

Salt Reduction Undertakings by the Food Industry – Update period August 2007-August 2008

UPDATED INFORMATION IN RED

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Type of Business	Organisation/ Company	Support salt reduction?	Written Undertakings and Achievements	Additional Comments on most recent update from FSAI
MANUFACTURERS				
Irish Bread Manufacturers Representative Body	Irish Bread Bakers Association (IBBA) <i>Irish Pride, Brennans, Johnston Mooney and O'Brien, Pat the Baker</i>	YES	<p>Undertaking 2004 - 2005:</p> <ul style="list-style-type: none"> - 8% (on flour weight) reduction in salt added to standard white and brown plain bread products from January 2004 - reiteration of support for FSAI and further reductions pending consumer acceptance <p>Undertaking from July 2005:</p> <ul style="list-style-type: none"> - further 2 % (on flour weight) reduction in salt added to standard white and brown bread products equals sodium levels of 0.45g/100g in the final product (from 0.5g/100g in 2003) - Standard brown and white bread account for 65% of the market - Will consider requests to reduce sodium in other bread categories <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - The current maximum level of sodium in standard white and brown pan bread products marketed by IBBA members is 0.45g/100g (equivalent to 1.14g salt/100g). - The average sodium level in standard white and brown pan bread products marketed by IBBA members is 0.42g/100g (equivalent to 1.07g salt/100g). <p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - All standard white and brown pan bread products marketed by IBBA members will be maintained at or below a maximum sodium level of 0.45g/100g (equivalent to 1.14g salt/100g) <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Salt levels maintained in white and brown standard pan bread as stated in April 2006 undertaking <p>Undertaking 2007-2008</p> <ul style="list-style-type: none"> - Salt levels will be reduced in by 10% in all remaining categories of bread, from 2006 levels before the end 2008 <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - all bread products with the exception of soda bread are within the maximum limit for sodium of 0.45g/100g bread (equivalent to 1.14g salt/100g) <p>Undertaking 2008-2009</p> <ul style="list-style-type: none"> - IBBA is meeting with FIRM funded researchers to investigate further opportunities for salt reduction. A firm undertaking for 2008-9 will be made in early September 2008 	<p>FSAI is pleased that all bread produced by members of the IBBA is now below the 0.45g sodium/100g level. IBBA have been requested to make further reductions and FSAI will await a response from IBBA in September.</p>

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Bread Manufacture	Irish Pride Bakeries (<i>also a member of the IBBA</i>)	YES	<p>Undertaking 2004, 2005 same as IBBA.</p> <p>Achievements 2005: Starting point 500mg sodium /100g in 2003. Reduced white and brown bread to a maximum of 450mg sodium /100g. This equates to at least a 10 % reduction in both White & Brown standard bread. Began packaging updated to include salt per 100g and where possible per serving.</p> <p>Achievement to April 2006: - Reduced added salt by 10% (on flour weight) in all remaining bread products. i.e. Remaining White, Brown & Wholemeal products, Rustic Breads, Multigrain Breads, Farmhouse Breads and all Burger Buns and Soft Rolls. - Launched Healthy White: a functional bread which has a sodium content of 300mg/100g. (40% reduction on 2003 figures)</p> <p>Undertaking for 2006 – 2007: Review our outsourced product business with suppliers to determine if reductions are possible in these product types.</p> <p>Undertaking 2007-2010 - will be in line with IBBA undertakings</p>	.See IBBA entry
Bread Manufacturer	Cuisine de France (IAWS)	YES	<p>Achievements in 2004-2005: - Salt levels reduced by 10% in Irish manufactured breads and high volume imported breads</p> <p>Undertaking for April 2006-2007: - salt levels will be reduced by a further 8% in Irish manufactured breads and high volume imported breads</p> <p>Achievements 2006-2007 - Salt levels on course to reduce by 8% as per undertaking of 2006 for Irish manufactured breads and high volume imported breads</p> <p>Undertaking 2007-2010 - salt levels will be reduced gradually over the coming years with a target of reaching an average of 1.1g salt per 100g bread product in Irish manufactured breads and high volume imported breads <i>Note:</i> The average 1.1g salt target is dependent on all further salt reduced product passing internal shelf life and product quality tests at each salt reduction stage.</p> <p>Achievements 2007-2008 - Majority of all end of 2007 salt targets submitted to FSAI were reached or surpassed and the average salt level in CdF bread manufactured in ROI and high volume imported breads is currently 488mg sodium/100g (1240mg salt per 100g product). Salt reduction programme on target to meet undertaking of 1100mg salt average per 100g product by 2010</p>	FSAI is please to see that progress is being made towards the agreed target.
Bread manufacturer	Jinny's Bakery		<p>Achievements 2007-2008 - Salt content in bread reduced - Salt removed from scone mix</p> <p>Undertaking 2008-2010 - Will trial sodium reduction in soda bread - Having salt reductions verified by sampling - Will report quantified salt reductions when available</p>	FSAI is please that Jinny's Bakery has joined the salt reduction programme and has already reduced the salt in their breads substantially.
Bread Manufacturer	Kylemore Foods Group Ltd		<p>Undertaking from 2004: - 5% (on flour weight) salt reduction in all par-baked white French bread to achieve 1.3-1.4g salt/100g par-baked bread. - commitment to further reductions</p> <p>Undertaking from January 2005:</p>	FSAI hopes that Kylemore is still committed to the salt reduction programme and we hope to receive correspondence in the near future

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	Kylemore Foods Group Ltd continued		<ul style="list-style-type: none"> - Further 1.6% (on flour weight) salt reduction in all par-baked white French bread to achieve 1.2-1.3g salt/100g par-baked bread. - commitment to further reductions <p>Undertaking from Mid 2005 – 2006</p> <ul style="list-style-type: none"> - commitment to further salt reductions to coincide with our sole customer (Cuisine de France) recommendation to achieve 1.5g salt/100g flour. This approximates to sodium levels between 0.35 – 0.4 g/100g. <p>Undertaking from 2006-2008</p> <ul style="list-style-type: none"> - Further 3% (on flour weight) reduction in salt in all par-baked white bread to achieve 1-1.2g salt/100g par-baked bread. - Possible further 2.5-2.9% (on flour weight) reduction in salt in all par-baked white bread to achieve <= 1g salt/100g par-baked bread - Commitment to further reductions <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - No update received 	
Bread Manufacturer	Allied Bakeries Ireland (Northern Ireland)	YES	<p>Achievements prior to 2004:</p> <ul style="list-style-type: none"> - 12.5% salt reduction in 1980's - 10% salt reduction in 2000 <p>Achievements in 2004:</p> <ul style="list-style-type: none"> - 5% salt reduction in 2004 in line with Federation of Bakers commitments - Reduction in salt of 25% in Burgen Soya & Linseed Bread - 20% reduction in salt in Kingsmill Wholemeal and Kingsmill White <p>Undertaking from 2005:</p> <ul style="list-style-type: none"> - Further salt reductions in certain breads planned for Autumn 2005 <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Salt reduced in Allinson branded bread by further 5.6% to 7.6% - Salt reduced in Kingsmill Gold White Bread by a further 8% <p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - Reiteration of commitment to continued, practical salt reductions over a time frame to avoid customer alienation <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Member of the UK Federation of Bakers (FOB) with a target of 1.1g salt per 100g bread by 2010 - FOB achievement (including Allied Bakeries data) – weighted sales average of 0.47g sodium/100g (1.19g salt/100g) for white bread; 0.45g sodium/100g (1.14g salt/100g) for brown bread and 0.44g/100g (1.12g salt /100g) for wholemeal bread. (note this is an industry average across UK bakers rather than specific for Allied Bakeries) <p>Undertaking 2007 -2010</p> <ul style="list-style-type: none"> - salt reduction in line with UK federation of bakers with a 1.1g salt /100g bread target <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - FOB achievement (including Allied Bakeries data) – weighted sales average of 0.44g sodium/100g (1.12g salt/100g) for white bread; 0.44g sodium/100g (1.12g salt/100g) for brown bread and 0.43g/100g (1.1g salt /100g) for wholemeal bread. (note this is an industry average across UK bakers rather than specific for Allied Bakeries) 	FSAI notes that no company specific data was provided as requested in 2007 but that progress is being made by the Federation of Bakers members as a whole.
Bread Manufacturer	Stapletons of Roscrea	YES	<p>Undertaking from 2004:</p> <ul style="list-style-type: none"> 5% reduction in salt in bread by end 2004 <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Current salt levels in brown and white bread are 1.4g/100g (0.551g sodium/100g) 	FSAI is grateful for the support of Stapletons but notes with regret that sodium reductions have not

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	Stapletons of Roscrea continued		<p>Undertaking from April 2006: - To reduce salt levels to 1g/100g (0.394g sodium/100g) over a 12 month period</p> <p>Achievements 2006-2007 - Extensive testing of bread undertaken following FSAI survey average sodium levels in bread as follows: White (0.513g/100g); Brown (0.504g/100g); Wholemeal (360g/100g); Wholegrain (0.375g/100g); White batch (0.487g/100g); Brown soda (702g/100g)</p> <p>Achievements 2007-2008 - No change in average sodium levels of breads notified in 2007. However, a multi-seeded brown loaf is being introduced later in 2008 with a sodium level of just 0.402g/100g</p>	been made in core bread products. The FSAI requests that all bread products are brought below 0.45g/100g before Aug 2009 and below at least 0.43g sodium/100g before Aug 2010.
Bread Manufacturer	M ^c Cambridge Limited	YES	<p>Achievements to 2005: - Salt reductions in whole wheat brown bread require reduction in sodium bicarbonate and sodium chloride. - Sodium levels reduced by 22% by end 2004 - Sodium levels reduced a further 13% in first half 2005</p> <p>Undertaking from 2005: - Commitment to keep reducing sodium without compromising flavour.</p> <p>Achievements to April 2006: - Sodium level reduced from 566mg/100g to 472 mg/100g (16% reduction)</p> <p>Undertaking 2006-2010 - No further sodium reductions can be made without compromising the distinctive impact on the palate and the flavour of the traditional soda bread recipe. - Monitoring of sodium levels in product is ongoing</p> <p>Achievements 2007-2008 - Low sodium levels maintained in soda bread</p>	<p>-FSAI has welcomed the achievements made by this company. -Soda bread is a difficult category for sodium reduction and the problems with further reductions are accepted. -The levels of sodium reduction achieved by this company are already sufficient and the sodium content of their product is well below the category average</p>
Bread Manufacturer	James Kelly and Son, Wexford		<p>Undertaking from 2004: 10% reduction in salt in bread by end 2004</p> <p>Achievements to April 2006: Salt was reduced from 2g/100g to 1.4g/100g but due to technical problems is now at 1.8g/100g (0.708g sodium/100g)</p> <p>Achievements 2007-2008 - No update received</p>	No update submitted for last 2 years. Presumed to no longer be a part of the salt reduction programme
Bread Manufacturer	Neville's Bakery, Dublin	YES	<p>Undertaking from 2004: - 5% (on flour weight) reduction in salt added to standard white and brown plain bread products in March 2004</p> <p>Undertaking from 2005: - further 5% (on flour weight) reduction in salt added to standard white and brown plain bread products from end February 2005 - future reductions will be in line with IBBA commitments</p> <p>Achievements to April 2006: - 10% reduction in salt added to standard plain white and brown pan products. - 10% reduction in salt in other pan products which are manufactured by Neville's - Reduction of salt corresponds to approx 0.45g/100g sodium or below.</p> <p>Undertaking from 2006: - Neville's will continue with the 10% reduction in salt that has been achieved and work in line with the IBBA commitments.</p> <p>Achievements 2006-2007</p>	FSAI is pleased to see further reductions in salt to levels that now meet the FSA(UK) target for 2010. FSAI commends Neville's Bakery for achieving this reduction. If possible FSAI would like to see this target achieved by 2009 in all bread produced by this company.

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	Neville's Bakery, Dublin continued		- No further salt reductions in line with 2006 undertaking to work in line with IBBA commitments. Undertaking 2007-2008 - Salt reductions will follow IBBA commitments Achievements 2007-2008 - 5% reduction in added salt in all pan bread products (13 products- a total of 15% reduction on 2004 levels). Therefore current maximum level of sodium in pan breads is 0.44g/100g (1.1g salt/100g)	
Bread Manufacturer	O'Donohue's Bakery (Tullamore)	YES	Achievements 2007-2008 Current level of sodium in white pan bread is 0.6g/100g (1.52g salt/100g) and brown bread 0.62g sodium/100g (1.57g salt/100g) Undertaking 2008-2010 White and brown pan bread target 1.3g salt/100g by 2009 and 1.1g salt/100g by 2010 pending technical constraints and consumer acceptance. Will consider further salt reductions in other bread categories after 2010	FSAI is please to see commitment to such an ambitious programme. To help consumer acceptance FSAI suggests breaking the programme down into 6 monthly reductions.
Meat Products Manufacturers Representative Body	Food and Drink Industry Ireland, IBEC (FDII) meat sector group: <i>Dawn Farms;</i> <i>Breeo Foods (formerly Dairygol);</i> <i>Kepak Convenience Foods;</i> <i>Kerry Foods;</i> <i>AIBP;</i> <i>Granby Ltd;</i> <i>Rosderra Irish Meats;</i> <i>Dawn Pork and Bacon</i>	YES	Undertaking from 2005: - All individual products from these manufacturers which fall into the food categories below will be at or below the following sodium concentrations by end 2005 <ul style="list-style-type: none"> • Bacon at or below 1.3g sodium/100g • Sausages, at or below 0.88g sodium /100g • Cooked ham, at or below 0.99g sodium /100g • Gammon steaks, at or below 1.08g sodium /100g • Puddings, at or below 0.87g sodium /100g • Burgers, at or below 0.5g sodium /100g - Issue of sodium nitrates/sodium nitrite reduction can progress following agreement in EU legislation discussions - No detailed future plans submitted other than a commitment to further reductions Achievements to April 2006 - The targets for all products stated in the 2005 Undertaking have been achieved by all members. - the levels are below the target levels published by FSA(UK) for 2010 Undertaking from April 2006 - Target average sodium levels in bacon need to be raised from 1.3g to 1.4g/100g in line with ACMSF (UK) recommendations - Sausages sodium level will be reduced to 0.75g sodium/100g by June 2007 Achievements 2006-2007 - Bacon – At or below an average of 1.3g sodium/100g - Sausages – some manufacturers have achieved the target of max 0.75g sodium /100g, however some members have still to achieve this target. Undertakings from 2007-2010 - All members to meet target of 0.75g sodium/100g in sausages - FSAI target of 0.4g sodium/100g adopted for raw burgers - New targets for cooked burgers to be set - FSAI target of 0.6g sodium/100g adopted for puddings - Ham/cured meats an average target of 1g sodium /100g adopted rather than FSAI target of maximum 1g sodium /100g - data will be sent to FSAI to justify this. Achievements 2007-2008 - Burgers – have reached the 0.4g sodium/100g target proposed by FSAI for 2010	FSAI is please to see progress in this important category and notes the low sodium levels achieved in Burgers. FSAI needs updated industry figures on current average and maximum sodium levels in each committed category. On targets, the FSAI wants the industry to adopt a maximum target for rashers of 1.3g sodium/100g for reasons previously communicated to the Meat Sector Group.

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	FDII meat sector group: continued		<ul style="list-style-type: none"> - Cooked burgers – have reached the target of 0.6g sodium/100g proposed by FSAI for 2010 - Sausages – Current maximum figure is 0.78g sodium/100g and “healthy option” sausages launched on the market with lower salt levels. - other meat categories are on course to meet targets before of during 2010 <p>Undertakings from 2007-2010</p> <ul style="list-style-type: none"> - As reported previously plus: <ul style="list-style-type: none"> Rashers – average 1.3g sodium/100g by 2010 ; Cooked uncured meats – 0.6g sodium/100g (will be reviewed pending FSAI clarification) 	
Meat Products manufacturer representative body	Associated Craft Butchers of Ireland (ACBI)	YES	<p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - ACBI will begin to put together a strategy to promote the FSAI salt reduction targets for meat products to its members which include small independent butchers and some smaller meat products factories. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - no update received 	FSAI hopes that the ACBI remain committed to promoting the salt reduction programme to its members
Meat Products Manufacturer	Kerry Foods (<i>also a member of the FDII meat sector group</i>)	YES	<p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Branded sausages sodium reduced to 0.88g/100g - 10% sodium reduction in branded bacon and turkey rashers now at or below 1.4g sodium/100g (average) - Cooked cured meat products are at or below 1g sodium/100g (average) <p>Undertakings from 2006:</p> <ul style="list-style-type: none"> - Sodium reduction in branded sausages to 0.8g/100g by end 2006. Further reductions planned subject to evaluation <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Branded sausages – sodium levels reduced to 0.8g/100g - ‘Eat Healthy’ sausages have a sodium level of 0.56g/100g - Branded rashers – 10% salt reduction. The range of bacon and turkey rashers are at or below 1.3g sodium per 100g (average) - Cooked cured meat products are at or below 1g of sodium/100g (average) <p>Undertaking 2007-2008</p> <ul style="list-style-type: none"> - Branded sausages planned reduction to 0.7g sodium /100g by end 2007 - Further sodium reduction plans for sausages will be evaluated. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Branded sausages – sodium levels reduced to 0.75g/100g but flavour perception issues have prevented further reductions this year. <p>Undertakings 2007-2008</p> <ul style="list-style-type: none"> - In line with FDII meat sector group commitments above 	FSAI appreciates this separate report from Kerry Foods because of their major place in the market.
Meat Products Manufacturer and Distributor	Carroll Cuisine (IAWS)	YES	<p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - All branded cured meats (except one) are below 1g sodium/100g <p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - Lower the salt content of the one remaining cured meat product by September 2007 - Develop a salt reduction strategy for other products based on the FSA(UK) salt reduction targets - From September 2007 start salt reduction trials beginning with the product categories which require the greatest salt reduction to meet the FSA(UK) targets - Submit yearly progress to FSAI <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Salt reduction programme established and trials underway beginning with categories that most require salt reduction. To achieve FSA(UK) / FSAI targets by 2010. 	FSAI is of the opinion that Carroll Cuisine has exceeded all expectations in the extent of its salt reduction programme which covers meat, cheese, fat spreads, ready meals, soups, sandwiches, sauces and miscellaneous other products. Great progress has been made in the meat products area captured

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	Carroll Cuisine (IAWS) Continued		<ul style="list-style-type: none"> - Cooked Bacon: Streaky at or below 1.8g sodium /100g (18% reduction), back bacon – at or below 1.6g sodium/100g (16% reduction) – <i>NOTE cooked bacon has higher sodium levels than raw bacon due to water loss.</i> - Ham & cured meats: 7 of 9 products at or below FSAI target 1g sodium/100g - Sausages: below 0.7g sodium/100g - cooked uncured meats: 2 or 13 products at FSAI target of 0.6g sodium/100g 10 of 13 products at or below 0.7g sodium/100g - Burgers & kebabs: 1 of 3 products at FSAI target 0.4g sodium /100g - Coated Poultry; 7 of 17 products at or below FSA(UK) targets - Puddings: Black at or below 0.75g sodium/100g (34% reduction), White at or below 0.67g sodium/100g (32% reduction) 	here (see other entries for this company)
Meat products Manufacturer	Breeo foods ltd. (formerly Dairygold)	YES	<p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - Also see FDII meat sector group undertakings - Rashers 1.4g sodium/100g by 2007 1.3g sodium/100g by 2010 - Sausages 0.75g sodium/100g by 2007 0.55g sodium/100g by 2010 - Gammon 0.87g sodium/100g by 2007 0.6g sodium/100g by 2010 - Ham 1.0g sodium/100g by 2007 1.0g sodium/100g by 2010 - Puddings 0.87g sodium/100g by 2007 0.6g sodium/100g by 2010 <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Rashers 12 of 12 products below 1.2g sodium/100g - Sausages 2 of 7 products below 2010 target, 1 of 7 between 2007 and 2010 targets, 4 of 7 below 0.85g sodium/100g - Puddings 6 of 8 products below 2007 target 2 products below 0.95g sodium/100g - Ham 19 of 19 products at or below 2010 targets 	FSAI acknowledges that Breeo Foods are compliant with FSAI targets in many meat products with good progress in other categories. The programme is very comprehensive and is ongoing.
Meat Products manufacturer	Olhausen Ltd	YES	<p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - Continue research into salt reduction of sausages whilst maintaining the balance between shelf-life and flavour. - The FSAI target for sausages of maximum 0.55g sodium /100g has been noted and will be worked towards. - Plans and achievements will be forwarded to FSAI later in 2007 <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Pork sausages - 22% reduction to 0.97g sodium/100g - Pale rashers – 24% reduction to 1g sodium/100g 	FSAI is please to see progress in sausages and rashers and notes plans for further trials and issues concerning flavour perception.
Meat Products manufacturer	Clonakilty food Co.	YES	<p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Bacon Rashers – 0.9g sodium/100g (dry cure) below FSAI target; 1.9g sodium/100g (Oak Smoked) - Puddings – 0.6g sodium/100g (black); 0.5g sodium/100g (white) both at or below FSAI target - Sausages – 0.8g sodium/100g (all types) <p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - FSAI salt reduction targets for meat products adopted - Trials on salt reduction in rashers to be planned and conducted based on specification and shelf-life - Trials on salt reduction in sausages to be planned and conducted based on specification and shelf-life (critical because current shelf life from manufacture is only 11 days) <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - No update received 	FSAI hopes that Clonakilty is still committed to the salt reductions indicated in its 2007 submission

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Meat Products manufacturer	Brady Family Ltd.	YES	<p>Achievement 2006-2007</p> <ul style="list-style-type: none"> - All ham products are compliant with FSAI target of maximum 1g sodium/100g <p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - Continued weekly monitoring of salt content of ham. Trend analysis and action taken to maintain FSAI target. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Salt analysis complete, ham average sodium level 0.87g/100g is 13% below FSAI target 	FSAI accepts that there will be no further salt reductions in Brady family ham.
Meat Products manufacturer	Rudd's Fine Foods	YES	<p>Achievement 2006-2007</p> <ul style="list-style-type: none"> - Cooked Ham – all of 5 products below 1g sodium /100g. Reduced sodium ham 0.71g sodium /100g. All products below FSAI targets - Dry Cure Rashers – sodium content 1g/100g. All products below FSAI targets - Sausages – sodium content 0.7g/100g - Puddings – sodium content 1.2g/100g <p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - a review of the salt content of sausages and puddings against FSAI targets will be undertaken <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Sausages at average 0.63g sodium/100g (FSAI 2010 target 0.55g sodium/100g) - Puddings at average 0.9g sodium/100g (FSAI 2010 target 0.6g sodium/100g) - Cooked ham at average 0.81g sodium/100g (below FSAI 2010 target 1.0g sodium/100g) - Cooked beef at average 0.98g sodium/100g (FSAI 2010 target 0.6g sodium/100g) 	FSAI is glad to see progress being made and notes that future work will concentrate on puddings and sausages.
Breakfast Cereal Manufacturers Representative Body	Irish Breakfast Cereals Association (IBCA): <i>Kellogg's, Nestlé Cereals, Weetabix, Flahavans.</i>	YES	<p>Undertaking from 2005:</p> <ul style="list-style-type: none"> - Since 1998, IBCA has reduced salt in breakfast cereal by 20% on a weighted portfolio basis - A further 10% salt reduction on a weighted portfolio basis will be attempted by end 2005 subject to consumer preference - Further reductions will be undertaken in future as soon as consumer taste preferences allow. Reductions will be gradual allowing consumers to adjust to the changing taste profiles. <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - The further commitment of a 10% salt reduction on a weighted portfolio basis was achieved <p>Undertakings from April 2006:</p> <ul style="list-style-type: none"> - will continue salt reductions where feasible and subject to consumer acceptance - Aware of the FSA(UK) targets 0.3g sodium/100g on average by 2010 as an extremely challenging long term goal <p>Achievement 2006-2007</p> <ul style="list-style-type: none"> - Average salt reduction of products on a sales weighted portfolio basis between 1998 and 2007 has increased to a total of 39% <p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - will continue salt reductions where technically feasible and subject to continued consumer acceptance <p>Achievement 2007-2008</p> <ul style="list-style-type: none"> - Further average salt reductions across sales weighted portfolio achieved. <p>Undertaking 2008-2010</p> <ul style="list-style-type: none"> - In addition to earlier undertakings the IBCA will look into salt reductions in certain children's brands of cereal as outlined in correspondence with FSAI 	FSAI welcomes the commitment to look at salt reductions in certain children's cereal. FSAI awaits quantification of average salt reductions which are due later in the year

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Breakfast Cereal Manufacturer	Kellogg's (<i>also a member of the IBCA</i>)	YES	<p>Achievements in 1998-2002:</p> <ul style="list-style-type: none"> - branded breakfast cereal industry (UK) reduced salt content of products by average 22% e.g. for Kellogg's brands - 40% salt reduction in rice based brands from 2000 - 10% salt reduction in cornflake based foods from 2000 <p>Achievements to 2003:</p> <ul style="list-style-type: none"> - further 5% salt reduction in cornflake based foods from 1st Aug 2003 - salt free cereals on market 'Raisin Wheats' and 'Frosted Wheats' <p>Undertaking from 2004:</p> <ul style="list-style-type: none"> - average sodium level weighted for sales of Kellogg's breakfast cereals will be reduced by a further 10% by end 2005 subject to taste testing from 0.72g sodium/100g to 0.65g sodium /100g (<i>Note: by this calculation method a salt reduction in a high selling brand will reduce the average sodium content of the breakfast cereal portfolio by a greater amount than the same magnitude salt reduction in a low selling brand</i>) <p>Undertaking from 2005: (Note: also tied into the IBCA plans)</p> <ul style="list-style-type: none"> - Introduction of Guideline Daily Amount (GDA) indicators on packs of Kellogg's cereal introducing open labelling of salt content per serving - 25% reduction in salt content of cornflakes and cornflake derived varieties. 0.55g salt per serving of Cornflakes. 0.35g salt per serving of Frosties - No added salt cereal brands have been launched e.g. Kashi, Tiger Power - Further reductions on brands will be announced in 2006 subject to consumer preference. - No detailed long term plans available other than an ongoing commitment to salt reductions. <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - The 2005 and 2004 undertakings have been achieved. - At the end of 2005 the sales weighted sodium level in Kellogg's brands was 0.64g/100g representing a 11% reduction in salt since the end 2003 and a 30% reduction in salt since 1998. - salt in 'Just Right' brand has also been reduced by 25% <p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - No detailed long term plans available other than an ongoing commitment to salt reductions. 	No separate update submitted this year but it is acknowledged that Kellogg's undertakings are included in those of the IBCA
Soups and Sauces Manufacturers Representative Body	Irish Soups and Sauces Association (ISSA): <i>Premier Foods, Unilever Ireland</i>	YES	<p>Undertaking for 2004 / 2005:</p> <ul style="list-style-type: none"> - Average reduction in salt of 10% across Irish manufactured soup and sauce products (based on volumes sold) by end 2005. - Reformulated products will be lower salt than previous version - All new products will have lower than average salt content <p>Achievements to July 2005:</p> <ul style="list-style-type: none"> - Mean average reductions of both companies progress <ul style="list-style-type: none"> - Dried soup: 10% salt reduction based on volume sold - Wet/ambient soups: N/A - Wet/chilled soups: N/A - Wet/ambient sauces: already reduced by 10% in line with UK colleagues – no Irish produced wet ambient sauces - Dried sauces: 10.12% salt reduction based on volumes sold - ISSA open to further reductions following talks with FSAI <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Companies in the ISSA have achieved an average reduction in salt of 10% across Irish manufactured soup and sauce products (based on volumes sold) - Wet sauces on the Irish market manufactured in UK now have on average 11% less salt than in 	<p>FSAI is pleased that salt reductions in soups remain a commitment of the ISSA even though manufacturing of these products is no longer undertaken in Ireland.</p> <p>The ISSA is advised to present FSAI with average and maximum sodium levels for the categories of products identified, on a yearly basis up to 2010.</p>

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	Irish Soups and Sauces Association continued		<p>2004</p> <p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - A further 5% average salt reduction based on volumes sold across Irish manufactured dry sauces and meal makers by mid-2007 - Not in a position to fix firm targets for soup but will update FSAI soon - reformulated varieties will be lower in salt than recipes it replaces - all new products will have lower than average salt content <p>Achievement 2006-2007</p> <ul style="list-style-type: none"> - 5% average salt reduction based on volumes sold across Irish manufactured dry sauces and meal makers. <p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - Plans for further salt reductions will be formulated during September 2007 - General commitments as previously stated <p>Undertakings 2008-2010</p> <ul style="list-style-type: none"> - 13% sodium reduction in dry soups (total reduction 2005-2010 will be 25%) - 13% sodium reduction in instant soups (total reduction 2005-2010 will be 16%) - 7% sodium reduction in wet soups (total reduction 2005-2010 will be 7%) - Dry sauces and meal makers (total reduction 2005-2008 will be 10.5%) - Wet sauces (total reduction 2003-2010 will be 13%) 	
Soup manufacturer	Premier Foods (formerly Campbell/Erin foods)	YES	<p>Achievements 2006</p> <ul style="list-style-type: none"> - Salt reduced in Homestead soups (oxtail, farmhouse vegetable and thick country vegetable) by between 9.3 and 10.1%. New salt levels for dry mix are 13.9g/100g, 7.5g/100g and 9.1g/100g for the respective varieties. <p>Undertaking 2007</p> <ul style="list-style-type: none"> - see Soups and Sauce manufacturers update above 	See ISSA entry above
Distributor of soups, ready-meals, meal sauces, table sauces and condiments,	Carroll Cuisine (IAWS)	YES	<p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - Develop a salt reduction strategy for other products based on the FSA(UK) salt reduction targets - From September 2007 start salt reduction trials beginning with the product categories which require the greatest salt reduction to meet the FSA(UK) targets - Submit yearly progress to FSAI <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Soups: 3 of 9 products at or below FSA(UK) target of 0.25g sodium/100g - Ready-meals: <ul style="list-style-type: none"> - Chinese, Thai & Indian (without accompaniments) 3 of 10 products at FSA(UK) target of 0.4g sodium/100g remaining products all below 0.7g sodium/100g - Chinese, Thai & Indian (with accompaniments) 1 of 4 products at FSA(UK) target of 0.3g sodium/100g remaining products all below 0.33g sodium/100g - Italian, traditional, others (with accompaniments) 5 of 14 products at FSA(UK) target of 0.25g sodium/100g remaining products except 1 all below 0.38g sodium/100g - Italian, traditional, others (without accompaniments) 5 of 17 products at FSA(UK) target of 0.3g sodium/100g remaining products except 1 all below 0.59g sodium/100g - Table sauces and condiments retail various: 16 of 21 at or below relevant FSA(UK) targets 	FSAI is of the opinion that Carroll Cuisine has exceeded all expectations in the extent of its salt reduction programme which covers meat, cheese, fat spreads, ready meals, soups, sandwiches, sauces and miscellaneous other products.
Manufacturer of Wet and Dried Soups, Canned Beans and	Heinz	YES	<p>Undertaking 2004 – 2010</p> <ul style="list-style-type: none"> - Heinz has been working on salt reduction with the Food Standards Agency (FSA,UK) since 1998 but started reformulation work in 1986. - Stepwise reduction in salt in all product categories as follows: <ul style="list-style-type: none"> - 140% of FSA (UK) salt limit by age group by end 2004 	The active salt reduction programme continues in Heinz and the FSAI commends the visible commitment to salt reduction that

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Spaghetti, Pasta Meals, Bean Meals, Noodles, Frozen Ready Meals, Snacks and Pizzas	Heinz continued		<ul style="list-style-type: none"> - 120% of FSA (UK) salt limit by age group by end 2005 Aim to comply with revised FSA (UK) salt limits by end 2010 - New labelling of products to openly express salt equivalents in comparison to salt targets within dietary information panel from 2004. Achievements to April 2006: - The salt reduction undertakings in all categories in line with meeting 120% of the FSA(UK) salt limits have been achieved - There are variations by product category e.g. pasta range is within FSA(UK) target following in excess of 30% sodium reduction - Most Heinz Weight Watchers products are within targets - Beans ahead of original FSA target but marginally outside revised FSA target Achievements 2006-2007 - Tomato Ketchup 'reduced sugar and salt variety' – 30% salt reduction from standard variety (within FSA(UK) category target of 0.8g sodium /100g) - Baked Bean variants – 'Mean Beanz' launched all within FSA(UK) category target (0.3g sodium/100g) - Weight Watchers dried soups are within FSA(UK) category target average (range average 0.21g sodium/100g) - Introduction of Back of Pack Guideline Daily Amount labelling including salt across Heinz product range where label space is not an issue. Achievements 2007-2008 - Tomato Ketchup Variants – 'with a twist' was launched – all within FSA(UK) category target of 0.8g sodium/100g - Brown sauce – reduced salt variant launched with 25% less salt sodium content below 0.65g/100g - Baked beans – variants with HP sauce and Worcestershire sauce launched with sodium below FSA(UK) category target of 0.3g/100g - Baked beans with accompaniments - launched 3 children's products all with 40% lower sodium than FSA(UK) category target of 0.25g sodium/100g - Spaghetti in tomato sauce- sodium reduced from 0.24g/100g to 0.2g/100g - Spaghetti in tomato sauce – weight watchers variety with parsley sodium reduced from 0.42g/100g to 0.2g/100g - Mayonnaise – launched flavoured range "Deli mayonnaise" with less sodium than FSA(UK) category target of 0.6g/100g - included back of pack GDA labelling including salt across the Heinz product range where label space allowed. Undertaking Update 2008 -2010 - In addition to undertakings above: <ul style="list-style-type: none"> - Baked beans ahead of original FSA(UK) target but marginally outside revised target – will be brought into compliance by 2010 	is being made by this company.
Manufacturer of Fresh Soups	Glanbia Consumer Foods (Brand: Avonmore)	YES	<ul style="list-style-type: none"> Achievements prior to 2004: -Labelling: Avonmore soups were labelled with sodium values per 100g and per serving for greater clarity for consumer. Achievements for 2004/2005 - Stepwise reduction in salt across the Avonmore Soup range: <ul style="list-style-type: none"> - Avonmore Standard Soups 15% reduction of added Salt across range, implemented in Sept 05. - Avonmore Low Fat Soups 	Glanbia has achieved a lot in a short time with 85% of soups below 0.6g salt/100g and plans for further reductions. The FSAI is pleased to see such a commitment.

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	Glanbia Consumer Foods continued		<p>20% reduction of added Salt across range, implemented in Sept 05.</p> <p>- Labelling: Salt values per 100g and per serving were added to all Avonmore soups Implemented in Sept 05.</p> <p>Undertakings from April 2006</p> <ul style="list-style-type: none"> - Ongoing commitment to review sodium across existing products with a view to reformulating, where possible, without affecting product quality or taste. - Ongoing commitment to use minimum sodium in new product launches. <p>Achievements 2006-2007</p> <p><i>Avonmore Standard Soups launch in Autumn 2007</i></p> <ul style="list-style-type: none"> - Further 1.3% to 14.8% salt reduction across range. Salt content now ranges from 0.62g salt/100g to 0.9g salt/100g. <p><i>Avonmore Low Fat Soups launch in Autumn 2007</i></p> <ul style="list-style-type: none"> - Further 1.7% to 16.2% salt reduction across range. Salt content now ranges from 0.57g salt/100g to 0.63g salt/100g <p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - Ongoing commitment to review sodium across existing products with a view to reformulating, where possible, without affecting product quality or taste. <p>Achievements 2007-2008</p> <p><i>Avonmore Soup</i></p> <ul style="list-style-type: none"> - Further 3% to 20% salt reduction across range. Average salt content is now 0.6g/100g <p><i>Avonmore Low Fat Soup</i></p> <ul style="list-style-type: none"> - Further 4.8% salt reduction across range. Average salt content is now 0.58g/100g <p><i>Avonmore "Fresh Fare" relaunched as Avonmore "Chunky Soup" in 2008</i></p> <ul style="list-style-type: none"> - 5.4%-7.7% salt reduction across range. Average salt content is 0.61g/100g <p>FSA(UK) Target of 0.6g salt/100g has been achieved across 85% of products in the Avonmore soup range</p> <p>Undertakings 2008-2010</p> <ul style="list-style-type: none"> - work in progress to achieve FSA(UK) target across 100% of products in the soup range - ongoing commitment to reduce sodium even further across entire range without affecting product quality and taste - ongoing commitment to keep sodium levels to a minimum on any new products launched. 	
Snack Food Manufacturer	Tayto (Now part of Largo Food Exports – see that entry)	YES	<p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Sodium reduced below 0.9g/100g in two snack products, Chipsticks and Treble Crunch. The other 6 snack products have not yet achieved consumer acceptance. - 58.3% of all targeted crisp/snack products with sodium below 0.9g/100g have been reduced by a further 15%. This includes Tayto Cheese & Onion and Tayto and King salt & vinegar varieties - 99.5% of all products sold now have sodium labelling. Remaining product lines are being re-launched and will include declaration of sodium on new packaging - Currently redesigning Tayto and King crisp packaging which will include 'salt equivalent' labelling. Snack product range will follow - Tayto Occasions Cheese & Onion and Tayto Occasions Thai sweet chilli products launched with less than 0.6g sodium/100g 	Tayto entry now in Largo foods following buy out
Snack Foods Manufacturer	PepsiCo (Walkers)	YES	<p>Undertaking 2005-2010</p> <ul style="list-style-type: none"> - Ongoing commitment to use minimum sodium in new product launches - Ongoing commitment to review sodium across existing products with a view to reformulating where technically possible and commercially viable 	FSAI acknowledges the extensive sodium reductions achieved by Pepsico (Walkers) and is please to

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	PepsiCo (Walkers) continued		<ul style="list-style-type: none"> - Labelling – phased introduction of GDA labelling on pack plus ‘salt equivalents’ labelling since 2005 - Labelling – phased introduction of GDA-based “signpost” labelling starting February 2006 <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Re-launched Walkers potato Heads range with 16-28% less sodium (0.4-0.48g/100g): October 2005 - Introduced an unsalted, unflavoured crisp to the Potato Heads range (no added sodium) - Re-launched Walkers standard crisps with 25% less sodium (excluding Ready Salted which was already lower in salt) – now contains 0.5-0.6g/100g; 0.9g/100g for salt & vinegar: February 2006 <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Launched Walkers Baked (0.5-0.6g sodium/100g; 1g sodium/100g for salt & vinegar) - Re-launched Quavers with up to 25-51% less sodium (25% in cheese Quavers, now 1.06g sodium/100g) - Re-launched Monster Munch with 43-53% less sodium (now contain 0.61-0.67g sodium/100g) - Re-launched Wotsits with 25-42% less sodium (now contain 0.76-0.78g sodium/100g) - Re-launched French Fries with 51-58% less sodium (now contain 0.87-1.0g sodium/100g) - Re-launched Squares with 25-46% less sodium (now contain 0.59-0.88g sodium/100g) - Re-launched Sensations crisps with 42-47% less sodium (now contain 0.66-0.79g sodium/100g) - Re-launched Doritos Sizzling Barbecue and Extreme Chilli Heatwave flavours with 25% and 47% less sodium (now contain 0.75 and 0.54g sodium/100g) - Launched new Flavours of Walkers Lights (levels in total current range include Cheese & Onion reformulated in 2006 are now 0.4-0.6g sodium/100g) - Launched Sensations Corn Chips (0.6-0.8g sodium/100g) <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Following sodium reductions of between 25 and 58% across the product range in recent years, work to review further sodium reductions is ongoing. 	have a commitment that further reductions are being researched.
Snack Foods Manufacturer	KP Ireland Ltd(<i>Robt Roberts Ltd</i>)	YES	<p>Undertaking 2005-2009 (updated 2008)</p> <ul style="list-style-type: none"> - Plan to reduce the amount of sodium consumed via our snacks by an average of 18% by volume by end 2009. <p>End targets:</p> <ul style="list-style-type: none"> - Pickled Onion Meanies: 21.9% reduction, from 1.6g/100g to 1.3g/100g = 0.3g sodium per 19g pack, 0.3g sodium 25g pack, 0.4g sodium per 32g pack. - Prawn Cocktail Skips: 7.7% reduction, from 1.3g/100g to 1.2g/100g = 0.2g sodium per 17g pack, 0.2g sodium per 19g pack. - Bacon Rancheros: 15% reduction, from 2.0g/ 100g to 1.7g/100g = 0.3g sodium per 20g pack. - Bacon Bear: 28.6% reduction, from 1.4g/100g to 1.0g/100g = 0.2g sodium per 20g pack. - Prawn Cocktail Crunchies: 32% reduction from 2.5g/100g to 1.7g/100g = 0.4g sodium per 21g pack. - Salted Popcorn: 0.1g sodium per 11g pack, 0.3g sodium per 40g pack. <ul style="list-style-type: none"> - Salt/ Sodium reductions will be gradual and sustained throughout the programme. - Products that are reformulated or replaced will be replaced by lower sodium alternatives. - All snacks are labeled with Big 8 nutritional information including sodium. 	FSAI welcomes the continued progress to reduce salt in KP snacks. We are also grateful for the update with full declaration of salt contents. FSAI also notes that a similar salt reduction programme is underway in KP Food UK (owned by United Biscuits) which affects KP branded products sold in Ireland and manufactured in UK.

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	KP Ireland Ltd(<i>Robt Roberts Ltd</i>) continued		<p>- Policy of additional GDA labeling in place since 2005. All new/updated designs will carry full GDA labeling, if not already on pack.</p> <p>- Capped sodium level targets for new products have been in place since 2005.</p> <p>Achievements 2005-2007 (updated with more detail 2008)</p> <ul style="list-style-type: none"> - <u>Bacon Rancheros</u> reduced by 10% from 2g sodium/100g to 1.8g sodium/100g = 0.4g sodium per 20g pack - <u>Bacon Bear in the Big Blue House</u> reduced by 28.6% from 1.4g sodium/100g to 1.0g sodium/100g = 0.2g per 20g pack. - <u>Pickled Onion Meanies</u> reduced by 6% from 1.6g sodium/100g to 1.5g sodium/100g = 0.3g sodium per 19g pack, 0.4g sodium per 25g pack, 0.5g sodium per 32g pack. - <u>Prawn Cocktail Crunchies</u> reduced by 44% from 2.5g sodium/100g to 1.4g sodium/100g = 0.3g sodium per 21g pack. - <u>Prawn Cocktail Skips</u> reduced by 15% from 1.3g sodium/100g to 1.1g sodium/100g = 0.2g sodium per 17g pack, 0.2g sodium per 19g pack. - <u>Chicken Chomps</u> with 1.3g sodium replaced by Prawn Cocktail Sponge Bob Square Pants with 30% less sodium at 0.9g sodium/100g = 0.2g sodium per 20g pack. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - <u>Bacon Rancheros</u> reduced by a further 16%, from 1.8g sodium/100g to 1.5g sodium/100g = 0.3 sodium per 20g pack. Total reduction since project commenced: 25% - <u>Prawn Cocktail Sponge Bob Square Pants</u> reduced by 33% from 0.9% sodium/100g to 0.6g sodium/100g = 0.1g sodium per 20g pack. - <u>Spicy Mega Meanies</u> with 1.6g sodium/100g replaced by Curry Mega Meanies with 37% less sodium at 1.0g sodium/100g = 0.3g sodium per 32g pack. 	
Snack Food Manufacturer	Largo Food Exports (including Tayto brands)	YES	<p>Achievements to April 2006</p> <ul style="list-style-type: none"> - Sodium and salt equivalent now labelled on all packs. - Launched a number of Healthier Options products with less salt than standard equivalents including Hunky Dorys Balance Range and Perri Crisps re-launch. - Popcorn – Previous Max. = 1.0g sodium/100g; Max. end 2005 = 0.9g/100g. - Perri popcorn now contains sodium 0.5g/100g (down 25%), i.e. <0.2g of salt in a 15g pack. - Salt & Vinegar Snacks – Previous Max. 1.9g/100g; Max. end 2005 = 1.4g/100g. Hunky Dorys Salt & Vinegar crisps now contains sodium 1.g/100g (down 23%). - Crisps - Previous Max. = 1.3g sodium/100g; Max. end 2005 = 1.0g/100g. Hunky Dorys Cheese & Onion crisps now contains sodium 0.8g/100g. - A 23% sodium reduction on Hunky Dorys Buffalo Flavour. - Snacks – 16 Products at or below 1.5g/100g. The average bag size in this range is 16g. Also Perri Thai Rings now contains sodium 1.0g/100g. - Catering crisps have a sodium content of 0.8g/100g. <p>Commitments for 2006 –</p> <ul style="list-style-type: none"> - By mid 2007 100% of popcorn range will be at or below sodium 0.8g/100g. - By mid 2007 over 90% of salt and vinegar snacks will be below or at sodium 1.0g/100g. - By mid 2007 over 90% of crisps will be at or below sodium 0.9g/100g. 	The Largo foods salt reduction continues to make progress and extension to deadlines has been noted. FSAI welcomes the ongoing commitments from this major snack foods company..

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	Largo Food Exports (including Tayto brands) continued		<p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - <u>Salt & Vinegar Snacks</u> - Reduced the large majority of snacks and crisps to deliver over 90% (11/12) products in this range at or below sodium of 1.0g/100g. Max. End 2005 = 1.4g/100g. - <u>Crisps</u> - Over 90% of crisps (17/18) are now at or below sodium 0.9g/100g. Max. End 2005 = 1.0g/100g.. Also achieved a 23% sodium reduction on Hunky Dorys Buffalo Flavour. - <u>Snacks</u> - Significant reductions on Perri Onion rings product reducing the sodium level from 1.3g/100g to 1.0g/100g. The average bag size of our snack products in this range is 16g <i>Tayto Brand</i> - <u>Crisps (including Salt and vinegar)</u> - 100% of Tayto crisps now have a sodium level of at or below 0.9g/100g. <p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - Commitment to use minimum sodium in new product launches with a target of achieving <0.6g/100g where technically and commercially viable. - Commitment to review sodium levels across existing product ranges with a view to reformulating where technically and commercially viable. (see commitments below for details) - GDA labelling in place on all branded products by 2010 starting with the Hunky Dory Range planned for early 2008. Commitment to supply GDA labelling on all new products from Q4 2007. - <u>Popcorn</u> - Reduce sodium content on all relevant popcorn products to be achieve sodium levels of at or below 0.8g/100g across the whole range by end 2008 - <u>Salt & Vinegar Snacks</u> - Reduce sodium content on applicable products to achieve sodium level at or below 1.0g/100g on all Salt and vinegar products by end of 2008. - <u>Crisps</u> Achieve a 10% reduction in sodium on products with sodium levels at or above 1.0g by the end of 2008 and will endeavor to reduce down to 0.8g/100g by 2010 where technically and commercially viable. Reduce sodium levels on specific products to deliver a sodium level at or below 0.8g/100g on remainder of product range. - <u>Extruded Snacks & Nuts</u> - Range review and target to achieve a maximum sodium level at or below 1.5g/100g across full range with 90% of product to have a sodium level at or below 1.2g/100g by end of 2008. - <u>Pellet based snacks</u> - Range review and target to achieve a maximum sodium level at or below 1.3g/100g across full by end of 2008. - <u>Baked Category</u> - Develop new category of products with target of achieving sodium levels at or below 0.6g/100g. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - GDA labelling in place on all new product since Q4 2007 - Continued commitment to target of GDA labeling in place on all branded products by 2010. This will be completed on the complete Hunky Dory Range planned for Q4 2008. - All new product launches made in 2008 have successfully met FSA 2010 guidelines for sodium content. - Snacks - We are well below the category limits in our snacks range. Our complete snack Range now has sodium levels at or below 1.5g/100g with 90% of product with a sodium level at or below 1.3g/100g. We have made a significant reduction on our Tayto Mighty Munch product reducing the sodium level from 2.0g/100g to 1.1g/100g (43% reduction). <p>Undertakings 2008-2010</p> <ul style="list-style-type: none"> - Popcorn - Reduce sodium content on all relevant popcorn products to be achieve Na levels of at or below 0.8g/100g across the whole range by end 2009 - Salt & Vinegar Snacks - Reduce sodium content on applicable products to achieve a Na level at or below 1.0g/100g on all Salt and vinegar products by end of 2009. 	

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			<ul style="list-style-type: none"> - Crisps - Achieve a 10% reduction in sodium on products with Na levels at or above 1.0g by the end of 2009 and will endeavor to reduce down to 0.8g/100g by 2010 where technically and commercially viable. - Extruded Snacks & Nuts – Range review and target to achieve a maximum Na level at or below 1.4g/100g across full range with 90% of product to have a Na level at or below 1.2g/100g by end of 2009. - Pellet based snacks – Range review and target to achieve a maximum Na level at or below 1.3g/100g across full by end of 2009. 	
Dairy Products manufacturer's trade body	Irish Dairy Industries Association (IDIA)	Yes	<p>Undertakings 2008-2010</p> <ul style="list-style-type: none"> - Butter – 5% salt reduction from legal 2% maximum allowed level to 1.9g salt/100g (0.75g sodium/100g) - Dairy Spreads - 10% salt reduction from 1.8g/100g to 1.65g salt/100g (0.65g sodium/100g) - Provision of clear and simple nutritional information and communication of salt reduction initiatives in conjunction with other stakeholders such as the National Dairy Council. 	The FSAI is pleased to have the support of the IDIA which increases the scope of the companies involved in salt reduction in this area. We acknowledge the commitments outlined as progress. The FSAI has proposed targets of max 0.5g sodium/100g butter and 0.5g sodium/100g spreads. We would urge the industry to adopt these targets for 2010.
Dairy products Manufacturer	Breoo foods ltd. (formerly Dairygold)	YES	<p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - Research has started into reduced salt processed cheese and targets and timelines will be notified at an appropriate time. <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Reduced the salt level in all Calvita processed cheese products, some of which are targeted specifically at children. These products are now at or below the Food Standards Agency (UK) final 2010 target of 2.9g salt or 1170mg sodium per 100g. <p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - Continue to work on reducing the salt level of our other processed cheese products so that, where possible, they too are in-line with the FSA (UK) final target for 2010. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Launch of soft real butter with 1.7g salt/100g (0.7g sodium/100g) - Dairygold heart spread reduced salt 33% to give a sodium content of 0.4g/100g. <p>Undertakings 2008-2009</p> <ul style="list-style-type: none"> - Member of IDIA and aligned with their commitments - Reformulation of spreads as follows; <ul style="list-style-type: none"> - Dairygold original 5% salt reduction to 0.65g sodium/100g - Dairygold light+ 10% salt reduction to 0.54g sodium/100g - Dairygold Omega-3 10% salt reduction to 0.54g sodium/100g 	FSAI welcomes the progress made by Breoo Foods in reformulation of spreads, butter and processed cheese products. FSAI also notes this companies alignment with IDIA
Dairy products and yellow fat spreads manufacturer	Kerry Foods	YES	<p>Undertakings from 2006:</p> <ul style="list-style-type: none"> - Salt reductions in cheese are aligned to targets agreed with FSA(UK) by Dairy UK. Branded processed cheese products – 10% salt reduction from 1.7g/100g to 1.5g/100g and a sodium reduction of 6% from 1.5g/100g to 1.4g/100g by end 2006 - Salt reductions in yellow fat spreads are difficult due to consumer taste preferences but 	FSAI is pleased to see excellent progress in this category and commitments for further salt reduction. FSAI also recognises

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	Kerry Foods continued		<p>considerable work is underway in this area.</p> <p>Achievements 2006</p> <ul style="list-style-type: none"> - yellow fat spreads category reviewed and products are in line with the salt content of competitors (consumer preference in spreads drives salt addition) - 6% salt reduction achieved in one of the most popular lines of yellow fat spreads. - branded sliced processed cheese products – sodium reduced by 6% to 1.4g/100g in line with 2006 undertaking - branded cheese spreads – sodium reduced by 10% to between 1g and 1.05g/100g <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Yellow fat spreads and butter: 6% salt reduction in one main brand. - Natural Cheese – average 2007 salt content – at or below 1.9g salt /100g - Processed cheese – Branded sliced processed cheese 10% salt reduction from 1.7g/100g to 1.5g/100g. Reduced fat slices (Low Low Burger, Toastie & Easi light) re-formulated to 1.1g sodium/100g. - Branded cheese spreads and triangles: 10% reduction in sodium to 1g sodium/100g <p>Undertakings 2008-2009</p> <ul style="list-style-type: none"> - Yellow fat spreads and butter: further 5% salt reduction in the main brand by 2009 - Processed cheese – branded sliced processed cheese: further 7% sodium reduction to 1.3g sodium/100g in full fat version. - Branded cheese spreads and triangles: reduction to 0.8g sodium/100g by end 2009 	<p>progress in retailer private label brands. FSAI would like Kerry to adopt its proposed targets based on market analysis of max 0.5g sodium /100g for yellow fat spreads and max 0.55g sodium /100g for salted butter.</p>
Dairy products and yellow fat spreads manufacturer	Carroll Cuisine (IAWS)	YES	<p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - Develop a salt reduction strategy for other products based on the FSA(UK) salt reduction targets - From September 2007 start salt reduction trials beginning with the product categories which require the greatest salt reduction to meet the FSA(UK) targets - Submit yearly progress to FSAI <p>Achievements 2007-2008</p> <p>Salt analysis of lines complete</p> <ul style="list-style-type: none"> - Butter: 0.87g sodium /100g FSAI target 0.55g sodium/100g - Spread: 0.6g sodium/100g FSAI target 0.5g sodium/100g - Cheddar Cheese: 5 products 0.76-0.78g sodium/100g FSA(UK) target 0.67g sodium/100g - Other cheese: 2 products at or below relevant FSA(UK) targets 	<p>FSAI is of the opinion that Carroll Cuisine has exceeded all expectations in the extent of its salt reduction programme which covers meat, cheese, fat spreads, ready meals, soups, sandwiches, sauces and miscellaneous other products. Noted reformulation of butter and spreads yet to start.</p>
Biscuit and Sauce Manufacturer	Jacob Fruitfield Foods	YES	<p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Full review of product range complete <p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - own manufactured biscuits below a level of 0.5g sodium/100g - reduce own manufactured Chef sauce range incrementally by up to 30% by the end of 2006 <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - review of all own manufactured biscuit products where sodium levels are now less than or equal to 0.5g/100g. - continued roll out of salt equivalent labelling on all packaging <p>Undertaking 2007-2008</p> <ul style="list-style-type: none"> - A reduction in the sodium levels of the Chef sauce and pickle range by approximately 20% - 30%. - A review of private label manufactured crackers with the target to reduce current levels by approximately 15% -25%. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Biscuit manufacture has been outsourced and specifications for all contract products will ensure that salt levels are either maintained at current levels or levels are reduced where possible e.g. 	<p>FSAI is aware of the business restructuring at Jacob Fruitfield and is pleased to see that the salt reduction programme remains a priority with the company.</p>

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	Jacob Fruitfield Foods continued		cracker product – salt reduced by 45% from 1.1g salt/100g to 0.6g salt/100g Undertakings 2008-2009 As previously notified for 2007-2008	
Sandwich Manufacturer	Kerry Foods (Freshways)	YES	Achievements to April 2006 - Healthy Ways range of sandwiches launched with <2g of salt per pack. - 15% salt reduction achieved on most popular mainstream sandwich line Undertaking from 2006 – 2009 - Maximum 2.4g of salt per sandwich pack by 2009 Achievements 2007 - Health Ways brand all contain <2g of salt per pack (sales of this category are growing) - 60% of sandwich range is below 2.4g of salt per pack. -work is ongoing with suppliers of certain high salt ingredients to ensure that the stated aim of 2.4g salt per pack is achieved for the remaining 40% of the range. Achievements 2007-2008 - Healthy Ways sandwiches all reformulated to less than or equal to 2g salt per pack. - 75% of sandwich range is at or below 2.4g salt per pack	FSAI appreciates the progress made by Freshways. It is important that such a leading sandwich supplier is involved in the salt reduction programme.
Distributor of Sandwich fillings	Carroll Cuisine (IAWS)	YES	Undertakings 2007-2010 - Develop a salt reduction strategy for other products based on the FSA(UK) salt reduction targets - From September 2007 start salt reduction trials beginning with the product categories which require the greatest salt reduction to meet the FSA(UK) targets - Submit yearly progress to FSAI Achievements 2007-2008 - sodium analysis complete -sandwiches with high salt fillings: 5 products at or below 0.92g sodium/100g FSA(UK) target 0.5g sodium/100g -sandwiches with low salt fillings: 5 products at or below 0.84g sodium/100g FSA(UK) target 0.4g sodium/100g	FSAI is of the opinion that Carroll Cuisine has exceeded all expectations in the extent of its salt reduction programme which covers meat, cheese, fat spreads, ready meals, soups, sandwiches, sauces and miscellaneous other products. Noted reformulation of sandwich fillings yet to start.
Ingredients manufacturer	Redbrook ingredient services Ltd	YES	Achievements 2006-2007 - Trials underway to develop low sodium cuing mixes for the meat processing industry Undertaking 2007-2008 - Develop and market low sodium ingredient solutions for the food industry to enable the production of low sodium food products Achievements 2007-2008 - No update received	FSAI understands from other manufacturers that Redbrook are still active in salt reduced meat ingredients
RETAILERS				
Retail Multiple	Marks and Spencer	YES	Undertaking 2005 -2010: - Have been reducing salt since 1999 Pizza less 9%, ready meals less 30%, grocery products less 20%, bread less 20% to 2004. - Developed a range of children's meals to meet SACN recommendations - Developed healthy eating range with low salt levels for consumer choice - Will meet salt reduction targets in all BRC categories by end 2005 (see Tesco submission for BRC targets) - Meet FSA(UK) salt targets in 7 of 12 categories by 2010 <i>Salt Reduction Targets (max salt in gram per serving)</i> - Ready meals: 3g/serv 2004, 2.4g/serv 2010	M&S comprehensive programme is bearing fruit with many FSA(UK) salt reduction targets met before the 2010 deadline.

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	Marks and Spencer continued		<ul style="list-style-type: none"> - Pizza: 3g/serve 2004, 1.8g/serv 2010 (with cured meats 3.9g/serv 2004, 2.9g/serv 2010) - Sandwiches: 2.4g/serv 2004, 2g/serv 2010 (ex triple packs) - Fresh soup: 2.5g/serv 2004, 1.5g/serv 2010 - Canned soup: 2.5g/serv 2004, 1.0g/serv 2010 (average) - Bread (white, wholemeal, brown, granary): 0.9g/serv 2004 0.7g/serv 2010 - Sauces: 2.5g/serv 2004, 1.5g/serv 2010 - Quiches: 1.5g/serv 2005, 1g/serv 2006 (with cured meats 1.2g/serv 2006) - Breakfast cereal: 0.7g/serv 2004, 0.3g/serv 2010 - Baked beans: 2.3g/serv 2004, 1.7g/serv 2010 - Meat pies: 2.3g/serv 2004, 1.4g/serv (average) 2010 - Sausages: 1.8g/serv 2004, 1.7g/serv 2010 - Buns, cakes, pastries: 0.8g/serv 2004, 0.6g/serv 2010 - Fruit pies: 0.8g/serv 2004, 0.7g/serv 2010 <p>Achievements to, and Undertakings from April 2006:</p> <ul style="list-style-type: none"> - M&S remain committed to achieving the salt targets in the foods outlined in the salt table by 2010. However, the final salt model from the FSA(UK) had a list of 88 food categories and we are currently reviewing our position against each of these. <p>Achievements 2006-2007</p> <table border="0" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;"><i>FSA(UK) Product Categories</i></th> <th style="text-align: left;"><i>M&S Target</i></th> <th style="text-align: left;"><i>FSA(UK) Target</i></th> <th style="text-align: left;"><i>FSA(UK) target met?</i></th> </tr> </thead> <tbody> <tr> <td colspan="4"><u>Readymeals</u></td> </tr> <tr> <td>Chinese/Thai/Indian</td> <td>0.8g(max)</td> <td>0.8g(ave)</td> <td>Yes</td> </tr> <tr> <td>Italian/Traditional & other</td> <td>0.6g (max)</td> <td>0.6g (ave)</td> <td>Yes</td> </tr> <tr> <td colspan="4"><u>Sandwiches</u></td> </tr> <tr> <td>With high salt fillings</td> <td>1.5g (max)</td> <td>1.3g (ave)</td> <td>Yes</td> </tr> <tr> <td>Without high salt fillings</td> <td>1.0g (max)</td> <td>1.0g (ave)</td> <td>Yes</td> </tr> <tr> <td><u>Pre-packed Bread & rolls</u></td> <td>1.0g (max)</td> <td>1.1g (ave)</td> <td>Yes</td> </tr> <tr> <td><u>Baked Beans</u></td> <td>0.8g (max)</td> <td>0.8g (max)</td> <td>Yes</td> </tr> <tr> <td><u>Breakfast cereals</u></td> <td>0.8g (max)</td> <td>0.8g (ave)</td> <td>Yes</td> </tr> <tr> <td colspan="4"><u>Cook in & pasta sauces</u></td> </tr> <tr> <td colspan="4">Cook in & pasta sauces (excludes pesto)</td> </tr> <tr> <td></td> <td>1.0g (max)</td> <td>1.1g (ave)</td> <td>Yes</td> </tr> <tr> <td>Pesto & other thick sauces</td> <td>3.0g (max)</td> <td>3.0g (ave)</td> <td>Yes</td> </tr> <tr> <td><u>Cakes</u></td> <td>0.6g (max)</td> <td>0.6g (ave)</td> <td>Yes</td> </tr> <tr> <td><u>Fruit Pies</u></td> <td>0.4g (max)</td> <td>0.4g (ave)</td> <td>Yes</td> </tr> </tbody> </table> <p>Undertaking 2006-2010</p> <ul style="list-style-type: none"> - Committed to achieving all the 2010 FSA(UK) Voluntary Salt Targets. - Committed to continue to work on salt reduction in products categories where FSA(UK) targets have been achieved and in categories which may contribute a large amount of salt to the diet e.g. ready meals: working to achieve the targets as maximums per 100g rather than averages. <p>Achievements 2007-2008</p> <p><i>Changes from 2006-7 submission reported only</i></p> <table border="0" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;"><i>FSA(UK) Product Categories</i></th> <th style="text-align: left;"><i>FSA(UK) salt Target</i></th> <th style="text-align: left;"><i>Target met?</i></th> </tr> </thead> <tbody> <tr> <td colspan="3"><u>Pizzas</u></td> </tr> <tr> <td>High salt toppings</td> <td>1.2g (ave)</td> <td>Yes</td> </tr> <tr> <td>Low salt toppings</td> <td>1.0g(max)</td> <td>Yes</td> </tr> </tbody> </table>	<i>FSA(UK) Product Categories</i>	<i>M&S Target</i>	<i>FSA(UK) Target</i>	<i>FSA(UK) target met?</i>	<u>Readymeals</u>				Chinese/Thai/Indian	0.8g(max)	0.8g(ave)	Yes	Italian/Traditional & other	0.6g (max)	0.6g (ave)	Yes	<u>Sandwiches</u>				With high salt fillings	1.5g (max)	1.3g (ave)	Yes	Without high salt fillings	1.0g (max)	1.0g (ave)	Yes	<u>Pre-packed Bread & rolls</u>	1.0g (max)	1.1g (ave)	Yes	<u>Baked Beans</u>	0.8g (max)	0.8g (max)	Yes	<u>Breakfast cereals</u>	0.8g (max)	0.8g (ave)	Yes	<u>Cook in & pasta sauces</u>				Cook in & pasta sauces (excludes pesto)					1.0g (max)	1.1g (ave)	Yes	Pesto & other thick sauces	3.0g (max)	3.0g (ave)	Yes	<u>Cakes</u>	0.6g (max)	0.6g (ave)	Yes	<u>Fruit Pies</u>	0.4g (max)	0.4g (ave)	Yes	<i>FSA(UK) Product Categories</i>	<i>FSA(UK) salt Target</i>	<i>Target met?</i>	<u>Pizzas</u>			High salt toppings	1.2g (ave)	Yes	Low salt toppings	1.0g(max)	Yes	
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	Marks and Spencer continued		<p><u>Sausages</u> 1.4g (max) No</p> <p><u>Meat pies</u></p> <p>Deli, pork pies, sausage rolls 1.5g (max) No</p> <p>Meat based pasties 1.3g (max) No</p> <p>Other meat pies and slices 1.1g (max) No</p> <p><u>Soups</u> 0.6g (ave) Yes</p> <p>Quiches 0.8g (max) No</p> <p>Buns 0.5g (max) Yes</p> <p>Pastries 0.5g (ava) Yes</p>	
Retail Symbol Group and Wholesaler	Musgrave Supervalu Centra	YES	<p>Undertaking from 2005 - 2008:</p> <p>Main Target Product Categories: Sandwiches, Fresh & Frozen Ready Meals, Fresh & Ambient Soups, Fresh & Frozen Pizzas, Bread and Breakfast Cereals.</p> <p>Proposed Targets: Bread: average 10% salt reduction by mid 2007 Soups: Average 10% salt reduction by mid 2007 Ready Meals: Average 10% salt reduction by mid 2007 Pizzas: Average 10% salt reduction by mid 2007 Sandwiches: Average 5% salt reduction by mid 2007 Breakfast cereals have been reduced in salt by > 20% in 2005.</p> <p>All Own brand products will be examined in terms of salt content and will be reformulated if possible to allow lower values without affecting product quality or taste.</p> <p>All SuperValu and Centra products will now contain a sodium and salt value per 100g and per serving (label size permitting) to give greater clarity to the consumer. Commenced June 2005</p> <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Frozen pizzas have been reformulated with an average of 20% reduction in salt content. - Fresh filled pastas have been reformulated with 15% less salt on average - Fresh pasta sauces have been reformulated with half the range now with 25% less salt - An average of 20% reduction in salt has been achieved to date - Reduced salt bacon chops and gammon steaks were launched in 2005 - Most new launches and re-launched products now contain sodium and salt values <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Fresh pasta sauces: 25% salt reduction - Ambient soups: 20% salt reduction on current instant soups - Breakfast cereal: 20% salt reduction between 2004 and 2007 - Pre-packed Bread – added salt reduced by 10% (suppliers are members of IBBA) - Loose Bread – 10% salt reduction - Launched reduced salt own brands of ham fillets and roasting back joints - Labelling: declare Front of pack GDA labelling including salt on new Supervalu packs <p>Undertakings update 2006-2010</p> <ul style="list-style-type: none"> - Sandwiches: work started, target less than 2.4g salt per pack by end 2009 - Ready meals: work started, target average 10% salt reduction by early 2008 - Loose Bread: work in progress, Target further 8% salt reduction by end 2007 	FSAI welcomes the steady progress made by Musgrave Supervalu Centra. Excellent progress has been made in key categories, particularly breakfast cereals. Focus on bread and meat products will be necessary from 2008-2009.

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	Musgrave Supervalu Centra continued		<ul style="list-style-type: none"> - Labelling : Roll out FOP GDA labelling on All Supervalu and Centra products where space allows - Policy: undertaking a salt reduction policy review and update Achievements 2007-2998 - Introduction of GDA labelling including salt - Ready Meals – average 16% salt reduction (9 of 9 products between 0.21 and 0.37g sodium/100g) - Chilled soups – average salt reduction of 18% (7 of 7 products between 0.63 and 0.8g sodium/100g) - Breakfast cereal – average salt reduction of 43% (6 of 7 products between 0.1 and 0.45g sodium/100g – 1 of 7 products at 1g sodium/100g) 	
Retail Multiple	Tesco Ireland (<i>Own brands Tesco Value, Tesco, Finest</i>)	YES	<p>Undertaking from 2005:</p> <ul style="list-style-type: none"> - Adoption of a consistent group wide approach in all Member States - Already working with FSA (UK) and through the BRC on salt reduction - A ‘policy framework for salt minimisation’ adopted and forwarded to FSAI <ul style="list-style-type: none"> - use of GDA labelling on own brand packs (open labelling of salt) - labelling of salt equivalents - 10% salt reduction in own-brand breads by end 2005 - review of salt content of own brand cured meat and sausages initiated - review of new products development projects for salt reduction opportunities initiated. <p>Tesco’s BRC commitments 2005-2010</p> <ul style="list-style-type: none"> - Salt equivalent labelling of own-brand products - Low salt options in healthy eating option ranges - Five year phased plan (two categories of nine in first year, five of nine in three years, nine of nine after five years) the following own label products will be at or below these upper limits for: <ul style="list-style-type: none"> - Baked beans: 2.3g salt per serving - Plant baked loaves: 1.1g salt per serving (two slices) - Breakfast cereal: 0.9g salt per dry serving - Quiches: 1g salt per serving (1.5g salt per serving in those containing cured meat) - Pizza: 3g salt per serving (3.9g salt per serving in those containing cured meats) - Ready meals: 5g salt per serving - Sandwiches: 4g salt per serving - Soups: 2.5g salt per serving - Non concentrated cook-in sauces: 2.7g salt per serving <p><i>(note: many products already below these limits)</i></p> <p>Achievements to April 2006</p> <ul style="list-style-type: none"> - Nutritional signposting labelling is being rolled out across all Tesco brand products this provides clear information to customers on salt content per serving based on guideline daily amounts (with a GDA of 6g salt/day per adult). - All new products under development have salt levels and potential reduction as part of the development process - Bread : 10 % salt reduction achieved across a range of bakery products with a further 5 % salt reduction for certain products in progress - Packet Soups : a range of reductions achieved, with for certain products 20% reduction in salt - Sandwiches : 2.4 g salt per serving achieved on the majority of sandwiches, products containing cured meats require further development. - Cooked meats : A 5% reduction has been achieved on the salt content of the brine. - Sausages & Rashers : Reductions of 5% sodium (sausages) to 8% sodium (rashers) have been achieved in a range of products. 	Tesco has a complex and well planned salt reduction programme and has progressed well against last years FSAI call to focus on meat products. FSAI notes continued work in this area and would also like to see salt reductions in all Tesco bread lines.

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	Tesco Ireland (continued)		<ul style="list-style-type: none"> - Crisps & Snacks : Significant progress made to achieve 25 % reduction in salt across a range of products. - BRC Commitments achieved in many categories ahead of schedule, working to achieve further reductions across our product range to achieve a target of 6g/day intake by 2010. <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Nutritional labelling on 90% of own brand pre-packed products on sale in Ireland - GDA labelling on dried soups range - Sausages: 0.7g salt /100g average - Bacon: 13% salt reduction in some ranges – now at target figure of 1.3g sodium/100g - Cured Meats: All products under 1g sodium /100g target - Uncured meats: All products under 0.6g sodium/100g target - Frozen Burgers: All product under 0.4g sodium/100g target - Snack products: average 25% salt reduction across range of own brand snacks. GDA labelling introduced - Sandwiches: Target of 2.4g salt/pack has been achieved on majority of range - Launched Health and Wellbeing customer plan aimed at providing customers with healthy eating information <p>Undertakings update 2007-2010</p> <ul style="list-style-type: none"> - review of salt content of bakery products by end 2008 - review in progress on salt content of dried soups - adopting FSAI target of 0.55g sodium /100g for sausages where feasible due to taste and shelf life - adopting FSAI target of 0.4g sodium /100g for fresh burgers where feasible due to taste and shelf life - work on salt reduction in sandwiches with cured meat fillings underway - Ready meals: work in progress to achieve stepwise reduction in salt by end 2008 - 100% nutritional labelling of Tesco own brand pre-packed product by end 2008 - Continue roll out of Health and Wellbeing customer plan 2007/2008 <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Burgers – average 0.4g sodium/100g (at target) - Sandwiches – average 0.4g sodium/100g (at target) - Garlic bread – average 0.4g sodium/100g - Pizza – less than 2.5g sodium/100g - Bacon – between 0.3 and 1.8g sodium/100g - Sausages – between 0.3 and 1.0g sodium/100g - Cured meats – average 1g sodium/100g (at target) - uncured meats – average 0.6g sodium/100g (at target) <p>Undertaking update 2008-2010</p> <ul style="list-style-type: none"> - Further work on sausages and bacon rashers to meet FSAI targets - Further work on Pizzas following salt reduction in pizza base - Continued development of Health Living range with sodium levels below targets 	
Retail Multiple	Superquinn	YES	<p>Undertaking from 2004:</p> <ul style="list-style-type: none"> - Salt reduction policy developed in March 2004 - Sponsored Irish Heart Foundation salt awareness campaign in 2004 - Developed low salt symbol for own label product - Open labelling of salt content per serving <p>Undertaking 2005-2007:</p> <ul style="list-style-type: none"> - Own Brand Salt reduction Targets: 	Superquinn's salt reduction is making excellent progress in the key categories of meat products and breads. FSAI welcomes future new product launches with sodium contents either at or close to FSAI

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	Superquinn continued		<ul style="list-style-type: none"> - All varieties of bread: 10% end 2005, 3% June 2006, 3% Feb 2007, - Bacon and ham: 5% Oct 2005, 5% March 2006, 3% Sept 2006, 2 % Feb 2007 - Meat roll and sliced meats: 5% Oct 2005, 5% March 2006, 5% Nov 2006 - Other processed meat products: 5% Oct 2005, 5% Feb 2006, 5% Nov 2006 - Sausages: 5% Nov 2005, 5% March 2006, 3% Feb 2007 - Soups: 5% Nov 2005, 5% March 2006, 3% Oct 2006, 2% Feb 2007 - Ready Meals: 5% Nov 2005, 5% May 2006, 5% Feb 2007 <p>- Waitrose products – 0.05g sodium /100g yearly sodium reduction to 2010 agreed with FSA (UK)</p> <p>Achievements to August 2006 and future undertakings:</p> <ul style="list-style-type: none"> - Reduced the salt content of 4 product categories. Targets were exceeded in 2 instances. Two categories no longer apply (ready meals and Waitrose range). - Introduced clear labelling of sodium and salt on packs, per 100g and per serving. The 6g target figure is also clearly labelled as part of a 'guideline daily amount' information panel. - Created a 'low salt' icon which can be displayed on front of packs of appropriate foods. - Provided advice for customers through the website and booklets. - Updates of the commitments agreed between Superquinn and the FSAI, and progress to date are given below. <p><u>Bread</u></p> <ul style="list-style-type: none"> - 10% reduction in all breads achieved in line with industry. This includes soda breads. Taste panels are underway comparing the current level (10% reduction) with three further reductions - 13%, 16% and 20% reductions. We are looking at the feasibility of expanding the reductions to all sections of our bakery. Outcome and final reduction figure to be based on results of this feasibility study and liaising with bread manufacturer. Estimated time needed for a reduction is January 2007. <p><u>Ham</u>–</p> <ul style="list-style-type: none"> - feasibility testing of Wiltshire cure ham to reduce the salt content to <3.3g/100g in line with industry. - A new low-salt variety has been introduced at 2.49 g salt/100g. <p><u>Bacon</u></p> <ul style="list-style-type: none"> - 19% reduction (End target of 15% has been exceeded). Initial salt content averaged at 3.3g/100g. This has been reduced to an average of 2.665g/100g (range 2.54-2.79g/100g).Pre-pack due to come into line for August 31st. <p><u>Sliced meats, meat roll and other processed meats</u></p> <ul style="list-style-type: none"> - Taste panels of 5% and 10% reductions are underway. Initial reduction and timeframes will depend on results. The ultimate aim is to reach our target as soon as possible..Superquinn white meats have a salt content of 0.72-1.1g/100g. We are advised that further reductions are not feasible. <p><u>Sausage:</u></p> <ul style="list-style-type: none"> - Currently, taste testing of 5% block reductions to standard product underway (5-20% reductions). Reformulation recipe and timeframes will depend on taste testing, and will be in line with industry. - Two new lower salt options are now available (26% lower in salt at 1.87g/100g) - Two new flavoured sausages (Cajun and herb) have been introduced which are 15% lower in salt at 2.15g/100g. <p><u>Soups</u></p> <ul style="list-style-type: none"> - There were 6 existing soups: four of these were reduced by 11-14%. Two soups reduced by <1% only, but both were relatively low in salt to start (0.5-0.7g/100g) and problems with taste/texture prevented further reductions. - Three new soups were introduced. All 0.6-1.2g/100g. Working to reduce the salt level of the soup 	targets

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	Superquinn (continued)		<p>with 1.2g salt/100g.</p> <ul style="list-style-type: none"> - At present 7 out of 9 soups provide ≤ 1.6g salt per 250g serving. <p><u>Ready meals</u></p> <ul style="list-style-type: none"> - Waitrose range removed and the supplier of ready meals has changed. A completely new product range (7 meals) has been introduced which is not directly comparable. The salt content of the new products is typically in line with, and in some instances leads the industry (all 0.6-0.9g/100g). <p>- Continue to liaise with suppliers and buyers to improve the profile of existing products and in the development of new products. Appropriate taste panels for all product specific reductions in salt will be undertaken before final product reductions are relayed to the consumer.</p> <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Bread: further 6% reduction in salt – Superquinn target achieved - Ham: New supplier appointed with a specification to reduce salt by a further 5% - Bacon (rashers): No further reduction over 19% already achieved - Superquinn target achieved - Sliced meats, meat roll and other processed meats: 5% salt reduction in Hams. White meats are low salt varieties - Sausages: 10% salt reduction achieved <p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - Sliced meats, meat roll and other processed meats: 10% reduction planned in 2 phased by end March 2008 - Sausages: further 5% salt reduction by end March 2008 - Soups: New range in 2008 will have lower salt specifications to be determined - Black and white puddings: new range in 2008 with reduced salt levels - Burgers: new formulation in development with lower salt <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Sausages – sodium reduced to 0.78g /100g - Burgers – sodium reduced to 0.4g/100g - Ham – Sodium content less than 1g/100g - Breads – Pre-pack at 0.43g sodium/100g , store baked reduced to between 0.29 and 0.5g sodium/100g (excluding soda bread) - Breakfast cereal – 2 of 2 products reduced by 50% to 0.3g/100g - Quiches – entire range below 0.3g sodium/100g - Pizzas entire range introduced between 0.34g and 0.46g sodium/100g <p>Undertakings update 2008-2010</p> <ul style="list-style-type: none"> - Sausages – reduce sodium to 0.75g /100g and taste trials to see feasibility of reduction to 0.7g/100g - Black and White Puddings – on course to achieve 0.6g sodium/100g target by 2010 - Bacon products (inc.Rashers) – Entire range will be at 1.3g sodium/100g by 2010 - Breads – Trials to reduce soda breads further (by 5-15%) to determine feasibility - Soups – New range will be introduced at maximum 0.25g sodium/100g 	
Retail Symbol Group	BWG Foods (<i>Spar and Mace own Label</i>)	YES	<p>Undertaking from 2005 – 2007:</p> <ul style="list-style-type: none"> - public awareness campaign with independent symbol group shop owners <p><i>Own Brand Salt reduction Targets:</i></p> <ul style="list-style-type: none"> - Bread: 10% reduction in 2004, further reductions will be in line with IBBA undertakings - Bacon: 5.9% reduction end 2005, 7.8% reduction mid 2007 - Sauces: under review - Biscuits: 30% reduction by mid 2007 	<p>BWG bacon has lower salt than FSAI target and that is welcomed. FSAI also notes three new product launches that will be reported next year. BWG should focus now on reducing salt in their bread lines.</p>

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	BWG Foods (Spar and Mace own Label) continued		<p>- Sandwiches, salads: under review</p> <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Salt in bread reduced in line with IBBA commitments - Bacon salt content now 3.2g/100g reduced by 5.88% - New supplier not confirmed although samples of reduced salt ketchup have been submitted - Current salt levels in biscuits are between 0.2g/100g and 0.3g/100g – no further plans for reductions - All ready meals bar one are <1g salt/100g <p>Additional Undertakings from April 2006:</p> <ul style="list-style-type: none"> - Salt reductions planned for processed vegetables <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Spar branded white and brown bread and burger buns salt level now 0.45g/100g. Sodium levels to be printed on packaging - Bacon Rashers: salt content reduced again by 7.8% from 3.2g/100g to 2.8g/100g (1.1g sodium/100g) (total 13.23% reduction) - Beans: trials complete on variety with 10% less salt – due for production. <p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - work in progress on sandwiches, processed vegetables and tomato ketchup <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Bacon – 28% reduction -salt now at 2.5g /100g (~1g sodium/100g below FSAI target) <p>Undertaking update 2008-2009</p> <ul style="list-style-type: none"> - Sausages – new product due for launch targeted at sodium 0.9g/100g - Puddings – new product due for launch targeted at sodium 0.9g/100g for black pudding and 0.7g/100g for white pudding - Beans – 10% reduction in salt targeted for launch in Dec 2008 	
Retail Multiple	Dunnes Stores (own brands St Bernard (SB) & Dunnes Stores (DS))	YES	<p>Undertaking from 2005 – 2007:</p> <p><i>Own Brand Bread:</i></p> <ul style="list-style-type: none"> - Dunnes are adopting the BRC targets for plant baked loaves (white, brown, wholemeal, granary) of an upper level 1.1g salt per serving with 50% of plant baked loaves to be less than 0.9g salt per serving. - Currently 30% of Dunnes Stores loaves meet the 0.9g target aiming at 61% in future - Only two products exceed the 1.1g upper limit and research is being carried out to bring them in line with the BRC target <p><i>Own Brand Dry Grocery:</i></p> <ul style="list-style-type: none"> - Ketchups phased reduction to 30% over 18 months - Cereal range: 20% - 53% reduction achieved 1998-2005 - Shamrock supplied canned peas, beans and spaghetti: 20% reduction by Oct 2005 - Batchelors supplied canned beans and peas: 5-10% reduction by Oct 2005 <p><i>Own Brand Confectionary:</i></p> <ul style="list-style-type: none"> - Biscuits: 3-10% reduction by Oct 2005 - Crisps: 17-50% reduction by Dec 2005 <p><i>Own Brand Soups:</i></p> <ul style="list-style-type: none"> - 5-30% reduction by Aug 2005 <p><i>Own Brand Fresh Food:</i></p> <ul style="list-style-type: none"> - Reduce products below 1.25g salt /100g - Fresh dips by Nov 2005 - Fresh soup by Nov 2005 	Dunnes have made great progress in reducing salt in key areas like bread and sausages with more cuts planned. Salt reduction in other meat products would be welcome although it is recognised that more updates are due before end 2008.

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	Dunnes Stores (continued)		<p>- Fresh pasta reduced to max 0.76g salt/100g by Nov 2005 - Fresh pasta sauces reduced to max 0.76g salt/100g by Nov 2005 - Fresh pizzas by Spring 2006 <i>Own Brand Processed Meats:</i> - Salt reductions will happen in this category and plans will be sent to FSAI by end 2005</p> <p>Achievements to April 2006: - Salt has been reduced in DS breakfast cereal (Comflakes – 0.632g sodium/100g (25% reduction); Crisp Rice – 0.639g sodium/100g (25% reduction) ; Choco Rice – 0.393g/100g (15% reduction); Fruit & Fibre (25% reduction); Especially You – (25% reduction); Wheat Bisk – (10% reduction); Swiss style muesli – (10% reduction). 18-38% sodium reductions planned in 4 other cereal brands by July 2006. - SB Salt & Vinegar crisps reduced sodium by 17%; SB Cheese & Onion reduced sodium by 50%; DS popcorn reduced sodium by 29%. 17%-50% sodium reductions planned for 8 other own brand snack products - DS soups 4-28% sodium reductions made in 16 own brand products - Trials ongoing in a number of other product groups awaiting results.</p> <p>Achievements 2006-2007 - Fresh Dips: all dips bar 2 below target 1.25g salt per 100g - Fresh pasta : salt content now max 0.8g per 100g (target 0.76g/100g) - Fresh pasta sauces: salt content now max 0.8g per 100g (target 0.76g/100g) - Processed Cheese: DS cheese singles salt reduced from 1.7g/100g to 1.5g/100g - DS pork sausages: salt reduced from 3.5g/100g to 2.8g/100g (1.1g sodium/100g) - DS cocktail sausages: salt reduced from 3.5g/100g to 2.8g/100g (1.1g sodium/100g) - SB jumbo tiger prawns: salt reduced from 1.3g/100g to 0.75g/100g - DS BBQ smoked salmon: Salt reduced from 3g/100g to 1.5g/100g - Wrapped Breads: Across the full range only 2 products above 1.1g/100g target with 30% of plant baked loaves below the 0.9g/100g target - Biscuits: 6 own brands reformulated with salt reductions ranging from 4%-25%(6 products range between 0.25g/100g and 1.35g/100g with 4 products below 0.44g/100g) - Crisps: BFY cheese and onion 33% salt reduction (now 0.6g/100g); SB onion rings 17% salt reduction (now 1.0g/100g); SB salt & vinegar sticks 22% salt reduction (now 1.4g/100g); SB bacon snacks 29% salt reduction (now 1.0g/100g)</p> <p>Undertakings update 2006-2010 - Fresh soups: under development work, target max 1.25g salt/100g - Pizza: under development work, target max 1.25g/100g - Processed meats: own brand target max 1.25g/100g - Processed cheese light slices: under development work, target max 1.1g/100g - Dairy spreads: under development work, target max 0.6g/100g - Full fat & Reduced fat cheddar cheese: under development work, target max 0.67g/100g and max 1.7g/100g - New focus on salt reductions in meat products, no category targets adopted - New focus on seafood, no category targets adopted - Bread – new target of 61% plant baked loaves at or below 0.9g/100g</p> <p>Achievements 2007-2008 - Frozen breaded fish 6 varieties inc 3 new lines with 0.75g salt /100g - Frozen vol-au-vent – 2 varieties reduced salt from 1.4g/100g and 1.3g/100g to 0.63g/100g and 0.65g/100g respectively</p>	

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	Dunnes Stores (continued)		<ul style="list-style-type: none"> - Dunnes pork sausages and cocktail sausages sodium reduced from 1.37g/100g to 1g/100g - Bread – white/wholemeal/Brown 13 varieties salt reduced from 1.27g/100g to 1.12g/100g - Breakfast cereals 6 varieties salt reduced from 1.6g/100g to 0.7g/100g, 2 varieties salt reduction from 1.5g/100g to 1.1g/100g, 3 varieties salt reduced between 30 and 12% <p>Undertakings 2008-2010</p> <ul style="list-style-type: none"> - Sausages sodium reduced to 0.9g/100g by 2009 - crisps salt & vinegar reduce salt from 3.6g/100g to 3.1g/100g by 2010 - popcorn reduce salt from 2.7g/100g to 2.1g/100g by 2010 - further reduction in breakfast cereal varieties - updates due in red meat, poultry and convenience sectors 	
Retail Symbol Group	Topaz (formerly Statoil and shell Ireland)	YES	<p>Undertaking from 2005:</p> <ul style="list-style-type: none"> - Review with suppliers underway on existing salt levels in Fairplay products coupled with nutrient analysis, starting with bread. - Investigating use of low sodium salt sachets in outlets - More detailed targets to follow. <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - update expected in June <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Ham – average 1.8g salt/100g (0.7g sodium/100g) - Non-cured meats – average 2g salt/100g (0.78g sodium/100g) - Soups – average 1.77g salt/100g (0.7g sodium/100g) - Buns, Baps, baguettes – between 1.2 and 1.12g salt/100g (0.44g-0.47g sodium/100g) - Cooked chicken products – between 1.16g and 1.9g salt/100g (0.46g – 0.75g sodium/100g) - Cooked sausages – average 2g salt/100g (0.79g sodium/100g) - Cured Hot dog – average 2.33g salt/100g (0.92g sodium/100g) <p>Undertakings 2008-2010</p> <p>Own brand bespoke products</p> <ul style="list-style-type: none"> - 25% salt reduction in turkey slice - 2 to 8.5 % salt reduction in bread - 12.3 - 46.7% salt reduction in chicken products - 11% salt reduction in sausages 	FSAI recognises significant changes at Topaz and appreciates the continuation of the salt reduction programme. Focus on meat products is appropriate for this company.
Retail Symbol Group	ADM Londis	YES	<p>ADM Londis has a very limited range of own brand products – Max 12 lines including milk water and cheese</p> <p>Undertaking from April 2006</p> <ul style="list-style-type: none"> - Review own brand products and forward firm salt reduction commitments <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Wrote to all suppliers of own brand regarding salt reductions <p>Undertaking 2007-2008</p> <ul style="list-style-type: none"> - Formulate plans for salt reduction in own brand product where possible <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - salt reduction programme underway via suppliers <p>Undertakings 2008-2009</p> <ul style="list-style-type: none"> - Finalise critical review of own brand suppliers - De-list non-responsive/non-conforming suppliers 	FSAI would like to see new suppliers providing products in line with FSAI salt targets and FSA(UK) salt targets for other products. ADM Londis needs to speed up progress to meet 2010 deadlines

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Retail Symbol Group	Barry Group	YES	<p>Undertaking from 2005: Barry's has a limited range of own brand product, bread, milk and fresh meat. - Will take account of FSAI salt reduction recommendations when formulating new product. - Wrote to suppliers of bread, meat products and breakfast cereal in January 2005 asking them to support the FSAI salt reduction initiative</p> <p>Achievements to April 2006: - Contact made with suppliers and suggestions for salt reduction made. However, suppliers have not responded with salt reductions.</p> <p>Achievements 2006-2007 - All bread supplied under own label is compliant with the undertakings of the IBBA (max 1.14g salt/100g bread)</p> <p>Undertaking 2007-2010 - insistence on bread supplier compliance with salt targets achieved by the IBBA</p> <p>Achievements 2007-2008 - no update available</p>	FSAI would like to see specifications for any private label products brought into line with FSAI and FSA(UK) targets.
FOOD SERVICE SUPPLIERS				
Food Service Supply Manufacturer	Unilever Food Solutions	YES	<p>Undertaking from 2005-2006: - 10% salt reduction in the 27 varieties in the dehydrated soup range by end of 2005 - Review of dehydrated sauce range in 2006 and research on salt reduction. - Review of bouillon range in 2006 in terms of salt reduction and flavour improvement</p> <p>Achievements to April 2006: - 6% salt reduction achieved in soups - range of dehydrated sauces is under review and research - launched Knorr clear bouillon in April 2005 with lowest salt content on the market as well as removing mono-sodium glutamate.</p> <p>Undertakings from April 2006: - soups, full recipe review to achieve further 4% salt reduction by end 2006 - lower salt sauces planned for re-launch April 2007</p> <p>Achievements 2006-2007 - Average 10% salt reduction in dehydrated soup range based on volume sold</p> <p>Undertaking 2007-2010 - Review underway of salt content of sauce range with a view to reformulation</p> <p>Achievements 2007-2008 - 15.2% salt reduction on all dry sauce range based on volumes sold</p>	UFS progress is welcomed as it provides low salt options for the catering sector. UFS should declare the sodium contents of its ranges by category in future updates.
Food Service Supplier	Horgan's Delicatessen Suppliers	YES	<p>Undertaking from 2005: - highlight the need for significant salt reduction in the Irish diet to suppliers - request that each supplier notifies any undertakings they have made in relation to reducing the use of salt in products produced, whether it be the introduction of low in salt product substitutes or the reduction of salt in current products where technically possible</p> <p>Achievements 2006-2007 A survey of suppliers was conducted and a detailed response was received from over 80% of suppliers. The main findings are as follows 1. Salt levels are where possible, kept to the lower level of the spectrum 2. Where low in salt alternative products are not available, it has been noted that technically it would not be possible to produce the products with a lower level of salt without adversely affecting the product.</p>	Horgans, as a leading supplier of Deli goods, should remain in the salt reduction programme and seek to source low salt variants of its product range and promote these to its customers

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	Horgan's Delicatessen Suppliers continued		<p>3. With regard to cheese and cured meats, salt is an integral ingredient used in the manufacturing process. With meat, salt is used as a flavour enhancer and is also beneficial in preservation and shelf life. With regard to cheese, salt aids the growth of desirable micro-organisms; suppresses the proliferation of unwanted micro organisms; controls enzyme activity; aids the expulsion of whey and modifies taste.</p> <p>4. Low in salt alternative products, along with all new products developed by our Suppliers are presented for commercial proposition.</p> <p>Undertakings 2007-2008</p> <ul style="list-style-type: none"> - Horgan's Delicatessen Supplies Ltd. continue to work closely with suppliers in bringing new products on to the Irish market and due consideration is given to all products. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - no further progress 	
Food Service Supplier	Pallas Foods Ltd	YES	<p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - All bacon products (rashers, gammons, collar bacon and bacon loins) have been reformulated to contain less than 1.3g sodium/100g <p>Undertakings from April 2006:</p> <ul style="list-style-type: none"> - commitment to salt reduction communicated to relevant suppliers and updates on firm commitments from them will be forwarded in due course <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Programme is underway but no product salt reductions to report <p>Undertakings 2008-2009</p> <ul style="list-style-type: none"> - Sausages – reduced sodium own brand sausage for launch Sept 2008 - Soups – manufacturing review of own brand soups including salt reduction 	FSAI notes imminent product launch of low sodium sausages. Pallas should also focus on other own brand meat products and reduce sodium in line with FSAI and FSA(UK) targets
Food Service Supplier	Pierre's Food Service (IAWS)	YES	<p>Undertaking from 2005:</p> <ul style="list-style-type: none"> - Develop a salt reduction strategy working towards FSA(UK) salt targets <p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - Over 2006 and 2007 salt reduction trials will begin with product categories that require the greatest salt reduction to meet FSA(UK) salt targets by 2010 <p>Achievements 2006-2007</p> <p>Trials have taken place for salt reduction in sausages and pudding and further trials are required before salt can be reduced.</p> <p>Undertaking 2007-2010</p> <p>To reduce salt gradually over the coming years in products above the FSA(UK) salt targets for 2010. FSAI salt targets will be used where lower than FSA(UK) targets for the salt reduction initiative</p> <p>Achievements 2007-2008</p> <p>Salt reduction completed on several chicken products, meat pie products, pudding and sausage products. 38 of 82 products (46%) are at or below their target sodium levels.</p>	FSAI notes significant progress that PFS have made in 2007 in this difficult category and is aware that meeting FSA targets for all savoury products will be a challenge.
Food Service Supplier	Musgrave Foodservices	YES	<p>Undertaking from 2005-2010</p> <ul style="list-style-type: none"> - Examine salt levels in every new product which is developed or reformulated, establishing maximum target salt levels depending on product sector - Provide nutritional information for all products to include the level of sodium and conversion to an equivalent level of salt <p>Achievements to April 2006</p> <ul style="list-style-type: none"> - Salt equivalent labeling is on all Musgrave Excellence own brand products (57 products in the range) - Need for salt reduction was highlighted to all suppliers as part of the new product development 	Musgrave have made excellent progress in reducing salt to FSAI target levels in own brand "Excellence" range. This provides caterers with low salt options in a range of important categories like meat products. FSAI commends

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	Musgrave Foodservices continued		<p>management process. Suppliers obliged to notify MFS of progress.</p> <ul style="list-style-type: none"> - Musgrave Excellence own brand suppliers have been requested to submit a salt reduction policy for their products with targets to mid 2007 and targets to end 2008 - Supplier Code of Practice amended to ensure suppliers of bread, meat & Meat products, breakfast cereals, snacks and meal sauces must document and implement a salt reduction programme to achieve a 10% reduction by end 2006, 20% reduction by mid 2007 and a 30% reduction by end 2008 (where appropriate). <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Brand guidelines for Musgrave Excellence Range (130 products) have been updated to ensure that all new product lines being developed are at or below recommended salt levels for particular foodstuffs. Brand guidelines now state specific targets for each food category - A defined work plan is in place with all own brand suppliers of breaded chicken, beans, margarines, cheese and beef burgers to reduce salt to specified levels by 2010 <p>Undertaking 2008-2010</p> <ul style="list-style-type: none"> - As previously stated <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Rashers – 3 of 3 products between 2.2g and 1.9g salt / 100g (0.85g and 0.76g sodium/100g) - Sausages – 2 of 2 products at 1.3g salt /100g (0.51g sodium/100g) 	Musgrave on this initiative
Food Service Supplier	La Rousse Foods	YES	<p>Undertaking from April 2006</p> <ul style="list-style-type: none"> - Willing to change the specifications of products sources from new suppliers - Contact suppliers to get plans for salt reduction in key food categories <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - All suppliers of own brand now have to declare the salt levels of their products on their technical sheets 	FSAI is pleased to see a salt reduction programme start in La Rousse. Details of the average salt content of products and reductions achieved should now be supplied to FSAI in the 2009 submission. Maximum salt specifications should be set for meat products, bread and soups and sauces in line with FSAI and FSA(UK) targets
Food Service Supplier	Complete Cuisine (T Hanrahan & Sons ltd)	YES	<p>Achievements to April 2006</p> <p>-contacted all of our suppliers who provide us with bacon, bread and pork products. To date we have received replies from all of our sausage, bacon and pudding suppliers and the following results were achieved:</p> <p>Sausages (raw)</p> <p>Supplier 1 0.884g Sodium per 100g</p> <p>Supplier 2 0.688g Sodium per 100g</p> <p>Puddings</p> <p>Supplier 1 Black 0.301g Sodium per 100g White 0.868g Sodium per 100g</p> <p>Battered Sausages</p> <p>Supplier 1 0.697g Sodium per 100g</p> <p>Cooked Sausages</p> <p>Supplier 1 0.969g Sodium per 100g</p> <p>Polish Sausages</p> <p>Supplier 1 0.748g Sodium per 100g</p> <p>Chilli Sausages</p>	FSAI hopes to receive an update on the salt reduction programme in Complete Cuisine as soon as possible

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	Complete Cuisine (T Hanrahan & Sons Ltd) continued		<p><i>Supplier 1 0.748g Sodium per 100g</i> Cooked Back Rashers</p> <p><i>Supplier 1 1.24g Sodium per 100g</i> Cooked Streaky Rashers</p> <p><i>Supplier 1 1.26g Sodium per 100g</i> Sausage Rolls</p> <p><i>Supplier 1 0.68g Sodium per 100g</i> <i>Supplier 2 Awaiting response</i></p> <p>- Our main bread supplier forwarded a statement outlining their achievements to date of a 10% reduction in salt usage.</p> <p>Undertaking from April 2006 - 2010 - further contact with suppliers and salt reductions where achievable</p> <p>Achievements 2006-2007 - Supplier commitment to salt reduction is now incorporated into the annual review of approved suppliers. A negative response triggers a review with the supplier. Reasons for a negative response are forwarded to FSAI for observation.</p> <p>Achievements 2007-2008 - No update received</p>	
Food service supplier	Stonehouse	YES	<p>Achievements 2006-2007 - reviewed product range and identified only one own brand product, Homestead Soup. Supplier contacted and asked to reduce salt in line with industry standards - Homestead soup salt reduced (see entry Premier foods)</p> <p>Undertaking 2006-2010 - no further action planned</p>	No further action is being taken by Stonehouse
CATERERS (FOOD SERVICE)				
Catering Representative Body	Restaurants Association of Ireland (RAI)	YES	<p>Undertaking from 2005-2010: - Include feature on salt and health in the Association's quarterly magazine - Promote and encourage participation of members in the Irish Heart Foundation's Happy Heart programme - Distribution of salt reduction literature to chefs for display in kitchens (in conjunction with the Irish Hotels Federation) - Ongoing campaign with members to highlight the dangers of high salt consumption</p> <p>Achievements to April 2006: - various activities have been delivered within the scope of commitments above</p> <p>Achievement 2006-2007 - Continue to promote awareness of salt and health to members via specific articles in the RAI newsletter - Distributed Irish Heart Foundations "time to cut down on salt" literature and guidelines for caterers to members.</p> <p>Achievements 2007-2008 - have developed a quarterly article of salt and health in the Association's newsletter in conjunction with the Irish Heart Foundation. - Linked up with the National Restaurants Association of North America that has experience in salt reduction. Will be updating members with research findings on low salt from this organisation</p>	The RAI continue to be a strong supporter of the salt reduction programme and maintain the issue high in members awareness. The RAI should look at raising awareness of some of the low sodium foods now available to caterers from the foodservice suppliers.
Catering Representative	Vintners Federation of		<p>Undertaking from 2005-2010: - Reduced use of bouillon in soups and sauces and replace with herbs and spices to flavour. - Use of flavoured oils and salsas in dressings served with fish and chicken instead of sauces with</p>	The VFI have indicated that they no longer wish to be part of the salt

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Body	Ireland		<p>bouillon added</p> <ul style="list-style-type: none"> - White pepper and cracked pepper corn condiments on tables instead of salt <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - various activities have been delivered within the scope of commitments above 	reduction programme
Catering Representative Body	Irish Hotels Federation (IHF)	YES	<p>Undertaking 2005-2010</p> <ul style="list-style-type: none"> - Article on salt reduction circulated to members via newsletter. - Circulate to all its members all useful guidelines on salt reduction as soon as they are available <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Salt reduction articles carried in federation magazine - Information and materials provided by the Irish Heart Foundation were distributed to members. <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - 3 articles on salt reduction have featured in the members monthly newsletter - Fridge stickers and information booklets on salt and health were distributed (obtained from the Irish Heart Foundation) <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Launched national 'Food for Kids' initiative which includes recommendation that no salt should be added in the preparation, cooking or serving of food to children.. 250 members of the federation are signed p for this programme. 	The Federations 'Food for Kids' initiative with its emphasis on low salt is a great example of a proactive stance to reduce salt intake. FSAI commends the IHF on this work.
Catering Representative Body	Catering Management Association of Ireland (CMAI)	YES	<p>Undertaking from 2005-2010:</p> <ul style="list-style-type: none"> - Promote participation amongst members in the Irish Heart Foundation's Happy Heart programme - Encourage members to promote the reduction of salt in food production/service - Catering managers to promote a programme of awareness of the effects of salt in the diet - Recommend use of herbs and spices as an alternative to salt and highlight this where used on menu <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - CMAI has engaged with Unilever to progress supply of low salt bouillions, sponsor point of sale salt reduction notices for customers and include low salt cooking in their demo chef programme. - Pilot project in St Stephens Hospital Cork & Midlands Hospital Mullingar with no salt on tables/trays and no salt in cooking. This has been well received by customers. Other Hospitals are starting the trial and further role out is planned. - No salt policy is promoted at all CMAI functions with info planned for CMAI website <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Supported Unilever Food Service with their new salt reduction products and they were guest speakers at the AGM - Promoted participation in the 2007 Irish Heart Foundations Happy Heart programme - Promoted the FSPB Dietary Habits the Evidence for Change conference to all members - Promoted the FSAI salt reduction initiative to all members at all appropriate CMAI functions <p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - in addition to previous undertakings: <ul style="list-style-type: none"> - Actively promote the salt reduction initiative to members - Discuss and pass on any relevant salt reduction information sent to us - Network with other organisations to advance the salt reduction initiative <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Promotion of Unilever low salt products continues amongst members - Members participated in the IHF happy heart award 2008 and the visitors and staff awards - Website promotion of salt reduction initiative to members - Active promotion of salt reduction initiative at CMAI events 	CMAI strongly promote the salt reduction initiative to its members which is essential for health care catering

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Catering Group	Eddie Rockets Restaurants	NO	<p>Undertaking from 2005 -2010:</p> <ul style="list-style-type: none"> - Vegetables and salads served without added salt - Sauces served on the side - Many products purchased vacuum packed to avoid brine used in jars and cans - No salt added to burgers or fresh chicken - Fries seasoning contains 70% salt reduced from 100% - Introduce nutrient labelling on menu items (starting with web site) <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Salt content of fries seasoning reduced by 30% - Confirmation from beef and chicken suppliers that no salt is added to any fresh products - Managers advised to retrain staff to offer all sauces as a side order - Nutritional evaluation company sourced to conduct study of all products - Review of all children's menus in progress - Sauce suppliers working on reduced salt alternative products <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - No update received 	No update received for two years therefore it is assumed that Eddie Rockets Restaurants no longer participate in the salt reduction initiative
Catering Representative Body	Euro Toques	YES	<p>Undertaking from 2005- 2010:</p> <ul style="list-style-type: none"> - Mail shot to 200 members highlighting issues of salt and health and how salt can be reduced in catering - Feature in newsletter on practical methods for reducing salt <ul style="list-style-type: none"> - no added salt to dishes using stock - use of lemon and fresh herbs - preparation methods that promote enhanced flavour (e.g. marinade) - use of quality ingredients and slow cooking of meats to provide natural flavour for sauces - Request all members to take part in the Irish Heart Foundations Happy Heart programme - Actively discourage the use of industrially processed ingredient in kitchens <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - All of the stated undertakings have been carried out to date - Active participation in the IHF Happy Heart Eat Out campaign <p>Additional Undertakings from April 2006:</p> <ul style="list-style-type: none"> - Develop an ongoing relationship with the Irish Heart Foundation - Promote the use of fresh, unprocessed ingredients and discourage the use of high salt products <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Promoted and contributed to IHF Happy Heart Eating Out Campaign - Encourage the use of preparation and cooking methods which avoid excess use of salt. <p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - Produce detailed guidelines for members regarding sourcing and preparation of food in their establishments - to include salt reduction advice. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Encourage participation in the Happy Heart Annual Eat Out Campaign and contribute to promotion of the event by contribution of recipes and publicity - Discourage the use of industrially processed foods and encourage use of fresh high quality ingredients that do not need excess salt to create flavour - Feature in newsletter to inform chefs to be vigilant in purchasing processed ingredients, to look at ingredients lists, to avoid high salt products or addition of unnecessary salt during cooking - Run education initiative for student and industry chefs in conjunction with La Rousse foods to 	Euro-Toques has an active programme around healthy eating which includes awareness of salt and health. The organisation should seek to pressure food service suppliers to source and provide low salt meat products, sauces, soup and stock options for Euro-Toque members

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	Euro Toques continued		demonstrate concept of taste and flavour with high quality produce - Run annual School Food Workshops to introduce children to health eating and awareness of high salt sugar and fat in processed foods	
Catering Group	Supermacs	YES	<p>Undertaking 2005- 2010:</p> <ul style="list-style-type: none"> - Conduct a review of the salt usage on fresh cooked fries - Reduce the amount of salt added to fresh cooked fries by 30-50% - Re-train operators in restaurants in new procedures - Offer salt sachets to customers on a request only basis <p>Achievement to April 2006:</p> <ul style="list-style-type: none"> - An ongoing programme of analysis of composite ingredients has started and this will be the basis of salt reduction discussions with suppliers. <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - 30% reduction in salt added to fries <p>Undertaking 2007</p> <ul style="list-style-type: none"> - in addition to previous undertakings there will be a further reduction in salt on fries by 20% by end 2008 subject to trials. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Salt in fries reduced 65% to 0.31g/100g - Beef Burger review salt at average 0.75g/100g - Salt reduced in Chicken products , Chicken nuggets 0.1g salt/100g, Chicken tenders 0.11g salt/100g - Trials on salt content of breading coating for fried chicken underway. Currently cooked breaded chicken has a salt content of 0.1g/100g -Salt in burger buns reduced from 1.26g/100g to 1.15g/100g <p>Undertakings 2008-2009</p> <ul style="list-style-type: none"> - trials on reduced salt volume in sachets which are only provided if requested by the customer - trials on a 44% salt reduction in pizza dough used in Supermac's pizza shops 	Supermacs has an active salt reduction programme across its full range of products and the FSAI commends the continued progress and further salt reduction commitments
Catering Group	Irish Prison Service	Unknown	<p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Salt reductions have been emphasised in cookery training courses - Requirements for salt reduced foods have been communicated to suppliers <p>Undertakings from April 2006:</p> <ul style="list-style-type: none"> - Subject to availability of salt reduced ingredients the 28 day menu will be reviewed to reduce its salt content <p>Achievements 2007-2008</p> <p>No update received</p>	FSAI has not received a submission for two years and it is uncertain whether the Irish Prison Service is still actively engaged in the salt reduction programme
Catering Group	McDonalds Restaurants of Ireland Ltd.	YES	<p>Achievements to 2005:</p> <ul style="list-style-type: none"> - 30% reduction in salt in Chicken McNuggets - further details to follow <p>Achievements to and undertakings from, April 2006:</p> <ul style="list-style-type: none"> - 30% reduction of salt in chicken in McChicken sandwich by end 2006 - Nutrition information including salt to be placed on all packaging. <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Fries – salt reduced by 50% from 5g to 2.5g on a basket of fries (0.59g salt/100g fries) - Beef patty seasoning – salt reduced by 14% (now 0.8g salt/100g) - Buns – salt reduced in hamburger, Big Mac and Quarter Pounder buns by 20% of flour weight (now 1g salt / 100g) - Chicken sandwich patty – Salt reduced from 1.13% to 0.9% representing an overall 20.35% 	McDonalds has made further salt reductions in ketchup on top of last years excellent progress. FSAI welcomes this active approach to the initiative.

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	M ^c Donalds Restaurants of Ireland Ltd continued		<p>reduction (salt now 0.9g/100g)</p> <ul style="list-style-type: none"> - Mayonnaise – low fat mayonnaise salt reduced by 75% (now 0.8g/100g) - Nutritional information on the packaging of all major menu items including salt levels. This includes % GDA. More detailed nutritional information is also on the web site. <p>Undertakings 2007-2008</p> <ul style="list-style-type: none"> - Reduction of salt in chicken premier patty from 1.4% to 1% - Further research into salt reductions in other products and sauces. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Salt reduced in bulk ketchup, ketchup dip pots and ketchup sachets by 23% from 3.1g salt/100g to 2.4g salt/100g - Chicken premier patty has been de-listed <p>Undertakings 2008-2009</p> <ul style="list-style-type: none"> - Trials on salt reduction in chicken legend patty and in apple pies - Continue to review the salt content of product range 	
Catering Group	Yum! Restaurants International (KFC (UK and Ireland))	YES	<p>Achievements to 2004:</p> <ul style="list-style-type: none"> - 30% reduction in salt in buns - 20% reduction in salt in tomato ketchup <p>Achievements to 2005:</p> <ul style="list-style-type: none"> - Stopped pre-salting of fries - Introduced unsalted butter oil for corn on the cob - 30% reduction in salt in original recipe croutons used on warm chicken salads - 15% reduction in salt in baked beans - 25% reduction in salt in popcorn chicken <p>Undertaking for remainder 2005</p> <ul style="list-style-type: none"> - 25% reduction in salt in flour tortillas (used for Twister wrap products) - 20% salt reduction in low fat vinaigrette - Ongoing commitment to explore further salt reduction in 2006 onwards <p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Undertakings above have been achieved - Phase 1 of an incremental 3% salt reduction in signature original recipe breadings <p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - Continuation of incremental salt reduction in signature original recipe breadings - Progress on other salt reduction initiatives across the menu <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - 3% salt reduction in original recipe breadings ; used for in-store breadings of original recipe pieces, whole fillet and mini fillet. <p>Undertaking from 2007</p> <ul style="list-style-type: none"> - 15% salt reduction in Crispy Strips - Work in progress to identify other salt reduction opportunities - further salt reduction planned for original recipe breadings in early 2008 <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Original recipe breadings for chicken – further 3% salt reduction - Latter stages of trials on 15% salt reduction in Crispy Strips - All nutritional information available on website and on tray liners <p>Undertakings update 2008-2009</p> <ul style="list-style-type: none"> - Complete crispy strip trial - Investigate further reductions e.g. tortilla wraps 	KFC are actively engaged with FSA(UK) to reduce salt and role out of these initiatives in Ireland is welcomed by FSAI. The continued reduction of salt in core products is necessary and appreciated

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Catering Group	Kylemore Group	YES	<p>Undertaking from 2005 – 2010:</p> <ul style="list-style-type: none"> - Promote participation amongst members in the Irish Heart Foundations Happy Heart programme - Encourage customers to reduce salt in their meals - Vegetables and chips served without added salt - Many products purchased vacuum packed to avoid brine use in jars and cans - Recommend use of herbs and spices as an alternative to salt - Use fresh sauces and salsa with fish and chicken instead of ready made sauce and bouillon - Use of quality ingredients and slow process cooking of meat to provide natural flavour for sauces - Reduce the use of bouillon in soup and sauce and replace with herbs and spices <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - The undertakings have been actioned on a ongoing basis <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - No update received 	FSAI would like to receive plans from Kylemore Group
Catering Group	O’Callaghan Hotels	YES	<p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - No longer serve salted crisps as standard with sandwiches - Requested from several suppliers/representatives for information on their salt reduction measures. Will include commitments to salt reduction as an influence on the groups buying decision - The central purchasing company PSL who negotiate with suppliers on behalf of many hotels have been made aware of the salt reduction initiative - Reduce the amount of salt purchased in 2006 by 10% - instructions on reduced salt initiative communicated to chefs - Distribute salt and health literature to staff <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Chunky Fries and Wedges are now served without being salted - Salt awareness is emphasised during staff training, pre-service meetings and on staff notice-boards <p>Undertakings 2008-2009</p> <ul style="list-style-type: none"> - Low salt requirements are being planned into the Bar menu and 2008 Christmas menu - Planned review of introduction of ‘low sodium’ salt in O’Callaghan kitchens - Maintain contact with organisations that promote healthier living 	The FSAI welcomes these activities from O’Callaghan Hotels who seem to be leading the way amongst large hotel peers with regard to salt reduction. In review of Low sodium salt maintain emphasis on salt reduction so that customers’ taste for high salt flavour changes.
Catering Group	IBIS Hotels	NO	<p>Undertaking from April 2006 -2010:</p> <ul style="list-style-type: none"> - Only serve pre-prepared product in Ireland therefore no food preparation in the Hotels - Currently source lower salt foods from 11 companies on the FSAI table who are committed to salt reduction programmes <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - No update received 	No update received for two years therefore it is assumed that Ibis Hotels no longer participate in the salt reduction initiative
Catering Group	Fitzers Catering	No	<p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - Low sodium will be introduced across all menus in Croke Park and also outdoor functions <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - No update received 	No update received for two years therefore it is assumed that Fitzers Catering no longer participate in the salt reduction initiative
Catering Group	Irish Defence Forces Food Procurement Cell	YES	<p>Achievements to April 2006:</p> <ul style="list-style-type: none"> - Written to suppliers to request information and pricing on low salt alternatives to all products on Defence Force Running Contracts. Also requested information of low salt products on the market that are not yet stocked by suppliers. <p>Undertaking from April 2006:</p> <ul style="list-style-type: none"> - Low salt alternative products will be added to existing contracts - The provision of low salt foods will be specifically requested as part of the future tendering 	The Defence Force is a large purchaser of food and its support for low salt foods will help to promote the sourcing of low salt food options amongst suppliers.

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Type of Business	Organisation/ Company	Support salt reduction?	Written Undertakings and Achievements	Additional Comments on most recent update from FSAI
	Irish Defence Forces Food Procurement Cell continued		<p>process</p> <p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Following supplier review mentioned previously the following lower salt products were added to the existing contracts. Salt sachets and drums were replaced with low salt versions (now 13.1 g salt per 100g); Chicken and vegetable bouillon was replaced with low salt versions reducing salt from 20g/100g to 9g/100g; Salted butter was replaced with unsalted butter. <p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - The new low salt specifications for the products mentioned above will be specifically requested as part of future tendering competitions. <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Low salt versions of available products are continually being requested when procuring food items <p>Undertakings 2008-2009</p> <ul style="list-style-type: none"> - Low salt requested in tender specifications for new food supplies - Food service personnel will be encouraged to utilize more of these products and devise low-salt menus in all locations 	FSAI welcomes the undertaking to devise low salt menus
Catering Group	Burger King	YES	<p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - All beef burgers contain no added salt. - No salting fries after cooking - reduced the salt in chicken bites by 50% - reduced salt by 30% in the Piri Piri baguette chicken breast - reduced salt in the chicken breast in the flame grilled chicken salad by 30% <p>Undertakings 2007 - 2008</p> <ul style="list-style-type: none"> - launch Breaded Chicken Fillet Strips containing 21.8% less sodium per 100g of product than previous product. These new strips will be used in the following products: BK Kids Meal , Adult Chicken Strips Meal, Sweet Chilli Chicken Baguette, Chicken BLT Baguette, Crispy Chicken Salad - launch Char Grilled Chicken Fillet Strips containing 13.1% less sodium per 100g of product than previous similar product. These new strips will be used in the following products: Flame Grilled Chicken Salad, BK Kids Meal, Piri Piri Chicken Baguette <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Reduced salt in chicken bites by 8%, a reduction from 1.31g per 100g to 1.2g per 100g. - Reduced salt by 10% in Piri Piri Baguette chicken breast, a reduction from 1.38g of salt per 100g to 1.23g per 100g. - Reduced salt in chicken breast used in flame grilled chicken salad by 42%, a reduction from 0.6g per 100g to 0.34g per 100g. - Introduction of Chargrilled Chicken Fillet Strips onto Kids Menu, 0.4g of salt per 100g. <p>Undertakings update 2008-2009</p> <ul style="list-style-type: none"> - Continuing salt reduction on a product by product basis 	Burger King has made more significant progress in salt reduction. FSAI is pleased to see that the salt reduction programme still has a high priority in Burger King
Catering Group	Gresham hotel Group	YES	<p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - Requesting information from suppliers regarding salt levels and their own initiatives on salt reduction in their foods. This information will be documented and will influence the Group buying decisions - Chips will be served without added salt - Purchasing department will be made aware of the salt reduction initiative - We support the Irish Heart Foundations Happy Heart Programme - Chefs will be made aware of the salt reduction initiative and efforts are to be made to reduce salt levels during cooking and preparation. - Reducing the amount of salt purchased in 2007 by 5% 	The Gresham group of hotels is enacting a practical salt control programme and FSAI is pleased to see this ongoing commitment.

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Type of Business	Organisation/ Company	Support salt reduction?	Written Undertakings and Achievements	Additional Comments on most recent update from FSAI
	Gresham hotel Group continued		<ul style="list-style-type: none"> - Distributing salt and health literature to staff <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Chips are served without added salt - Producing fresh stocks with low salt content to replace purchased stock with high salt content - Supporting the Happy heart programme - New food supplies are subjected to scrutiny for low salt content 	
Catering Group	Abrakebabra	YES	<p>Achievements 2006-2007</p> <ul style="list-style-type: none"> - Requested all approved suppliers to make salt reductions in cases where there is salt added to products supplied to franchisees <p>Undertakings 2007-2010</p> <ul style="list-style-type: none"> - Detail to be forwarded to FSAI <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - Kebab 10% salt reduction 	FSAI is please to see the start of a salt reduction programme and welcomes the reduction in Kebabs.
Catering Group	O'Briens sandwich bars	YES	<p>Undertaking 2007-2010</p> <ul style="list-style-type: none"> - Project team arranged to look at salt reduction opportunities in the following categories: <ul style="list-style-type: none"> - Cured meats - Bread - Soups - Sauces - Snack <p>Achievements 2007-2008</p> <ul style="list-style-type: none"> - No update received 	No detailed planned of salt reduction received. FSAI is unsure if O'Briens sandwich bars is participating in the salt reduction programme