



## Statement on Product Formulation and Innovation

(December 2022)

*We produce and market some of the world's best-loved confectionery products. We believe all foods can be enjoyed as part of a varied and balanced diet, without excluding or condemning specific ingredients or nutrients.*

*One of our main goals is to respect consumers' choice, by providing clear and not misleading information. In order to help consumers make responsible consumption choices, Ferrero supports a portion-controlled approach for our products that allows consumers to better manage their daily energy needs within their overall diet. We are always looking at how to improve our recipes, keeping quality, taste and consumer expectations as central pillars of our products.*

**SUGAR:** Ferrero is working to limit sugar in new products, while safeguarding taste and taking into account technological parameters and costs. Ferrero is continuing studying possible sugar reduction interventions in existing products. The Ferrero Research & Innovation Centres in Chicago and Singapore, together with the "Sugar-less" Division in Alba (Italy), are working in the areas of health and nutrition, new and alternative raw materials, new product research and development, consumer insight and foresight.

**SODIUM:** In December 2021, Ferrero signed the global sodium reduction commitment which sets targets that IFBA companies voluntarily commit to meet as a minimum by 2025 and 2030, as set out in the parameters of the commitment. Ferrero has committed for 2 categories: morning goods and sweet biscuits.

**TRANS FATS:** Ferrero stopped using partially hydrogenated fats in our products in 2006 and this is in line with our IFBA commitment on product formulation and innovation framework. This is fully in line with recent WHO requests of limiting industrial trans fats at a global level. Ferrero is actively collaborating to support the achievement of this objective, together with all other involved stakeholders, and it signed the global iTFAs commitment in May 2019 for a maximum iTFA threshold in food products not exceeding 2 grams of iTFA per 100 grams of fat or oil.

**SELECTED QUALITY INGREDIENTS:** Ferrero keeps up to date with the latest science-based data on the impact of ingredients and our products on human and planetary health. Consequently, Ferrero is improving its definition of the nutritional quality of raw materials and their processing and increasing its knowledge and control through innovative food-quality markers, such as oxidised sterols.

**CALORIES:** in accordance with our nutritional principles, we offer most of our products as single-wrapped servings, allowing consumers to enjoy them within a varied diet, in serving sizes of a reasonable calorie content. More than 86% of Ferrero products provide less than 130 kcal/portion and more than 63% less than 100 kcal.