Food Category definitions, targets and inclusion and exclusion criteria

Bread

*Products made by baking a dough prepared from cereal flours or meals and water. Includes bread mixes.*

*Bread subcategories: 1. Leavened Breads (includes artisanal breads and gluten free varieties), 2. Flat breads.*

**Food Category: Bread - Leavened Bread**

**Definition:** Products made by baking a yeast-leavened dough prepared from cereal flours or meals and water and bread mixes.

**TARGET:** A reduction in sodium across defined products to 380mg/100g by June 2024.

**Inclusions**

Loaf bread (e.g. white, rye, oat, wholemeal, multigrain, soy/linseed, other seed, omega-3 enriched, low GI, added vegetables e.g. pumpkin bread), un-iced fruit bread/rolls/buns, bread mixes, raisin toast, sourdough, baguettes, focaccia, bagels, bread rolls, damper, hot cross buns, English muffins, includes gluten-free alternatives.

**Exclusions**

Savoury flavoured products (e.g. cheese and bacon or spinach or vegemite rolls/scrolls, garlic bread), flatbreads, breadcrumbs, individual ingredients for bread (e.g. flour, yeast), crumpets, scones, sweet breads including iced varieties, bread-like cakes (including but not limited to brioche, panettone and stolen), biscuits, crackers and breadsticks (e.g. grissini’s).

**Food Category: Bread - Flat bread**

**Definition:** Products made by baking an unleavened or slightly-leavened dough prepared from cereal flours or meals and water.

**TARGET:** A reduction in sodium across defined products to 450mg/100g by June 2024.

**Inclusions**

Flat bread, pita/pocket breads, Turkish bread, naan, Lebanese bread, chapatti, roti, tortilla, wraps, Lavash bread, plain pizza bases includes gluten-free alternatives. Flat breads provided in meal kits

**Exclusions**

Flat breads with toppings, completely leavened breads (e.g. loaf bread, sweet breads, focaccia, buns), sweetened flat bread, crispbreads, dough and mixes.

Cheese

*Hard and soft cheese products made from dairy, including processed and unprocessed varieties.*

Food Category: Cheese - Cheddar and cheddar style variety cheese products

Definition: Mild, matured, tasty, extra tasty, vintage and other cheddar cheeses.

TARGET: A reduction in sodium across defined products to 710mg/100g by June 2024.

Inclusions

Cheddar cheeses; mild, matured, semi-matured, tasty, extra tasty, vintage and smoked.
Includes all fat varieties (e.g. full fat, reduced fat) and all forms (e.g. block cheeses, slices and grated).

Exclusions

All non-cheddar cheese products, (e.g. Colby, Swiss, gouda, mozzarella, parmesan), all soft and unripened cheeses (e.g. fetta, cream cheese, brie), ’Protected Designation of Origin’ cheeses (e.g. some pecorinos), processed cheddar cheeses (e.g. Kraft Dairylea Cheddar cheese) and cheddar-flavoured cheeses.

Food Category: Cheese - Processed cheeses

Definition: All processed cheese products; products manufactured from cheese and products obtained from milk, which is heated and melted, with or without added emulsifying salts, to form a homogeneous mass.

TARGET: A reduction in sodium across defined products to 1270mg/100g by June 2024.

Inclusions

Processed cheese sold in all forms, including slices (e.g. Kraft singles, Bega super slices, Hillview light cheese slices, Devondale sandwich slices), grated, blocks (e.g. Kraft Dairylea Cheddar) or in other forms (e.g. Dairylea Fridge Sticks, Dairylea Cheddar Cream Cheese Spread). Products may be shelf-stable or chilled.

Exclusions

Hard or soft cheeses not processed in the manor outlined in the definition, soy or other dairy alternatives, cream-cheeses or cream-cheese based products (e.g. Philadelphia cream cheese, cream-cheese based dips).

Crumbed and Battered Proteins

Meat, poultry and seafood which have been coated with a crumb or batter made from flour or flour-alternative. Including chilled and frozen varieties.


Food Category: Crumbed and battered proteins – meat and poultry

Definition: Meat (e.g. beef, veal, lamb) and poultry (e.g. chicken, turkey) which have been coated with a crumb or batter.
TARGET: A reduction in sodium across defined products to 450mg/100g by June 2024.

Inclusions
Schnitzels, garlic Kievs, nuggets, crumbed chicken, crumbed burger patties and crumbed/battered rissoles. May be whole or in pieces, fresh or frozen. Includes gluten-free varieties.

Exclusions
Marinated or seasoned products without crumbing or batter, products with added savoury sauce, flavourings or additions (e.g. chicken parmagiana, ready meal of schnitzel with vegetables, ham and cheese Kiev), potato-based dishes, meatloaf, plain (not crumbed/battered) patties, vegan/vegetarian alternatives, uncoated rissoles, crumbed or battered cheeses, seafood, nuts or other non-meat protein sources.

Food Category: Crumbed and battered proteins – seafood

Definition: Seafood which has been coated with a crumb or batter.

TARGET: A reduction in sodium across defined products to 270mg/100g by June 2024.

Inclusions
Crumbed or battered fish, squid, prawns and all other seafood (e.g. fish fingers, fish fillets, crumbed calamari, salt and pepper variants). May be whole or in pieces, fresh or frozen. Includes gluten-free varieties.

Exclusions
Marinated or seasoned products without crumbing or batter, products with added savoury sauce, flavourings or additions (e.g. ready meal of battered fish with vegetables), potato-based dishes (e.g. croquettes and fish cakes), vegan/vegetarian alternatives, crumbed or battered cheeses, meats, nuts or other non-seafood protein sources.

Gravies and Sauces

Sauce-type products which are major components of a meal and are designed to be added to foods during preparation, rather than at the table. Products within this category are designed to be mixed with rice or pasta or noodles, and/or meat and vegetables before consumption and can be simmered, baked or stir fried with the added ingredients. May be chunky or smooth in consistency and the packaged product may contain other ingredients such as vegetables and/or meat. Also includes gravies and finishing sauces that are designed to be served over food upon serving or as it finishes cooking.

Any sauces, used for multiple cooking purposes, which could be considered in two reformulation categories, should be classified in line with the on pack imagery, preparation instructions and in-store placement.

Food Category: Gravies and sauces – gravies and finishing sauces

**Definition:** Gravies and finishing sauce products which are designed to be served over food upon serving or as it finishes cooking.

**TARGET:** A reduction in sodium across defined products to 450mg per 100g/ml by June 2024.

Target is per 100g/ml of product for ready to serve sauces; and per 100g/ml of dry or condensed sauce that has been made up / diluted in accordance with the on-pack instructions.

**Inclusions**

Ready-to-serve liquid gravies, powdered gravies, sauces used in cooking and positioned as a finishing sauce to be served over the food upon serving or as it finishes cooking (e.g. red wine sauce, mushroom sauce, white sauce, cheese sauce and Hollandaise sauce). Includes both shelf stable and chilled varieties.

**Exclusions**

Salad dressings, mayonnaises, béarnaise and hollandaise sauces if positioned for use as a condiment (used in small amount to augment a food). Mustards, pesto, tomato paste, passata, condiment style sauces (e.g. tomato, barbeque, hoisin and sweet chilli sauces), ready meals containing gravies or finishing sauces and stocks (e.g. vegetable or chicken stock), curry pastes, rubs, marinades, Asian-style and other savoury sauces. Condiment sauces in meal kits (e.g. taco salsa). Recipe bases / meal base concentrates, dry flavouring sachets.

Food Category: Gravies and sauces – pesto

**Definition:** A sauce traditionally made with basil, garlic, pine nuts or other nuts, olive oil, parmesan or similar cheeses, and salt. May include other herbs and/or vegetables and flavourings, and is a major component of a meal and designed to be added to foods during preparation, rather than at the table. Includes both shelf stable and chilled varieties.

**TARGET:** A reduction in sodium across defined products to 720mg/100g by June 2024.

**Inclusions**

Pestos used during cooking or intended as stir-through (e.g. basil pesto, sundried tomato pesto). Includes both shelf stable and chilled varieties.

**Exclusions**

All other sauces, condiments or flavourings, ready meals containing pesto, pesto marketed as a dip and pesto sauces marketed as a pasta sauce (e.g. stir-through pesto pasta sauce), finishing sauces and condiments.

Food Category: Gravies and sauces – Asian-style cooking sauces

**Definition:** Sauces based on replicating Asian flavours, often based on high sodium sauces such as soy, fish or oyster sauce and/or labelled as noodle sauce or stir-fry sauce, which are major components of a meal and are designed to be added to foods during preparation, rather than at the table. Includes both shelf stable and chilled varieties. Products within this category do not require
reconstitution or the addition of liquids such as tomato-based sauces or pastes, cream, coconut milk or stock.

TARGET: A reduction in sodium across defined products to 680mg per 100g/ml by June 2024

Inclusions

Sauces used during cooking (e.g. stir-fry sauces, satay simmer sauce). Includes both shelf stable and chilled varieties.

Exclusions

Curry powder (designed as a spice), sauces and condiments designed to be added at the table (e.g. wasabi, chilli sauce, sweet chilli sauce, soy sauce, fish sauce, oyster sauce), curry pastes, rubs, marinades, finishing sauces, gravies, pasta sauces, Indian sauces, casserole and non-Asian rice sauces, recipe concentrates or meal base powders / sachets.

Food Category: Gravies and sauces – other savoury sauces

Definition: All other sauce-type products used in cooking and not already included in other categories, which are major components of a meal and are designed to be added to foods during preparation, rather than at the table. Includes both shelf stable and chilled varieties. Products within this category do not require reconstitution or the addition of liquids such as tomato-based sauces or pastes, cream, coconut milk or stock.

TARGET: A reduction in sodium across defined products to 360mg per 100g/ml by June 2024

Inclusions

Cooking sauces (liquid), casserole sauces, pasta sauces (including pesto pasta sauce), pasta and risotto bakes, Indian curry sauces (e.g. butter chicken) and other rice, pasta or noodle sauces used in cooking. Can be pour-in, stir-in, cook-in, simmer-in or stir-thru (e.g. stir-fry, casserole, ragout, goulash, curry sauces in liquid form). Includes both shelf stable and chilled varieties.

Exclusions

Tomato paste, curry paste, herbs, spices, condiments (e.g. pickles, relishes), tomato sauce, BBQ sauce, Asian-style cooking sauces, gravies and finishing sauces, pesto, recipe concentrates or meal base powders / sachets.

Pizza

Food Category: Pizza

Definition: Commercially produced pizza dough, with toppings (vegetable, cheese, meat, fish or alternatives) which only requires cooking or re-heating (i.e. no construction). Includes chilled and frozen varieties.

TARGETS:
Sodium: A reduction in sodium across defined products to 450mg/100g by June 2024

Saturated Fat: A reduction in saturated fat across defined products to 4g/100g by June 2024

Inclusions:

Pizzas, calzones, pizza pockets, can be slices or whole.

Exclusions:

Pastry-based dishes, pizza toppings, pizza-flavoured foods (e.g. pastries, biscuits), pizzas from takeaway or fast-food restaurants.

Processed Meat

Meat and poultry preserved by smoking, curing, salting or chemical preservatives.

Meat product contains no less than 300g/kg meat, where meat either singly or in combination with other ingredients or additives, has undergone a method of processing other than boning, slicing, dicing, mincing or freezing, and includes manufactured meat and cured and/or dried meat flesh in whole cuts or pieces. Excludes sausages sold raw.


Food Category: Processed meat – ham

Definition: Cured pork product generally containing pork, starch, salt, mineral salts, sugar, antioxidant, sodium nitrate, spices and water. Includes all fat varieties.

TARGET: A reduction in sodium across defined products to 1005mg/100g by June 2024

Inclusions

Packaged or deli ham, including leg ham, shaved ham, lite ham, and flavoured varieties (e.g. honey ham).

Exclusions

Sausages, fresh ham – raw, uncured, requiring cooking, ‘Protected Designation of Origin’ (e.g. Champagne ham, prosciutto, some pancetta’s), traditional speciality guaranteed products (e.g. Parma ham), speciality products produced using traditional methods such as immersion and dry cured processes (e.g. cured tongue), canned processed meats (e.g. spam), vegetarian/ vegan alternatives, bacon, processed deli meats, Frankfurts and saveloys.

Food Category: Processed meat – bacon

Definition: Cured and smoked pork product generally containing meat, sugar, mineral salts, antioxidant, nitrite and water. Includes all fat varieties.

TARGET: A reduction in sodium across defined products to 1005mg/100g June 2024

Inclusions
Packaged or deli bacon sold in all forms (e.g. rashers, diced). Includes all types of injection cured bacon (e.g. sliced back, streaky, bacon joints).

Exclusions

Dry and immersion cured pancetta and bacon, ham, ‘Protected Designation of Origin’, traditional speciality guaranteed products, speciality products produced using traditional methods, sausages, canned processed meats, turkey bacon, chicken bacon, vegetarian/vegan alternatives, processed deli meats, Frankfurts and saveloys.

Food Category: Processed meat – processed deli meats

Definition: Processed and reformed meat products (containing pork, beef, or chicken) with added ingredients such as starch, salt, cereal, sugar, spices, flavour, sodium nitrite/nitrate, preservatives and water. Products are typically served cold and often sliced or diced. Includes emulsified luncheon meats.

TARGET: A reduction in sodium across defined products to 720mg/100g by June 2024

Inclusions

Devon, fritz, chicken loaf, mortadella, pastrami, chicken rolls, Berliner, corned beef and other processed meats (e.g. shaved chicken, turkey or beef if in alignment with subcategory definition).

Exclusions

Sausages sold raw, ham, bacon, twiggy sticks, kabana, salami, mettwurst canned meats, meat paste, vegetarian/vegan alternatives, pate, cooked uncured meats (e.g. roast meats), dried meats, fermented meats, ‘Protected Designation of Origin’, traditional speciality guaranteed products and speciality products produced using traditional methods (e.g. immersion and dry cured processes including cured tongue), Frankfurts and saveloys.

Food Category: Processed meat – frankfurts and saveloys

Frankfurts and Saveloys.

Definition: Frankfurts/Frankfurters, hot dogs and saveloys.

TARGETS:

Sodium - A reduction in sodium across defined products to 900mg/100g by June 2024

Saturated Fat - A 10% reduction in saturated fat across defined products with saturated fat levels exceeding 6.5g/100g by June 2024

Inclusions:

Frankfurts/Frankfurters, hot dogs and saveloys.

Exclusions:
Sausages

Food Category: Sausages

Definition: Minced meat, poultry or a combination of meat and poultry, encased in a skin, sold raw and requiring cooking before eating. Product must contain no less than 500g/kg of fat free meat flesh; and have a proportion of fat that is no more than 500g/kg of the fat free meat flesh content.

TARGETS:

Sodium - A reduction in sodium across defined products to 540mg/100g by June 2024

Saturated Fat - reduction in saturated fat across defined products to 7g/100g June 2024

Inclusions

Fresh, chilled and frozen sausages and chipolatas, sold in raw form, made from beef, veal, lamb, kangaroo, chicken, turkey, pork or other meats. Raw Polish sausage.

Exclusions

Rissoles, burger patties, crumbed or battered meats, vegetarian/vegan alternatives, sausage rolls, ham, bacon, deli meats, frankfurts, saveloys, hot dogs and other pre-cooked sausages, sausage meat products (e.g. stuffing, turkey roll or chicken roll).

Savoury Biscuits

Savoury biscuits, crackers or cakes which are shelf-stable and ready-to-eat.

Savoury biscuits subcategories: 1. Plain savoury crackers and biscuits, 2. Plain corn, rice & other ‘grain cake’ biscuits, 3. Flavoured savoury biscuits, crackers & ‘grain-cake’ cakes

Food Category: Savoury biscuits – plain savoury crackers and biscuits

Definition: Plain, savoury grain-based crackers and biscuits which are shelf-stable and ready-to-eat. Includes pepper varieties, but not those identified as salt flavoured.

TARGET: A reduction in sodium across defined products to 630mg/100g by June 2024

Inclusions

Wholemeal/wholegrain/plain crackers and biscuits with a flaky texture (e.g. SAO, Jatz, Savoy), crispbreads (e.g. Ryvita, Cruskits), other varieties (e.g. water/wafer crackers), all with either pepper flavouring (only) or without flavourings. Includes crackers made from any type of flour (e.g. wheat, rice). Plain products seasoned with salt.

Exclusions

Breadsticks, croutons, sweet biscuits, combinations of savoury biscuits/crackers with toppings (e.g. cheese, dip, vegetables, canned seafood), plain or flavoured rice cakes (e.g.
SunRice rice cakes), savoury crackers with cheese, salt, or other savoury flavourings. Note: rice crackers that are advertised as ‘plain’ are excluded if they contain any added seasoning/flavouring, (other than salt).

**Food Category: Savoury biscuits – plain corn, rice and other ‘grain-cake’ biscuits**

**Definition:** Plain, savoury corn, quinoa or rice-based cakes which are shelf-stable and ready-to-eat.

**TARGET:** A reduction in sodium across defined products to 270mg/100g by June 2024

**Inclusions**

- Puffed/popped grain cakes (grain-varieties listed in definition) without added flavourings (e.g. SunRice rice cakes, Real Foods corn thins, SunRice rice and quinoa cakes). Includes products with salt added as a ‘seasoning’ sprinkled on top.

**Exclusions**

- Plain or flavoured crackers (e.g. rice crackers, corn-based crackers, flavoured grain-based crackers) and flavoured cakes (e.g. flavoured rice cakes, flavoured corn Thins). Excludes plain and ‘unseasoned’ rice cakes.

**Food Category: Savoury biscuits – Flavoured savoury biscuits, crackers and ‘grain-cake’ biscuits**

**Definition:** Flavoured or salted savoury grain-based biscuits, crackers and cakes which are shelf-stable and ready-to-eat.

**TARGET:** A reduction in sodium across defined products to 720mg/100g by June 2024

**Inclusions**

- Savoury crackers with cheese (e.g. Shapes), salt (e.g. rosemary & sea salt, garlic & sea salt crostini, Grissini or other biscuits), or other savoury flavourings. Flavoured rice, corn or other crackers, biscuits (e.g. Country Cheese, Sakata, Delites) and ‘grain-cakes’ (e.g. flavoured rice cakes, flavoured corn Thins).

**Exclusions**

- Croutons, breadsticks, sweet biscuits, savoury biscuits/crackers with toppings (e.g. cheese, dip, vegetables, canned seafood) and plain puffed/popped ‘grain-cakes’, plain wholemeal/wholegrain/plain crackers and plain biscuits, plain crispbreads (e.g. Ryvita, Cruskits), other varieties (e.g. water/wafer crackers). Excludes products where salt (alone) is used as a ‘seasoning’/ lightly salted products.

**Savoury Pastries**

*Meat, poultry and/or vegetable filling encased in a pastry.*

Savoury pastries subcategories: 1. Dry pastries, 2. Wet pastries

**Food Category: Savoury pastries – dry pastries**

**Definition:** Dry meat, vegetable or dairy filling encased in a pastry.
TARGETS:

Sodium - A reduction in sodium across defined products to 500mg/100g by June 2024

Saturated Fat - reduction in saturated fat across defined products to 7g/100g by June 2024

Inclusions

Sausage rolls, meat or vegetable pasties, savoury pastries/rolls (e.g. chicken & vegetable, spinach & cheese, ham & cheese), single-serve and party variety pasties and sausage rolls, quiche, pastizzi. Includes gluten-free varieties.

Exclusions

Frittatas, processed meats, pastry cases or bases without fillings (e.g. vol au vent or spring roll wrappers), sweet pastries, Asian pastries (e.g. dumplings, wontons, spring rolls) and filled vol-au-vents. All wet pastry dishes including, meat or vegetarian pies (in a gravy base, all flavours).

Food Category: Savoury pastries – wet pastries

Definition: Wet meat, vegetable or dairy filling encased in a pastry.

TARGETS:

Sodium - A reduction in sodium across defined products to 400mg/100g by June 2024

Saturated Fat - reduction in saturated fat across defined products to 7g/100g June 2024

Inclusions

Meat or vegetarian pies (in a gravy base, all flavours), includes gluten-free varieties.

Exclusions

Pizzas, calzones, pizza pockets, pastry cases or bases without fillings (e.g. vol-au-vent or spring roll wrappers), sweet pastries. All dry pastries including sausage rolls, meat or vegetable pasties and savoury pastries/rolls, quiche, pastizzi.

Savoury Snacks

**Potato-, corn-, vegetable-, grain-based and extruded shelf-stable, ready-to-eat snacks sold in portioned or bulk packaging with or without flavouring.**


Food Category: Savoury snacks – potato snacks

Definition: Thin potato slices that are generally deep fried, and then flavoured (e.g. using salts, seasonings, herbs or spices), ready-to-eat snacks. Excludes salt and vinegar flavours.

TARGET: A reduction in sodium across defined products to 500mg/100g by June 2024

Inclusions
Potato crisps (all flavours except salt & vinegar)/ includes thick, thin, crinkle, sticks, deli-style, potato straws and Pringles. Includes sheeted and re-formed potato snacks

Exclusions
Salt and vinegar flavoured potato crisps and straws, processed flavoured snacks, corn chips, popcorn, vegetable- or legume-based snacks, savoury biscuits, crackers or cakes and extruded snacks.

Food Category: Savoury snacks – salt and vinegar snacks
Definition: All snack products salt & vinegar flavoured and sold as ready-to-eat. Includes potato-, corn-, rice-, vegetable-based snacks.
TARGET: A reduction in sodium across defined products to 810mg/100g by June 2024
Inclusions
Potato-, corn-, vegetable-, grain-based and extruded snacks flavoured with salt and vinegar flavouring. Includes popcorn.

Exclusions
All non-salt and vinegar flavoured snacks (e.g. potato crisps, processed flavoured snacks, corn chips, popcorn, vegetable- or legume-based snacks, savoury biscuits, crackers or cakes, extruded snacks and nuts (including salted)).

Food Category: Savoury snacks – extruded and pelleted snacks
Definition: Starch-rich materials (e.g. corn, maize, wheat, rice, potato flour) or legume flours that are generally transformed into “hot melt fluids” and then expanded or puffed via an extruder to form a ready-to-eat snack.
TARGET: A reduction in sodium across defined products to 720mg/100g by June 2024
Inclusions
Processed flavoured snacks (e.g. Cheese Puffs, Bacon Balls, Twisties, Burger Rings, Cheezels, Grain Waves, pork rind snacks, prawn crackers).

Exclusions
Potato crisps, processed salt and vinegar flavoured snacks, popcorn, corn-, vegetable- or legume-based snacks. Savoury biscuits, crackers and cakes.

Food Category: Savoury snacks – vegetable, grains and other snacks
Definition: Vegetable matter (except potato) or cereal grains (except corn) used to make a dough, which is then sheeted to thin, uniform dimensions and cut to form the snack and fried or baked. Sold as ready-to-eat.
TARGET: A reduction in sodium across defined products to 450mg/100g by June 2024
Inclusions
Vegetable or legume chips (e.g. beetroot chips, chickpea chips, sweet potato chips), wholegrain snacks (e.g. multigrain and sea salt VitaWeat Cracker Chips and other wholegrain crisps).

**Exclusions**

Biscuits and dip (including cheese dips), potato-based snacks, processed flavoured snacks, corn-based snacks, popcorn, pretzels, dry noodle snacks, Bhuja snacks, salt and vinegar-flavoured snacks, extruded snacks. Savoury biscuits, crackers and cakes.

**Soups**

**Food Category: Soups**

**Definition:** Savoury, primarily liquid dish, containing meat, poultry, fish, vegetables or other ingredients in stock or water. May be chilled or shelf-stable, ready for consumption or requiring reconstitution.

**TARGET:** A reduction in sodium across defined products to 280mg per 100g/ml by June 2024.

Target is per 100g/ml of product for ready to serve soups; and per 100g/ml of dry or condensed soups that have been made up / diluted in accordance with the on-pack instructions.

**Inclusions**

Chilled soups, ready-to-eat soups, frozen soups, dry packet soup mixes requiring reconstitution and canned soups.

**Exclusions**

Products designed to be added to soup (e.g. lentil soup mix, soup beans, pasta or noodles for soups, canned or fresh meats for use in soups, e.g. beef soup bones).

**Sweet bakery – cakes, muffins and slices**

**Freshly baked, frozen, shelf-stable or baking mixes of cakes, muffins and slices.**

**Food Category: Sweet bakery – cakes, muffins and slices**

**Definition:** Freshly baked, frozen, shelf-stable or baking mixes of cakes, muffins and slices.

**TARGET:** A reduction in sodium across defined products to 360mg/100g by June 2024.

For dry mixes, the target applies to the product as prepared in accordance with the on-pack instructions, including the addition of icing if this is included in the package.

**Inclusions**

All cakes, lamingtons, cupcakes, cake-type slices (e.g. chocolate brownies), biscuit-type slices (e.g. hedgehogs, caramel slice), cake rolls (e.g. Swiss rolls), muffins and muffin bars, cake mixes, muffin mixes and slice mixes.

**Exclusions**
Meringues (including pavlova, macarons), muesli/fruit/nut bars, pastry bases (e.g. short crust pastry, tart shells), crepes, pancakes, pikelets, waffles, single cake-making ingredients (e.g. icing/frosting, sugar, flour), sweet buns (e.g. finger buns, fruit buns, fruit loaves, cinnamon scrolls), scones, pastries (e.g. croissants, Danishes, strudels), sweet biscuits, fruit pies, tarts, crumbles, doughnuts, profiteroles, flour-based puddings (e.g. sticky date pudding), eclairs and cookies.