



Nestlé

Good Food, Good Life



Nestlé in society

Creating Shared Value and meeting our commitments 2014

There are more whole grains than any other ingredient in at least **95%** of our children's⁵ and teenagers'⁸ breakfast cereal servings



Our commitment

Reduce sugars in our products

Our objectives

By 2015 – Reduce the sugar content in any serving of children's⁵ or teenagers'⁸ breakfast cereal brands to 9g or less per serving, to promote a reduction in sugar in children's diets.

By 2016 – We will further reduce sugar content by 10% in products that do not meet the Nestlé Nutritional Foundation criteria¹, to ensure continual improvement even in more challenging areas of our product portfolio.

Our progress

By the end of 2014, 98%⁶ of our children's products⁵ met the Nestlé Nutritional Foundation¹ sugars criteria (2013: 96%).

We are reducing the sugar content to 9g total sugars or less per serving (30g) in Nestlé breakfast cereal brands such as *Nesquik*, *Chocapic*, *Honey Cheerios*, *Lion* and *Milo*, as well as over 15 other Nestlé branded breakfast cereals. We have already relaunched a number of other reduced-sugar products including:

- *Nesquik* global range of powder products (sugar reduction of 1200 tonnes – see page 10); and
- *Belte* ice tea in Italy (18% sugar reduction, 18% calorie reduction).

Our perspective

Public health authorities recommend a reduction in the intake of added sugars, particularly because sugar can displace other essential, nutritious foods in the diet. We know it can be a challenge getting kids to eat a balanced breakfast – or any breakfast at all – so we are taking a gradual approach to reducing sugar, to help adapt taste preferences for the long term. Sometimes, reducing sugar without affecting flavour, texture, structure, colour and preservative properties is a significant challenge. Certain products, such as sweetened condensed milk, must comply with legally set compositional requirements. For these products, we are working to improve nutritional labelling and portion guidance.

Our commitment

Reduce saturated fats and remove trans fats in our products²

Our objectives

By 2014 – 100% of children's products⁵ meet the Nestlé Nutritional Foundation saturated fats criteria¹, helping to promote a reduction in saturated fats in children's diets.

By 2016 – We will further reduce saturated fat content by 10% in products that do not meet the Nestlé Nutritional Foundation criteria¹ and we will remove trans fats originating from partially hydrogenated oils (PHOs), to ensure continual improvement even in more challenging areas of our product portfolio.

Our progress

By the end of 2014, 98%⁶ of our children's products⁵ met the Nestlé Nutritional Foundation saturated fats criteria¹ (2013: 96%).

In total, around 10% of our products do not yet meet the Nestlé Nutritional Foundation criteria for saturated fat. We are now working to identify solutions for some of these products.

In 2014, we strengthened our policy to remove all trans fats originating from PHOs from our foods and beverages.

96% of the oils we use now meet our Nestlé Policy on Trans Fats.

We have re-launched a number of products with reduced saturated fat levels, including:

- Bouillon in Poland (13% reduction);
- Herb sauce in Germany (33% reduction);
- Onion soup in France (80% reduction); and
- *Uncle Toby's Le Yoghurt Topps* in Australia (34% reduction).

Our perspective

Dietary fats are important as part of a healthy, balanced diet but too much saturated fat in the diet poses a significant risk for non-communicable diseases such as cardiovascular disease. For some products, reducing saturated fat without impacting safety, texture, appearance and taste is a challenge.

Trans fats occur naturally in foods such as milk and meat, but most trans fats in the human diet come from foods containing partially hydrogenated vegetable oils, such as bakery and savoury snacks. Our objective is to complete the removal of all trans fats originating from PHOs. We are working intensively with suppliers to source and develop new ingredients where required.



Removing trans fat from liquid *Coffee-mate*

In 2014, our leading Product Technology Centre successfully challenged long-established beliefs about oil stability when they reformulated the recipe for liquid *Coffee-mate*. In collaboration with our oil supplier, we succeeded in replacing the partially hydrogenated soybean/cottonseed oil with a high oleic soybean oil. It was the first time this new oil crop had been grown at large scale, and it was successfully industrialised to match our quality demands. The result is already a complete replacement of 16 000 tonnes of partially hydrogenated oil per year and the removal of 6 000 tonnes of trans fat from our product in 2014. This was achieved without compromising on taste and consumer's acceptance, or increasing saturated fat content. In 2015, 26 000 tonnes of oils will be replaced and 10 000 tonnes of pure trans fats removed. The changeover will be completed by September 2015.