



**Statement by the International Food and Beverage Alliance (IFBA),
In Support of The World Health Organization's call for the elimination
of industrially produced trans-fatty acids from the Global Food Supply by 2023**

Geneva, Switzerland – 14 May 2018 – The International Food and Beverage Alliance (IFBA), which brings together 12 leading food and non-alcoholic beverage companies, is determined to innovate and optimize the composition of members' products in order to help contribute to WHO's goal of eliminating industrially produced trans-fat from the global food supply by 2023.

Over the years, IFBA members have been working to remove industrially produced trans-fats from their products and have made substantial progress.

Building on this progress, IFBA member companies are committed to reducing industrially produced trans-fatty acids from partially hydrogenated oils (PHOs) in their products worldwide to no more than one gram trans-fatty acid per 100 grams of product by the end of 2018 at the latest.^{1 2}

This standard is achievable through the replacement of PHOs with non-PHO solutions. IFBA will evaluate the opportunity to align with such alternative global standard as the World Health Organization may propose.

In support of both WHO Guidelines recommending a maximum 1% total energy intake from all trans-fat and an intake of saturated fat not exceeding 10% of total energy intake, IFBA member companies will seek wherever possible to replace PHOs with unsaturated fats.

PHOs can also be found in thermal processing, processing aids (release agents), food additives (emulsifiers), and carriers; however, these are used in very small amounts during production and resulting PHO traces in a final product are incidental and nutritionally negligible. Nonetheless, we will work with our supply chain partners with the aim of removing PHOs also from these sources wherever feasible.

IFBA member companies are further committed to working in collaboration with governments, health authorities, civil society and food and beverage industry associations to share best practices and help guide other companies, particularly Small and Medium Enterprises, through the process of substituting PHOs. We call on food producers in all sectors to take prompt action and we stand ready to support effective measures to work toward the elimination of industrially produced trans fat and to ensure a level playing field in this area.

¹ Note: Grupo Bimbo has reduced industrially produced trans fats to less than 0.5g per serving in 98% of its product portfolio globally. However, in order to assure <1g of TFA/100g in the entire product portfolio, the company will require a longer phase-out period, up to, but no later than 31 December 2020.

² While McDonald's has not formally adopted the IFBA commitment, McDonald's has significantly reduced industrially produced trans-fat globally, notably through the removal of partially hydrogenated oil as an ingredient in their cooking oil. The company continues to assess the issue of industrially produced trans-fat across their global network of company-owned and franchised restaurants.