1. **Sodium**: By 2020, 75% of our Foods portfolio (by volume) will meet salt levels to enable intakes of 5g per day (benchmark consistent with WHO 5g/day). The threshold for sodium have been defined based on product group approach, as defined in our Highest Nutrition Standards (refer image). For example- For our Tomato Ketchup & Sauces (water-based sauces category), we will aim a 15-30% sodium reduction by 2020 to meet the benchmark of 750mg sodium /100g.

2. **Trans Fat**: We have already removed trans-fat originating from partially hydrogenated vegetable oil, from all our products. We undertake regular reviews of our products to ensure we continue to be compliant.

3. **Reduce Calories:**
   a. **Children’s Ice Cream**: 100% of our children’s Frozen Desserts & Edible Ice portfolio contains 110 kilocalories or fewer per portion. In addition, our ambition is to reduce sugar to a maximum of 12g/portion by 2020.
   b. **Packaged Ice Cream**: 97% of our packaged ice cream products do not exceed 250 kilocalories per portion.

*A portion is defined as: a pre-packed single-serve ice cream product meant to be consumed in one go or 100 ml when sold in packaging aimed at multi-consumption moments such as tubs.

*Sudhir Sitapati

Executive Director – Food & Refreshment