

Annex A

1. The revisions to the HCS guidelines are outlined below: **Revisions to the nutrient criteria for food service cooking oil***

Sub-Category	Current Guidelines	Revised Guidelines	Tagline
Cooking Oil (Foodservice) ¹	Saturated Fat ≤35g/100g	Saturated Fat ≤30% of total fat	Lower in Saturated Fat

**There are no changes to the existing specifications for moisture and insoluble impurities, peroxide value and oil stability index.*

¹Other guidelines that cooking oil for food service needs to comply with:

- i. Moisture and insoluble impurities (AOCS Ca 2c-25, 2009): ≤0.10%
- ii. Peroxide Value (AOCS Cd 8b-90, 2011): ≤5 meq/kg
- iii. Oil Stability Index (AOCS Cd 12b-92, 2013): ≥14 hours at 110°C

2. **Clarifications to the requirements for:**

(A) Beverages

A footnote has been introduced to clarify the assessment requirements for beverages dispensed from automated beverage dispensers (ABDs):

- (i) Non-customisable beverages dispensed from automated beverage dispensers (ABDs)

To allow consistency in assessment across all beverages, non-customisable beverages dispensed from automated beverage dispensers (ABDs) should be assessed without ice.

- (ii) Non-customisable blended ice beverages dispensed from automated beverage dispensers (ABDs)

For blended beverages where ice is incorporated into the preparation, rather than added to the beverages separately, we recognise that ice serves as the main medium to form the beverages with minimal addition of other fluids and cannot be removed due to practical limitations. In such cases, ice can be factored into the assessment.

(B) Spreads

The taglines have been revised to include “No added Sugar (if applicable)” for Egg jam (kaya).

Sub-Category	Current Taglines for HCS	Revised Taglines for HCS
Egg jam (kaya)	Lower in Sugar {Lower in Saturated Fat}	Lower in Sugar or No Added Sugar (if applicable) {Lower in Saturated Fat}