

# **Fast Choices: kilojoule menu labelling scheme**

***Food Act 2006***

**October 2017**

## **Fast Choices: kilojoule menu labelling scheme**

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## Introduction

Population-wide weight gain causes significant problems for Queensland's health system, community, economy and for individual Queenslanders. While the drivers of obesity are complex, the widespread availability, marketing and consumption of unhealthy food are key factors in developing obesity.

In January 2015, an election commitment was made via Labor's action plan for a healthier Queensland to support the Heart Foundation to implement the Fast Choices kilojoule menu labelling planned by the previous Queensland Labor Government and already successfully implemented and evaluated in Queensland.

The proposed legislation will require fast food chains to display the kilojoule content of their food and drinks. The Department of Health will also conduct an education campaign to help Queenslanders use the kilojoule information to make healthier choices when eating fast food.

This user guide contains information designed to help businesses captured by the Fast Choices menu labelling legislation to comply with the new requirements. The guide also includes answers to questions that have been raised by stakeholders that may not be clear from reading the legislation alone and provides guidance to the practicalities of implementing the legislation.

## Objectives

In 2014, 30% of Queensland adults were consuming takeaway food at least once per week, with this increasing to 48% of adults aged 18-24 years. In 2011, nearly 50% of Queensland children were having takeaway food at least once per week, increasing to 59% of those aged 16-17 years. Studies have shown that consumers greatly underestimate the amount of energy, saturated fat, sugar and salt in unhealthy foods.

The primary objective of the Fast Choices menu labelling scheme is to assist consumers to make informed and healthier fast-food choices by providing them with easily understood nutritional information at the point-of-sale, whether that is in a queue in-store, at home ordering over the phone or internet, or when on-the-go and ordering via a mobile application.

To achieve this objective, the *Food Act 2006* (the Act) was amended to introduce cost-effective labelling requirements for food that is ready-to-eat and sold in servings that are standardised for content and portion size. The provisions require certain food businesses to display on their menus the average kilojoule content of each standard food or drink item that they sell, and a statement about the average adult daily kilojoule intake. The provisions apply both to in-store menus and those distributed electronically and in print.

## National consistency

In 2011, the Council of Australian Governments and the Forum on Food Regulation (formerly known as the Australia and New Zealand Food Regulation Ministerial

Council) released the *Labelling Logic* report, recommending the mandatory display of the energy content of standardised food items on menus in chain food service outlets and vending machines (Recommendation 18).

The former Ministerial Council also endorsed the *Principles for Introducing Point-of-Sale Nutrition Information in Standard Food Outlets* (the National Principles). The National Principles are designed to facilitate national consistency if jurisdictions elect to introduce legislation for the display of point-of-sale nutrition information in standard food outlets. New South Wales (NSW), South Australia (SA) and the Australian Capital Territory (ACT) have introduced legislation consistent with the National Principles. There are some jurisdictional variations which primarily relate to the scope of businesses to which the requirements apply.

The Queensland scheme is largely modelled on the NSW legislation.

## Definitions

**Menu** means a menu, in printed or electronic form, that—

- a) lists or otherwise shows 1 or more items of food; and
- b) is either—
  - i. on a board, poster, leaflet or similar thing at the premises from which the items of food shown on the menu are sold; or
  - ii. distributed or available outside of the premises from which the items of food shown on the menu are sold.

**Ready-to-eat food** means food in a state in which it is ordinarily consumed, but does not include nuts in the shell or raw fruit or vegetables that are intended to be hulled, peeled or washed by the consumer.

### Example

Food that is intended to be eaten without having anything further done to it by the consumer before consumption such as a hamburger, doughnut or pizza. However, does not include for example pistachio nuts, bananas, oranges.

A **standard food item** is an item of ready-to-eat food that—

- a) is sold in servings that are standardised for portion and content; and
- b) is either—
  - i. listed or otherwise shown on a menu; or
  - ii. displayed for sale with a price tag or label or an identifying tag or label.

‘Standardised for portion size and content’ means that the food items are sold in standard serving sizes (eg small, medium, large) and prepared from a standard recipe.

A standard food item includes any item of ready-to-eat food prescribed by regulation.

If a number of standard food items are shown or displayed for sale as a combination, the combination is to be treated as a single standard food item.

**Example**

A burger, regular chips and drink are sold as a combination deal. This meal deal is considered a single food item.

If an item of food mentioned above is shown or displayed for sale in different standard sizes or portions, each standard size or portion of the item of food is to be treated as a separate standard food item (e.g small, medium, large).

However, a standard food item does not include an item of ready-to-eat food that is pre-packaged in a way prescribed by regulation.

Ready-to-eat 'pre-packaged foods' with nutrition information panels are not standard food items so do not need to comply with the legislation unless they are sold as part of a 'meal deal'.

**Pre-packaged food** is an item of ready-to-eat food if the food—

- a) arrives at the premises where it is sold in a container or wrapper in or by which the food is wholly enclosed, whether or not the food is also in an outer container or wrapper that contains multiple units of the food; and
- b) is not removed from its container or wrapper, other than any outer container or wrapper, before its sale at the premises; and
- c) has a nutrition information panel within the meaning of the food standards code that is easily visible to the person purchasing the food before it is purchased.

A **standard food outlet**, of a food business, is premises at which standard food items are sold by the food business if—

- a) the business sells standard food items at other premises or while operating in a chain of food businesses that sell standard food items; and
- b) at least 1 of the standard food items sold at the premises has been standardised for portion and content so as to be substantially the same as standard food items of that type sold at the other premises or by the other businesses in the chain.

A food business is considered to be operating in a chain of food businesses that sell standard food items if—

- a) the business is operating as one of a group of food businesses that sell standard food items under franchise arrangements with a parent business or under common ownership or control; or
- b) the business sells standard food items under the same trading name as a group of other food businesses that sell standard food items.

## Mandatory requirements

### Who must comply?

'Standard food outlets' that hold a licence under the Act and sell 'standard food items' are required to comply with the legislation if they have 20 or more locations in Queensland or 50 or more locations in Australia.

### Exemptions

Certain standard food outlets are exempt from the requirements including:

- cinemas
- convenience stores
- service station selling petrol or other fuel for motor vehicles
- licensable food businesses that:
  - primarily involves on-site or off-site catering
  - is carried on from a mobile premises
  - is carried on by a non-profit organisation (e.g. Meals on Wheels)
  - primarily provides food services to patients of a health service facility (e.g. hospital)
  - only sells food that is intended to be consumed on the premises in which it is sold (e.g a restaurant that only provides dine in options)

In addition to some food businesses being exempt, trial products sold at no more than five stores and for no more than 60 consecutive days are not required to display the average kJ content for these items.

### What information must be displayed?

Standard food outlets must display the:

- average kJ content of each standard food item for sale by the standard food outlet, expressed in kilojoules (kJ), and
- the reference statement 'The average adult daily energy intake is 8700 kJ'.

### How must the information be displayed?

When displaying the average kJ content for a standard food item it must be:

- clearly legible,
- expressed as 'kJ' (kilojoule is used in the legislation instead of calories because it is the internationally accepted metric unit of measurement for energy),
- for a standard food outlet that is not a supermarket - in the same font, at least the same font size, and colour as the price; or if no price is displayed, as the name of the item, or

- for a standard food outlet that is a supermarket - in the same font, at least the same font size, and colour as the price displayed for the whole item, or the unit price displayed for the item,
- displayed at the same time and for the same period as the name and/or price of the item is displayed, and
- adjacent to or in close proximity to the name or price of the item.

If standard food items are displayed on the menu and a tag, the average kJ content needs to be displayed on **both** the menu **and** the tag.

Where the numerals in the price vary in size, the font size used for the kJ content must be at least the same size as the largest numeral in the price.

When displaying the reference statement it must be:

- clearly legible,
- in the same font, at least the same font size and colour, as the name of the standard food item with the largest font size, or if no name is displayed, as the price of the item,
- displayed at the same time and for the same period as the name and/or price of the standard food item, and
- adjacent to or in close proximity, so as to be clearly associated with, the item(s).

Penalties apply for standard food outlets that display this information without complying with these requirements.

## Can a business voluntarily display this information?

Yes, standard food outlets that are not required to comply with the legislation can voluntarily display the nutrition information (ie standard food outlets with fewer than 20 outlets in Queensland or 50 outlets nationally).

However, if they do, the information must be displayed in accordance with the requirements outlined above. Penalties apply for food outlets that voluntarily display this information without complying with the requirements.

## Implementation

### Can the average kJ content be displayed per 100g or per serve?

Only a standard food outlet that is a supermarket, may display the average kJ content for the whole standard food item, or per unit (eg kJ per 100g) of the item.

These requirements apply to standard food items intended as single serves (eg doughnut, hamburger, muffin) or multiple serves provided they are sold as one item (eg pizza, tea bun, cheesecake).

The provisions do not preclude businesses displaying the average kJ content per 100g or per serve where a standard food item is sold as multiple serves in addition to the whole item. This is a marketing and design decision for businesses.

When displaying the number of suggested serves and the corresponding average kJ content per serve, it is preferable to show kJ per 100g as it provides more useful information for consumers.

**Example**

Tea bun 8610 kJ (suggest 7 serves/1230 kJ per serve).

Pizza 7050kJ/882kJ per slice

## Does the average kJ content need to be displayed for added food?

If food is added to a standard food item (eg hot chips) for an additional price then its average kJ content must be displayed.

If the added food is not a standard food item but an ingredient only (eg cheese, sauce, confectionery with ice-cream), then its average kJ content does not need to be displayed.

## How should the name and price of standard food items be displayed?

The legislation does not create rules which apply to the display of the name or price of standard food items.

The legislation only applies to the display of the average kJ content of standard food items and the reference statement.

## Frequently asked questions

### Displaying the average kJ content

#### Does the average kJ content need to be displayed for a food category?

The legislation requires the average kJ content to be displayed for standard food items displayed on a menu. The legislation does not require the average kJ content to be displayed where products are displayed as a food category.

A 'category' implies that there are multiple items which fall within the description such as drinks, burgers or sides. A category is not considered to be a standard food item.

**Example**

An in-store poster advertising a 'Muffin & Coffee \$5.50', where the customer can choose any muffin and any coffee, as both are food categories and therefore the average kJ content would not need to be displayed on the poster.

However, the average kJ content would need to be displayed for a 'Blueberry Muffin & Regular Cappuccino' combo deal as they are standard food items.

**Example**

The average kJ content would not need to be displayed on the menu for 'Milkshakes \$2.50' as this is a food category. However, the average kJ content would need to be displayed on the menu for 'Strawberry Milkshake \$2.50' which is a standard food item.

**Example**

A tag descriptor 'Novelty Donuts', where the customer can choose from different novelty donuts, is a category, the average kJ content would not need to be displayed on the tag.

However, the average kJ content would need to be displayed for a tag descriptor 'Flower Novelty Donut' as this is a standard food item.

## How is the average kJ content displayed when one price is listed for multiple items?

Where a number of standard food items are listed on a menu with the same price (listed only once) the average kJ content for each item must be displayed:

- in the same font, colour, at least the same font size, and at the same time as the price of the items, or
- in the same font, colour, at least the same font size, and at the same time as the name of the standard food items

**Example**

A pizza menu has ten pizzas displayed on a menu for sale as \$10.95. The price is listed only once on the menu in large font. As this price is for more than one pizza, a business can display the average kilojoule content in the same font, at least the same font size, colour and at the same time as the name of each individual pizza.

**Example**

A sandwich menu has five sandwich varieties listed on a menu, all for sale as \$9.95. The price is listed only once on the menu in large font. As this price is for more than one sandwich, a business can display the average kilojoule content in the same font, at least the same font size, colour and at the same time as the name of each individual sandwich.

## Can nutrition information be displayed on a wall poster instead of on a menu?

No, the legislation does not allow for wall posters to replace menus in meeting the requirements.

Individual businesses may decide to provide additional information or supporting information in any form they deem suitable, but this does not remove the obligation to display nutrition information in accordance with the legislation.

## How is the average kJ content displayed when a standard food item can be personalised by the customer?

Where a customer can personalise their order such as a latté with either full, skim or soy milk, the average kJ content that needs to be displayed is the 'default' standard food item.

### Example

A coffee is automatically made with full cream milk unless the person requests another type of milk. The kJ content displayed is to reflect that coffee type made using full cream milk. 'Latté 661kJ'

Using the example above (ie latté), a business would not need to display the average kJ content for all the possible milk options (as these are not the 'standard food item' on the menu). They would only need to display to average KJ content of the 'default' milk (eg full cream) that would be sold if the customer did not personalise their order (ie the customer orders the standard food item from the menu with no variation).

## If there are multiple flavours for a standard food item on a menu, does the average kJ content need to be displayed for each flavour?

Where multiple flavours are displayed on a menu (eg chocolate, strawberry, caramel) for a standard food item (eg milkshake or thickshake), the kilojoules of each flavour must be displayed and meet the display requirements.

## How must average kJ content be displayed for meal deals?

The legislation states that a single standard food item can also be a combination of items (eg a meal deal consisting of a burger, chips and a drink). Therefore, the total average kJ content for meal deals is to be displayed.

The legislation also requires that meal deals sold in different sizes (eg small, medium, large) must be treated as separate standard food items. This means that if meal deals are sold in different sizes the total number of average kilojoules for each size must be displayed.

Where meal deals are not a standard food item (in that there is no default or a significant degree of customisation by the consumer) or they contain a combination of standard food items and non-standard food items, they are not required to be labelled as a whole. However, it is necessary for each of the individual line products and sizes to be labelled with the average kJ content of the food item to enable consumers to determine the total content of their order once they have customised it.

### Example

A lunch meal deal is available for \$9.95 and customers can choose different items to make up the meal, such as any sandwich, any cookie and any drink. As there are numerous combinations available, the total average kJ content does not have to be listed. The average kJ content for each individual sandwich, cookie and drink would need to be displayed.

## Are there any thumbnail or print size requirements?

The legislation does not apply thumbnail (ie front-of-pack display information) requirements to the display of nutrition information.

The legislation does not apply a print size for the display of this information, however there are specific requirements about the font, font colour and font size as outlined in the practical application section.

## Are items sold for catering purposes required to comply?

Food businesses that primarily provide food for catering purposes are currently exempt from the nutrition labelling requirements.

## Displaying the reference statement

### Where must the statement 'The average adult daily energy intake is 8700 kJ' be placed?

The legislation states that this statement must be placed:

- in **one location on each menu** (including posters, menu boards, drive-through menu boards) adjacent to, or in close proximity to, the standard food item or items so as to be clearly associated with them, and
- in **each area or display cabinet, or on each stand**, where standard food items with tags or labels are displayed and adjacent to, or close proximity to, the item or items so as to be clearly associated with them by customers.

However, the precise location or display of this statement is a matter for each business to determine.

For display cabinets, one possible way of complying with the legislation would be to place the statement on a banner (or ribbon) that runs across the front of the cabinet.

### How many times must I display the reference statement?

Queensland Health is taking a practical approach to this requirement and if, for example, two menu boards were next to each other, one statement for the two boards would be considered acceptable.

For printed menus, the reference statement does not need to be included on every page, but must be displayed on at least every second page.

#### Example

If a business interprets that each panel is a menu, the reference statement must be displayed on at least every second panel.

If a business interprets that multiple panels make up one menu, the reference statement must be displayed at least once. If a business adopts this interpretation, the reference statement must be displayed in the same font, colour and at least the same font size as the name of the standard food item with the largest font size listed collectively on the menu

## Locations for the display of nutrition information

### Where must the nutrition information be displayed?

The legislation applies to both printed and electronic menus at the premises (menu boards, posters, leaflets, LCD screens and drive-through menus).

It also applies to menus that are distributed outside the premises (printed leaflet or internet) which a customer can order from.

The kilojoule content does not need to be displayed for electronic or print advertising (billboards, newspaper, magazines, television, emails), and food illustrations (ie graphics) without a name or price as these do not meet the definition of 'menu' in the legislation.

### Are redeemable vouchers/coupons or loyalty cards required to comply?

No, redeemable vouchers, coupons and loyalty cards are not required to comply with the legislation as they are not menus under the legislation.

### How must the nutrition information be displayed for online menus and smart phones?

For online menus and smart phone applications where consumers can place orders, the average kJ content and reference statement must be displayed at the point where the consumer makes the purchase decision and at the same time as either the name or price as per the legislative requirements.

For many businesses this may be the screen(s) that lists the range of standard food items available.

It is not mandatory to include the nutrition information on every screen(s) that appears after the consumer has made their purchase decision.

If standard food items are listed for sale in different standard sizes or portions (eg medium and large pizza), the average kilojoule content for each size must be displayed.

### Do businesses need to submit their menus for approval?

No, the legislation does not require businesses to submit their menus to Queensland Health or the relevant local government for approval to ensure that they comply with the legislation.

As a labelling provision, Queensland Health are responsible for enforcement of the Fast Choices menu labelling provisions and will undertake compliance activities and investigate any complaints received.

## Assessing compliance

### What happens if a franchisee is found to be non-compliant with the legislation?

The franchisee is ultimately responsible as the operator of the standard food outlet. Therefore it is the franchisee that will be penalised for non-compliance. However, Queensland Health will work with the franchisor to address any issues as it is possible if one store is non-compliant others may also not be compliant.

If the store owner has developed their own marketing posters etc, it is their responsibility to ensure that they comply with the nutrition labelling requirements (if applicable). Educating franchisee owners on the requirements of the legislation is very important.

Under the Act, the franchisor actually carries no liability for non-compliance with the provisions, however, if the franchisor requires the franchisee to be non-compliant (by distributing non-compliant mandatory boards for example) then the franchisee likely has some recourse.

## Calculating the average kilojoule content

### How is the average kJ content for each standard food item determined?

The legislation requires the average kJ content for each standard food item to be determined in accordance with the *Australia New Zealand Food Standards Code* (Food Standards Code).

The average kJ content can be determined by calculating the average kJ content of the whole item or per 100g. If the value must be displayed for the whole item, a business must make the necessary adjustments to ensure that the calculation is done in relation to the whole item.

There are numerous methods for calculating the average kJ content. These include:

- online Nutrition Panel Calculator developed by Food Standards Australia New Zealand (FSANZ),
- nutritional analysis software (eg FoodWorks® laboratory analysis, or used as per manufacturer's recommendations),
- food composition tables and databases

Further information on determining the average kJ content can be found on the FSANZ website located at [www.foodstandards.gov.au/nutritioninformation](http://www.foodstandards.gov.au/nutritioninformation).

### What variance to the displayed average kJ content for a standard food item is acceptable?

The legislation does not apply an acceptable variance to the displayed average kJ content.

However, if the displayed average kJ content for a standard food item is based on the average analysis of the item, and a business can demonstrate this information (eg by

maintaining the analysis data for standard recipes), then Queensland Health would take this into consideration and likely deem this acceptable.

Queensland Health is currently collecting baseline data for evaluation and review purposes for the kilojoule display initiative. The outcomes of this work may provide further guidance.

Businesses also need to ensure that when they display nutrition information it complies with other relevant legislation relating to claims (eg fair trading legislation and competition and consumer legislation).

The number of kilojoules may be rounded to the nearest 10kJ.

### **Does the average kJ content need to be displayed for ‘trial’ standard food items?**

No, standard food outlets that trial new product concepts at no more than five stores and for no more than 60 consecutive days are not required to display the average kJ content for these items.

Trial products sold at more than five stores for more than 60 consecutive days are required to display the average kJ content.

## **Beverages**

### **Are beverages (eg shakes, coffee, juices) required to comply?**

Under the Food Standards Code, the definition of food includes beverages. Therefore, beverages are considered a standard food item as defined in the legislation and must comply with the requirements when sold by a prescribed licensable food business.

### **Are pre-packaged drinks (with a nutrition information panel) sold as part of a ‘meal deal’ included in the average kJ content for the ‘meal deal’?**

Yes, pre-packaged drinks (with a nutrition information panel) that are sold as part of a meal deal are required to be included as part of the average kJ content for the whole meal deal.

Pre-packaged drinks (with a nutrition information panel) not sold as part of a ‘meal deal’ are not required to comply with the legislation.

## **Bakery products**

### **Are products baked and packed in store (with a nutrition information panel) required to comply?**

No, these bakery products are not required to comply with the legislation provided that the nutrition information panel can be read by a customer prior to purchase.

## Are products that are baked and packed in store (with no nutrition information panel) required to comply?

Yes, bakery products that are 'ready-to-eat' and 'standardised for portion size and content' are required to comply with the legislation.

## Are multiple serve, take home foods (ie sweet/savoury filled or topped bread products) required to comply?

Yes, these foods are required to comply with the legislation as the definition of a standard food item is based on the 'ready-to-eat' and 'standardised for portion size and content' concepts. Therefore, whether a food item consists of multiple serves or is take-home is not the issue.

Additionally, where standard food items are sold as multiple serves, businesses may voluntarily display information (in addition to the average kJ content for the food item) on the suggested serving size and the corresponding average kJ content for that serving.

## Cakes

### Are whole cakes baked on the premises required to comply?

Yes, whole cakes that are baked on the premises are required to comply with the legislation as they meet the definition of a standard food item, which includes being ready to eat.

Whole cakes that are pre-packaged or have a nutrition information panel are not required to comply with the legislation. Also, whole cakes that meet the definition of a standard food item, but have had ingredients changed (eg as ordered by customers), are no longer considered a standard food and do not need to comply with the legislation.

Additionally, where a standard food item is intended for 'multiple' servings such as a whole cake, businesses may voluntarily display information (in addition to the average kJ content for the food item) on the suggested serving size and the corresponding average kJ for that serving.

Example

Cheesecake 19,043 kJ (suggest 12 serves/1587 kJ per serve).

## Hot foods

### Are foods that are reheated at point of sale required to comply?

Yes, if they are a standard food item as defined under the legislation. For example, 'Beef Meat Pies' that are received frozen, unpacked, reheated at point of sale and sold unpackaged, are required to comply.

## **Are barbequed chickens sold in quarters, halves and whole required to comply?**

Yes, these foods are required to comply with the legislation as they fall under the definition of a standard food item.

If a standard food item is shown or displayed for sale in different standard sizes or portions (eg quarters, halves, whole), each standard size or portion of the item of food is to be treated as a separate food item. Therefore, as a quarter, half or whole barbeque chicken is standardised for portion and content, the average kJ content for each item must be displayed.

## **Salads**

### **Are salads sold in small, medium and large size containers required to comply?**

Yes, these foods are required to comply with the legislation as they fall under the definition of a standard food item.

If a standard food item is shown or displayed for sale in different standard sizes or portions (eg small, medium, large) each standard size or portion of the item of food is to be treated as a separate food item. Therefore, as each salad container size is standardised for portion and content, the average kJ content must be displayed.

Conversely, salads sold by weight are not standardised for portion size and content as the consumer can purchase any quantity of the product. As such, these products are outside the scope of the provisions and are not required to comply with the nutrition labelling requirements.

## **Ice cream**

### **Is ice cream sold per scoop required to comply?**

Yes, ice cream sold per scoop is required to comply with the legislation as it meets the definition of a standard food item.

If a standard food item is shown or displayed for sale in different standard portions (eg 1 scoop, 2 scoop), each standard size or portion of the item is to be treated as a separate standard food item. Therefore, the average kJ content of each portion must be displayed.

## **Supermarkets**

### **Are supermarkets required to comply?**

Yes, supermarkets are required to comply with the requirements, however not all products sold in a supermarket need to comply with the legislation. If a supermarket does not sell standard food items, they do not need to comply with the legislation.

## Appendixes

The following pictures are examples only and do not cover the needs for all standards food outlets. The legislation enables standard food outlets to display standard food items for sale on their menus in different ways, however the following pictures provide some pictorial guidance to assist food businesses to comply with the requirements.

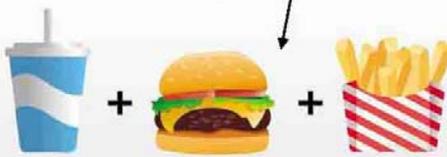
# Appendix 1

# Example menu board

kJ content must be clearly legible, displayed next to, and in the same font, at least the same font size and colour, as the price for each item.

A standard food item sold as a combination (eg meal deal).

<b>Beef burger</b>	1000 kJ	\$3.95
<b>Chicken burger</b>	1600 kJ	\$4.45
<b>Fries</b>		
Small	1000 kJ	\$2.45
Large	1900 kJ	\$3.95
<b>Soft drink</b>		
Small	400 kJ	\$1.95
Large	1000 kJ	\$2.95



**Beef burger combo**

Small	2400 kJ	\$5.95
Large	3900 kJ	\$7.95

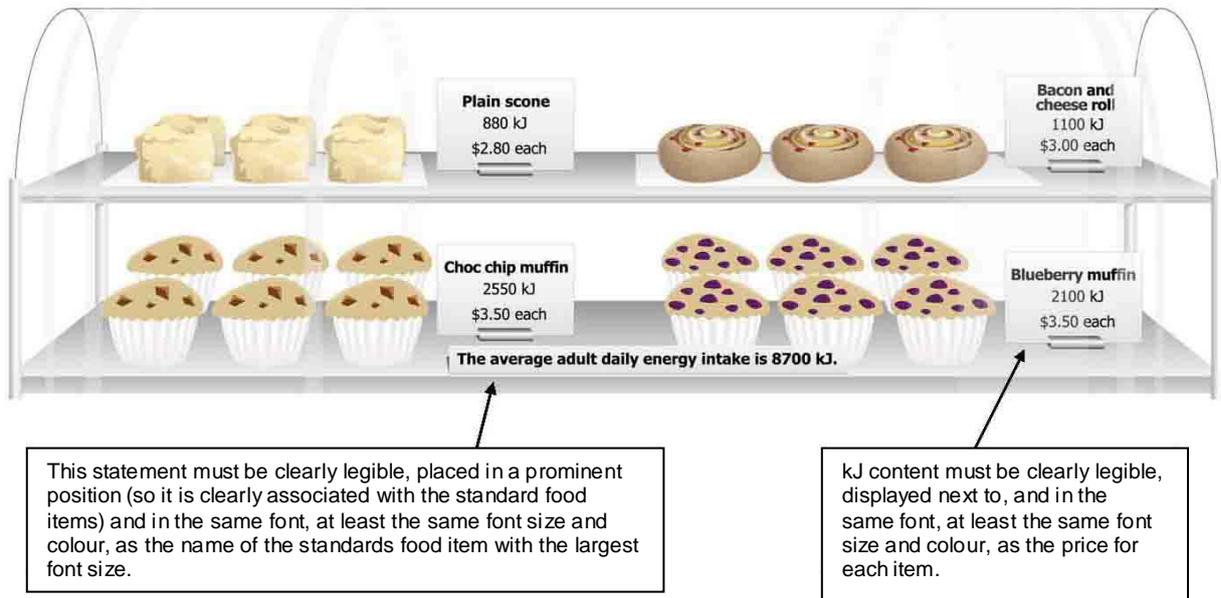
The average adult daily energy intake is 8700 kJ.

Standard food items sold in different sizes/portions must display individual kJ contents.

This statement must be clearly legible, placed in a prominent position (so it is clearly associated with the standard food items) and in the same font, at least the same font size and colour, as the name of the standards food item with the largest font size.

## Appendix 2

## Example food display cabinet



## Appendix 3

## Example menu brochure

**PIZZA MENU**

<b>Supreme pizza</b>			
medium size, classic crust	4800 kJ	\$12	
<b>Vegetarian pizza</b>			
medium size, classic crust	4200 kJ	\$12	
<b>Meat lover pizza</b>			
medium size, classic crust	5500 kJ	\$12	
<b>Hawaiian pizza</b>			
medium size, classic crust	4800 kJ	\$12	
<b>Garlic bread</b>	1250 kJ	\$4	
<b>Pizza combo deal</b>			
Medium pizza + garlic bread + 2L soft drinks	7000 kJ	\$19	

The average adult daily energy intake is 8700 kJ.

A standard food item sold as a combination (eg meal deal).

kJ content must be clearly legible, displayed next to, and in the same font, colour and at least the same font size, as the price for each item.

This statement must be clearly legible, placed in a prominent position (so it is clearly associated with the standard food items) and in the same font, colour and at least the same font size, as the name of the standards food item with the largest font size.

