IFT CCNFSDU DRNCD Discussion Paper - Appendix II

Codex CCFA Category	Subcategory	Food Category Descriptors	Group 1: Food factors				Group 2: Human factors		
			Energy and nutrient density	**Food characteristic influencing satiation and rate of consumption**	**Impact of food preparation methods**	**Food Product Formulation Implications**	**Dietary patterns habitual consumption frequency and quantity**	**Bioavailability and potential microbiome interactions**	**Population variability across age, sex, and health status**
07.0 Bakery wares	07.2 Fine bakery wares (sweet, salty, savory) and mixes	Includes sub-categories for ready-to-eat products (**07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types)** and **07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)**) as well as **07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes)**	-High in added sugars and saturated fats -High energy density -Low fiber content -Generally low in micronutrients and protein **Implication:** Nutritional profile associated with increased DRNCD risk when consumed frequently or in large quantities or in lesser quantities based upon DRNCD health status	-Soft texture and refined structure facilitate rapid consumption High palatability (sugar-fat combination) may reduce satiety signals -Low fiber content limits satiety response **Implication:** May promote overconsumption and increased total energy intake.	Food industrial processing can create known positive and negative consequences on the food matrix Example: acrylamide formation in baking food products. Bioactive compounds with higher bioavailability, like carotenoids, or food matrix encapsulation and protection of nutrients.	Possible formulations with: -Reduced sugars -Sugars replaced with non-nutritive sweeteners or sugar alcohols -Reduced saturated and total fat -Enhanced protein content -Enhanced fiber content -Added vitamins or minerals	Commonly consumed as snacks or desserts Frequent consumption observed in discretionary eating patterns Can contribute significantly to total daily energy and added sugar intake **Implication**: High frequency and portion size increase cumulative exposure.	-Low fiber content may negatively influence gut microbiota composition -Emerging evidence suggests microbiome-mediated variability in metabolic response **Implication:** May contribute to metabolic dysregulation and variability in individual response.	Higher relative consumption often observed in children and adolescents Individuals with overweight, obesity, or metabolic disorders may be more susceptible Variability in dietary patterns across socioeconomic and cultural groups **Implication:** Certain population groups may experience higher exposure and increased susceptibility.