

**LAST UPDATED AUG 19<sup>th</sup> 2009**

## **FSAI Salt Reduction Programme - Written Achievements and Undertakings by the Food Industry**

Update Period August 2009 - August 2010

The Food Safety Authority of Ireland (FSAI) has endeavoured to ensure the accuracy of the information provided in this table up to and including August 2009. However, by its nature it is an interpreted summary of information received from the food industry. If you feel that the information is incorrect in any way please contact the FSAI on (01 8171379) as soon as possible to discuss amendments. Indications in the table that updates have not been received (or words to that effect) does not necessarily indicate an unwillingness to participate by a particular company or trade body but may indicate a breakdown in the communication process while compiling the table within the prescribed timescale which may be rectified at a future date.

### **Notes:**

- 1.** All entries for the current update are alphabetically listed
- 2.** Companies producing a number of product lines are grouped together unlike previous years where entries were separated
- 3.** Seven companies and trade associations who have not made a submission to FSAI in the last two years are presumed to no longer be part of the salt reduction programme and have been removed from the current update. These seven companies are as follows: **James Kelly and Son, Wexford; Associated Craft Butchers of Ireland (ACBI); Barry Group; Kylemore Foods Group Ltd; Eddie Rockets Restaurants; IBIS Hotels and Fitzers Catering.**

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
Abrakebabra	No new written achievements provided.	No new written undertakings provided.	FSAI hopes that Abrakebabra is still committed to the salt reduction programme and we hope to receive correspondence in the near future.

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ADM Londis	No new written achievements provided.	No new written undertakings provided.	FSAI hopes that ADM Londis is still committed to the salt reduction programme and we hope to receive correspondence in the near future.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Aldi Stores (Ireland) Ltd</b></p>	<p>New member of Salt Reduction Programme</p> <ul style="list-style-type: none"> <li>➤ Aldi have had a salt reduction programme since 2005. This programme has included roll out of GDA labelling in all own label items and working towards the FSA 2010 targets on salt reduction</li> <li>➤ During the past seven years the Aldi Irish buying team have added a considerable amount of products from Irish based suppliers to this salt reduction programme especially in the breakfast meats, cured meats and crisps/snacks area</li> <li>➤ An extensive list of new products (not exhaustive) that illustrates Aldi Stores current salt and sodium levels was provided to the FSAI. Many of these were launched with the FSA-UK targets in mind and therefore fall within the agreed parameters.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Sausages, white pudding, hickory cured Bacon and crisps will be developed during 2009-2010 to meet 2010 FSA-UK targets</li> <li>➤ Trials on bacon joints with reduced sodium levels of 840mg/ 100g (reduced from 1160mg/100g) will be undertaken. If trials are successful Aldi will review the rest of the range.</li> <li>➤ Aldi will continue to channel both time and resources into its salt reduction programme</li> <li>➤ In Aldi Stores Ireland particular attention will also be given to dried packet soups, tinned foods and bread &amp; morning goods.</li> </ul>	<p>The FSAI welcomes Aldi to the salt reduction programme. Aldi already has a impressive salt reduction programme in place and the FSAI looks forward to working with the company over the coming year.</p>

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<p><b>Allied Bakeries Ireland</b> (<i>Northern Ireland</i>)</p> <p>Member of the Federation of Bakers (FOB) UK</p>	<ul style="list-style-type: none"> <li>➤ <b>Bread &amp; Rolls:</b> 2010 target achieved in all Kingsmill, Sunblest Veda and customer branded lines including white, wholemeal and brown breads. Salt reduced on average from 1.85g/100g to &lt; 1.6g/100g (i.e. &lt; 430mg Na)</li> <li>➤ <b>Morning Goods:</b> 2010 Target achieved in all Kingsmill lines. 2010 targets achieved in Sunblest and Customer Soda bread, Potato Farfs, rolling pancakes and Scotch Crumpets. Salt reduced on average from approx. 1.6g/100g to &lt; 1.3g/100g (i.e. &lt; 500mg Na)</li> <li>➤ <b>Buns:</b> 2010 Target achieved for all Sunblest and retailer own brand hot cross buns, fruit loaf, fruit brack, and whiskey fruit loaf. Salt level on average &lt; 0.5g/100g (i.e. &lt; 200mg Na).</li> </ul>	<ul style="list-style-type: none"> <li>➤ Committed to achieving 2010 target in all remaining Sunbelt breads by end 2009. Currently awaiting the results of an FSA research programme (investigating the processing issues found with lower salt dough's) before making any comments on further salt reductions towards 2012 proposal.</li> <li>➤ Committed to achieved 2010 target in all remaining Sunblest and Customer own brand products by end 2009.</li> </ul>	<p>The FSAI acknowledges the continued support of AB Ireland in its salt reduction programme and the technical concerns expressed by the company regarding further salt reductions. However, the FSAI would also commend AB Irelands extensive and progressive salt reduction programme which has already resulted in significant reductions in salt across a range of products and urges AB Ireland to continue its product development process in the coming year.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Brady Family Ham and Rudd's Fine Foods Ltd</b></p>	<p><b>Brady Family Ham:</b></p> <ul style="list-style-type: none"> <li>➤ Salt levels in Brady Bulk Hams (Plain, Glazed &amp; Crumbed) average 2.33 g salt/100g (0.93 g Na/100g)</li> <li>➤ Five samples per week are tested for salt with all results trended</li> </ul> <p><b>Rudd's Fine Foods:</b></p> <ul style="list-style-type: none"> <li>➤ <b>Cooked own brand hams:</b> tested once per week for salt and all results are below FSAI target averaging 2.2 g salt/100g (0.88 g Na/100g)</li> <li>➤ <b>Sausages:</b> tested three times per year, average salt content 1.55g/100g (0.62g Na/100g)</li> <li>➤ <b>Black and white puddings:</b> salt content has been decreased to 2g /100g (0.8g Na/100g)</li> <li>➤ <b>Cooked beef:</b> average salt content 1.46g/100g (0.58g Na/100g).</li> </ul>	<ul style="list-style-type: none"> <li>➤ Continue product development work on achieving specified limits for salt in sausages and puddings</li> <li>➤ In October 2009 the company will re-launch all its breakfast products and hopes to have made further reductions to salt levels by that time. All sodium/salt levels will be printed on new packaging.</li> </ul>	<p>The FSAI is very pleased with the steady progress been made by Brady Family Ham and the reduction of salt through on-going product development of existing and new products. The FSAI also acknowledges the technological difficulties in reducing salt in these products.</p>

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<p><b>Breeo Foods Ltd</b></p> <p><i>Also see entry for (FDII), IBEC - Meat Sector Group</i></p>	<ul style="list-style-type: none"> <li>➤ Previously agreed salt reductions in Dairygold Light+ and Dairygold Omega 3 have taken place bringing both these products to declared sodium levels of 0.54g per/100g</li> <li>➤ Dairygold Original reduced by 5% to a level of 0.6g Na per/100g</li> <li>➤ Sodium levels in 2/6 sausage products have been reduced from 0.6 to 0.5g Na per/100g</li> <li>➤ Sodium levels of all bacon rashers are below 1.3g Na per/100g (average)</li> <li>➤ Sodium levels of cooked cured meat products are at or below 1.0g Na per/100g (average)</li> <li>➤ All cooked uncured meat products (bar one) are now below the 2010 FSAI target of 0.6g Na/100g.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Dairygold Original is currently in the process of reformulation to reduce salt content by a further 5%. This will be fully implemented before the end of 2009 when stocks of current packaging have been exhausted</li> <li>➤ Continue work on sausage products to overcome flavour issues and remain committed to achieving FSAI 2010 targets</li> <li>➤ Work will continue on cooked uncured meat products to overcome flavour perception issues.</li> </ul>	<p>The FSAI acknowledges that Breeo Foods are continuing to redevelop their existing product ranges with reduced salt contents and that many products are already compliant with FSAI targets. Good comprehensive progress is being made in reducing salt in product categories which are technically challenging and that is to be commended.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Burger King Ltd</b>	<ul style="list-style-type: none"> <li>➤ Working with suppliers across Europe to look at where salt reductions on a product by product basis can be achieved</li> <li>➤ Working with a designated NPD team, to reduce the salt content of our core menu items</li> <li>➤ Member of pan-European Pledge since 2007</li> <li>Member of the FSA menu board labelling trial currently underway in selected Burger King restaurants across the UK. The scheme provides customers with relevant nutritional information prior to purchase</li> <li>➤ July 2009 began trial in six UK outlets of serving reduced salt products to gather customer feedback in terms of its impact on taste.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Based on outcome of FSA menu board labelling trial may roll scheme across further restaurants in the UK and Ireland.</li> <li>➤ Based on the outcome of the July 2009 trial of lower salt products in six UK outlets BK will determine whether this initiative is to be rolled out on a larger scale around the UK and Ireland. Products undergoing the trial include:               <ul style="list-style-type: none"> <li>• 5% reduction in salt in Chicken Royale (0.62g/100g to 0.59g/100g)</li> <li>• 8% reduction in salt in pickles (1.58g/100g to 1.45g/100g)</li> <li>• 2.5% reduction in mayonnaise (1.7g/100g to 1.65g/100g)</li> <li>• 2.5% reduction in Whopper, Hamburger and Speciality Buns (1.4g/100g to 1.36g/100g)</li> <li>• 2.5% reduction in Mini Angus Six pac buns (1.5g/100g to 1.46g/100g)</li> <li>• 2.5% reduction in Corn Dusted Bun (0.9g/100g to 0.88g/100g).</li> </ul> </li> </ul>	<p>Burger King is making steady progress in its salt reduction programme. The FSAI is please to see on-going trials at different levels within the company and that salt reduction remains a key priority for Burger King.</p>



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<p><b>BWG Foods</b></p> <p>Brands: Spar and Mace Own Labels</p>	<ul style="list-style-type: none"> <li>➤ <b>Sausages:</b> agreed 2008-2009 target of 900 mg Na/100g achieved and in some lines &lt; 900 mg Na/100g achieved</li> <li>➤ <b>Black Pudding:</b> agreed 2008-2009 target of 360mg Na/100g achieved</li> <li>➤ <b>White Pudding:</b> agreed 2008-2009 target of 280mg Na/100g achieved</li> <li>➤ <b>Spar Baked Beans:</b> 20% reduction from previous levels to 310 mg Na/100g.</li> </ul>	<ul style="list-style-type: none"> <li>➤ <b>White &amp; Brown Sliced Pan Bread:</b> currently 450 mg Na/100g but product development in progress to achieve 430 mg Na/100g in 2009-2010 and 400mg Na/100g in 2010</li> <li>➤ <b>Burger Buns &amp; Soft Rolls:</b> currently 450 mg Na/100g but product development in progress to achieve 430 mg Na/100g in 2009-2010</li> <li>➤ <b>Spar Sausages:</b> Short term reduction trials are currently in progress where suppliers are working with their seasoning suppliers on levels of 700mg/100g and 550mg/100g. These levels are theoretical aspirations and have not been verified analytically to date</li> <li>➤ <b>Spar Pudding:</b> Reduction of puddings by 40mg is currently on trial. When this is completed and implemented the White pudding will be as per FSAI guidelines. The black pudding will then be addressed.</li> <li>➤ <b>Baked Beans:</b> 5-10% reduction to levels &lt; 300 mg Na/100g (approx 285 - 295 mg Na/100g).</li> </ul>	<p>The FSAI is impressed by BWG commitment to the salt reduction programme and its continued product development of low salt products. In many product categories the company has already met or exceeded FSAI targets for salt reduction including smoked and pale back rashers, cooked ham (Spar Crumbed and Traditional Varieties) and canned peas. The current focus by BWG of reducing salt in its bread lines is welcomed by the FSAI.</p>

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<p><b>Catering Management Association of Ireland (CMAI)</b></p>	<ul style="list-style-type: none"> <li>➤ Supported Unilever with the introduction of new reduced salt products</li> <li>➤ Promoted participation in the FSAI salt reduction programme amongst members in the Irish Heart Foundations Happy Heart Programme</li> <li>➤ Promote the FSAI salt reduction initiative on the association website, at association functions, conferences and seminars.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Will actively promote the salt reduction programme and share salt reduction information amongst CMAI members, other groups and companies</li> <li>➤ Will launch salt reduction promotion in September/October 2009-07-22</li> <li>➤ Will participate with the DoHC National Steering Group on Salt Reduction.</li> </ul>	<p>The FSAI is pleased that the CMAI continue to strongly promote the salt reduction programme to its members which is essential for catering in the health care sector.</p>

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<b>Carroll Cuisine</b> <i>(IAWS Foods UK / IRELAND)</i>	No new written achievements provided.	To reduce salt over the coming year in Irish manufactured and high volume imported savoury products currently above the FSA salt targets for 2010. FSAI salt targets will be used where lower than FSA salt targets for the salt reduction programme.	Carroll Cuisine has been exceptional in its salt reduction programme and exceeded many targets particularly in relation to cooked ham, roast meats, meat pies, pate processed and fresh cheese, ready meals, soups and sauces. The company remains committed to meeting targets in other products such as bought sandwiches, sausages, burgers and kebabs which have already seen significant salt reductions.

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<p><b>Clonakilty Food Company</b></p>	<p>Clonakilty Food Company has undertaken a salt reduction programme across three broad product categories:</p> <ul style="list-style-type: none"> <li>➤ <b>Pudding Products</b> (Including Black &amp; White Puddings of various weights): All products at FSAI target of 600 mg Na/100g</li> <li>➤ <b>Sausage Products</b> (Including Sausage, Premium Sausage and Cocktail Sausages): Sodium has been reduced by 12.5% to 700 mg Na/100g</li> <li>➤ <b>Bacon Products</b> (Including Mild Cure, Dry Cure and Oak Smoked Bacon): Mild cure and dry cure products now at 1200 mg Na/100g, while oak smoked is 900 mg Na/100g. (FSAI target for bacon is 1300 mg Na/100g).</li> </ul>	<ul style="list-style-type: none"> <li>➤ Clonakilty Food Company have planned to carry out further trials on specifications and shelf-life's of pudding, sausage and bacon products over the coming 18 months with a view to reducing levels of sodium even further.</li> <li>➤ Reduce sodium in sausage products to 600 mg Na/100g before end of 2009 and to 500 mg by the end of 2010 (FSAI Target is 550 mg Na/100g).</li> </ul>	<p>The FSAI is very pleased that the Clonakilty Food Company is still committed to the salt reduction programme. Its steady product development process is achieving many of the FSAI targets for processed meats and is to be commended.</p>

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<p><b>Complete Cuisine</b> <i>(T. Hanrahan &amp; Sons Ltd)</i></p>	<ul style="list-style-type: none"> <li>➤ Integrated the FSAI Salt Reduction Programme into their ISO 2200:2005 program</li> <li>➤ Annually audit approved suppliers by way of a questionnaire which clearly and specifically asks each supplier to state their commitment and level of achievement to date. To date none of the company's suppliers have replied negatively to this questionnaire.</li> </ul>	<p>Continue to be a strong campaigner amongst existing and new suppliers to ensure the salt reduction programme remains a priority focus for the company in the coming year.</p>	<p>The FSAI is happy that Complete Cuisine remains committed to the salt reduction programme. Specific details of how the integration of the salt reduction programme into the companies ISO system should be submitted next year.</p>

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<p><b>Cuisine de France</b> (IAWS Foods UK / IRELAND)</p>	<ul style="list-style-type: none"> <li>➤ 59% (61/104) savoury products are now at or below their target sodium levels</li> <li>➤ Bacon products now within 1250 mg Na/Target when raw:               <ul style="list-style-type: none"> <li>• Cooked Back bacon - 1360 mg Na/100g (as consumed)</li> <li>• Pierre’s Streaky Bacon - 2230 mg Na/100g (as Consumed)</li> <li>• Crispy Streaky Bacon - 2260 mg Na/100g (as Consumed)</li> </ul> </li> </ul> <p><b>NOTE:</b> Cooked bacon has higher sodium levels than raw bacon due to water loss.</p> <ul style="list-style-type: none"> <li>➤ As end of 2008 the majority of all bread had reached or surpassed salt targets. The average salt level in Cuisine de France bread manufactured in Republic of Ireland and high volume imported breads is currently 456 mg sodium/100g (1160 mg salt per 100g product). Salt reduction programme on target to meet undertaking of 1100 mg salt (430 mg Na) average per 100g product by 2010.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Savoury Products: To reduce salt in Irish manufactured and high volume imported savoury products currently above the 2010 FSA salt targets. FSAI salt targets will be used where lower than FSA targets.</li> <li>➤ Salt reduction trials are well advanced on savoury products which require salt reduction to be compliant with 2010 targets</li> <li>➤ Continue trials with suppliers on reduction of sodium levels in bacon products while maintaining food safety and ensuring correct curing of the product</li> <li>➤ Salt levels will be reduced over the coming year with a target of reaching an average of 1100 mg salt (430 mg Na) per 100g bread product in Irish manufactured breads and high volume imported breads. <i>Note:</i> The average 430 mg target is dependent on all further salt reduced product passing internal shelf life and product quality tests at each salt reduction stage.</li> </ul>	<p>The FSAI is very pleased to see that Cuisine de France has continued their extensive process of salt reduction across a range of products with significant progress being made towards the agreed targets.</p>

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<p><b>Dunnes Stores</b></p> <p><b>Own Brands: St. Bernard (SB) &amp; Dunnes Stores (DS)</b></p>	<ul style="list-style-type: none"> <li>➤ Fresh Pizza (New Development) - 3 products &lt; 1.25g salt/100g and 2 &lt; 1.5g salt/100g</li> <li>➤ Cooked Meats - NPD work currently in progress on entire range</li> <li>➤ Re-launched Extruded Snacks (Bacon Rashers, Onion Rings &amp; Cheese Puffs) - all with &lt; 1.0g salt/100g</li> <li>➤ Re-launched existing Ready Meals Range - all 18 products &lt; 1.0g salt/100g</li> <li>➤ Re-launched existing Fresh Dip Range - 5 of 7 products &lt;1.5g salt per 100g</li> <li>➤ Re-launched existing Fresh Soups Range - all 12 products &lt; 1.0g salt/100g</li> <li>➤ Re-launched existing Fresh Pasta Sauce Range - 3 products &lt; 0.76g salt/100g. A further 3 products &gt;1.0g salt/100g but will be reduced by September 2009</li> <li>➤ Re-launched existing Fresh Pasta Range - all 10 products &lt;1.0g salt/100g</li> <li>➤ Re-launched of entire Breaded Chicken Range (Chicken Steaks, Chicken Goujons, Chicken Nuggets &amp; Chicken Burgers) - all &lt; 1.0g salt/100g</li> <li>➤ Re-launched of entire Chicken Kiev Range (Garlic &amp; Herb Chicken Kiev, Cheese &amp; Bacon Chicken Kiev &amp; Creamy Garlic Chicken Kiev) - all &lt; 1.0g salt/100g</li> <li>➤ Re-launched of entire Whole Fillet Poultry Range (Crumbed Mini Fillets, Southern Fried Mini Fillets, Garlic &amp; Herb Mini Fillets, Breaded Fillets &amp; Southern Fried Fillets) - all</li> </ul>	<p><b>Sausages: By November 2010</b></p> <ul style="list-style-type: none"> <li>➤ Traditional &amp; Better Value - reduce salt from 2.4g /100g to 1.4g</li> <li>➤ Reduced Fat - reduce salt from 2.5g /100g to 1.4g</li> <li>➤ Simply Better - reduce salt from 2.1g /100g to 1.4g.</li> </ul> <p><b>Cooked Meats:</b> Currently revising all own brand cooked meats, which will be re-launched later in 2009. All salt levels will then be in line with FSA guidelines.</p> <p><b>Crisps &amp; Popcorn: By 2010</b></p> <ul style="list-style-type: none"> <li>➤ Popcorn - reduce salt from 2.7g/100g to 2.1g/100g</li> <li>➤ Salt &amp; Vinegar Crisps - reduce salt from 3.6g/100g to 3.1g/100g.</li> </ul>	<p>As in previous years Dunnes have made great progress in reducing salt in key areas like bread, cereals, snacks and sausages with more cuts for 2009-2010 planned. The FSAI is pleased that Dunnes will re-launch their own-brand cooked meats later this year with salt levels at or below agreed targets.</p>

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	<p>&lt; 1.0g salt/100g</p> <ul style="list-style-type: none"><li>➤ Bread &amp; Cakes (Pan Products) - In 2009 the supplier of St. Bernard &amp; Dunnes Stores sliced pans has reduced the amount of added salt by 2.5% (i.e. 17.5% reduction in total in last 5 years)</li><li>➤ Bread &amp; Cakes (Crusty Products) - including Sodas, Bracks, Scones, Cobs, etc. Dunne's supplier has reduced the amount of added salt by 10%</li><li>➤ Bread &amp; Cakes (Soda Based Products) - In 2009, Dunne's supplier has reduced the amount of sodium bicarbonate or baking powder by 8% in all soda based products.</li></ul> <p><b>Cereals:</b></p> <ul style="list-style-type: none"><li>➤ Dunnes Bran Flakes - reduced salt from 1.6g/100g to 1.2g</li><li>➤ Dunnes Choco Rice - reduced salt from 1.0g/100g to 0.7g</li><li>➤ Dunnes Corn Flakes - reduced salt from 1.6g/100g to 0.7g</li><li>➤ Dunnes Crisp Rice - reduced salt from 1.6g/100g to 0.7g</li><li>➤ Dunnes Frosted Flakes - reduced salt from 1.5g/100g to 1.1g</li><li>➤ Dunnes Fruit &amp; Fibre - reduced salt from 0.8g/100g to 0.7g</li><li>➤ Dunnes Honey Nut Corn Flakes - reduced salt from 1.6g /100g to 0.7g</li><li>➤ Especially You - reduced salt from 1.55g /100g to 0.29g. Updated packaging to be in store end October 2009. <i>Change will reflect that product meets FSA (UK) target for salt</i></li><li>➤ St Bernard Fruit and Fibre - reduced salt</li></ul>		
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	<p>from 0.75g /100g to 0.30g (meets FSA (UK) target)</p> <ul style="list-style-type: none"><li>➤ Swiss Style Muesli - reduced salt from 0.30g /100g to 0.12g (meets FSA (UK) target)</li><li>➤ St Bernard Wheat Biscuit- reduced salt from 0.65g /100g to 0.26g (meets FSA (UK) target)</li><li>➤ Wheat Biscuit - reduced salt from 0.75g /100g to 0.30g (meets FSA (UK) target).</li></ul>		
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<b>Euro Toques Ireland</b>	<ul style="list-style-type: none"> <li>➤ Continued the Chef Development Initiative in conjunction with La Rousse foods</li> <li>➤ Continued the National school food workshops to introduce children to health eating and awareness of high salt, sugar and fat in processed foods</li> <li>➤ Encourage participation in the Happy Heart Annual Eat out Campaign</li> <li>➤ Discourage the use of industrially processed foods and encourage use of fresh high quality ingredients.</li> <li>➤ As of June 2009 Euro-Toques members are required to list their fresh food suppliers on their menus</li> <li>➤ Members should not source pre-made soups and sauces.</li> </ul>	<p>Meeting in September 2009 of the Euro-Toques Food Forum and Fair to discuss the Irish Pork Industry. Sourcing of sausages and bacon with lower salt contents will be discussed at this meeting.</p>	<p>Euro-Toques continued its varied programmes aimed at healthy eating. The FSAI is pleased that the organisation has encouraged its members not to source pre-made soup. Euro-Toques should continue its pressure on food service suppliers to source and provide low salt alternatives to its members.</p>

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Name of Business/ Organisation	Achievements 2008-2009	Undertakings 2009-2010	FSAI Comments
<p><b>Food and Drink Industry Ireland (FDII), IBEC - Meat Sector Group</b></p> <p>Representing: Dawn Farms, Breeo Foods, Kepak Convenience Foods, Kerry Foods, AIBP, Granby Ltd, Rosderra Irish Meats, Dawn Pork and Bacon</p>	<ul style="list-style-type: none"> <li>➤ <b>Burgers:</b> The FSAI 2010 400mg Na/100g target for raw, fresh and frozen burgers achieved</li> <li>➤ <b>Sausages:</b> Maximum level of 750 mg Na/100g</li> <li>➤ <b>Bacon Products (Inc. Rashers):</b> Levels of sodium ≤ 1400 mg / 100g</li> <li>➤ <b>Cooked Uncured Meat:</b> Levels of sodium in cooked chicken, turkey and burgers has reached the FSAI target of 600 mg Na/100g.</li> </ul>	<ul style="list-style-type: none"> <li>➤ <b>Burgers:</b> Continue to develop new products with lower sodium levels where technically possible</li> <li>➤ <b>Sausages:</b> Reduce sodium level to &lt; 750 mg before end 2009 in those products not at this level</li> <li>➤ <b>Puddings:</b> On course to achieve 600 mg Na/100g before end of 2010</li> <li>➤ <b>Bacon Products (Inc. Rashers):</b> Will work towards an average of 1300 mg Na/100g before end of 2010</li> <li>➤ <b>Cooked Hams &amp; Cured Meats:</b> Will work towards an average of 1000 mg Na/100g before end of 2010.</li> </ul>	<p>The FSAI is pleased to see the on-going progress in this important category and notes the reduced sodium levels achieved in burgers, sausages and cooked uncured meats and the commitments for further reductions in these and other products before the end of 2010.</p> <p>As outlined in 2008-2009 the FSAI wants the industry to adopt a maximum target for rashers of 1300mg sodium/ 100g. As such the FSAI will carry out a survey of processed meats in September 2009 to assess progress since the last survey in 2004. Data from this survey will then be used in discussions with the FDII Meat Sector group before the end of 2009.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Gala Retail Services Ltd</b>	Not applicable - New member of Salt Reduction Programme.	<ul style="list-style-type: none"><li>➤ Gala Retail Services will work with all nominated suppliers on the salt reduction programme</li><li>➤ Gala Retail Services will work with nominated suppliers in the coming months to support salt reduced or salt alternative products being made available to their retailers, consumers and to have these products listed with the Gala Group</li><li>➤ Gala Retail Services will undertake to write to each of their nominated suppliers to ascertain their commitment to the reduction of salt within their products and to encourage the availability of salt reduced products.</li></ul>	The FSAI welcomes Gala Retail Service Ltd to the salt reduction programme and looks forward to working with the company over the coming year.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Glanbia Consumer Foods</b></p> <p><b>Brand: Avonmore</b></p>	<ul style="list-style-type: none"> <li>➤ 5% reduction since 2008 in average salt content of standard Avonmore soup range, now at 0.61g Salt/100g</li> <li>➤ 17% reduction since 2008 in average salt content of low fat Avonmore soup range, now at 0.50g Salt/100g</li> <li>➤ 5% reduction since 2008 in average salt content of chunky Avonmore soup range, now at 0.58g Salt/100g</li> <li>➤ Three new soups launched in 2009 with salt levels ≤ 0.55 g/100g, with one of these products meeting the requirements for a low salt claim (i.e. ≤ 0.12g Na/100g) under Regulation (EC) No 1924/2006</li> <li>➤ FSA-UK target of 0.6g Salt per/100g achieved across 87% of the Avonmore product range.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Work in progress to achieve FSA-UK target of 0.6g Salt per/100g on the entire Avonmore soup range</li> <li>➤ Ongoing commitment to further reduce salt below FSA-UK target across entire Avonmore soup range without affecting product quality and taste</li> <li>➤ Ongoing commitment to minimise salt levels in all new products.</li> </ul>	<p>Glanbia continues to make steady progress within their Avonmore Soup range with 87% of soups ≤ 0.6g salt/100g and plans for further reductions. The FSAI is pleased to see this continued commitment from Glanbia .</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Gresham Hotel Group</b>	<ul style="list-style-type: none"> <li>➤ Continuing to serve chips without added salt</li> <li>➤ Continuing to support the Happy heart programme.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Requesting information from suppliers regarding salt levels and their own initiatives on salt reduction in their foods. This information to be documented and will influence the group's buying decisions</li> <li>➤ Purchasing department are to made aware of the salt reduction initiative</li> <li>➤ Chefs are to be made aware of salt reduction initiative and efforts are to be made to reduce the salt levels used during cooking and preparation</li> <li>➤ Reducing the amount of salt purchased in 2009 by 5%</li> <li>➤ Distributing salt and health literature to staff.</li> </ul>	<p>The Gresham Hotel Group has a practical salt control programme and FSAI is pleased to see this ongoing commitment. The FSAI would like to see the Gresham Hotel Group encouraging their Chefs to produce low salt stocks and subjecting new/existing food suppliers to scrutiny for low salt content products.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>H.J. Heinz Ireland Ltd</b></p>	<ul style="list-style-type: none"> <li>➤ Launched Reduced Salt and Sugar Snap Pot Beans - Baked Beans in convenient 200g microwaveable pots that contain 25% less salt and 30% less sugar than standard Heinz Snap Pot Bean</li> <li>➤ Continued reformulating Bean and Pasta meal recipes to within FSA (UK) targets. More than 85% of the ranges are within the FSA targets</li> <li>➤ All of the Heinz soup range average within the FSA (UK) 2010 average target. Classic Soup recipes such as Cream of Tomato and Cream of Chicken have recently had small reductions in salt to bring their sodium levels within the average target for this category</li> <li>➤ All Heinz Weight Watchers frozen ready meals, manufactured in Dundalk Co. Louth, fall within the FSA (UK) 2010 target for ready meals. Some of the recipes also within the FSA (UK) 2012 target average and all are within the 2012 maximum target</li> <li>➤ Amoy Stir Fry Sensation cooking sauces all reformulated and the range is within the FSA (UK) 2010 targets for Pesto and other thick sauces.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Aim to comply with revised FSA (UK) salt limits by end 2010</li> <li>➤ Reduced salt/sugar variants of Heinz Tomato Ketchup and HP Brown Sauce continue to be popular with consumers so Heinz will continue to offer these products</li> <li>➤ The sodium level of Heinz Beans is currently being reviewed to meet the FSA (UK) 2010 target.</li> </ul>	<p>The FSAI is very pleased with Heinz's active and visible salt reduction programme over a wide range of products. It's particularly good to see the inclusion of Weight Watchers products produced at the companies facility in Dundalk, Co. Louth included in this years update.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Horgan's Delicatessen Supplies Ltd</b></p>	<ul style="list-style-type: none"> <li>➤ No specific salt reduction to report. As part of NPD, low salt alternatives where available are presented for commercial approval</li> <li>➤ Continue to work closely with each of its main customer's salt reduction programmes</li> <li>➤ Suppliers are requested to declare sodium/salt levels in product specifications</li> <li>➤ Suppliers are requested to include sodium/salt equivalent on all new labels with nutritional information.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Raise supplier awareness of the objectives of the salt reduction programme and request reports of any undertakings or achievements</li> <li>➤ Continue to source low salt variants and promote these to customers.</li> </ul>	<p>The FSAI is pleased that Horgan's is using its position as a major supplier of Deli goods to source and raise awareness among its suppliers of low-salt ingredients and alternatives.</p>



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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Irish Bread Bakers Association (IBBA)</b></p> <p>Representing: Irish Pride, Brennans, Johnston Mooney and O'Brien and Pat the Baker</p>	<ul style="list-style-type: none"> <li>➤ All bread products produced by IBBA members have a maximum sodium content of 450 mg/100g which translates to a 10% reduction in sodium in all products</li> <li>➤ Met with FIRM Funded researchers who are assessing the feasibility of reduced sodium breads</li> <li>➤ Through the Dept of Agriculture, Fisheries and Food (FIRM) offered commercial expertise in a joint study on further salt reductions in bread.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Joint study on further salt reductions in bread with Dept of Agriculture, Fisheries and Food if funding allows</li> <li>➤ Committed to working towards FSAI target of 400 mg Na/100g before 2012 for white and wholemeal based recipes where technically feasible.</li> </ul>	<p>The FSAI is pleased that the IBBA remains committed to the salt reduction programme and achieving the technically challenging 2012 targets. The engagement of the IBBA with FIRM researchers and the offer of commercial expertise are very welcome.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Irish Breakfast Cereal Association (IBCA)</b></p> <p>Representing: Kellogg's, Nestlé Cereals, Weetabix and Flahavan's</p>	<ul style="list-style-type: none"> <li>➤ The IBCA remain fully committed to lowering salt consumption in the Irish population and to contributing towards this goal through gradual and sustained salt reduction of its member's products</li> <li>➤ The average level of salt reductions from September 2008 to September 2009 have moved from a reduction level of 39% to over 40% on a sales weighted basis due to reformulations across all IBCA product ranges. This represents on a weighted portfolio basis a 40% reduction in salt between 1998-2009 in IBCA products.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Primary focus for further reductions will be on those products which are most popular with customers. In this way the IBCA will achieve the greatest public health effect with maximum use of technical resources</li> <li>➤ Will hold meetings with the FSAI to discuss sodium reductions in other products such as the rice based products before the end of 2009.</li> </ul>	<p>The FSAI acknowledges and commends the significant sodium reductions achieved by the IBCA since 1998 and the continuing commitment from the IBCA for further reductions. However, the FSAI would like to see further salt reductions in rice based cereals and cereal based snacks. The FSAI will raise these issues with the IBCA before the end of 2009.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Irish Dairy Industry Association (IDIA)</b></p> <p>Representing: Ireland's primary and secondary dairy processors</p>	<ul style="list-style-type: none"> <li>➤ The IDIA, has formed a working group of Irish Cheese Manufacturers to discuss the programme and how the dairy industry can contribute</li> <li>➤ Irish cheddar cheese manufacturers have engaged in salt reduction plans over the past two years using an industry specification for cheddar cheese, in conjunction with the Irish Dairy Board. This specification takes account of salt reduction developments in key export markets, such as the UK for Irish cheddar cheese</li> <li>➤ The industry specification maximum target for percentage salt has been reduced from 2.4% in 2007 to 2.2% in 2009, representing a 8.3% reduction from 2008 salt levels to 2009 levels.</li> </ul>	<ul style="list-style-type: none"> <li>➤ The Irish cheese manufacturing industry remains supportive of the FSAI programme</li> <li>➤ The Irish cheese industry has committed to undertake research to investigate what is feasible for the industry to achieve from a technical, food safety, processing and organoleptic perspective.</li> </ul>	<p>The FSAI is very pleased to have the support of the IDIA and its members and acknowledge the commitments outlined. The FSAI will continue to work with the IDIA in the coming year to secure firm commitments in relation to feasible salt reduction across a range of cheese products. The FSAI awaits data on salt levels from the IDIA members to assess variations in sodium contents between batches and products. This and other data will be used in discussions with the sector before the end of 2010. The FSAI continue to urge the IDIA to adopt proposed targets of max 0.5g sodium/100g butter and 0.5g sodium/100g spreads. We would urge the industry to adopt these targets for 2010.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Irish Defense Forces</b> (<i>Food Procurement</i>)</p>	<ul style="list-style-type: none"> <li>➤ Purchase of prepared foods/meals has been minimised 80% of purchased food products are fresh and purchased through a network of approved suppliers</li> <li>➤ Have sourced low salt products including unsalted butter, bullion, gravy and breakfast cereal</li> <li>➤ Have written to all suppliers to request pricing information on low salt alternatives</li> <li>➤ invited all product manufacturers to provide information on low salt alternative currently available</li> <li>➤ Chefs are encouraged not to use salt in the preparation of foods (no specific details submitted)</li> <li>➤ Use of table salt and its purchase over the past two years has been minimised.</li> </ul>	<ul style="list-style-type: none"> <li>➤ To continue to source products with no or lower salt contents</li> <li>➤ In future tendering competitions to place greater emphasis on low salt products.</li> </ul>	<p>The Defense Forces continuing commitment and support in purchasing low salt ingredients/products will improve the availability of low or reduced salt ingredient alternatives amongst suppliers to other companies and organisations.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Irish Hotels Federation (IHF)</b>  <b>Representing: Hotels and Guesthouses in Ireland</b>	No new written achievements (excluding the 2008 Kids Programme) provided.	The IHF indicated that due to the current economic climate many of its members are in severe difficulty and salt reduction would not be a priority. However, the IHF indicated they may get actively involved in the salt reduction programme again at a later date.	The FSAI is disappointed that the IHF cannot make any further commitments under the salt reduction programme. However, it understands the situation many members of the IHF now find themselves in and hope the IHF will be able to actively reengage with the programme as soon as possible.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Irish Prison Service</b>	<ul style="list-style-type: none"><li>➤ Only low salt alternatives available at service points</li><li>➤ Only low salt products purchased from suppliers</li><li>➤ Standardised recipe manual now in use outlining the use of fresh herbs in lieu of salt for each dish on the menu cycle</li><li>➤ Further reduced the number of convenience products used and increased use of fresh produce.</li></ul>	<ul style="list-style-type: none"><li>➤ Ongoing consultation with our suppliers regarding reducing salt in the products we use</li><li>➤ Ongoing training and awareness for Catering Staff in the use of fresh herbs instead of salt for seasoning purposes.</li></ul>	The FSAI is happy that the Irish Prison Service has indicated their continued commitment to the salt reduction programme.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Irish Soups and Sauces Association (ISSA)</b></p> <p>Representing: Premier Foods and Unilever Ireland</p>	<p>The ISSA remain fully committed to lowering salt consumption in the Irish population and to contributing towards this goal through gradual and sustained salt reduction of its member's products.</p>	<ul style="list-style-type: none"> <li>➤ 13% reduction in sodium in dry soups by end of 2010</li> <li>➤ 13% reduction in sodium in instant soups by end of 2010</li> <li>➤ 7% reduction in sodium in wet soups by end of 2010.</li> </ul>	<p>The vast majority of soup and sauce production has now moved outside Ireland. However, members of the ISSA remain committed to the salt reduction programme and to continue to reduce sodium in their products. This continuing commitment to further reductions is welcomed by the FSAI. As in 2008 the ISSA is advised to present the FSAI with average and maximum sodium levels for the categories of products identified, on a yearly basis up to 2010.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Jinnys Bakery</b>	Trials to reduce levels of bread soda used in bread mixes proved unsuccessful as the level of bread soda affected the raising ability of the bread.	No new written undertakings provided above and beyond the 2008-2010 undertakings given in last years update. However, Jinnys Bakery have confirmed they are committed to being part of the FSAI salt reduction programme.	FSAI hopes that Jinnys Bakery can make further progress with their product development to reduce salt during 2009-2010.



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<p><b>Kellogg Company of Ireland Ltd</b></p> <p><i>Also see the entry for the Irish Breakfast Cereal Association (IBCA)</i></p>	<p>The most recent salt reductions were outlined for the period May 2006 and June 2009 which including:</p> <ul style="list-style-type: none"> <li>➤ Kellogg's All-Bran - 50% reduction from 0.9g Na/100g to 0.45g Na/100g</li> <li>➤ Kellogg's Bran Flakes - 50% reduction from 0.8g Na/100g to 0.40g Na/100g</li> <li>➤ Kellogg's Special K - 47% reduction from 0.9g Na/100g to 0.45g Na/100g</li> <li>➤ Kellogg's Chocolate Wheats - Complete removal of sodium (0.25g Na/100g to trace levels).</li> </ul>	<p>No detailed long term plans were submitted other than an ongoing commitment to monitor and review sodium levels across the entire Kellogg's product range, with the objective of continuing the salt reduction programme where possible.</p>	<p>The FSAI are pleased that Kellogg Company of Ireland continue to support its salt reduction programme and acknowledge the considerable salt reduction of 40% across its product range since 1998. However, the FSAI would like to see further commitments for salt reduction in rice based cereals and cereal based snacks.</p>

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Name of Business/ Organisation	Achievements 2008-2009	Undertakings 2009-2010	FSAI Comments
<p><b>Kerry Foods</b></p> <p><i>Also see entry for (FDII), IBEC - Meat Sector Group</i></p>	<p><b>Sausages:</b></p> <ul style="list-style-type: none"> <li>➤ Average sodium levels of branded sausages have been reduced to ≤ 750 mg Na/100g (FDII 2008 target)</li> <li>➤ Eat Healthy range of sausages has a current salt level of 1.4% (0.56% sodium).</li> </ul> <p><b>Cooked and Uncooked Cured Meats:</b></p> <ul style="list-style-type: none"> <li>➤ Branded Rasher Products to date have achieved a 10% reduction in salt levels</li> <li>➤ Sodium levels of branded Bacon /Turkey Rashers are ≤ 1300 mg Na/100g</li> <li>➤ Cooked cured meat products are ≤ 1000 mg Na/100g (average).</li> </ul> <p><b>Sandwiches (Freshways):</b></p> <ul style="list-style-type: none"> <li>➤ Extensive work has been undertaken across all product ranges.</li> <li>➤ The Healthy Ways range of sandwiches has continued to grow and all variants have been formulated to contain ≤ 2g of salt/pack.</li> <li>➤ To date over 80% of the sandwich range is currently ≤ 2.4g of salt per pack (up from 60% in 2007).</li> </ul> <p><b>Yellow Fat Spreads and Butter:</b></p> <ul style="list-style-type: none"> <li>➤ Within the last year a project has been undertaken to reduce salt levels in our brands.</li> <li>➤ Currently meeting original 2010 average</li> </ul>	<p>Across all our product ranges Kerry Foods are working with retailers to achieve the targets that they have set for their own-labelled products.</p> <p>Kerry Foods will continue their work of salt reduction and remain supportive of the FSAI's initiatives to reduce salt intake to an acceptable level.</p> <p><b>Sausages:</b> Trials on further salt reduction below 750 mg Na/100g have resulted in negative feedback regarding flavour. However, Kerry Foods will continue to work to resolve this matter and remain committed to working towards the FSAI salt targets by 2010.</p> <p><b>Cooked and Uncooked Cured Meats:</b> Kerry Foods have achieved the 2010 targets and will continue to examine the possibility of further reductions pending safety and sensory evaluation.</p> <p><b>Sandwiches:</b> Work is ongoing with raw material suppliers to achieve 2.4g of salt per standard pack for all variants by the end of 2009.</p> <p><b>Yellow Fat Spreads and Butter:</b> Currently we are in the process of reducing salt</p>	<p>The FSAI is pleased with the progress Kerry Foods is making across its broad product portfolio and the specific category commitments it has made. The FSAI appreciates Kerry Foods separate submission in addition to their submissions through the (FDII) - Meat Sector Group. The FSAI will continue its discussions on maximum targets for rashers with Kerry Foods through the (FDII) - Meat Sector Group later this year.</p>

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	<p>values of 1.5g salt on the majority of our products except those which are sold on their taste properties of being close to butter.</p> <p><b>Cheese: - Natural</b></p> <ul style="list-style-type: none"> <li>➤ Across 2008, the average salt content of our natural cheese was at or below this target 1.9% salt.</li> </ul> <p><b>Branded Processed Cheese Slices</b></p> <ul style="list-style-type: none"> <li>➤ 2008 - 7% reduction in sodium from 1.4g/100g to 1.3g/100g</li> <li>➤ 2009 - Further 11% reduction to 1.15g/100g meeting original 2010 targets.</li> </ul> <p><b>Branded Cheese Spreads &amp; Triangles</b></p> <ul style="list-style-type: none"> <li>➤ 2008 - Average sodium levels 1000mg/100g across branded spreads and triangles</li> <li>➤ 2009 - Reduced majority of products down to the 2010 target of 800mg Na/100g.</li> </ul>	<p>by over 5% across our branded products by the end of 2009.</p> <p><b>Cheese: - Natural</b></p> <p>Kerry Foods do not manufacture natural cheese but rather natural cheese is used as a raw material to produce a range of convenience natural cheese products and processed cheese. Kerry Foods are members of the trade body Dairy UK and for natural cheese products are working through their supply base to try to achieve the Dairy UK salt reduction targets.</p> <p><b>Branded Processed Cheese Slices</b></p> <p>As Kerry Foods have now removed all added salt in branded processed cheese slices and reduced the sodium based emulsifying salts to a level, below which, product quality and functionality are unacceptable, any further reductions will be difficult to achieve. However, the company remain committed to looking at technological developments that may allow further sodium reductions.</p> <p><b>Branded Cheese Spreads &amp; Triangles</b></p> <p>All added salt has now been removed making it difficult to reduce levels further. By the end of 2009, all branded cheese spreads and triangles will be meeting the 2010 target of 2g salt per 100g.</p>	
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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>KP (Ireland) Ltd. / Robert Roberts Ltd</b></p>	<ul style="list-style-type: none"> <li>➤ <b>Pickled Onion Meanies:</b> Reduced by a further 7% from 1.5g Na/100g to 1.4g Na/100g - <i>total reduction since project commenced is 13%</i></li> <li>➤ Policy of front and back of pack salt equivalent labelling introduced in June 2009</li> <li>➤ Capped sodium level targets for new products in place.</li> </ul>	<ul style="list-style-type: none"> <li>➤ <b>Pickled Onion Meanies:</b> Sodium will be reduced by a further 7% to 1.3g Na/100g</li> <li>➤ <b>Bacon Bear in the Big Blue House:</b> Sodium will be reduced by an additional 10% from 1.0g Na/100g to 0.9g</li> <li>➤ Products that are reformulated or replaced will be replaced by lower sodium alternatives</li> <li>➤ Review of sodium reduction going forward is ongoing</li> <li>➤ KP Foods (UK) Ltd. sodium reduction work is ongoing, which positively affects KP and other United Biscuits plc snack brands (i.e. McCoy's &amp; Phileas Fogg) which are sold in Ireland.</li> </ul>	<p>The FSAI acknowledges the sodium reductions already achieved by KP (Ireland) Ltd within their six ongoing product lines.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Largo Foods</b></p> <p><b>Brands: Hunky Dorys, King and Tayto</b></p>	<ul style="list-style-type: none"> <li>➤ GDA labelling of all new products and re-launches of Hunky Dory and Perri Crisps and Perri snacks</li> <li>➤ All new product launches made in 2008-2009 met FSA (UK) sodium targets</li> <li>➤ Complete snack range has levels of sodium at or below 1400 mg/100g with a significant proportion at or below 1300 mg Na/100g.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Continued commitment to target GDA labelling in place on all branded products by 2010</li> <li>➤ Use minimum sodium in all new product launches, with a target of the 2010 FSA (UK) levels</li> <li>➤ Continue review of sodium levels across existing products with reformulation where possible</li> <li>➤ Popcorn: 12.5% sodium reduction by end 2010 to 700 mg Na/100g</li> <li>➤ Salt &amp; Vinegar Crisps: 10% sodium reduction by end 2010 to ≤ 900 mg Na/100g</li> <li>➤ Crisps: 10% sodium reduction by end 2010 to ≤ 900 mg Na/100g and &lt; 700 mg by 2011 if technically possible</li> <li>➤ Extruded Snacks &amp; Nuts: Target of 1200 mg Na/100g across full range, with 90% of products having ≤ 1100 mg Na/100g by end 2010</li> <li>➤ Pellet Based Snacks: 8% sodium reduction to ≤ 1200 mg Na/100g across full range by end 2010 if technically possible.</li> </ul>	<p>The FSAI recognise the increasingly difficult challenge in delivering further sodium reductions in this product sector while maintaining technical and economical feasibility. However, Largo foods continue to drive down sodium levels in their products with impressive undertakings for the coming year and this is to be commended.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>La Rousse Foods</b>	<ul style="list-style-type: none"> <li>➤ All suppliers are approved by the La Rousse food team, according to the quality of the product they provide including their level of salt</li> <li>➤ La Rousse suppliers are reminded every year, at the approval renewal campaign, to reduce as much as they can the level of salt in their products</li> <li>➤ No meat provided by La Rousse Foods butchery contains added salt</li> <li>➤ Since 2008, suppliers of products with La Rousse Foods brand have to include in their technical sheet the level of salt in the product.</li> </ul>	<ul style="list-style-type: none"> <li>➤ La Rousse Foods will keep on monitoring salt levels of products, and continue to raise awareness of the FSAI salt reduction programme with suppliers and customers</li> <li>➤ From 2009, La Rousse Foods will be able to measure the salt reduction of their products through their data collection.</li> </ul>	<p>The FSAI is pleased that La Rousse Foods are building their salt reduction programme and providing data on salt levels of products that are supplied to the company. Data on reductions achieved should be supplied to FSAI in next years 2010-2011 submission. Maximum levels of salt should be set for meat products, bread and soups and sauces in line with FSAI and FSA(UK) targets and these should be communicated to the companies suppliers and included on specifications.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Lidl Ireland GmbH</b></p>	<p>Not applicable - New member of Salt Reduction Programme.</p>	<ul style="list-style-type: none"> <li>➤ All Irish and UK suppliers contacted regarding Salt Reduction Initiative</li> <li>➤ Review underway with suppliers to establish current salt content of products</li> <li>➤ Lidl Ireland GmbH is committed to and currently working actively towards meeting FSA-UK 2012 guidelines in the following main target product categories:               <ul style="list-style-type: none"> <li>• Bread &amp; Biscuits</li> <li>• Meat Products</li> <li>• Soups &amp; Sauces</li> <li>• Breakfast Cereals</li> <li>• Sandwiches</li> <li>• Pizzas</li> <li>• Ready Meals</li> </ul> </li> <li>➤ Lidl Ireland GmbH is working with Lidl Stiftung (Germany) to meet FSA-UK 2012 guidelines overall.</li> </ul>	<p>The FSAI welcomes Lidl to the salt reduction programme and looks forward to working with the company over the coming year.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Marks &amp; Spencer</b>	➤ 69% of the FSA (UK) Original 2010 Voluntary Salt Targets including many in those categories that are recognised as contributing a large percentage of salt to the diet have been achieved.	➤ Continue to work towards achieving the remaining 2010 targets which we are on target to achieve in most categories. ➤ Continue to drive salt reduction across our food beyond achieving the 2010 targets, within the limitations of safety and customer acceptability.	The FSAI commend M&S for their comprehensive salt reduction programme which is well on its way to meeting all the 2010 FSA (UK) salt reduction targets. The extensive independently assured data provided by M&S as part of its submission to the FSAI is very much welcomed.



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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>McCambridge Ltd</b>	➤ Monitoring of sodium levels in products is ongoing and analysis results for May 2009 showed a sodium level of 476 mg/100g of product.	McCambridge are not in a position to further lower sodium levels in their main lines as it will compromise the traditional products they produce. However they remain committed to the programme and consider the programme when developing new products.	The FSAI like previous years welcomes the achievements made by this company. Soda bread is a difficult category for sodium reduction and the problems with further reductions are accepted. The levels of sodium reduction achieved by this company are already sufficient and the sodium content of their product is well below the category average. The current levels are well on target to meet the stringent UK 2012 target of 400 mg/100g for Category 2.1 -Bread and rolls.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>McDonalds Restaurants of Ireland Ltd</b></p>	<p>➤ New breakfast bagel introduced with 1200 mg salt/100g, a reduction of 27% from previous bagel which had 1600 mg salt/100g.</p>	<p>➤ <b>Hashbrowns:</b> Current supplier is carrying out trials to reduce levels by 60% from 1900 mg salt/100g (product as served) to 700 mg by 2012 which will be in line with FSA (UK) targets. Salt reduction in this product will be a graduated process to allow customer palates to adapt</p> <p>➤ <b>Cheese Slices:</b> Product development to reduce salt content ongoing with further trials to be carried out in September 2009</p> <p>➤ <b>Chicken Selects:</b> Product development to reduce salt content to 1000 mg Na/100g (as served) by 2010 ongoing</p> <p>➤ <b>Chicken Legend:</b> Low salt version available by December 2009</p> <p>➤ McDonalds are committed to continually looking at ways of reducing salt in their entire product range in 2009-2010.</p>	<p>The FSAI welcomes McDonalds continued commitment to the salt reduction programme and awaits an update on trials on salt reduction in apple pies outlined in last years undertakings.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Meat Industry Ireland</b>	See entry for (FDII), IBEC - Meat Sector Group.	See entry for (FDII), IBEC - Meat Sector Group.	See entry for (FDII), IBEC - Meat Sector Group.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Musgraves Wholesale Partners</b></p>	<p>New Lines Launched in Musgrave Excellence Range:</p> <ul style="list-style-type: none"> <li>➤ Traditional Sliced Ham &amp; Baked Premium Sliced Ham at 1600 mg salt/100g</li> <li>➤ Premium Sliced Ham at 2300 mg salt/100g</li> <li>➤ Chicken Breast Pieces at 1420 mg salt/100g</li> <li>➤ Cajun Chicken Breast Pieces at 810 mg salt/100g</li> <li>➤ Sliced Roast Beef at 910 mg salt/100g</li> <li>➤ Assorted Biscuit Portion Packs at 510-1020 mg salt/100g</li> <li>➤ Luxury Biscuit Assortment at 760 mg salt/100g</li> <li>➤ Apple Pie at 380 mg salt/100g</li> <li>➤ Chocolate Fudge Cake at 580 mg salt/100g</li> <li>➤ Banoffee Pie at 250 mg salt/100g.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Musgrave Wholesale Partners have committed to continue work with their own brand suppliers to reduce salt using an own-brand ingredient policy and to work with the suppliers of existing products requiring salt reduction to ensure necessary levels are reached by 2010.</li> <li>➤ Since July 2008 suppliers of products including breaded chicken, cheese, margarine, beans, ketchup, mayonnaise, breakfast pudding and ethnic snacks have been working towards required salt levels. Approx 20 of these product lines are ready for production pending the use of existing packaging. The remainder of product lines are at different stages of product development.</li> </ul>	<p>FSAI welcomes the progress made by Musgrave Wholesale Partners with its own brand suppliers. Excellent progress has been made in reducing salt levels in some high-salt categories such as sliced hams, roast beef and marinated cooked chicken.</p>

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Name of Business/ Organisation	Achievements 2008-2009	Undertakings 2009-2010	FSAI Comments
<p><b>Musgrave Retail Partners Ireland</b></p>	<p>➤ 80% of sandwich range now below salt target.</p>	<p>➤ <b>Ambient Soups:</b> Continue product development to reduce salt content (target by 2012 of 0.58g salt / 230 mg Na average, 0.73g salt / 290 mg Na maximum - to be reviewed in 2010)</p> <p>➤ <b>Sandwiches:</b> Remaining varieties above salt targets currently being reviewed</p> <p>➤ <b>Sausages:</b> targeting 2010 for reaching the preferred sodium level of 550 mg /100g.</p>	<p>FSAI welcomes the steady progress made by Musgrave Retail Partners. Excellent progress has been made in the difficult multi-component sandwich area and this work should continue in 2009-2010.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Neville's Bakery</b> <i>(Dublin)</i></p>	<ul style="list-style-type: none"> <li>➤ 2.5% reduction in the level of salt in all pan products, which represents a 17.5% reduction since 2004 levels</li> <li>➤ 10% reduction in the level of added salt to all crusty products which includes soda bread, bracks, scones, cobs, etc</li> <li>➤ 8% reduction in the level of Sodium Bicarbonate (i.e. baking powder) in all crusty products</li> <li>➤ From laboratory results there has been an average 15% reduction in 'Equivalent as Salt' for Soda based products and average of 8% in yeast based crusty products.</li> </ul>	<p>Neville's Bakery remains committed to continuing reduction in salt levels going forward to 2010. We aim to reduce added salt/sodium in all Crusty products by 5%. Neville's Bakery will work towards further reductions in salt levels of sliced pan products, where technology and equipment allows.</p>	<p>The FSAI is very pleased with solid and steady progress being made by Neville's Bakery and hopes this work will continue into 2010</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>O'Brien's Irish Sandwich Bars Ltd</b></p>	<ul style="list-style-type: none"> <li>➤ Reviewed commitments to FSAI and adapted to focus on suppliers of high volume products</li> <li>➤ Salt removed as an added ingredient from chicken/tuna mayonnaise</li> <li>➤ All salt sachets now Lo-Salt brand (66% less sodium)</li> <li>➤ 6% reduction in salt in bread since start of programme. All bread products within industry target of 450 mg Na/100g.</li> </ul>	<ul style="list-style-type: none"> <li>➤ 4% sodium reduction in sliced brown bread by 2010</li> <li>➤ 5% reduction in chicken breast/sliced turkey by 2010</li> <li>➤ 10% reduction in sausages and tomato sauce by 2010</li> <li>➤ 25% reduction in low-fat mayonnaise by 2010</li> <li>➤ Bacon and ham to be investigated to see if levels can be reduced below 1250 mg Na/100g</li> <li>➤ 20% sodium reduction in O'Brien's branded crisps.</li> </ul>	<p>The FSAI is pleased to see that O'Brien's have refocused their commitments to ensure that the impact of their salt reduction programme is maximised.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>O'Callaghan Hotels</b>	No new written achievements provided.	No new written undertakings provided.	FSAI hopes that O'Callaghan's Hotels is still committed to the salt reduction programme and we hope to receive correspondence in the near future.



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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>O'Donohue's Bakery Ltd</b> <i>(Tullamore)</i>	No new written achievements provided.	No new written undertakings provided above and beyond the 2008-2010 undertakings given in last years update.	FSAI hopes that O'Donohue's Bakery is still committed to the salt reduction programme and we hope to receive correspondence in the near future.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Olhausen's Ltd</b>	<ul style="list-style-type: none"> <li>➤ <b>Pork sausages (all types):</b> 13.5% reduction to 840 mg Na/100g (2.1g/100g salt) [Average level]</li> <li>➤ <b>Pale &amp; Smoked Rashers:</b> Sodium now at 1000 mg Na/100g (2.54g/100g salt) [Average level] - below FSAI 2010 target of 1300 mg Na/100g</li> <li>➤ <b>Bacon Joints:</b> Sodium now at 1200 mg Na/100g (3.1g/100g salt) [Average level], below FSAI 2010 target.</li> </ul>	<p>Olhausen's is continuing trials on sodium reduction in sausages to achieve a target of 550 mg Na/100g. Current trials are examining levels of 770 mg Na/100g and 550 mg Na/100g whilst striving to maintain the appropriate flavour profile and product shelf-life. The aim of these NPD trails is to reach the target in gradual stages 700 mg Na/100 by end of 2009 and 550 mg Na/100g in 2010.</p>	<p>FSAI is pleased to see the continuing progress in sausages and rashers and welcomes Olhausen's plans for further trials and issues concerning flavour perception in the coming year.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Pallas Foods Ltd</b>	No new written achievements provided.	No new written undertakings provided.	FSAI hopes that Pallas Foods is still committed to the salt reduction programme and we hope to receive correspondence in the near future.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>PepsiCo</b> (<i>Walkers Snack Foods</i>)</p>	<ul style="list-style-type: none"> <li>➤ Re-launched Walkers standard crisps with a further 10% sodium reduction in seasonings (excluding Cheese &amp; Onion) to contain 0.48 - 0.76g Na/100g in final products</li> <li>➤ Re-launched Walkers Baked range with 15% less sodium in Cheese and Onion seasoning and 35% less sodium in Salt and Vinegar seasoning. Final products now contain 0.52 - 0.64g Na /100g</li> <li>➤ Re-launched Sensations crisps with up to 10% less sodium in seasonings with final product containing 0.58 - 0.76g Na/100g.</li> </ul>	<p>Ongoing commitment to use minimum levels of sodium in new product launches and review sodium levels across existing products with a view to reformulating where technically possible and commercially viable.</p>	<p>The FSAI acknowledges the extensive sodium reductions achieved by PepsiCo (Walkers) since 2005 and is pleased to see that this work has continued during 2008-2209 with the launch of reformulated products with lower sodium levels. The commitment that further reductions are being researched is welcomed.</p>

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Name of Business/ Organisation	Achievements 2008-2009	Undertakings 2009-2010	FSAI Comments
<b>Pierre's Food Service</b> <i>(IAWS Foods UK / IRELAND)</i>  <i>Also see the entry for Cuisine de France</i>	No new written achievements provided.	No new written undertakings provided.	FSAI hopes that Pierre's Food Service is still committed to the salt reduction programme and we hope to receive correspondence in the near future

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Name of Business/ Organisation	Achievements 2008-2009	Undertakings 2009-2010	FSAI Comments
<b>Redbrook Ingredients Service Ltd</b>	<p>Working closely with its customers in assisting with commitments to salt reduction. This is achieved by reducing salt concentrations within customer specific and bespoke ingredient formulations including:</p> <ul style="list-style-type: none"><li>• Sausage seasonings</li><li>• Pudding seasonings</li><li>• Snack seasonings</li><li>• Curing systems</li><li>• Glazes etc...</li></ul> <p>This work aids all our customers working towards and conforming to FSAI sodium target levels within their final products.</p>	<p>Redbrook will continue to work closely with all its customers in assisting commitments to salt reduction over the coming year.</p>	<p>The FSAI is pleased to see that Redbrook Ingredients is actively involved in salt reduction with companies who are members of the salt reduction programme.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Restaurants Association of Ireland (RAI)</b>	No new written achievements provided.	No new written undertakings provided.	FSAI hopes that the RAI is still committed to the salt reduction programme and we hope to receive correspondence in the near future.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Snack Food Association of Ireland</b>  Representing: Largo Foods, Walkers Crisps & Robert Roberts - KP (Ireland) Ltd	Each member company have embarked on sustained sodium reduction programmes which have results in significant reductions across a wide range of product categories. As each of associations members are at different stages of this reduction process, they have agreed to communicate their progress directly to the FSAI.	Association remains committed to sodium reduction in its member's products. Sodium reduction should take place gradually to allow readjustment of consumer tastes.	The FSAI welcomes the approach taken by the Snack Food Association of Ireland and its continued support of the salt reduction programme through its members.



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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Stapletons Bakery</b>	<ul style="list-style-type: none"> <li>➤ Brown - 50% reduction in average sodium levels between 2007-08 to 2009 (504 mg to 252 mg Na/100g)</li> <li>➤ Wholemeal - average level at 360 mg Na per/100g since 2006-07</li> <li>➤ Brown Sliced - average level at 448 mg Na per/100g</li> <li>➤ Brown Soda - average level at 702 mg Na per/100g</li> <li>➤ White Batch - average level at 487 mg Na per/100g</li> <li>➤ White Sliced - average level at 513 mg Na per/100g.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Brown Soda - NPD trials are currently in progress with this product using reduced sodium recipes. However, Stapletons have indicated the technical difficulties in reducing sodium in these products due to effects on flavour and taste. But will await the results of their NPD trials.</li> <li>➤ Commitment to reduce all white breads below 445 mg Na/100g by the end of August 2009.</li> </ul>	<p>The FSAI is pleased to see some good progress by Stapletons in reducing salt in some products including brown, wholemeal and brown sliced all of which are below the 450 mg Na/100 target. The FSAI also appreciates Stapletons commitment to reduce all white breads below 445 mg Na/100g by the end of August 2009 and acknowledges the technical difficulties in reducing sodium in Soda breads.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Stonehouse Marketing Ltd</b>	No new written achievements provided.	No further action is been taken by Stonehouse in relation to salt reduction as packet soup is no longer produced under the Homestead brand.	As outlined no further action is being taken by Stonehouse.

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>The SUBWAY® Chain</b></p>	<p>Not applicable - New member of Salt Reduction Programme.</p>	<ul style="list-style-type: none"> <li>➤ At the end of 2008 the SUBWAY® Chain published its Health and Well being Commitments for 2009 in conjunction with the FSA (UK). These included a commitment to reduce salt levels across the SUBWAY® Chain products by an average of 15%. In August 2009 the SUBWAY® Chain indicated that it had exceeded this commitment with an average salt reduction of 19% across all products in the UK and Ireland.</li>   <li>➤ A second phase of reduced salt products will roll out to stores across UK &amp; Ireland by 1st October 2009 which will further enhance our overall salt reduction levels. The SUBWAY® Chain is committed to working closely with the FSA and FSAI to achieve both 2010 and 2012 salt targets</li>   <li>➤ Data on Subways on-going reduction of sodium across its product range in conjunction with FSA-UK was provided to the FSAI.</li> </ul>	<p>The FSAI welcomes Subway to the salt reduction programme and looks forward to working with the company over the coming year.</p>

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Name of Business/ Organisation	Achievements 2008-2009	Undertakings 2009-2010	FSAI Comments
<p><b>Supermacs</b></p>	<ul style="list-style-type: none"> <li>➤ Salt in Cooked Fries - 25% reduction from 480mg/100g to 380 mg/100g. Recent testing on fries confirms this level have been maintained</li> <li>➤ Breaded Chicken Products - extensive testing on the salt content of breaded chicken has been ongoing with suppliers. A new marinade for producing chicken has been sourced which contains lower levels of salt.</li> <li>➤ Breaded Chicken Products - trials on reducing the levels of salt in these products has resulted in the re-training of staff in best practice to avoid salt uptake by these products. These best practices are monitored by an internal audit process (Details with the FSAI)</li> <li>➤ Salt Sachets - trials on a smaller sachet size have indicated that customers were requesting more of these with their orders. As such sachet size has remained unchanged. Currently staff gives one sachet of salt with each order, if the customer requires more salt they ask for it.</li> <li>➤ Pizza Dough - trials on a 44% salt reduction in pizza dough used in Supermacs pizza shops</li> <li>➤ Product Sauces and Dressings - significant analysis of the salt content of the sauces used on our products has been carried out.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Breaded Chicken Products - trials on a new marinade with a lower salt content for producing breaded chicken will be completed</li> <li>➤ Breaded Chicken Products - continue monitoring of new best practices for lowering salt uptake by these products</li> <li>➤ Pizza Dough - gradually replacing different pizza dough varieties (up to 2.14% salt) used in different stores with low salt dough. This project is ongoing and Supermacs hope that there will be one type of dough with a salt content of 1.19% used in all shops within the next 12 months</li> <li>➤ Product Sauces and Dressings - Continue research for salt reduction regarding these products with suppliers. There is definite potential for the reduction of salt content in some of the higher content products, some of which range from 1250mg/100g salt up to 2750mg/100g salt.</li> </ul>	<p>The FSAI commends Supermacs for their continued support of the salt reduction programme in 2008-2009. Significant progress in specific product lines including breaded chicken products and fries has been achieved by the company.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<b>Superquinn</b>	<ul style="list-style-type: none"> <li>➤ Black &amp; White pudding: 50% of range meet 2010 target of 0.6g/100g.</li> <li>➤ Rashers: 100% of range meet 2010 target of 1.3g/100g.</li> <li>➤ Burger &amp; Grill steaks: New range introduced meet 2010 target.</li> <li>➤ Soups (wet): All soup range meet 2010 target of 0.25g/100g.</li> <li>➤ Meat Free products: entire range introduced between 0.13g - 0.21g/100g.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Sausages: reduction of 5% sodium will be implemented by December 2009. Further 5% reduction to be customer panelled in 2009.</li> <li>➤ Black &amp; White pudding: remaining 50% of range will achieve 0.6g/100g target by 2010.</li> <li>➤ Bacon range: on target to meet 1.3g sodium by 2010.</li> <li>➤ Breads: Trials continue on reducing soda bread by 5%-15% to determine feasibility.</li> </ul>	<p>As in 2008-2009 Superquinn's extensive salt reduction programme is to be commended and is making excellent progress in the important processed meat product category. Further undertakings for 2009-2010 in processed meats and the continuing trials on sodium reduction in soda bread are welcomed.</p>

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<b>Topaz Energy Ltd</b>	<ul style="list-style-type: none"> <li>➤ Floured Baps - 31% reduction in salt</li> <li>➤ Frozen baguettes - 25% reduction in salt</li> <li>➤ Cheddar Cheese Omelette - 25% reduction in salt</li> <li>➤ Vinaigrettes - 27% reduction in salt</li> <li>➤ Sliced Roast Turkey - 10% reduction in salt</li> <li>➤ Roast Chicken Strips - 5% reduction in salt</li> <li>➤ Flavoured Chicken Strips - 50% reduction in salt</li> <li>➤ Southern Fried Chicken Fillets - 19% reduction in salt.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Fat spreads - 6% reduction in salt</li> <li>➤ Vinaigrettes - 13% reduction in salt</li> <li>➤ Chicken Curry - 20% reduction in salt</li> <li>➤ Sliced Roast Turkey - 10% reduction in salt</li> <li>➤ Flavoured Chicken Strips - 5% reduction in salt</li> <li>➤ Mayonnaises, ketchup and Caesar Dressings - 5% reduction in salt</li> <li>➤ Southern Fried Chicken Fillets - 17% reduction in salt.</li> </ul>	<p>Topaz Energy Ltd is to be commended on the extent of their salt reduction programme, and the variety of products they have achieved salt reductions in. This is particularly impressive as they source all their products from other suppliers and as such increase the variety of low salt products suppliers provide for their customers.</p>

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<b>Name of Business/ Organisation</b>	<b>Achievements 2008-2009</b>	<b>Undertakings 2009-2010</b>	<b>FSAI Comments</b>
<p><b>Tesco Ireland</b></p> <p>Own Brands: Tesco Value, Tesco Healthy Living, Tesco Finest, Tesco Organic etc.</p>	<ul style="list-style-type: none"> <li>➤ Burgers - at &lt; 400 mg Na/100g</li> <li>➤ Garlic bread - at 300 mg Na/100g</li> <li>➤ Pizza - Salt reduction in bases now complete with levels at &lt; 2000 mg Na/100g</li> <li>➤ Bacon - Overall average level has decreased to 1200 mg Na/100g (Range: 300-1600 mg Na/100g).</li> </ul>	<ul style="list-style-type: none"> <li>➤ Burgers - Continue to develop recipes at or below current targets</li> <li>➤ Sandwiches - reduction will continue on cured meats and target reduction of high salt ingredients through development process. However, these product remain a considerable challenge due to complexity of their ingredients</li> <li>➤ Garlic Bread, Pizza &amp; Recipe Meals - continue to challenge reduction through new product development</li> <li>➤ Bacon - continued work required to reduce levels in products at upper end of range (300-1600 mg Na/100g).</li> <li>➤ Sausages - further work required to achieve target on all ranges (300-1000 mg Na/100g)</li> <li>➤ Some product ranges continue to present challenges, particularly sausages. Further testing and development of lower salt sausages and bacon will continue in 2009-2010.</li> <li>➤ Further reductions in salt content of chilled ranges, particularly pizza will continue in 2009-2010 through consumer testing</li> <li>➤ NPD plan with company nutritionist in UK will continue to develop products within or below current salt targets</li> <li>➤ Continue to develop the Healthy Living range to strict nutritional guidelines.</li> </ul>	<p>The FSAI appreciates the considerable organisational changes currently taking place within Tesco Ireland and appreciates the companies continued support of the salt reduction programme. Significant reductions have been made over a number of product categories with particular emphasis on meat products. The FSAI would like to see salt reductions in all Tesco bread lines in the coming year.</p>

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<p><b>Yum! Restaurants International</b> <i>(KFC - UK &amp; Ireland)</i></p>	<ul style="list-style-type: none"> <li>➤ Crispy strips with 15% less sodium launched in December 2008</li> <li>➤ 45% reduction of sodium in tortillas</li> <li>➤ 25% reduction of sodium in Mini Fillet Buns</li> <li>➤ Continued active participation in FSA-(UK) QSR Nutritional Forum.</li> </ul>	<ul style="list-style-type: none"> <li>➤ KFC - UK &amp; Ireland are committed to an ongoing salt reduction programme as part of their nutritional policy targeting core menu items, where the reduction will have the greatest impact.</li> <li>➤ Final stages of consumer acceptance work on further salt reduction of original recipe breading is on-going</li> <li>➤ Targeting of an additional 5 core menu items for salt reduction by year end. Currently undergoing consumer/sensory research.</li> </ul>	<p>The FSAI are very pleased that KFC have completed their undertakings for 2008-2009 and are now progressing with a continued programme of salt reduction in a further 5 core menu products.</p>



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