exhausted.

3. Products labelled with the Keyhole followed by the ® symbol before 1 September 2024 may, however, be placed on the market until stocks are exhausted.

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Annex 1

(LIVSFS 2005:9)

Terms

The following terms apply in these regulations.

– *Prepared fishery products*: The same meaning as in point 3.6 of 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.

– *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.

– *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.

– *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.

– *Fishery products*: The same meaning as in point 3.1 in Annex 1 of Regulation (EU) No 853/2004 of the European Parliament and of the Council.

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

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

– *Gluten free*: The same meaning as in the Commission Regulation (EC) No 828/2014 of 30 July 2014 on the requirements for the provision of information to consumers regarding absence or reduced prevalence of gluten in foodstuffs.

– *Meat*: The same meaning as in article 2.1 f of Regulation (EU) No 1169/2011 of the European Parliament and of the Council.

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

– *Fat spreads and blends*: The same meaning as 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.

- *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.
- *Novel foodstuffs*: The same meaning as in (EC) No 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foodstuffs and foodstuff ingredients and amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and the Commission Regulation (EC) No 1852/2001.
- *Unprocessed products*: The same meaning as in Article 2(1)(n) of Regulation (EU) No 852/2004 of the European Parliament and of the Council.
- *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.
- *Grain*: wheat, spelt, rye, oats, grain, corn, rice, millet and durum and other Sorghum species.
- *Flavoured*: Addition of flavourings or food ingredients with flavouring properties in accordance the same meaning as provided in Article 3.2 (i) of Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC.
- *Added sugars*: All mono- and disaccharides added during the production of foods. Sugars occurring naturally in honey, fruit drinks, fruit juices and fruit concentrate are also covered.
- *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.
- *Phytosterols, phytosterol esters, phytostanols and phytostanol esters*: The same meaning as in point 5 in Annex III of Regulation (EU) No 1169/2011 of the European Parliament and of the Council.
(LIVSFS 2015:1).

Annex 2
(to LIVSFS 2005:9)

Conditions for the following food groups

Vegetables, fruit, berries and nuts etc.		
1.	<p>Potatoes, root vegetables, legumes (except peanuts) and other vegetables.</p> <p>The products may be processed.</p> <p>Unprocessed spices are also covered.</p>	<ul style="list-style-type: none"> – maximum added fat content 3 g/100g – a maximum of 20% of the added fat may be saturated fat – maximum added sugars 1 g/100g – maximum salt 0.5 g/100 g
2.	Unprocessed fruits and berries. They may, however, have been heat-treated.	
3.	Unprocessed nuts and peanuts. They may, however, have been heat-treated.	- maximum saturated fat content 10 g/100 g
Flour, grains and rice etc.		
4.	<p>Cereal flour, flakes, grains and crushed cereal containing at least 100% whole grain calculated on the basis of the product's dry matter content, also cereal brands and sprouts.</p> <p>Flour and grain from cereals that contain 100 % wholegrain of the product's contents of solids.</p> <p>The cereals can be replaced in whole or in part with vegetables (except potatoes), legumes (except peanuts) and root vegetables for the same range of uses.</p> <p>Bran and germ are exempted from the requirement for wholegrain.</p>	– minimum fibre 6 g/100 g
5.	Rice containing 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	<ul style="list-style-type: none"> – maximum fat content 8 g/100 g – maximum sugars 13 g/100 g, of which a maximum of 9 g/100 g

	<p>content.</p> <p>If the product contains vegetables (other than potatoes), legumes (other than peanuts) or root vegetables, the proportion of the product constituted by these, is not included in the calculation of the wholegrain quantity.</p> <p>Gluten free breakfast flakes and muesli shall contain at least 20 % whole grain calculated on the basis of the product's dry matter content.</p>	<p>added sugars</p> <ul style="list-style-type: none"> – minimum fibre 6 g/100 g – maximum salt 1.0 g/100 g
Porridge, bread and pasta etc.		
7.	<p>Porridge and porridge powder prepared in accordance with the manufacturer's instructions, containing at least 55 % whole grain calculated on the basis of the product's dry matter content.</p> <p>If the product contains vegetables (other than potatoes), legumes (other than peanuts) or root vegetables, the proportion of the product constituted by these, is not included in the calculation of the wholegrain quantity.</p>	<ul style="list-style-type: none"> – maximum fat content 4 g/100 g – maximum sugars 5 g/100 g – minimum fibre 1 g/100 g – maximum salt 0.3 g/100 g <p>The conditions refer to the products as ready-to-consume products.</p>
8a)	<p>Soft bread and bread mixes where only liquid and yeast are to be added, and that contain at least 30 % whole grain calculated on the basis of the product's dry matter content.</p> <p>If the product contains vegetables (other than potatoes), legumes (other than peanuts) or root vegetables, the proportion of the product constituted by these is not included in the calculation of the wholegrain</p>	<ul style="list-style-type: none"> – maximum fat content 7 g/100 g – maximum sugars 5 g/100 g – minimum fibre 5 g/100 g – maximum salt 1.0 g/100 g <p>The conditions refer to the products as ready-to-consume products.</p>

	<p>quantity.</p> <p>Products in food group 8b) 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>	
8b)	<p>Rye bread, bread mixes and other products based on rye, where only liquid and yeast are to be added.</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> <p>If the product contains vegetables (other than potatoes), legumes (other than peanuts) or root vegetables, the proportion of the product constituted by these is not included in the calculation of the wholegrain quantity</p>	<ul style="list-style-type: none"> – maximum fat content 7 g/100 g – maximum sugars 5 g/100 g – minimum fibre 6 g/100 g – maximum salt 1.2 g/100 g <p>The conditions refer to the products as ready-to-consume products.</p>
9.	<p>Hard bread, crusts and flour mixes where only liquid and yeast are to be added, containing at least 50% wholegrain calculated on the basis of the product's dry matter content.</p> <p>If the product contains vegetables (other than potatoes), legumes (other than peanuts) or root vegetables, the proportion of the product constituted by these is not included in the calculation of the wholegrain quantity.</p> <p>Gluten free hard bread, crusts and flour mixes for such products, shall contain</p>	<ul style="list-style-type: none"> – maximum fat content 7 g/100 g – maximum sugars 5 g/100 g – minimum fibre 6 g/100 g – maximum salt 1.3 g/100 g

	at least 15 % whole grain calculated on the basis of the product's dry matter content.	
10.	<p>Pasta (without filling) containing at least 50% whole grain calculated on the basis of the product's dry matter content.</p> <p>If the product contains vegetables (other than potatoes), legumes (other than peanuts) or root vegetables, the proportion of the product constituted by these is not included in the calculation of the wholegrain quantity.</p> <p>Gluten free pasta (without filling) has no whole grain requirements.</p>	<ul style="list-style-type: none"> – minimum fibre 6 g/100 g – maximum salt 0.1 g/100 g <p>The conditions refer to the product's dry matter content.</p>
Milk, fermented products and vegetable alternatives etc.		
11a)	<p>Milk and equivalent fermented milk products intended as a drink.</p> <p>Similar lactose free products and lactose free milk drinks are also covered.</p> <p>The products may not be flavoured.</p>	<ul style="list-style-type: none"> – maximum fat content 0.7 g/100 g
11b)	<p>Vegetable products intended for the same use as products in food group 11 a).</p> <p>The products may not be flavoured.</p>	<ul style="list-style-type: none"> – maximum fat content 1.5 g/100 g – maximum saturated fat content 33 % of the total fat content – maximum sugars 5 g/100 g – maximum salt 0.1 g/100 g
12a)	<p>Fermented milk products not intended to be drunk.</p> <p>The products may not be flavoured.</p> <p>Similar lactose free products are also covered.</p>	<ul style="list-style-type: none"> – maximum fat content 1.5 g/100 g

12b)	Vegetable products intended for the same use as products in food group 12 a). The products may be flavoured.	<ul style="list-style-type: none"> – maximum fat content 1.5 g/100 g – maximum saturated fat content 33 % of the total fat content – maximum sugars 5 g/100 g – maximum salt 0.1 g/100 g
13a)	Fermented milk products not intended for drinking. The products may be flavoured. Similar lactose-free products are also covered.	<ul style="list-style-type: none"> – maximum fat content 1.5 g/100 g – maximum added sugars 4 g/100 g
13b)	Vegetable products intended for the same use as products in food group 13 a). The products may be flavoured.	<ul style="list-style-type: none"> – maximum fat content 1.5 g/100 g – maximum saturated fat content 33 % of the total fat content – maximum sugars 8 g/100 g – maximum salt 0.1 g/100 g
14a)	Products comprising a mixture of milk and cream, intended as an alternative to cream, or equivalent fermented products. The products must not be flavoured. Equivalent lactose-free products are also covered.	<ul style="list-style-type: none"> – maximum fat content 5 g/100 g
14b)	Products which are wholly or partially of vegetable origin intended for the same use as the products in food group 14 a). The products must not be flavoured.	<ul style="list-style-type: none"> – maximum fat content 5 g/100 g – maximum saturated fat content 33 % of the total fat content – maximum sugars 5 g/100g – maximum salt 0.3 g/100 g
15a)	Products comprising a mixture of milk and cream, intended as an alternative to cream, or equivalent fermented products. The products may be flavoured. Equivalent lactose free products are also covered.	<ul style="list-style-type: none"> – maximum fat content 5 g/100 g – maximum sugars 5 g/100g – maximum salt 0.8 g/100 g
15b)	Wholly or partially vegetable products intended for the same use as the	<ul style="list-style-type: none"> – maximum fat content 5 g/100 g – maximum saturated fat content 33

	products in food group 15 a). The products may be flavoured.	% of the total fat content – maximum sugars 5 g/100g – maximum salt 0.8 g/100 g
Cheese and equivalent vegetable products		
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 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
Fat spread and oils etc.		
19.	Fat spreads and blends. 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 fat spread 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
Fishery products and products derived from these		
21.	Fishery products and live mussels. The products may be prepared.	
22.	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 cooking instructions must not add fat.	
22a)	Products not covered by food groups 22 b-d.	– maximum fat other than fish fat 10 g/100 g

		<ul style="list-style-type: none"> – maximum sugars 5 g/100g – maximum salt 1.5 g/100g
22b)	Sliced cold cut products.	<ul style="list-style-type: none"> – maximum fat other than fish fat 10 g/100 g – maximum sugars 5 g/100g maximum salt 2.5 g/100g
22c)	Smoked or marinated fish.	<ul style="list-style-type: none"> – maximum fat other than fish fat 10 g/100 g – maximum sugars 5 g/100g – maximum salt 3.0 g/100g
22d)	Caviare and other tinned fish products.	<ul style="list-style-type: none"> – maximum fat other than fish fat 10 g/100 g – maximum sugars 5 g/100 g – maximum salt 3.0 g/100 g
Meat and meat products		
23.	Unprocessed meat.	– maximum fat content 10 g/100 g
24.	<p>Meat and products containing meat.</p> <p>At least 50 % of the product shall consist of meat, grain (100 % wholegrain), vegetables (other than potatoes), legumes (other than peanuts) or root vegetables. The meat content shall not be less than 20 % of the product. For liver pate in food group 24 b) the requirement is a minimum of 35% meat.</p> <p>The products may contain sauce or liquid. The percentage and conditions concern those parts of the product intended for consumption.</p> <p>The products may be coated with breadcrumbs but the preparation instructions must not add fat to the product.</p>	
24a)	<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>	<ul style="list-style-type: none"> – maximum fat content 10 g/100 g – maximum sugars 3 g/100 g – maximum salt 1.0 g/100 g – maximum fat content 10 g/100 g – maximum sugars 3 g/100 g – maximum salt 0.5 g/100 g
24b)	<p>Raw or ready-to-eat products where minced or ground meat is the main ingredient.</p> <p>The following conditions apply to</p> <p>– sausages,</p>	<ul style="list-style-type: none"> – maximum fat content 10 g/100 g – maximum sugars 3 g/100 g – maximum salt 1.7 g/100 g – maximum fat content 10 g/100 g – maximum sugars 3 g/100 g

	<ul style="list-style-type: none"> – cold cut sausages, and – ground beef where only salt and water may be added. 	<ul style="list-style-type: none"> – maximum salt 2.0 g/100 g – maximum fat content 10 g/100 g – maximum sugars 3 g/100 g – maximum salt 2.2 g/100 g – maximum fat content 10 g/100 g – maximum sugars 3 g/100 g – maximum salt 1.0 g/100 g
24c)	<p>Ready for consumption or smoked products, where the main ingredient is whole or carved meat not covered by food group 24 b).</p> <p>– The following conditions apply to cold cut products.</p>	<ul style="list-style-type: none"> – maximum fat content 10 g/100 g – maximum sugars 3 g/100 g – maximum salt 2.0 g/100 g – maximum fat content 10 g/100 g – maximum sugars 3 g/100 g – maximum salt 2.5 g/100 g
Vegetable products		
25.	<p>Partly or totally vegetable products with the same range of uses as fish- and meat products in groups 22 og 24.</p> <p>At least 50 % of the product shall consist of grain (100 % wholegrain), vegetables (other than potatoes), legumes (other than peanuts), root vegetables or protein of non-animal origin. The products must not contain fish or meat.</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>	
25a)	Sliced sandwich cuts	<ul style="list-style-type: none"> – maximum fat content 10 g/100 g – maximum saturated fat content 3.5

		<p>g/100 g</p> <ul style="list-style-type: none"> – maximum sugars 3 g/100 g – maximum salt 1.5 g/100 g
25b)	For other products in group 25	<ul style="list-style-type: none"> – maximum fat content 10 g/100 g – maximum saturated fat content 3.5 g/100 g – maximum sugars 3 g/100 g – maximum salt 1.0 g/100 g
Ready meals etc.		
26.	<p>Ready meals with vegetables, a protein-containing part, and a carbohydrate-containing part.</p> <p>Products with:</p> <ul style="list-style-type: none"> - Minimum 28 g vegetables (other than potatoes), legumes (other than peanuts), root vegetables, fruit and berries per 100 g product. - a protein-containing part and - a carbohydrate-containing part, <p>and that are not covered by the groups 27, 28, 29 or 30.</p> <p>If the carbohydrate part of the dish contains cereals, it must fulfil the requirement for wholegrain as stated in the food group relevant for the carbohydrate part.</p> <p>If gluten-free pasta is included, the fibre condition in food group 10 will apply.</p>	<ul style="list-style-type: none"> – saturated fat, not more than 1.8 g/100 g – added sugars, not more than 3 g/100g – salt, not more than 0.8 g/100 g
27.	<p>Ready meals with vegetables, a protein-containing part, or a carbohydrate-containing part.</p> <p>Products with:</p> <ul style="list-style-type: none"> - Minimum 50 g vegetables (other than potatoes), legumes (other than peanuts), root vegetables, fruit and berries per 100 g product and 	<ul style="list-style-type: none"> – saturated fat, not more than 1.5 g/100 g – added sugars, not more than 3 g/100g – salt, not more than 0.8 g/100 g

	<p>- a protein-containing part, or - a carbohydrate-containing part.</p> <p>If the carbohydrate part of the dish contains cereals, it must fulfil the requirement for wholegrain as stated in the food group relevant for the carbohydrate part.</p> <p>If gluten-free pasta is included, the fibre condition in food group 10 will apply.</p>	
28.	<p>Pirogues, pizzas, spring rolls, other pies than dessert pies and similar products.</p> <p>The product shall contain 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.</p> <p>The grain element shall contain at least 30 % whole grain, calculated on the basis of the grain dry matter content.</p> <p>If the product contains at least 50 g vegetables (other than potatoes), legumes (other than peanuts), root vegetables, or fruit and berries per 100 g product, the possible grain element shall contain at least 15 % whole grain, calculated on the basis of the grain dry matter content.</p> <p>If a gluten free grain element is included, it shall contain at least 10 % whole grain calculated on the basis of the grain dry matter content.</p>	<p>– saturated fat, not more than 2.0 g/100 g</p> <p>– added sugars, not more than 3 g/100g</p> <p>– salt, not more than 1.0 g/100 g</p>
29.	<p>Sandwiches, baguettes, wraps and similar products.</p>	<p>– saturated fat, not more than 2.0 g/100 g</p>

	<p>The products shall contain at least 25 g root vegetables, leguminous plants (except peanuts) and other vegetables (excluding potatoes) or fruit and berries per 100 g of the product.</p> <p>The grain element shall contain at least 30 % whole grain, calculated on the basis of the grain dry matter content.</p> <p>If the product contains at least 50 g vegetables (other than potatoes), legumes (other than peanuts), root vegetables, or fruit and berries per 100 g product, the possible grain element shall contain at least 15 % whole grain, calculated on the basis of the grain dry matter content.</p> <p>If a gluten free grain element is included, it shall contain at least 10 % whole grain calculated on the basis of the grain dry matter content.</p>	<p>– added sugars, not more than 3 g/100g</p> <p>– salt, not more than 0.9 g/100 g</p>
30.	<p>Soups</p> <p>The product shall contain at least 35 g root vegetables, leguminous plants (excluding peanuts) and other vegetables (excluding 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.</p> <p>If gluten free pasta is included, the fibre condition in food group 10 will apply.</p>	<p>– saturated fat, not more than 1.5 g/100 g</p> <p>– added sugars, not more than 3 g/100g</p> <p>– salt, not more than 0.8 g/100 g</p> <p>The conditions apply to the ready-to-eat product.</p>
	Dressings and sauces	
31.	Dressings of oil and vinegar.	– maximum saturated fat content 20 % of the total fat content

	The products may be flavoured.	<ul style="list-style-type: none"> – maximum sugars 5 g/100 g – maximum salt 0.8 g/100 g
32.	Sauces (both ready-made sauces and products that must be prepared in accordance with the preparation instructions).	<ul style="list-style-type: none"> – maximum fat content 5 g/100 g – maximum saturated fat content 33 % of the total fat content – maximum sugars 5 g/100 g – maximum salt 0.8 g/100 g <p>The conditions refer to the product as ready-to-consume.</p>