

## Annexure: List of Nutrients / Ingredients/additives to be assessed

### Annexure 5- Laboratory analysis for the specific food categories

All testing should use standard, acceptable methodology and stringent quality control procedures- in discussion with WHO, Food control and Administration unit, and designated laboratory experts. Food Chemicals Codex (FCC) methodology should be referred to where relevant.

	Nutrient / Ingredient to be analyzed
All food items	Total Sugar, Salt, Fat content of food and /or beverage products, to be reported per 100 g or 100 ml
<i>Apart from the Sugar, salt and Fat content in the food items, following tests to be conducted in these specific food items.</i>	
Specific food Item	Nutrient / Ingredient to be checked
1. Breakfast cereals	Nutrient labelling accuracy, aflatoxin contamination
2. Children's milk powder formulas	Compliance with relevant standards
3. Carbonated beverages	Colours and preservatives quantification
4. Extruded snacks (e.g. "Tip Tip")	Flavour enhancers
5. Full cream milk powder	Compliance with relevant standards including type of fat and, any other fat other than milk fat
6. Flavoured and malted milk drinks	Compliance with relevant standards
7. Milk added drinks	Compliance with relevant standards
8. Instant noodles	Quantification of Flavour enhancers
9. Biscuits	Quantification of Preservatives including sulfides

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10.Caffeinated drinks	Compliance with relevant standards including Caffeine content
11.Ice packets	Quantification of colourants
12.Sweets (e.g., <i>boondi</i> , <i>muskat</i> )	Quantification of colourants