

UK TARGET NUTRIENT SPECIFICATIONS FOR MANUFACTURED FOODS USED IN SCHOOL MEALS

All specifications are "as served"

	Maximum Total Fat (g/100g)	Maximum Saturated Fat (g/100g)	Maximum salt* (mg/100g) (Maximum sodium)	Maximum Total Sugars (g/100g)	Minimum Protein Content (g/100g)
Bread	-	-	900 (350)	-	-
Garlic Bread	15	5	900 (350)	-	-
Chips and Roast Potatoes (including jacket wedges and similar products)	5	1	90 (35)	-	-
Potato Shaped Products e.g. potato croquettes, waffles, spirals	5	1	250 (100)	-	-
Vegetable products used as accompaniments to salads, baked potatoes and as sandwich fillings (such as coleslaw, potato salad and pasta salad)	10	1	500 (200)	-	-
Vegetable and Meat Based Soups	5	1	700 (280)		
Products in Tomato Sauce such as Baked Beans and Tinned Spaghetti	-	-	750 (300)	-	-
Poultry Products (Burger/Pieces/Shapes in Batter or Breadcrumbs). Includes whole muscle and chopped/shaped products.	10	2	1000 (400)	-	-
Sausage	15	7	1400 (550)	-	-
Burgers, Grillsteaks, and Meatballs (no gravy)	15	7	1000 (400)	-	-
Bolognese Sauce (including meat), Chilli Con Carne, Cobbler, Curry, Goulash, Hotpot, Meatballs (in gravy/sauce), Mince in Gravy, Poultry in White Sauce, Ragout, Stew, Sweet and Sour, Tandoori and Tikka	4	2	650 (250)	-	-
Breaded or Battered Fish Shapes, Fish Burgers, Fish Cakes, Fish fingers, Fish in Batter, Fish in Crumb and Fish Pie with Pastry - white fish including products containing a combination of oily and white fish, but predominantly white fish	8	1	650 (250)		

Breaded or Battered Fish Shapes, Fish Burgers, Fish Cakes, Fish fingers, Fish in Batter, Fish in Crumb and Fish Pie with Pastry - oily fish including products containing a combination of oily and white fish, but predominantly oily fish	14	3	650 (250)		
Fish Pasta Bake and Potato Topped Fish Pie	8	3	650 (250)	-	-
Cannelloni, Lasagne, Mousakka, Ravioli, and Meat-Based Pasta Bake	5	2	750 (300)	-	-
Cheese and Vegetable/Potato Shaped Products, Macaroni Cheese, Other Composite Dishes with Cheese as main Protein Source, Cauliflower Cheese	6	3	750 (300)	-	5
Pizza (any variety)	10	4	1000 (400)	-	5
Vegetarian Burger, Hot Dog, Lentil Loaf, 'Meat' Grill, and Sausage	10	2	1250 (500)	-	10
Vegetarian Mince	10	2	1000 (400)	-	12
Vegetarian Bean Hotpot, Casserole, Chilli, Curry, Stew, Sweet and Sour and Tikka	6	2	750 (300)	-	5
Vegetarian Cannelloni, Lasagne, Mousakka, and Risotto	5	2	750 (300)	-	5
Vegetarian Pakora, Pancake Roll, Samosa and Spring Roll	8	2	1000 (400)	-	5
Frankfurter and Hot Dog	12	4	1400 (550)	-	-
Cottage Pie, Shepherds Pie and Stovies	5	3	1000 (400)	-	-
Battered Sausage, Bridie, Cold Pork Pie (Melton Mowbray), Meat/Cornish Pastie, Meat Pie with Pastry, Sausage Roll, Scotch Egg and Scotch Pie	15	5	1000 (400)	-	-
Quiche	13	5	650 (250)	-	5
Vegetarian Pastie, Flan, Nut Cutlets, Loaf, and Roast	15	5	1000 (400)	-	7
Ready to Use Sauce for Addition to Meat/TVP and/or Vegetables e.g. Bolognese or curry, or dried sauce when made up ready for use.	3	1	750 (300)	-	-
Ready to use sauce for addition to pasta/potatoes/other vegetables e.g. cheese and/or cream and/or Milk-Based Sauces, or dried sauce when made up ready for use.	15	6	750 (300)	-	-

Gravy	2	1	1000 (400)	-	-
Salad Cream	10	1	2500 (1000)	-	-
Mayonnaise	30	3	1000 (400)	-	-
Tomato Ketchup and Brown Sauce	-	-	2500 (1000)	-	-
Pickle and Relish	-	-	1250 (500)	-	-
Fruit Pies and Fruit Crumble	10	4	250 (100)	20	-
Sponge Puddings including Jam Roly Poly, Spotted Dick	10	4	750 (300)	25	-
Ice Cream	6	3	-	20	-
Savoury Snacks and Crisps Made from Potato, Rice, Wheat, Oats or Corn	22	2	1550 (600)	25g maximum pack size	-

Key:

*The use of "salt" in this Annex means sources of sodium expressed as salt equivalents. Reduction in other sodium salts (e.g. bicarbonates) can also contribute to achieving these targets. 1g of sodium is equivalent to 2.55g of salt, but salt equivalents have been rounded to the nearest 50mg for the finalised target nutrient specifications.

'-' = no target set