



Reducing saturated fats & eliminating trans fats

Over the years IFBA members have been working to remove trans fats from their products and in 2016, committed to phase-out industrially produced trans fats (iTFA) from their products globally by the end of 2018. At the end of 2018, IFBA members had met their 2016 target and had reduced iTFAs to nutritionally insignificant levels (less than 1 gram of fat per 100 grams of product) across 98.5% of their products worldwide. In 2019, IFBA members committed to ensure all of their products would meet the WHO's objective to phase out iTFAs from the global food supply by 2023 and adopted the WHO's recommendation for a maximum iTFA threshold in food products not exceeding 2 grams of iTFA per 100 grams of fat/oil. By the end of 2022, IFBA members had achieved 100% compliance with this commitment.

Reducing saturated fats in processed foods – especially in baked goods and confectionery products – while maintaining shelf life and an appealing appearance, texture and taste is challenging. There is no one-size fits all solution and each option needs to be applied differently to each food product. Notwithstanding these challenges, saturated fats have been reduced and levels of essential fats and “good” or “healthy” fats have been increased. IFBA members continue to look for ways to reduce or remove fat, wherever possible.

Our member's commitments

The following chart illustrates IFBA members' commitments and achievements.

FERRERO

Commitments

Stopped using partially hydrogenated fats in its products in 2006 and in 2019 confirmed universal adoption of manufacturing processes which avoid the use of hydrogenated fats.

Achievements

FY 2021/22

- Majority of SKUs within the historical brands have 5.4 g and 2.9 g per serving of total and saturated fats respectively.



Commitments

Provide a diverse portfolio of products, including many nutrient-dense foods like fortified whole grain cereals, low-fat and non-fat yogurts, granola bars and frozen fruits and vegetables that can help consumers meet dietary recommendations and build healthy eating patterns. Nutrition-Forward Foods is a global health reporting system introduced in fiscal 2019, that is based on established nutrition criteria grounded in regulations and dietary guidance and nutrient density.

Achievements

FY 2022

- 40% of global volume met the Nutrition-Forward criteria including 23% that met the U.S. FDA Healthy criteria through limits on sodium and saturated fat.

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Commitments

By 2025

100% of the daily consumption portfolio of bread, buns, rolls and breakfast items will be made with simple and natural recipes. 100% of the daily consumption portfolio of bread, buns, rolls and breakfast items will provide positive nutrition. The best-selling brands/products of the occasional consumption portfolio aimed at adults must comply with Grupo Bimbo's Nutritional Guidelines for saturated fats, trans fats, added sugars and sodium, or provide options through line extensions with positive nutrition and free from artificial flavours and colors, or provide options in portion-controlled formats.

Achievements

2022

- 96% of the daily consumption portfolio complied with the sodium, saturated and trans fatty acids and added sugar levels established in Grupo Bimbo's Nutritional Guidelines

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Commitments

By 2030

Nourish 1.5 billion people with our foods based on the volume of food sold that meets the Kellanova Global Nutrition Criteria (KGNC) which covers nutrient criteria for positive nutrients, such as fibre, protein and micronutrients, as well as criteria for calories, sodium, saturated fat and total sugar. Grains and other plant-based foods are typically low in saturated fat and minimal contributors to saturated fat in the diet. For our savoury snacking foods, we use various tools, including baking and optimizing our blends of plant-based oils, to ensure saturated fat levels are managed appropriately.

Achievements

2022

- 800 million+ people nourished since 2015



Commitments

Continue to reduce the amount of saturated fat in the biggest-selling global brands and local jewels and launch new products and line extensions with less saturated fat without sacrificing the quality, flavour or texture.

Achievements



Commitments

By 2025

At least 3/4 of the global foods portfolio volume will not exceed 1.1g of saturated fat per 100 calories.

Achievements

2022

- 75% of convenient foods volume in the top 23 convenient foods markets, which represent 86% of global convenient foods volume as of 2022, met the target of 1.1 g of saturated fat per 100 calories, maintaining the goal of $\leq 75\%$ by 2025.