

## OUR COMMITMENTS

# Product formulation and innovation

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## Reducing Saturated Fats and eliminating Trans Fats

Over the years IFBA members have been working to remove trans fats from their products and have committed to phase-out industrially produced trans fats from their products globally by the end of 2018.

Reducing saturated fats in processed foods – especially in baked goods and confectionary 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.

The following chart illustrates IFBA members’ commitments and achievements to reduce saturated fat in their product portfolios.

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IFBA Member	Commitments	Achievements
	<p>The company does not use hydrogenated fats bearing trans fats; nor does it artificially add micronutrients to its products.</p>	<p>In 2013, the company confirmed the universal adoption of manufacturing processes which avoid the use of hydrogenated fats fats.</p>
	<p>To maintain continuous nutritional improvement of its products. The Danone Nutritional Targets 2020 are based on product type, its place in dietary recommendations, its intended role in the diet and intended consumer.</p>	<p>At end 2016 – 97% of sales volumes of the product portfolio is in line with the saturated fat target in the Danone Nutritional Targets 2020.</p>
	<p>To improve the health and nutrition of products with the implementation of the General Mills U.S. Health Metric, introduced in 2005 and including a saturated fat reduction target of 5% or more</p>	<p>Reduced saturated fats by 10% or more since 2005. In FY2016 - Trans fats reduced to 0g labelled per serving in 275 products and 50 new products introduced with 0g labelled trans fat per serving since 2005</p>
	<p>By 2020 - To have 30% of the product portfolio considered healthy. The strategy of reducing negative-impact nutrients, such as sugars, saturated fats and sodium was completed in 2015 and in 2016, the company adopted a new strategy, establishing the maximum limits of fat, sugars and sodium content for each category with a view to improving the profile of all its products.</p>	<p>End 2015 – 27% average reduction in saturated fats in leading snack brands in Mexico; removal of trans fat in 99% of global product portfolio.</p>
	<p>No more than 2g saturated fat/0g trans fat per serving for products marketed to children.</p>	<p>More than 95% of foods in the USA are labelled 0g trans fat per serving.</p>

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	<p>By 2021: 95% of products should meet Mars Food Nutrition Criteria for sodium, added sugar and fat.</p>	<p>End 2016 – 65% of the global portfolio (by sales volume) met the Mars Food Nutrition Criteria for calories, sodium, added sugars, fat and saturated fat content. Products have been reformulated removing trans fats; a small number of products contain trace amounts, primarily from animal-derived ingredients.</p>
	<p>Offer Balanced Meals – serving millions of Happy Meals every day, McDonald’s goal is to ensure at least 50% or more of the Happy Meals listed on menus in each market meet <a href="#">McDonald’s Global Happy Meal Nutrition Criteria</a>. By 2020 – Reduce saturated fats across the menu in the nine top markets. By June 2018 – in the U.S.A., there will be average reductions of 13% in saturated fat depending on a customer’s specific meal selection.</p>	<p>End 2014 – Achieved average reduction of saturated fat of 14.7% in Europe and more than 30% in Singapore.</p>
	<p>By 2020 - Reduce saturated fat by 10%.</p>	<p>End 2016 – Saturated fat reduced by 6% across global portfolio.</p>
	<p>By 2020 – Complete the 10% commitment taken in 2014 to reduce saturated fats by 10% in all relevant products that do not meet Nestlé Nutritional Foundation criteria with respect to saturated fats.</p>	<p>End 2016 – Saturated fat content reduced by 6.5%. More than 99.8% of the fats and oils used in foods and beverages from 1 January 2017 will not contain trans fats originating from PHOs.</p>
	<p>By 2025 – At least 3/4 of the global foods portfolio volume will not exceed 1.1g of saturated fat per 100 calories</p>	<p>End 2015 – Reduced average saturated fat per serving by 3% against a 2006 baseline and 15% target by 2020. Five of ten countries met the 15% target in 2015</p>

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	<p>By 2017 - 90% of complete global portfolio of soft vegetable oil spreads will contain no more than 33% fat as saturated fat and at least 67% as good unsaturated fat (or 38% in tropical areas without chilled distribution).</p>	<p>End 2016 – 79% of the global portfolio met the goal.</p>
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