

Salt Reduction Programme (SRP) - 2011 to 2012

**Written Achievements and Undertakings:
Submitted by the Food Industry to the Food Safety Authority
of Ireland (FSAI)**

Table of Contents

1. Abbreviations

2. Sodium/Salt Conversion Factors

3. Currently Agreed FSAI/Industry Guidelines for Sodium

4. Frequently Asked Questions

5. FSAI-SRP Members Update

5.1 *List of current members (2011 - 2012)*

5.2 *List of members removed from the FSAI-SRP (2011 - 2012)*

5.3 *List of members not making a new written submission to the FSAI-SRP (2011- 2012)*

5.4 *List of companies/organisations invited to join the FSAI-SRP (2011- 2012)*

6. Summary Statistics for the FSAI-SRP (2011 - 2012)

6.1 *Summary of FSAI-SRP*

6.2 *Breakdown of participants 2011 - 2012*

7. Summary Tables: Submissions Received (2011 - 2012)

7.1 *Readers notes*

1. Abbreviations

BRC	British Retail Consortium
CMAI	Catering Management Association of Ireland
EUCFSR	European Common Framework on Salt Reduction
EU	European Union
FDII	Food Drink Industries Ireland
FSA	Food Standards Agency
FSAI	Food Safety Authority of Ireland
FIRM	Food Institutional Research Measure
g	Grams
IASC	Irish Association of Seafood Companies
IBBA	Irish Bread Bakers Association
IBCA	Irish Breakfast Cereals Association
IBEC	Irish Business and Employers Confederation
IDF	International Dairy Federation
IDIA	Irish Dairy Industries Association
IHF	Irish Hotels Federation
IPS	Irish Prison Service
ISSA	Irish Soups and Sauces Association
IUNA	Irish Universities Nutrition Alliance
mg	Milligrams
mmol	Millimoles
Na	Sodium
NPD	New Product(s) Development
RTE	Ready-to-Eat
SFAI	Snack Food Association of Ireland
SRP	Salt Reduction Programme
UK	United Kingdom

2. Sodium/Salt Conversion Factors

Sodium chloride, commonly known as salt, consists of approximately 40% sodium and 60% chloride. Typically one level teaspoon of salt is 6g and contains 2300 mg of sodium.

Converting:

- Converting *mg or g* of sodium to *mg or g* salt: **Multiply value by 2.54**
- Converting *mg or g* salt to *mg or g* sodium: **Divide value by 2.54**
- Converting *mmol* of sodium to *mg* of sodium: **Multiply mmol of sodium by 23**
- Converting *mmol* of sodium to *mg* of sodium chloride: **Multiply mmol of sodium by 58.5**

Calculating:

- Calculating sodium contribution from Sodium Bicarbonate: **Divide value by 3.65**
- Calculating sodium contribution from Monosodium Glutamate: **Divide value by 7.35**
- Calculating sodium contribution from Sodium Nitrate: **Divide value by 3.69**
- Calculating sodium contribution from Sodium Propionate: **Divide value by 4.18**

3. Currently Agreed FSAI/Industry Guidelines for Sodium

Processed Meats ¹:

- Uncured Cooked Meat Products *e.g. typically poultry and some beef products*: **600mg Na per/100g**
- Cured Uncooked Meat Products *e.g. typically bacon and rashers*: **1300mg Na per/100g** (Maximum value)
- Black & White Puddings: **600mg Na per/100g**
- Sausages *e.g. pork, beef and other varieties*: **550mg Na per/100g**
- Burgers *e.g. raw, fresh and frozen*: **400mg Na per/100g**

Bread ²:

- White and Wholemeal Based Recipes (excludes Soda Breads): **450mg Na/per 100g** (Average value)

Notes:

¹ This category currently does not include an agreed guideline value for cooked ham. However, the FSAI hope to negotiate the inclusion of a cooked ham industry guideline under the Processed Meat category during 2012

² The Irish Bread Bakers Association (IBBA) has produced a new document called [Managing Salt Reduction in Bread](#) which is designed to help small/medium sized bakeries reduce salt in their products. The FSAI has endorsed this document and will provide a link to the document on this webpage when available.

4. Frequently Asked Questions

What are the Requirements for Joining the FSAI-SRP?

There are no specific requirements in terms of the type, size etc., of company/organisation which joins the FSAI-SRP as the programme is voluntary. However, when a company joins the programme the FSAI will ask for a formal written notification of its undertakings in relation to salt reduction for the coming year. This normally happens between May-August of each year. At this time the FSAI will also ask that the company outlines any achievements (which need to be of a technical nature rather than a marketing promotion) it has made in relation to salt reduction from the previous year. These submissions are normally supported by data etc. from the company which is held confidentially by the FSAI. All the information a company submits is then captured in a summary table which is published on the FSAI website in October of each year.

What are the Requirements after Joining the SRP?

After joining the FSAI-SRP companies or organisations will be required on an annual basis to provide details of salt reduction work and achievements carried out in the preceding year and outline undertakings for salt reduction in the coming year. The FSAI will require documented proof of all achievements and undertakings which is held confidentially.

Is there Financial Support available from the FSAI for the SRP?

The FSAI is unable to provide financial support for companies joining its SRP.

Is there Technical Support available from the FSAI for the SRP?

The FSAI will ensure that any technical expertise it has at its disposal or through other competent authorities and organisations will be made available to company's participating in the programme, should they require it. The FSAI also provides a [Monthly Information Update](#) on academic and industry articles related to salt and salt reduction. In addition there is technical support available from state bodies such as Teagasc. A number of trade bodies including the IBBA and the FDII/IBEC Meat Sector Group have offered to provide technical assistance to companies who wish to join the SRP.

5. FSAI-SRP Members Update

5.1 List of current members (2011 - 2012)

1. ADM Londis
2. Aldi Store (Ireland) Ltd
3. Allied Bakeries Ireland
4. Batchelors
5. Brady Family Ltd. / Rudd's Fine Foods Ltd.
6. BWG Foods Ltd
7. Carrolls Cuisine Ltd
8. Catering Management Association of Ireland
9. Clonakilty Black Pudding
10. Complete Cuisine
11. Cuisine de France
12. Dew Valley Foods Ltd
13. Euro Toques Ireland
14. FDI/IBEC - Meat Sector Group
15. Gala Retail Services Ltd
16. Glanbia Consumer Foods
17. The Gresham Group
18. H.J. Heinz & Co. (Ireland) Ltd.
19. Horgan's Delicatessen Supplies Ltd.
20. Irish Pride Bakeries (*Member of the IBBA*)
21. Irish Prison Service
22. Irish Defence Forces (*Directorate of Ordnance*)
23. Irish Breakfast Cereal Association (*IBCA*)
24. Irish Bread Bakers Association (*IBBA*)
25. Irish Dairy Industry Association (*IDIA*)

Last Updated - Wednesday, October 26, 2011

26. Irish Soups & Sauces Association (*ISSA*)
27. Kelkin Ltd
28. Kellogg Company of Ireland (*Member of the IBCA*)
29. Kerry Foods (*Member of the FDII, IBEC - Meat Sector Group*)
30. KP (Ireland) Ltd. / Robert Roberts Ltd (*Member of the SFAI*)
31. La Rousse Foods Ltd
32. Largo Foods Ltd (*Member of the SFAI*)
33. Lidl (Ireland) Ltd
34. Marks & Spencer
35. McCambridge Ltd
36. McDonalds Restaurants of Ireland Ltd
37. Musgrave Retail Partners
38. Musgrave's Wholesale Partners
39. Natures Best
40. Neville's Bakery Dublin
41. O'Callaghan Hotels
42. Olhausen's Ltd
43. Pallas Foods Ltd
44. Panelto Foods
45. Redbrook Ingredients Service Ltd
46. PepsiCo -Walkers Snack Foods (*Member of the SFAI*)
47. Snack Food Association of Ireland (*SFAI*)
48. Stapletons of Roscrea
49. Subway
50. Supermac's
51. Superquinn
52. Tesco Ireland
53. Topaz Energy Ltd

Last Updated - Wednesday, October 26, 2011

54. Yum! Restaurants International

5.2 List of members removed from the FSAI-SRP (2011 - 2012)

No new written submissions from the five companies listed below have been received by the FSAI for the last two consecutive years. As is the policy of the SRP the FSAI has removed these five companies from the 2011 - 2012 SRP. However, should any of these companies wish to rejoin the SRP they may do so at any time and the FSAI will make the appropriate updates.

1. BurgerKing Ltd
2. Dunnes Stores ¹
3. Jinnys Bakery
4. O'Brien's Irish Sandwich Bars Ltd
5. Stonehouse Marketing ²

Notes:

¹ Dunnes Stores as in 2010 contacted the FSAI in relation to its submission, which as in 2010 was delayed due to personnel changes within the companies' development and technical areas. However, while the FSAI recognise the difficulties Dunnes Stores may be encountering, as per programme policy the company will be removed from the SRP for the coming year. The FSAI hope that Dunnes Stores will be able to rejoin the programme in 2012

² In the case of Stonehouse Marketing no new achievements or undertakings have been received from the company in the last two years. While the company made contact with the FSAI regarding its participation in the program and remains committed, the FSAI is of the opinion that's its participation in the programme has now ceased.

5.3 List of members not making a new written submission to the FSAI-SRP (2011- 2012)

No new written submissions from the nine companies and organisations listed below were received by the FSAI as of September 30th 2011. The FSAI hopes that all the listed companies and organisations are still committed to its SRP. The FSAI would greatly appreciate correspondence from the companies in relation to their plans for salt reduction in the coming year. **Companies and trade associations who have not made a submission to FSAI for two consecutive years will be removed from the programme.** However, should any of these ten companies and organisations wish to make a submission to the SRP they may do so at any time and the FSAI will make the appropriate updates.

1. Complete Cuisine
2. Dew Valley Foods Ltd ¹
3. Gala Retail Service Ltd ¹
4. Horgan's Delicatessen Supplies Ltd ¹
5. La Rousse Foods Ltd
6. Largo Foods ²
7. Natures Best ¹
8. O'Callaghan Hotels
9. Panelto Foods

Notes:

¹ Natures Best, Horgan's, Gala Retail Services Ltd and Dew Valley Foods Ltd did contact the FSAI and while still committed to the SRP provided no new undertakings or achievements

² Largo Foods are members of the SFAI and as such may have chosen to make their submission to this year's update under the umbrella of this trade body. However, the FSAI has received no confirmation or correspondence from the company in this regard.

5.4 List of companies/organisations invited to join the FSAI-SRP (2011- 2012)

1. Irwin's Bakery - *Portadown, Co. Armagh*¹
2. The Blue Haven Food Company - *Little Island, Co. Cork*
3. The Irish Bakers Benevolent Society
4. Irish Association of Seafood Companies
5. The Boyne Valley Group - *Drogheda, Co. Louth*
6. Staffords Bakery - *Gorey, Co. Wexford*
7. McCluskeys Bakery - *Drogheda, Co. Louth*²
8. John Spicers Bakery - *Navan, Co. Meath*
9. Kells Wholemeal - *Kilkenny*
10. Traditional Polish Bakery - *Walkinstown, Co. Dublin*
11. O'Donnell's Crisps - *Clonmel, Co. Tipperary*

Notes:

¹ Irwin's Bakery is based in Northern Ireland. The company has indicated to the FSAI that it is a member of the Federation of Bakers which represents the UK bread industry and is striving to attain the FSA-UK 2012 salt targets for its products

² Only McCluskeys Bakery, Drogheda, Co. Louth responded to the FSAI. However, the company indicated they were not in a position to join the SRP at this point in time.

6. Summary Statistics for the FSAI-SRP (2011 - 2012)

6.1 Summary of FSAI-SRP

- Registered companies/trade associations in the FSAI-SRP 2010-2011 = **54** (*down from 58 in 2010*)^a
- Number of companies/trade associations providing updates for the FSAI-SRP 2011-2012 = **45** (*down from 52 in 2010*)^b
- Number of companies/trade associations unable to provide updates at this time = **9** (*up from 5 in 2010*)^c
- Number of new companies/trade associations participating in the 2010-2011 FSAI-SRP = **0** (*down from 5 in 2010*)
- Number of companies/trade associations removed from the 2010-2011 FSAI-SRP = **5** (*no change from 2010*)^d
- Number of companies/trade associations approached to join the 2010-2011 FSAI-SRP = **11** (*down from 25 in 2010*)

Notes:

^a Does not include individual company submissions which are made through representative trade bodies. Five *i.e.* *IBBA, IBCA, ISSA, SFAI, FDII/IBEC Meat Sector Group* of the current eight trade bodies in the FSAI-SRP represent 19 individual manufacturers

^b All companies and trade associations who contacted the FSAI with updates

^c Excludes new members

^d Indicates cessation of involvement due to failure to respond to FSAI communications for the last two consecutive years.

Last Updated - Wednesday, October 26, 2011

6.2 Breakdown of participants (2011 - 2012)

Sector	Number of Members
Manufacturers	24
Retailers <i>(including symbol groups & discounters)</i>	9
Trade Bodies	8
Restaurant Chains <i>(includes service stations)</i>	5
Wholesale Suppliers/Distributors	4
Government Departments/Agencies	2
Hotels	2
Total	54

7. Summary Tables: Submissions Received (2011 - 2012)

7.1 Readers notes

The FSAI has endeavoured to ensure the accuracy of the information provided in the following tables up to and including October 19th 2011. However, by its nature the update is an interpreted summary of information received from the food industry and its representative bodies.

If you feel that the information is incorrect in any way please contact the FSAI on (01 8171300) 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.**

Please also note the following:

- Tables are alphabetically listed
- Companies producing a number of product lines are grouped together under one heading in their respective tables
- Levels of sodium are in mg/100g and salt is in g/100g unless otherwise indicated
- Please refer to abbreviations section for full titles of any abbreviations used in the tables.
- Link to [FSA/UK salt reduction targets](#)
- Link to [EU Framework for National Salt Initiatives](#).

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>ADM Londis Plc</p>	<p>Meat Products:</p> <ul style="list-style-type: none"> • <i>Londis Beef Burgers</i> - 6PK & 4PK now at 400mg/Na/100g (below FSAI target of 600 mg) • <i>Londis Corned Silverside Joint</i> - No change has been made to the salt levels in corned beef. However, range between 843 - 1078mg/100g • <i>Londis Pork Sausages</i> - Currently salt levels in sausages are 720mg/100g • <i>Bacon, Rashers & Ham</i> - The company's supplier has not introduced an in house salt reduction programme. However they have made reductions in salt content across all bacon product including private labels. The supplier however is currently working on new brine mixes and curing processes. Current salt levels for all Londis own brand products are at 3.3% salt which equates to 1320mg Na/100g. 	<p>Meat Products:</p> <ul style="list-style-type: none"> • <i>Londis Beef Burgers</i> - No plans at present to further reduce salt content in beef burgers to meet UK FSA 2012 target • <i>Londis Corned Silverside Joint</i> - No plans at present to change salt levels in corned beef • <i>Londis Pork Sausages</i> - Further reduce salt content to FSAI target 550mg/100g. This is on course but will take another 3 months due to stock levels of labels and changes to ingredients etc. • <i>Bacon, Rashers & Ham</i> - No undertakings for 2011-2012. <p>Bread: No Plans to reduce salt content any further to meet FSA 2012 target of 400mg/100g.</p> <p>Cheese: There are currently no undertakings to meet the UK FSA 2012 target of 720mg/100g (1.8% salt).</p>	<p>The FSAI is pleased that ADM Londis has now achieved levels of $\leq 450\text{mg/Na per/100g}$ in its white, brown and wholemeal recipe breads.</p> <p>Levels of 400mg/Na per/100g in Londis white pans is a particularly impressive achievement.</p> <p>The FSAI is pleased that the company will continue its work on reducing salt in processed meats such as pork sausages but hopes work on bacon, rashers & ham can also be continued.</p>

	<p>Breads: <i>Londis Brown and White Pans</i> – The company’s supplier has an in house salt reduction programme which includes the Londis Own Brand Label. A level of 430mg/100g has been achieved on white and wholemeal recipes and is below FSAI target of 450mg/100g</p> <ul style="list-style-type: none"> • <i>Londis Brown and White Pans</i> – Another of the company’s suppliers also has an in house salt reduction programme which includes Londis labels. The FSAI salt reduction targets have been reached for white recipes and the 2012 UK FSA targets for white bread have also been achieved - White bread 400mg/100g • Brown Pans below FSAI target at 440mg/100g. <p>Cheddar Cheese: <i>Londis Red/White Cheddar Blocks and Londis Red/White Sliced</i> - The company’s supplier does not manufacture the Londis own-brand cheese and is therefore not directly involved in the salt reduction programme. Average salt content of Londis cheese is 1.9% which equates to 760mg Na/100g.</p>	<p>Peas & Beans: There are currently no undertakings to meet the UK FSA 2012 target of 250mg/100g.</p>	
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	<p>Peas & Beans:</p> <ul style="list-style-type: none">• <i>Londis Processed Peas & Baked</i> - The company's supplier has confirmed that their in-house salt reduction programme includes Londis own brand label• The FSA-UK 2010 targets for baked beans 300mg/100g and for processed peas 200mg/100g have been met.		
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Aldi Stores (Ireland) Ltd</p>	<p>Bread & Cakes:</p> <ul style="list-style-type: none"> The company has indicated that it has achieved significant success in their bread & cake ranges with a considerable number of new products launches, all of which are now achieving the 2012 UK-FSA targets. <p>Processed Meats:</p> <ul style="list-style-type: none"> Salt levels in existing sausage, bacon & sliced cooked meats have also been reduced. 	<p>General Comments:</p> <ul style="list-style-type: none"> The company is committed to achieving the 2012 UK-FSA targets for all product categories and will continue to put effort into reduction of salt levels in existing ranges and also in relation to new products launches In particular the company has committed to continue work in the area of sausages, bacon, bread and cakes. The company will also soon launch a new range of packet soup which will all achieve the 2012 UK-FSA targets. 	<p>As in last year's update Aldi continues to implement an active and structured salt reduction programme which again shows reductions across a range of products.</p> <p>The FSAI recognises the company's continued commitment to met 2012 UK-FSA salt targets for all product categories.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Allied Bakeries Ireland (Northern Ireland)</p> <p><u>Note:</u> Member of the Federation of Bakers UK</p>	<p>Bread & Rolls:</p> <ul style="list-style-type: none"> • Following on from achieving 2010 targets in all Allied Bakeries branded bread & rolls (<i>Kingsmill, Burgen, & Sunblest & Allinson</i>) the 2010 target has now been achieved in all Allied Bakeries supplied Retailer own-brand breads • On average, salt levels have been reduced by between 13% - 20% salt, & met the 2010 target of 430mg Na per/100g. <p>Morning Goods:</p> <ul style="list-style-type: none"> • 2010 target achieved in all Allied Bakeries supplied Retailer own-label morning good products. All sodium levels are now at or below the 2010 target of 500 mg/Na per/100g • On average, salt levels have been reduced by approx 18%. 	<p>Bread & Rolls:</p> <ul style="list-style-type: none"> • Allied Bakeries are actively planning to meet 2012 salt targets subject to satisfactory shelf life & quality testing. Allied Bakeries aim to be at 2012 target sodium levels with all Allied Bakeries brands in the first quarter of 2012 • Allied Bakeries is actively working with retailers to achieve similar sodium levels with private label bread & rolls within the same time period. <p>Morning Goods:</p> <ul style="list-style-type: none"> • Allied Bakeries is currently investigating the technical implications of meeting 2012 sodium targets for this product group. This is more difficult due to the multiple sources of sodium present in these products <i>i.e. salt & sodium-based raising agents</i>. Salt removal alone may not be sufficient to meet the 21012 target • Allied Bakeries has begun a feasibility project to evaluate reduction options for morning goods, accounting for constraints discussed above. 	<p>The FSAI is impressed with the company's continued progress in reducing salt in its product range despite the technical challenges involved.</p> <p>The FSAI recognises the company's continued commitment to met UK-FSA salt targets for breads & morning product categories, many of which have now been achieved.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Batchelors Ireland</p> <p><u>Note:</u> <i>New member of the FSAI-SRP in 2010</i></p>	<p>Processed Peas: NPD of the following products has delivered the following salt reductions:</p> <ul style="list-style-type: none"> • 10% reduction in processed peas • 10% reduction in Marrowfat peas • 10% reduction in No Added Sugar Peas & Peas and Carrots • 5% reduction in Mushy peas. <p>Casseroles Mixes: All the casserole mixes have been rolled out with the following reductions:</p> <ul style="list-style-type: none"> • Reduction of salt by between 6 - 30% in 12 Casseroles mixes under the Erin brand. 	<p>Baked Beans: Work is ongoing with our aim to achieve a 10%-15% reduction in the salt level in our Baked Beans. The company is confident that the targets will be achieved soon, based on extensive trialing throughout 2011. The company hopes to roll this reduced salt baked bean products out in early 2012.</p> <p>Sauces, Gravies & Bouillons:</p> <ul style="list-style-type: none"> • Our Foodservice catering sauces & bouillons are under review at present, and we will achieve a 10-15% salt reduction again early in 2012 • We will look to reduce Salt by 10% across the Erin retail sauces and gravies range. 	<p>Following the entry of Batchelors Ireland to the FSAI-SRP last year the company has continued with a plan for gradual reduction of salt across a range of products.</p> <p>The FSAI commends the company for this progress and hopes it will continue reducing salt over the coming year.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Brady Family Ham & Rudd's Fine Foods Ltd</p> <p><u>Note:</u> <i>No submission was received from this company in 2010</i></p>	<p>No new written achievements submitted</p>	<p>Brady Family Cooked Ham & Brady Family Crumbed Ham: Part of NPD plan for 2011 is to reduce salt content in all cooked ham products to 2% salt.</p> <p>Brady Family 100% Irish Ham 140g (Crumbed & Glazed); Brady Family Thicker Cut Ham 130g & Brady Family Deli Style Ham 100g: By end of 2011 all pre-pack meats will have salt content of 2%.</p> <p>Rudd's Sausage: NPD plan is to reduce the salt to 1.39% in 2011.</p> <p>Rudd's Black and White Pudding: To reduce salt to < 2% in 2012.</p>	<p>The FSAI is delighted that Brady Family Ham & Rudd's Fine Foods have made a submission to this year's SRP and hope to work with the company over the coming year.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>BWG Foods Ltd</p> <p>Note: <i>Symbol Group Stores, Cash & Carries, & Food Services Divisions including the following:</i></p> <ul style="list-style-type: none"> • Mace • Spar • Eurospar • Spar Express • Value Centre • XL • BWG Food Service • BWG Wines & Spirits 	<p>General Comment: Small changes have been made to some products but labels have not been changed as current labels are still in stock as throughput of our own brand products is low.</p>	<p>Bread (<i>Sliced Pan, Burger Buns & Soft Rolls</i>): Objective is to reduce sodium to 430mg/100g in 2012</p> <p>Sausages (<i>Spar 227g & 454g</i>):</p> <ul style="list-style-type: none"> • End 2011 - reduce sodium to 865 mg/100g (<i>currently 880 mg</i>) • End 2012 - reduce sodium to 800 mg/100g (<i>currently 880 mg</i>). <p>Sign Select Sausages: End 2012 - reduce sodium to 750 mg/100g (<i>currently 840 mg</i>).</p> <p>Spar Black & White Pudding: Objective is to reduce salt by 10%.</p> <p>Spar Baked Beans: End 2012 - reduce sodium from 300 mg/100g to 252 mg/100g.</p>	<p>The company's salt reduction programme has continued during the last year at a steady pace.</p> <p>The FSAI is pleased to see the company's undertakings for the coming year include breads and processed meats such as sausages.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Catering Management Association of Ireland (CMAI)</p>	<p>General Comments:</p> <ul style="list-style-type: none"> Continued promotion of participation amongst members with the Irish Hearth Foundation's Happy Heart Programme. Members who participate in this programme in 2011 e.g. <i>St. Stephens Hospital Cork, Midlands Hospital Mullingar</i>. Members of the programme are audited every two years Continued promotion of the FSAI Salt Reduction Initiative on the CMAI website The pilot scheme on '<i>The impact of a workplace catering initiative on dietary intakes of salt and other nutrients</i>' is ongoing and will extend to other workplaces on the model of the project at St. Stephens Hospital The pilot scheme at St. Stephens Hospital has been studied by a PHD student from UCC under Prof. Ivan Perry at the Department of Epidemiology and Public Health the results have been published in the journal <i>Public Health Nutr.</i> 2011, 14(8):1345-9. 	<p>General Undertakings:</p> <ul style="list-style-type: none"> The CMAI will actively promote this initiative amongst our members The CMAI will discuss and pass on any information which will help our members towards achieving their objectives with this initiative The CMAI will network with other groups, disciplines, companies etc to achieve same The CMAI will continue to support Safe Food with their Salt Initiatives UCC is in the process of planning an extension of its project '<i>The impact of a workplace catering initiative on dietary intakes of salt and other nutrients</i>' which it is hoped will progress over the coming year. Hospitals have been approached by UCC to participate in the project over the next year. 	<p>The FSAI welcome the continued participation of the CMAI in its SRP.</p> <p>The FSAI is pleased that the pilot scheme at St. Stephens Hospital Cork mentioned in last year's update is ongoing and beginning to generate data which may be used as a model for expansion of the scheme to other locations.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Carrolls Cuisine <i>(Includes Pierre's Food Service)</i></p> <p>IAWS Foods UK / Ireland</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Extensive data on 177 products was submitted to the FSAI • Of this the company indicates that 64% (114/177) do not require any further salt reduction and meet the 2010 FSA-UK targets • A further 24.5% (43/177) require a reduction of between 1-29% and 11.5% (20/177) require a reduction of between 33-87% • Products requiring further reductions are primarily processed meats and ready meals. 	<p>No new written undertakings submitted</p>	<p>As in last year's update Carroll Cuisine has provided a large data set to the FSAI on its salt reduction programme, which demonstrates its continued commitment to reduce salt across its product range.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Clonakilty Food Company</p>	<p>No new achievements written</p>	<p>Bacon Products: The company will reduce salt levels in its Bacon Joint line (launched in 2010) over the next 12 months, in line with customer acceptability</p> <p>Sausage Products:</p> <ul style="list-style-type: none"> • In July 2011 the company launched a new Traditional Sausage product 380g with a sodium content of 800mg/100g. Over the coming year the company has committed to reducing this level gradually to the FSAI guideline limit of 550 mg/100g • The company has indicated to the FSAI that the reason they are unable to achieve this target of 550 mg/100g in this sausage product from launch date was due to short customer notice. As such the company has insufficient time to carry out product development work to reduce salt prior to launch • The company will continue to review its standard sausage product lines, in an effort to restart the downward trend in salt levels that they commenced in 2009 	<p>The FSAI is pleased to see that the Clonakilty Food Company has made new undertakings for the coming year and looks forward to seeing the outcome of this product development work.</p>

		<p>Pudding Products: The company will maintain its current level of 500 mg Na per/100g in these products and has committed to NPD of these products during 2011-2012 to reduce levels of sodium further.</p>	
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Last Updated - Wednesday, October 26, 2011

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
Complete Cuisine	No new written achievements submitted	No new written undertakings submitted	The FSAI would welcome an update from Complete Cuisine on the progress of its salt reduction programme.

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Cuisine de France</p> <p>IAWS Foods UK/Ireland Group</p>	<p>Savoury Products: 78% (79/101) high volume Savoury Products are now at or below their target sodium levels. There has been a part reduction performed on a further 3%. All remaining products have been tested at various reduced salt levels with full taste panels. From the results of these tests we have concluded that levels cannot be reduced further without a major negative impact on quality.</p> <p>Bread Products: The average salt level in Cuisine de France bread manufactured in the Republic of Ireland and high volume imported breads is currently 429 mg sodium / 100g (1094 mg per 100g product) which is below the 2010 FSA-UK salt target of 430 mg sodium per 100g product (1110 mg salt).</p>	<p>Savoury Products: All new products are checked and challenged against FSA 2010 targets.</p> <p>Note: The average salt target for Savoury Products will only be reduced when passing internal shelf life and product quality tests at each salt reduction stage.</p> <p>Bread Products: The company have met FSA-UK targets for Irish Manufactured and high volume imported breads. All new products will be checked and challenged against FSA 2010 targets.</p>	<p>Extensive data was supplied to the FSAI outlining the company's overall commitment to salt reduction.</p> <p>The FSAI acknowledges the company's position in relation to sodium reduction in savoury products.</p> <p>The FSAI appreciates the company's continued gradual approach to salt reduction across its entire product range.</p>

Last Updated - Wednesday, October 26, 2011

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Dew Valley Foods Ltd.</p> <p><u>Note:</u> <i>New member of the FSAI-SRP in 2010</i></p>	<p>No new written achievements submitted</p>	<p>No new written undertakings submitted</p>	<p>The FSAI would welcome an update from Dew Valley Foods on the progress of its salt reduction programme.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Euro Toques Ireland</p> <p><u>Note:</u> <i>Euro-Toques is a pan-European organisation established in 1986, representing over 3,500 chefs and cooks, with national branches in many European countries including Ireland.</i></p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Euro-toques members have signed up for a charter that commits them to local & seasonal sourcing wherever possible. As such, our members are cooking food fresh & healthfully & are mindful of not over seasoning their food with salt. As processed foods are more often flavoured & preserved with larger quantities of sugar & sodium – committing to cooking from fresh lessens the amount of salt in a dish & gives the chef/cook full control over the amount of salt that is added to a dish • Euro-toques is continuing to roll out & implement the healthy eating workshops in national schools around the country where Euro-toques chefs & members volunteer to go into classrooms & teach kids about the basics of healthy eating, this includes discussions about eating diets too rich with sugar, salt, etc. 	<p>General Comment: Continue the roll-out & implementation of healthy eating workshops in national schools around the country.</p>	<p>The FSAI welcomes Euro Toques Irelands roll-out and implementation of healthy eating workshops in national schools around the country and its continued support of the FSAI-SRP.</p> <p>The FSAI looks forward to an update of the impact of this initiative in 2012.</p>

	<ul style="list-style-type: none">• The chefs encourage the students to cook from fresh whenever possible & to start thinking about what it means to have a healthy diet- which in turn will hopefully have them thinking about not eating as much processed food in the future• This past autumn, our college workshop programme discussed nose-to-tail cooking & focused on pork. A number of these workshops included discussions on the higher amounts of salt/sodium in commercially produced processed pork products, such as rashers/bacon/sausage, as opposed to the salt levels present when making them fresh & from quality/traceable pork.		
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Food and Drink Industry Ireland (FDII), IBEC - Meat Sector Group</p> <p>Representing:</p> <ul style="list-style-type: none"> • Dawn Farms • Kepak Convenience Foods • Kerry Foods • AIBP • Granby Ltd • Rosderra Irish Meats • Dawn Pork & Bacon 	<p>Sausages: The group doesn't believe that the UK FSA target is appropriate for Irish breakfast sausages & we will continue to reduce salt where possible. The current average values are the same as last year's update.</p> <p>Burgers: The group has achieved the FSAI target of 400mg/100g sodium for burgers. However, they will continue reducing sodium where technically feasible.</p> <p>Cooked Uncured Meat: The group has achieved the FSAI target of 600mg/100g sodium. However, they will continue reducing sodium where technically feasible.</p> <p>Puddings: The vast majority of the products produced by our members have now reached the FSAI target level of 600 mg/100g sodium.</p> <p>Bacon Products (including rashers): The group has achieved average 1300mg/100g sodium in this category.</p>	<p>Cooked Hams & Cured Meats: Our members are continuing to work towards an average of 1000mg sodium/100g in these products by the end of 2012.</p> <ul style="list-style-type: none"> • The group remains committed to reducing salt in all their products. The group believes that the reductions made reflect very positively when benchmarked against the EU commitments of 16% reductions before the end of 2012 • In line with FSAI recommendations, we feel it is important that achievements are equalled by the retail, catering & artisan sector as well as expanded to include companies not involved in the SRP • In this regard, the group recognises that some SMEs may have concerns over the reduction of salt in meat products given its important role in product safety • As such, through FDII, the group is happy to provide advice & expertise which will help those new to the initiative to overcome those concerns 	<p>The FSAI accepts the position adopted by the FDII Meat Sector Group in relation to its achievements being equalled by the retail, catering and artisan sectors. The FSAI will endeavour to encourage more SME meat producers into the SRP over the coming year.</p> <p>However, the FSAI would like to highlight the achievements made by the retailers and companies not part of the FDII Meat Sector Group, but members of the FSAI-SRP.</p> <p>The FSAI would like the FDII Meat Sector Group to formalise its offer to provide advice and expertise to SMEs on salt reduction and perhaps produce a document as the IBBA has done to assist SMEs in reducing salt in processed meats.</p> <p>The FSAI will during 2012 try to negotiate an industry guideline for sodium levels in cooked ham with the FDII Meat Sector Group, based on results of an FSAI processed meats survey to take place in November 2012.</p>

		<ul style="list-style-type: none">• In addition, FDII suggests that this could be coupled with a short document outlining the groups experience in salt reduction.	
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Last Updated - Wednesday, October 26, 2011

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
Gala Retail Services Ltd	No new written achievements submitted	No new written undertakings submitted	The FSAI would welcome an update from Gala Retail Services Ltd on the progress of its salt reduction programme.

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Glanbia Consumer Foods</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Extensive data on salt levels in soups were received by the FSAI from the company • The company has indicated that they have among the lowest salt levels of all Irish soup manufacturers • The sales weighted average of 0.58g/100g salt has been achieved across 100% of the Avonmore soup range which is in line with the 2010 FSA-UK target for wet soups. 	<p>General Comment:</p> <p>The company has made an ongoing commitment to keep salt levels at the lowest level acceptable to Irish consumers.</p>	<p>The FSAI is pleased that Glanbia Consumer Foods continues to be committed to the SRP.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
Gresham Hotel	<p>General Comments:</p> <ul style="list-style-type: none"> • Purchasing department now implementing salt reduction strategy as are all chefs in preparing dishes • Replacement of high-salt commercial stocks with kitchen made stocks now complete • Support of the Happy Heart Programme continuing in 2011 • Review all new food related purchases for salt content continuing in 2011. 	<p>No new written undertakings submitted</p>	<p>The FSAI is pleased that the Gresham Hotel continues to be committed to the SRP.</p> <p>However, as in 2010 the FSAI would like to see the company make some new undertakings for the coming year.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Horgan's Delicatessen Supplies Ltd</p>	<p>No new written achievements submitted</p>	<p>No new written undertaking submitted</p>	<p>As in 2010 the FSAI acknowledges the contact made by Horgan's in relation to its SRP and recognises the company's commitment to the SRP.</p> <p>The FSAI appreciates the fact that Horgan's is not a food manufacturer, and hopes it will endeavour to source new and existing products with lower salt versions if available.</p> <p>The FSAI hopes that the company can provide an update next year.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>H.J. Heinz Ireland Ltd</p>	<ul style="list-style-type: none"> • All Heinz Pasta in Tomato Sauce varieties (Spaghetti, Hoops, Licensed shapes) now meet the UK Responsibility Deal 2012 target of 150 mg sodium per/100g • All Heinz Beans (<i>Standard, Organic, Weight Watchers</i>) & flavoured Beans (<i>BBQ, Curry, Smoky BBQ, Sweet Chilli, Mexican</i>) now meet UK Responsibility Deal 2010 target of 300 mg sodium per/100g • All Heinz Pasta Meals with accompaniments (<i>Macaroni Cheese, Ravioli, Spaghetti Bolognese</i>) meet UK Responsibility Deal 2012 target of 300 mg sodium per/100g • Heinz Beans with Sausages now meet UK Responsibility Deal 2010 target of 400 mg sodium per/100g • Other Heinz Beans with accompaniments (Meatballs, Lincolnshire sausages) already meet UK Responsibility Deal 2012 target of 300 mg sodium per/100g. 	<ul style="list-style-type: none"> • Heinz is continuing to gradually reduce salt in the following products to meet the UK Responsibility Deal 2012 targets <ul style="list-style-type: none"> - Beans & flavoured Beans recipes - Beans & Sausages - Classic soups • All new product launches will meet or surpass the relevant UK Responsibility Deal 2012 targets • Reduced salt &/or sugar variants of mainstream Heinz brands are popular with consumers & will continue to be offered by the company. 	<p>Heinz continues to reduce salt across a wide range of product categories.</p> <p>The FSAI commends the company for the scope and continuation of its SRP.</p>

	<ul style="list-style-type: none">• Heinz Salad Cream - salt reduced by 38% & less than UK Responsibility Deal 2012 target of 700 mg sodium per/100g• HP Sauce – salt reduced by 38% & less than UK Responsibility Deal 2012 target of 600 mg sodium per/100g• Heinz - Non-Classic soup ranges all meet UK Responsibility Deal 2012 target average of 230 mg sodium per/100g• Classic soups meet the UK Responsibility Deal 2010 target of 250 mg sodium per/100g• Launched a range of Reduced Salt soup varieties (<i>Tomato, Chicken, Mushroom, Vegetable</i>) that are 25% less sodium than their standard equivalents• All Weight Watchers From Heinz frozen ready meals manufactured at our Dundalk plant meet the UK Responsibility Deal 2012 average target of 250 mg sodium per/100g• Aunt Bessie's Potato Products manufactured under licence by Heinz comply with the UK Responsibility Deal 2012 target of 195 mg sodium per/100g.		
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Irish Pride Bakeries</p> <p><u>Notes</u> <i>Member of the Irish Bread Bakers Association (IBBA)</i></p>	<p>General Comment: In 2011 the company launched reduced salt alternatives for its customers while continuing to work on reductions where possible across all of its products.</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Irish Pride Bakeries are committed to the FSAI salt reduction initiative • For the company's position regarding future activity please see the entry for the Irish Bread Bakers Association (IBBA). 	<p>As reported in last year's update Irish Pride Bakeries have substantially reduced the salt content of their bread product range.</p> <p>The FSAI commends all the work the company has done in relation to its SRP and hope it will continue under the umbrella of their trade organisation, the IBBA.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Irish Bread Bakers Association (IBBA)</p> <p>Representing:</p> <ul style="list-style-type: none"> • Irish Pride Bakeries • Brennans • Johnston Mooney & O'Brien • Pat the Baker <p>Notes: <i>The IBBA is composed of representatives from the four major plant bread manufacturers in Ireland.</i></p> <p><i>The IBBA tracks & addresses key issues for the plant bread market in Ireland & promotes the interests of the sector. The IBBA is a member of the Irish Association of Master Bakers.</i></p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Currently, all bread products produced by the IBBA are targeted to have a maximum sodium content of 450mg per 100g. This translates to a minimum of a 10% reduction in all products • However, as the recent FSAI surveys on bread have indicated, the level of salt in IBBA bread products has steadily decreased over time, with reductions of up to 25% achieved in brown and wholegrain categories, 21% in rolls and 20% in white bread • These reductions are already significantly ahead of the European target of 16% by the end of 2012. 	<p>General Comments:</p> <ul style="list-style-type: none"> • The IBBA has indicated to the FSAI that salt is a critical ingredient in bread & the difficulties involved with continued reduction have a direct impact on bread manufacture, product quality, taste & consistency • The reductions achieved to date by IBBA members have not been without difficulty. As well as extensive in house research, the IBBA has engaged with 3rd level institutions involved in research studying these technical issues. The IBBA will remain active in this area & monitor research outputs • The IBBA are cognisant of the FSAI's goal of universal reduction of salt across all bread products, IBBA & non-IBBA. As such the IBBA proposes to use their experience to assist SME bakeries to reduce salt in bread • As such the IBBA will shortly launch a document summarising its experience in salt reduction. In conjunction with this, a helpline will be set up to answer related technical queries 	<p>Following a meeting of the FSAI and the IBBA in August 2011, and analysis of recent survey results, the FSAI is satisfied that levels of salt are reducing across a range of IBBA products and commends the association for these reductions.</p> <p>However, the FSAI would like the IBBA to continue to work towards a level of 400 mg/Na per/100g by 2012 as some non-IBBA companies have done.</p> <p>The IBBA has produced a new document called Managing Salt Reduction in Bread which is designed to help SME sized bakeries reduce salt in their products. The FSAI has endorsed this document and will provide a link to the document on this webpage when available.</p>

		<ul style="list-style-type: none">• The IBBA acknowledge the FSAI target of 400mg/100g by 2012 for white & wholemeal based recipes. However, the IBBA stress that this will be a difficult target to meet• The IBBA remains committed to the FSAI SRP & to playing its part in ensuring that salt intakes in the Irish population are lowered• The IBBA remain committed to continuing with further salt reductions, where technically feasible & subject to consumer preference.	
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Irish Breakfast Cereal Association (IBCA)</p> <p>Representing:</p> <ul style="list-style-type: none"> • Kellogg's • Nestlé Cereals • Flahavan's <p>Notes: <i>The IBCA represents the interests of the breakfast cereal sector in Ireland & acts as the voice of the breakfast cereal industry & strives to increase the awareness of the importance of breakfast as part of a healthy balanced diet. The IBCA is a member of the European Cereals Association CEEREAL.</i></p> <p><i>Since December 2010 the Weetabix Food Company (trading name of Weetabix Ltd) is no longer a member of the IBCA.</i></p>	<ul style="list-style-type: none"> • The members of the Irish Breakfast Cereal Association have continued to work on reducing the salt content of their products in period 2010-2011 • The members of the IBCA can report that between 1998 and 2011, the Association has successfully reduced the salt content of our products by 48% on a weighted portfolio basis. 	<ul style="list-style-type: none"> • The Association remains fully committed to the salt reduction programme • IBCA members plan to continue their strategy to reduce the salt levels of our products over the coming 12 months, where technically feasible and subject to consumer demand • The focus of these reductions will be those products that are most popular with our consumers. In this way, we can achieve the greatest public health effect with maximum use of our technical resources. 	<p>Following a meeting of the FSAI and the IBCA in September 2011, and analysis of recent survey results the FSAI is satisfied that levels of salt are reducing across a range of IBCA products and commends the association for these reductions.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Irish Dairy Industry Association (IDIA)</p> <p>Representing: Ireland's primary & secondary dairy processors</p> <p>Notes: <i>The IDIA promotes the interests of its members at national, EU & international level & provides comprehensive information, advice & representation service to its members.</i></p> <p><i>The key issues covered by IDIA include Trade & Market Competitiveness including - EU milk policy, Common Agricultural Policy reform, WTO & global trade; Operational Issues such as environmental & energy issues, & regulatory & technical affairs.</i></p>	<p>General Comments:</p> <ul style="list-style-type: none"> • The IDIA has actively participated in the Teagasc Cheese Making Efficiency Forum which was established in early 2011 to: <ul style="list-style-type: none"> - Identify & discuss current technical issues affecting cheese making efficiency across the Irish industry - Undertake analysis/actions on issues arising from the process of identification - The forum provides an opportunity to develop common methodologies for measuring & improving processing performance • In 2010, the IDIA worked with the research community & the state funding agencies to develop a strategic research agenda which highlighted the current knowledge deficits to prioritize funding for medium term research. As part of this process, it was highlighted that there currently is a research deficit relating to the production of reduced fat/ low salt cheddar variants to address health concerns 	<p>General Comments:</p> <ul style="list-style-type: none"> • Following analysis of the results of the 2009 FSAI survey of sodium in cheese the IDIA will during 2011-2012 address the key reasons behind the observed wide standard deviation and range of sodium levels in cheese products surveyed. The IDIA expects that a greater understanding and improvements in processing efficiency may go some way to address this particular issue • During 2011-2012 the IDIA will as part of the Teagasc Cheese Making Efficiency Forum discuss & review the following: <ul style="list-style-type: none"> - Variation in salt levels & implications for reduction in target salt levels through better control of variation <i>i.e. reducing standard deviation</i> - In order to determine the level of variation Teagasc Moorepark will establish the degrees of factory variation based on anonymous data provided by manufacturers. - When available, the knowledge from this forum will be shared with the FSAI 	<p>The FSAI appreciates the investment Irish cheese manufactures have made in processing equipment to standardise cheese making processes and to achieve processing efficiencies in recent years.</p> <p>This investment has enabled the industry to narrow the variation in sodium levels within cheese blocks and has resulted in a reduction in the salt levels in cheese.</p> <p>A meeting between the FSAI and the IDIA took place in April 2011 and a further meeting will be scheduled for November 2011 to discuss an upcoming FSAI survey on sodium in cheese.</p>

	<ul style="list-style-type: none">• In the 2010 FIRM call research proposals were sought on a multidisciplinary cheese programme, to include work on reduced fat/salt cheese. The IDIA supported this research programme• In 2010 the International Dairy Federation (IDF), which IDIA & Irish dairy processing companies are members, embarked on a project Salt in the Manufacturing Process of Cheese which will provide a meta-analysis of the latest scientific & technological knowledge necessary to enable salt levels in cheese to be reduced• Irish dairy researchers are contributing to this IDF research which is due to be completed by the end of 2012.	<ul style="list-style-type: none">• The IDIA remain supportive of the FSAI's programme and during the coming year will:<ul style="list-style-type: none">- Update the FSAI on the developments from the Cheese Making Efficiency Programme- Update the FSAI on the interim results from the research projects- Meet with the FSAI to discuss the upcoming 2011 FSAI cheese survey in terms of samples, methodology and expression of results.	
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Irish Defence Forces <i>(Directorate of Ordnance)</i></p>	<p>General Comments:</p> <ul style="list-style-type: none"> • The Defence Forces have continued to ensure that salt levels in food contracts are kept to a minimum • Most food contracts are drawdown framework agreements & are renewed every three years only • A recent tender process for vacuum packed beef & bacon had salt levels restricted as per the specification • The purchases of prepaid meals & food items have been kept to a minimum during the period 2010-2011. All locations are discouraged from purchasing such items • Our chefs are encouraged not to use salt in the preparation of meals. 	<ul style="list-style-type: none"> • The Irish Defence Forces will continue to ensure that the following measures, in support of the FSAI-SRP, will continue to be implemented: <ul style="list-style-type: none"> - We will ensure that reduced salt content will be included in all food specifications - We will maintain close contact will suppliers & emphasise the requirement for reduced salt content in all food items purchased. 	<p>The FSAI appreciate the continued support of the Irish Defence Forces for the SRP.</p> <p>The FSAI would welcome a more detailed update on the progress of the Irish Defence Forces SRP for next year's FSAI-SRP update, particularly in relation to the inclusion of salt in tender processes.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Irish Prison Service (IPS)</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Review of the 28 day menu has taken place and reliance on pre-prepared food items has been significantly reduced • All Catering Managers have taken training to help produce menus which reduce cost while maintaining quality and quantity. As part of this the IPS has managed to eliminate many processed foods • Monitoring of the anticipated reduction in salts will be achieved at source of draw-down through our central purchasing unit. Staff from this unit has attended workshops and are aware of what to look for • The IPS Standard Recipe Manual is been reviewed to reflect these changes. 	<p>No new written undertakings submitted</p>	<p>The FSAI is pleased to see the achievements of the IPS over the last year, but would welcome some new undertakings for the coming year.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Irish Soups & Sauces Association (ISSA)</p> <p>Representing:</p> <ul style="list-style-type: none"> • Premier Foods • Unilever Ireland 	<p>General Comments:</p> <ul style="list-style-type: none"> • The ISSA has indicated to the FSAI that there has been significant restructuring within the soups & sauces category over the last year. Certain product lines have been divested & new competitors have entered the market • The ISSA has now achieved the sodium reduction targets set out originally in the 2009-2010 FSAI-SRP update for year end 2010: <ul style="list-style-type: none"> - 13% reduction dry soups - 13% reduction instant soups - 7% reduction wet soups <p>The ISSA has now achieved its target sodium reductions from 2005 levels (<i>unless stated</i>):</p> <ul style="list-style-type: none"> • 27% reduction in dry soup range • 19% reduction in instant soup range • 10% reduction in wet soup range • 25% in majority of dry sauces & meal makers (<i>min 10% in remainder</i>) • 14% reduction in wet sauces (<i>since 2003</i>) 	<p>General Comments:</p> <ul style="list-style-type: none"> • The ISSA remains fully committed to lowering salt consumption in the Irish population & to contributing towards this goal through the gradual & sustained salt reduction of our products • The ISSA are committed to continuing salt reduction subject to consumer acceptance & where technically feasible • The ISSA believe all manufacturers should work together to reduce salt & we request FSAI's assistance in helping to ensure this is the case • As in the period 2008-2010, the ISSA are currently putting a new suite of reduction plans in place which will run until the end of 2012. The ISSA is cognisant of the research conducted by the FSAI in recent months in analysing salt levels in the category & also the Safefood report highlighting the higher levels of salt in homemade soups. 	<p>The FSAI appreciate the restructuring within the soups and sauces category over the last year and the fact that certain product lines have been divested and new competitors have entered the market.</p> <p>The FSAI is pleased that the ISSA has now achieved the reductions it undertook in the 2009-2010 FSAI-SRP and hopes the association will continue this work in reducing salt for the coming year.</p> <p>The FSAI is meeting with the ISSA in December 2011 to discuss the SRP and the issues faced by the industry.</p>

	<p>Note: <i>the above target reductions are mean reductions of ISSA members only.</i></p>		
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Kelkin Ltd</p> <p><u>Note:</u> <i>New member of the FSAI-SRP in 2010</i></p>	<p>Launched a range of children's products with no added salt:</p> <p>Kelkin Oat Granola Bar Range (No Added Salt) – 3 Variants:</p> <ul style="list-style-type: none"> • Oat & Honey – Sodium 0.01g / Salt 0.03g per 100g • Triple Berry - Sodium 0.01g / Salt 0.02g per 100g • Fruit & Nut - Sodium 0.01g / Salt 0.03g per 100g. <p>Kelkin Kids Mini Rice Cakes: Sodium <0.01g / Salt <0.03g per 100g.</p> <p>Kelkin Kids Mini Rice Cakes with Apple Flavour: Sodium <0.01g / Salt <0.03g per 100g.</p>	<ul style="list-style-type: none"> • Due to launch in Oct 2011: <ul style="list-style-type: none"> - Kelkin Kids Spelt Cocoa Numbers – Sodium 0.1g / Salt 0.25g - Kelkin Kids Honey Puffed Spelt – Sodium <0.1g / Salt <0.25g • Also the following products will be launched in 2011-2012: <ul style="list-style-type: none"> - Kelkin Kids Raisins – Sodium 0g / Salt 0g per 100g - New Multigrain Granola Cereal – Sodium: 0.008g / Salt 0.02g. 	<p>The FSAI is pleased that Kelkin Ltd is using its NPD schedule to launch new products with low and/or reduced salt.</p> <p>The FSAI hopes this salt reduction work will continue into 2012.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Kellogg Company of Ireland</p> <p><u>Note:</u> <i>Member of the Irish Breakfast Cereal Association (IBCA)</i></p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Since 1999, Kellogg has achieved an overall reduction of approximately 53% in salt levels across their product range. The latest 53% reduction is a result of the full-year benefit of the company's salt reductions in Corn Flakes & Rice Krispies • In addition, the company has also achieved the following reductions since the last 2010-2011 update: <ul style="list-style-type: none"> - Kellogg's Fruit & Fibre: 20% reduction - Kellogg's Coco Pops Moons & Stars: 63% reduction. 	<p>General Comment:</p> <p>The company remains committed to continuing its salt reduction programme with the FSAI and are working towards ensuring that all of their products are within a sodium target of 0.45g/100g by the end of 2012, subject to consumer acceptance.</p>	<p>The Kellogg Company of Ireland has achieved substantial and impressive reductions in salt across many of its products and the FSAI commends the company for this work.</p> <p>The FSAI hope that the Kellogg Company of Ireland will continue its SRP to ensure that all its products have the lowest possible levels of salt.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Kerry Foods</p> <p><u>Note:</u> <i>Member of the (FDII), IBEC - Meat Sector Group</i></p>	<p>Processed Meats:</p> <ul style="list-style-type: none"> • <i>Sausages</i>- Average sodium level of branded sausages are ≤ 790mg Na per/100g. We have now reduced the salt content of sausages by on average 25% & have surpassed the EU salt reduction target of 16% set as part of the EU Common Framework on Salt Reduction (2008 to 2012) • <i>Uncooked Cured Meats</i>- The company confirms that sodium levels of our branded Bacon/Turkey Rashers are below 1.3g of Sodium /100g (average) (FSAI 2010 target). We have now reduced the salt content of bacon by on average 20% & have surpassed the EU salt reduction target of 16% set as part of the EUCFSR (2008 to 2012) • <i>Cooked Cured Meats</i>- Sodium levels of cooked cured meat products are ≤800mg Na/100g (average) (revised FSA-UK 2010 target). We have now reduced the salt content of cooked cured meat by on average 20% & have surpassed the EU salt reduction target of 16% set as part of the EUCFSR (2008 to 2012) 	<p>Sausages:</p> <p>Trials on further salt reduction below 790 mg Na per/100g have resulted in some negative feedback regarding flavour. However, the company will continue to work to resolve this matter and remain committed to working towards FSAI 2010 salt targets.</p> <p>Sandwiches:</p> <p>Work is ongoing with certain raw material suppliers to try to achieve a target of 2.4g of salt per pack across all variants.</p> <p>Yellow Fat Spreads and Butter:</p> <p>We are committed to making further improvements where possible in 2012.</p> <p>Cheese:</p> <ul style="list-style-type: none"> • <i>Processed Cheese Slices</i>- In 2011/2012, our target is to reduce sodium in all processed cheese slices to the FSA 2012 target of 800mg Na/100g • <i>Branded Cheese Spreads & Triangles</i>- Target in 2011/2012 is to reduce the majority of our cheese spreads / triangle products down to 750mg sodium/100g 	<p>An extensive data set was received by the FSAI in relation to Kerry Foods submission. As such only a summary of data is recorded in this update.</p> <p>The FSAI commends Kerry Foods for the substantial reductions it has achieved across a wide range of product categories and hopes that its work will continue where technically feasible.</p>

	<p>Cheese:</p> <ul style="list-style-type: none">• <i>Natural-</i> There has been a reduction in maximum salt level of 2.4% in 2007 to 2.2% in 2009, as per the Irish Dairy Board specification. The Irish cheese manufacturing industry has reached the technical barrier to further reductions. In light of this situation, the industry is currently appraising how they can contribute to the programme beyond reformulation of cheddar products• <i>Processed Cheese Slices-</i> Since 2008, we have achieved an 18% reduction in sodium from 1.4 to 1.15g salt per 100g & have surpassed the EU salt reduction target of 16% set as part of the EUCFSR (2008 to 2012). We now meet the FSA/UK 2010 targets for this category• <i>Branded Cheese Spreads & Triangles-</i> During 2010/2011 we achieved the FSA/UK 2010 target of 2g salt/800mg sodium per 100g in the majority of branded cheese spreads and triangles	<p>It will be difficult to reduce levels further in these cheese products as all added salt will have been removed from these products.</p>	
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	<p>Sandwiches: Almost all standard packs (91%) are at/below target of 2.4g of salt per pack. Work is ongoing with certain raw material suppliers to try to achieve this target across all variants. Our healthier option range of sandwiches contains $\leq 1.8g$ of salt per/pack</p> <p>Yellow Fat Spreads and Butter: Over the past year, we have further reduced the salt content in 50% of our branded spreads. We are now under the 2012 maximum salt targets (1.63g/100g) in 90% of our branded spreads. We are committed to making further improvements where possible in 2012.</p>		
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>KP (Ireland) Ltd. / Robert Roberts Ltd</p> <p><u>Note:</u> <i>Member of the Snack Food Association of Ireland</i></p>	<p>General Comment: Capped sodium levels in place for new products. New extruded products JAWZ Cheese & Onion and JAWZ Bacon launched Jan 2011 both under target new product sodium level at 0.8g/Na per/100g.</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Having exceeded our sodium reduction target across our ongoing product range from 2005 to 2010, KP Ireland Ltd. continues to review and is committed to further reduce sodium levels wherever technically possible and commercially viable • Products that are reformulated or replaced will be replaced by lower sodium alternatives • Capped sodium levels in place for new products • KP Foods (UK) Ltd. sodium reduction work is ongoing, which positively affects KP and other United Biscuits plc snack brands (<i>i.e. McCoy's & Phileas Fogg</i>) which are sold in Ireland. <p>Pickled Onion Meanies: Sodium will be reduced by a further 7% from 1.4g Na to 1.3g Na/100g by end 2011.</p> <p>Bacon Rancheros: Sodium will be reduced by a further 7% from 1.4 to 1.3g Na/100g by August 2012.</p>	<p>KP Ireland has a solid, steady salt reduction programme in place which is gradually reducing salt across a range of products. The FSAI is pleased that the company continues to reduce salt levels in key brands and hopes that this work will continue in 2012.</p>

Last Updated - Wednesday, October 26, 2011

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Largo Foods</p> <p><u>Note:</u> <i>Member of the Snack Food Association of Ireland</i></p>	<p>No new written achievements submitted</p>	<p>No new written undertakings submitted</p>	<p>The FSAI would welcome an update from Largo Foods on the progress of its salt reduction programme.</p>

Last Updated - Wednesday, October 26, 2011

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
La Rousse Foods Ltd	No new written achievements submitted	No new written undertakings submitted	The FSAI would welcome an update from La Rousse Foods Ltd on the progress of its salt reduction programme.

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Lidl Ireland GmbH</p>	<p>Breads & Morning Goods: Further reductions have been achieved to an average of 1.06 & 1.41 g/100g salt respectively. Although the target for Morning Goods proves challenging Lidl expect to see further reductions of about 20% for some products.</p> <p>Rashers: A salt reduction of 11% has been achieved compared to last year which brings Lidl close to the FSA-UK 2012 target. The company is confident that this will be reached for all its rasher products.</p> <p>Bacon: The average salt level is 2.3% & the company are confident the remaining 2 products in the range will be brought in line with the FSA-UK 2012 salt targets before the end of 2012.</p> <p>Cakes: New products have been included in our range & the average salt levels are 0.45%.</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Lidl Ireland GmbH will continue to work towards achieving the 2012 FSA-UK targets, which the company is on course to achieve in most product categories • Lidl Ireland GmbH is committed to & will continue to work with Lidl UK & Lidl Stiftung (Germany) to meet the 2012 FSA-UK targets • Along with the company's commitment to the FSA-UK targets it will also improve the labelling of all its products to help increase salt awareness among its customers. 	<p>As in last year's update Lidl continues to implement an active and structured salt reduction programme which again shows reductions across a range of products.</p> <p>The FSAI recognises the company's continued commitment to met 2012 UK-FSA salt targets which the company has indicated it is on course to achieve in most product categories.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Marks & Spencer</p>	<p>General Comments:</p> <ul style="list-style-type: none"> The company has achieved 95% of the original FSA-UK 2010 Voluntary Salt Targets including many in those categories that are recognised as contributing a large percentage of salt to the diet The company has a small number of products that don't meet the targets in categories such as canned vegetables and fresh and processed cheeses. But are currently working with the supply base to find solutions for this. 	<p>General Comments:</p> <ul style="list-style-type: none"> The company remain committed to working towards the 2012 salt targets as part of the UK Public Health Responsibility Deal and have already achieved these in a number of areas including sandwiches, cheese (hard, fresh, cottage and blue cheeses), plain bread, butters, crisps, tomato sauces, thick sauces and pastries There are a number of categories within the 2012 salt targets that are particularly challenging to achieve due to potential food safety issues such as cured, uncured meats and products such as burgers and sausages However, the company is working with a consortium of BRC members to research potential solutions for these areas. The company will continue to challenge the salt content across all its food providing it does not compromise quality, safety or flavour. 	<p>As in last year's update Marks & Spencer has provided an extensive data set to the FSAI on its SRP.</p> <p>The data demonstrates the company's continued commitment to reduce salt across its product range.</p> <p>The FSAI commends the company for this commitment which now has 95% of their products at the original 2010 FSA-UK voluntary salt targets.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>McCambridge Ltd</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • McCambridge Ltd have not reduced the sodium content in the Soda based recipes in 2010-2011 because any further reductions would radically alter the distinctive impact on the palate • McCambridge Ltd will endeavour to preserve the distinctive flavour of its traditional soda bread recipe. There is no harmonised system of salt reduction with the Soda Bread sector • Throughout 2010-2011 McCambridge Ltd have monitored sodium levels to ensure they are being maintained at the 500mg/100g levels. Any deviations to this level are thoroughly investigated & a resolution found. 	<p>Speciality Breads (Yeast Based): McCambridge Ltd produce a range of Speciality Breads (Yeast Based) & the undertaking for 2011-2012 is to review the sodium content of these products & to achieve a minimum of 5% salt reduction across the range.</p>	<p>The FSAI is pleased that McCambridge Ltd has undertaken to review the sodium content of its yeast bread in 2012 and hopes that targeted minimum 5% reduction across the range can be exceeded by the company.</p> <p>The FSAI acknowledges the company's point that there is no harmonised system of salt reduction with the soda bread sector.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>McDonald's Restaurants of Ireland</p>	<p>Sauces & Dressings:</p> <ul style="list-style-type: none"> • The company has reduced salt in their brown sauce from 3.0g/100g to 2.6g/100g • The company has reduced salt in their Low Fat balsamic dressing from 2.9g/100g to 2.2g/100g. <p>Hash Browns:</p> <ul style="list-style-type: none"> • The company has reduced salt in its hash brown product from 1.6g per/100 to 1.3g per/100g. The company has indicated to the FSAI that its intention in 2010 was to reduce this level to 1.2g per/100g. However, based on consumer research/preference this was reduced to 1.3g / 100g instead. 	<p>Sauces & Dressings:</p> <ul style="list-style-type: none"> • Reduce salt in Spicy Salsa sauce from 2.6g/100g to 2.0g/100g • Reduce salt in Smokey BBQ Dip Pot from 2.0g/100g to 1.7g/100g. 	<p>As in 2010, the FSAI is disappointed that McDonalds have made only minor achievements over the last year.</p> <p>The FSAI hope that the company can make more substantial commitments to the SRP in next year's update.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Musgrave Wholesale Partners</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • The companies Salt Reduction Programme, has made significant progress with the majority of own brand lines currently meeting the 2010 FSA-UK targets • The company has updated its Group Own Brand Ingredient & Nutrition Policy in line with the 2012 FSA-UK salt targets. 	<p>General Comments:</p> <ul style="list-style-type: none"> • Musgrave Wholesale Partners are committed to working towards the 2012 FSA-UK salt targets for all chilled, frozen and ambient own-brand products • The company will continue working towards the 2012 FSA-UK salt targets alongside our annual re-tendering processes. 	<p>The FSAI is pleased that Musgrave Wholesale Partners continues to be committed to the SRP.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Musgrave Retail Partners Ireland</p> <p>Franchise Retail Stores:</p> <ul style="list-style-type: none"> • Supervalu • Centra • Londis • Daybreak • Budgens • Dialour • Dialprix 	<p>Pre-Packed Cooked Meats: <i>Wafer Thin Ham</i>- Salt content reduced to 0.9g & thins to 0.7g of sodium per/100g.</p> <p>Chilled Soups:</p> <ul style="list-style-type: none"> • The full chilled soup range had a reduced salt when we re-launched in Jan 2011. The levels were reduced from between 4-72% in 2011 • Current soup range is within FSA/UK 2012 targets <i>i.e. all soup is between 0.56 g & 0.73g of salt per/100g.</i> 	<p>General Comment: The company is currently reviewing its policy on ingredients & their nutritional characteristics. This will involve redefining the companies salt reduction targets over the next 3 years</p> <p>Chilled Soups: The proposed average for 2012 is 230mg /100g sodium which 5/7 soups under Musgrave Retail Partners Ireland brands are within. The company will look at reducing the salt content in the other 2 lines by end of 2012 in line with this target.</p> <p>Ready Meals:</p> <ul style="list-style-type: none"> • Examine possibility of reducing level below FSA/UK 2012 target of max 1.13g per/100g • <i>Pizza</i>- 3/6 products now at 2012 target of 1.13 g salt per/100g. Will work on reducing salt in 3 outstanding pizzas in the range by the end 2012. <p>Sausage Rolls: Reduce salt levels to a max of 0.8g per/100g by end 2012.</p>	<p>Musgrave Retail Partners Ireland has provided an extensive data set to the FSAI on its SRP.</p> <p>The data demonstrates the companies continued commitment to reduce salt across its product range.</p> <p>The FSAI commends the company for its continued salt reductions across a range of products.</p>

		<p>Crisps & Snacks:</p> <ul style="list-style-type: none">• <i>Crisps (excl Salt & Vinegar)</i>- Reduce salt gradually without effecting product quality to average 1.38g & max 1.68g per/100g salt in all lines by end 2012• <i>Extruded Snacks</i>- Reduce salt gradually without effecting product quality to average 1.88g & Max 2.5g per/100g salt in all lines by end 2012. <p>Dairy Products:</p> <ul style="list-style-type: none">• <i>Cheddar Cheese</i>- Reduce salt gradually without effecting product quality to 1.8g per/100g (average) by end 2012• <i>Cheese Slices</i>- Reduce salt gradually without effecting product quality to 2.0g per/100g by end 2012• <i>Spreads & Margarine</i>- Reduce salt gradually without effecting product quality in all product lines to 1.13 - 1.63 g per/100g by end 2012. <p>Pre-Packed Cooked Meats:</p> <ul style="list-style-type: none">• <i>Ham</i>- Gradually reduce salt in ham by end of 2012. Will access if a target of 1.63g salt per/100g is achievable	
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		<ul style="list-style-type: none">• <i>Chicken & Turkey</i>- Reduction of salt to 1.2g per/100g in Deli Style Chicken & Turkey will also be assessed. Target for 2012 is 0.75g per/100g.	
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Natures Best</p> <p><u>Note:</u> <i>New member of the FSAI-SRP in 2010</i></p>	<p>No new written achievements submitted</p>	<p>No new written undertakings submitted</p>	<p>The FSAI would welcome an update from Natures Best on the progress of its salt reduction programme.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Neville's Bakery Dublin</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Since 2004 the company has reduced added salt in all sliced pans by 21% to average > 430mg Na per 100g • In all crusty products, in 2011 the company made further reductions of 5% on both amount of added sodium bicarbonate and/or baking powder and the amount of added salt to achieve reductions of added salt of approx 19% in yeast products and 22% in sodium bicarbonate products, i.e. soda breads since joining. 	<p>General Comments:</p> <ul style="list-style-type: none"> • The company is currently in the process of further reducing added salt in all plant bakery sliced pan products by a further 5%, with average lab results indicating a level of 410 mg Na per/100g. The company is confident it is on target to achieve the 2012 FSA-UK target of 400 mg Na per/100g • The company is satisfied that its progress since 2004 shows its continued commitment to the FSAI-SRP going forward in to 2012. 	<p>The FSAI acknowledges the company's continued commitment to the FSAI-SRP going forward in to 2012.</p> <p>The FSAI commends the company for its continued product development programme which has resulted in substantial reductions in salt in its products.</p> <p>The FSAI is pleased that Neville's Bakery is on course to achieve the 2012 FSA-UK target of 400mg sodium per/100g in all plant bakery sliced pan products.</p> <p>This supports the FSAIs understanding that a target of 400mg of sodium per/100g is achievable in plant bakery sliced pan products.</p>

Last Updated - Wednesday, October 26, 2011

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
O'Callaghan Hotels	No new written achievements submitted	No new written undertakings submitted	The FSAI would welcome an update from O'Callaghan Hotels on the progress of its salt reduction programme.

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
Olhausen's Ltd	<p>Sausages: The company has indicated that it has increased its salt reduction plan across all sausage ranges and now includes flavoured sausages, which are now at a level of 0.590mg Na per/100g.</p>	<p>Sausages:</p> <ul style="list-style-type: none"> • As in last year's update Olhausen's will continue with its trials on reduction of sodium/salt in their sausage range to achieve a target level of 0.45g/100g of sodium by the end of 2012 <p>Black & White Pudding:</p> <ul style="list-style-type: none"> • Trials on reducing sodium/salt in black and white puddings have also begun and the company will endeavour to reach the FSAI target of 600mg Na per/100g before the end of 2012. 	<p>The FSAI is pleased that Olhausen's Ltd continues to be committed to the SRP.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Pallas Foods</p> <p><u>Note:</u> <i>No submission was received from this company in 2010</i></p>	<p>General Comment: Significant reductions in salt have been achieved across 24 product lines during the period 2010-2011.</p>	<p>General Comment: The company has indicated to the FSAI that it will endeavour to further their salt reduction work in 2012 & to positively engage with manufacturers of products in reducing the salt levels in the food they distribute to the food service industry.</p>	<p>The FSAI is delighted that Pallas Foods have rejoined the SRP for 2011-2012 and are impressed by the range of reductions they have now secured from their suppliers.</p> <p>An extensive data set was received by the FSAI in relation to Pallas Foods submission. Only a summary of data is recorded in the current update.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>PepsiCo (Walkers Snack Foods)</p> <p><u>Note:</u> <i>Member of the Snack Food Association of Ireland</i></p>	<p>No new written achievements, beyond those submitted in 2010 have been received by the FSAI</p>	<ul style="list-style-type: none"> • PepsiCo UK has committed that Walkers crisps and snacks will meet or surpass the 2012 FSA-UK salt targets • Since 2009 an 11.7% average reduction in salt has been achieved in salt across standard Walkers crisps flavours and we have made good progress towards ensuring that our entire range of snacks will meet the FSA 2012 targets • Further information about PepsiCo UK's Health Commitments are available at the following Link. 	<p>The FSAI is pleased that PepsiCo UK has committed that Walkers crisps and snacks will meet or surpass the 2012 FSA-UK salt targets and continues to be committed to the FSAI-SRP.</p>

Last Updated - Wednesday, October 26, 2011

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Panelto Foods</p> <p><u>Note:</u> <i>New member of the FSAI-SRP in 2010</i></p>	<p>No new written achievements submitted</p>	<p>No new written undertakings submitted</p>	<p>The FSAI would welcome an update from Panelto Foods on the progress of its salt reduction programme.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Redbrook Ingredient Services Ltd</p> <p><i>Note: Redbrook Ingredient services Ltd. provides a food ingredient technical partnership with the food manufacturing industry in Ireland. Due to this technical relationship with their customers many recipe formulations are customer specific or confidential.</i></p>	<p>General Comment:</p> <ul style="list-style-type: none"> Redbrook Ingredient Services remains committed to the FSAI-SRP. However, as recipe formulations are customer specific or confidential details of achievements for the period 2010-2011 are not presented in this update. 	<p>General Comment:</p> <ul style="list-style-type: none"> Redbrook Ingredients are committed to and will continue to work towards the FSAI-SRP recommendations in conjunction with all their customers and will continue to do so over the coming year into 2012. 	<p>The FSAI is pleased that Redbrook Ingredient Services Ltd continues to be committed to the FSAI-SRP and hopes the company will continue its salt reduction work with customers during 2012.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Snack Food Association of Ireland (SFAI)</p> <p>Representing:</p> <ul style="list-style-type: none"> • Largo Foods • Walkers Crisps • Robert Roberts - KP (Ireland) Ltd <p>Note: <i>The SFAI represents the interests of the snack food manufacturers in Ireland & acts as the voice of the industry in Ireland as well as providing technical & legislative support for its member companies.</i></p>	<p>General Comment: Each of the member companies of the SFA has embarked on serious & sustained reduction strategies. This has resulted in significant sodium reductions throughout the category. As each SFA member is at different stages of this reduction process they have agreed to communicate their progress directly to the FSAI.</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • The members of the SFA have invested significant financial & commercial resources into investigating the most effective methods of achieving salt reduction in snack products over the last number of years & the SFA remains committed to sodium reduction in all its members products going forward into 2012 • Furthermore members of the SFA will continue their commitment to use minimum levels of sodium in new product launches & review sodium levels across existing products with a view to reformulating where technically possible & commercially viable. 	<p>The FSAI is pleased that the SFAI continues to be committed to the FSAI-SRP and hopes the association's members will continue their salt reduction work during 2012.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Stapletons Bakery</p>	<p>White, Brown, Low GI & Brown Sliced Yeast Bread Ranges: Sodium levels static with last year's results.</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • The company is committed to working with FSAI and playing its part in the Salt Reduction Programme • The company is committed to trials to reduce salts further, but wish to state that this must be done in tandem with our competitors to achieve consistency in taste results across the market. 	<p>The FSAI acknowledges the companies continued commitment to the FSAI-SRP going forward in to 2012.</p> <p>The FSAI accepts the company's position in relation to competitors and the necessity to achieve consistency in salt reduction across the entire bread market.</p> <p>The FSAI is actively trying to get SME bakeries involved in the SRP and will continue this work in 2012.</p>

Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>The SUBWAY® Chain</p>	<p>General Comment: This is a selection of achievements received from the company. Specific details of all achievements are not presented in this update due to space restrictions:</p> <p>Percent Reduction in Salt per/100g in Subs in Relation to 2010 Levels:</p> <p>0 - 5% Reduction</p> <ul style="list-style-type: none"> • Tuna • Veggie Patty™ • Tuna <i>(with cheese)</i> • Sausage & Egg <i>(includes cheese)</i> • Sausage <p>> 5% Reduction</p> <ul style="list-style-type: none"> • Ham • Sweet Onion Chicken Teriyaki • Italian BMT • Beef • Ham <i>(variant)</i> <p>> 10% Reduction</p> <ul style="list-style-type: none"> • Beef <i>(variant)</i> • Subway Club™ • Meatball Marinara • Spicy Italian • Subway Melt™ 	<p>General Comments:</p> <ul style="list-style-type: none"> • The company has indicated to the FSAI that it plans to introduce 2011 reductions towards the end of the year • In 2012 the company is aiming to reduce salt in its Subs by a further 10% in relation to 2011 levels • By the end of 2011 the company is aiming at achieving at least 5% reduction in salt levels in comparison to 2010. 	<p>The FSAI acknowledges the company's continued commitment to the FSAI-SRP going forward in to 2012.</p> <p>The SUBWAY Chain has provided extensive data to the FSAI on its SRP. The data demonstrates the company's continued commitment to reduce salt across its broad product range.</p> <p>The FSAI commends the company for its continued reductions in salt across its products.</p>

	<p>> 15% Reduction</p> <ul style="list-style-type: none">• Turkey Breast <p>>20% Reduction</p> <ul style="list-style-type: none">• Turkey Breast (<i>variant</i>)		
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Supermac's</p>	<p>Chicken Marinade:</p> <ul style="list-style-type: none"> The standard marinade for Supermac's fresh chicken has proven to be a success over the past 12 months, where not only did we standardise the processes from our suppliers point of view leading to a more consistent quality product but we also managed to reduce the salt content in our fresh chicken Recent tests show that the current levels of salt in Supermac's fresh chicken is being maintained at approximately 1.3%. <p>Papa John's Pizza Dough:</p> <ul style="list-style-type: none"> As mentioned in last year's update the company now uses Papa John's dough in almost 40 outlets nationwide. Originally Papa John's dough had a salt content of 1.2%, after trials carried out in December 2010 & with the approval of the company's American Franchise partners, Supermac's are now using a salt content of 1% in the manufacture of its dough. <p>Beef Burger Sauce:</p> <p>Following trials the salt content has been reduced from 2g to 1.75g/100g</p>	<p>Pizza Toppings</p> <ul style="list-style-type: none"> In conjunction with Papa John's European partners in the UK, the company are carrying out work on pizza sauces & various toppings to establish current salt content levels & identify possible reduction measures that can be incorporated during manufacture Papa John's UK is working with suppliers as part of their salt reduction campaign which will benefit Supermacs. Report on definite figures available in 2012. <p>Sauces:</p> <ul style="list-style-type: none"> NPD has been carried out by the company's suppliers of condiment sauces. The NPD concentrated on the top 4 largest volume sauces <i>i.e. regarding usage</i> which account for almost 88% of overall sauce use The company has indicated that it will endeavour to meet the 2012 FSA-UK targets for these four sauces <i>i.e. Supermacs Garlic & Parsley Sauce, Supermacs Beef Burger Sauce & Chicken Burger Sauce & Supermac's Mustard Sauce</i> 	<p>The company's salt reduction programme has continued during the last year at a steady pace.</p> <p>The FSAI is pleased to see the company's undertakings for the coming year continue to target areas where salt reductions can be achieved.</p>

	<p>Cheese:</p> <ul style="list-style-type: none">• <i>Grated Cheese</i>- Based on FSAI recommendations, Supermacs has been in touch with cheese suppliers to try & achieve a target salt content of between 1.5 & 2.2% in grated cheddar. Current average levels are coming in at 1.9%• <i>Cheese Slices</i>- are manufactured with a salt content of 2.0% which has been confirmed through testing. The salt content of the Papa John's mozzarella cheese used on our pizzas will come under the Papa John's salt reduction project mentioned above.	<ul style="list-style-type: none">• Some of the company's sauce products are reduced fat products which require higher levels of salt so it may not be possible to bring all the products within the target of 1250mg/100g.	
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Name of Business/ Organisation	Achievements 2010-2011	Undertakings 2011-2012	FSAI Comments
<p>Superquinn</p>	<p>Oak Smoked Ham: Levels of sodium have been reduced to 1.0g per/100g</p> <p>Coated Poultry: <i>Southern Fried Chicken Fillet, Chicken Goujons, Part boned Breast, Thighs & Wings-</i> MSG has been removed and the sodium content has been reduced by 10%.</p>	<p>Coated Poultry: <i>Southern Fried Chicken Fillet, Chicken Goujons, Part boned Breast, Thighs & Wings-</i> a further 10% reduction is planned in addition to the 10% reduction achieved in 2010-2011</p> <p>Pre-Packed Bread and Rolls: <i>Flour Tortillas Deli-</i> Currently looking at changing supplier to reduce sodium.</p>	<p>The FSAI is pleased that Superquinn continue to support the SRP.</p> <p>However, details on undertakings given for sausages, puddings and bacon in 2009 and 2010 updates would be welcomed.</p> <p>Updates on undertakings regarding bought sandwiches with high salt fillings and processed potato products made in 2010 would also be welcomed.</p>

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<p>Topaz Energy Limited</p>	<p>General Comments:</p> <ul style="list-style-type: none"> • Salt reductions for products delivered through the company's suppliers for 2010/2011 were as follows: <ul style="list-style-type: none"> - 257 products of which 131 were new lines - 105 existing products had no salt reduction - 21 existing products had a salt reduction of 0.25%. 	<p>General Comments:</p> <ul style="list-style-type: none"> • Topaz Energy Ltd remains committed to the FSAI-SRP programme for the coming year • The company's suppliers that have an impact on the salt content of its food products are working off submitting year on year figures as follows: <ul style="list-style-type: none"> - Current list of products & salt content as of September 2011 – <i>one supplier did not meet the deadline this year for submissions</i> - Next year (September 2012) suppliers will alter the document with the then current levels of salt & report on decreases - Suppliers of the company are not currently in a position to forecast how they intend reducing salt content over the next 12 months - Furthermore, the company's product range changes frequently, which also affects a potential forecast in salt reductions. 	<p>The FSAI received extensive data on a breakdown of salt reduction across a wide range of products supplied to Topaz Energy Ltd.</p> <p>The FSAI is pleased with the steady progress being made by Topaz Energy Ltd through on-going negotiations with its suppliers to reduce salt.</p>

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<p>Tesco Ireland</p>	<p>General Comments:</p> <ul style="list-style-type: none"> Last year Tesco advised the FSAI of its increased integration between the UK and ROI businesses and the benefits for ROI as a consequence. The work in the UK continues to complement the approach taken in Ireland with both the FSA and FSAI working to a similar salt strategy. Similarly to last year Tesco Ireland is able to benefit not just from the work undertaken specifically in Ireland but also from efforts in the UK. A significant percentage of products on our shelves in Ireland are also sold in the UK with common suppliers. There are a number of new Irish suppliers producing for Tesco Ireland but also working to the same standards as in the UK Some product ranges will continue to present customer challenges, particularly in relation to sausages, which are often a different formulation in Ireland to the UK. Tesco has met all the 2010 FSA-UK targets and are well below these in many cases 	<p>General Comments:</p> <ul style="list-style-type: none"> Tesco's was one of the first companies in the UK to sign up to the UK Dept Health "Responsibility deal" on Salt. This replaces the 2012 FSA-UK position but adopts the targets per individual food categories. Work is already underway to meet these new targets and because of the work we had already put in on the 2010 targets we are 70% of the way to meeting the 2012 targets. In some areas the targets are challenging with maximum levels introduced in many food categories and we are working with other partners in the food industry to come up with technological solutions to these new maximum figures. 	<p>As in 2010, Tesco Ireland has continued to push through reductions in salt across a wide range of product categories and is to be commended for this work.</p> <p>The FSAI accepts that some of the new targets under the UK Dept Health Responsibility Deal on Salt are challenging.</p> <p>However, the FSAI hopes that Tesco will continue to reduce salt, particularly in key categories such as processed meats and bread moving forward into 2012.</p>

	<ul style="list-style-type: none">• In the case of the areas highlighted in the FSAI salt reduction programme we are ahead of the 2010 FSA-UK targets• Tesco's product development plan, working closely with the company nutritionist in the UK, continues to support the development of products within or below the guidelines set• The company has maintained its commitment to its health and wellbeing customer plan and continues to provide advice and guidance to its customers through health information leaflets, which are widely available in store as well as the increased availability and development of 'Healthy Living' products.		
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<p>Yum! Restaurants International</p> <p><i>Kentucky Fried Chicken (KFC) - UK & Ireland</i></p>	<ul style="list-style-type: none"> A further 5% salt reduction in Original Recipe breading used for in-store breading of Original Recipe pieces, whole fillet and mini fillet was achieved in January 2010 In the final stages of consumer acceptance work on further salt reduction in two other core products for launch end of 2011. 	<ul style="list-style-type: none"> Three core products are targeted for salt reduction in 2012 and for launch towards the end of the year dependent on consumer acceptability. 	<p>The FSAI is very pleased that the company has targeted 3 core products for salt reduction in 2012.</p> <p>Reductions in these products should have bigger impacts on consumer intakes than reductions in minor product lines and condiments for example.</p> <p>The FSAI acknowledges the company's continued support of its SRP and looks forward to further updates from the company during the coming year.</p>