



Statement on Product Formulation and Innovation (October 2019)

- **To improve the formulation of products, continuing to reduce nutrients such as sodium, sugar and saturated fats**
 - General Mills began our journey toward improving the health and nutrition of our products in 2005 with implementation of our U.S. Health Metric. The Health Metric measures improvements to our existing U.S. products and encourages development of new U.S. products with strong nutrition profiles. Within the past several years, we have expanded our efforts globally. Since 2005, we have increased beneficial nutrients and reduced nutrients to limit in over 1,100 products across the world
 - We committed to an aggressive voluntary sodium commitment in the U.S. We committed to reducing sodium by 20% across 10 key US retail product categories by the end of 2015. We have met or exceed our goals in 7 of the 10 product categories. Additionally, there have been sodium reductions across all 10 categories from anywhere between 18 and 35%. Over the past 10 years, we have aggressively worked to reduce sodium in 348 U.S. products. Recently, in FY18 we reduced sodium in 8 products by anywhere between 8 and 25%.
- **To increase components to encourage wherever possible (fibre, whole grains, vitamins and minerals, fruits and vegetables and low-fat dairy)**
 - Since 2005, we have introduced more than 280 products that provide at least 8 grams of whole grain per serving. We have reformulated more than 50 products to increase whole grain by at least 10 percent. Key categories include cereal and snacks.
 - Since 2005, over 300 products have met our health metric criteria by providing a significant source of dietary fiber per serving. Key categories include ready-to-eat-cereals, and snacks.
 - Since 2005 we have made nutrition improvements that provide sources of key vitamins and minerals in over 600 products.
 - We are committed to provide fruits and vegetables through our frozen fruit/vegetable and canned vegetables businesses.

- **To provide reduced sugar/saturated fat/salt options**
 - The health metric is designed to incent removal of limiters and addition of positives. In addition to this, we offer a number of reduced sodium and sugar options. Some examples include reduced sodium soup and taco seasoning in the US, reduced sugar Cinnamon Toast Crunch for the convenience and food service channel, and My First Petits Filous in the EU.

- **To replace trans-fatty acids with unsaturated fats; and/or continue progress on trans fat reductions**
 - In the U.S. and in Canada, all General Mills products are already made without partially hydrogenated oils (PHOs), as required by law. We were pleased to be able to meet those requirements ahead of deadline. Globally, by the end of 2018 our full international portfolio met the International Food & Beverage Alliance (IFBA) commitment to reduce trans fats below 1g per 100g of finished product.

- **To provide a variety of portion size packaging, including small and/or reduced portion sizes and/or low- and no-calorie options, as well as portion guidance**
 - We strive to meet consumer needs and expectations by providing smaller portion sizes in some of our key products (i.e. yogurt, snack products, and ice cream).