

# FINAL EVALUATION

OF THE AGREEMENTS FOR THE REDUCTION OF  
SELECTED NUTRIENTS CONTENT (SUGARS, SALT AND FATS) OF THE  
**COLLABORATION PLAN FOR THE IMPROVEMENT OF FOOD AND  
BEVERAGE COMPOSITION AND OTHER MEASURES**

## 2020



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PLAN FOR THE  
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COMPOSITION AND OTHER  
MEASURES 2020



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Sectoral associations and manufacturing, retail, social catering, modern restaurant and vending companies

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# 1

## **FOREWORD**

## **EXECUTIVE SUMMARY**

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The alarming growth of chronic diseases related to unhealthy eating patterns and sedentary lifestyles, together with the consequences for people's lives and the sustainability of health systems and the planet, make the nutritional composition of processed foods one of the aspects that require an in-depth study and wide-ranging interventions with the aim of providing the population with a healthier food supply.

These actions find different barriers, such as their technical complexity, the need to develop in a context of consensus with the actors involved and the rooting of the consumption of some unhealthy foods, often due to their greater palatability linked to the presence of high salt, sugar or fat contents.

This report contains the results of the final evaluation of the compliance with 180 agreements to the manufacturing, retail and out of home food sectors (modern restaurant, social catering and vending) of the *Collaboration Plan for the Improvement of Food and Beverage Composition and other Measures 2020*, after four years of development to achieve the objectives committed to by over 300 companies in the food sector.

Beyond the agreements themselves and their degree of compliance, which, though satisfactory, could always be more ambitious, the PLAN represents a joint effort of improvement within the framework of a broader agreement at the level of the European Union and the World Health Organization towards the promotion of reformulation policies, in a transparent way and with rigorous technical and methodological criteria.

The results presented here in turn establish the basis for the continuity of reformulation policies, based on a deep and shared knowledge achieved by all the actors involved.





# 2

## INTRODUCTION



### 2.1. NUTRITION AND PREVENTABLE CHRONIC DISEASES IN A CONTEXT OF INCREASED PREVALENCE OF OBESITY AND OVERWEIGHT

The Spanish Agency for Food Safety and Nutrition (AESAN), an autonomous body attached to the Ministry of Consumer Affairs, has as one of its fundamental lines of action the promotion of healthy nutritional habits together with the practice of physical activity, as a public health policy to deal with overweight and obesity, within the framework of the lines of action of the Strategy for Nutrition, Physical Activity and Prevention of Obesity (NAOS Strategy).

#### Non-communicable diseases

Non-communicable diseases (NCDs), also known as chronic diseases, are the result of the combination of genetic, physiological, environmental, and behavioural factors. The main types of NCDs are cardiovascular disease, cancer, chronic respiratory disease, and diabetes. NCDs are the main cause of mortality worldwide, accounting for 41 million deaths each year, representing 71% of all deaths worldwide<sup>(1)</sup>.

According to the World Health Organization (WHO), risk factors that increase the risk of NCDs include increased blood pressure; overweight and obesity; hyperglycaemia (high blood glucose levels); and hyperlipidaemia (high blood fat levels). Therefore, measures to control these factors may reduce the risk of developing the main NCDs as well as related complications<sup>(1)</sup>.

#### Overweight and obesity as a public health problem

Excess weight (which includes both obesity and overweight) is a risk factor for NCDs. The relationship between obesity and cardiovascular problems, diabetes, respiratory diseases, musculoskeletal diseases and some types of cancer, among other diseases, is well documented<sup>(2,3)</sup>. Although the causes of obesity are varied and complex, in the majority of the population they are linked to dietary habits, physical activity and sedentary lifestyle. Childhood obesity, in addition to its health impact during childhood, is also an important risk factor for adult obesity<sup>(4)</sup>.

According to WHO, in Europe, the figures for child excess weight have increased considerably over the last decades, exceeding the prevalence of overweight and obesity by 30% and 10%, respectively<sup>(5)</sup>.

In Spain, according to the ALADINO 2019 study on Nutrition, Physical Activity, Child Development and Obesity, developed by the AESAN Nutrition and Obesity Study Observatory in schoolchildren aged 6 to 9, the overweight and obesity figures are among the highest in Europe, reaching 23.3% and 17.3% of schoolchildren respectively, overweight being more frequent among girls (24.7% girls vs. 21.9% boys) while the prevalence of obesity is higher among boys (15.0% girls vs. 19.4% boys). Since 2011, however, there has been a decrease of 3.9 percentage points in the prevalence of excess weight (2.9 points for overweight and 1.0 for obesity), despite which, the figures remain alarmingly high<sup>(6,7)</sup>. There are also large socio-economic disparities with respect to these figures. In Spain, the prevalence of childhood obesity is about twice as high





among schoolchildren in families with lower incomes compared to those in families with higher incomes<sup>(6)</sup>. Several studies have shown that, in Spain, lower socio economic or educational level of parents is associated with less healthy eating habits (more intake of sweet and savoury snacks, pastries and sugary beverages and less of fruits and vegetables. Also, not having breakfast, going more than once a week to fast-food restaurants or lower adherence to the Mediterranean diet)<sup>(8-11)</sup>.

In adults, obesity figures have also continued growing in most European Union (EU) countries, and the overall figures are very similar to those of Spain<sup>(12,13)</sup>.

FIGURES FOR EXCESS WEIGHT IN ADULTS

| REGION | EXCESS WEIGHT | OBESITY | OVERWEIGHT |
|--------|---------------|---------|------------|
| EU     | 53%           | 17%     | 36%        |
| SPAIN  | 53.6%         | 16%     | 37.6%      |

In Spain, over the last two decades, a stable situation of overweight and an upward trend of obesity in adults has been observed until 2017, with a slight decrease in 2020. According to data from the European Health Survey in Spain 2020, the prevalence of obesity (15.5% women vs. 16.5% men), and especially overweight (30.6% women vs. 44.9% men) is higher in men than in women<sup>(14)</sup>.

## Effects on health and current recommendations for sugar, salt and saturated fats intake

### Sugars

A high intake of free sugars (a definition that encompasses monosaccharides and disaccharides added to food -or added sugars- and sugars naturally present in honey, syrups and fruit juices) is associated with poor dietary quality, obesity and the risk of contracting NCDs, as it provides a considerable amount of energy<sup>(17)</sup>. Sugars contribute significantly to the overall energy density of the diet, that is, to the caloric intake, promoting a positive energy balance.

In its latest updated guidance on *Sugars Intake for Adults and Children* of 2015, WHO recommends limiting the consumption of free sugars throughout the lifecourse, advising a reduced intake of free sugars of less than 10% of the total caloric intake (strong recommendation) and preferably less than 5% (conditional recommendation). The recommendations are based on scientific evidence linking free sugar intake to body weight and tooth decay<sup>(18)</sup> and associating high intake of added sugars with an increased risk of overweight, poorer nutrient intake and reduced dietary variety<sup>(19)</sup>.

According to the results of the scientific studies, it is the excessive consumption of **free sugars**, rather than of total sugars, that is related to health problems, so it is necessary to establish recommendations to reduce their consumption. However, there is no global consensus on the intake of added sugars. In Europe, the European Food Safety Authority (EFSA) has failed to establish a tolerable maximum level of intake or a safe level of intake for dietary sugars. All dose-

*response* relationships between sugar intake and the risk of adverse health effects assessed by EFSA were positive and linear, so that the higher the intake, the higher the risk of adverse effects, not being able to determine a *threshold* value below which no adverse health effects have been observed. Therefore, given the risk of developing chronic metabolic diseases and tooth decay, it is recommended that the intake of added and free sugars be as low as possible<sup>(20)</sup>.

### Salt

High sodium intake and insufficient potassium intake contribute to increased blood pressure leading to hypertension, which significantly increases the risk of heart disease and stroke. It is estimated that in 2017, globally, 3 million deaths and 70 million disability-adjusted life years (DALYs) were attributable to high sodium consumption<sup>(21)</sup>. Today, about 99 per cent of the world's adult population has an average salt intake above recommended levels<sup>(22)</sup>.

WHO guidelines recommend reducing sodium intake to less than 2g/day, equivalent to 5g of salt, to improve health outcomes. A salt intake of less than 5 grams per day in adults has as main benefit the decrease of blood pressure<sup>(23)</sup>, which contributes to a decreased risk of cardiovascular disease, stroke and myocardial infarction.

WHO Member States have agreed to reduce the population's average salt intake by 30% by 2025 in order to prevent and control NCDs<sup>(24)</sup>.

### Fats

There is strong evidence that a lower total fat intake is associated with decreased body weight<sup>(25)</sup>. There is also strong evidence that the reduction of saturated fatty acids and their substitution by polyunsaturated fatty acids decreases the risk of coronary heart disease<sup>(21)</sup>.

Based on this evidence, the *Food and Agriculture Organization* (FAO) and the WHO recommend that fats should not account for more than 30% of the total caloric intake of the adult population and, in the case of saturated fatty acids, that they should not account for more than 10% of the total caloric intake. It is further recommended that saturated fatty acids be replaced by polyunsaturated fatty acids<sup>(17,26)</sup>.




**Fats**  
<30% of total caloric intake



**Saturated fatty acids**  
<10% of total caloric intake



Replace polyunsaturated fatty acids  
with polyunsaturated



The EFSA has recently published the report *Scientific advice related to nutrient profiling for the development of harmonized mandatory front-of-pack nutrition labelling and the setting of nutrient profiles for restricting nutrition and health claims on foods*.<sup>(27)</sup> In this report, the Group of Experts notes that the average intake of saturated fatty acids, sodium and added and free sugars exceeds the maximum intake limits recommended for most European populations and their subgroups. In addition, it considers that excessive consumption of these nutrients is associated with adverse health effects, and that a reduction in the intake of saturated fatty acids, sodium and added and free sugars is important for the public health of European populations. On the other hand, it also notes that, in most European population, the energy intake exceeds the needs for maintaining a normal body weight, and considers that excessive energy intake leading to overweight and obesity is associated with adverse health effects, and that a reduction in energy intake is important for the public health of European populations.

### The economic cost of overweight and obesity

In addition to being a serious public health problem, the increase in the prevalence of excess weight entails a significant expense for health systems, being more evident the direct health costs associated with the treatment of diseases that have obesity as a risk factor.

According to the report *The Heavy Burden of Obesity: The Economics of Prevention* published by the Organization for Economic Co-Operation and Development (OECD) in 2019, obesity reduces life expectancy in 2.6 years in Spain and is responsible for 9.7% of health budget, reducing labour productivity by the equivalent of 479,000 annual workdays<sup>(15)</sup>.


According to this same report, people living with obesity are significantly more likely to use home health care services, have more outpatient care visits, receive more prescription drugs, are admitted to a hospital, and undergo surgery than people with lower body mass indexes. In turn, the costs associated with caring for people with obesity are higher and their hospital stays are longer<sup>(15)</sup>.

More recently, in 2021, the *World Obesity Federation* published a study calculating the direct and indirect costs of obesity in 8 countries, including Spain. According to this study, the costs directly related (such as medical care or travel to health centres) or indirectly related (premature mortality or absenteeism at work) to obesity or overweight in Spain rise to 25,136 million euros, which is 2.1% of GDP and a per capita expenditure of 537 euros during 2019. In addition, this study estimates that, if the current trend continues, global expenditures could double by 2060<sup>(16)</sup>.

## 2.2. ROLE OF REFORMULATION IN IMPROVING FOOD ENVIRONMENTS

### Food environments and reformulation

Food environments are all the types of food that people have at their disposal and reach in their lives<sup>(28)</sup>. The environment in which people develop their eating behaviours and choose their food has a very significant influence on what they eat and therefore on their health. To transform food environments, achieve healthy nutrition and improve the nutrition of the citizens, the *World Cancer Research Fund International* has described a package of Public Health Policies<sup>(29)</sup> that



are included in the Action Plans of the European Union<sup>(30)</sup> and the World Health Organization<sup>(31)</sup> to reduce the prevalence of obesity and diet-related non-communicable diseases. Among these policies is the reformulation of processed foods that, due to their composition and transformation, have room for reformulation of their composition, commonly referred to as strategies aimed at reducing the nutrient content associated with chronic non-communicable diseases in processed foods. These *nutrients to be limited* include salt, added sugars, saturated fats and trans fatty acids<sup>(32)</sup>.

Within the framework of this document, sugar reduction strategies relate to added sugars. Food and beverages belonging to some food groups such as dairy products, nectars, special bread and sauces such as tomato and ketchup contain both naturally present and added sugar, the latter being those on which work has been carried out in the *Collaboration Plan for the Improvement of Food and Beverage Composition and other Measures 2020* (hereinafter the PLAN).

In addition, the reformulation is one of the measures proposed in the *Farm to Fork Initiative* of the European Commission for a fair, healthy and environmentally friendly food system<sup>(33)</sup> framed within the actions to stimulate sustainable practices of food processing, wholesale and retail trade, hospitality and food services.

If properly implemented, reformulation strategies can be of benefit to public health, the food industry, the consumers and the environment. It is important to ensure that these initiatives focus on the original objective of improving the overall nutritional composition of food, and do not serve to postpone other more stringent policies<sup>(34)</sup>, as well as to address them as a complement to the promotion of a healthy diet based on the consumption of fresh or poorly processed food mainly, and the least possible environmental impact<sup>(35,36)</sup>. For this reason, the leadership of governments in reformulation policies is fundamental for their implementation, monitoring and evaluation.

### Scientific evidence on the impact of the reformulation

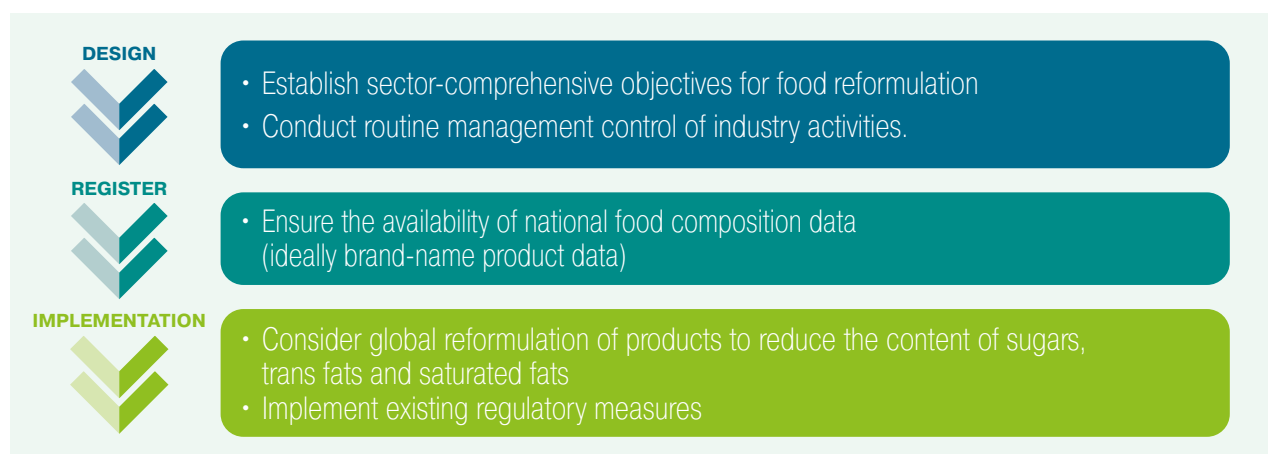
A robust evaluation of the reformulation activities is essential to produce evidence in order to draw relevant conclusions from these policies, which in turn contribute to a proper design of them. In a recent systematic review<sup>(37)</sup>, which evaluated the impact of reformulation on food choice, nutrient intake, and health status, the authors concluded that the reductions in sodium or trans fatty acid content through reformulation resulted in changes in the intake of these nutrients and improved health outcomes, at least with trans fatty acids.

Although reformulation may be useful to change the intake of some nutrients (including trans fatty acids, sodium, sugars, or dietary fibre), it is not sufficient on its own to address obesity as a global problem, especially for children. Reformulation is a complementary measure to other policies or tools, such as adoption of nutritional criteria in school canteens and other communities, frontal pack label of food, restriction of advertising aimed at children or fiscal measures, among others. These interventions, together with educational measures and food-based dietary recommendations, can compensate for limitations in reformulation such as, replacing one nutrient with another without improving the nutritional quality of the reformulated product, negligible reductions in selected nutrients, or consumer's perception of reformulated products as being healthy. In addition, initiatives such as fiscal measures or frontal pack label

provide a stimulus for reformulation by food companies<sup>(28)</sup>.

A recent study evaluating the implementation of the *WHO European Food and Nutrition Action Plan 2015-2020* among Member States of the WHO European Region<sup>(38)</sup>, has identified gaps and where governments' efforts to improve the food environment and nutrition of citizens should be directed.

Specifically, reformulation strategies are highlighted as aspects of improvement for a more effective implementation:



### Best-ReMaP Joint Action

The *Joint Action* at European Union level *Best-ReMaP (2020-2023)* aims to contribute to ensuring a better quality of food provided to European citizens by facilitating the exchange and implementation of best practices.

To achieve further progress in the translation of scientific knowledge and boost political decision-making and, aware of the need to foster collaboration between stakeholders, the Joint Action at European level *Best-ReMaP* is supported by projects such as STOP (*Science and Technology in Childhood Obesity Policy*), funded by the European Commission as part of the *Horizon 2020* programme and led by *The Imperial College of London*.

Within this framework, several working groups have been set up, such as the *Work Package 5 Package 5 Reformulation and Processed Food Monitoring* working group, which is carrying out a study to collect nutritional information on products marketed in 19 countries, focusing on 5 priority groups: bread, delicatessen meat products, breakfast cereals, soft drinks and dairy products. These 5 food groups are included in the PLAN agreements.

At the conference jointly organized by STOP- *Best-ReMaP* in November 2021<sup>(39)</sup>, the importance of having a system for monitoring the nutritional information of food was highlighted, not only to measure the nutritional quality of food supply and follow it over time, but also to evaluate the impact of nutritional policies, including those of reformulation. Few countries currently carry out this monitoring and also use different methodologies, thus, the comparison

between countries is very difficult. The Oqali methodology<sup>(40)</sup> developed in France in 2008 as an effective tool for monitoring the nutritional quality of food and beverages is being used in the framework of Working Group 5 on the reformulation and monitoring of processed food.

In addition to those previously mentioned, other relevant findings to take into account in the implementation of reformulation policies are the following<sup>(41)</sup>:

Mandatory rules are more effective than voluntary actions

Out-of-home foods are promising targets for reformulation policies

Multicomponent strategies that include food reformulation are more promising for improving the population's diet than reformulation itself.

However, it is not easy to draw clear conclusions about the best strategies implemented at the international level, due to the great variability that exists in relation to:

- Its voluntary or mandatory nature.
- The extent of the reductions pursued.
- Setting objectives for specific food groups.
- The determination of deadlines to achieve the objectives.
- The existence or not of controls by independent agencies.

### Reformulation Strategies in Europe

A review of the Reformulation Strategies planned and implemented in Europe (EU countries, Switzerland and Norway)<sup>(42)</sup> shows that, as of January 2019, reformulation strategies had been defined in 23 countries, including Spain. Salt is the nutrient to which these strategies have focused the most, with initiatives in 18 countries, while 10 countries have implemented sugar reduction agreements, and 8 countries, fat content reduction agreements.

Most reformulation strategies are based on voluntary agreements between Governments and representatives of the food industry, with varying number of participating companies from country to country. Binding agreements regarding salt content have only been implemented in Bulgaria, the Netherlands, Portugal, and in 2019 (in force since April 2022) in Spain by Royal Decree 308/2019 of 26 April approving the quality standard for bread<sup>(43)</sup>.



On the other hand, many of the reformulation strategies propose objectives of reduction that must be achieved gradually over annual periods, usually between 3 and 5 years, and often the agreements focus on the reduction of a nutrient in a specific food group, prioritizing those aimed at children.

The magnitude of the reductions proposed in the various reformulation strategies also varies widely among different countries (from 10% to 30%), sometimes setting general objectives for the reduction of salt, sugar and fat content, but without establishing a specific value.

Regarding the evaluation of the reformulation strategies, there is no information available from all the countries in which this type of strategy has been implemented.

In a second part of this review<sup>(44)</sup>, the results of the strategies implemented in 8 European countries (Italy, Netherlands, Switzerland, UK, France, Belgium, Slovenia and Ireland) are presented. This review highlights the difficulty in comparing the evaluation or impact of the different approaches adopted due to factors such as different designs of the agreements or differences in the degree to which the results are published.

Most of the information available on the evaluation of reformulation strategies concerns salt reductions at the food group level. For example, in Ireland there has been a 32% reduction in salt content of bread between 2003 and 2015. With regard to the reductions in sugar content, the first data from Italy, the Netherlands, Switzerland and the United Kingdom show a moderate reduction, as the objectives have not been achieved in all food groups, or that the new product launches do not comply with the previously set objectives, which can be avoided by including this aspect in the agreements.

In the case of France, the results show that a better nutritional composition of the reformulated products does not necessarily translate into an improvement in the actual intake when there are non-reformulated alternative products from the same food group, which may justify the desirability of adopting comprehensive strategies involving all representatives of the industry.

Finally, the authors conclude that the reformulation strategies should be as specific as possible and specify as much as possible food groups, nutrients and scope of reduction. It is also considered advisable to analyse possible alternatives to the selected nutrient, so as to achieve an improvement in the overall food quality, and it is essential to monitor the nutritional quality of the products and their consumption, in order to make the necessary adjustments.

This publication also identifies a number of factors that can contribute to the success of reformulation strategies:

- Formulation of specific objectives for defined food groups.
- Gradual implementation over a period of 3 to 5 years.
- Commitment of the companies to regularly report on the progress made.
- Adaptation to the national context of the reformulation policies proposed by international agencies.

### 2.3. BACKGROUND OF REFORMULATION INITIATIVES IN SPAIN

The reformulation or improvement of food composition is a public health measure that has been promoted in Spain for more than 15 years. Most of the initiatives developed have been voluntary, focusing on a nutrient and in specific food groups and establishing a time frame for the engaged companies to achieve the objectives set. In addition, these commitments between the administration and the private sector have been formalized by signing the corresponding agreements that included monitoring commissions.

The nutrient on which the majority of reformulation policies have focused is salt. AESAN has addressed the reduction of salt content in priority food groups such as bread, artisanal butchery and deli products and snacks and potato crisps products through the signing of agreements with sectoral associations in 2004, 2012 and 2015 respectively.

In addition, AESAN has carried out studies on the nutritional composition of food<sup>(45-49)</sup>, collecting both labelling data and analytical determinations and surveys of food consumption in the Spanish population<sup>(50,51)</sup> that have made it possible to establish the different nutrient reduction objectives.

The reduction of salt content in common bread has been an example of a successful public-private collaboration, achieving the objectives set and maintaining it over time, and which has led to the establishment of a maximum salt content in common bread by Royal Decree 308/2019, of 26 April, approving the quality standard for bread<sup>(43)</sup>, with a maximum sodium content in bread of 0.66 g per 100 g of product.

On the other hand, Regulation (EU) 2019/649 establishes a maximum trans fat content of 2 g per 100 g of fat in food, other than trans fat naturally occurring in fats of animal origin.<sup>(52)</sup>

### 2.4. COLLABORATION PLAN FOR THE IMPROVEMENT OF FOOD AND BEVERAGE COMPOSITION AND OTHER MEASURES 2020

The AESAN *Collaboration Plan for the Improvement of Food and Beverage Composition and Other Measures 2020*<sup>(53)</sup> responds to the call for action of the European Union<sup>(30)</sup> and World Health Organisation<sup>(31)</sup> Action Plans, as well as the European Council Conclusions of 2016, 2017 and 2018<sup>(54-56)</sup>.

In the design and development of the PLAN, the aforementioned aspects of improvement have been addressed: it includes voluntary agreements to reduce the content of selected nutrients<sup>(57)</sup> (sugars, salt, saturated fat and/or total fat) in 57 subcategories of food and beverages, with the manufacturing and retail sectors, and agreements to improve the food supply with the out of home food sectors, such as social catering, modern restaurant and vending (**ANNEXES 1 AND 2**).

In addition, AESAN has carried out an interim evaluation<sup>(58)</sup> and this final evaluation of compliance with the agreements, following a pre-established methodology that includes the creation of a food composition database of branded products with data obtained independently by AESAN through a specific procurement procedure<sup>(40)</sup>.





On the other hand, the nutrient reduction agreements, considered in the PLAN as **quantitative reformulation measures**, are accompanied by **qualitative measures** specific to each food group or category. Some of these qualitative measures, such as extending the agreements to new launches, increasing the use of whole grains or reducing the portion size, contribute to expanding the scope of the food reformulation strategy, incorporating aspects that reinforce and complement the reduction measures focused on selected nutrients.

Because citizens choose foods based on various factors such as price, quality, brand affinity, portion size, convenience, taste and perception of a food as healthy and sustainable, diets are unlikely to always conform to nutritional recommendations. The results of the evaluation of reformulation strategies, to the extent that they achieve an overall improvement in the nutritional composition of foods (reduction of the nutrient content to be limited and other complementary improvements such as the use of ingredients that favour a healthy diet or reduce the portion size), support the role of reformulation, together with other public health measures, in the transformation of food environments to make easier to the population the choice of healthier diets.

### 2.5. CROSS-SECTORAL APPROACH TO THE PLAN AGREEMENTS

In order to improve the global nutritional quality of the diet, ensuring access to more foods that facilitate a healthy diet, and that the reformulated initiatives could reach all population levels and not only those with higher incomes, it was considered necessary to have been involved in the design and implementation of the PLAN the collaboration and commitment of all the sectors, such as those of manufacturing and retail (retail trade), whose volume of sales or market share is very relevant in our country, also having its own brands that compete with the manufacture in terms of the supply of products.

All the agreements included in the PLAN are sectoral in nature, i.e. all the companies belonging to the sectoral association committed themselves to fulfilling the same agreements. Additionally, companies not belonging to the sectoral associations joined the compliance with the agreements, by adhering to the Sectoral Agreement.

The transversal nature of the PLAN is reinforced by not being focused on a single nutrient or category of products, but rather to include 4 nutrients of interest in a wide variety of products, which implies a greater scope in the modification of the food environment. In addition, the qualitative measures reinforce the quantitative agreements for nutrient reduction, aiming at an overall improvement of the nutritional quality of the products.

Besides, and due to the increasing importance of out of home food consumption, which in 2017 represented an expenditure of 35,094.3 million euros according to data from the Ministry of Agriculture, Fisheries and Food <sup>(59)</sup>, as well as the packaged products prepared by the manufacturing and retail sectors, it was also necessary to involve the social catering sectors (mainly schools, companies, public administration centres and full boarding centres), modern restaurant (full service, quick service and en route facilities ) and vending. In this way, by completing the circle of all food and beverage supply routes, citizens have the possibility of choosing foods with a better composition, both at home and out of home, thus finding response

to the demand for a healthier food environment.

In total, the 5 sectors committed to 180 measures or agreements (initial number of agreements in the PLAN). The following table shows the quantitative and qualitative distribution of the measures in each sector. To facilitate data collection, analysis and evaluation of the degree of compliance, some of these measures have been disaggregated with respect to how they were initially included in the PLAN. Due to this breakdown, the final number of measures evaluated (195) is slightly higher than initially established (180).

| MEASURES UNDER EVALUATION    |              |                                        |                                                        |                                                                                                                                 |
|------------------------------|--------------|----------------------------------------|--------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|
| TYPE OF MEASURES AND SECTORS |              | INITIAL NUMBER OF MEASURES IN THE PLAN | FINAL NUMBER OF MEASURES IN THE EVALUATION OF THE PLAN | COMMENTS                                                                                                                        |
|                              | General      | 4                                      | 4                                                      | -                                                                                                                               |
|                              | Quantitative | 75                                     | 77                                                     | The 2 initial measures of salt content and total fat in chorizo/salchichón have been broken down by each subcategory separately |
| MANUFACTURE                  | Qualitative  | 41                                     | 42                                                     | Breakdown of a measure in the meat sector into two                                                                              |
| RETAIL                       | Qualitative  | 4                                      | 4                                                      | -                                                                                                                               |
| SOCIAL CATERING              | Quantitative | 19                                     | 24                                                     | 4 measures that applied to 2 types of centres have been broken down. A measure implementing biscuits and rusks                  |
|                              | Qualitative  | 5                                      | 7                                                      | 2 measures applying to 2 types of establishments have been broken down                                                          |
| MODERN RESTAURANT            | Quantitative | 3                                      | 3                                                      | -                                                                                                                               |
|                              | Qualitative  | 21                                     | 26                                                     | 2 measures applying to 2 types of establishments have been broken down and a measure has been separated into two                |
| VENDING                      | Quantitative | 5                                      | 5                                                      | -                                                                                                                               |
|                              | Qualitative  | 3                                      | 3                                                      | -                                                                                                                               |
| TOTAL                        |              | 180                                    | 195                                                    | -                                                                                                                               |

### 2.5.1. Agreements with the manufacturing and retail sectors

Agreements with the manufacturing and retail sectors include general measures, quantitative measures for the reduction of selected nutrients (sugars, total fat, saturated fat and salt), qualitative measures specific to each food group in the manufacturing sector and qualitative measures specific to the retail sector (**ANNEX 1**).

#### 2.5.1.1. General measures

All companies in the manufacturing and retail sectors that have participated in the PLAN committed to 4 general measures

- 1) Low limits or absence of trans-fatty acids should be maintained.
- 2) The agreed reductions and measures must be achievable in the specified years and products. Companies and sectors that commit themselves must commit to these objectives.
- 3) Any additional reductions to the same products and/or other products, which would also provide health benefits, will be framed within technological, food safety, acceptance and legislative limits.
- 4) In the case of launching new products from the subcategories adhering to the PLAN, these should be aligned with the reductions in salt, fat and sugar contents.

#### 2.5.1.2. Quantitative measures

Quantitative measures relate to selected nutrient reduction agreements from 57 food and beverage subcategories, which belong to 13 food and beverage groups (**ANNEX 2**).

A total of 77 quantitative measures to which the manufacturing and retail companies have committed themselves were agreed.

Of the 57 subcategories of food and beverages, 43 have committed to reducing the sugar content, 21 the salt content, 4 the total fat content and 9 the saturated fat content. In some subcategories, companies have committed to reducing the content of more than one selected nutrient.

For each food and beverage group, the agreed quantitative measures were as follows: 5 for savoury snacks, 1 for soft drinks, 11 for bakery and pastry, 1 for breakfast cereals, 1 for vegetable creams, 16 for meat products, 4 for biscuits, 1 for ice cream, 3 for fruit nectars, 4 for special bread, 9 for ready meals, 13 for dairy products and 8 for sauces.

## COLLABORATION PLAN FOR THE IMPROVEMENT OF FOOD AND BEVERAGE COMPOSITION AND OTHER MEASURES 2017-2020

*Working together for a more balanced and healthy diet*

MORE THAN **3,500**  
**PRODUCTS** THAT REPRESENT  
**44.5%** OF THE DAILY ENERGY

**13 FOOD GROUPS**  
**57 SUBCATEGORIES**  
**180 AGREEMENTS**



Which nutrients are reduced?



**MEAT PRODUCTS**

- Chorizo vela extra
- Extra cooked ham
- Fresh longaniza
- Turkey breast
- Sausages/mortadella
- Salchichón vela extra

**-10%** ADDED SUGARS  
**-5%** TOTAL FATS  
**UP TO -16%** SALT

**FRUIT NECTARS**

- Peach nectar without sweeteners
- Orange nectar without sweeteners
- Pineapple nectar without sweeteners

**-10%** ADDED SUGARS

**BAKERY AND PASTRY**

- Brioche rolls with chocolate chips
- Filled brioche rolls without icing
- Brioche rolls without filling
- Croissants
- Muffins
- Filled pastry with icing
- Filled pastry without icing
- Iced doughnuts
- Doughnuts without icing

**-5%** ADDED SUGARS  
**-5%** SATURATED FATS

**READY MEALS**

- Squid rings
- Restructured squid rings
- Croquettes
- Lasagna/Cannelloni
- Small pies
- Nuggets
- Surimi Products (Eel Substitute)
- Surimi Products (Crab Substitute)

**-10%** SALT  
**-10%** SATURATED FATS

**SPECIAL BREAD**

- White sliced bread
- Brown sliced bread
- White toasted bread
- Brown toasted bread

**-5%** ADDED SUGARS

**CHILDREN'S BREAKFAST CEREALS**

- Chocolate breakfast cereals for children

**-10%** ADDED SUGARS

**SAVOURY SNACKS**

- Microwave popcorn
- Potato crisps
- Snacks
- Fried snacks

**UP TO -13.8%** SALT  
**-10%** SATURATED FATS

**DAIRY PRODUCTS**

- Egg creme caramel
- Vanilla creme caramel
- Low fat fresh cheese (petit) with fruits (strawberry-banana)
- Fermented semi skimmed milk drink
- Vanilla custard
- Natural sugary yoghurt
- Yoghurt with fruits
- Greek yoghurt with fruits
- Natural sugary Greek yoghurt
- Yoghurt drink

**-10%** ADDED SUGARS

**SOFT DRINKS**

- Lime-lemon soft drinks without sweeteners

**-10%** ADDED SUGARS

**CREAMS**

- Vegetable creams

**-6.7%** SALT

**BISCUITS**

- Breakfast biscuits for family and children
- Filled biscuits

**-5%** ADDED SUGARS  
**-5%** SATURATED FATS

**SAUCES**

- Ketchup
- Mayonnaise
- Fine sauce
- Tomato sauce basic recipe

**UP TO -18%** ADDED SUGARS  
**UP TO -16%** SALT

**ICE CREAMS**

- Water-based children's ice creams

**-5%** ADDED SUGARS

REDUCTION BASED ON MEDIAN CONTENT (2016 DATA) / OTHER MEASURES IN [WWW.AECOSAN.MSSI.GOB.ES](http://WWW.AECOSAN.MSSI.GOB.ES)

### 2.5.1.3. Qualitative measures specific to the manufacturing sector

The qualitative measures to which companies in the manufacturing sector have committed themselves are specific depending on the food and beverage group. A total of 42 qualitative measures were agreed and are distributed as follows:

| QUALITATIVE MEASURES    |                      |
|-------------------------|----------------------|
| 1 for savoury snacks    | 4 for biscuits       |
| 15 for soft drinks      | 4 for ice cream      |
| 5 for bakery and pastry | 3 for fruit nectars  |
| 1 for breakfast cereals | 5 for special bread  |
| 2 for meat products     | 2 for dairy products |

### 2.5.1.4. Qualitative measures specific to the retail sector

The retail companies have committed themselves to 4 measures specific to their sector.

## 2.5.2. Agreements with the out of home food sectors (social catering, modern restaurant and vending)

Companies in the out of home food sectors have committed themselves to quantitative and qualitative measures, taking into account the specific characteristics of each sector.

### 2.5.2.1. Measures with the social catering sector

In total, the companies in the social catering sector have committed themselves to 19 quantitative and 5 qualitative measures. Taking into account the heterogeneity of the centres to which social catering companies provide their services, the measures were established based on 3 types of centre, although some measures are the same for more than one type. On the other hand, there are companies that provide services in more than one type of centre, so they have assumed the agreements of both types.

- Companies that provide catering services in **schools** have committed to 4 quantitative and 4 qualitative measures.
- Companies that provide catering services in **companies/cafeterias of hospitals/state security forces and bodies/public administration centres** have committed to 9 quantitative measures and 3 qualitative measures.
- Companies that provide catering services in **7-days full board facilities** (except for the healthcare sector) have committed to 10 quantitative and 3 qualitative measures.

### 2.5.2.2. Measures with the modern restaurant sector

In total, the companies in the modern restaurant sector have committed themselves to 3 quantitative and 22 qualitative measures ( 11 of which are optional).

Modern restaurant companies have very different facilities, among other aspects, in terms of the service they offer, so the measures were established based on 3 types of establishments. Several measures apply to different types of facilities. In addition, some companies have more than one type of establishment, and therefore assume the agreements for those different types.

- Companies with facilities with **full service** (*casual dining, fine dining* or informal food) committed to 3 quantitative measures and 6 qualitative measures.
- Companies with facilities **with quick service** (*fast food* and *casual food* ) committed to 2 quantitative measures and 5 qualitative measures.
- Companies with facilities **with en route service** (airport, railway, bus stations, motorway and highway service areas and concessions) committed to 2 quantitative and 4 qualitative measures.

A total of 11 optional qualitative measures were established for the companies of the three types of establishments.

### 2.5.2.3. Measures with the vending sector

The companies in the vending sector have committed themselves to 5 quantitative and 3 qualitative measures.

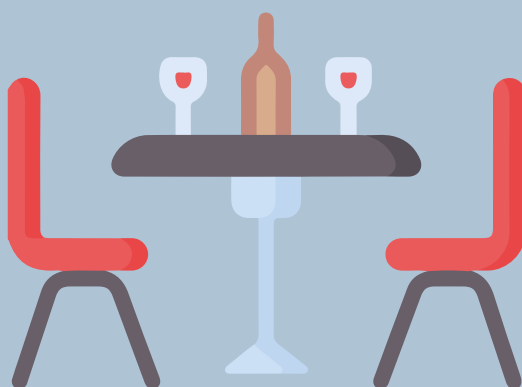
Of the 5 quantitative measures, 1 was applicable only to hot beverage machines, 4 to cold beverage machines and 4 to snack machines. Therefore, 2 measures apply to both cold beverage machines and snack machines. Most companies in the modern vending sector have hot beverage machines, cold beverage machines, and snack machines.

In addition, with regard to hot beverage machines, some companies have provided quantitative data related to another measure for which an objective was not initially agreed but which have been analysed and the results of which are incorporated in this report.

## SOCIAL CATERING ➤

### ENVIRONMENTS

- Schools
- Companies/cafeteria of hospitals/state security forces and bodies/public administration centres
- Full board 7 days centres (except social and health sector)



### AGREEMENTS

- Increase in the offer of:
  - First courses based on vegetables, including greens
  - Second courses based on lean meats and fish and with side dishes of vegetables and/or legumes
  - Food products cooked by grilling, cooking and oven, with no added fried or prepared sauces
  - Brown bread
  - Seasonal fresh fruit as a dessert
  - Natural unsweetened yoghurt versus other dairy products
  - Biscuits or unsalted bread and biscuits with no added sugar
- Decrease in the supply of pre-cooked fried meals, both main and side dishes
- Promotion of healthy messages during the months of activity of the centre
- Encourage the use of olive oil as the best option for dressings

## MODERN RESTAURANT ➤



### ESTABLISHMENTS

- Full service
- Quick service
- En route

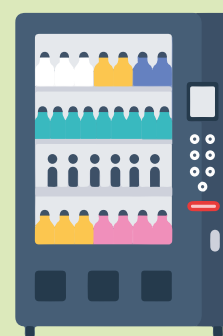
### AGREEMENTS

- Reduction of sugar content in single-dose sachets
- Reduction of salt content in single-dose sachets
- Increase from 20% to 50% of breakfasts and coffee with low fat and skimmed milk in full service businesses.

## VENDING ➤

### AGREEMENTS

- Reduction in the maximum dose of sugar added in hot machine beverages.
- Increase in the amount of well balanced foods that favour a healthy diet of the total of products included in the machine.
- Increase in the amount of soft drinks without added sugars in cold beverage machines from the total soft beverage offered





## 2.6. MONITORING OF THE PLAN

Each of the Sectorial Agreements formalizing the agreements contained in the PLAN, established the creation of a Follow-up Commission formed by representatives of AESAN and sectoral associations, to ensure compliance with the agreements established and the resolution of interpretative issues that may arise during its implementation. AESAN held a meeting with each of the associations to create the corresponding Follow-up Commissions.

In addition to the meetings of the Follow-up Commissions, AESAN has held work meetings to discuss and clarify technical and conceptual doubts about the agreements established in the PLAN, such as the one held on November 6, 2019 with the associations and companies of the bakery and pastry sector and the one held on October 11, 2019 with the social catering association. Likewise, AESAN has clarified the specific doubts that have been arising for companies when reaching the objectives and that have been channelled through the sectoral associations.

Information on the meetings held with the Follow-up Commissions of the PLAN is shown in the following table:

| MEETINGS WITH THE FOLLOW-UP COMMISSIONS |                                         |                                              |                                      |                                           |
|-----------------------------------------|-----------------------------------------|----------------------------------------------|--------------------------------------|-------------------------------------------|
| PURPOSE OF THE MEETING                  | PRESENTATION OF THE MID-TERM EVALUATION | FOLLOW-UP COMMISSIONS OF MID-TERM EVALUATION | PRESENTATION OF THE FINAL EVALUATION | FOLLOW-UP COMMISSIONS OF FINAL EVALUATION |
| MANUFACTURE AND RETAIL                  | 19/05/2020                              | SAVOURY SNACKS                               | 18/06/2020                           | 10/02/2022                                |
|                                         |                                         | SOFT DRINKS                                  | 25/06/2020                           | 18/02/2022                                |
|                                         |                                         | BAKERY AND PASTRY                            | 27/05/2020                           | 15/02/2022                                |
|                                         |                                         | BREAKFAST CEREALS                            | 18/06/2020                           | 17/02/2022                                |
|                                         |                                         | VEGETABLE CREAMS                             | 03/06/2020                           | 16/02/2022                                |
|                                         |                                         | MEAT PRODUCTS                                | 19/05/2020                           | 22/02/2022                                |
|                                         |                                         | BISCUITS                                     | 26/05/2020                           | 15/02/2022                                |
|                                         |                                         | ICE CREAMS                                   | 10/06/2020                           | 09/02/2022                                |
|                                         |                                         | NECTARS                                      | 25/06/2020                           | 11/02/2022                                |
|                                         |                                         | SPECIAL BREAD                                | 26/05/2020                           | 15/02/2022                                |
|                                         |                                         | READY MEALS                                  | 03/06/2020                           | 07/02/2022                                |
|                                         |                                         | DAIRY PRODUCTS                               | 11/06/2020                           | 23/02/2022                                |
|                                         |                                         | SAUCES                                       | 03/06/2020                           | 08/02/2022                                |
| RETAIL                                  | 19/05/2020                              | -                                            | 15/12/2020                           | 16/02/2022                                |
| SOCIAL CATERING                         | -                                       | -                                            | -                                    | 18/03/2022                                |
| MODERN RESTAURANT                       | -                                       | -                                            | 08/09/2020                           | 14/03/2022                                |
| AUTOMATIC DISTRIBUTION (VENDING)        | -                                       | -                                            | 15/10/2020                           | 11/03/2022                                |





# 3

## **OBJECTIVES**

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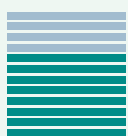
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The objectives of the final evaluation of the PLAN are:



1

Assess compliance with the reduction agreements for selected nutrients (sugars, salt, total fat and saturated fat) in the food subcategories included in the agreements.



2

Assess compliance with qualitative agreements with the manufacturing and retail companies.



3

Assess compliance with the quantitative and qualitative agreements established with the social catering, modern restaurant and vending companies.





# 4

## **METHODOLOGY**

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#### 4.1. EVALUATION AND QUANTITATIVE MEASURES IN THE MANUFACTURING AND RETAIL SECTORS. FOOD AND BEVERAGES COMPOSITION STUDY

The evaluation of compliance with quantitative measures in the manufacturing and retail sectors has been carried out by collecting nutritional composition data, both from nutrition labelling and from analytical determinations, from a sample of food and beverages. Further information on this process can be found in the **Preliminary Report of the Final Evaluation of Compliance with the Collaboration Plan for the Improvement of Food and Beverage Composition and Other Measures 2020.**

##### 4.1.1. Selection and sampling from the Food and Beverages Composition Study 2021

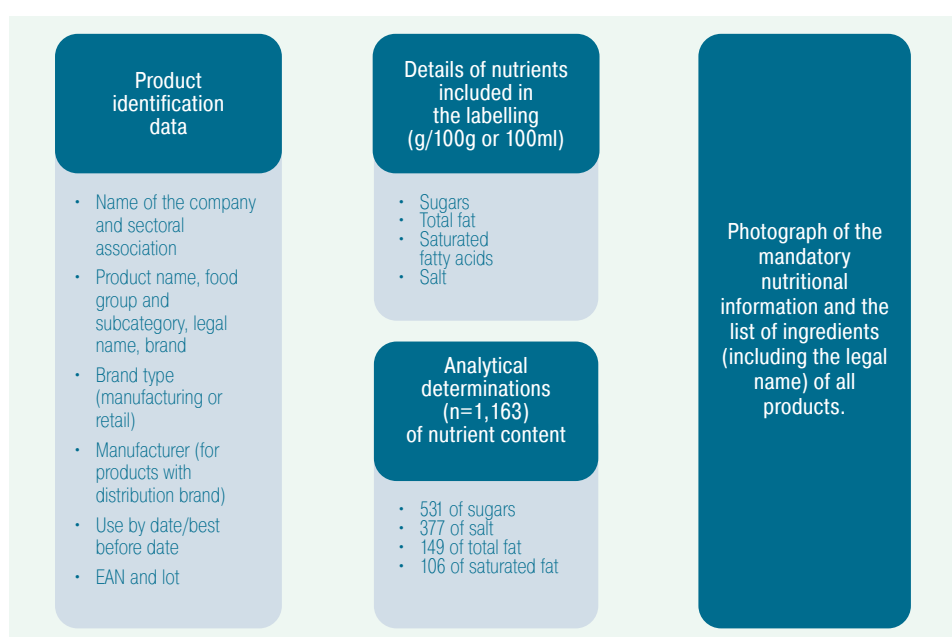
The initial sample for assessing compliance with the quantitative measures (**ANNEX 1**) was determined on the basis of a list of products provided by the manufacturing and retail companies signing the Sectoral Agreements.

AESAN performed a review of that initial listing, to exclude those products that did not meet the requirements of inclusion in the PLAN (for example, because they did not belong to any of the subcategories defined in the PLAN for which a quantitative reduction measure had been established), group different formats of the same product and delete repeated products.

The final list of products that met the inclusion criteria for the study reached 3,084 products of 13 categories and 57 subcategories of food and beverages (**ANNEX 2**), for which there was an agreement to reduce sugars, salt, total fat and/or saturated fat.

##### 4.1.2. Data collection

The data collection process was initiated by the company awarded the public contract (AQUIMISA S.L.U) with the purchase of the selected products between June and October 2021. For each of the products, the following information was collected in an Excel file:



- 1) **Identification** data: Name of the company and sectorial association to which it belongs, name of the product, food group and subcategory, legal name, brand, brand type (manufacture or retail), manufacturer (for products with retail brand in the event that this information is available), use by date/ best before date, EAN (*European Article Number*) and lot.
- 2) Data included in the **mandatory nutrition information** of the labelling in relation to the nutrients included in the PLAN agreements: sugars (g/100 g or 100 ml), total fat (g/100 g or 100 ml) and/or saturated fatty acids (g/100 g or 100 ml) and salt (g/100 g or 100 ml).
- 3) Data on the **analytical determinations** of the content of sugars, total fat, saturated fat and/or salt, according to standard methods for food products, in those products previously indicated by the AESAN. In total, 1,163 analytical determinations have been made: 531 of sugar content; 377 of salt content; 149 of total fat and 106 of saturated fat.
- 4) **Photograph** of the mandatory nutritional information and the list of ingredients (including the legal name) of all the products.

### 4.1.3. Data processing and data cleansing

The resulting database in Excel format was reviewed and cleansed by both the company awarded the contract and the AESAN technical team to consolidate the validated data for analysis.

### 4.1.4. Statistical Analysis

Based on the revised and cleaned data, the following statistical analyses were performed with the statistical package Stata v. 16, obtaining the results specified below.

For each subcategory of food and/or beverages included in the PLAN:

- 1) The number of products, minimum content, 25th percentile, median (50th percentile), 75th percentile and maximum content of those nutrients with a reduction agreement (sugars/salt/saturated fat/total fat) were calculated, using both the labelling and analytical determination data for those products in which it was available.
  - At the subcategory level, the difference between the median content of sugars, salt, saturated fat and total fat, declared on the label and those determined by analytics in 2021, both at the absolute level (labelling data-analytic data) and relative  $\left[ \frac{\text{labelling data} - \text{analytic data}}{\text{labelling data}} \times 100 \right]$  was calculated. The differences were less than 10% in all subcategories except 2 (nuggets (saturated fat) and fine sauce (sugars)), a result that allows to establish the validity of the use of those declared in the label for the evaluation of the agreements of the PLAN.
  - In the calculation of tolerances (**ANNEX 3**) of the products with analytics, comparing the labelling data with the analytics data product to product, the percentage of products that exceeded the range established in the European Commission guide <sup>(60)</sup>,

was overall 3.7%, considering that their compliance as high.

- 2) The median content, as labelled, was compared in 2021 with the median content at baseline in 2016 to assess whether there had been any reduction, and with the agreed 2020 objective to see if this reduction had achieved the objective.
- 3) The percentage of products whose nutrient content of interest as labelled in 2021 was above the 2020 objective was calculated.
- 4) A *box and whiskers plot* of the labelling data of those nutrients with a reduction agreement (sugars/salt/saturated fat/total fat) was prepared, also representing the 2020 objective with a red line.
- 5) For each subcategory, a *violin plot* of the labelling data of those nutrients with a reduction agreement (sugars/salt/saturated fat/total fat) was prepared by subcategory.

#### 4.2. EVALUATION OF QUALITATIVE MEASURES IN THE MANUFACTURING AND RETAIL SECTORS AND QUANTITATIVE MEASURES IN THE OUT-OF-HOME FOOD, SOCIAL CATERING MODERN RESTAURANT AND VENDING. QUESTIONNAIRES

The evaluation of compliance with qualitative measures of the manufacturing and retail sectors, and quantitative and qualitative measures of the out of home food sectors, – social catering, modern restaurant and vending – has been carried out through the analysis of the self-declared responses in the questionnaires designed by AESAN, validated with the associations and completed by the associated companies, which have expressly indicated agreement with the veracity of the data (ANNEX 4). Further information on this process can be found in the Preliminary Report of the Final Evaluation of Compliance with the **Collaboration Plan for the Improvement of Food and Beverage Composition and Other Measures 2020**.

Prior to the analysis, checks and cleansing have been carried out on the data provided to ensure that they were as accurate as possible, asking the associations for clarifications on the information provided when necessary.

##### 4.2.1. Design of questionnaires

AESAN designed the questionnaires to collect information in an organized and standardized manner.

The simplicity and homogeneity in the completion of the questionnaires and the feasibility of analysing and interpreting the answers were taken into account; that is, the objective was to obtain reliable, valid answers that could be quantified.

The issues raised are those contained in the actual agreements or measures under the same terms as those contained in the agreed indicators. Possible answers were restricted to one of the



options in a drop-down menu regarding the status of each company in terms of compliance with the commitment: *YES*, *NO*, *NOT APPLICABLE* or *IN PROCESS*. In addition, there was a grid left free to include comments and to check consistency with the selected option.

In all questionnaires, a box was added concerning the conformity of the veracity of the data to be completed by each company.

These questionnaires were shared with each sectoral association, which distributed them among its partners, to be completed and returned to the sectoral association who sent them to AESAN for review and analysis.

### 4.2.2. Collection of the responses

For each sector, a database was created in Excel format with all the responses completed by the companies and received through the association.

During the completion period, which ended in May 2021, AESAN replied to all the queries raised by the sectoral associations to clarify the doubts that, in turn, had been transmitted to it by the associated companies regarding the completion of the questionnaires.

Upon submission of the completed questionnaires, AESAN conducted an initial review identifying companies that had not submitted completed questionnaires, unanswered questions, and inconsistency between the selected drop-down option and the comments included by the companies. These deficiencies were discussed with the associations who asked the companies involved to update the questionnaires.

### 4.2.3. Data processing, cleansing and codification

Once the questionnaires were collected, an initial validation was carried out to identify missing or clearly erroneous data, requesting the companies to provide this information through the corresponding associations. An initial analysis was performed on the consolidated versions of the questionnaires, identifying inconsistent data and requesting a specific review of the responsible companies through their corresponding sectoral association. If no response was obtained, the inconsistent data was excluded from the analysis.

With regard to coding, the following rules were applied in order to perform a homogeneous analysis:

The data reported by each company regarding a quantitative measure was multiplied by a weighting factor (number of centres or establishments where the measure was applicable) which was used to calculate the weighted average.

| SOCIAL CATERING AND MODERN RESTAURANT              |                                                                                |
|----------------------------------------------------|--------------------------------------------------------------------------------|
| INITIAL DATA                                       | CODING                                                                         |
| Range (x-y)                                        | Arithmetic mean $(x+y)/2$                                                      |
| $>n$                                               | Absolute value (n)                                                             |
| $<n$                                               | $n/2$                                                                          |
| 2 different values, in different number of centres | Both are considered, weighted by the number of centres that correspond to each |
| Data for a 7-day week                              | Rule of 3 to encode it as a 5-day week                                         |
| n times/month                                      | % month: consider each month has 40 dishes $(10 \times n/4)$                   |
| n times/week                                       | $n \times 4$ times per month                                                   |
| Times/month                                        | No. of times month/4 = times week                                              |
| Daily                                              | 5 times / week                                                                 |
| 2 menu options                                     | Divided by two                                                                 |
| 3 menu options                                     | Divided by three                                                               |

### Vending

Considering the heterogeneity in the volume of machines of each of the companies adhered to the agreement, they were requested to provide information on the number of machines available to each of them. Given the difficulty expressed by the sectoral association to obtain specific data, ranges of number of machines were established, among which the companies selected the one that best suits their business situation and which are listed below:

The data reported by each company regarding a quantitative measure was multiplied by a weighting factor (average of the machine number range) that was used to calculate the weighted average.

| RANGE NUMBER OF MACHINES |                  |
|--------------------------|------------------|
| Less than 200            | 2,501 to 3,000   |
| Between 200-500          | 3,001 to 4,000   |
| 501 to 800               | 4,001 to 5,000   |
| 801 to 1,000             | 5,001 to 10,000  |
| 1,001 to 1,300           | 10,001 to 15,000 |
| 1,301 to 1,600           | 15,001 to 20,000 |
| 1,601 to 2,000           | More than 20,000 |
| 2,001 to 2,500           |                  |

#### 4.2.4. Statistical Analysis

On the basis of the data reviewed and refined, the following statistical analyses were carried out with Excel 2016, obtaining the results specified below.



For the interpretation of the results, in addition to the numerical data or the coded responses, the comments included by the companies were taken into account and ,when necessary, clarifications were requested to ensure the validity of the responses.

**1)** For quantitative agreements:

- a)** The number of centres/establishments/machines evaluated was calculated, the weighted average by number of centres/establishments/machines reached in 2021, minimum and maximum value.
- b)** The weighted average by number of centres/establishments/machines reached in 2021 was compared with the baseline value in 2016 to assess if there had been any modification, and with the agreed objective for 2020 to see if this modification had achieved the objective.
- c)** The percentage of centres/establishments/machines whose 2021 value was above the 2020 objective and the percentage of relative reduction or increase in 2021 compared to 2016 were calculated.

**2)** For the qualitative agreements, the number of answers in each option of the drop-down was counted (absolute data and in percentage).





# 5

## **EVALUATION OF RESULTS**

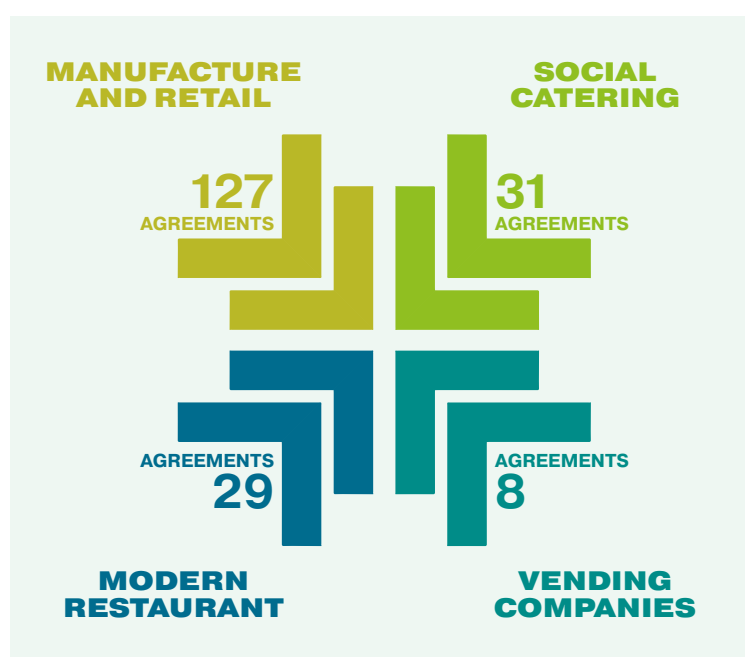
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The evaluation of the PLAN has involved a total of 309 companies (**ANNEX 5**) from the manufacturing, retail, social catering, modern restaurant and vending sectors, distributed as shown in the following table. 195 agreements relating to 13 categories and 57 subcategories of food have been evaluated in 3,084 products, 11,037 collective catering centres and establishments and the supply of 53 vending companies, throughout the national territory.

| EVALUATION OF THE PLAN                                                                                                                |                                                                                                           |
|---------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|
| SECTORS                                                                                                                               | SCOPE OF THE PLAN                                                                                         |
| <b>Manufacture and retail</b>                                                                                                         | 177 manufacturing companies<br>14 Retail Companies<br>13 categories<br>57 subcategories<br>3,084 products |
| <b>Social Catering</b><br>Schools<br>Dining rooms: Companies, Hospitals,<br>Public Administration Centres, etc.<br>Full Board Centres | 41 companies<br>6,839 centres                                                                             |
| <b>Modern Restaurant</b><br>With full service<br>With quick service<br>En-route Service                                               | 24 companies<br>4,198 establishments                                                                      |
| <b>Vending<br/>(Vending machines)</b><br>Hot Machines<br>Cold machines<br>Snack Machines                                              | 53 companies                                                                                              |

(\*) Other 40 companies that had not initially adhered to the commitments provided qualitative commitment evaluation questionnaires

A total of 180 agreements or measures were established and are assessed against the 195 indicators presented in this document as previously indicated, some agreements incorporated several aspects that have been disaggregated to obtain the appropriate indicator. The sectors with the highest number of agreements are manufacturing and retail (127 agreements), followed by social catering (31 agreements), modern restaurant (29) and vending (8). The measures committed in each sector are distributed as follows:



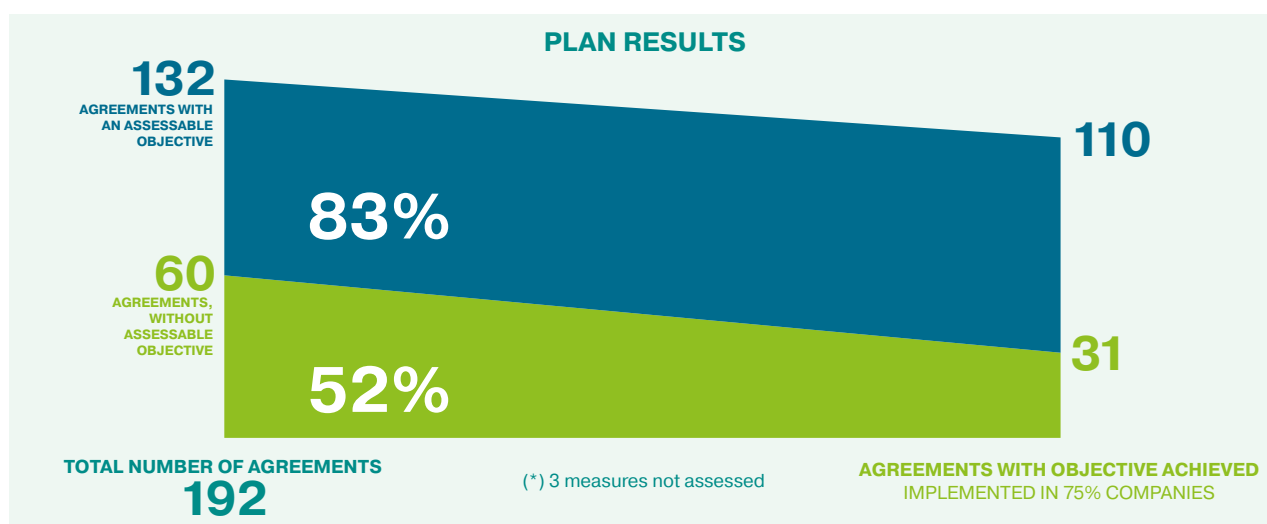
The 195 agreements are broken down by sector as shown in the following figure:



Of the 195 measures, 132 set an objective with a compliance objective, and the evaluation made it possible to determine whether or not the objective had been achieved; 60 measures did not set a objective and what was assessed was the percentage of companies that had implemented them, and 3 measures were not evaluated in the end, in one case because they were implemented before the execution of the PLAN and the other two because the companies had not provided the information needed to evaluate them.

In 83 per cent of the agreements of the PLAN that set an evaluable objective, the objective has been achieved i.e. 110 out of 132 measures. Of the 60 additional measures for which no objective was set, more than 75 per cent of enterprises report having met 31 objectives (52 per cent).

A total of 309 companies have participated in the final evaluation of the PLAN (ANNEX 5).





By sector, compliance has been:

- Quantitative manufacturing and retail agreements: 99 per cent of agreements have been met.
  - The implementation of the qualitative agreements of manufacturing and retail, which were not subject to compliance objectives, has been evaluated by the percentage of companies with the implemented measure: 60.6% of companies, on average. One of the objectives has not been evaluated for responding to a measure already implemented.
- Quantitative and qualitative agreements of out of home sectors:
  - Social catering: 55 per cent of agreements have been met.
  - Modern restaurant:
    - 61 per cent of the objective agreements have been met.
    - The average implementation of common and voluntary qualitative agreements, which were not subject to compliance objectives, has been 50%.
  - Vending: 100% compliance with the measures evaluated, although the companies have not been able to provide the information necessary for the evaluation of two of the agreed measures.

### GLOBAL COMPLIANCE WITH PLAN OBJECTIVES

| SECTORS | NUMBER OF COMPANY/PRODUCTS/<br>CENTRES/ESTABLISHMENTS               | ACHIEVE OBJECTIVES<br>GLOBAL PLAN: 83%<br>110 OF 132 MEASURES                                                                       |
|---------|---------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| M & R   | 177 M + 14 R<br>13 categories<br>57 subcategories<br>3,084 products | Quantitative agreements: 99% (*)<br>12 of 13 cat.<br>56 of 57 subcat.<br>Quali Agreements (*):<br>Implementation in 60.6% companies |
| SC      | 41 companies<br>6,839 centres                                       | 55% agreements (**)                                                                                                                 |
| MR      | 24 companies<br>4,198 establishments                                | 61% agreements (**)<br>Voluntary measures: 50% companies                                                                            |
| V       | 53 companies                                                        | 100% agreements (**)                                                                                                                |

M: Manufacture; R: Retail.

(\*) Only quantitative objectives were set.

(\*\*) Quantitative and qualitative objectives together.

### 5.1. OVERALL AND BY FOOD SUBCATEGORY OUTCOMES OF THE AGREEMENTS TO IMPROVE FOOD AND BEVERAGES COMPOSITION AND OTHER MEASURES IN THE MANUFACTURING AND RETAIL SECTORS

The agreements or measures to which the companies in the manufacturing and retail sector have committed are classified according to the type of measure (quantitative or qualitative) and the sectors involved (manufacturing, retail or both).

- 1) 99% of the **quantitative agreements for the reduction of sugars, salt, saturated fat and total fat** established for the products evaluated have been fulfilled: 76 of the 77 agreements, in 12 of the 13 categories and in 56 of the 57 subcategories.

In one category, *Bakery and pastry*, the objective has not been reached in a quantitative agreement specifically in the subcategory *Filled pastry without icing* the sugar reduction objective has not been achieved, although there has been a reduction compared to 2016.

- 2) The results of quantitative commitments by subcategory are summarized in the table below. Includes: number of products; median sugars, salt, saturated fat and total fat; percentage of reduction of sugars, salt, saturated fat and total fat; coefficient of variation of sugars, salt, saturated fat and total fat; and percentage of products with sugar, salt, saturated fat and total fat values above the 2020 objective.

#### QUANTITATIVE COMMITMENTS MANUFACTURING AND RETAIL

| TYPE OF AGREEMENTS/<br>CATEGORY | NUTRIENT         | SUBCATEGORY                                     | No.<br>PRODUCTS | MEDIAN<br>(G/100 G) | %<br>REDUCTION | COEFFICIENT<br>OF<br>VARIATION | %<br>PRODUCTS<br>ABOVE 2020<br>OBJECTIVE |
|---------------------------------|------------------|-------------------------------------------------|-----------------|---------------------|----------------|--------------------------------|------------------------------------------|
| SAVOURY<br>SNACKS               | SATURATED<br>FAT | MICROWAVE<br>POPCORN                            | 26              | 8.4                 | 35.4           | 44.1                           | 2.7                                      |
|                                 |                  | POTATO CRISPS                                   | 91              | 3.8                 | 75.6           | 81.5                           | 0.3                                      |
|                                 |                  | FRIED<br>SNACK                                  | 121             | 3                   | 78.3           | 65.1                           | 0.3                                      |
|                                 | SALT             | POTATO CRISPS                                   | 156             | 1                   | 23.1           | 34.4                           | 0.3                                      |
|                                 |                  | FRIED<br>SNACK                                  | 65              | 1.5                 | 25.7           | 31                             | 0.2                                      |
| SOFT<br>DRINKS                  | SUGAR            | LIME-LEMON<br>SOFT DRINKS<br>WITHOUT SWEETENERS | 5               | 7.3                 | 27.4           | 16.3                           | 0                                        |
| BAKERY AND<br>PASTRY            | SUGAR            | FILLED Brioche roll<br>without icing            | 10              | 21                  | 10.6           | 21.6                           | 10                                       |
|                                 |                  | Brioche roll without<br>filling                 | 19              | 12                  | 29.4           | 19.6                           | 5.3                                      |
|                                 |                  | CROISSANTS                                      | 36              | 10.4                | 16.1           | 34.5                           | 27.8                                     |
|                                 |                  | MUFFINS                                         | 54              | 27.9                | 5.6            | 5.7                            | 7.4                                      |

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## QUANTITATIVE MANUFACTURING and RETAIL AGREEMENTS (CONTINUED)

| TYPE OF COMMITMENT/<br>CATEGORY | NUTRIENT         | SUBCATEGORY                                 | No.<br>PRODUCTS | MEDIAN<br>(G/100 G) | %<br>REDUCTION | COEFFICIENT<br>OF<br>VARIATION | %<br>PRODUCTS<br>ABOVE 2020<br>objective |
|---------------------------------|------------------|---------------------------------------------|-----------------|---------------------|----------------|--------------------------------|------------------------------------------|
| BAKERY AND<br>PASTRY            | SUGAR            | FILLED PASTRY<br>WITH ICING                 | 37              | 37.1                | 4.9            | 14.6                           | 43.2                                     |
|                                 |                  | FILLED<br>PASTRY WITHOUT ICING              | 5               | 31                  | 3.1            | 13.8                           | 80                                       |
|                                 |                  | ICED<br>DOUGHNUTS                           | 16              | 19                  | 20.8           | 28.9                           | 12.5                                     |
|                                 |                  | DOUGHNUTS<br>WITHOUT ICING                  | 12              | 18                  | 25             | 20.5                           | 25                                       |
|                                 | SATURATED<br>FAT | BRIOCHE ROLL WITH<br>CHOCOLATE CHIPS        | 15              | 3.6                 | 45.5           | 31.9                           | 6.7                                      |
|                                 |                  | ICED<br>DOUGHNUTS                           | 16              | 15.15               | 20.3           | 18.2                           | 25                                       |
|                                 |                  | DOUGHNUTS<br>WITHOUT ICING                  | 12              | 10.5                | 4.5            | 28.4                           | 50                                       |
| BREAKFAST<br>CEREALS            | SUGAR            | CHOCOLATE BREAKFAST<br>CEREALS FOR CHILDREN | 41              | 24.9                | 13.5           | 12.4                           | 22                                       |
| CREAMS                          | SALT             | VEGETABLE CREAMS                            | 44              | 0.68                | 9.3            | 18.3                           | 25                                       |
| MEAT<br>PRODUCTS                | SUGAR            | CHORIZO VELA EXTRA                          | 111             | 1.7                 | 43.3           | 64.8                           | 6.3                                      |
|                                 |                  | EXTRA COOKED HAM                            | 123             | 0.9                 | 40             | 53.7                           | 8.9                                      |
|                                 |                  | FRESH LONGANIZA                             | 91              | 0.5                 | 50             | 110.5                          | 12.1                                     |
|                                 |                  | TURKEY BREAST                               | 116             | 1                   | 60             | 61.5                           | 0                                        |
|                                 |                  | SAUSAGE/ MORTADELLA                         | 225             | 0.8                 | 52.9           | 111.1                          | 0                                        |
|                                 |                  | SALCHICHÓN VELA EXTRA                       | 97              | 2.6                 | 35             | 36.7                           | 7.2                                      |
|                                 | TOTAL FAT        | CHORIZO VELA EXTRA                          | 111             | 29                  | 29.3           | 22.4                           | 4.5                                      |
|                                 |                  | FRESH LONGANIZA                             | 91              | 16                  | 36             | 38.5                           | 7.7                                      |
|                                 |                  | SAUSAGE/ MORTADELLA                         | 225             | 18                  | 30.8           | 101.8                          | 4.4                                      |
|                                 |                  | SALCHICHÓN VELA EXTRA                       | 97              | 30.8                | 24.9           | 21.4                           | 3.1                                      |
|                                 |                  | CHORIZO VELA EXTRA                          | 111             | 3.5                 | 10.3           | 12.2                           | 11.7                                     |
|                                 | SALT             | EXTRA COOKED HAM                            | 123             | 1.9                 | 17.4           | 17.3                           | 20.3                                     |
|                                 |                  | FRESH LONGANIZA                             | 91              | 2                   | 33.3           | 21.1                           | 3.3                                      |
|                                 |                  | TURKEY BREAST                               | 116             | 1.8                 | 18.2           | 18.2                           | 22.4                                     |
|                                 |                  | SAUSAGE/ MORTADELLA                         | 225             | 2                   | 23.1           | 87.3                           | 16.4                                     |
|                                 |                  | SALCHICHÓN VELA EXTRA                       | 97              | 3.5                 | 10.3           | 15.5                           | 29.9                                     |

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## QUANTITATIVE MANUFACTURING and RETAIL AGREEMENTS (CONTINUED)

| TYPE OF AGREEMENT/<br>CATEGORY | NUTRIENT         | SUBCATEGORY                               | No.<br>PRODUCTS | MEDIAN<br>(G/100 G) | %<br>REDUCTION | COEFFICIENT<br>OF<br>VARIATION | %<br>PRODUCTS<br>ABOVE 2020<br>OBJETIVE |
|--------------------------------|------------------|-------------------------------------------|-----------------|---------------------|----------------|--------------------------------|-----------------------------------------|
| BISCUITS                       | SUGAR            | BREAKFAST BISCUITS<br>FAM/CHILD           | 104             | 20                  | 9.1            | 12.2                           | 26.9                                    |
|                                |                  | FILLED BISCUITS                           | 55              | 31                  | 10.1           | 11.1                           | 29.1                                    |
|                                | SATURATED<br>FAT | BREAKFAST BISCUITS<br>FAM/CHILD           | 104             | 1.5                 | 70             | 85.9                           | 13.5                                    |
|                                |                  | FILLED BISCUITS                           | 55              | 7.8                 | 25.7           | 30.5                           | 14.5                                    |
| ICE CREAMS                     | SUGAR            | WATER-BASED<br>CHILDREN'S ICE CREAMS      | 35              | 17                  | 10.1           | 20.7                           | 25.7                                    |
| FRUIT<br>NECTARS               | SUGAR            | PEACH NECTAR<br>WITHOUT SWEETENERS(*)     | 9               | 10.7                | 7              | 17.2                           | 28.6                                    |
|                                |                  | ORANGE NECTAR<br>WITHOUT SWEETENERS(*)    | 5               | 10                  | 7              | 18                             | 20                                      |
|                                |                  | PINEAPPLE NECTAR<br>WITHOUT SWEETENERS(*) | 9               | 10.9                | 7.6            | 12.3                           | 0                                       |
| SPECIAL<br>BREAD               | SUGAR            | WHITE SLICED<br>BREAD (*)                 | 45              | 3.8                 | 5              | 16.1                           | 6.7                                     |
|                                |                  | BROWN SLICED<br>BREAD (*)                 | 34              | 4.1                 | 2.4            | 21.4                           | 17.6                                    |
|                                |                  | WHITE TOASTED BREAD<br>(*)                | 45              | 5.1                 | 7.3            | 16.4                           | 20                                      |
|                                |                  | BROWN TOASTED<br>BREAD (*)                | 38              | 4.5                 | 2.2            | 14.3                           | 23.7                                    |
|                                | SATURATED<br>FAT | NUGGETS                                   | 39              | 1.8                 | 21.7           | 28.9                           | 10.3                                    |
| READY<br>MEALS                 | SALT             | SQUID RINGS                               | 30              | 1.26                | 16             | 20.8                           | 43.3                                    |
|                                |                  | RESTRUCTURED SQUID<br>RINGS               | 18              | 1.33                | 21.8           | 31.4                           | 22.2                                    |
|                                |                  | CROQUETTES                                | 163             | 1                   | 23.1           | 26                             | 20.9                                    |
|                                |                  | SMALL PIES                                | 38              | 0.7                 | 15.7           | 24.9                           | 42.1                                    |
|                                | SALT             | LASAGNA/CANNELLONI                        | 98              | 0.8                 | 20             | 20                             | 7.1                                     |
|                                |                  | NUGGETS                                   | 39              | 1.2                 | 14.3           | 21.3                           | 25.6                                    |
|                                |                  | SURIMI PRODUCTS (EEL<br>SUBSTITUTE)       | 33              | 2                   | 20             | 13.2                           | 0                                       |
|                                |                  | SURIMI PRODUCTS (CRAB<br>SUBSTITUTE)      | 41              | 1.8                 | 10             | 12.3                           | 14.6                                    |
| DAIRY PROD-<br>UCTS            | SUGAR            | RICE PUDDING (*)                          | 25              | 14.4                | 8.9            | 9.6                            | 32                                      |
|                                |                  | FLAVOURED MILK (*)                        | 70              | 10.5                | 9.5            | 11.5                           | 14.3                                    |
|                                |                  | EGG CREME CARAMEL (*)                     | 21              | 23                  | 5.3            | 8.4                            | 9.5                                     |
|                                |                  | VANILLA CREME CARAMEL<br>(*)              | 17              | 16.4                | 0.6            | 8                              | 29.4                                    |

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## QUANTITATIVE MANUFACTURING and RETAIL AGREEMENTS (CONTINUED)

| TYPE OF AGREEMENT/<br>CATEGORY | NUTRIENT | SUBCATEGORY                                                                 | No.<br>PRODUCTS | MEDIAN<br>(G/100 G) | %<br>REDUCTION | COEFFICIENT<br>OF<br>VARIATION | %<br>PRODUCTS<br>ABOVE 2020<br>objective |
|--------------------------------|----------|-----------------------------------------------------------------------------|-----------------|---------------------|----------------|--------------------------------|------------------------------------------|
| DAIRY<br>PRODUCTS              | SUGAR    | FERMENTED SEMI<br>SKIMMED<br>MILK DRINK (*)                                 | 51              | 10.6                | 10.5           | 15.2                           | 11.8                                     |
|                                |          | VANILLA CUSTARD (*)                                                         | 22              | 15                  | 6.3            | 14.2                           | 13.6                                     |
|                                |          | LOW FAT FRESH CHEESE<br>(PETIT)<br>WITH FRUITS (STRAW-<br>BERRY BANANA) (*) | 26              | 11                  | 16             | 5.3                            | 0                                        |
|                                |          | YOGHURT WITH FRUITS<br>(*)                                                  | 92              | 11.55               | 19.2           | 18.6                           | 7.6                                      |
|                                |          | FLAVOURED YOGHURT (*)                                                       | 167             | 11.3                | 11.7           | 13.9                           | 18.6                                     |
|                                |          | GREEK YOGHURT<br>WITH FRUITS (*)                                            | 57              | 12.8                | 7.9            | 8.2                            | 12.3                                     |
|                                |          | NATURAL SUGARY GREEK<br>YOGHURT(*)                                          | 24              | 11                  | 5.2            | 13.5                           | 8.3                                      |
|                                |          | YOGHURT DRINK (*)                                                           | 91              | 11.6                | 11.8           | 15.4                           | 5.5                                      |
|                                |          | NATURAL<br>SUGARY YOGHURT (*)                                               | 38              | 11.3                | 9.6            | 18.8                           | 13.2                                     |
| SAUCES                         | SUGAR    | KETCHUP (*)                                                                 | 23              | 19                  | 11.2           | 10.8                           | 13                                       |
|                                |          | MAYONNAISE                                                                  | 38              | 1.3                 | 18.8           | 52.2                           | 34.2                                     |
|                                |          | FINE SAUCE                                                                  | 13              | 2.3                 | 23.3           | 52.9                           | 0                                        |
|                                |          | TOMATO FRIED SAUCE<br>BASIC RECIPE (*)                                      | 39              | 6.4                 | 11.1           | 16.8                           | 5.1                                      |
| SAUCES                         | SALT     | KETCHUP                                                                     | 23              | 2                   | 4.8            | 16                             | 4.3                                      |
|                                |          | MAYONNAISE                                                                  | 38              | 1                   | 16.7           | 13.6                           | 44.7                                     |
|                                |          | FINE SAUCE                                                                  | 13              | 1.1                 | 21.4           | 25.1                           | 30.8                                     |
|                                |          | FRIED TOMATO SAUCE<br>BASIC RECIPE                                          | 39              | 0.95                | 13.6           | 15.8                           | 5.1                                      |

Coefficient of variation= standard deviation/mean.

(P75 ≤25.35%)

(P75&gt;31.2)

(P75&gt;25)

(\*) In these subcategories, an estimate of the naturally occurring sugar content in each food subcategory was taken into account in calculating the percentage reduction in the added sugar content. Therefore, for the evaluation of compliance with the percentage reduction agreements for added sugars, the naturally occurring sugar content has been subtracted. For vanilla crème caramel, the estimated content of naturally occurring sugar was not calculated, since a percentage reduction was not agreed, but maintained the median value content of 2016.

The table below shows the estimated naturally occurring sugar content values in each food and beverage subcategory and the calculation of the percentage reduction of added sugars observed since 2016.

### CONTENT OF SUGAR NATURALLY PRESENT IN FOOD AND BEVERAGES

| SUBCATEGORIES                                                   | ESTIMATED INTRINSIC SUG-<br>AR CONTENT (g/100 g) | % REDUCTION<br>(ADDED SUGARS) |
|-----------------------------------------------------------------|--------------------------------------------------|-------------------------------|
| RICE PUDDING                                                    | 3.3                                              | 11.2                          |
| FLAVOURED MILK                                                  | 4.5                                              | 15.5                          |
| EGG CREME CARAMEL                                               | 3.3                                              | 6.1                           |
| VANILLA CREME CARAMEL                                           | -                                                | -                             |
| FERMENTED SEMI SKIMMED MILK DRINK                               | 4.1                                              | 16.1                          |
| VANILLA CUSTARD                                                 | 5.2                                              | 9.3                           |
| LOW FAT FRESH CHEESE (PETIT) WITH FRUITS<br>(STRAWBERRY-BANANA) | 4                                                | 23                            |
| FRUIT YOGHURT                                                   | 4.9                                              | 28.7                          |
| FLAVOURED YOGHURT                                               | 4                                                | 17                            |
| GREEK YOGHURT WITH FRUITS                                       | 5.66                                             | 13.3                          |
| NATURAL SUGARY GREEK YOGHURT                                    | 4.85                                             | 8.9                           |
| YOGHURT DRINK                                                   | 4.35                                             | 17.6                          |
| NATURAL SUGARY YOGHURT                                          | 4                                                | 14.1                          |
| KETCHUP                                                         | 4.2                                              | 14                            |
| TOMATO SAUCE BASIC RECIPE                                       | 4.2                                              | 26.7                          |
| PEACH NECTAR WITHOUT SWEETENERS                                 | 4.1                                              | 10.8                          |
| ORANGE NECTAR WITHOUT SWEETENERS                                | 4.85                                             | 12.7                          |
| PINEAPPLE NECTAR WITHOUT SWEETENERS                             | 5.8                                              | 15                            |
| WHITE SLICED BREAD                                              | 2                                                | 10                            |
| BROWN SLICED BREAD                                              | 2                                                | 4.5                           |
| WHITE TOASTED BREAD                                             | 3.4                                              | 19                            |
| BROWN TOASTED BREAD                                             | 3.6                                              | 10                            |

(\*) The reduction objectives for 2020 for the subcategories sliced bread, brown sliced bread and white toasted bread were calculated from analytical data; therefore, in addition to the labelling data, the analytical data has also been used to verify compliance. See detailed information in the corresponding subcategory.



These results show:

**2.1.** With regards to **reductions in nutrient content**, for each nutrient:

**2.1.1.** The *largest reductions* have been observed in some subcategories of the following categories:

- a.** In sugars: Between 25% and 60% reduction (meat products, bakery and pastries, soft drinks).
- b.** In salt: Between 21.8% and 33.3% reduction (savory snacks, meat products, ready meals).
- c.** In saturated fat: Between 45.5% and 76.9% (savory snacks, biscuits, bakery and pastries).

**2.1.2.** The *lowest reduction values* have been observed in some subcategories of the following categories:

- a.** In sugars: Between 0.6% and 5% (dairy products, special bread, bakery and pastries).
- b.** In salt: Between 4.8% and 10% (sauces, creams, ready meals).
- c.** In saturated fat: Between 4.5% and 21.7% (bakery and pastry, ready meals).

**2.1.3.** In total fat: only measured in meat products, with a reduction range between 24.9% and 36%.

**2.2.** The evaluation of the quantitative measures has shown the **variability of the nutrient content** of products in the same subcategory. This variability is an indicator of the formulation potential that still exists in this subcategory, since although at the subcategory level the possible limitations for reformulation are similar, some products have lower nutrient content than others.

For each nutrient, subcategories with *LESS DISPERSION* or coefficient of variation belong to the following categories:

- In sugars: dairy products.
- In salt: meat products, ready meals and sauces.
- In saturated fat: bakery and pastry and ready meals.

The categories with *MORE DISPERSION* or coefficient of variation are:

- In sugars: meat products and sauces.



- In salt: meat products, savoury snacks and ready meals.
- In saturated fat: biscuits and savoury snacks.

In total fat: meat products, which is the only category in which commitment was established for this nutrient.

**2.3.** In addition, the **percentage of products that are above the reduction objective** for each subcategory indicates a pending reformulation effort, since although the objectives of the PLAN were established in relation to the median of the category, all products had to perform a reduction in the nutrient content tending towards the median established for the subcategory.

The subcategories in which the *LOWEST PERCENTAGE OF PRODUCTS above the 2020 objective*, was observed in some of the nutrients, including 0% (all products have reached the objective), belong to the following categories: dairy products, fruit nectars, soft drinks, sauces and meat products.

The subcategories in which the *HIGHEST PERCENTAGES OF PRODUCTS above the 2020 objective*, in any of the nutrients was observed, belong to the following categories: bakery and pastry, sauces and ready meals.

**2.4.** From the analysis of the compliance with the agreements it is also possible to determine in which subcategories there is a **remaining reformulation margin**, by the differences in the scope of the observed reductions (percentage of reduction of the median content shown in the table of section 5.1.2.), the degree of dispersion of the nutrient content in the products (coefficient of variation), and the percentage of products that are still above the objective in the evaluation.

#### CRITERIA TO DETERMINE THE MARGIN OF REFORMULATION REMAINING AT THE END OF THE EVALUATION

**1**

SCOPE OF  
OBSERVED  
REDUCTIONS

- Percentage of reduction for each subcategory

**2**

DEGREE OF DISPERSION  
OF THE NUTRIENT  
CONTENT IN THE  
PRODUCTS

- Coefficient of variation for each subcategory

**3**

PRODUCTS  
ABOVE OBJECTIVE

- Percentage of products still above target for each subcategory



Identify subcategories in which some of these criteria are below the 75th percentile (reduction) or above the 75th percentile (dispersion) and percentage of products above target

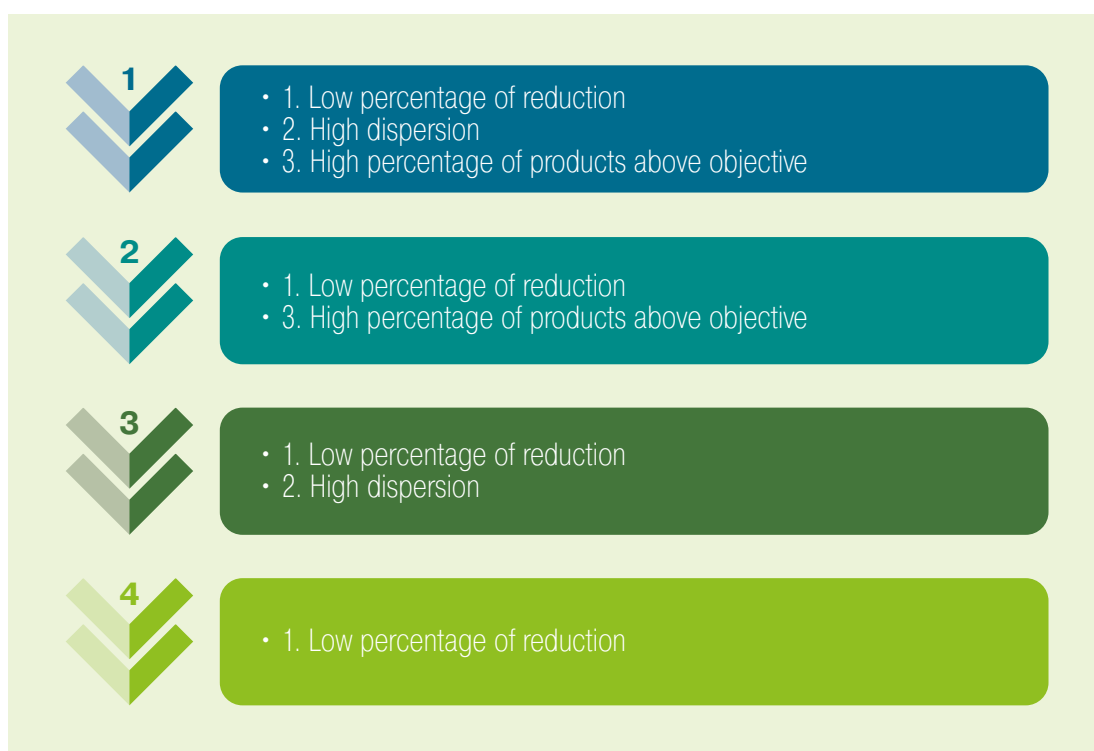




Based on the above, it is possible to establish four levels to prioritise the reformulation in those subcategories in which any of these criteria is below the 75th percentile (reduction) or above the 75th percentile (dispersion and percentage products above the objective), that is, the subcategories in which at the end of the evaluation there is still a significant margin for reformulation.

Depending on the number of criteria that converge, the following reformulation priorities can be established:

- **Priorities 1 and 2** would correspond to subcategories where there is a high percentage of products above the objective: in priority 1, the criteria for high dispersion and low percentage reduction are also given, and in priority 2, the criterion for low percentage reduction.
- In **priority 3**, there is a high coefficient of variation and a low percentage of reduction, and in **priority 4**, only a low percentage of reduction, without the presence of the other two criteria, so it is more uncertain that there may be a technological margin, because there is no dispersion of values in the subcategory. However, the criterion applied refers to the 75th percentile, and possibly the values that are above the lowest percentile have room to reformulate, until reaching the lowest value in their subcategory.



The nutrient for which there are more subcategories susceptible to further reformulation is **sugar**, followed by **salt**. For some subcategories there is more than one nutrient on which it would be possible to reformulate.

The priorities identified for subcategories and nutrients are listed in the table below.

## IDENTIFIED PRIORITIES FOR SUBCATEGORIES AND NUTRIENTS

| PRIORITY-ELEGIBILITY CRITERIA                                                                                  | SUGAR                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | SATURATED FAT                                                                                                                                 | TOTAL FAT                                 | SALT                                                                                                                                                                                           |
|----------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>PRIORITY 1:</b><br>% PRODUCTS ABOVE OBJ $\geq$ 25 + COEFFICIENT CHANGE $\geq$ 31.2 + REDUCTION $\leq$ 25.32 | - CROISSANTS<br>- MAYONNAISE                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | -                                                                                                                                             | -                                         | -                                                                                                                                                                                              |
| <b>PRIORITY 2:</b><br>% PRODUCTS ABOVE OBJ $\geq$ 25 + REDUCTION $\leq$ 25.32                                  | - FILLED PASTRY WITH ICING<br>- FILLED PASTRY WITHOUT ICING<br>- DOUGHNUTS WITHOUT ICING<br>- FAMILY AND CHILDREN'S BREAKFAST BISCUITS<br>- FILLED BISCUITS<br>- WATER-BASED CHILDREN'S ICE CREAMS<br>- PEACH NECTAR WITHOUT SWEETENERS<br>- RICE PUDDING<br>- VANILLA CREME CARAMEL                                                                                                                                                                                                                                                                                                                                                                                                      | - DOUGHNUTS WITHOUT ICING<br>- DOUGHNUTS WITH ICING                                                                                           | -                                         | - VEGETABLE CREAMS SOUP<br>- SALCHICHÓN VELA EXTRA<br>- SQUID RINGS<br>- SMALL PIES<br>- NUGGETS<br>- MAYONNAISE<br>- FINE SAUCE<br>- POTATO CRISPS<br>- SAUSAGE/MORTADELLA                    |
| <b>PRIORITY 3:</b><br>COEFFICIENT OF VARIATION $\geq$ 31.2 + REDUCTION $\leq$ 25.32                            | - FINE SAUCE<br>- CHORIZO VELA EXTRA<br>- EXTRA COOKED HAM<br>- FRESH LONGANIZA<br>- TURKEY BREAST<br>- SAUSAGE/ MORTADELLA<br>- SALCHICHÓN VELA EXTRA                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | - MICROWAVE POPCORN<br>- POTATO CRISPS<br>- FRIED SNACK<br>- BRIOCHE ROLLS WITH CHOCOLATE CHIPS<br>- FAMILY AND CHILDREN'S BREAKFAST BISCUITS | - FRESH LONGANIZA<br>- SAUSAGE/MORTADELLA | - REESTRUCTURED SQUID RINGS                                                                                                                                                                    |
| <b>PRIORITY 4:</b><br>REDUCTION $\leq$ 25.32                                                                   | - ORANGE NECTAR WITHOUT SWEETENERS<br>- FLAVOURED MILK<br>- FILLED BRIOCHE ROLL WITHOUT ICING<br>- CHOCOLATE BREAKFAST CEREALS FOR CHILDREN<br>- EGG CREME CARAMEL<br>- KETCHUP<br>- FERMENTED SEMI SKIMMED MILK DRINK<br>- MUFFINS<br>- VANILLA CUSTARDS<br>- PINEAPPLE NECTAR WITHOUT SWEETENERS<br>- SLICED WHITE BREAD<br>- SLICED BROWN BREAD<br>- TOASTED WHITE BREAD<br>- TOASTED BROWN BREAD<br>- LOW FAT FRESH CHEESE (PETIT) WITH FRUITS (STRAWBERRY BANANA)<br>- ICED DOUGHNUTS<br>- TOMATO SAUCE BASIC RECIPE<br>- NATURAL SUGARY YOGHURT<br>- YOGHURT WITH FRUITS<br>- FLAVOURED YOGHURT<br>- GREEK YOGHURT WITH FRUITS<br>- NATURAL SUGARY GREEK YOGHURT<br>- YOGHURT DRINK | - NUGGETS                                                                                                                                     | - SALCHICHÓN VELA EXTRA                   | - CHORIZO VELA EXTRA<br>- CROQUETTES<br>- EXTRA COOKED HAM<br>- LASAGNA/CANNELLONI<br>- SURIMI PRODUCTS (EEL SUBSTITUTE)<br>- SURIMI PRODUCTS (CRAB SUBSTITUTE)<br>- TOMATO SAUCE BASIC RECIPE |



**2.5. For each subcategory**, a table is presented in **ANNEX 7** with the median contents and the **best** (i.e. lowest) content **per nutrient** identified in the study, a value that would represent the current reformulation limit reached for that sample of products.

- 3.** For the **qualitative agreements** of these sectors, no objectives were established, so compliance is not evaluated, but the percentage of companies that declare to have implemented the criterion: of the 50 qualitative agreements effectively established, one could not be evaluated because it was implemented before the beginning of the PLAN; and, of the remaining 49, 28 (more than half) have been implemented in 75% of the companies or more, and 11 have been implemented in less than 50% of the companies.

The three agreements with the **greatest implementation** in decreasing order are: reduction of sugars and saturated fats in new launches in special bread (100%), and measures relating to vending machines in school environments and advertising aimed at minors in soft drinks (100%); expanding the range of products by offering alternatives without added sugars or in which sugars are replaced by fibres or other ingredients with a lower caloric content in biscuits (87.5%) and replacing sugars by sweeteners in nectars (83%).

The three agreements with the **least implementation**, in increasing order, are: reduction of salt in cured ham and shoulder, serrano and Iberian ham in meat products (9%); boost adhesion from other manufacturers and impact on imported brands in dairy products (26%) and reduction of sugars by 21% in isotonic drinks in the category of soft drinks (25%).

| QUALITATIVE AGREEMENTS                                                                         |             |            |    |
|------------------------------------------------------------------------------------------------|-------------|------------|----|
| MEASURES                                                                                       | % COMPANIES |            |    |
| <i>GENERAL MANUFACTURING AND RETAIL MEASURES</i>                                               | YES         | IN PROCESS | NO |
| New products in the subcategories aligned with the PLAN                                        | 96          | 3          | -  |
| Additional reductions defined by technological limits, food safety, acceptance and legislation | 95          | 3          | -  |
| Reductions agreed attainable within the time frame and for the products agreed.                | 88          | 11         | -  |
| Low limits of absence of trans fatty acids                                                     | 90          | 2          | -  |
| <i>SPECIFIC MEASURES RETAIL</i>                                                                | YES         | IN PROCESS | NO |
| Participation and promotion of research studies                                                | 50          | 6          | 25 |
| Training and education programs for employees                                                  | 81          | 13         | -  |
| Promotion of the use of fresh and seasonal products                                            | 88          | -          | -  |
| Improved marketing of fresh and improved formulation products                                  | 75          | 6          | -  |

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| QUALITATIVE AGREEMENTS (CONTINUED) |                                                                                                           |                                                                |            |    |
|------------------------------------|-----------------------------------------------------------------------------------------------------------|----------------------------------------------------------------|------------|----|
| MEASURES                           |                                                                                                           | % COMPANIES                                                    |            |    |
|                                    | SPECIFIC MANUFACTURING MEASURES                                                                           | YES                                                            | IN PROCESS | NO |
| SAVOURY SNACKS                     | Continuous improvement of lipid profile                                                                   | 62.5                                                           | 37.5       | -  |
| SOFT DRINKS                        | Relating to vending machines and school environment (5 measures)                                          | 100                                                            | -          | -  |
|                                    | Reduction of sugar content (4 measures)                                                                   | 25-100                                                         | -          | -  |
|                                    | Advertising aimed at minors (3 measures)                                                                  | 100                                                            | -          | -  |
|                                    | Cinemas (3 measures)                                                                                      | 50                                                             | -          | 50 |
| BAKERY AND PASTRY                  | Increase range (no sugar, fibre...)                                                                       | 33                                                             | 33         | 33 |
|                                    | Reduce serving size                                                                                       | 33                                                             | 25         | 42 |
|                                    | Increase use of whole grains                                                                              | 50                                                             | 17         | 33 |
|                                    | Replace saturated fats                                                                                    | 33                                                             | 50         | 17 |
|                                    | Reduce sugar and saturated fats in new launches                                                           | 50                                                             | 33         | 17 |
| BREAKFAST CEREALS                  | Continuous improvement of products                                                                        | 75                                                             | 25         | -  |
| CREAMS                             | None                                                                                                      | -                                                              | -          | -  |
| MEAT PRODUCTS                      | Reduction of salt in cured ham, shoulder, serrano and Iberian ham                                         | 9                                                              | 6          | 60 |
|                                    | Agreements with ANICE and FECIC, extending it to all products, with the exception of the traditional ones | 45                                                             | 8          | 47 |
| BISCUITS                           | Expand product range (no sugar, fibre...)                                                                 | 87.5                                                           | 12.5       | -  |
|                                    | Reduce portion size                                                                                       | 75                                                             | 25         | -  |
|                                    | Increase use of whole grains                                                                              | 37.5                                                           | 50         | 13 |
|                                    | Reduce sugar and saturated fats in new launches                                                           | 75                                                             | 25         | -  |
| ICE CREAMS                         | Decrease children portions                                                                                | 60                                                             | 20         | 20 |
|                                    | Decrease adult portions                                                                                   | 40                                                             | 20         | 40 |
|                                    | Adult ice cream ≤300 kcal/portion                                                                         | 60                                                             | 40         | -  |
|                                    | Children's ice cream requirements                                                                         | 40                                                             | 60         | -  |
| FRUIT NECTARS                      | Decrease size of portions in containers <1l.                                                              | Finally not evaluated, because it was agreed prior to the PLAN |            |    |
|                                    | Substitute sugar with sweetener                                                                           | 83                                                             | -          | 17 |
|                                    | Increase percentage of juice in nectars                                                                   | 50                                                             | -          | 50 |
| SPECIAL BREAD                      | Expand product range (no sugar)                                                                           | 40                                                             | -          | 40 |
|                                    | Reduce portion size                                                                                       | 40                                                             | -          | 60 |
|                                    | Increase use of whole grains                                                                              | 80                                                             | -          | 20 |

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| QUALITATIVE AGREEMENTS (CONTINUED) |                                                                                       |             |            |    |
|------------------------------------|---------------------------------------------------------------------------------------|-------------|------------|----|
| MEASURES                           |                                                                                       | % COMPANIES |            |    |
|                                    | SPECIFIC MANUFACTURING MEASURES                                                       | YES         | IN PROCESS | NO |
| SPECIAL BREAD                      | Replace saturated fats                                                                | 80          | -          | 20 |
|                                    | Reduce sugar and saturated fats in new launches                                       | 100         | -          | -  |
| READY MEALS                        | None                                                                                  | -           | -          | -  |
| DAIRY PRODUCTS                     | Serving size in occasional consumption                                                | 43          | -          | 57 |
|                                    | Encourage adherence from other manufacturers and produce an impact on imported brands | 26          | -          | 74 |
| SAUCES                             | None                                                                                  | -           | -          | -  |

**Green:** Percentage of YES equal to 80% or higher; **Red:** Percentage of YES less than 50%.

## 5.2. OVERAL RESULTS OF THE AGREEMENTS TO IMPROVE IN THE OUT OF HOME FOOD SECTORS, SOCIAL CATERING, MODERN RESTAURANT, AND VENDING

### 5.2.1. Social catering

55% (17 out of 31) of the quantitative and qualitative agreements of the social catering sector have been fulfilled, being greater among the quantitative (compliance with 1 of the 7 established qualitative commitment).

Additionally, in 9 agreements (29%) there has been improvement compared to 2016 values and in 5 (16%) there has been no improvement compared to 2016.

Regarding the contents of the agreements, the offer of **pre-cooked fried dishes** (croquettes, San Jacobo, small pies...) has generally decreased and the offer of dishes cooked on the **grill**, cooking and oven has increased, without adding fried or elaborated sauces.

The aspect in which there has been no improvement, depending on the type of service, has been in increasing the supply of **vegetables**. Additionally, and specifically in the centres **with full board** there has been no increase in the supply of **lean meats, legumes and brown bread**.

By type of service, the best results are observed in the service to **schools**, having fulfilled 80% of the agreements (4 out of 5, quantitative and qualitative). Compliance in the service to **companies, hospital cafeterias, state security forces and bodies and public administration centres** has been 66% (8 out of 12, quantitative and qualitative). In the service to **full board centres**, compliance has been 36% (5 out of 14, quantitative and qualitative), being the environment in which the least improvement is observed compared to 2016.

### 5.2.2. Modern Restaurant

Compliance with the agreements of the modern restaurant sector has been 61% (11 out of 18 agreements with quantitative and qualitative objectives). However, there has been an improvement in all commitments, compared to 2016.

The agreement that has achieved compliance in the three service modalities –full service, quick service, and en route– is the one related to the **reduction of salt supply**. Other improvements that apply to more than one type of service are: the use of **sunflower, high oleic sunflower and/or olive oil** in the **frying** processes and the **decrease in portion size** or increase in the offer of: **dishes to share, different sizes of products**.

The agreements that have not reached the objective, although they have improved compared to 2016, are the **reduction of sugar content in single-dose sachets** among the quantitative ones, and the **acquisition of reformulated products** among the qualitative agreements.

In terms of voluntary agreements, implementation has been achieved in 50% of the companies.(range: 18%-93%):

- The agreements with greater implementation (75% or more of the companies) are: increase in the supply of **virgin olive oil for salads, use of healthy fats** compared to saturated ones and supply of **vegetables as garnish**.
- The agreements with the least implementation (less than 50% of the companies) are the **increase of fruit** supply in salads and throughout the day, of **legume** garnishes and the use of **reformulated products and reduction of salt use** through the use of spices and reduction of holes in salt cellars.

### 5.2.3. Vending

In the 6 agreements where compliance could be measured, the 2020 objective has been achieved in all of them: **maximum dose of 6 g of sugar** has been implemented (15% reduction compared to the baseline average) in all machines; in 95.6% of the machines, the dose that is administered by default is equal to or less than 6 g of sugar; the **percentage of water and soft drinks without added sugars** in cold beverage machines has increased; with respect to qualitative agreements, 89% of companies have incorporated healthy habits **information or messages** in the machines, 100% of companies state that they have encouraged the consumption of reformulated products, and the sector association has provided **information to professionals** in the sector about their health plan.

Two of the quantitative measures could not be evaluated: the **acquisition of 100% of reformulated products**, as the companies indicated not having information to implement it, and the **increase in the percentage of well balanced foods that favour forming a healthy diet** of the total products included in the machine. From the available information, those products belonging to any of the PLAN's food subcategories for which there is an agreement have been reviewed, finding that 62.5% complied with the manufacturing and retail agreements. On the





other hand, 75% of the 153 products **do not meet the nutritional criteria** established in the *Consensus Document on Food in Educational Centres*<sup>(61)</sup>.



### 5.3. RESULTS BY FOOD SUBCATEGORIES

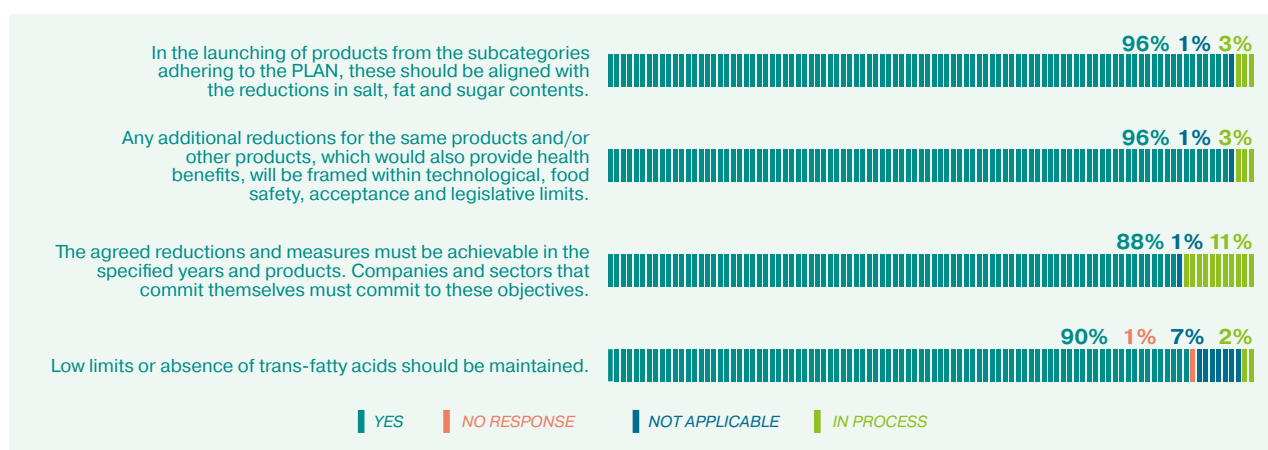
#### 5.3.1 General measures in the manufacturing and retail sectors for all subcategories

All companies in the manufacturing and retail sectors committed to **4 general measures**.

A total of 237 questionnaires have been received, 4 of which had not checked the box of compliance with the veracity of the data. Therefore, 233 questionnaires have been evaluated (16 corresponding to retail companies and 217 to manufacturing companies).

For each of the 4 general measures, the majority of the companies have answered affirmatively regarding compliance.

- The measure that the highest number of companies has stated compliance (96% of companies) is related to the *launch of new products of the subcategories adhered to the PLAN*, which must be *aligned with the reductions of selected nutrients agreed in the PLAN*.
- On the other hand, and in line with the results observed in the evaluation of the quantitative measures of the different subcategories of food and beverages, 11% of the companies (N=25 companies) state that they are *IN PROCESS* in that *"the reductions and agreed measures must be achievable in the years and agreed products. "The companies and sectors that commit themselves must do so with these objectives"* and 2 companies have answered not *APPLICABLE* commenting that they do not have products of the subcategories included in the PLAN.
- Regarding the commitment to keep *low limit or absence of trans fatty acids*, 7% of the companies (N= 16 companies) have answered *NO APPLICABLE*. These are companies in the soft drinks and nectar sector and 6 companies in the meat products sector that report using untreated natural fats.



### 5.3.2. Quantitative and qualitative measures: results by food and beverage subcategory

Specific quantitative and qualitative measures were established for each food and beverage subcategory.

Quantitative measures consist of reducing the content of selected nutrients (sugars, salt, total fat and/or saturated fat) based on the baseline content determined in 2016 for each subcategory. Each subcategory includes products that share the same legal name, and thus, are very similar, to which the same technical-sanitary regulations apply. Therefore, all manufacturing and retail companies have committed themselves to the same quantitative measures.

In assessing compliance with the quantitative measures, product data have been taken into account for 191 companies, of which 14 belong to the retail sector and 177 to the manufacturing sector (listed in **ANNEX 5**). 58.5% of the selected products corresponded to retail brands and 41.5% to manufacturing brands.

On the other hand, and given the heterogeneous nature of the different subcategories, the manufacturing companies have committed themselves to specific qualitative measures for each subcategory. These qualitative measures are intended to reinforce selected nutrient reduction agreements and are focused on other food dimensions such as portion size, use of whole grains, food advertising, etc.

For their part, retail sector companies have committed to qualitative measures specific to their sector such as promoting the consumption of fresh products, training of personnel and communication to the consumer, etc.

The results of the evaluation of compliance with the quantitative and qualitative measures of the manufacturing and retail sector are presented by subcategories of food, based on the data obtained from the 2021 food and beverage composition study, following the following structure:

#### 1) Quantitative measures by food group and subcategories.

In this section, the evaluation results of the PLAN are presented **for each of the 13 food and beverage categories** in which agreements were established. For each category, the following are presented:

- a) First, the agreed actions for each category and the main results of the evaluation of the implementation of agreements for each subcategory.
- b) Below is a dot plot showing the evolution of the median content in selected nutrients: 2016 baseline data, 2020 objective and median nutrient content determined in 2021 according to labelling data for each subcategory. **ANNEX 6**
- (c) Within each category, the following detailed information is included **for each subcategory**:
  - i) A chart with the 2016 baseline data, the 2020 objectives, the 2021 results accord-



ing to labelling, the percentages of reduction since 2016, the compliance with the 2020 objective and the percentages of products whose nutrient content is above the 2020 objective.

- ii) A box and whiskers diagram of nutrient content results as labelled in 2021 and 2020 objective for each subcategory.
  - iii) Finally, as a summary, a violin plot is included with the results of the food composition study 2021 for all subcategories of the group (provided that there is more than one subcategory). The violin plot includes, besides a box and whiskers plot in which the median and the interquartile range are easily identified, a representation of the complete distribution of the data.
  - iv) **ANNEX 3** includes a chart with the results of the evaluation of compliance with nutrient content tolerances declared on labelling according to analytic for all subcategories.
- 2) Qualitative measures by food categories.** A bar graph is included with the evaluation of the responses of the manufacturing companies in relation to compliance with the specific qualitative measures of each food category.
- 3) Qualitative measures in the retail sector.** A bar chart is included with the evaluation of the responses of the retail companies in relation to compliance with the qualitative measures of the retail sector.

### 5.3.2.1. Category: Ready Meals

#### QUANTITATIVE MEASURES

##### Agreements

- **10% reduction of the median salt content in croquettes, small pies, nuggets, cannelloni/lasagna, surimi products (crab substitute), surimi products (eel substitute), squid rings and restructured squid rings.**
- **10% reduction of the median saturated fat content in nuggets.**

Regarding the **evaluation of compliance with the agreements of the ready meals category PLAN**, the data of the 2021 food composition study show the following:

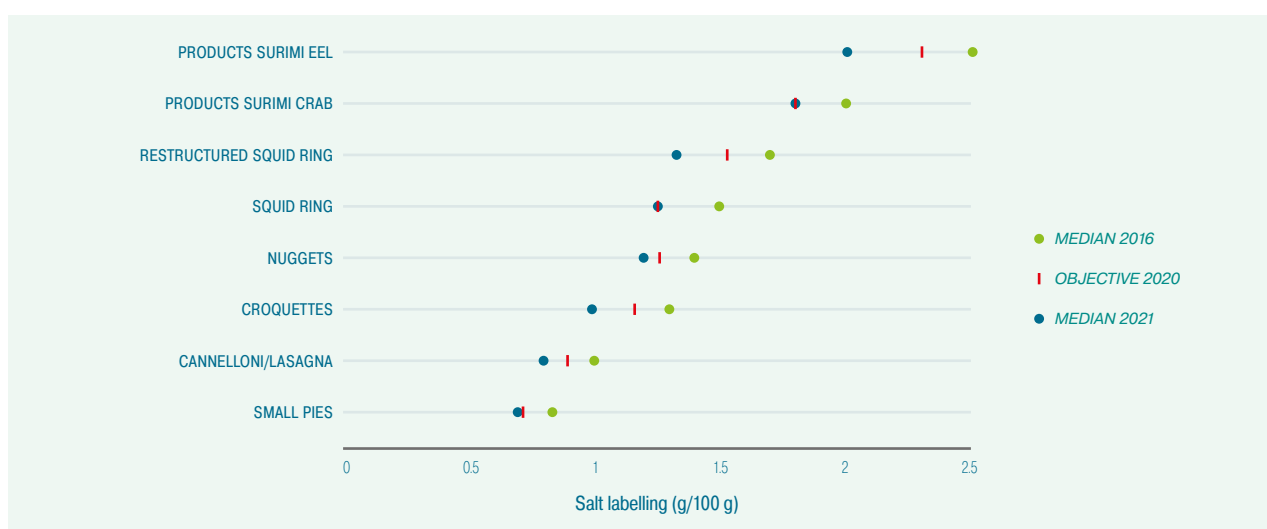
- There has been a **reduction in the content of salt and saturated fat in all subcategories** analysed.
- The **2020 objective has been reached in all subcategories**, and the percentage re-



duction has been higher than agreed (10%) in most subcategories.

- The percentage of products that are above the 2020 objective is very variable between subcategories: in the subcategory Eel surimi substitute products, all products have reached the 2020 objective, however, in subcategories such as small pies or squid rings, more than 40% of products that are above the 2020 objective.
- On the other hand, some products do not comply with the tolerances (**ANNEX 3**) regarding the content of salt or saturated fat, the analytical data being higher than the labelling data by 8.1% and 8.3% respectively.

### Median salt content according to 2016 labelling, 2020 objective and 2021 labelling



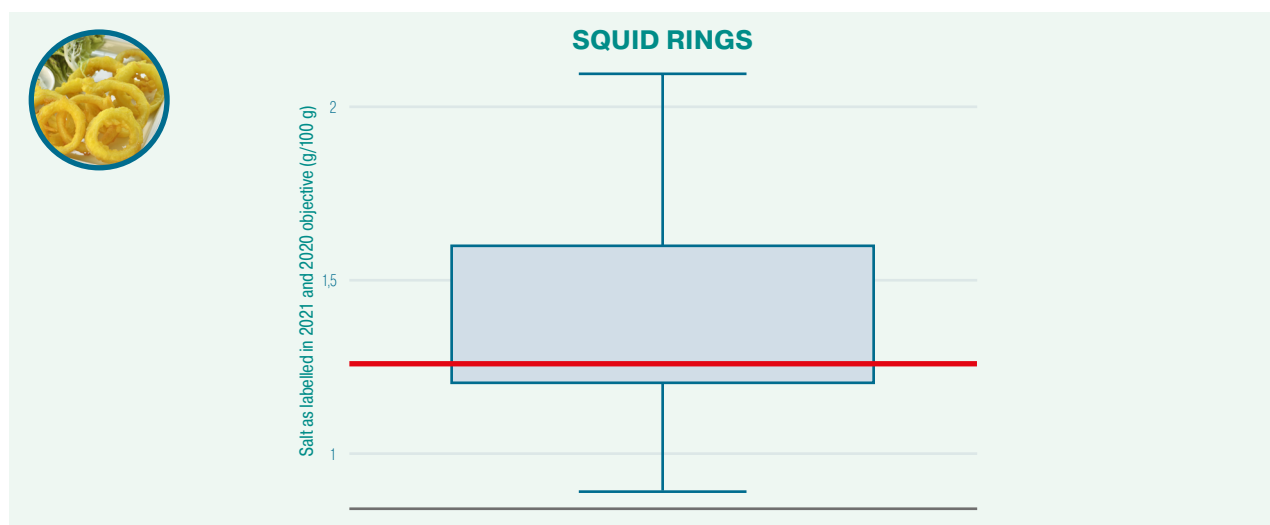
**Median saturated fat content according to 2016 labelling, 2020 objective and 2021 labelling**



## Results by subcategories

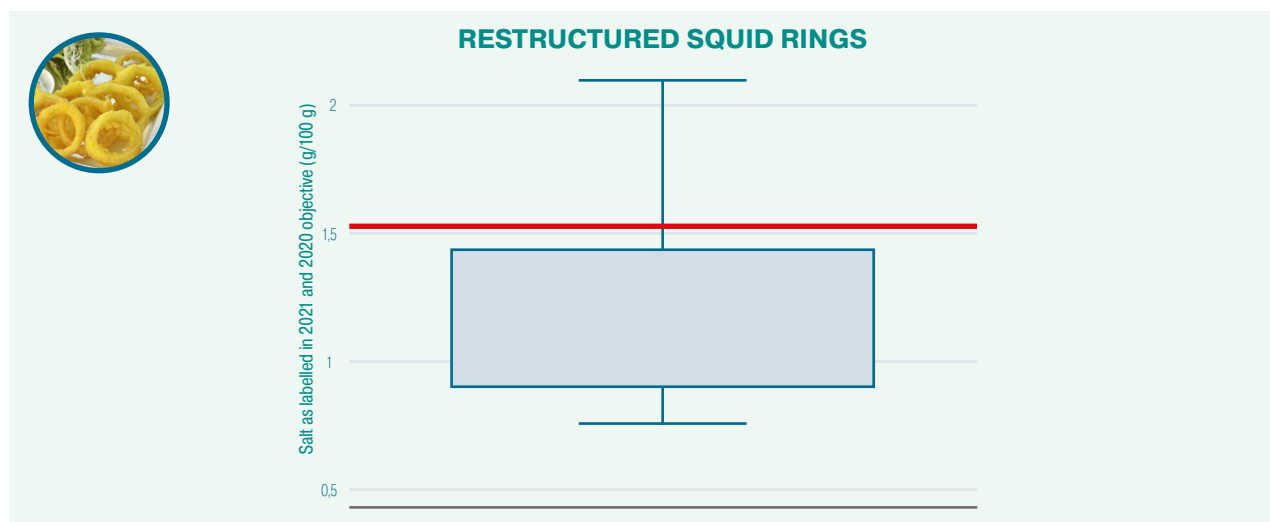
## SUBCATEGORY: SQUID RINGS

| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 30 | 1.5               | 1.26              | 1.26              | 16.0%          | Yes                | 43.3%                            |



## SUBCATEGORY: RESTRUCTURED SQUID RINGS

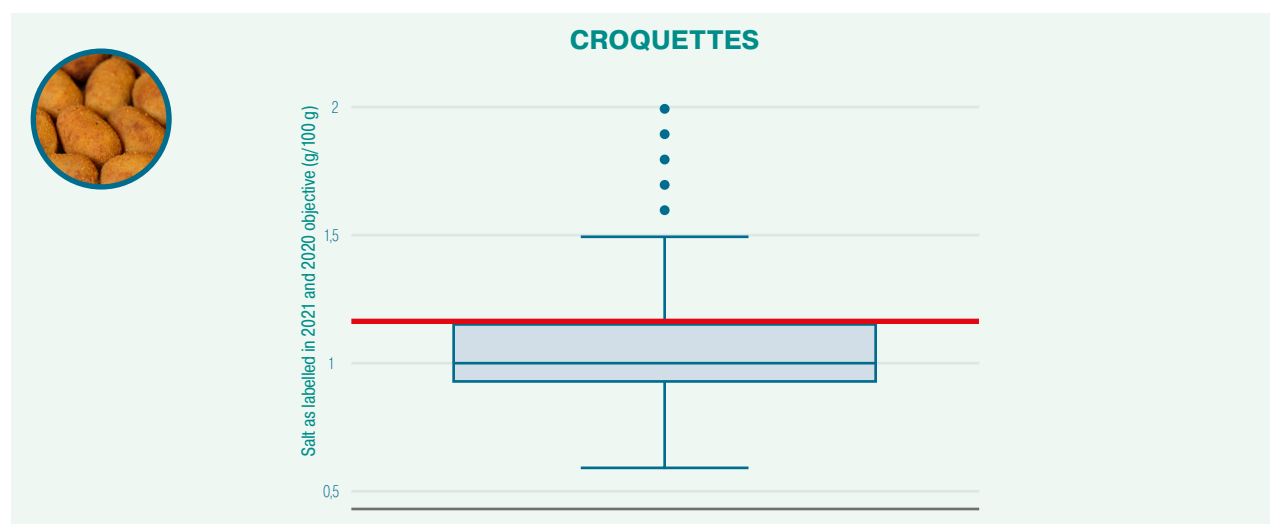
| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 18 | 1.7               | 1.53              | 1.33              | 21.8%          | Yes                | 22.2%                            |





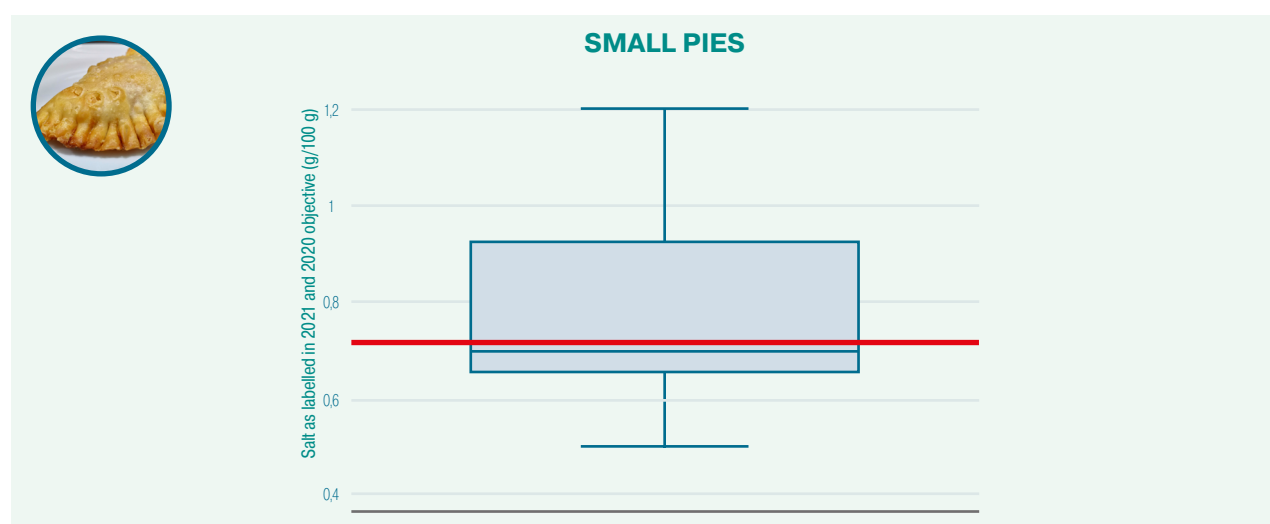
## SUBCATEGORY: CROQUETTES

| MEDIAN SALT CONTENT |     |                   |                   |                   |                |                    |                                  |
|---------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 163 | 1.3               | 1.17              | 1.00              | 23.1%          | Yes                | 20.9%                            |



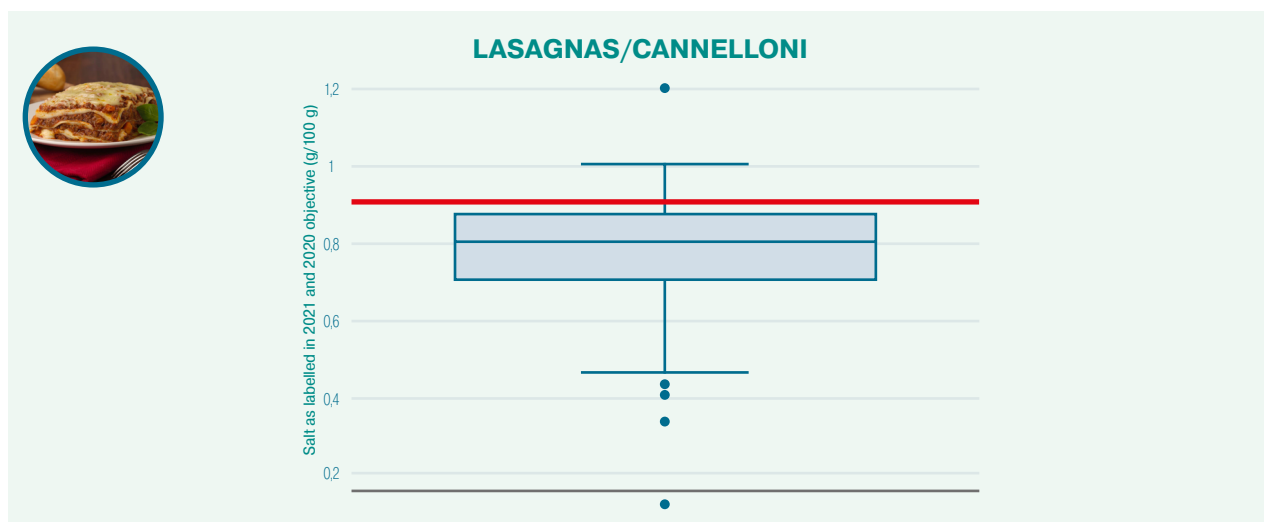
## SUBCATEGORY: SMALL PIES

| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 38 | 0.83              | 0.72              | 0.70              | 15.7%          | Yes                | 42.1%                            |



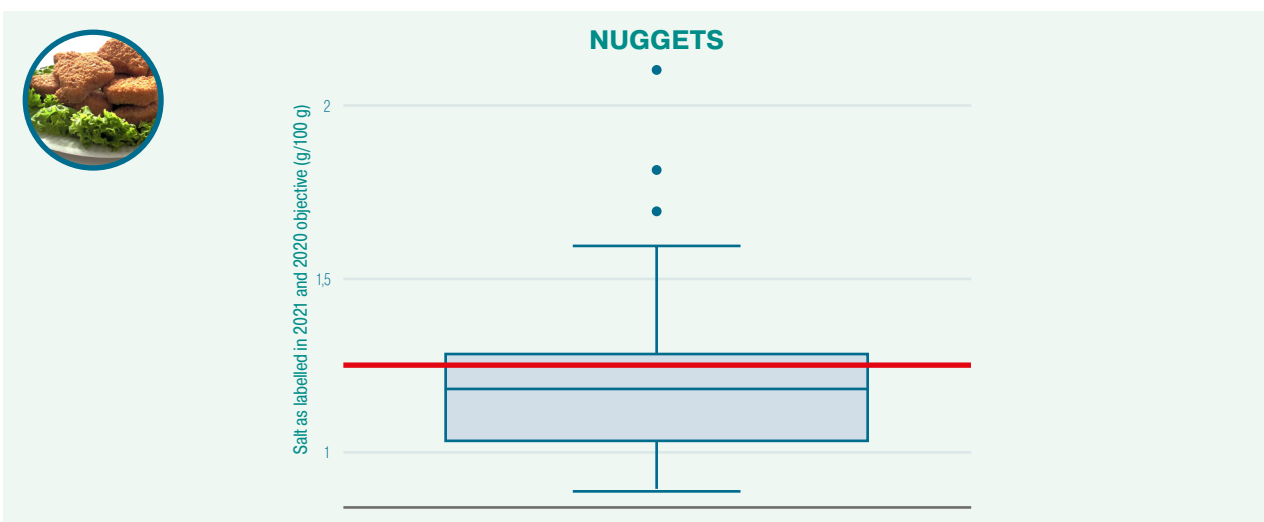
## SUBCATEGORY: LASAGNA / CANNELLONI

| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 98 | 1.0               | 0.9               | 0.8               | 20%            | Yes                | 7.1%                             |

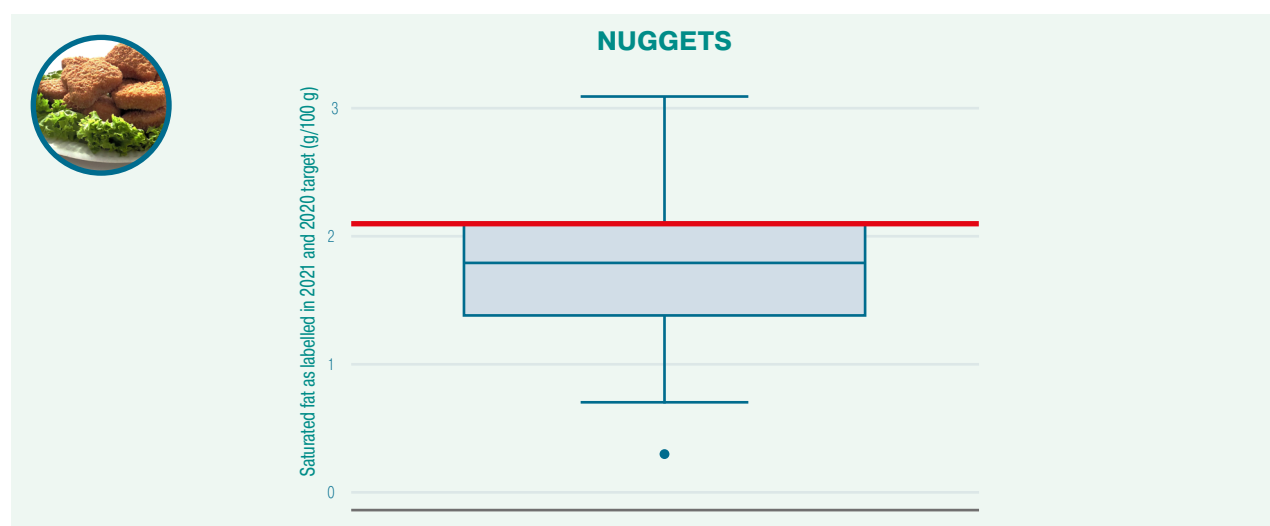


## SUBCATEGORY: NUGGETS

| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 39 | 1.4               | 1.26              | 1.20              | 14.3%          | Yes                | 25.6%                            |

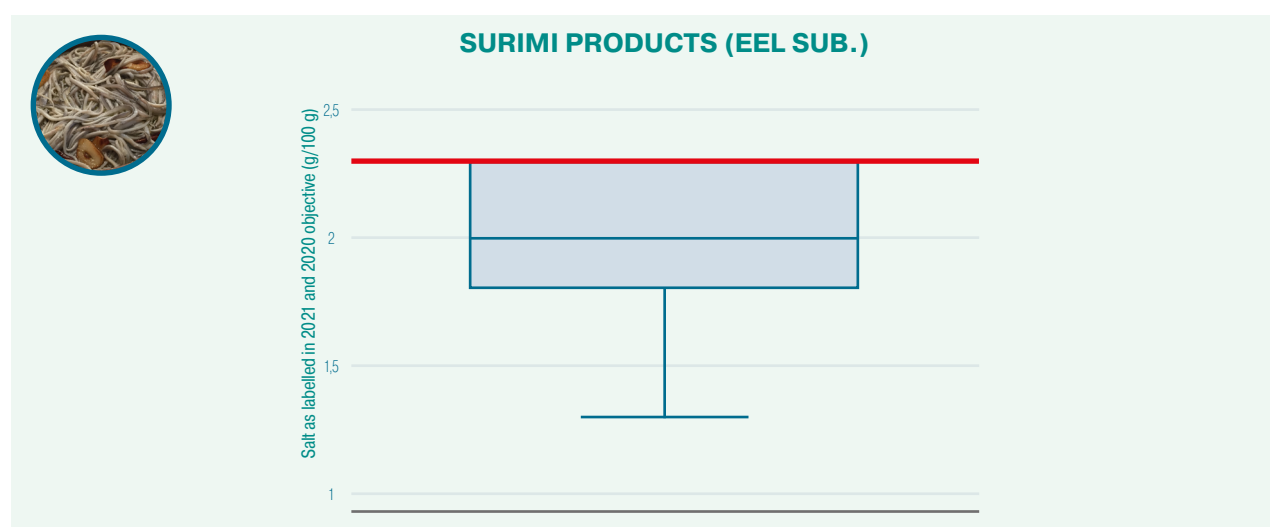


| MEDIAN SATURATED FAT CONTENT |    |                   |                   |                   |                |                    |                                  |
|------------------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                              | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Saturated fat<br>(g/100 g)   | 39 | 2.3               | 2.1               | 1.8               | 21.7%          | Yes                | 10.3%                            |



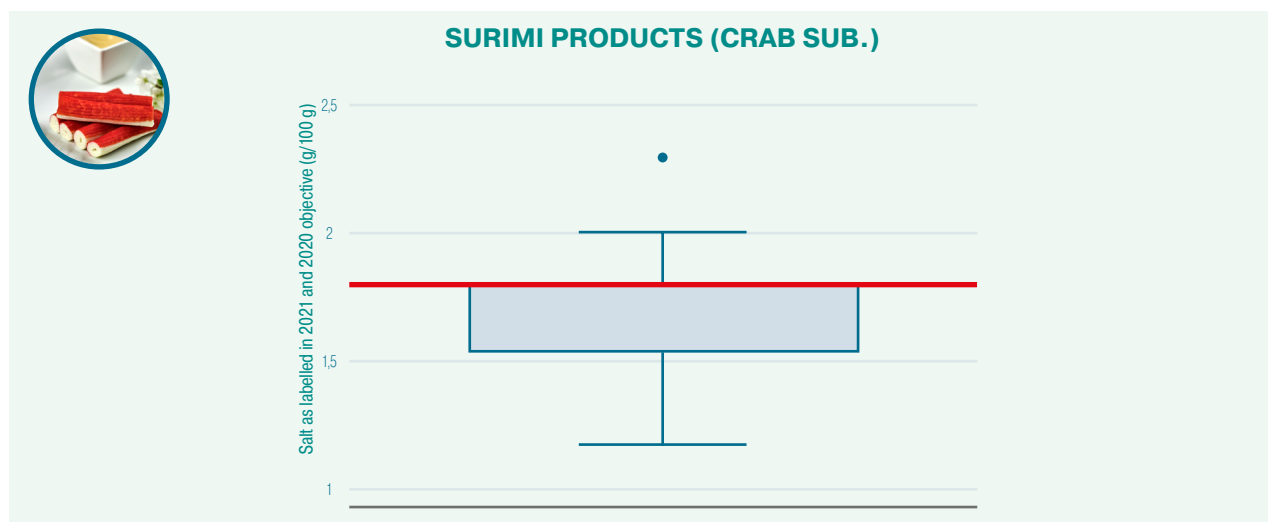
## SUBCATEGORY: SURIMI PRODUCTS (EEL SUBSTITUTE)

| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 33 | 2.5               | 2.3               | 2.0               | 20.0%          | Yes                | 0.0%                             |

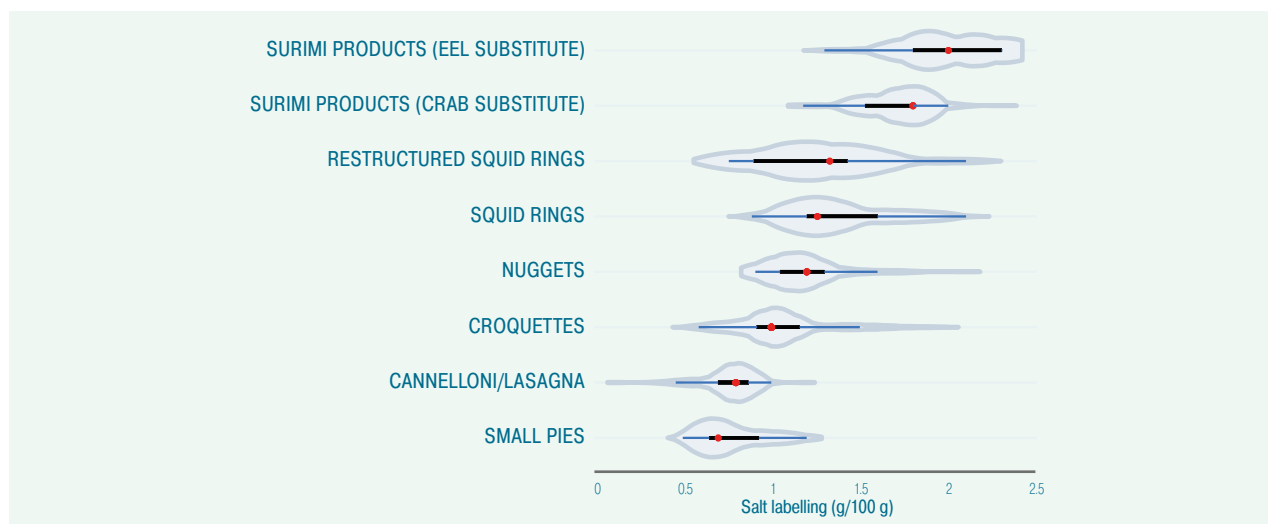


## SUBCATEGORY: SURIMI PRODUCTS (CRAB SUBSTITUTE)

| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 41 | 2.0               | 1.8               | 1.8               | 10.0%          | Yes                | 14.6%                            |



## Summary of the salt content according to the labelling of the ready meals category



## QUALITATIVE MEASURES

No specific qualitative agreements were made for the ready meals sector. The overall measures have been assessed with the rest of the manufacturing and retail sectors.

### 5.3.2.2. Category: sauces

#### QUANTITATIVE MEASURES

##### Agreements

- **5% reduction in the median content of added sugar in ketchup.**
- **5% reduction of the median salt content in ketchup.**
- **18% reduction in the median sugar content in mayonnaise.**
- **16% reduction of the median salt content in mayonnaise.**
- **5% reduction of the median sugar content in fine sauce.**
- **5% reduction of the median salt content in fine sauce.**
- **10 % reduction of the median content of added sugar in tomato sauce basic recipe.**
- **10% reduction of the median salt content in tomato sauce basic recipe.**

Regarding the evaluation of compliance with the agreements of the PLAN for the sauce category, the data of the 2021 food composition study show the following:

- Reduction of the median salt and sugar content in all subcategories since 2016.
- The 2020 objective has been reached for both nutrients in all subcategories and the percentage reduction has been greater than that agreed in tomato sauce basic recipe and fine sauce for both nutrients and in sugars for ketchup.
- The percentage of products with salt or sugar content higher than the 2020 objective is highly variable across subcategories. In the tomato sauce basic recipe subcategory, 5.1% of the products have higher salt content than the 2020 objective. The same percentage of products (5.1%) have higher sugar content than the 2020 objective. In the fine sauce subcategory, all products have reached the 2020 objective for the reduction of sugar content. In subcategories such as mayonnaise, more than 40% of products have higher salt content than the 2020 objective.

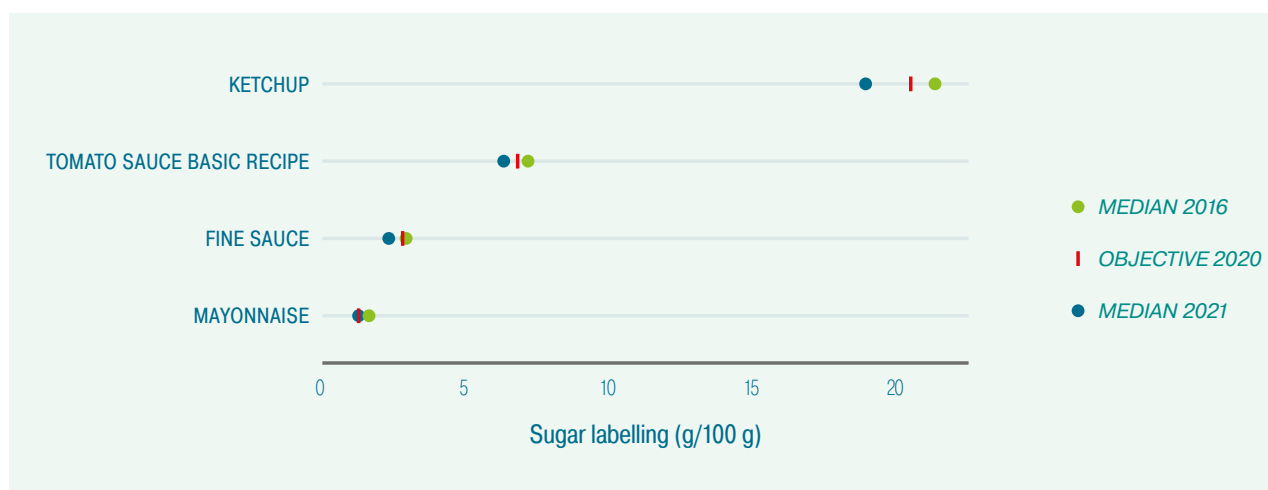
On the other hand, all products in the tomato sauce basic recipe subcategory comply with the tolerances (**ANNEX 3**) in terms of sugar content; 2 products do not comply with tolerances (**ANNEX 3**) in terms of salt content (analytical data less than labelling).



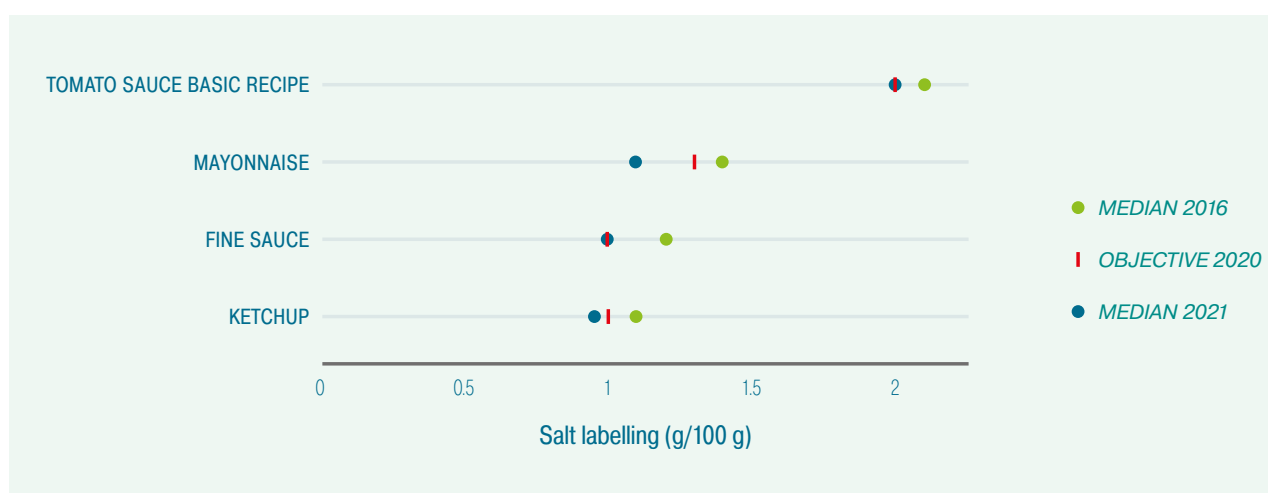


Products that do not comply with the tolerances are observed in fine sauce and ketchup (**ANNEX 3**). With regard to the labelling of sugar content in fine sauce, the analytical data is higher than the labelling data.

### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling



### Median salt content according to 2016 labelling, 2020 objective and 2021 labelling

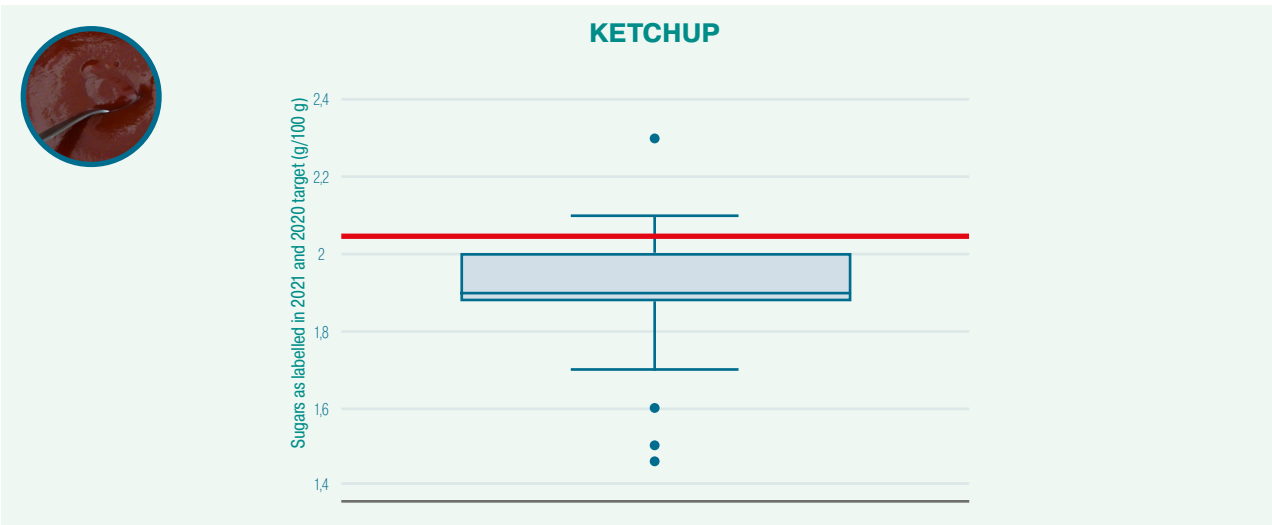


Results by subcategories

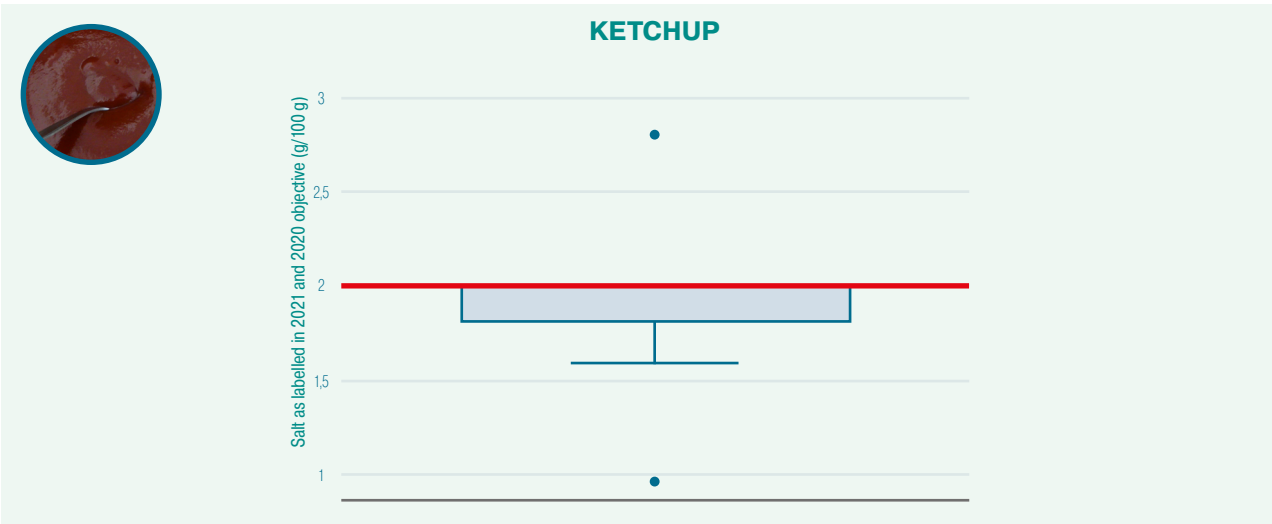
SUBCATEGORY: KETCHUP

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 23 | 21.4              | 20.5              | 19.0              | 11.2% (*)      | Yes                | 13.0%                            |

(\*) Total sugar reduction data. Estimated reduction in added sugar 14%.



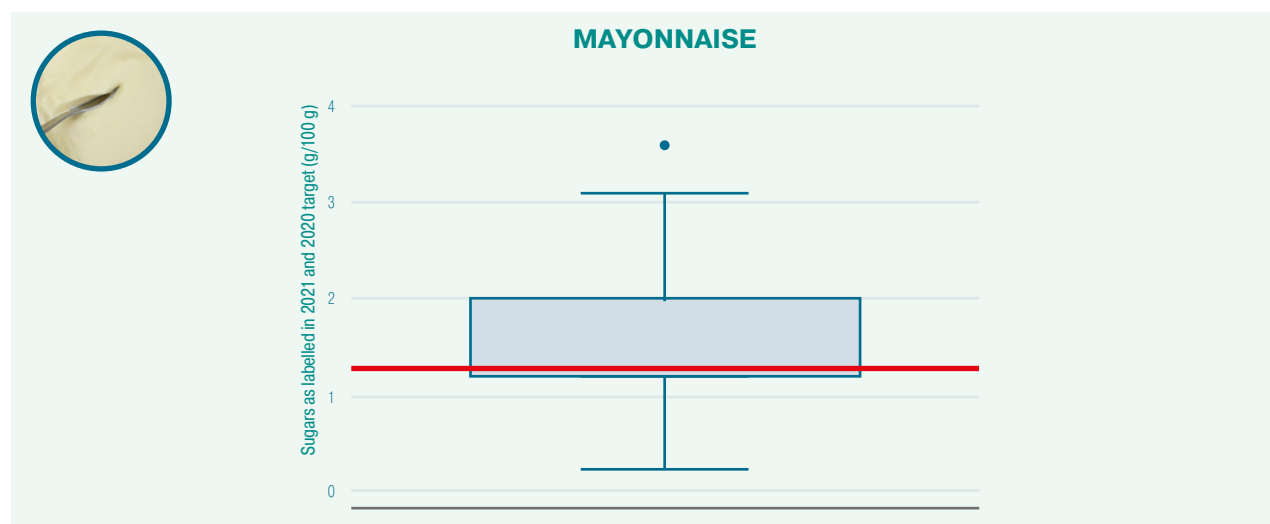
| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 23 | 2.1               | 2.0               | 2.0               | 4.8%           | Yes                | 4.3%                             |



## SUBCATEGORY: MAYONNAISE

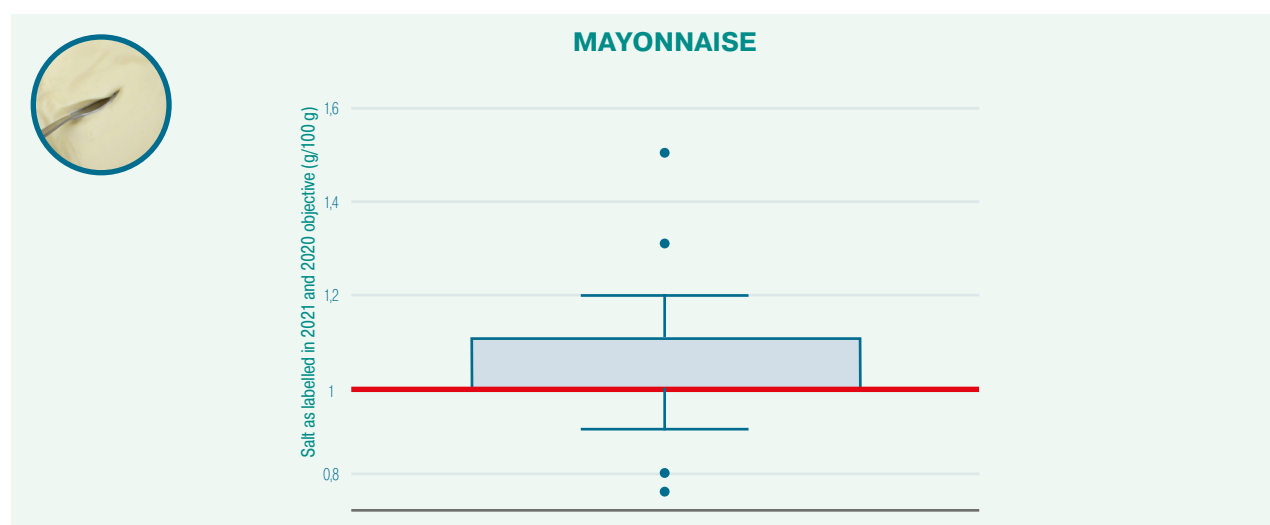
## MEDIAN SUGAR CONTENT

|                 | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|-----------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Sugar (g/100 g) | 38 | 1.6               | 1.3               | 1.3               | 18.8%          | Yes                | 34.2%                            |



## MEDIAN SALT CONTENT

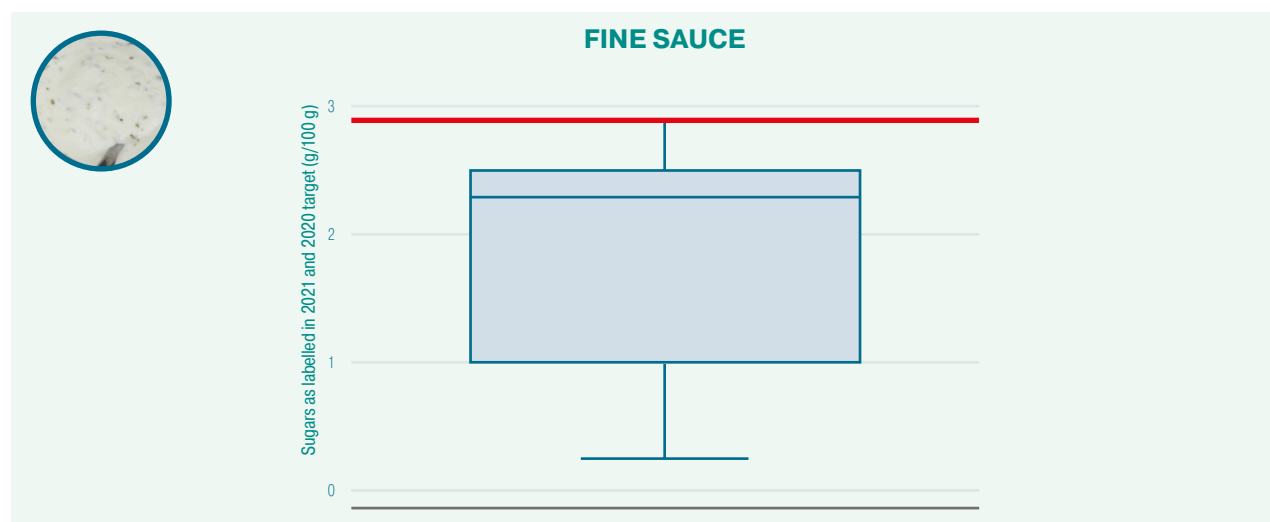
|                | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|----------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Salt (g/100 g) | 38 | 1.2               | 1.0               | 1.0               | 16.7%          | Yes                | 44.7%                            |



## SUBCATEGORY: FINE SAUCE

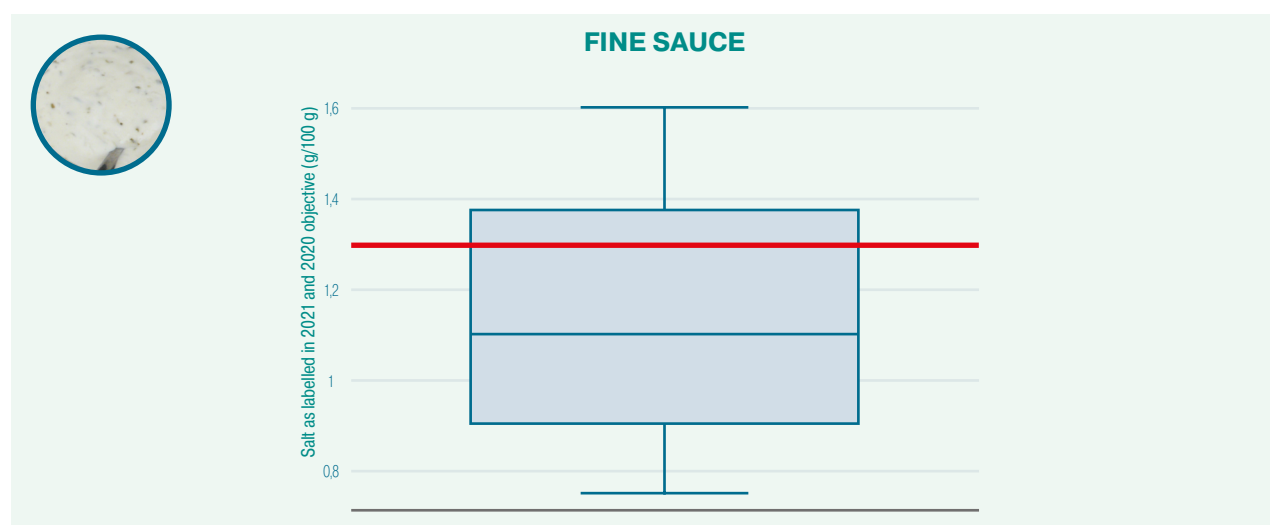
## MEDIAN SUGAR CONTENT

|                 | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|-----------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Sugar (g/100 g) | 13 | 3.0               | 2.9               | 2.3               | 23.3%          | Yes                | 0.0%                             |



## MEDIAN SALT CONTENT

|                | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|----------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Salt (g/100 g) | 13 | 1.4               | 1.3               | 1.1               | 21.4%          | Yes                | 30.8%                            |

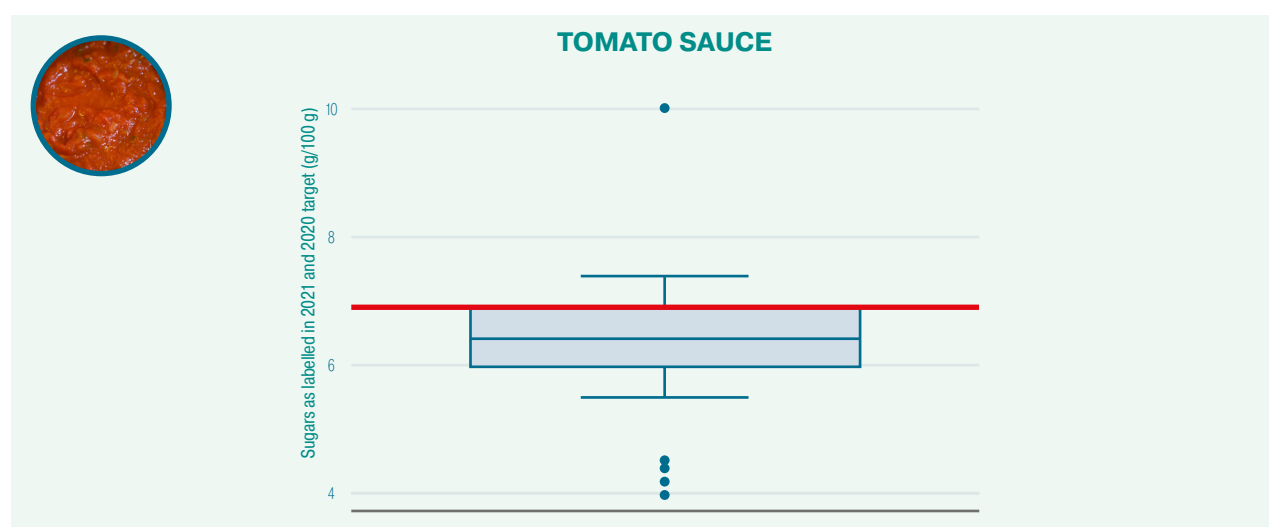


## SUBCATEGORY: TOMATO SAUCE BASIC RECIPE

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN |
| Sugar (g/100 g)      | 39 | 7.2               | 6.9               | 6.4               | 11.1 (*)       | Yes                |

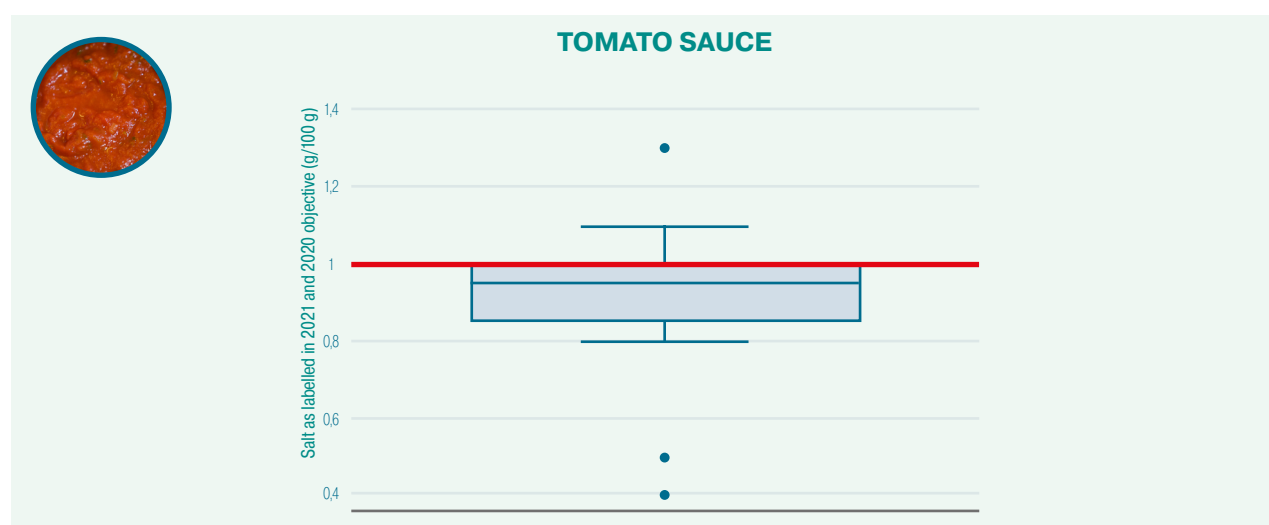
% PRODUCTS  
ABOVE  
OBJ. 2020

(\*) Total sugar reduction data. (Estimated reduction of 26.7% of added sugar).



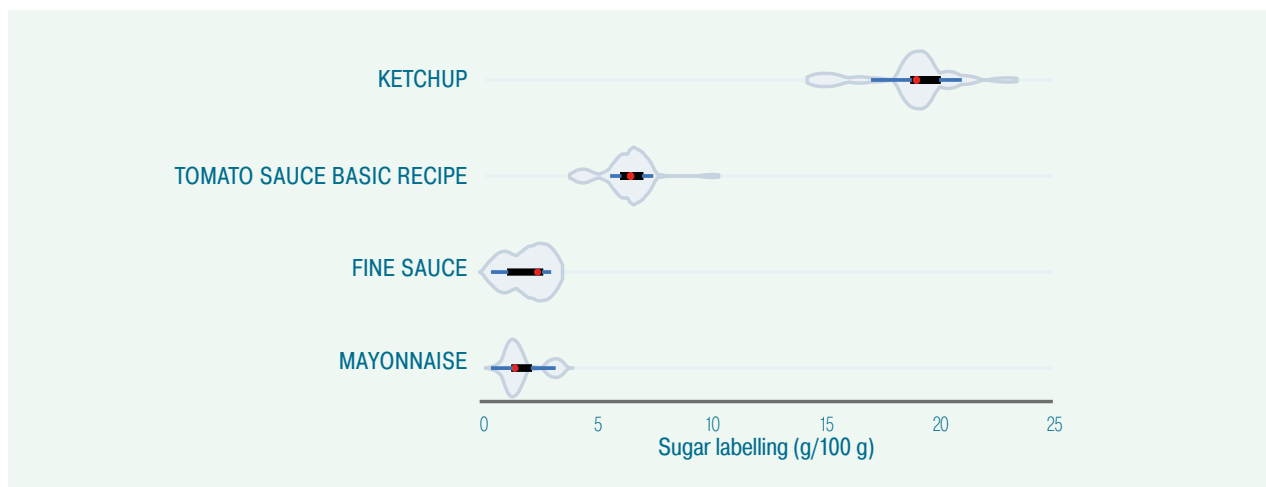
| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN |
| Salt (g/100 g)      | 39 | 1.1               | 1.0               | 1.0               | 13.6%          | Yes                |

% PRODUCTS  
ABOVE  
OBJ. 2020

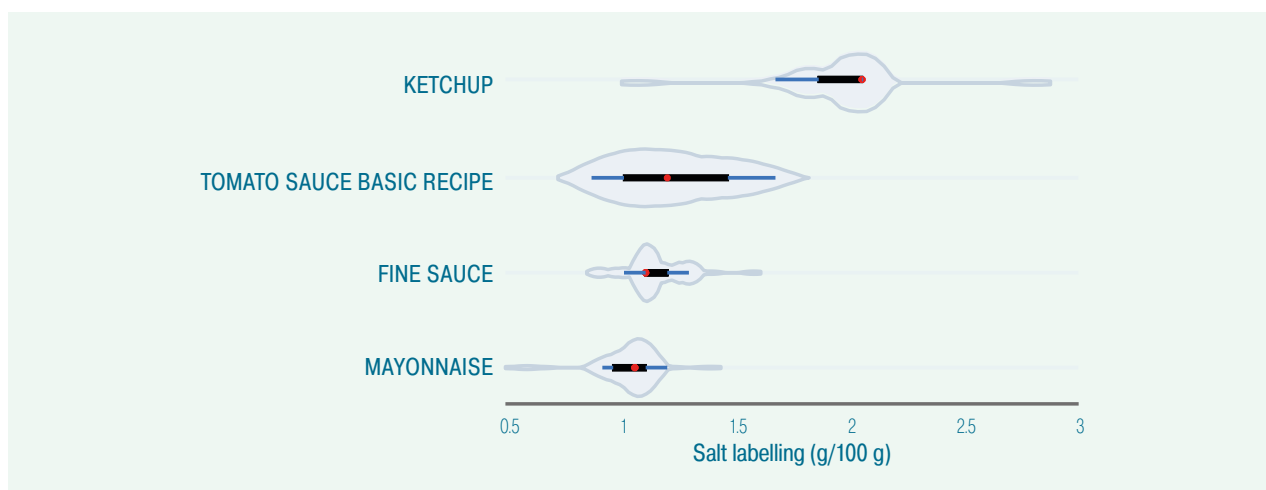




### Summary of sugar content according to labelling in the sauce category



### Summary of salt content according to labelling in the sauce category



### QUALITATIVE MEASURES

No specific qualitative agreements were established for the sauce sector. The overall commitments have been assessed with the rest of the manufacturing and retail sectors.

### 5.3.2.3. Category: Vegetable creams

#### QUANTITATIVE MEASURES

##### Agreement

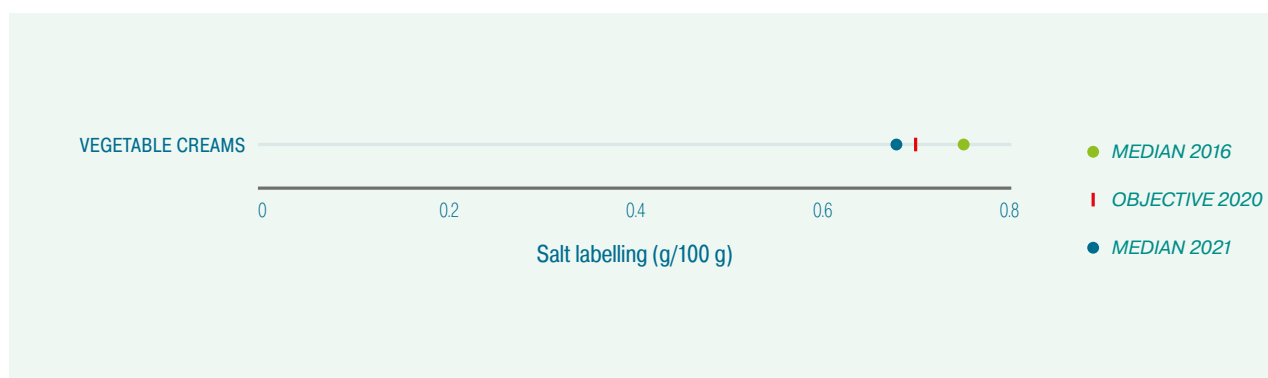
- **6.7% reduction of the median salt content in vegetable creams.**

Regarding the evaluation of compliance with the agreements of the PLAN of the category of vegetable creams, the data of the food composition study of 2021 show the following:

- Reduction of the median salt content since 2016.
- The 2020 objective has been reached, and the percentage of reduction has been slightly higher than agreed (6.7%).
- 25% of products have salt content above the 2020 objective.

On the other hand, all products comply with the tolerances (ANNEX 3) regarding the salt content on the label.

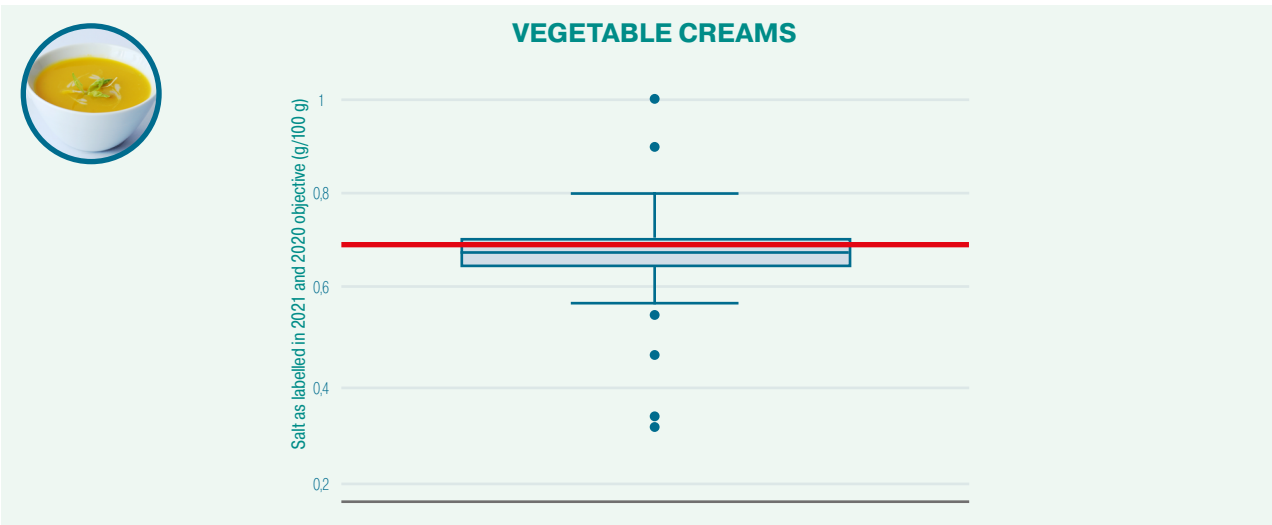
#### Median salt content according to 2016 labelling, 2020 objective and 2021 labelling



Results by subcategories

SUBCATEGORY: VEGETABLE CREAMS

| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 44 | 0.75              | 0.70              | 0.68              | 9.3%           | Yes                | 25.0%                            |



QUALITATIVE MEASURES

No specific qualitative agreements were made for the vegetable cream sector. Overall commitments have been assessed with the rest of the manufacturing and retail sectors

#### 5.3.2.4. Category: Ice creams

##### QUANTITATIVE MEASURES

###### Agreement

- **5% reduction in the median total sugar content in water-based children's ice creams.**

Regarding the evaluation of compliance with the agreements of the ice cream category included in the PLAN, the data of the 2021 food composition study show the following:

- **Reduction of the median sugar content by 10%** since 2016. This reduction is greater than the agreed reduction (5%).
- The median content objective for 2020 has been reached.
- 25.7% of the products being above the median content objective for 2020.

On the other hand, all products comply with the tolerances **(ANNEX 3)** regarding the sugar content on the label.

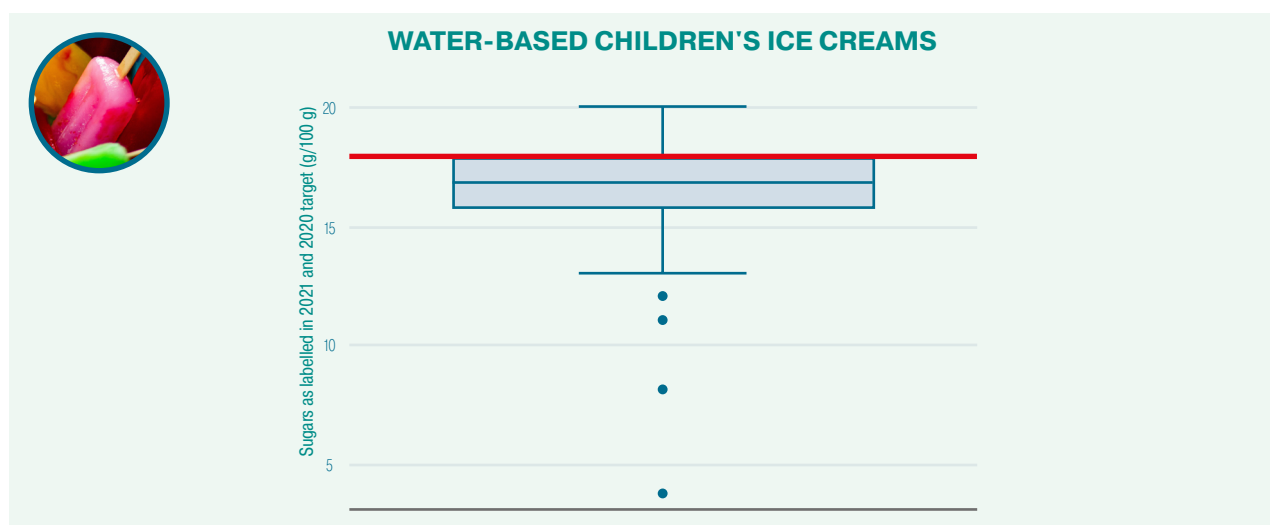
#### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling



## Results by subcategories

## SUBCATEGORY: WATER-BASED CHILDREN'S ICE CREAMS

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 35 | 18.9              | 18                | 17.0              | 10.1%          | Yes                | 25.7%                            |



## QUALITATIVE MEASURES

The general measures have been assessed with the rest of the manufacturing and retail sectors.

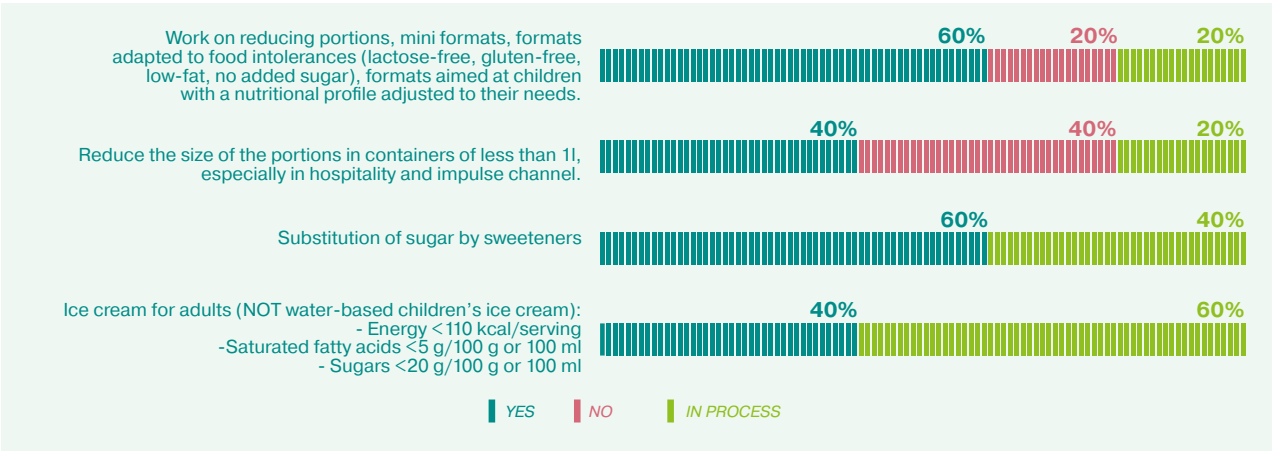
For the ice cream group, 4 specific agreements were made with the manufacturing companies. Questionnaires have been received and evaluated from 5 companies.

The caloric content of ice cream for adults is the measure with the highest number of companies reporting compliance (60% of the companies have indicated that they comply with the agreement and 40% that they are in the process).

On the contrary, the reduction in the portions in ice cream for adults is the measure that most companies report not complying with (40% of companies, N=2 companies). One company has indicated that they work mostly with bulk product and, the other company, that it has reduced the size of the portion in some product.



Evaluation of responses to specific qualitative measures for ice cream



### 5.3.2.5. Category: savoury snacks

#### QUANTITATIVE MEASURES

##### Commitments

- **Median salt content reduced by 13.8% in potato crisps and 5% in snacks products.**
- **Reduction of the median saturated fat content by 5% in crisps, fried snack and microwave popcorn (products that have already reduced the saturated fat content are not included).**

In relation to the evaluation of compliance with the agreements of the PLAN of the category of savoury snacks it is important to take into account that the baseline data are data of 2015, coming from an agreement to reduce the salt content that was in force between the sectoral association that represents manufacturing companies of the sector of savoury snacks and AESAN. In addition, with regard to saturated fat reduction agreements in the baseline data, products that had already been reformulated by reducing their content in this nutrient were not included.

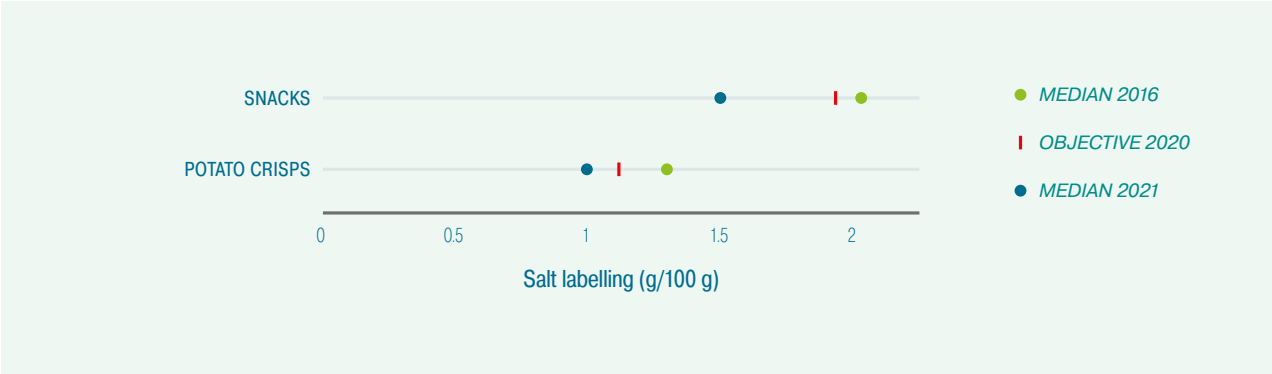
For the 2021 food composition study, companies have confirmed that the selected products had not reduced their saturated fat content prior to the establishment of the baseline data. Data from the 2021 food composition study show the following:

- Reduction of salt and saturated fat content in all subcategories analysed.
- The 2020 objective has been achieved in all subcategories. In addition, the percentage reduction has been higher than that agreed in the salt and saturated fat reduction agreements in all subcategories.
- In salt agreements, the percentage of products above the 2020 objective is around 20%. In saturated fat agreements, the vast majority of products have reached the 2020 objective. In the microwave popcorn subcategory, all products have reached the 2020 objective for the reduction of saturated fat content.

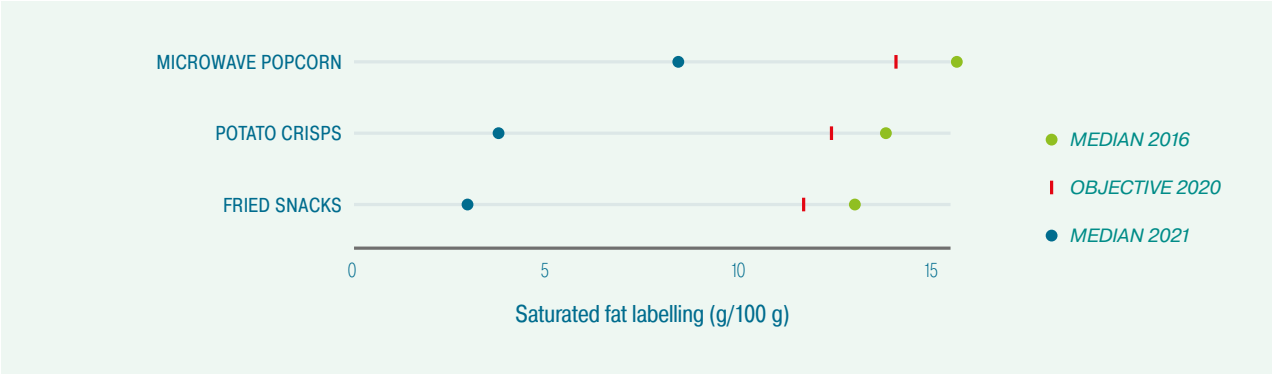
In all the agreements, products that do not comply with the tolerances are observed (**ANNEX 3**), although in all of them the analytical data is lower than the data in the label.



Median salt content according to 2016 labelling, 2020 objective and 2021 labelling



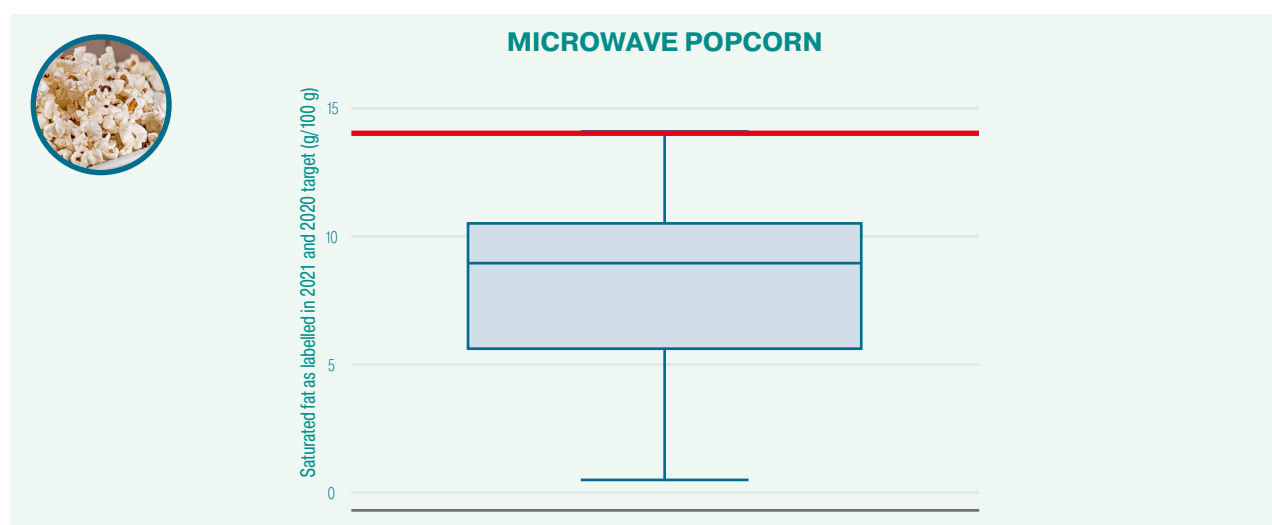
Median saturated fat content according to 2016 labelling, 2020 objective and 2021 labelling



## Results by subcategories

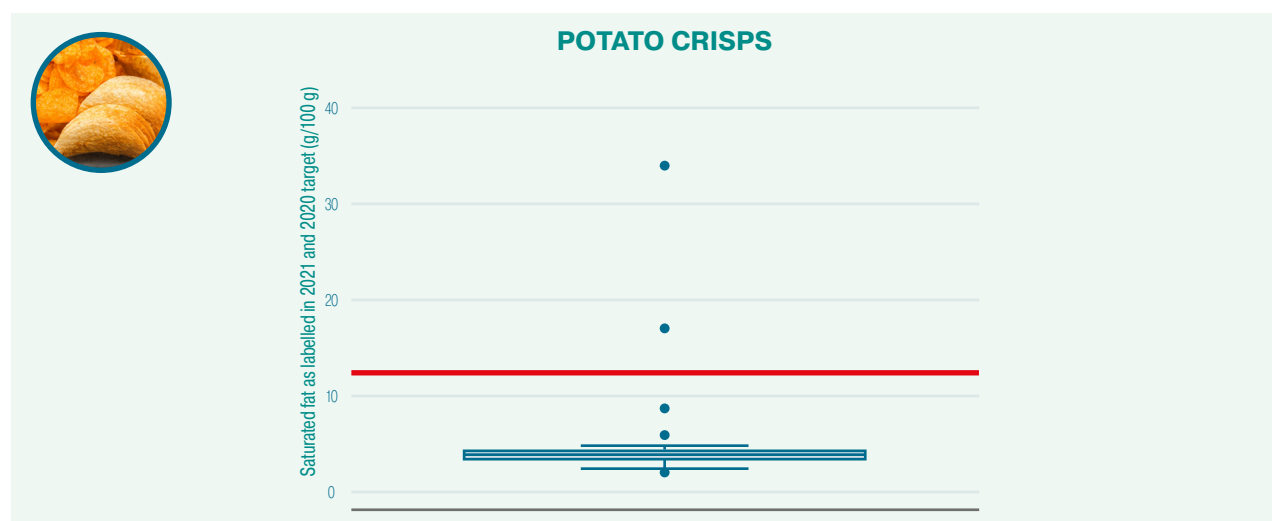
## SUBCATEGORY: MICROWAVE POPCORN

| MEDIAN SATURATED FAT CONTENT |    |                   |                   |                   |                |                    |                                  |
|------------------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                              | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sat. fat (g/100 g)           | 26 | 15.6              | 14.04             | 8.4               | 46.2%          | Yes                | 0.0%                             |



## SUBCATEGORY: POTATO CRISPS

| MEDIAN SATURATED FAT CONTENT |    |                   |                   |                   |                |                    |                                  |
|------------------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                              | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sat. fat (g/100 g)           | 91 | 13.8              | 12.4              | 3.8               | 72.5%          | Yes                | 2.2%                             |

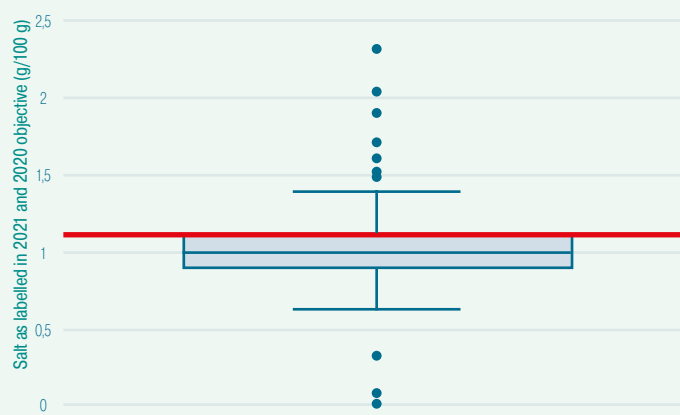


### MEDIAN SALT CONTENT

|                | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|----------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Salt (g/100 g) | 156 | 1.3               | 1.12              | 1.00              | 23.1%          | Yes                | 22.4%                            |



#### POTATO CRISPS



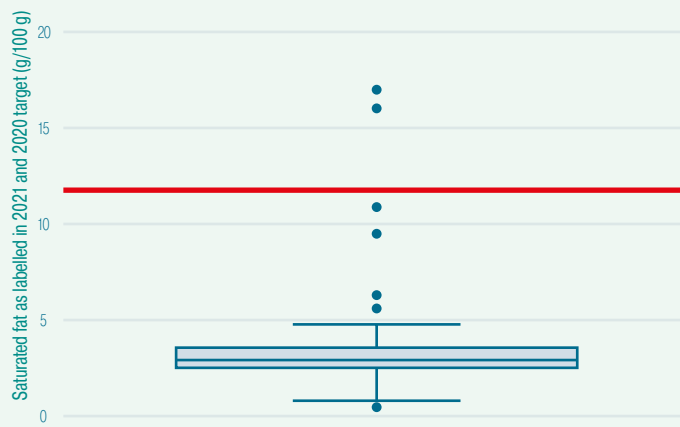
### SUBCATEGORY: FRIED SNACKS

### MEDIAN SATURATED FAT CONTENT

|                         | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|-------------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Saturated fat (g/100 g) | 121 | 13.0              | 11.7              | 3.0               | 76.9%          | Yes                | 1.7%                             |



#### FRIED SNACKS



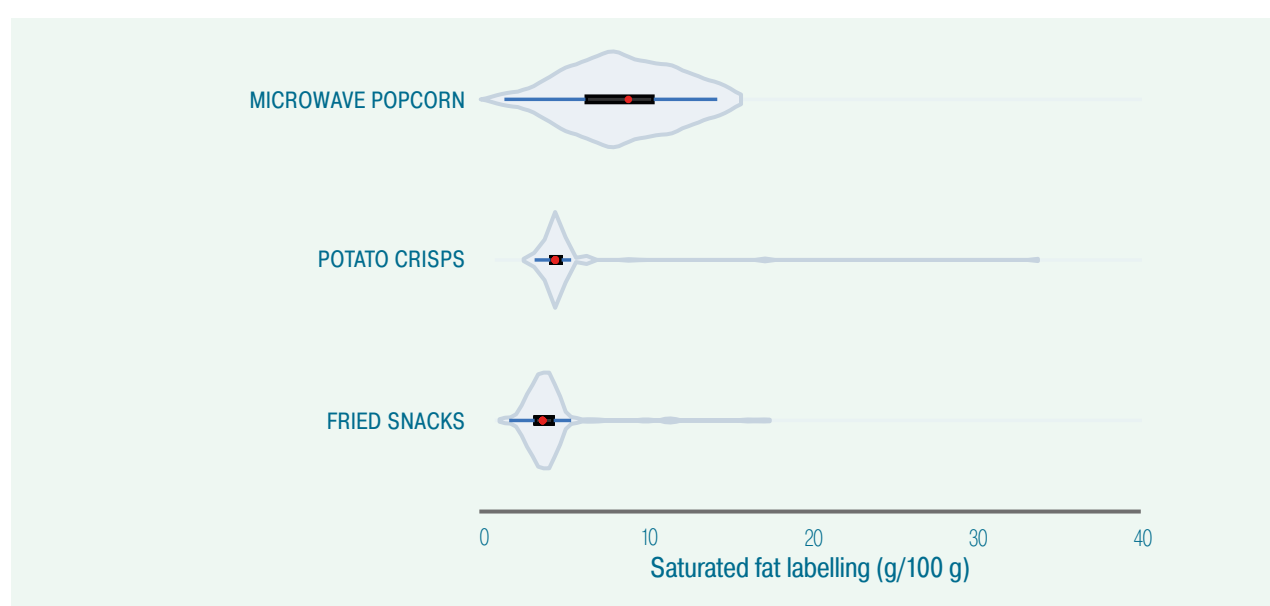


## SUBCATEGORY: SNACKS

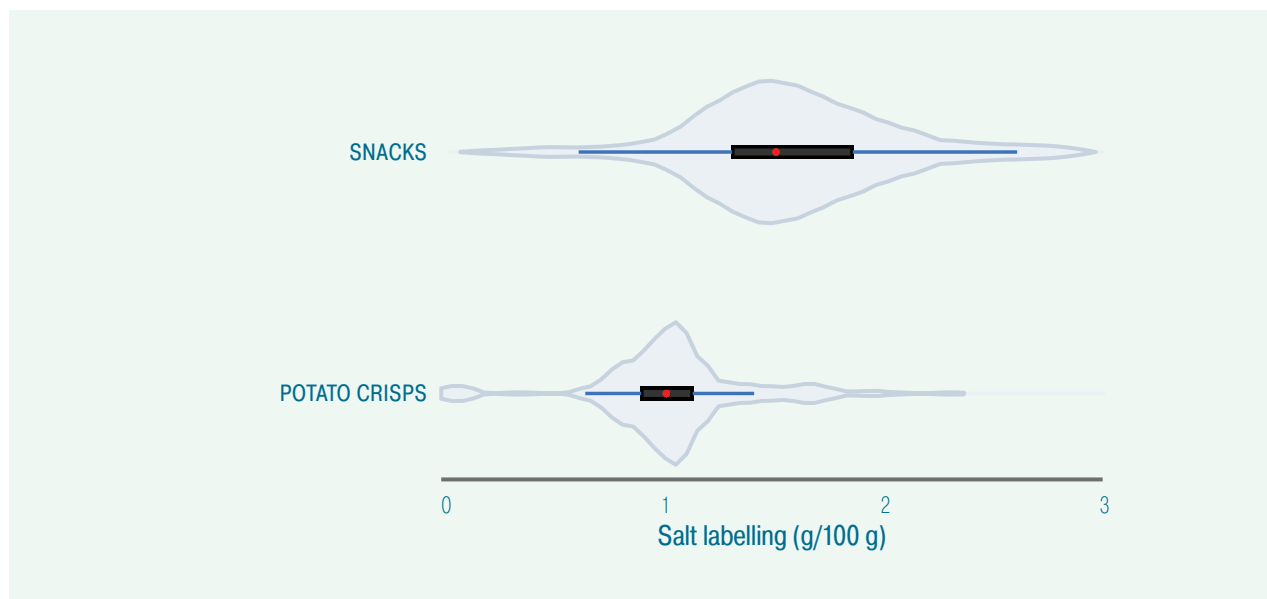
| MEDIAN SALT CONTENT |    |                   |                   |                   |                |                    |                                  |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 65 | 2.02              | 1.92              | 1.50              | 25.7%          | Yes                | 16.9%                            |



## Summary of the saturated fat content according to the labelling of the snack category



### Summary of the salt content according to the labelling of the snacks category



### QUALITATIVE MEASURES

The general measures have been assessed with the rest of the manufacturing and retail sectors.

For the group of savoury snacks, 1 specific agreement was established with the manufacturing companies. Questionnaires have been received from 9 companies and 8 of them have been evaluated since 1 company has not indicated the conformity of the veracity of the data.

Most companies (62.5%) state that they comply with the continuous improvement of the lipid profile in snacks, while the rest (37.5%) indicate that they are in the process.



### 5.3.2.6. Category: fruit nectars

#### QUANTITATIVE MEASURES

##### Agreement

- **10% reduction of the added sugar content in peach, orange and pineapple nectars without sweeteners.**

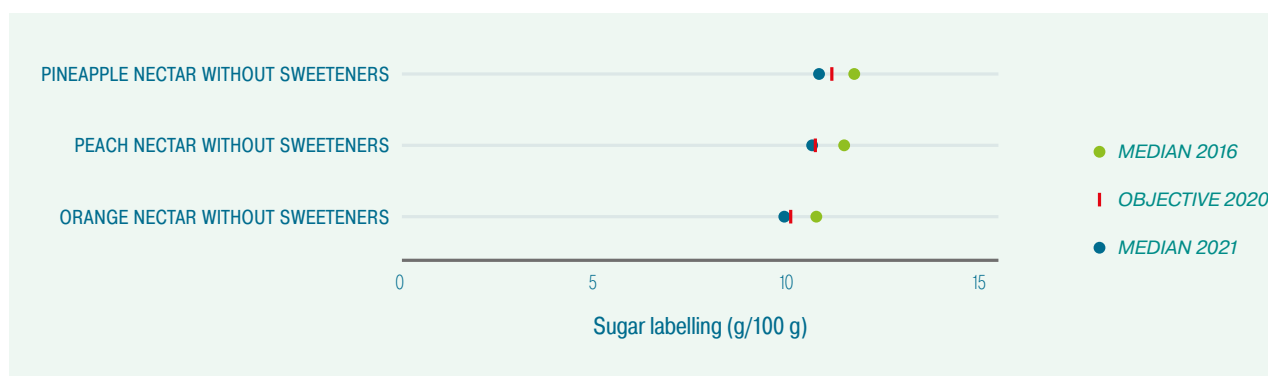
With regard to the evaluation of compliance with the agreements of the nectar category of the PLAN, it is important to note that in order to establish the baseline data in 2016 and the 2020 objectives, products containing sweeteners were not taken into account.

For the 2021 food composition study, companies have confirmed that the selected products did not have sweeteners in 2016. The data from this study show the following:

- Reduction of the added sugar content in all subcategories analysed.
- The 2020 objective has been achieved in all subcategories. In addition, the percentage of sugar reduction has been higher than that agreed in all subcategories.
- In the subcategory pineapple nectar without sweeteners, all products have reached the 2020 objective in relation to sugar content.
- The percentage of products with a higher sugar content than the 2020 objective is 28.6% in the sweetener-free peach nectar subcategory and 20% in the orange nectar subcategory. However, these products are not far from the 2020 objective, especially orange nectars.

On the other hand, all products comply with the tolerances (**ANNEX 3**) as regards the total sugar content reflected on the labelling.

#### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling

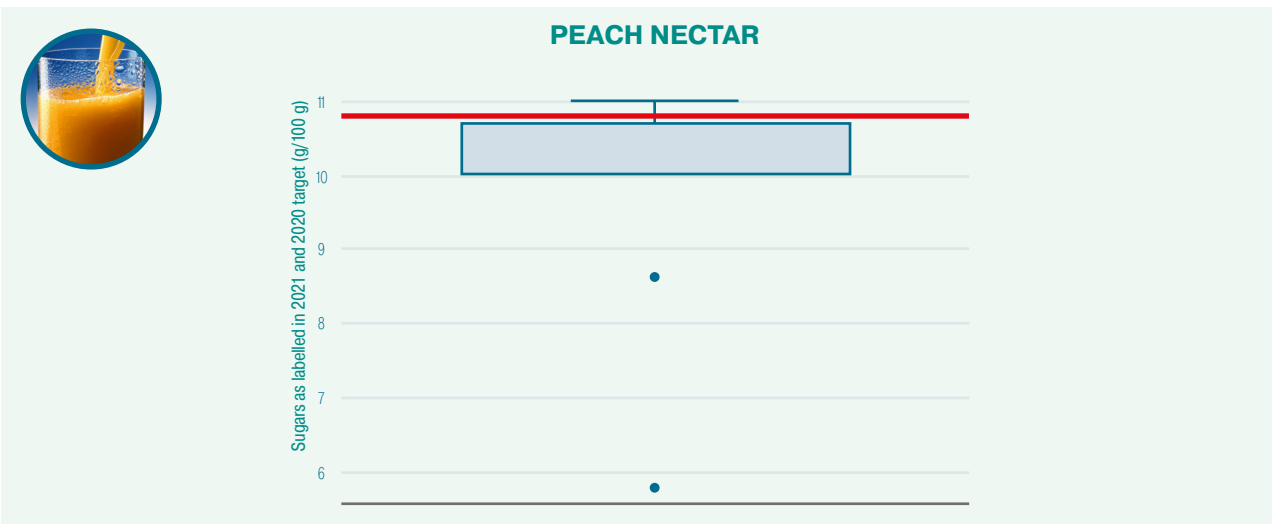


Results by subcategories

SUBCATEGORY: PEACH NECTAR WITHOUT SWEETENERS

| MEDIAN SUGAR CONTENT |   |                   |                   |                   |                |                    |                                  |
|----------------------|---|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 9 | 11.5              | 10.76             | 10.7              | 7.0% (*)       | Yes                | 28.6%                            |

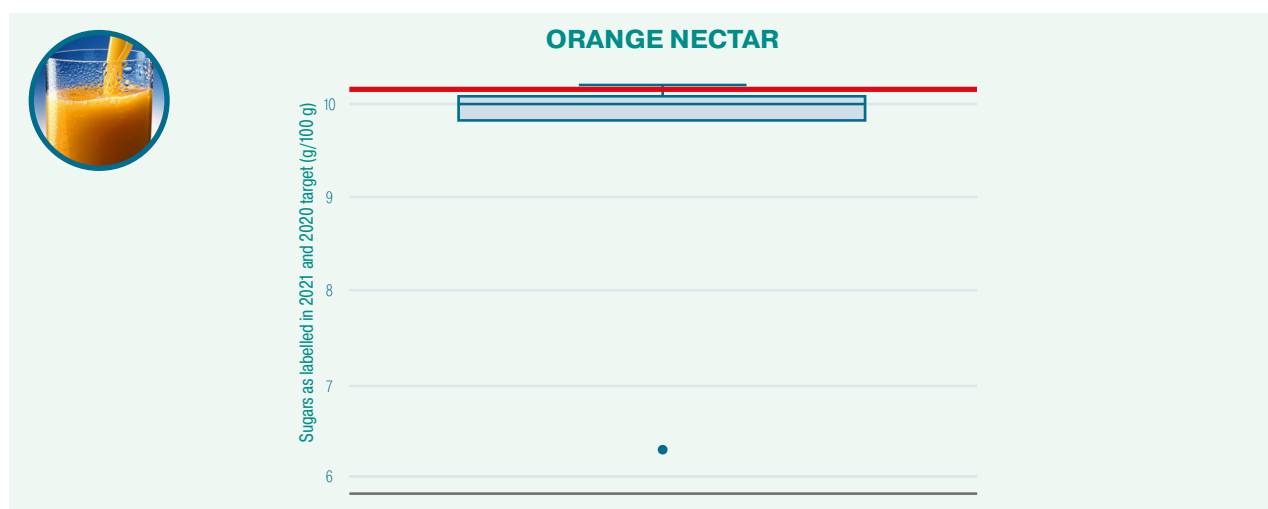
(\*) Total sugar reduction data. Estimated reduction of added sugar: 10.8% peach nectar.



## SUBCATEGORY: ORANGE NECTAR WITHOUT SWEETENERS

| MEDIAN SUGAR CONTENT |   |                   |                   |                   |                |                    |                                  |
|----------------------|---|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 5 | 10.75             | 10.16             | 10.0              | 7.0% (*)       | Yes                | 20.0%                            |

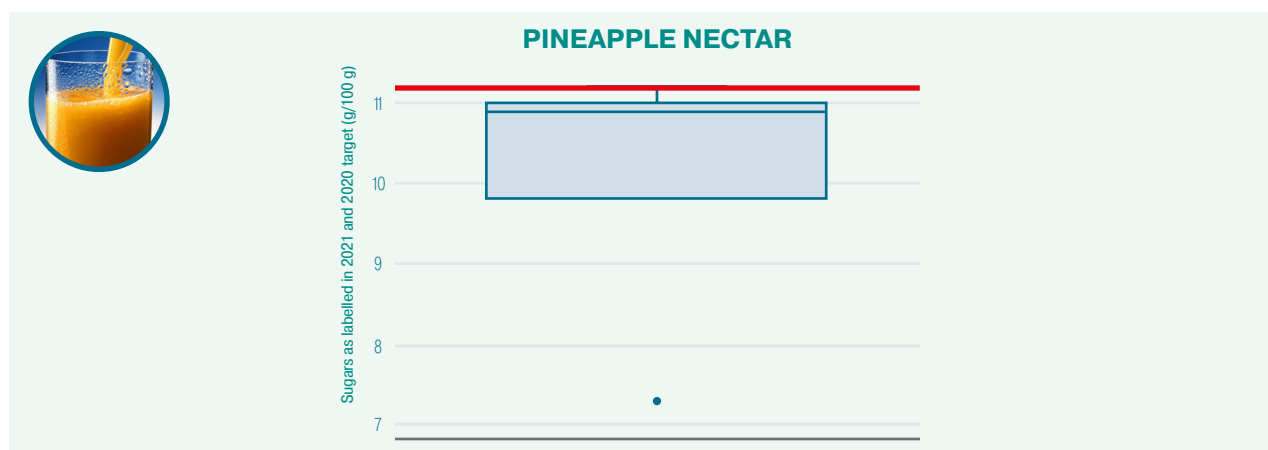
(\*) Total sugar reduction data. Estimated reduction of added sugar: 12.7% orange nectar.



## SUBCATEGORY: PINEAPPLE NECTAR WITHOUT SWEETENERS

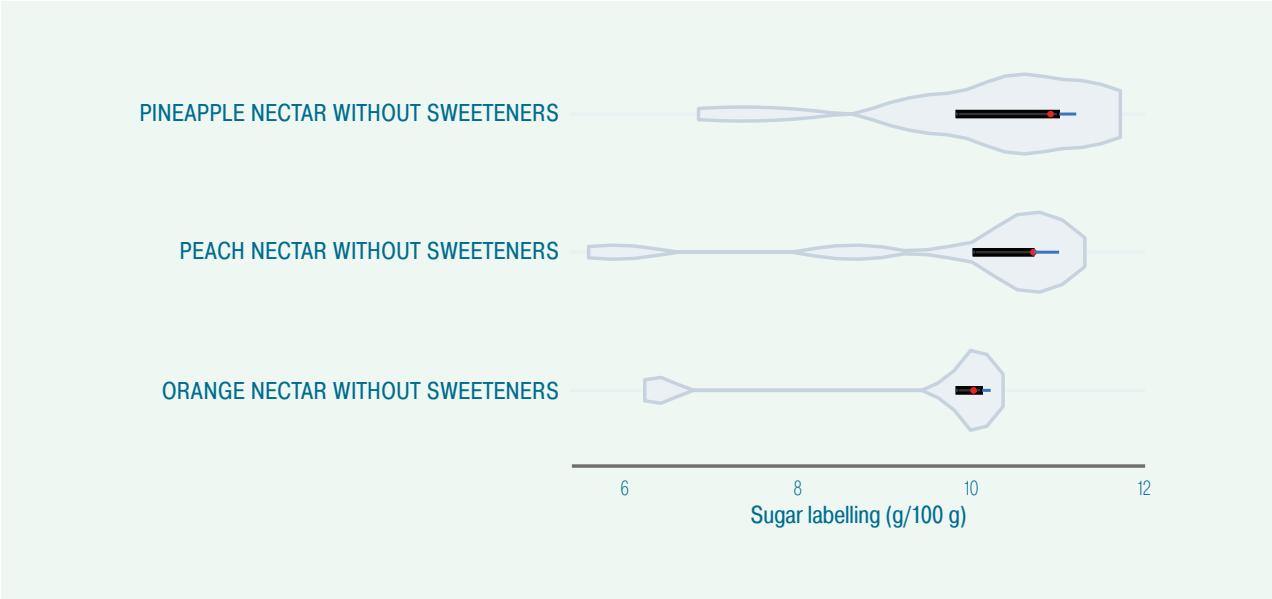
| MEDIAN SUGAR CONTENT |   |                   |                   |                   |                |                    |                                  |
|----------------------|---|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 9 | 11.8              | 11.2              | 10.9              | 7.6% (*)       | Yes                | 0.0%                             |

(\*) Total sugar reduction data. Estimated reduction of added sugar: 15% in pineapple nectar.





**Summary of sugar content according to labelling of the fruit nectar category**



## QUALITATIVE MEASURES

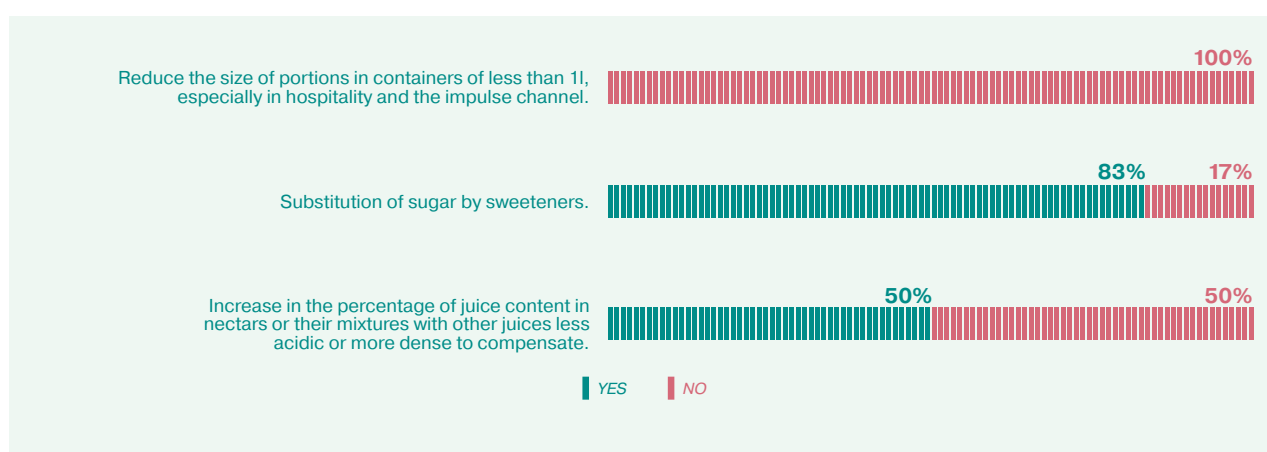
The general measures have been assessed with the rest of the manufacturing and retail sectors.

For the nectar group, 3 specific commitments were made to the manufacturing companies. Questionnaires have been received and evaluated from 6 companies.

All companies have replied NO to the commitment to reduce the portion size in containers below 1L, since it had already been agreed prior to the PLAN to set it at 200 ml considering this volume equivalent to one glass of product.

50% of the companies report having increased the percentage of juice content in nectars or their mixtures with other, less acidic or denser juices to compensate. The other 50% of the companies have answered NO, but they say they have reduced the content of added sugars in their products. On the other hand, 83% of companies say they have replaced sugars with sweeteners.

### Evaluation of responses to specific qualitative measures of nectars



### 5.3.2.7. Category: Bakery and pastry

#### QUANTITATIVE MEASURES

##### Agreements

- **5% reduction in the median content of total sugars in filled pastries with icing, filled pastries without icing, filled brioche roll without icing, brioche roll without filling, doughnuts without icing, iced doughnuts, croissants and muffins**
- **5% reduction in the median saturated fat content in doughnuts without icing, iced doughnuts and brioche rolls with chocolate chips.**

Regarding the evaluation of compliance with the agreements of the PLAN of the category of bakery and pastry the data of the food composition study of 2021 show the following:

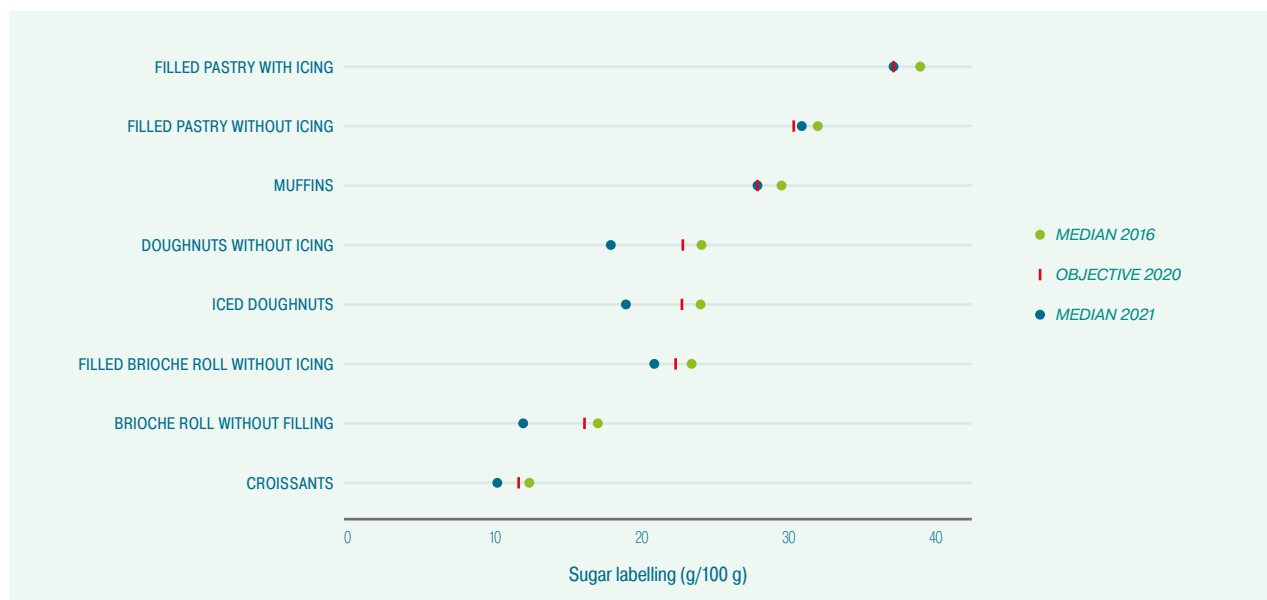
- A reduction in the sugar content is observed in all subcategories. In some subcategories, the percentage of reduction has been higher than agreed, especially in brioche rolls without filling (29%), doughnuts without icing (25%) and iced doughnuts(20%).
- In all subcategories, except in filled pastry without icing, the 2020 objective was reached.
- Variability is observed between the different subcategories in terms of the percentage of products whose sugar content is higher than the 2020 objective, from 80% (filled pastries without icing) to 5.3% of products (brioche roll without filling).
- A reduction in saturated fat content is observed in all subcategories. Brioche rolls with chocolate chips is the subcategory that has reduced the most (45.5%).
- In all subcategories, the 2020 objective has been achieved, based on a broader reduction than agreed, except in doughnuts without icing that the agreed percentage has been reduced.
- Variability is observed between the different subcategories in terms of the percentage of products whose saturated fat content is higher than the 2020 objective, from 50% (doughnuts without icing) to 6.7% (brioche roll with chocolate chips).

Regarding the sugar content declared on the label in 5 subcategories, products that do not comply with the tolerances are observed (**ANNEX 3**) and in 4 of them, the analytical data is higher than the label data.

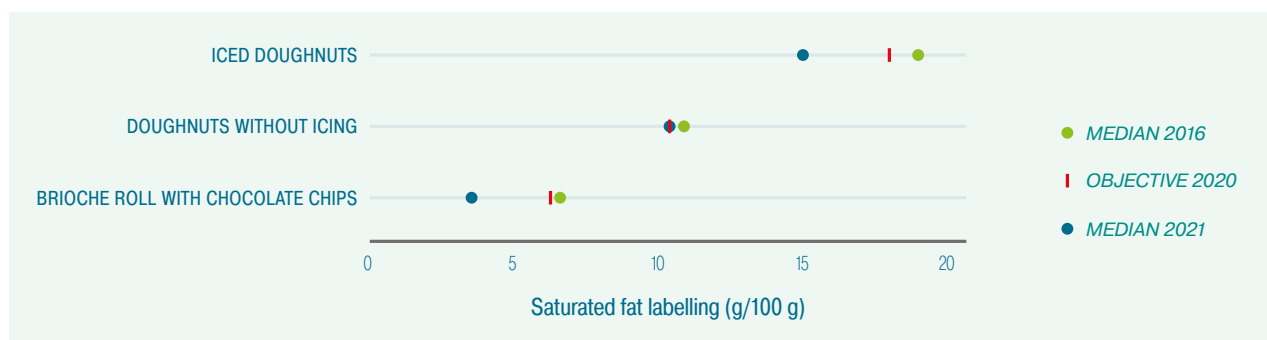


In all subcategories analysed, the tolerances (ANNEX 3) regarding the saturated fat data on the labelling are met.

### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling



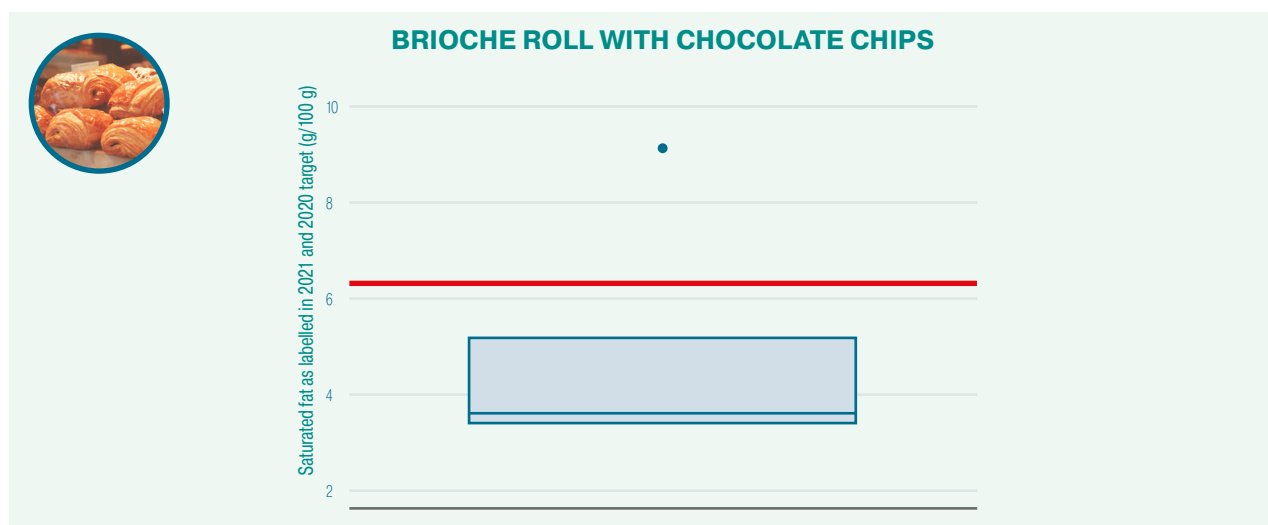
### Median saturated fat content according to 2016 labelling, 2020 objective and 2021 labelling



## Results by subcategories

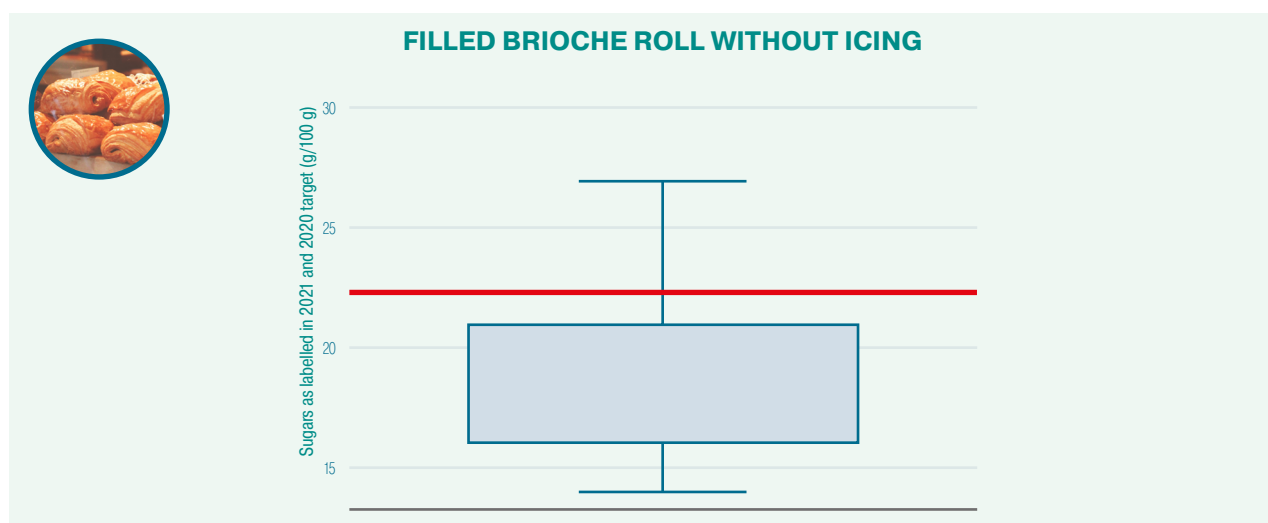
## SUBCATEGORY: BRIOCHE ROLL WITH CHOCOLATE CHIPS

| MEDIAN SATURATED FAT CONTENT |    |                   |                   |                   |                |                    |                                  |
|------------------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                              | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Saturated fat<br>(g/100 g)   | 15 | 6.6               | 6.3               | 3.6               | 45.5%          | Yes                | 6.7%                             |



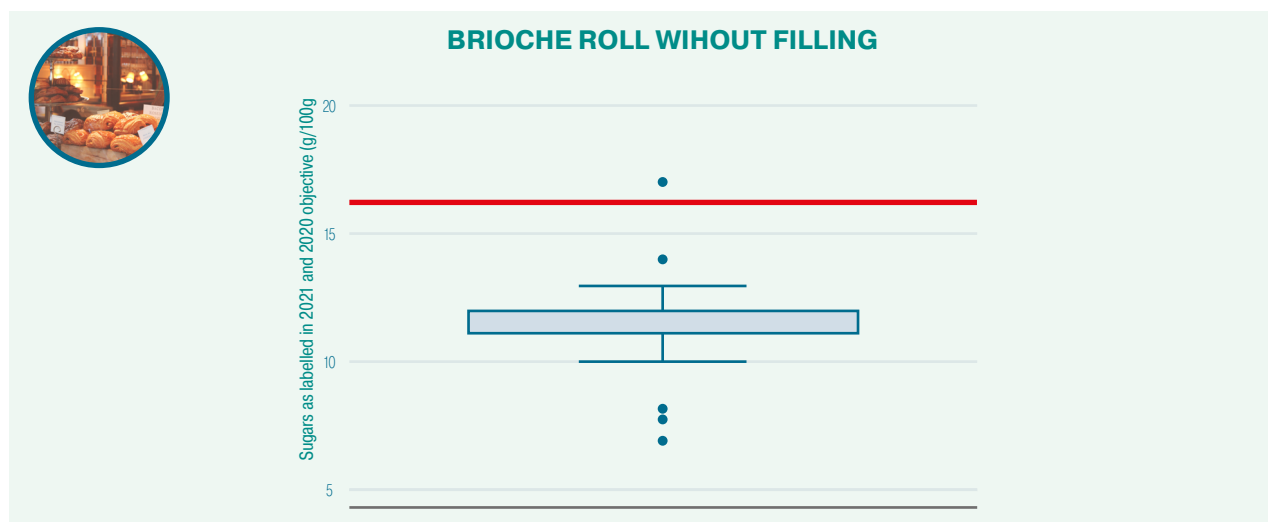
## SUBCATEGORY: FILLED BRIOCHE ROLL WITHOUT ICING

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 10 | 23.5              | 22.3              | 21.0              | 10.6%          | Yes                | 10.0%                            |



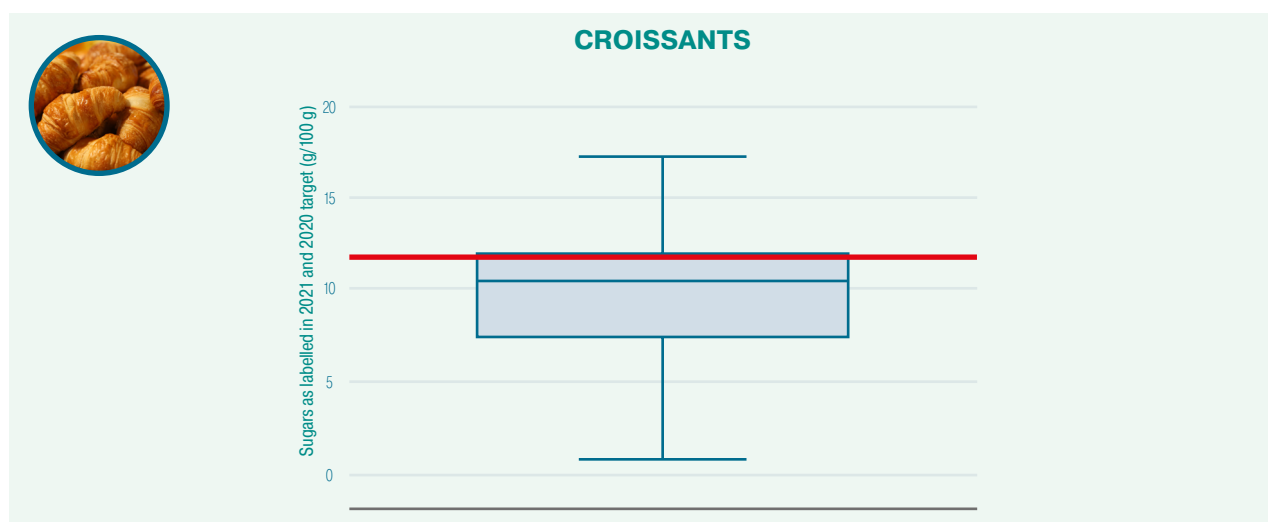
## SUBCATEGORY: BRIOCHE ROLL WITHOUT FILLING

| MEDIAN SUGAR CONTENT |    |                |                |                |             |                            |
|----------------------|----|----------------|----------------|----------------|-------------|----------------------------|
|                      | N  | LABELLING 2016 | OBJECTIVE 2020 | LABELLING 2021 | % REDUCTION | COMPLIANCE PLAN            |
| Sugar (g/100 g)      | 19 | 17             | 16.2           | 12.0           | 29.4%       | Yes                        |
|                      |    |                |                |                |             | % PRODUCTS ABOVE OBJ. 2020 |
|                      |    |                |                |                |             | 5.3%                       |



## SUBCATEGORY: CROISSANTS

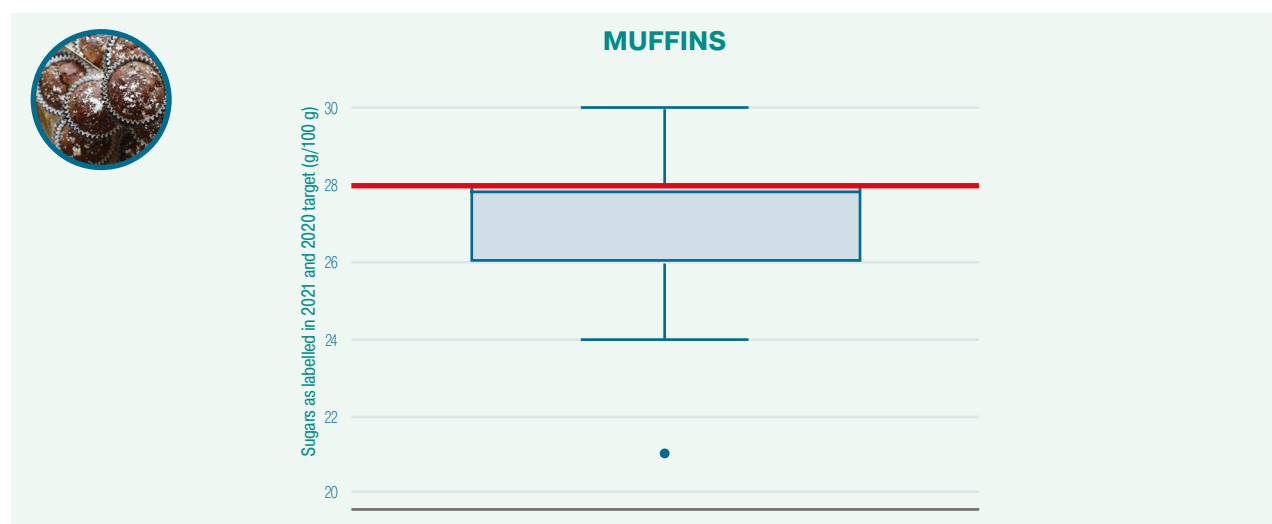
| MEDIAN SUGAR CONTENT |    |                |                |                |             |                            |
|----------------------|----|----------------|----------------|----------------|-------------|----------------------------|
|                      | N  | LABELLING 2016 | OBJECTIVE 2020 | LABELLING 2021 | % REDUCTION | COMPLIANCE PLAN            |
| Sugar (g/100 g)      | 36 | 12.4           | 11.8           | 10.4           | 16.1%       | Yes                        |
|                      |    |                |                |                |             | % PRODUCTS ABOVE OBJ. 2020 |
|                      |    |                |                |                |             | 27.8%                      |





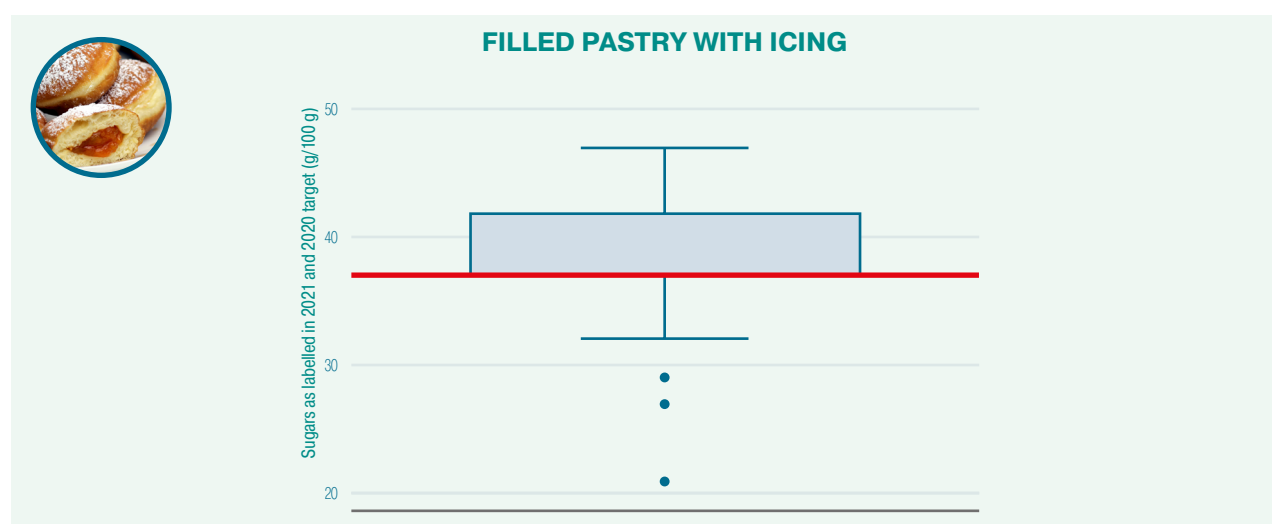
## SUBCATEGORY: MUFFINS

| MEDIAN SUGAR CONTENT |    |                |                |                |             |                 |                            |
|----------------------|----|----------------|----------------|----------------|-------------|-----------------|----------------------------|
|                      | N  | LABELLING 2016 | OBJECTIVE 2020 | LABELLING 2021 | % REDUCTION | COMPLIANCE PLAN | % PRODUCTS ABOVE OBJ. 2020 |
| Sugar (g/100 g)      | 54 | 29.5           | 28             | 27.9           | 5.4%        | Yes             | 7.4%                       |



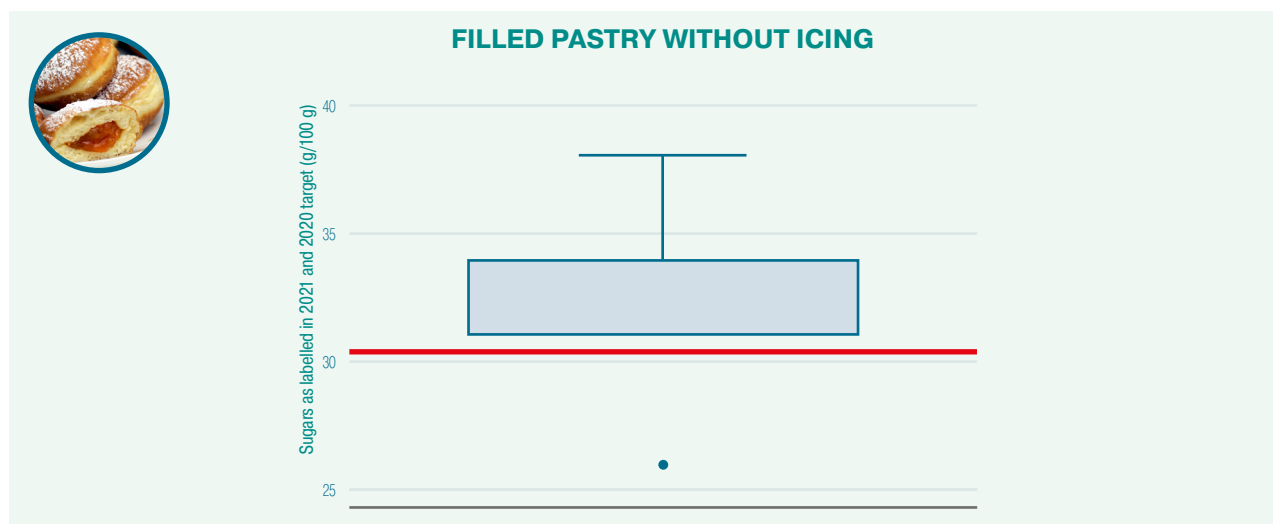
## SUBCATEGORY: FILLED PASTRY WITH ICING

| MEDIAN SUGAR CONTENT |    |                |                |                |             |                 |                            |
|----------------------|----|----------------|----------------|----------------|-------------|-----------------|----------------------------|
|                      | N  | LABELLING 2016 | OBJECTIVE 2020 | LABELLING 2021 | % REDUCTION | COMPLIANCE PLAN | % PRODUCTS ABOVE OBJ. 2020 |
| Sugar (g/100 g)      | 37 | 39             | 37.1           | 37.1           | 4.9%        | Yes             | 43.2%                      |



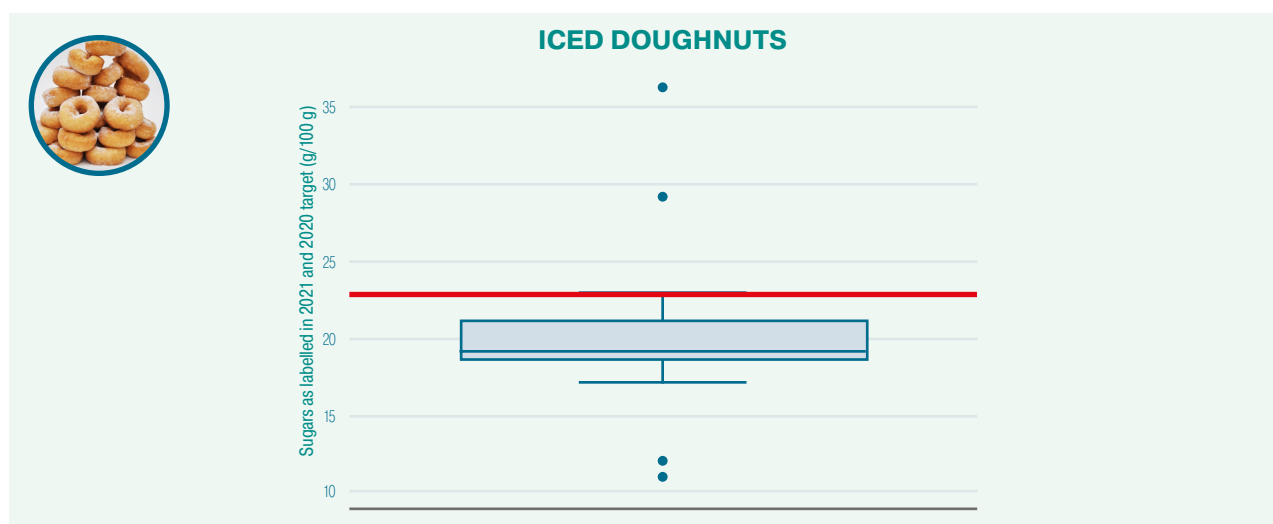
## SUBCATEGORY: FILLED PASTRY WITHOUT ICING

| MEDIAN SUGAR CONTENT |   |                   |                   |                   |                |                    |                                  |
|----------------------|---|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 5 | 32                | 30.4              | 31.0              | 3.1%           | No                 | 80.0%                            |



## SUBCATEGORY: ICED DOUGHNUTS

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 16 | 24                | 22.8              | 19.0              | 20.8%          | Yes                | 12.5%                            |

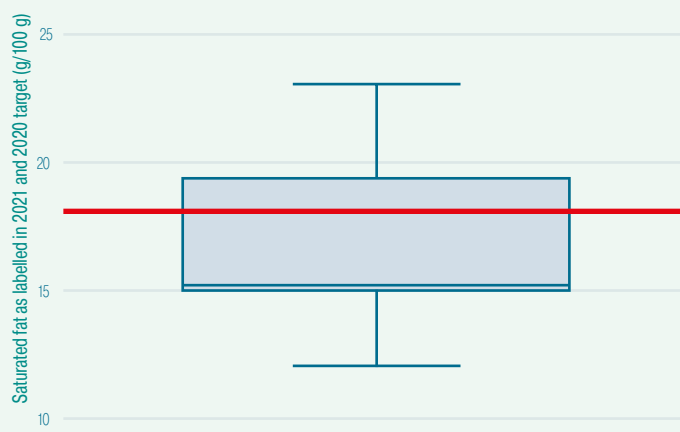


### MEDIAN SATURATED FAT CONTENT

|                            | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|----------------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Saturated fat<br>(g/100 g) | 16 | 19                | 18.1              | 15.2              | 20.3%          | Yes                | 25.0%                            |



#### ICED DOUGHNUTS



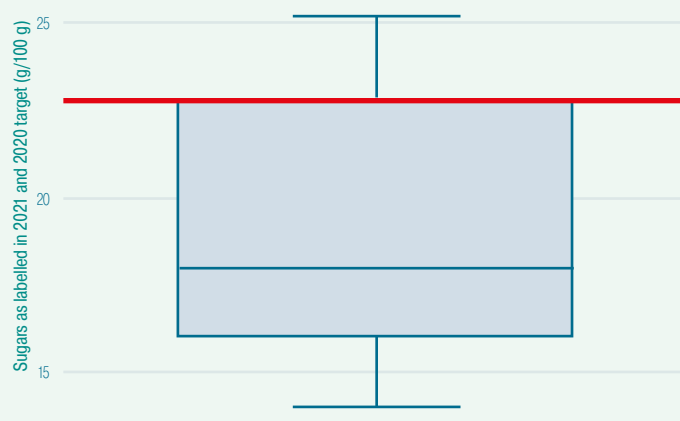
### SUBCATEGORY: DOUGHNUTS WITHOUT ICING

### MEDIAN SUGAR CONTENT

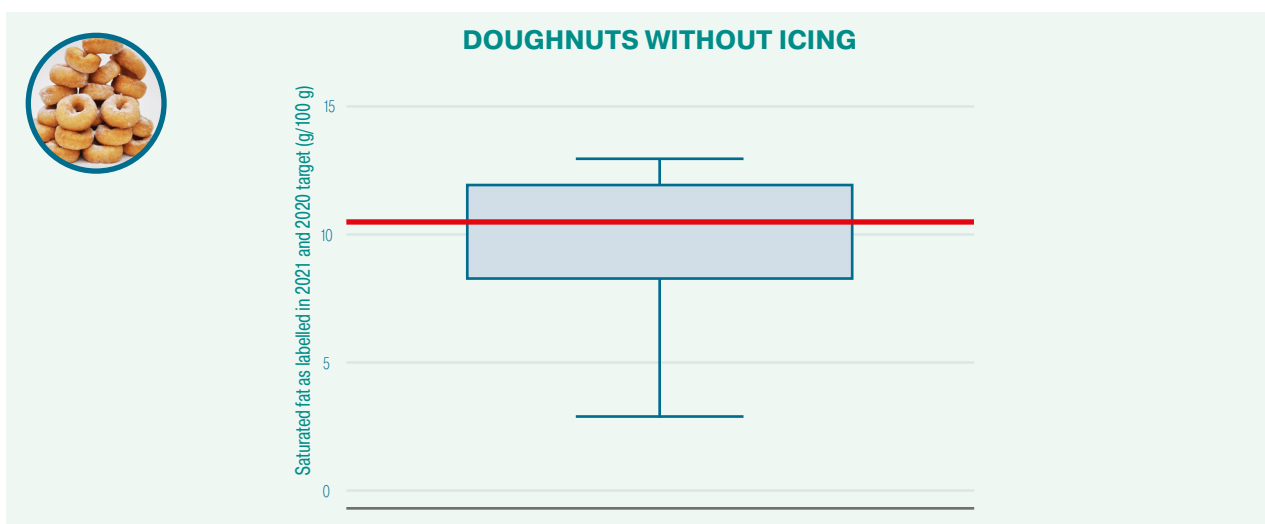
|                 | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|-----------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Sugar (g/100 g) | 12 | 24                | 22.8              | 18.0              | 25.0%          | Yes                | 25.0%                            |



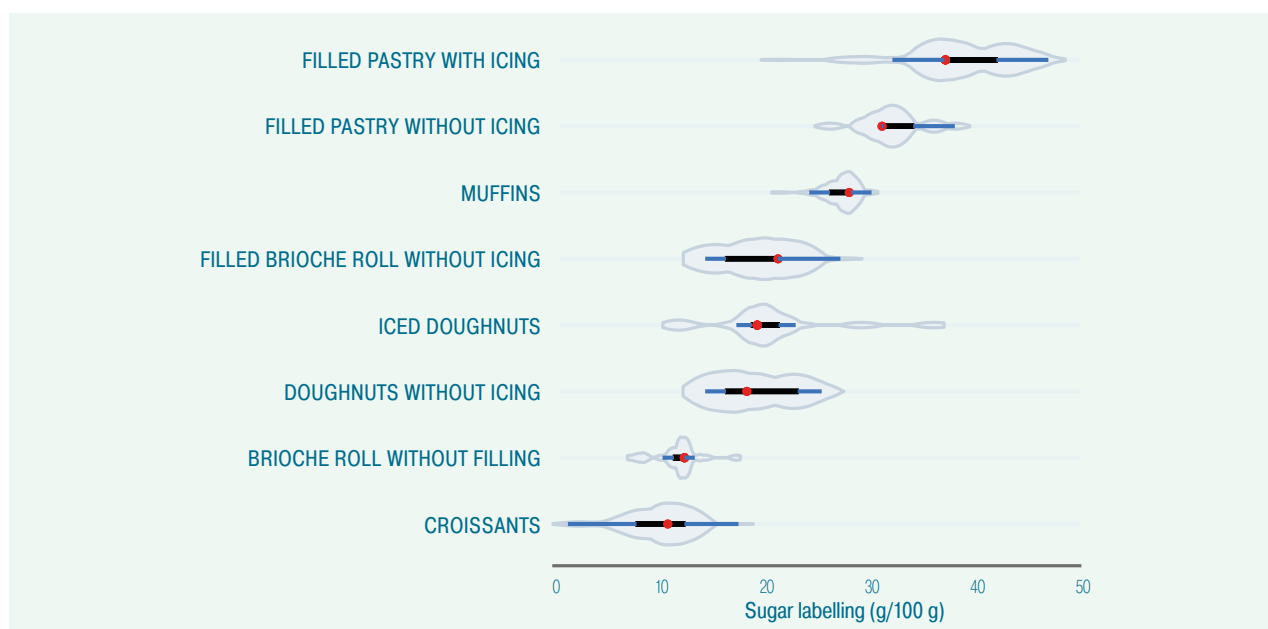
#### DOUGHNUTS WITHOUT ICING



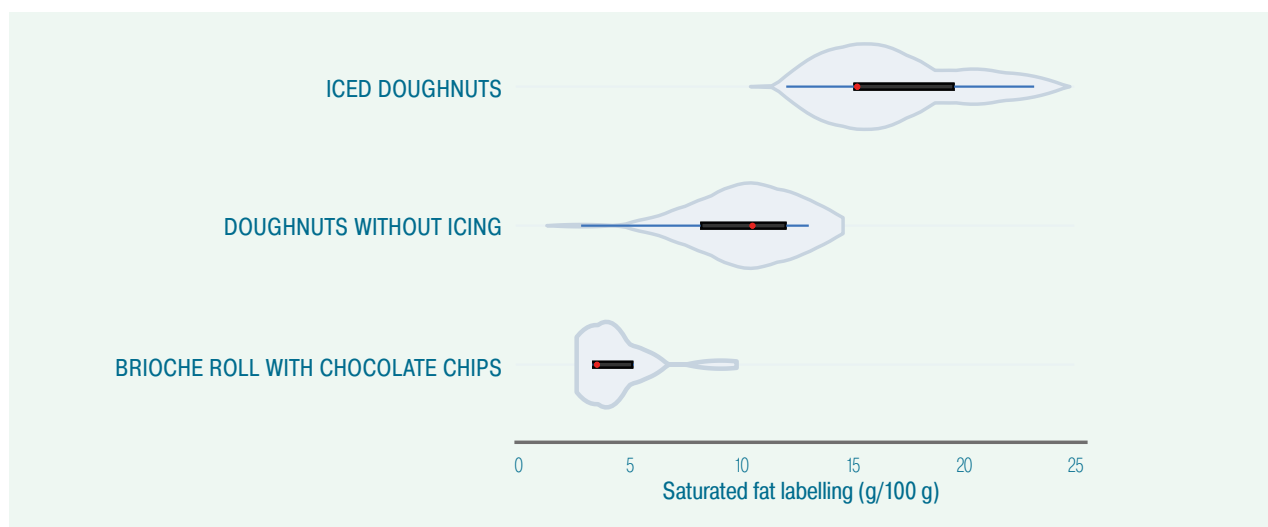
| MEDIAN SATURATED FAT CONTENT |    |                   |                   |                   |                |                    |                                  |
|------------------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                              | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Saturated fat<br>(g/100 g)   | 12 | 11                | 10.5              | 10.5              | 4.5%           | Yes                | 50.0%                            |



### Summary of sugar content according to labelling of the bakery and pastry category



### Summary of saturated fat content according to labelling of the bakery and pastry category



### QUALITATIVE MEASURES

The general measures have been assessed with the rest of the manufacturing and retail sectors.

For the bakery and pastry group, 5 specific agreements were established with the manufacturing companies. Questionnaires have been received and evaluated from 12 companies.

The agreement that the largest number of companies state to comply is to reduce the presence of sugars and saturated fatty acid in the new launches that are made, for which 50% of the companies have answered in the affirmative and 33% are in the process; followed by the increase in the use of complete (whole) cereals that also claim to meet 50% of the companies and 17% say they are in the process.

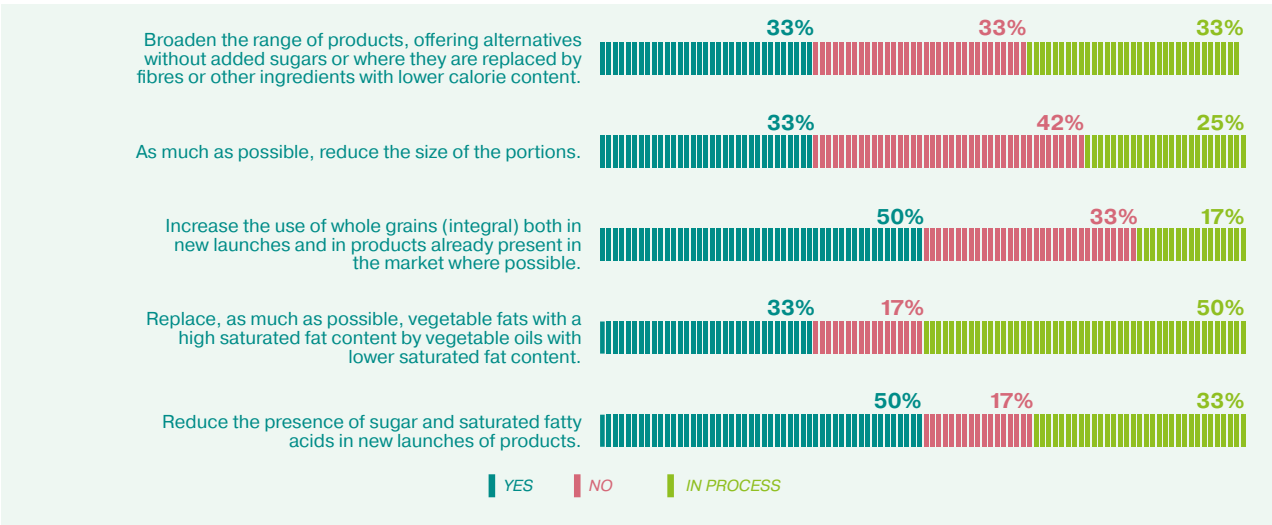
Regarding the average for the substitution of vegetable fats with high saturated fat content, 50% of the companies report being in the process and 17% (2 companies) have replied not to comply with the commitment, one company comments that there are technical limits to reduce saturated fat, but they have reduced total fat and the other company comments that the saturated fat content of its products is lower than the 2020 objective.

On the other hand, the commitment that most companies have indicated not to comply with is the reduction in the size of portions (42% of the companies), commenting that they already have reduced size formats.





Evaluation responses specific qualitative measures of bakery and pastry





### 5.3.2.8 Category: special bread

#### QUANTITATIVE MEASURES

##### Agreement

- **5% reduction of the median sugar content added in sliced white bread, sliced brown bread, toasted white bread and toasted brown bread.**

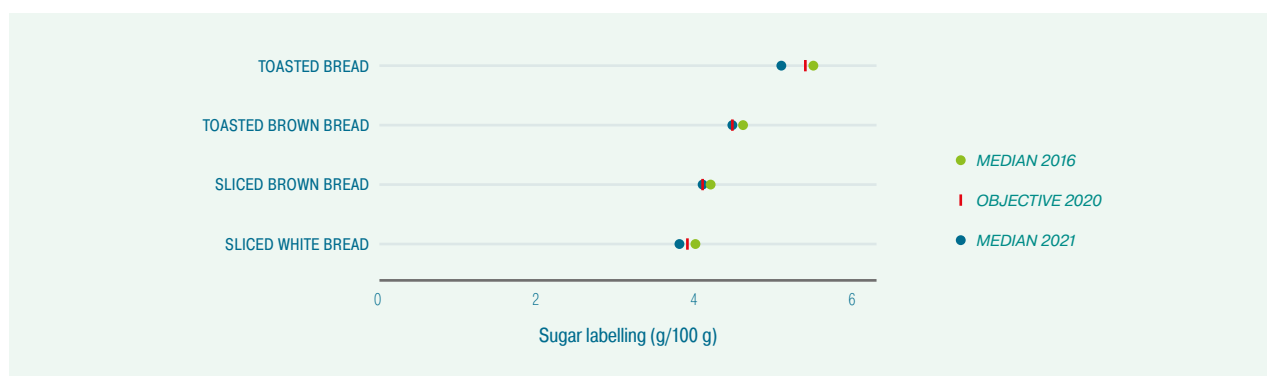
With regard to the evaluation of compliance with the agreements of the PLAN of the special bread category, it is important to remember that the 2016 baseline data and the reduction objectives for 2020 of the subcategories sliced white bread, sliced brown bread and toasted white bread were calculated from data from analytics; therefore, to verify compliance, in addition to the labelling data, the analytics data has also been used.

Data from the 2021 food composition study show the following:

- A reduction in the sugar content is observed in all subcategories.
- The 2020 objective has been reached in all subcategories, with the percentage reduction being higher than agreed.
- Variability is observed among the different subcategories in terms of the percentage of products whose sugar content is higher than the 2020 objective, from 41% in white sliced bread to 21.4% in toasted bread 21.4%.

In all the subcategories analysed, the tolerances are met (**ANNEX 3**), except for toast, where there are some products in which the analytical data is lower than the labelling.

#### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling



## Results by subcategories

## SUBCATEGORY: SLICED WHITE BREAD

| MEDIAN SUGAR CONTENT         |    |                   |                   |                     |                |                    |                                  |
|------------------------------|----|-------------------|-------------------|---------------------|----------------|--------------------|----------------------------------|
|                              | N  | ANALYTICS<br>2016 | OBJECTIVE<br>2020 | MEDIAN DATA<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar label<br>(g/100 g)     | 45 | 4                 | 3.9               | 3.8                 | 5.0% (*)       | Yes                | 6.7%                             |
| Analytics sugar<br>(g/100 g) | 12 | 4                 | 3.9               | 3.5                 | 12.5% (*)      | Yes                | 41.7%                            |

(\*) The estimated reduction of added sugar would be 10% (labelling data) and 25% (analytical data).



## SUBCATEGORY: SLICED BROWN BREAD

| MEDIAN SUGAR CONTENT         |    |                   |                   |                        |                |                    |                                  |
|------------------------------|----|-------------------|-------------------|------------------------|----------------|--------------------|----------------------------------|
|                              | N  | ANALYTICS<br>2016 | OBJECTIVE<br>2020 | MEDIAN<br>DATA<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar Label<br>(g/100 g)     | 34 | 4.2               | 4.1               | 4.1                    | 2.4% (*)       | Yes                | 17.6%                            |
| Analytics sugar<br>(g/100 g) | 13 | 4.2               | 4.1               | 4.0                    | 4.8% (*)       | Yes                | 23.1%                            |

(\*) The estimated reduction of added sugar would be 4.5% (labelling data) and 9% (analytical data).





## SUBCATEGORY: TOASTED BREAD

| MEDIAN SUGAR CONTENT         |    |                   |                   |                        |                |                    |                                  |
|------------------------------|----|-------------------|-------------------|------------------------|----------------|--------------------|----------------------------------|
|                              | N  | ANALYTICS<br>2016 | OBJECTIVE<br>2020 | MEDIAN<br>DATA<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar label<br>(g/100 g)     | 45 | 5.5               | 5.4               | 5.1                    | 7.3% (*)       | Yes                | 20.0% (*)                        |
| Analytics sugar<br>(g/100 g) | 14 | 5.5               | 5.4               | 4.9                    | 10.9% (*)      | Yes                | 21.4%                            |

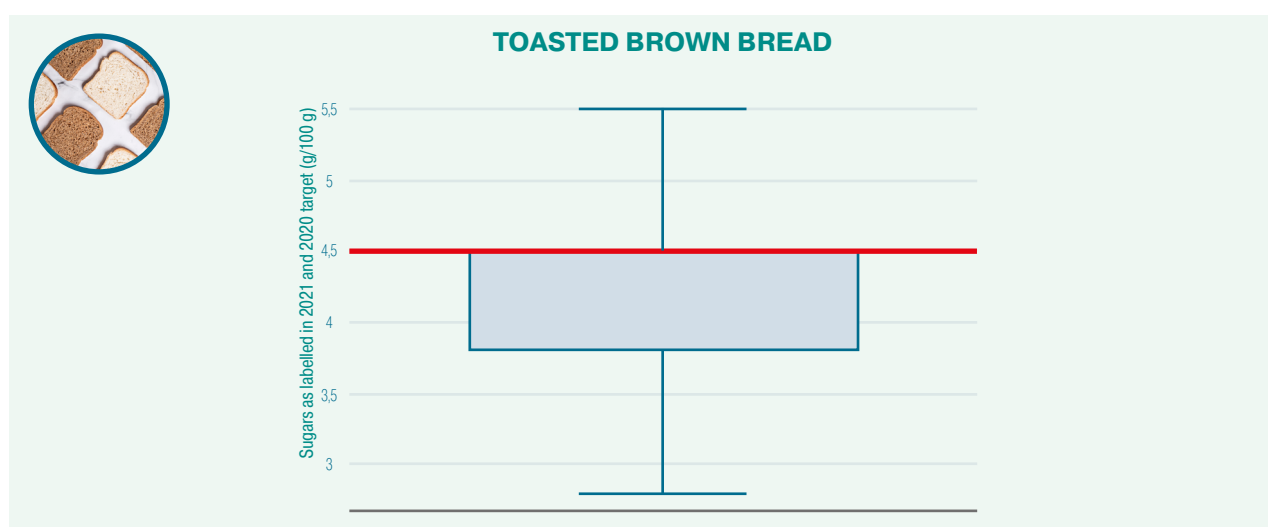
(\*) The estimated reduction of added sugar would be 19% (labelling data) and 28.6% (analytical data).



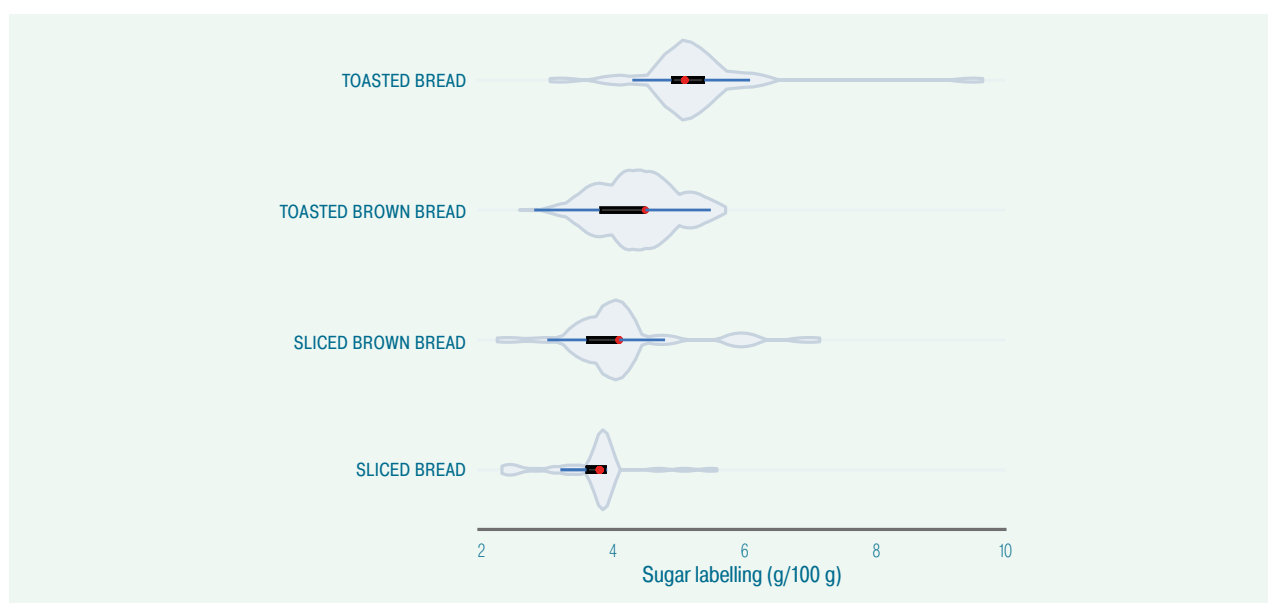
## SUBCATEGORY: TOASTED BROWN BREAD

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 38 | 4.6               | 4.5               | 4.5               | 2.2% (*)       | Yes                | 23.7%                            |

(\*) Total sugar reductions. The estimated reduction of added sugar would be: 10% toasted brown bread.



## Summary of sugar content according to labelling for the special bread category



## QUALITATIVE MEASURES

The general measures have been assessed with the rest of the manufacturing and retail sectors.

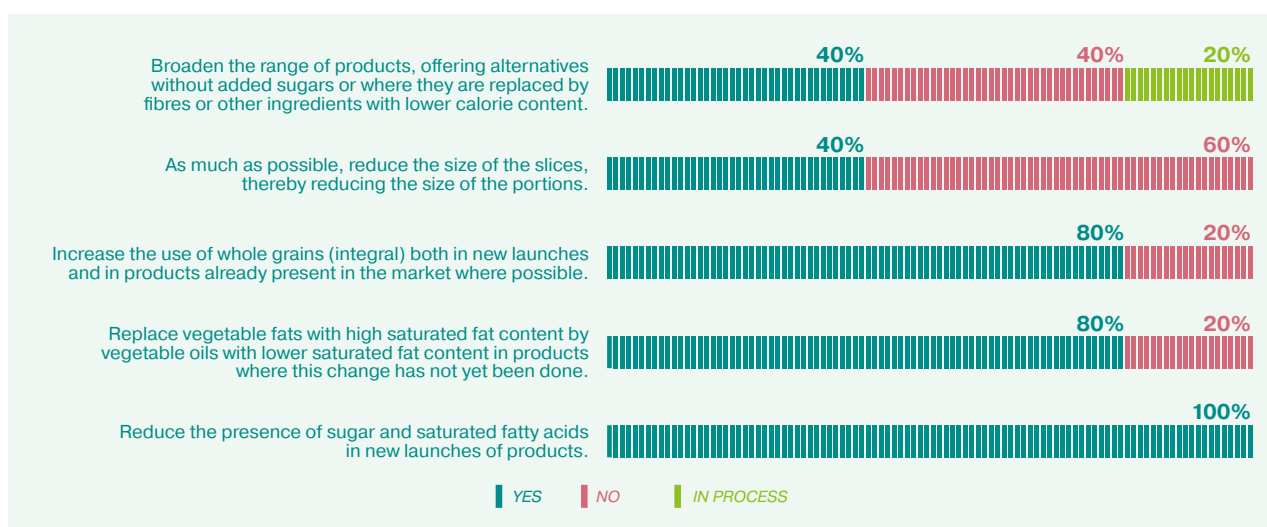
For the special bread group, 5 specific qualitative commitments were established with the manufacturing companies. Questionnaires have been received and evaluated from 5 companies.

All companies (100%) have responded positively to the agreement to reduce sugars and saturated fatty acids in the new launches that are made.

Regarding the increase in the use of whole grains, 80% of the companies have answered yes and 20% (1 company) has indicated not complying due to technological issues, but that it will consider it for the new launches. The same percentage of responses is observed in terms of replacing vegetable fats with a high content of saturated fats, 80% have answered yes and one company (20%) has indicated no, in this case it refers to having done it before the PLAN.

The measure that most companies have indicated not complying with is the reduction in slice size thus reducing portion size.

### Evaluation of responses to specific qualitative measures of special bread





### 5.3.2.9. Category: Biscuits

#### QUANTITATIVE MEASURES

##### Agreements

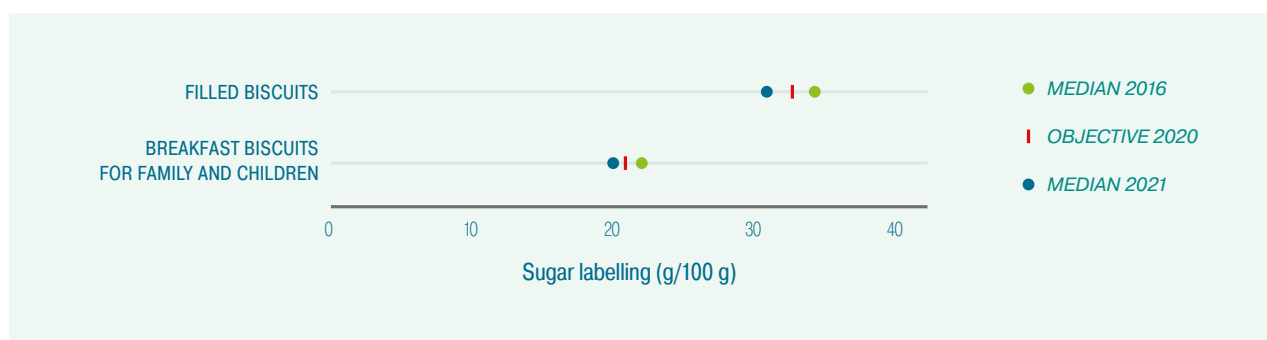
- **5% reduction in the median total sugar content in family and children breakfast biscuits and filled biscuits.**
- **5% reduction in the median content of saturated fat in family and children breakfast biscuits and filled biscuits.**

Regarding the evaluation of compliance with the agreements of the biscuit category PLAN, the data of the 2021 food composition study show the following:

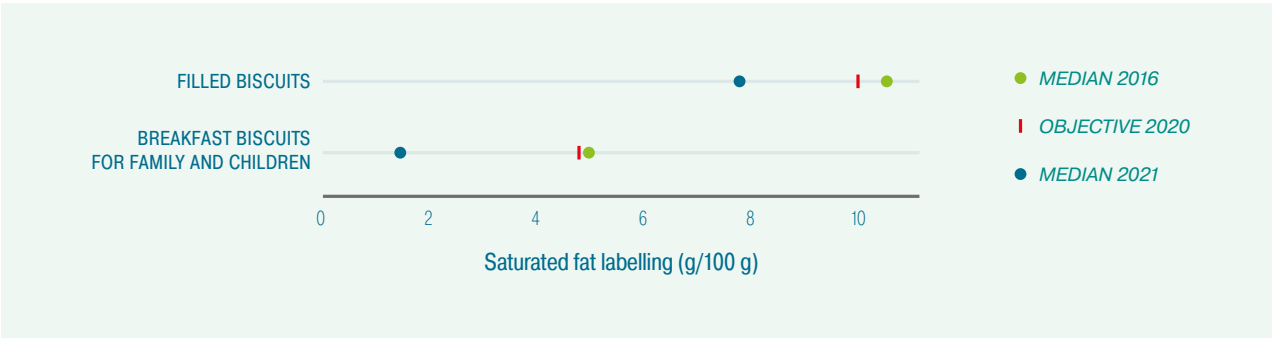
- A reduction in the content of sugars and saturated fats is observed in all subcategories. The biggest reductions have been in saturated fat.
- The 2020 objective has been reached in all subcategories, with a wider reduction than agreed in both sugars and saturated fat.
- Variability is observed among the different subcategories in terms of the percentage of products whose content in sugars or saturated fat is higher than 2020, around 27% in sugars and 14% in saturated fat.

In all the subcategories analysed, the tolerances (**ANNEX 3**) of the nutrient content data on the labelling are met, except for saturated fat in the family and children breakfast biscuits group, where there are some products in which the analytical data is lower than the labelling.

#### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling



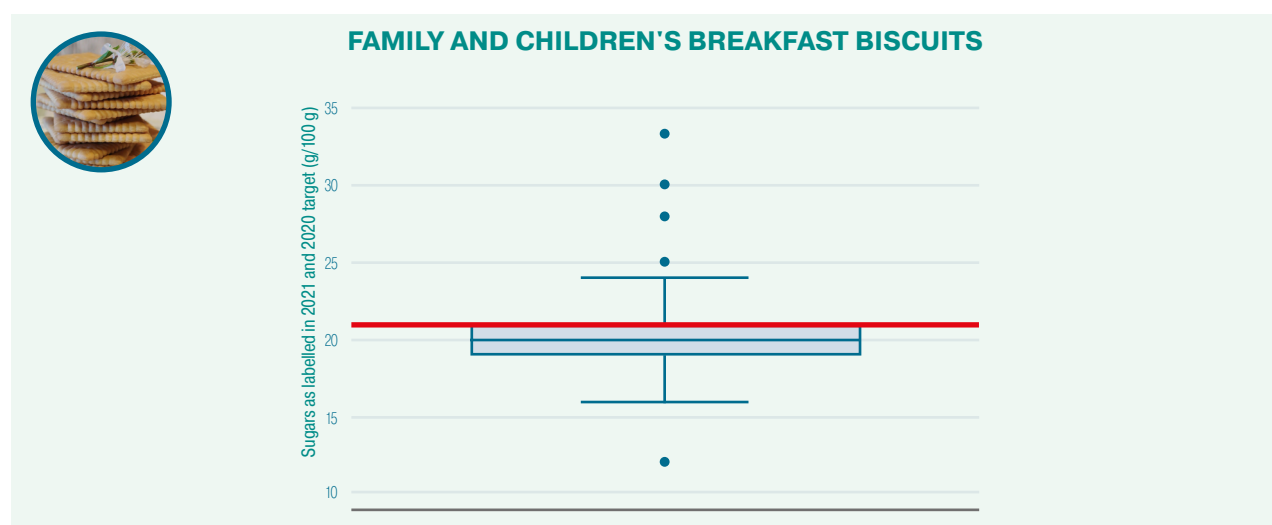
**Median saturated fat content according to 2016 labelling, 2020 objective and 2021 labelling**



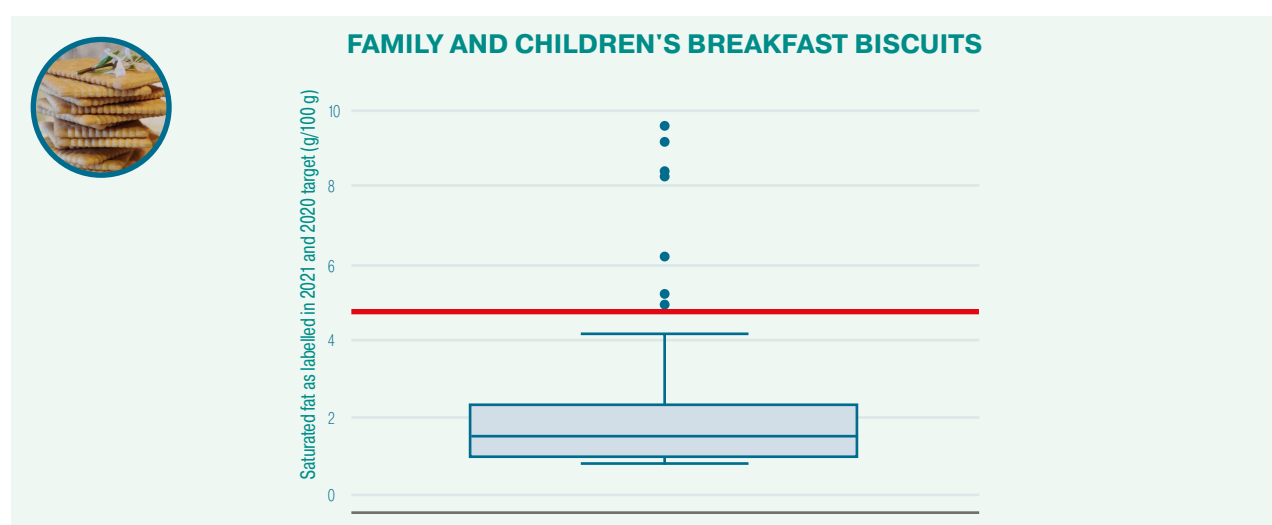
## Results by subcategories

## SUBCATEGORY: FAMILY AND CHILDREN'S BREAKFAST BISCUITS

| MEDIAN SUGAR CONTENT |     |                   |                   |                   |                |                    |                                  |
|----------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 104 | 22                | 20.9              | 20.0              | 9.1%           | Yes                | 26.9%                            |



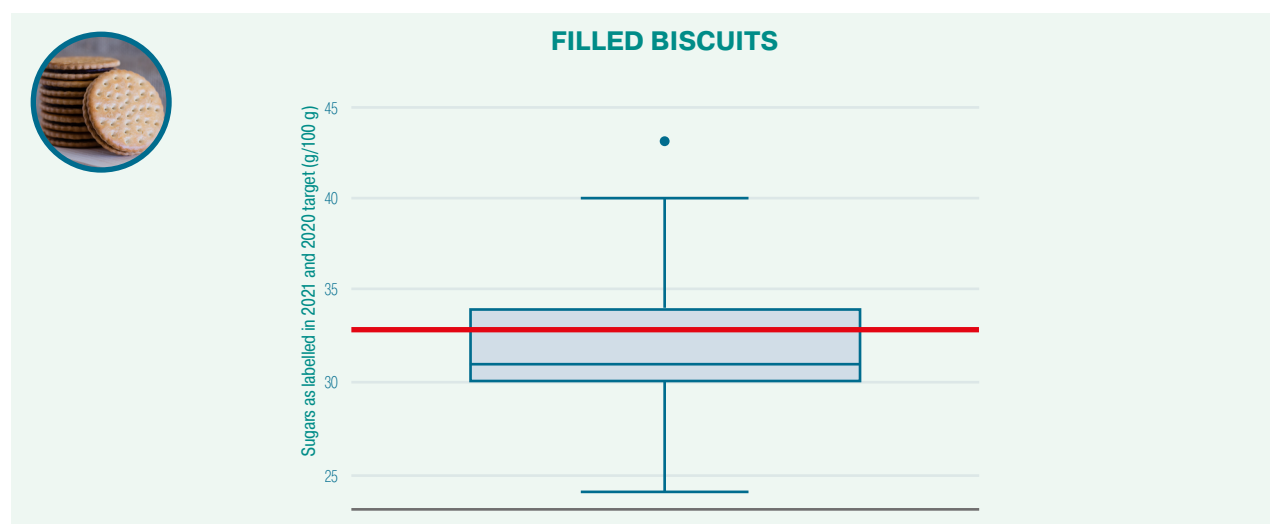
| MEDIAN SATURATED FAT CONTENT |     |                   |                   |                   |                |                    |                                  |
|------------------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                              | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Saturated fat (g/100 g)      | 104 | 5                 | 4.8               | 1.5               | 70.0%          | Yes                | 13.5%                            |



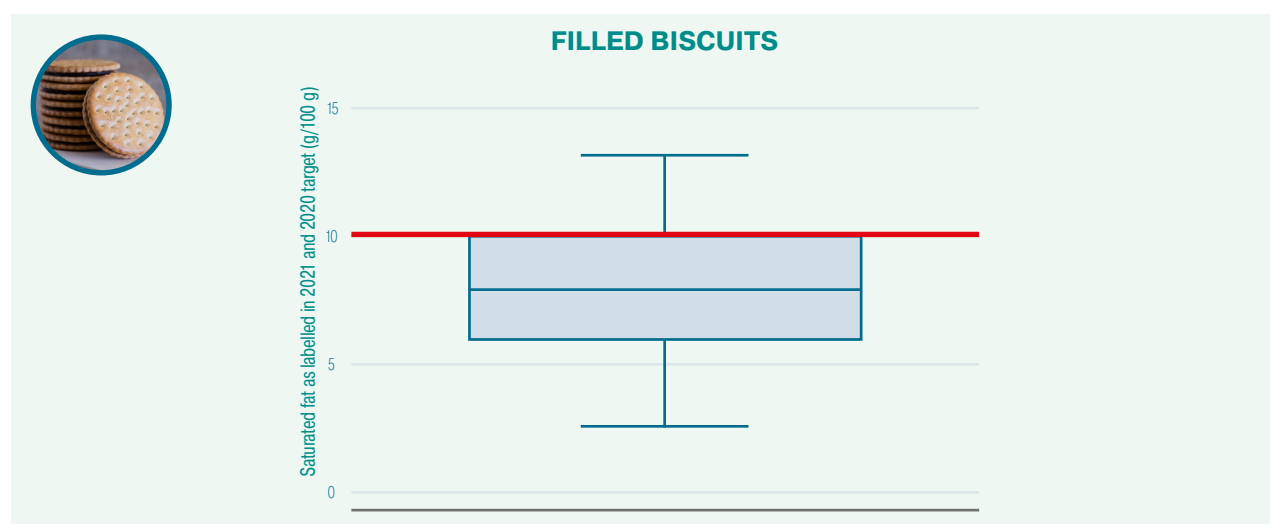


## SUBCATEGORY:FILLED BISCUITS

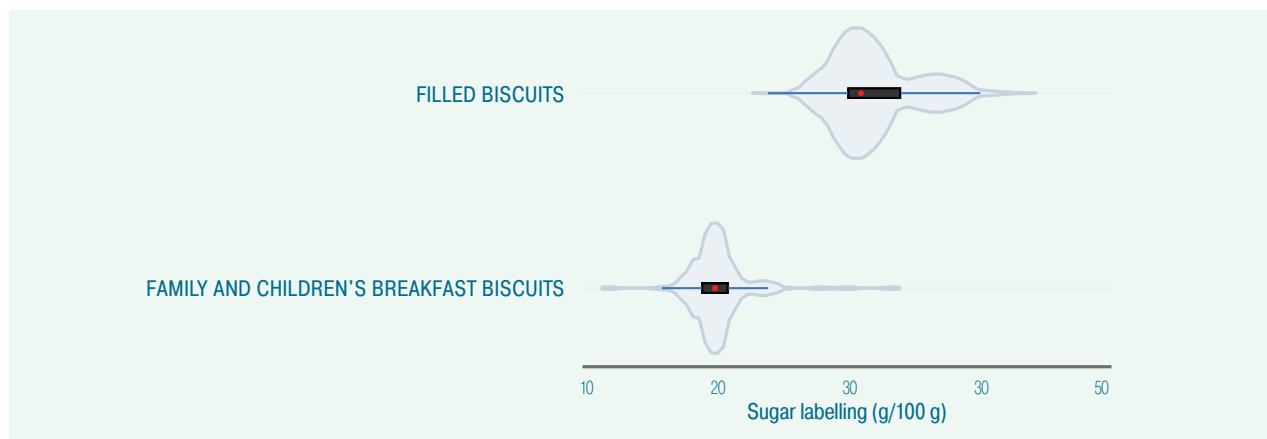
| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 55 | 34.5              | 32.8              | 31.0              | 10.1%          | Yes                | 29.1%                            |



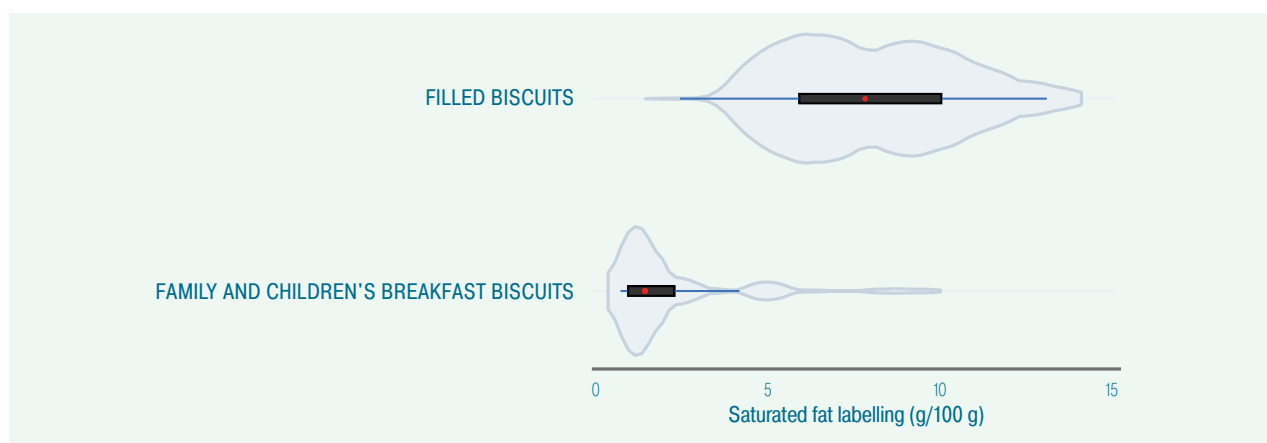
| MEDIAN SATURATED FAT CONTENT |    |                   |                   |                   |                |                    |                                  |
|------------------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                              | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Saturated fat (g/100 g)      | 55 | 10.5              | 10                | 7.8               | 25.7%          | Yes                | 14.5%                            |



### Summary of Sugar Content According to biscuit category labelling



### Summary of saturated fat content by biscuit category labelling



## QUALITATIVE MEASURES

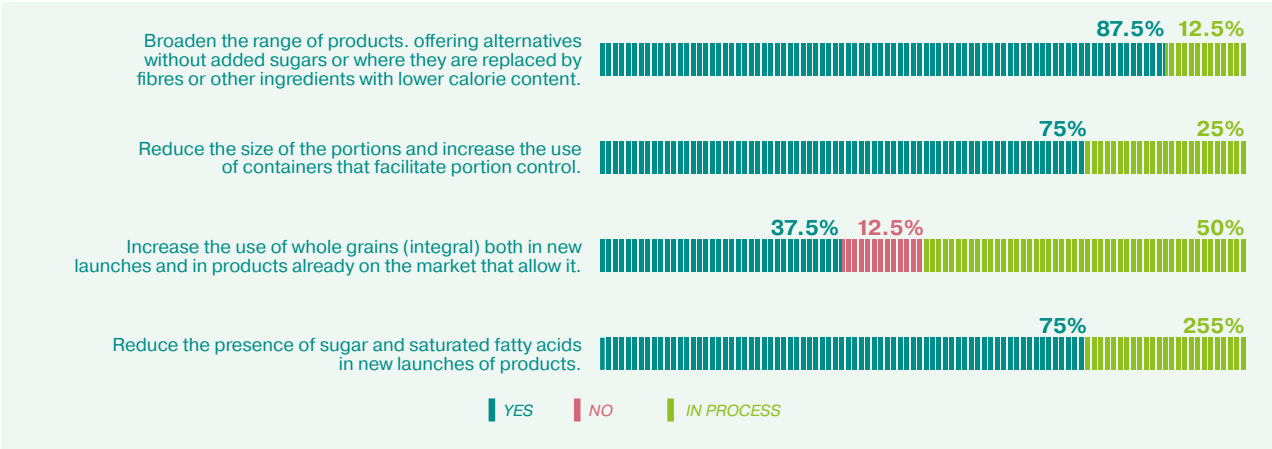
The general measures have been assessed with the rest of the manufacturing and retail sectors.

For the group of biscuits, 4 specific qualitative agreements were established with the manufacturing companies. Questionnaires have been received and evaluated from 8 companies.

The agreement that most companies manifestly fulfil is to expand the range of products by offering alternatives without added sugars or in which sugars are replaced by fibres or other ingredients with a lower caloric content (87.5% of the companies have answered in the affirmative and 12.5% say they are in the process).

On the contrary, the commitment that less companies claim to comply (37.5% of the companies) is to increase the use of complete or whole grains, both in the new launches and in the products already present in the market. One company (12.5%) has stated that it does not comply with the commitment due to technological issues and the remaining 50% is in the process.

Evaluation of responses to specific qualitative measures for biscuits





### 5.3.2.10. Category: breakfast cereals

#### QUANTITATIVE MEASURES

##### Agreement

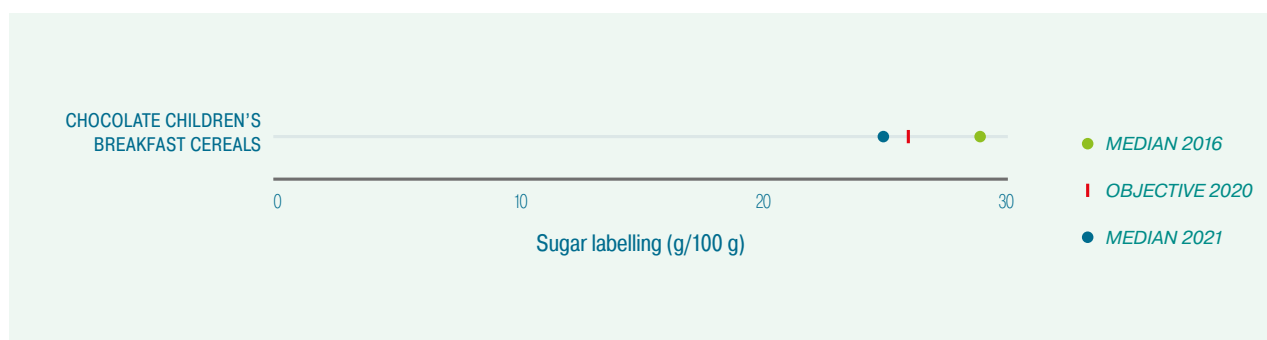
- **10% reduction in the median total sugar content in chocolate children's breakfast cereals.**

Regarding the evaluation of compliance with the agreements of the breakfast cereal category included in the PLAN, the data of the 2021 food composition study show the following:

- 13.5% reduction in the median sugar content since 2016. This reduction is higher than agreed (10%).
- The 2020 objective has been met.
- 22% of the products sampled have a higher sugar content than the 2020 objective.

On the other hand, all the products comply with the tolerance range in terms of the nutrient content data reflected in the labelling and that obtained by analytical determinations.

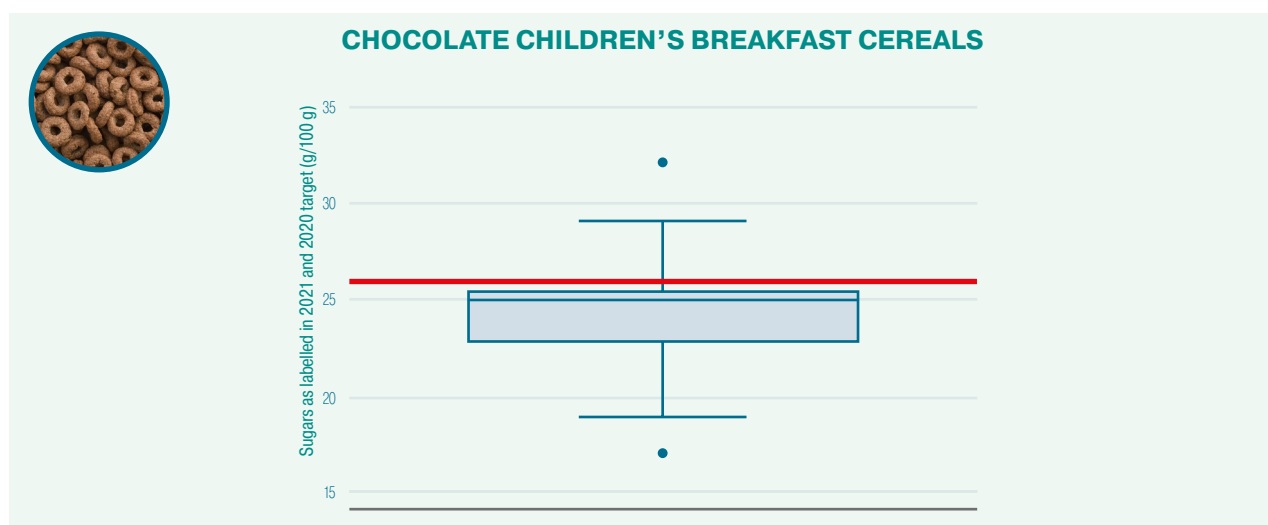
#### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling



## Results by subcategories

## SUBCATEGORY: CHOCOLATE CHILDREN'S BREAKFAST CEREALS

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 41 | 28.8              | 25.9              | 24.9              | 13.5%          | Yes                | 22.0%                            |



## QUALITATIVE MEASURES

The general measures have been assessed with the rest of the manufacturing and retail sectors.

For the breakfast cereal group, 1 specific qualitative commitment was established with the manufacturing companies. Questionnaires have been received and evaluated from 4 companies.

75% of the companies declare to comply with the commitment of continuous improvement of the products, including other reductions in added sugars, saturated fats and salt; as well as the increase in fibre, placing special emphasis on those categories of breakfast cereals intended for the children's audience. One company (25%) reports being in process, having reformulated several products.

## Evaluation responses specific qualitative measures of breakfast cereals

75% of the companies declare to comply with the agreement of continuous improvement of the products, including other reductions in added sugars, saturated fats and salt; as well as an increase in fibre, placing special emphasis on those categories of breakfast cereals intended for children.



### 5.3.2.11. Category: Soft drinks

#### QUANTITATIVE MEASURES

##### Agreement

- **10% reduction of the median total sugar content in lime-lemon soft drinks without sweeteners.**

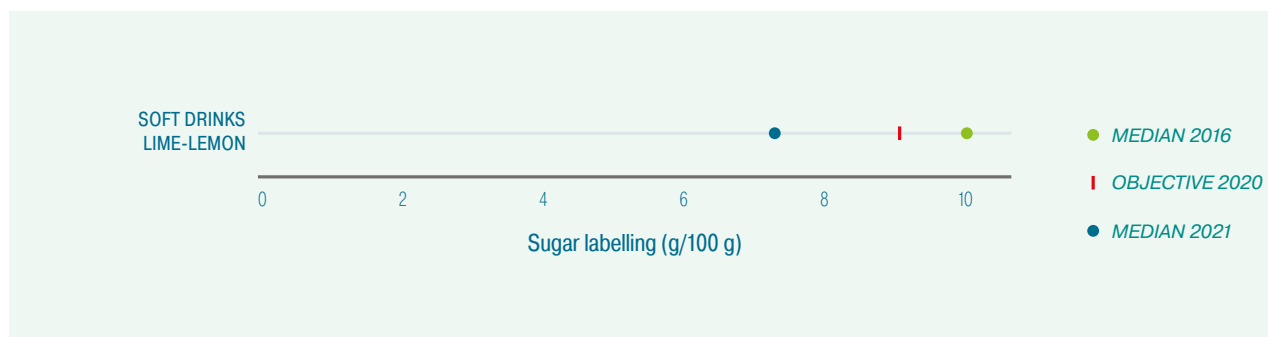
With regard to the evaluation of compliance with the agreements of the soft drinks category included in the PLAN, it is important to note that the 2016 and 2020 objective baseline data were established using sugar content data from products that did not contain sweeteners.

For the 2021 food composition study, companies have confirmed that the selected products did not contain sweeteners in 2016. Data from this study show the following:

- All the sampled products had no sweeteners in 2016 and have reduced their sugar content, this reduction being higher than agreed.
- All products meet the 2020 objective. To this end, they have included sweeteners, thus adding to the products of the subcategory that already had sweeteners in 2016.
- No product has been identified that meets the definition of the subcategory for which a sugar reduction agreement was established: lime-lemon soft drinks without sweeteners.

On the other hand, all the products comply with the tolerance range in terms of the nutrient content data reflected in the labelling and that obtained by analytical determinations.

#### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling



## Results by subcategories

## SUBCATEGORY: LIME-LEMON SOFT BEVERAGES WITHOUT SWEETENERS

| MEDIAN SUGAR CONTENT |   |                   |                   |                   |                |                    |                                  |
|----------------------|---|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 5 | 10.05             | 9.1               | 7.3               | 27.4%          | Yes                | 0.0%                             |



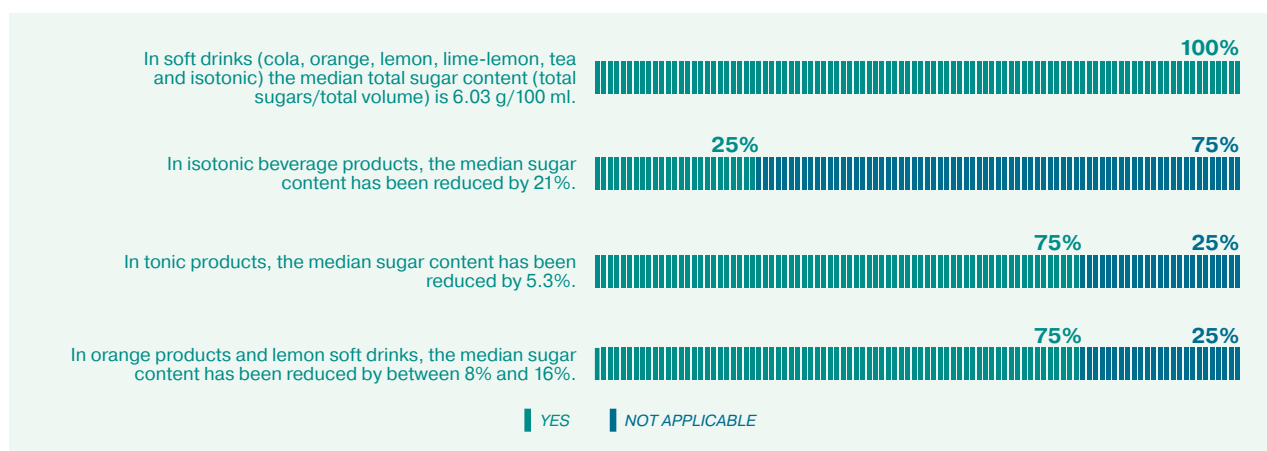
## QUALITATIVE MEASURES

The overall commitments have been assessed with the rest of the manufacturing and retail sectors.

For the group of soft drinks, 15 specific qualitative commitments were established with the manufacturing companies. Questionnaires have been received and evaluated from 4 companies.

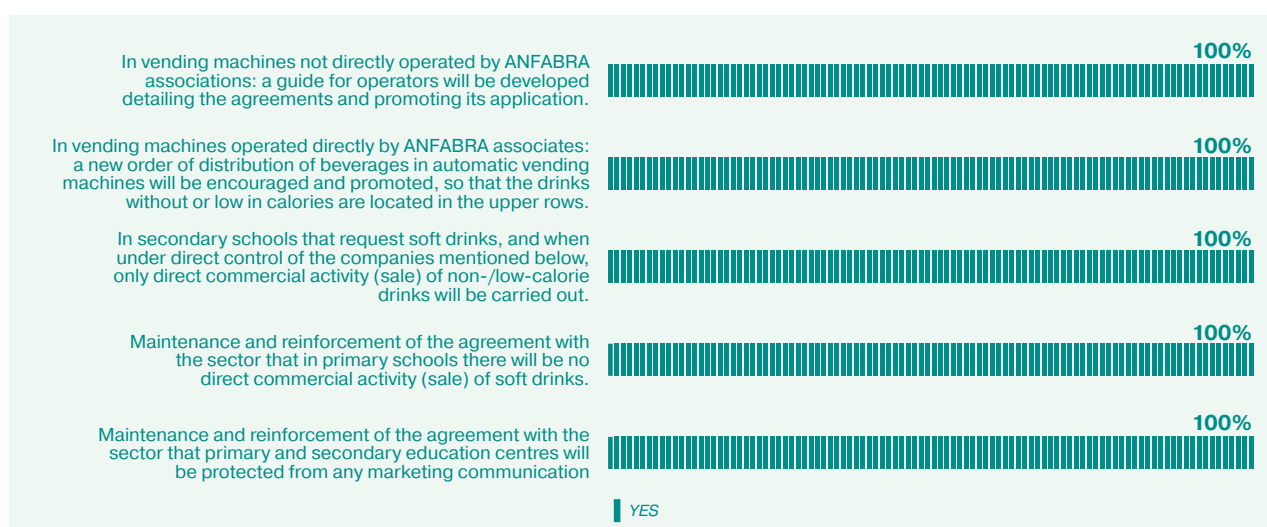
With regard to the reduction of the total sugar content in soft drinks, the sectoral association has stated that the commitment of average sugar content/100 ml is fulfilled among all companies. 3 companies have indicated that the commitment to reduce sugars in isotonic beverages is not applicable to them and 1 company also states that the commitment to reduce sugars in tonic acid products and in orange and lemon products is not applicable to them.

### Evaluation of specific qualitative measures of soft drinks: reduction in sugar content



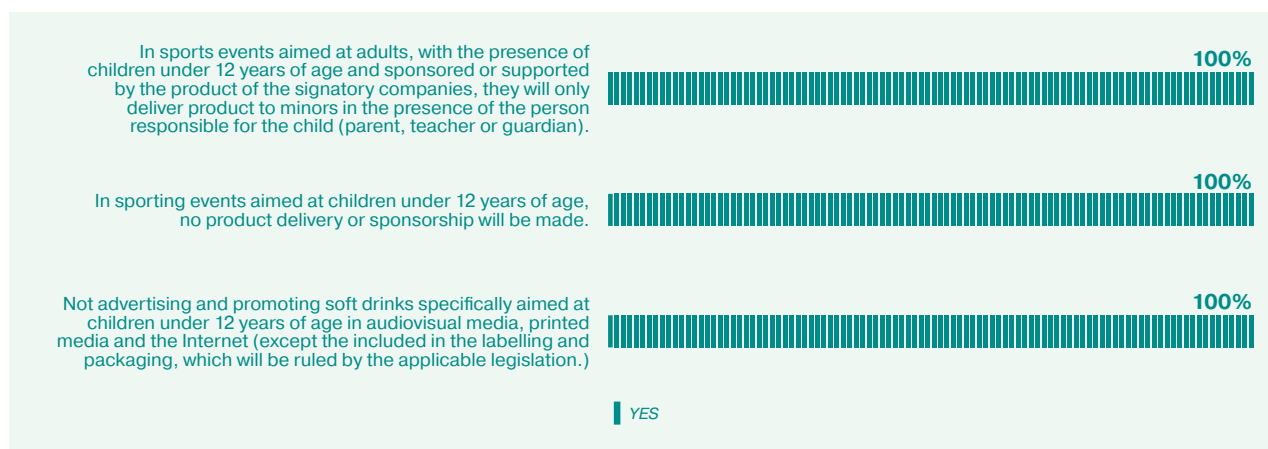
The sectoral association also confirms that all companies comply with the 5 commitments relating to the school environment and vending machines.

### Evaluation of specific qualitative measures of soft drinks: vending machines and school environment



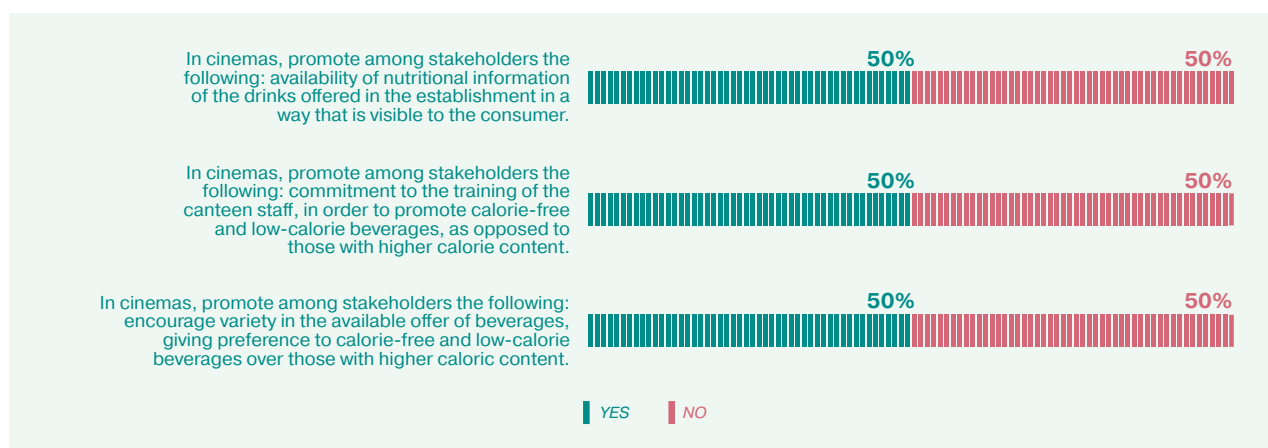
Regarding the qualitative measures related to the advertising of soft drinks to children under 12 years of age and the sponsorship of sports events, all the companies declare to comply with the commitments.

### Evaluation responses specific qualitative measures soft drinks: advertising aimed at minors



Two of the four companies that have completed the qualitative questionnaires indicate that they do not sell in cinemas. The other two companies (50%) state that they comply with the 3 agreed commitments.

### Evaluation responses specific qualitative measures soft drinks: cinemas





### 5.3.2.12. Category: Meat products

#### QUANTITATIVE MEASURES

##### Commitments

- **16% reduction of the salt content (NaCl/100 g of food) in extra cooked ham, turkey breast, sausage/mortadella and fresh longaniza and 10% in chorizo and salchichón vela extra.**
- **5% reduction in the total fat content of sausage/mortadella, chorizo, salchichón vela extra and fresh longaniza.**
- **10% reduction in total sugar content in extra cooked ham, turkey breast, sausage/mortadella, chorizo vela extra, salchichón vela extra and fresh longaniza.**

With regard to the evaluation of compliance with the salt content reduction agreements of the meat products category PLAN, it is important to note that the 2016 and 2020 baseline data were established considering the added salt as an ingredient and the 2021 food composition study data refers to total sodium content, both from added salt and from other sodium sources.

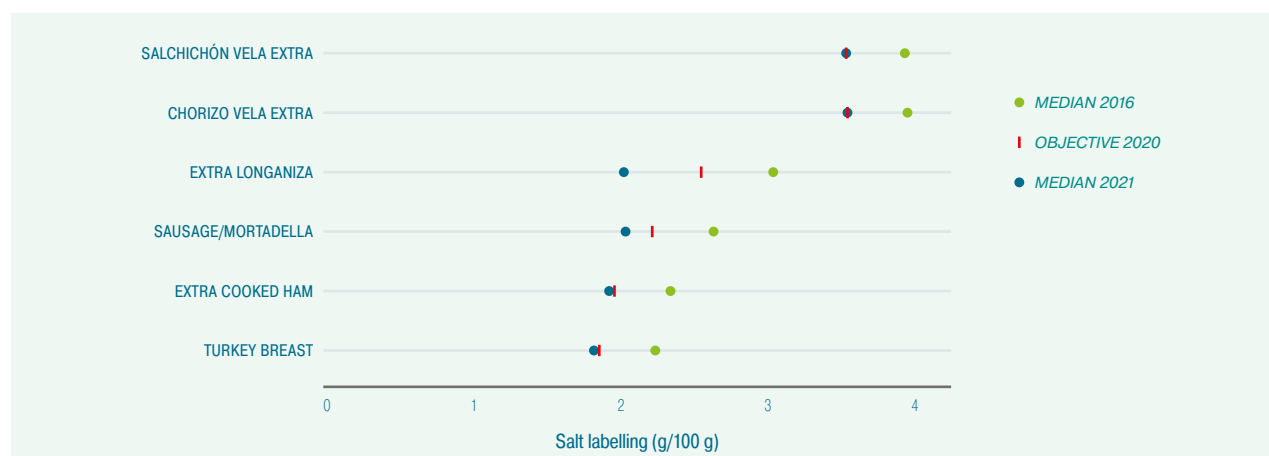
Data from the 2021 food composition study show the following:

- Reduction of the content of sugars, salt and total fat in all the subcategories analysed.
- The 2020 objective has been achieved in all agreements and in all subcategories. In addition, the percentage of reduction has been higher than that agreed in some subcategories.
- The percentage of products whose selected nutrient content is higher than the 2020 objective is very variable between subcategories and according to nutrients: in some subcategories such as salchichón vela extra, 30% of the products have a salt content higher than the 2020 objective. For total fat, the percentage of products whose content is higher than the 2020 objective ranges from 3% to 7% according to subcategories. All products in the turkey breast and sausage/mortadella subcategories have a sugar content below the 2020 objective, while in other subcategories such as fresh longaniza 12% of products have a sugar content above the 2020 objective.

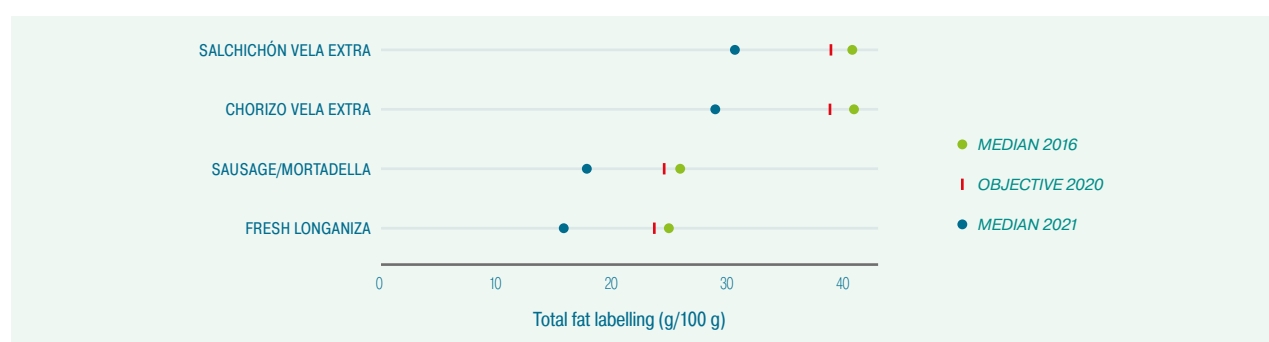
On the other hand, for the sugar content of the labelling all products comply with tolerances (**ANNEX 3**). In the agreements of salt and total fat, products that do not comply with the tolerances are observed (**ANNEX 3**), there being a percentage of 9.0% and 8.1% of products respectively, whose analytical data is higher than the data of the labelling.



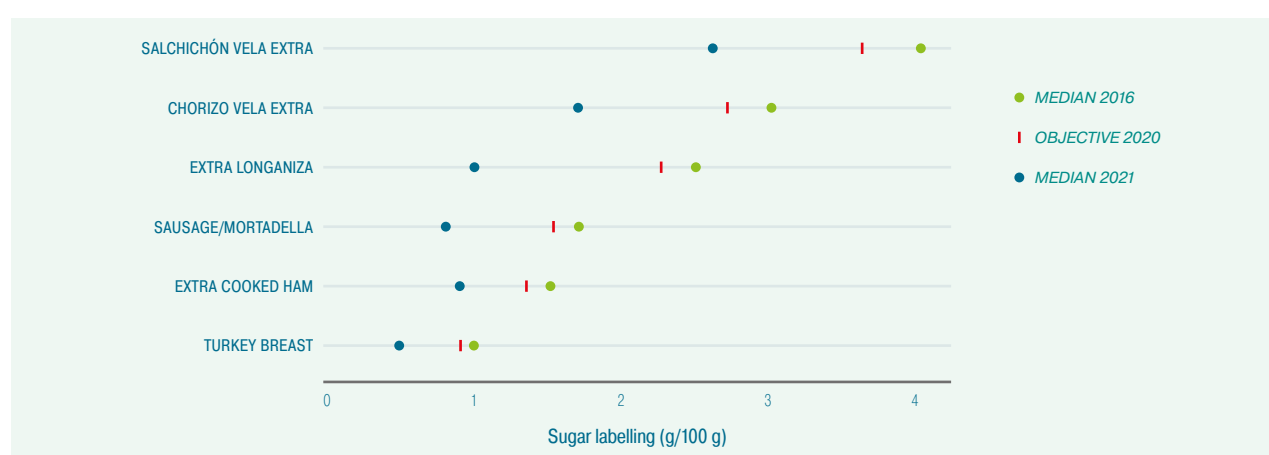
### Median salt content according to 2016 labelling, 2020 objective and 2021 labelling



### Median total fat content according to 2016 labelling, 2020 objective and 2021 labelling



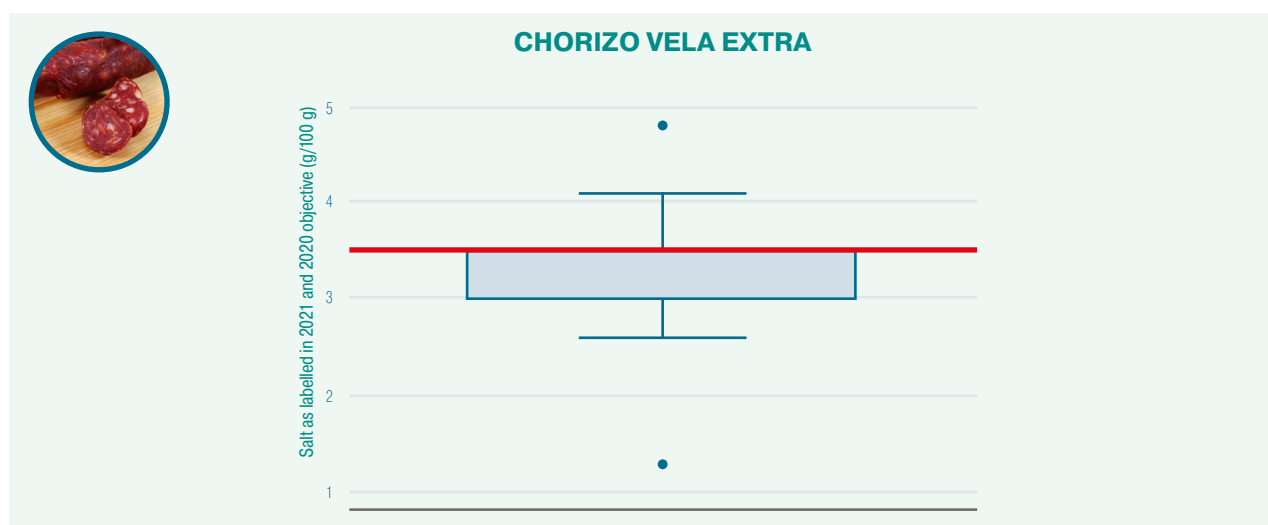
### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling



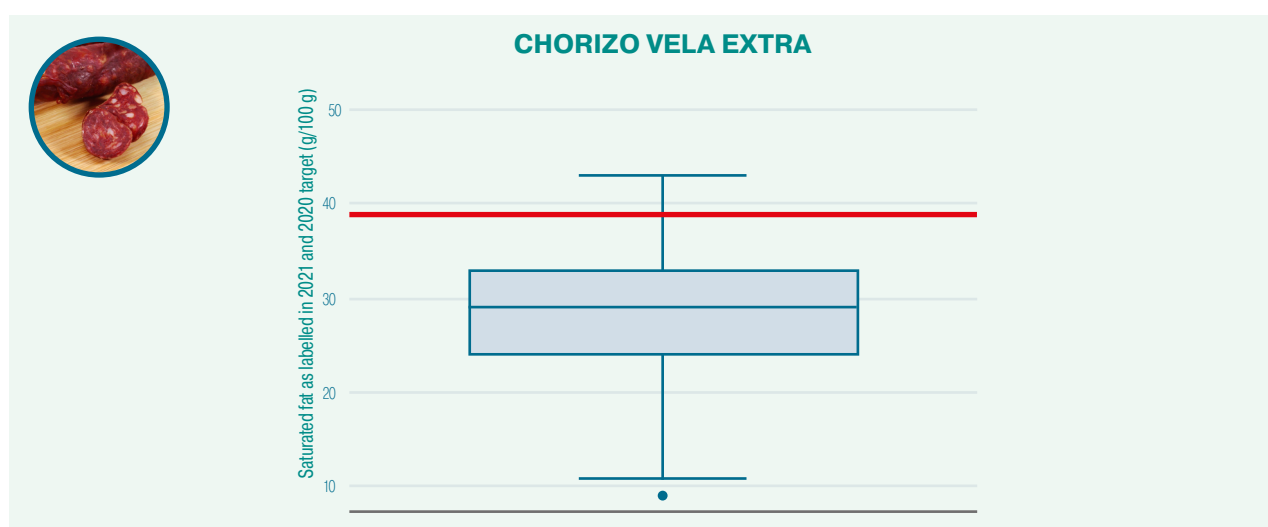
## Results by subcategories

## SUBCATEGORY: CHORIZO VELA EXTRA

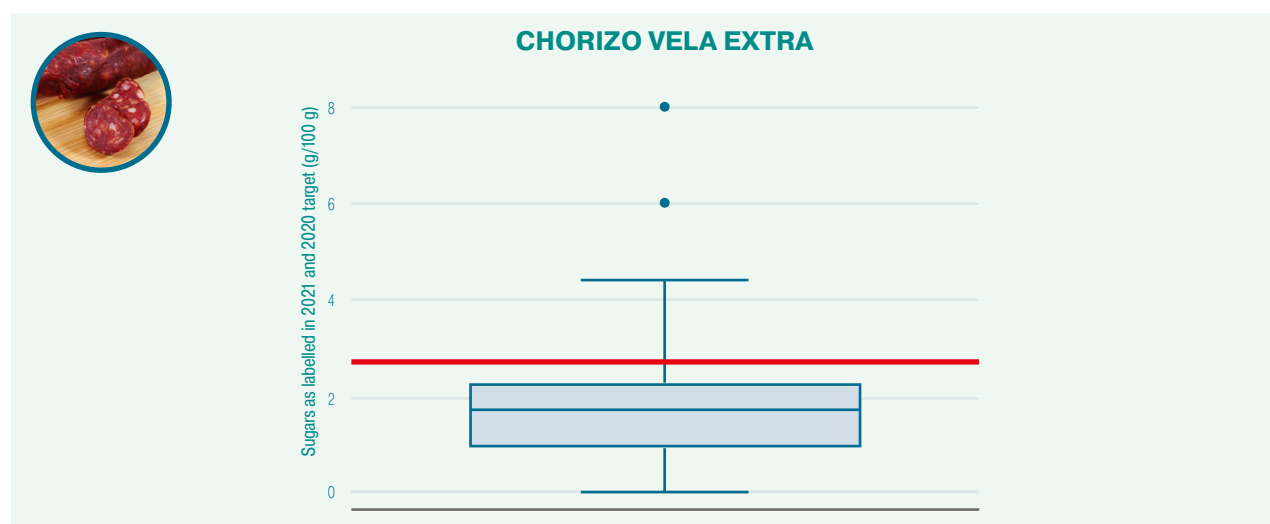
| MEDIAN SALT CONTENT |     |                   |                   |                   |                |                    |                                  |
|---------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 111 | 3.9               | 3.5               | 3.5               | 10.3%          | Yes                | 11.7%                            |



| MEDIAN TOTAL FAT CONTENT |     |                   |                   |                   |                |                    |                                  |
|--------------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                          | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Total fat (g/100 g)      | 111 | 41                | 38.95             | 29.0              | 29.3%          | Yes                | 4.5%                             |



| MEDIAN SUGAR CONTENT |     |                   |                   |                   |                |                    |                                  |
|----------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 111 | 3                 | 2.7               | 1.7               | 43.3%          | Yes                | 6.3%                             |



## SUBCATEGORY: EXTRA COOKED HAM

| MEDIAN SALT CONTENT |     |                   |                   |                   |                |                    |                                  |
|---------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 123 | 2.3               | 1.93              | 1.90              | 17.4%          | Yes                | 20.3%                            |

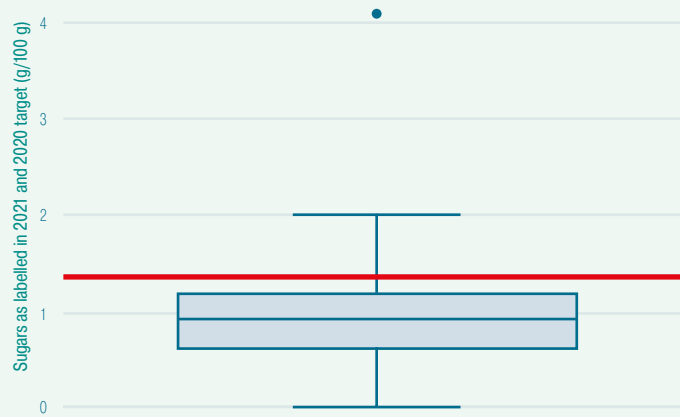


## MEDIAN SUGAR CONTENT

|                 | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|-----------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Sugar (g/100 g) | 123 | 1.5               | 1.35              | 0.9               | 40.0%          | Yes                | 8.9%                             |



## EXTRA COOKED HAM



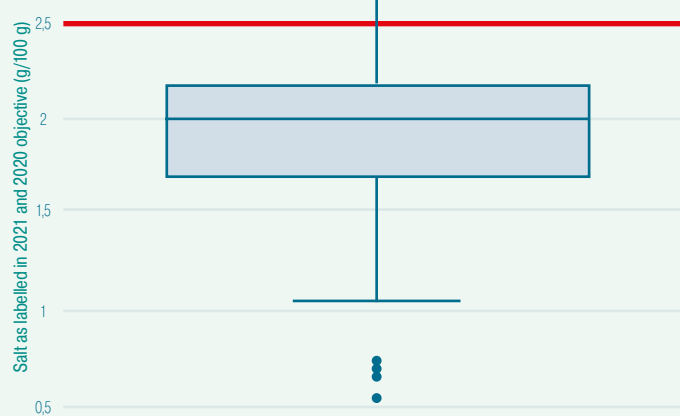
## SUBCATEGORY: FRESH LONGANIZA

## MEDIAN SALT CONTENT

|                | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|----------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Salt (g/100 g) | 91 | 3                 | 2.52              | 2.00              | 33.3%          | Yes                | 3.3%                             |



## FRESH LONGANIZA

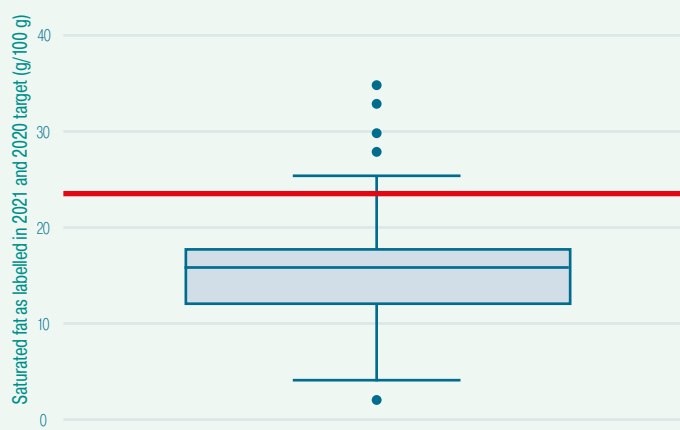


### MEDIAN TOTAL FAT CONTENT

|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Total fat (g/100 g) | 91 | 25                | 23.75             | 16.0              | 36.0%          | Yes                | 7.7%                             |



### FRESH LONGANIZA

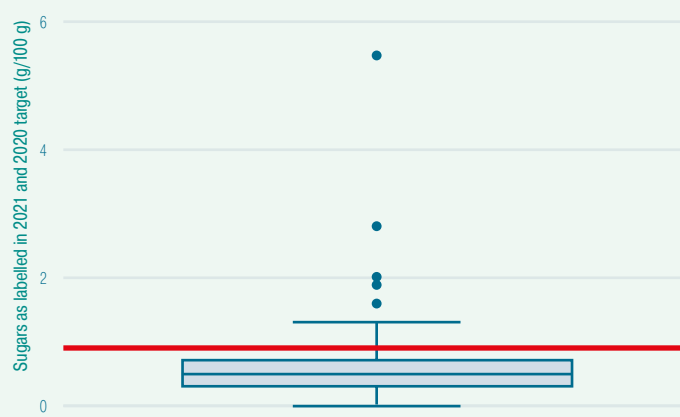


### MEDIAN SUGAR CONTENT

|                 | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|-----------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Sugar (g/100 g) | 91 | 1                 | 0.9               | 0.5               | 50.0%          | Yes                | 12.1%                            |



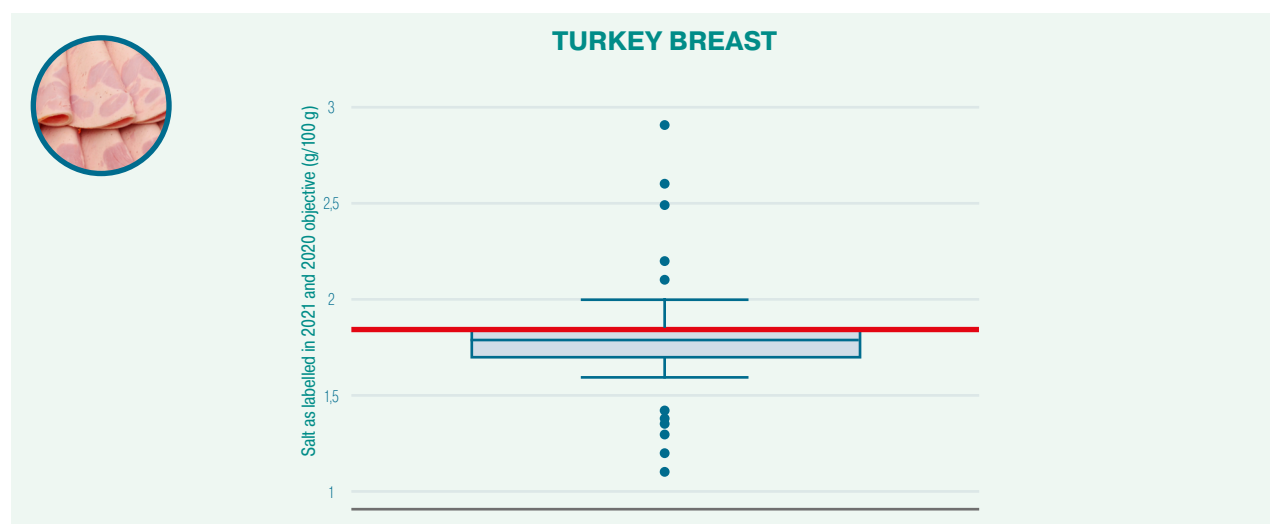
### FRESH LONGANIZA



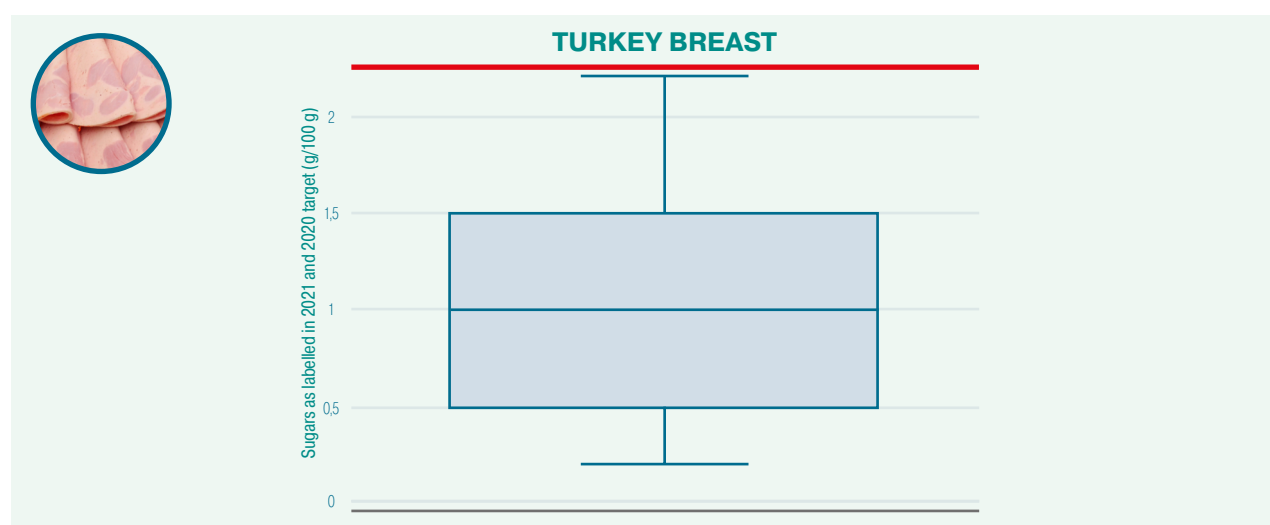


## SUBCATEGORY: TURKEY BREAST

| MEDIAN SALT CONTENT |     |                |                |                |             |                 |                            |
|---------------------|-----|----------------|----------------|----------------|-------------|-----------------|----------------------------|
|                     | N   | LABELLING 2016 | OBJECTIVE 2020 | LABELLING 2021 | % REDUCTION | COMPLIANCE PLAN | % PRODUCTS ABOVE OBJ. 2020 |
| Salt (g/100 g)      | 116 | 2.2            | 1.85           | 1.80           | 18.2%       | Yes             | 22.4%                      |



| MEDIAN SUGAR CONTENT |     |                |                |                |             |                 |                            |
|----------------------|-----|----------------|----------------|----------------|-------------|-----------------|----------------------------|
|                      | N   | LABELLING 2016 | OBJECTIVE 2020 | LABELLING 2021 | % REDUCTION | COMPLIANCE PLAN | % PRODUCTS ABOVE OBJ. 2020 |
| Sugar (g/100 g)      | 116 | 2.5            | 2.25           | 1.0            | 60.0%       | Yes             | 0%                         |

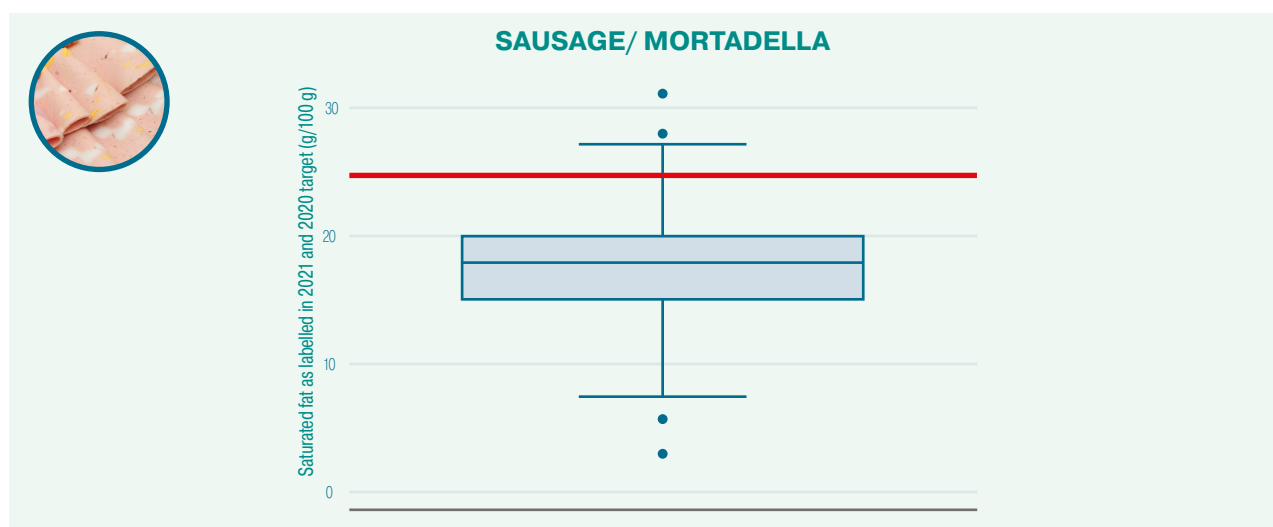


## SUBCATEGORY: SAUSAGE/MORTADELLA

| MEDIAN SALT CONTENT |     |                   |                   |                   |                |                    |                                  |
|---------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                     | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Salt (g/100 g)      | 225 | 2.6               | 2.18              | 2.00              | 23.1%          | Yes                | 16.4%                            |

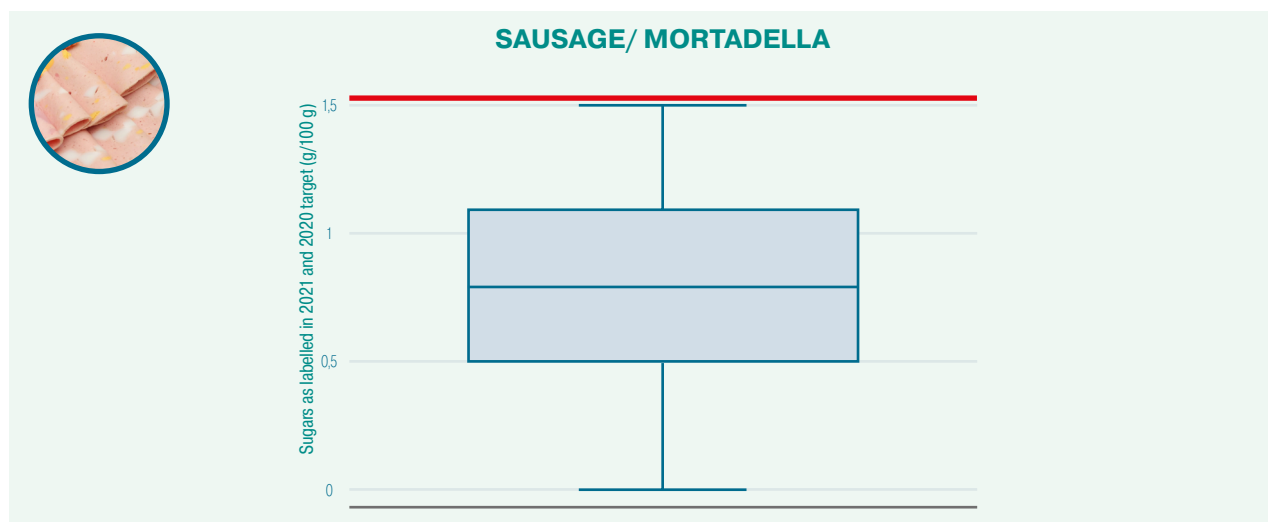


| MEDIAN TOTAL FAT CONTENT |     |                   |                   |                   |                |                    |                                  |
|--------------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                          | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Total fat (g/100 g)      | 225 | 26                | 24.7              | 18.0              | 30.8%          | Yes                | 4.4%                             |



### MEDIAN SUGAR CONTENT

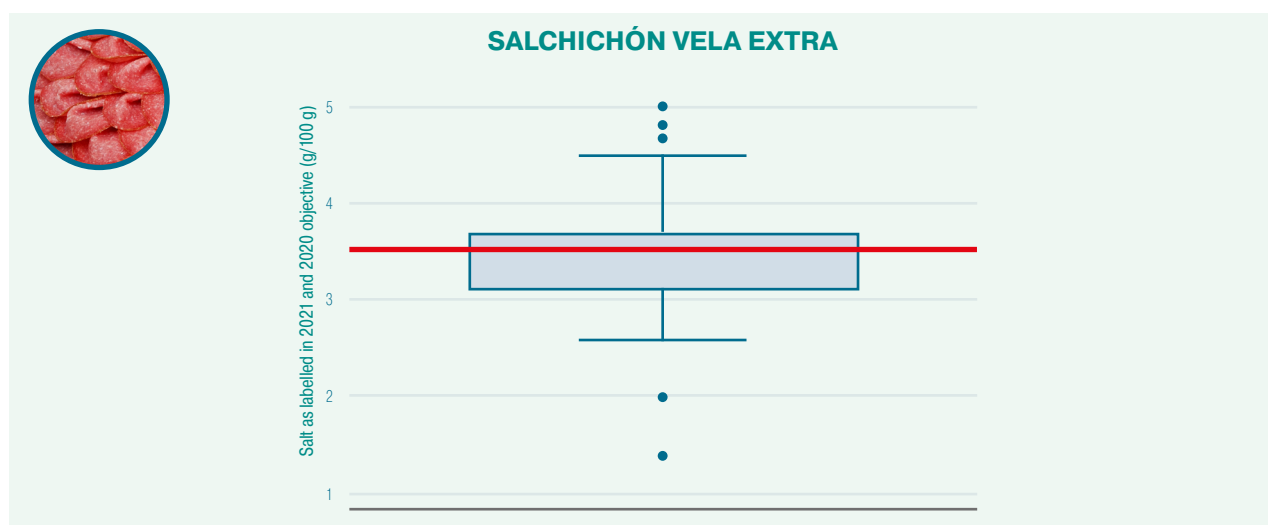
|                 | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|-----------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Sugar (g/100 g) | 225 | 1.70              | 1.53              | 0.80              | 52.9%          | Yes                | 0%                               |



### SUBCATEGORY: SALCHICHÓN VELA EXTRA

### MEDIAN SALT CONTENT

|                | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|----------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Salt (g/100 g) | 97 | 3.9               | 3.5               | 3.5               | 10.3%          | Yes                | 29.9%                            |

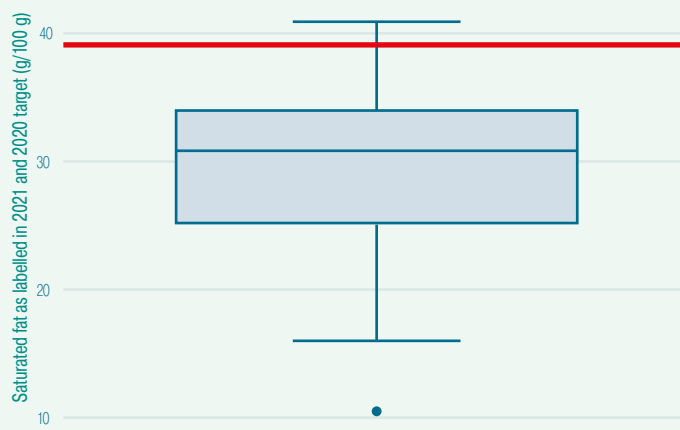


### MEDIAN TOTAL FAT CONTENT

|                     | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|---------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Total fat (g/100 g) | 97 | 41                | 38.95             | 30.8              | 24.9%          | Yes                | 3.1%                             |



#### SALCHICHÓN VELA EXTRA

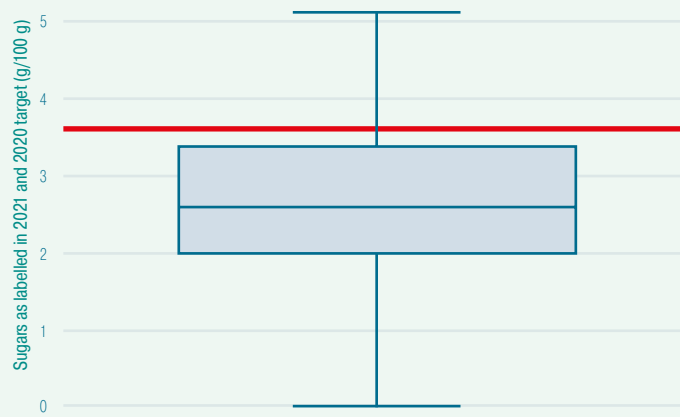


### MEDIAN SUGAR CONTENT

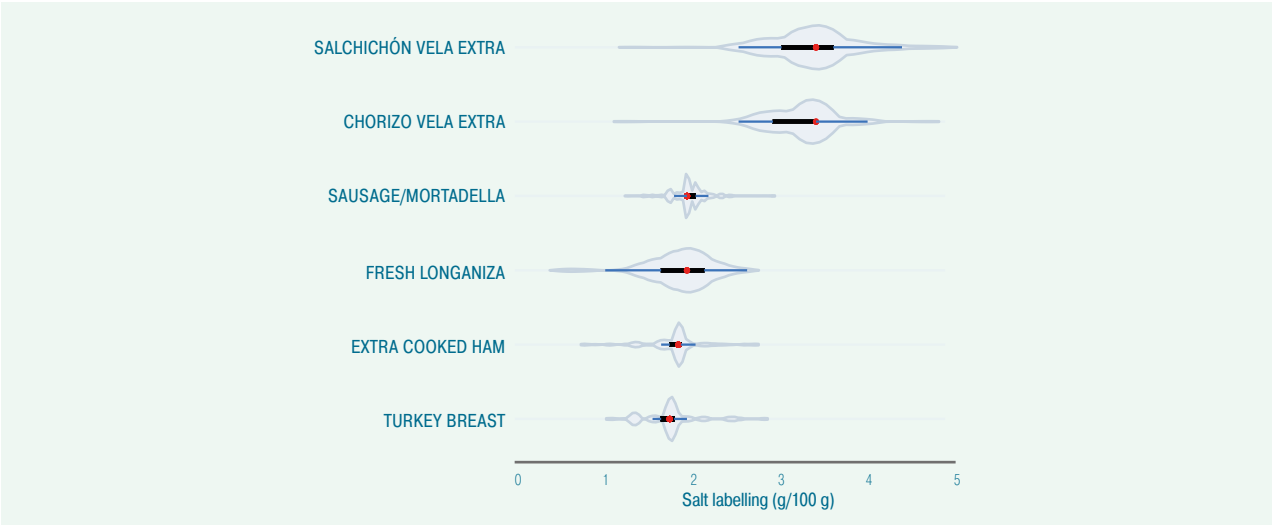
|                 | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
|-----------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
| Sugar (g/100 g) | 97 | 4                 | 3.6               | 2.6               | 35.0%          | Yes                | 7.2%                             |



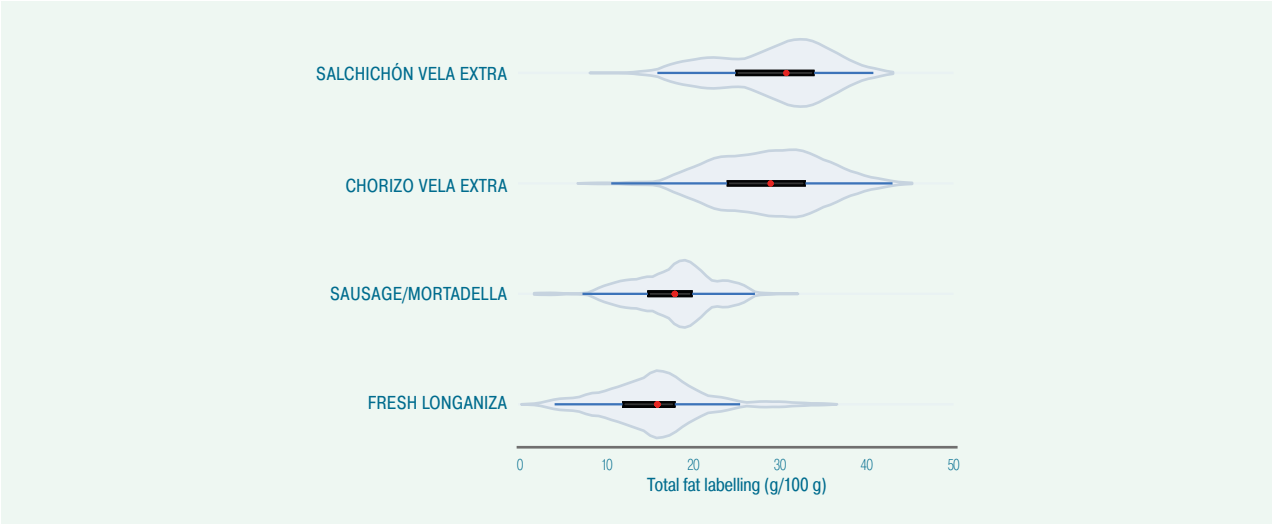
#### SALCHICHÓN VELA EXTRA



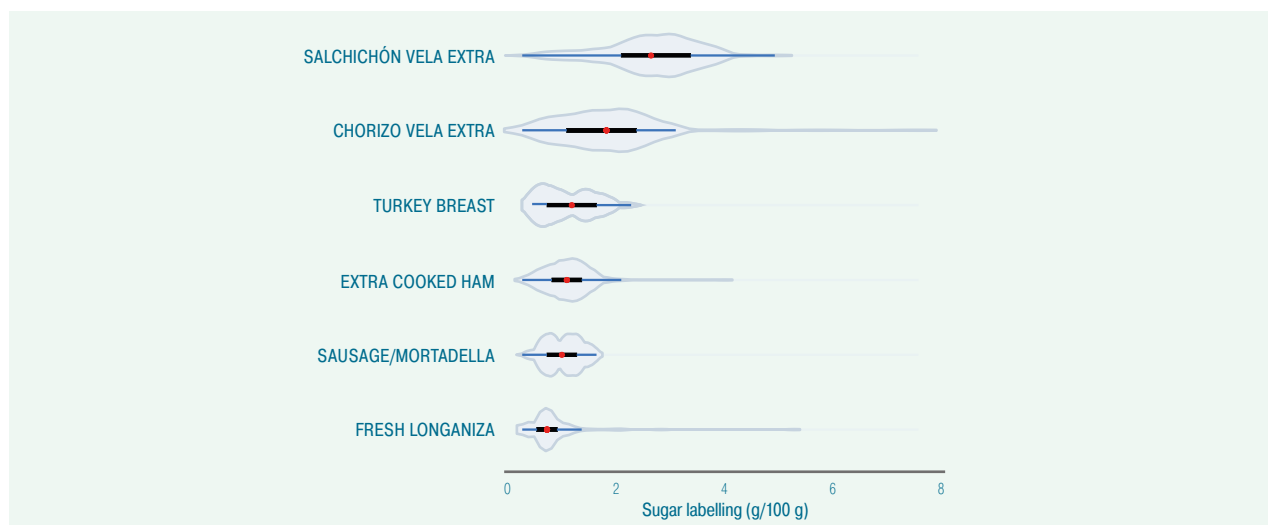
Summary of salt content according to the labelling of the meat products category



Summary of total fat content according to the labelling of the meat products category



### Summary of sugar content according to the labelling of the meat products category



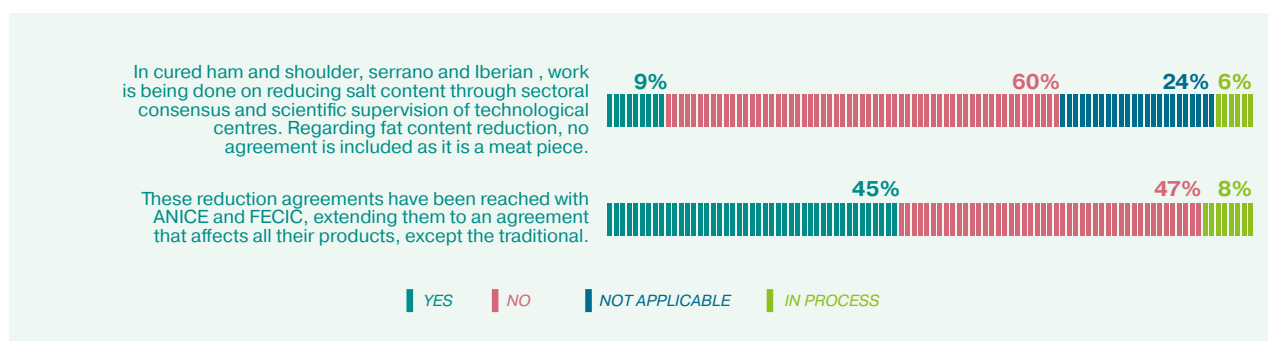
### QUALITATIVE MEASURES

The overall commitments have been assessed with the rest of the manufacturing and retail sectors.

For the group of meat products, 2 specific qualitative commitments were established with the manufacturing companies. Questionnaires have been received from 117 companies and 116 companies have been evaluated, as 1 company has not indicated the conformity of the veracity of the data.

45% of the companies have stated extending the reduction agreements to a commitment that affects all products, some company comments that they have only traditional products or that they have adjusted to reduce in the subcategories agreed in the PLAN. 9% of the companies state to be working on a proposal of reduction in cured ham and shoulder, serrano and Iberian ham and 6 % of the companies are in the process. 24% of the companies (28 companies) have indicated not to manufacture cured ham or shoulder and 70 companies have answered NO without including justification.

### Evaluation of responses to specific qualitative measures for meat products





## 5.3.2.13. Category: Dairy products

## QUANTITATIVE MEASURES

## Commitments

- **10% reduction in the median added sugar content in natural sugary yoghurt flavoured yoghurt, yoghurt with fruits, yoghurt drink, low fat fresh cheese (petit) with fruits (strawberry-banana), fermented semi skimmed milk drink and milkshakes.**
- **Reductions in the sugar content added in products: egg crème caramel (3.5%), vanilla custard (6%), natural sugary Greek yoghurt (5%), Greek yoghurt with fruit (6.6%) and rice pudding (7.4%)**

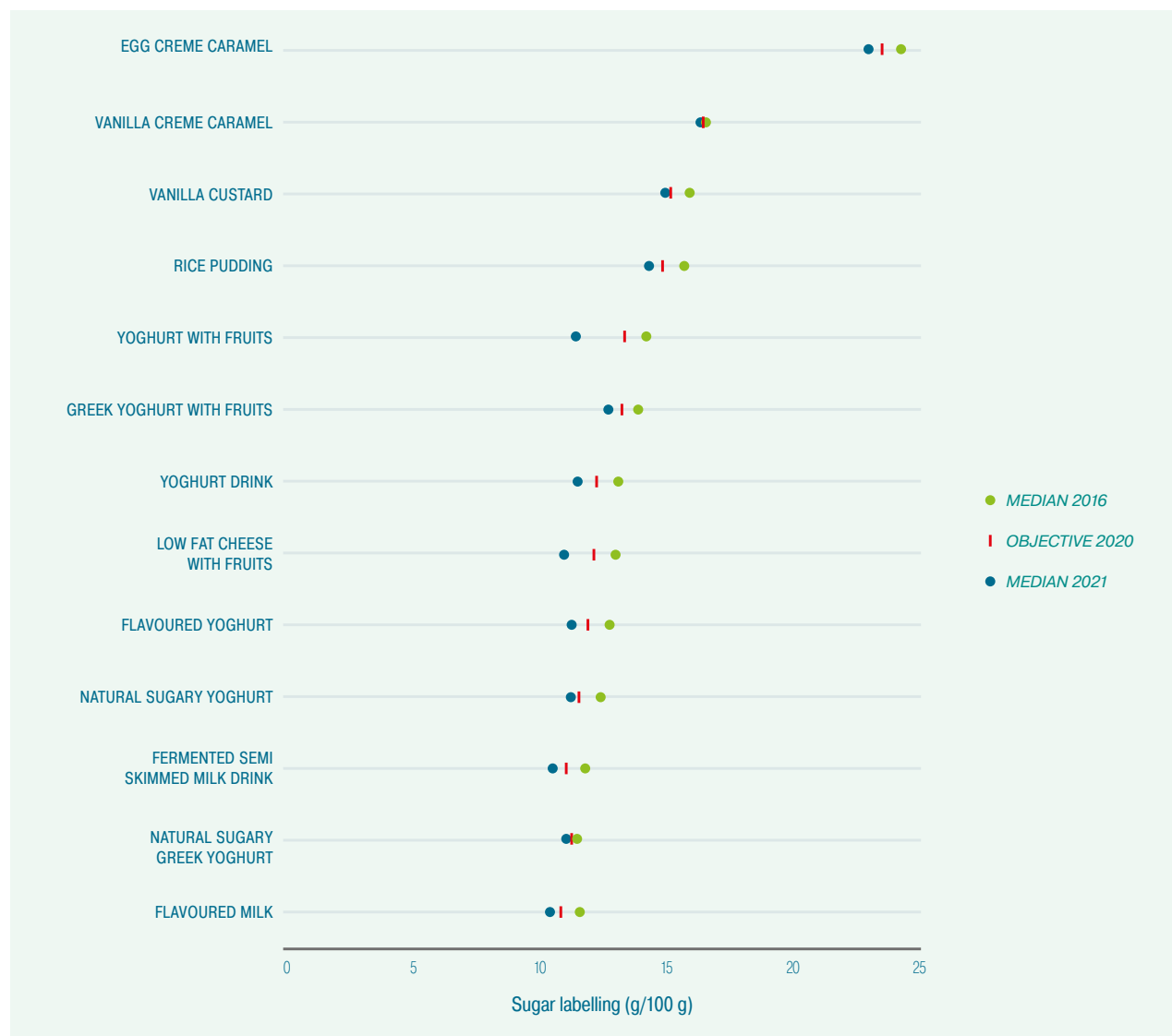
With regard to the evaluation of compliance with the PLAN added sugar content reduction agreement in dairy products category, the data of the 2021 food composition study show the following:

- Reduction of sugar content in all subcategories analysed.
- The 2020 objective has been achieved in all agreements and in all subcategories. In addition, the percentage of reduction has been higher than that agreed in all subcategories.
- The percentage of products with a higher sugar content than the 2020 objective is very variable among subcategories: in some subcategories such as rice pudding and vanilla crème caramel, 30% of the products have higher sugar content than the 2020 objective, in some subcategories such as yoghurt drink or yoghurt with fruit, less than 10% of the products have higher sugar content than the 2020 objective. Finally, in the subcategory *Low fat fresh cheese (petit) with fruits (strawberry-banana)* all products have lower sugar content than the 2020 objective.

On the other hand, all products of all subcategories comply with the tolerance ranges (**ANNEX 3**) established for the sugar content values of the labelling.



### Median sugar content according to 2016 labelling, 2020 objective and 2021 labelling

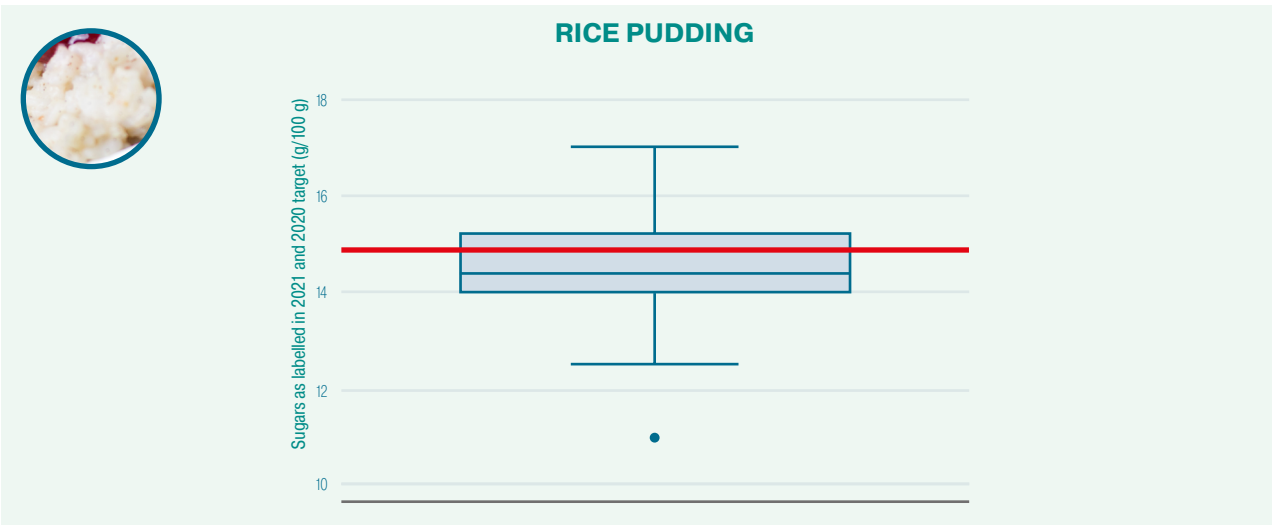


Results by subcategories

SUBCATEGORY: RICE PUDDING

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 25 | 15.8              | 14.88             | 14.4              | 8.9% (*)       | Yes                | 32.0%                            |

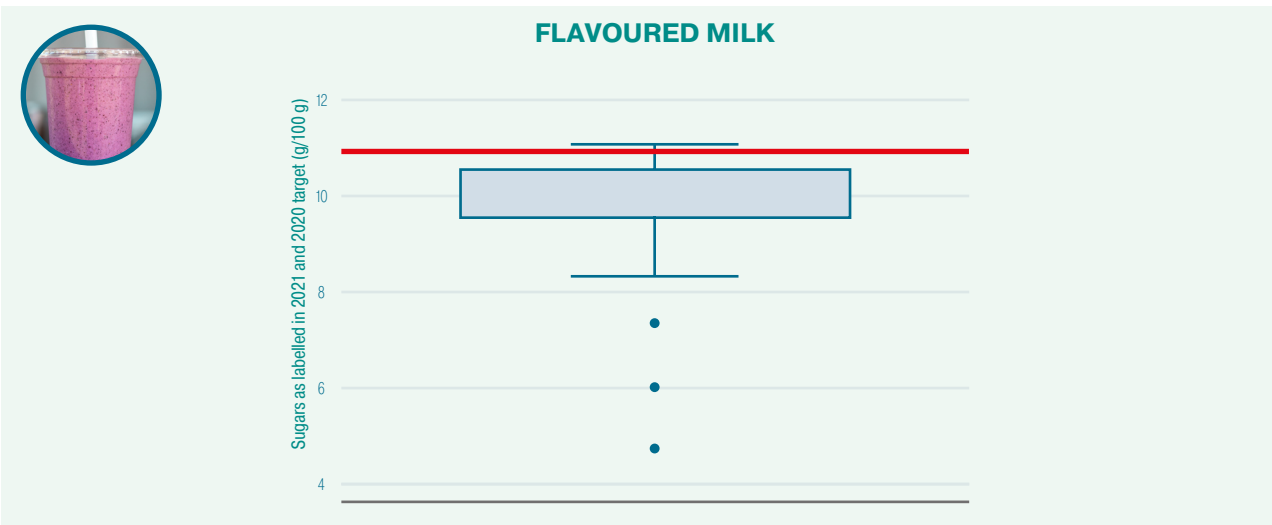
(\*) Total sugar reduction data. Estimated reduction in added sugar 11.2%.



SUBCATEGORY: FLAVOURED MILK

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 70 | 11.6              | 10.89             | 10.5              | 9.5% (*)       | 14.3%                            |

(\*) Total sugar reduction data. Estimated reduction in added sugar 15.5%.

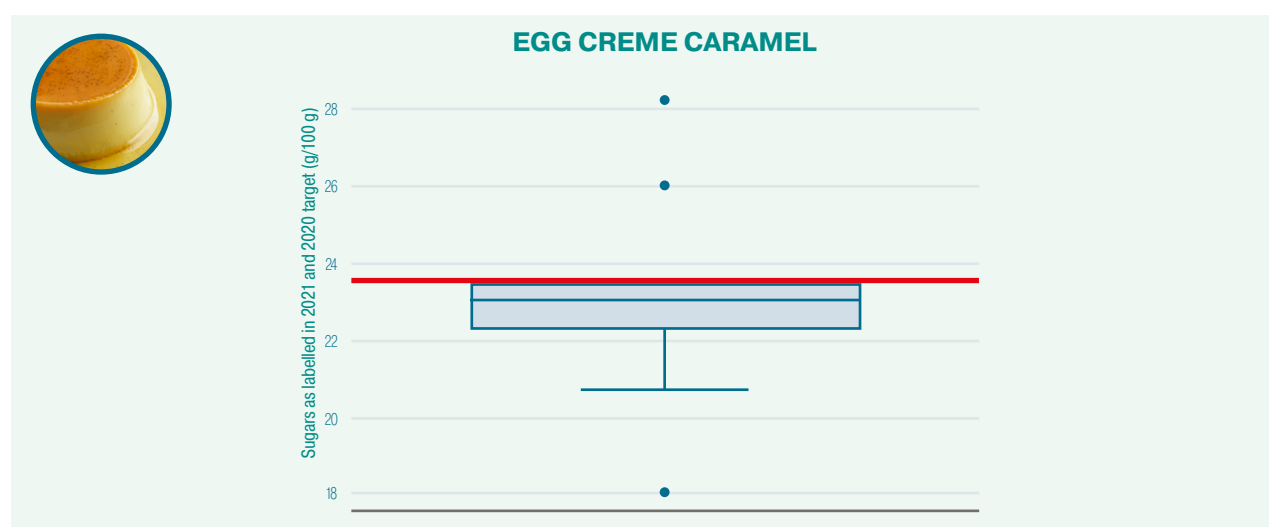




## SUBCATEGORY: EGG CREME CARAMEL

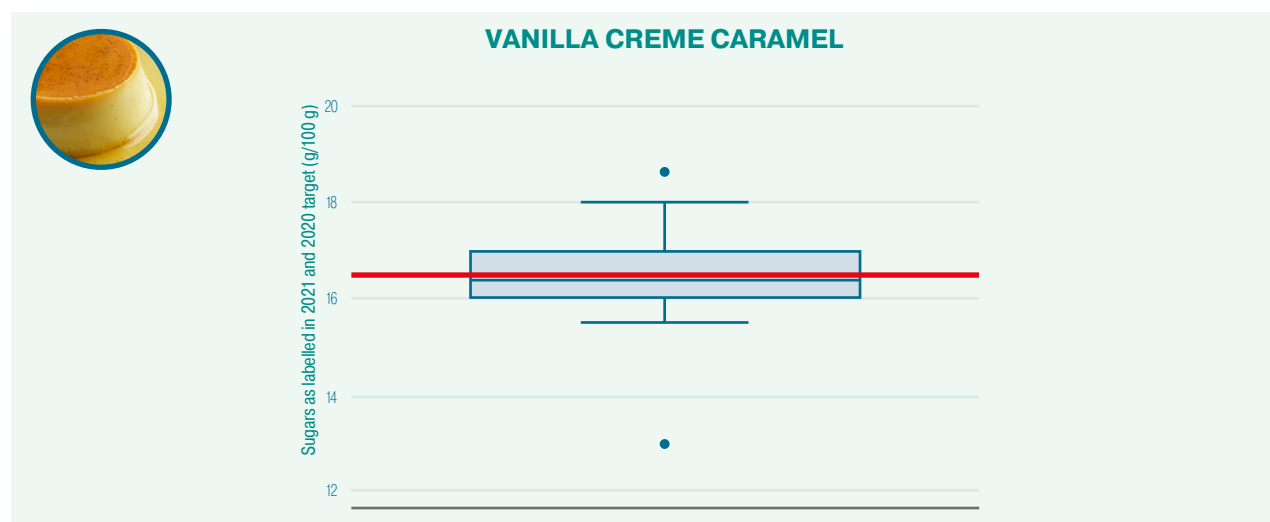
| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 21 | 24.3              | 23.57             | 23.0              | 5.3% (*)       | Yes                | 9.5%                             |

(\*) Total sugar reduction data. Estimated reduction in added sugar 6.1%.



## SUBCATEGORY: VANILLA CREME CARAMEL

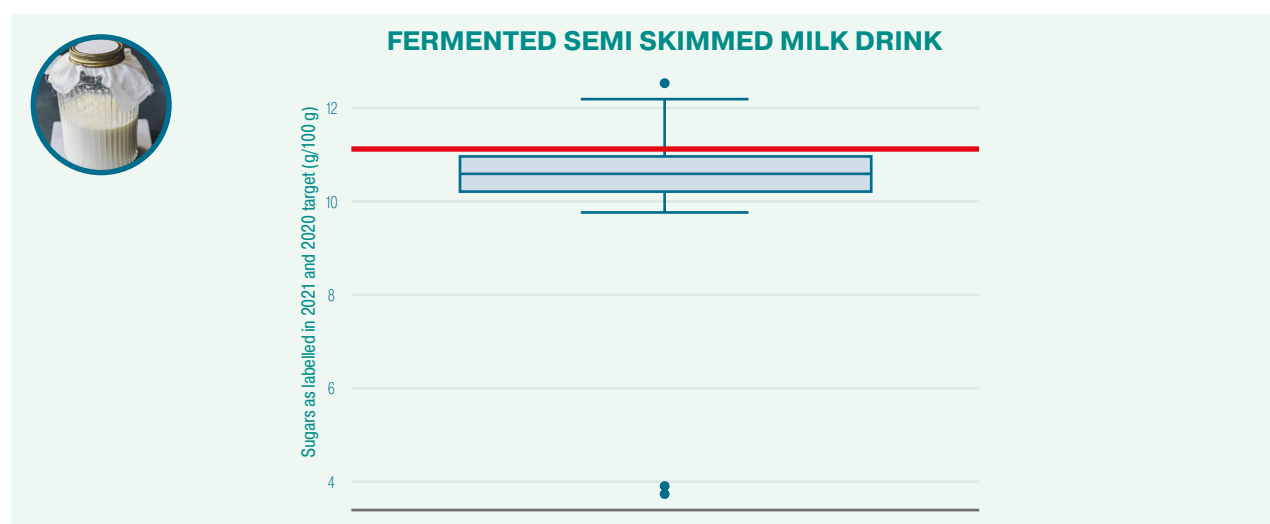
| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 17 | 16.5              | 16.5              | 16.4              | 0.6%           | Yes                | 29.4%                            |



## SUBCATEGORY: FERMENTED SEMI SKIMMED MILK DRINK

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 51 | 11.85             | 11.08             | 10.6              | 10.5% (*)      | Yes                | 11.8%                            |

(\*) Total sugar reduction data. Estimated reduction in added sugar 16.1%.

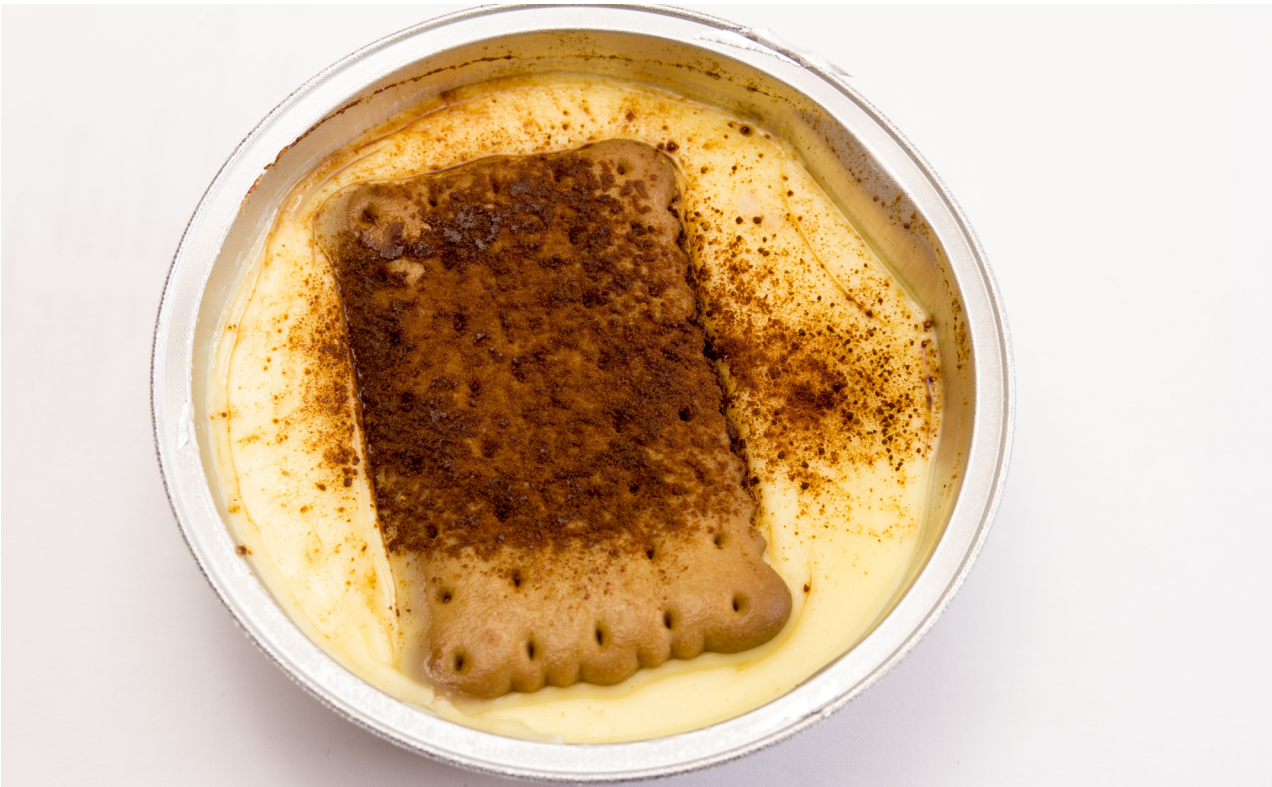
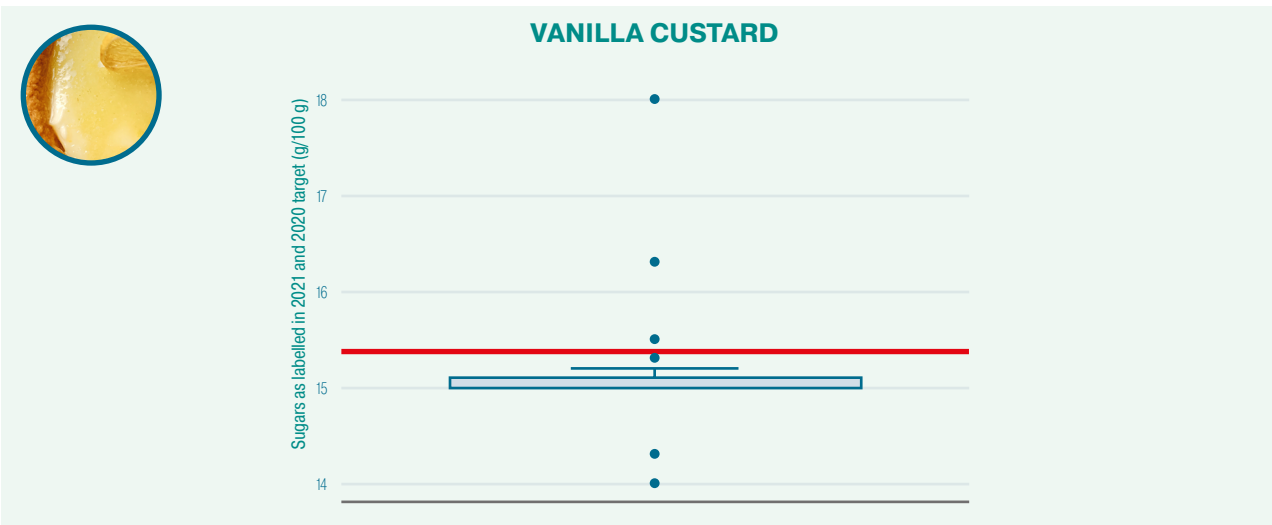




SUBCATEGORY: VANILLA CUSTARD

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 22 | 16                | 15.36             | 15.0              | 6.3% (*)       | Yes                | 13.6%                            |

(\*) Total sugar reduction data. Estimated reduction in added sugar 9.3%.



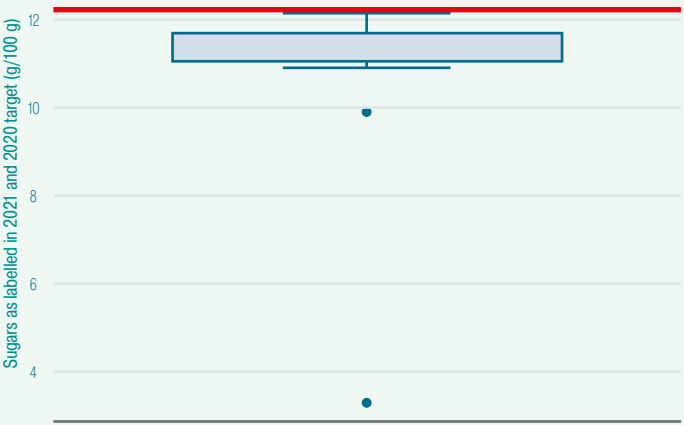
SUBCATEGORY: LOW FAT FRESH CHEESE (PETIT) WITH FRUITS (STRAWBERRY BANANA)

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 26 | 13.1              | 12.19             | 11.0              | 16.0% (*)      | Yes                | 0.0%                             |

(\*) Total sugar reduction data. Estimated reduction in added sugar 23%.



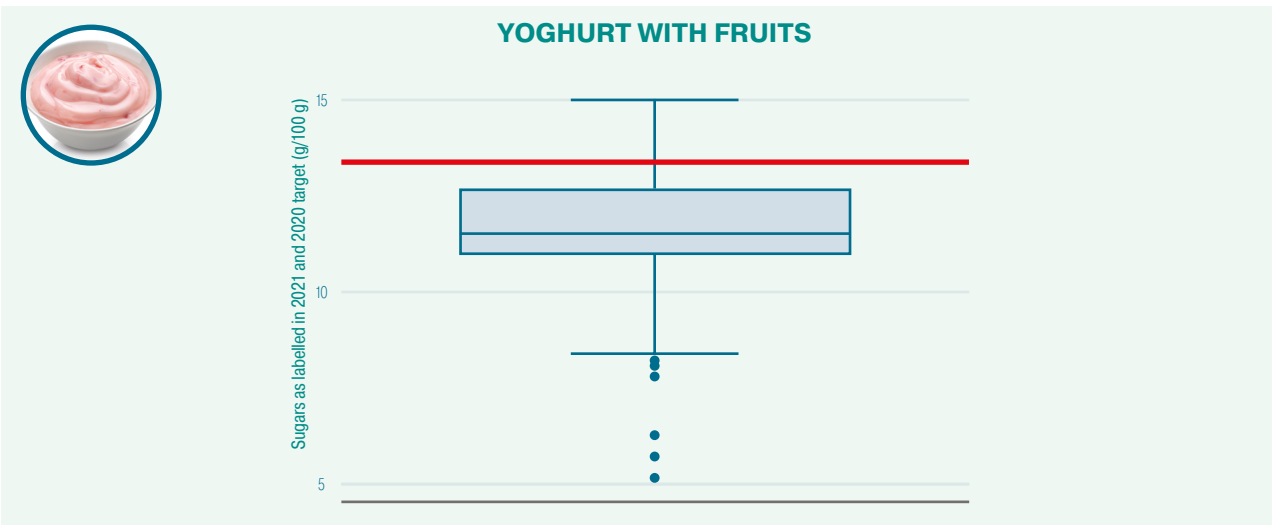
LOW FAT FRESH CHEESE (PETIT) WITH FRUITS (STRAWBERRY BANANA)



SUBCATEGORY: YOGHURT WITH FRUITS

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 92 | 14.3              | 13.4              | 11.6              | 19.2% (*)      | Yes                | 7.6%                             |

(\*) Total sugar reduction data. Estimated reduction in added sugar 28.7%.

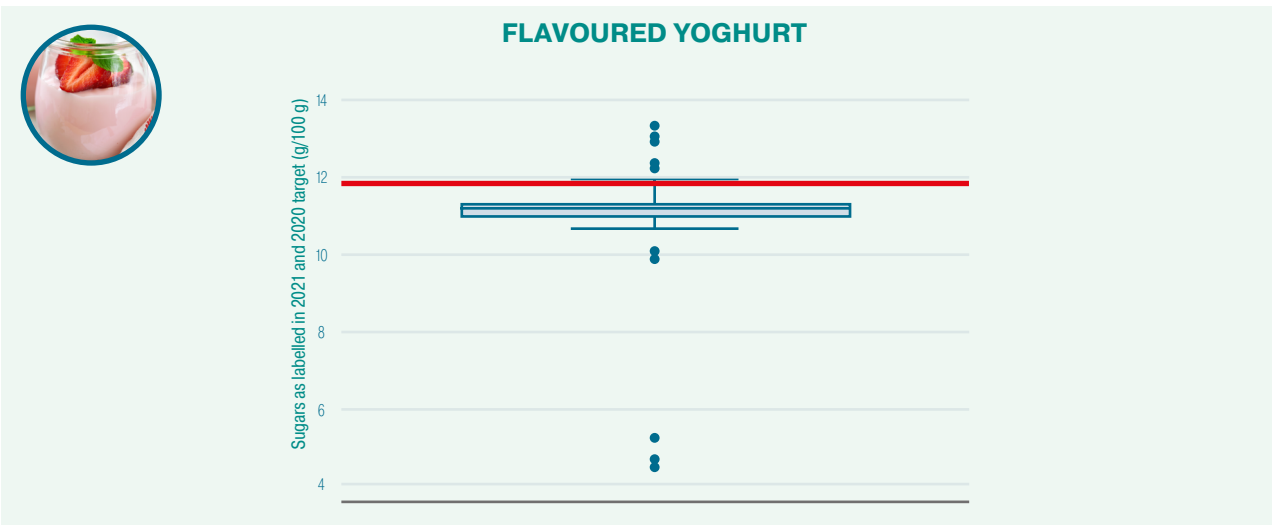




SUBCATEGORY: FLAVOURED YOGHURT

| MEDIAN SUGAR CONTENT |     |                   |                   |                   |                |                    |                                  |
|----------------------|-----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N   | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 167 | 12.8              | 11.92             | 11.3              | 11.7% (*)      | Yes                | 18.6%                            |

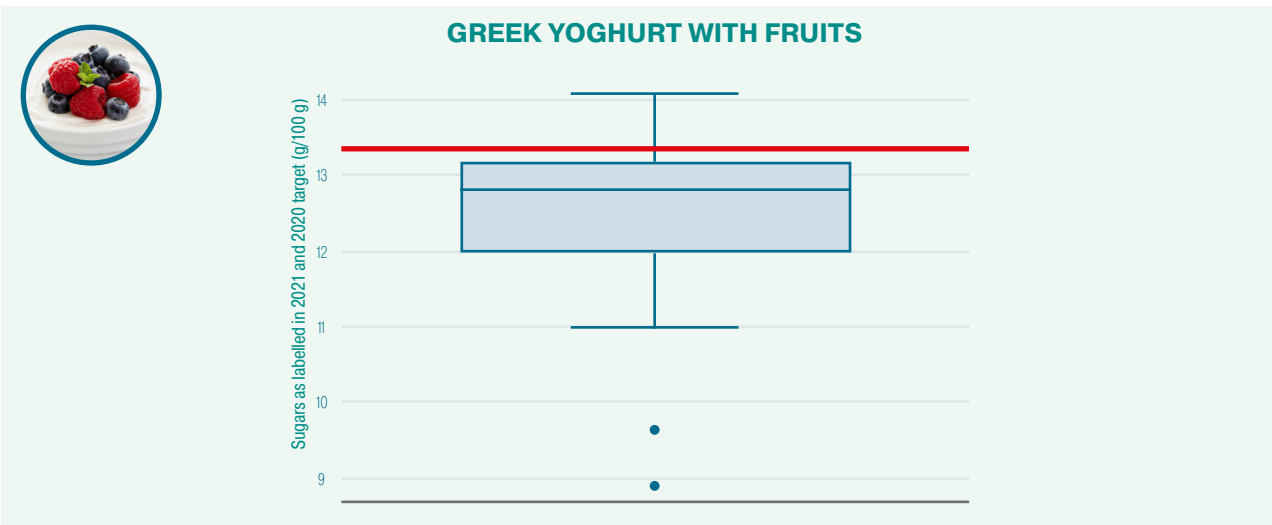
(\*) Total sugar reduction data. Estimated reduction in added sugar 17%.



SUBCATEGORY: GREEK YOGHURT WITH FRUITS

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 57 | 13.9              | 13.35             | 12.8              | 7.9% (*)       | Yes                | 12.3%                            |

(\*) Total sugar reduction data. Estimated reduction in added sugar 13.3%.

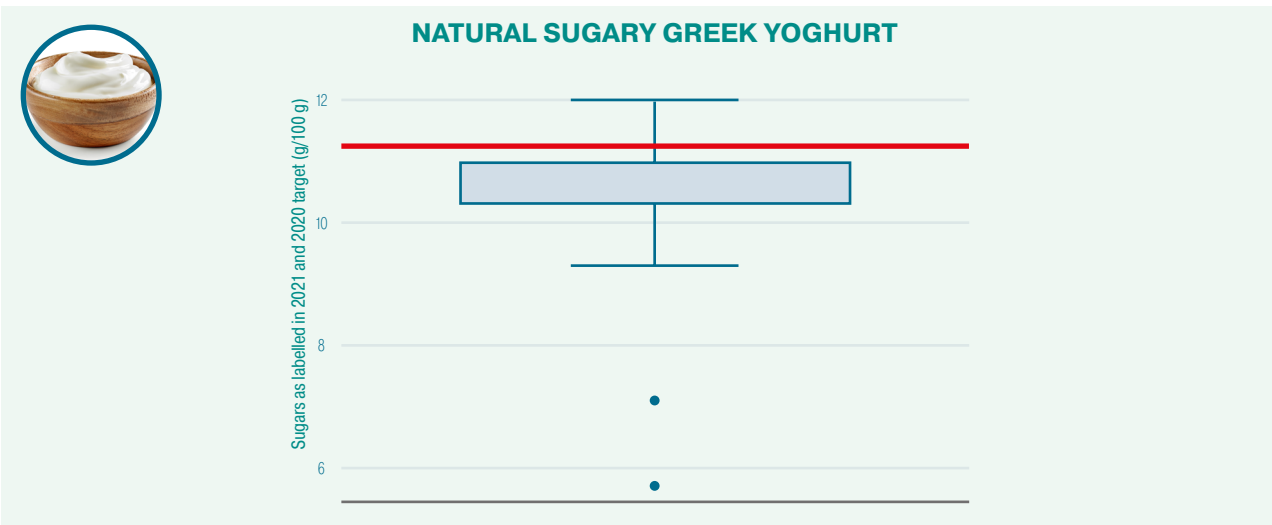




SUBCATEGORY: NATURAL SUGARY GREEK YOGHURT

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 24 | 11.6              | 11.26             | 11.0              | 5.2% (*)       | Yes                | 8.3%                             |

(\*) Total sugar reduction data. Estimated reduction in added sugar 8.9%.

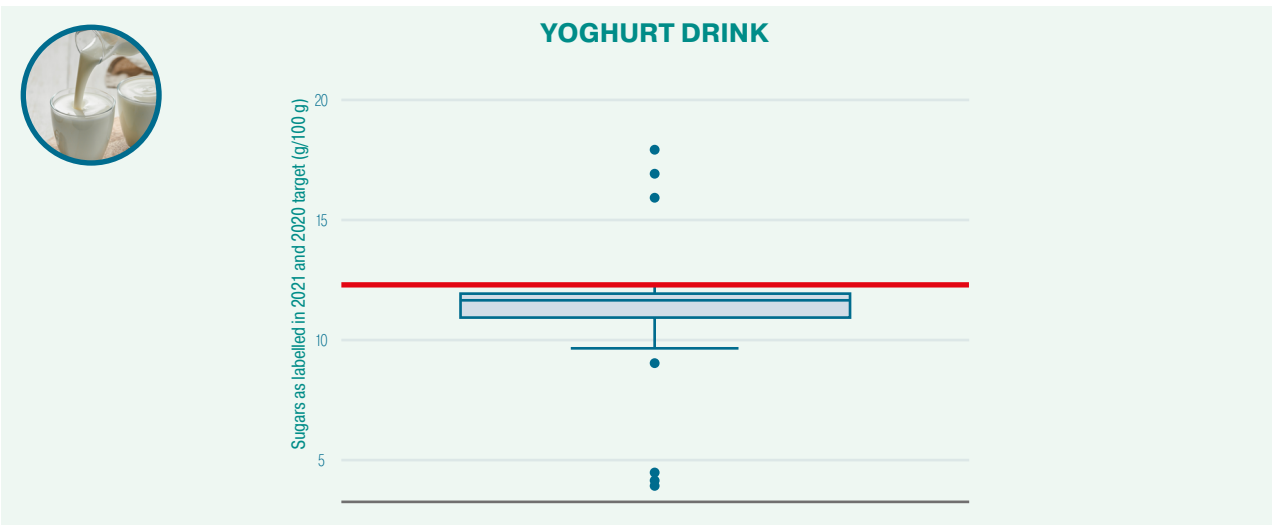




SUBCATEGORY: YOGHURT DRINK

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 91 | 13.15             | 12.27             | 11.6              | 11.8% (*)      | Yes                | 5.5%                             |

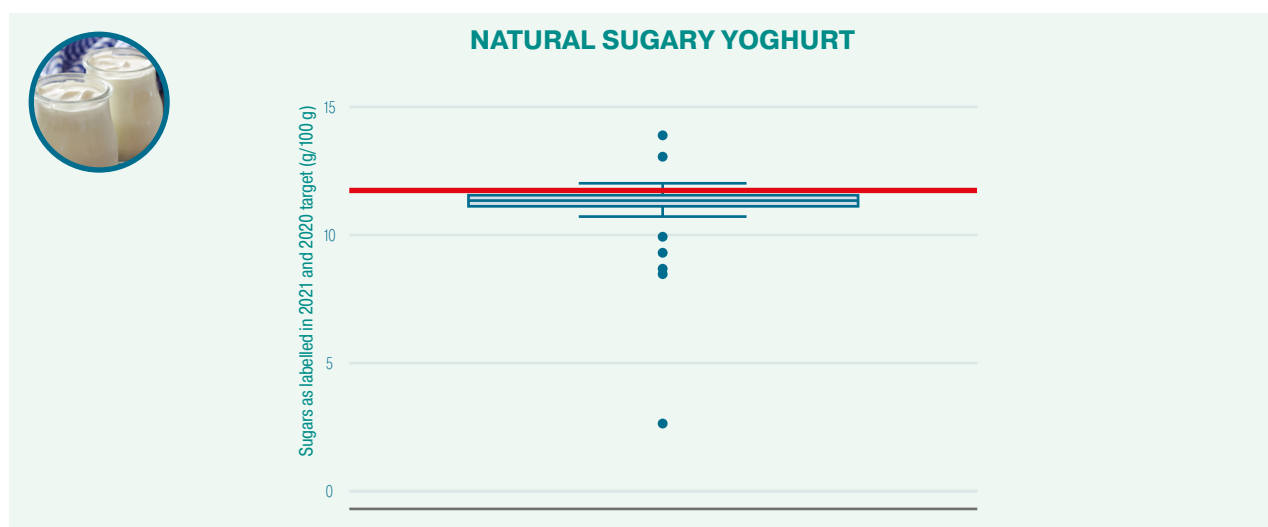
(\*) Total sugar reduction data. Estimated reduction in added sugar 17.6%.



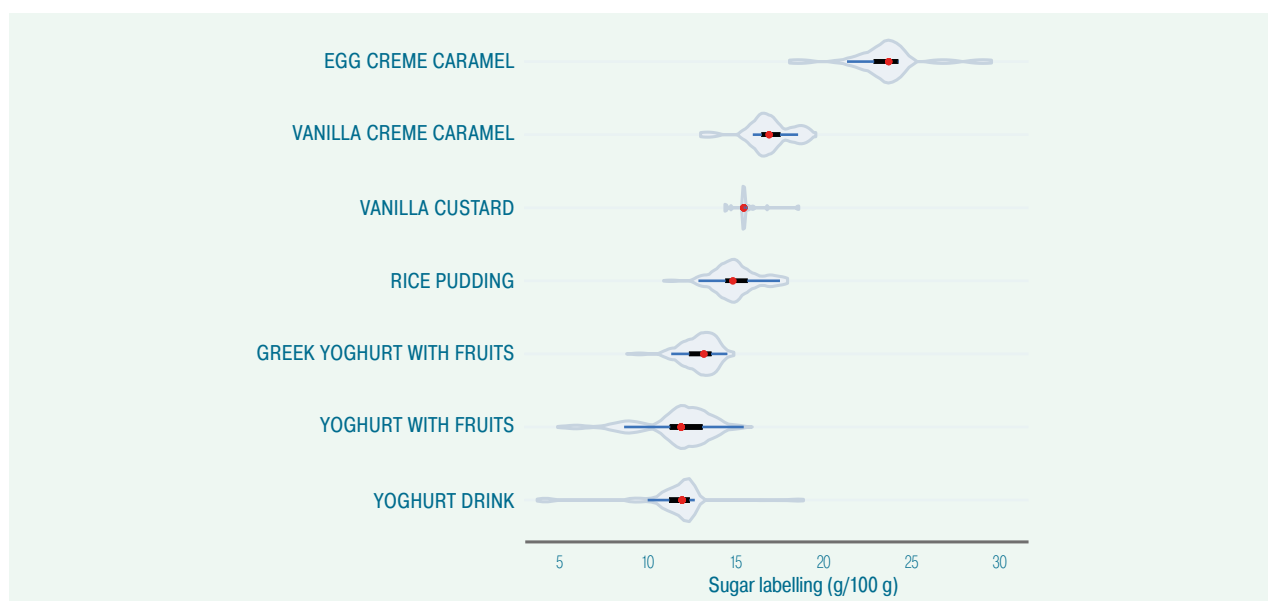
## SUBCATEGORY: NATURAL SUGARY YOGHURT

| MEDIAN SUGAR CONTENT |    |                   |                   |                   |                |                    |                                  |
|----------------------|----|-------------------|-------------------|-------------------|----------------|--------------------|----------------------------------|
|                      | N  | LABELLING<br>2016 | OBJECTIVE<br>2020 | LABELLING<br>2021 | %<br>REDUCTION | COMPLIANCE<br>PLAN | % PRODUCTS<br>ABOVE<br>OBJ. 2020 |
| Sugar (g/100 g)      | 38 | 12.5              | 11.6              | 11.3              | 9.6% (*)       | Yes                | 13.2%                            |

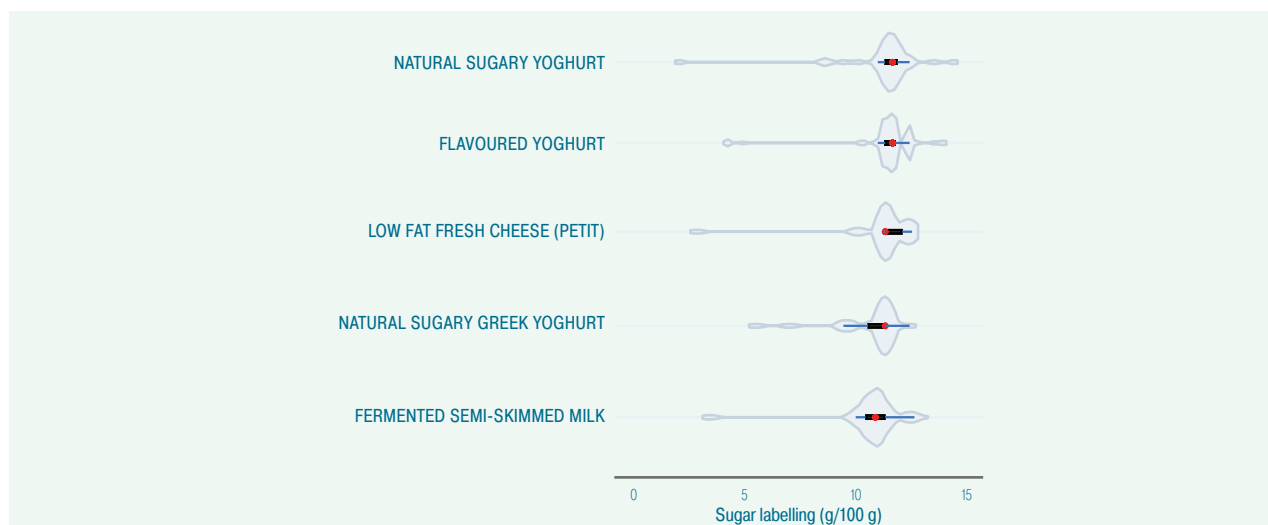
(\*) Total sugar reduction data. Estimated reduction in added sugar 14.1%.



## Summary of sugar content according to the labelling of the category dairy products



### Summary of sugar content according to the labelling of the category dairy products



### QUALITATIVE MEASURES

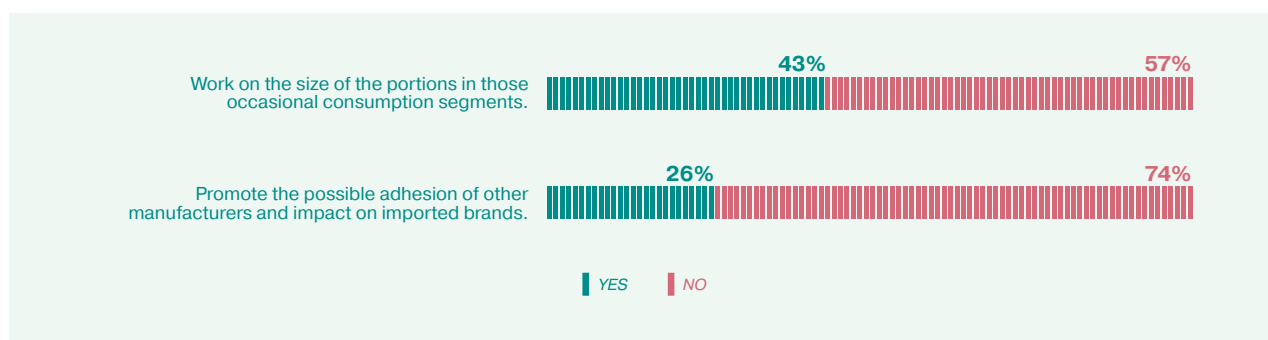
The overall commitments have been assessed with the rest of the manufacturing and retail sectors.

For the dairy product group, 2 specific qualitative commitments were made with the manufacturing companies. Questionnaires from 23 companies have been received and evaluated.

26% of the companies state that they promote the possible adhesion of other manufacturers and impact on imported brands, while 74% of the companies have answered NO, most of them say they do not work with imported brands.

43% of the companies claim to work on the size of the portions in those segments of occasional consumption while 57% of the companies state that they do not meet this objective, most comment that the formats comply with the nutritional recommendations of dairy consumption.

### Evaluation of responses to qualitative questionnaires specific to dairy products



### 5.3.3. Qualitative measures in the *retail sector*

Retail companies committed to the general measures and quantitative measures of the different subcategories of food and beverages, the compliance of which has been assessed in conjunction with the data of manufacturing companies.

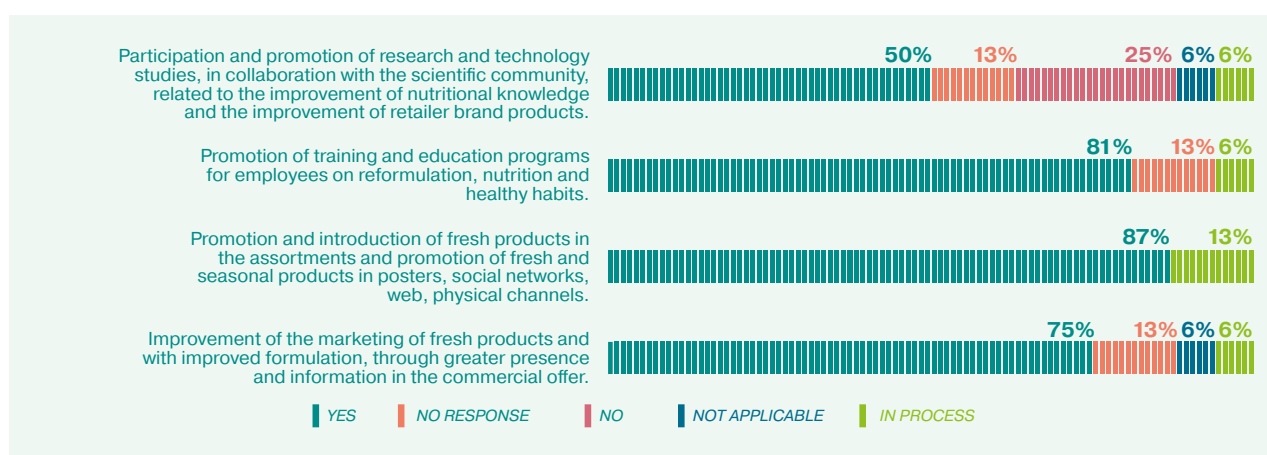
In addition, 4 specific qualitative measures were established with the retail sector companies. In total, questionnaires have been received from 18 companies and the replies of 16 questionnaires have been evaluated, as 2 of them did not have the box for veracity of the data checked.

The commitment that the largest number of companies manifests to fulfil (88% companies) is the promotion and introduction of fresh products in the assortments and promotion of fresh and seasonal products in posters, social networks, web, physical channels.

On the contrary, the one with less companies indicating compliance (50% of companies) is the participation and promotion of research and technology studies, in collaboration with the scientific community, related to the improvement of nutritional knowledge and the improvement of distributor brand products.

For 3 of the 4 measures, 13% of the companies have not replied on their compliance.

#### Evaluation of responses to qualitative measures specific to the retail sector



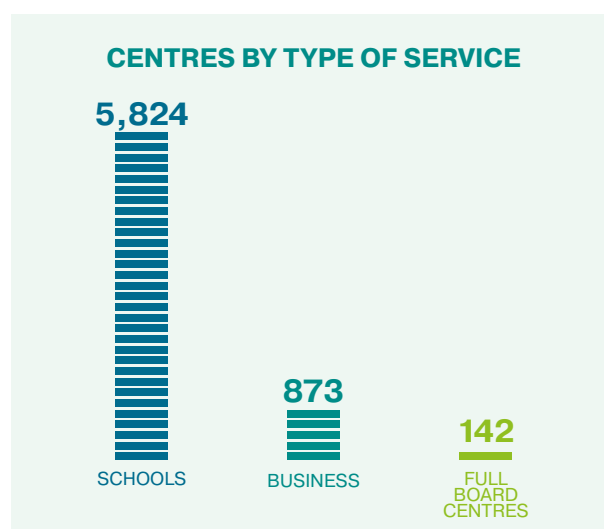
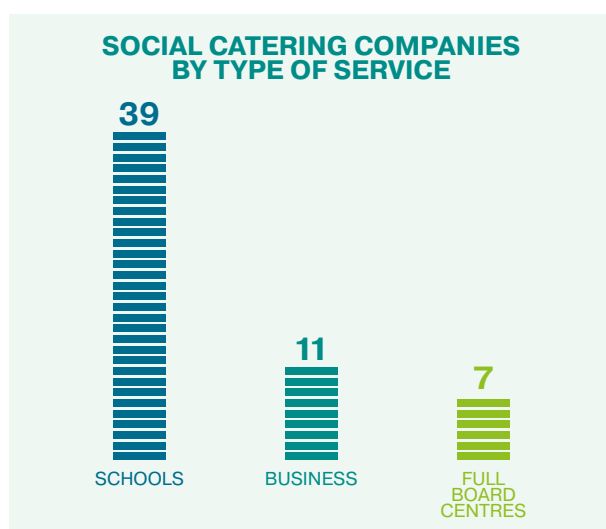
## 5.4. AGREEMENTS TO IMPROVE THE SUPPLY OF FOOD AND BEVERAGES OF THE OUT OF HOME FOOD SECTORS

This section contains comprehensive information on compliance with quantitative and qualitative agreements in the areas of social catering, modern restaurant and vending. The tables with the detailed information are set out in **ANNEX 8**.

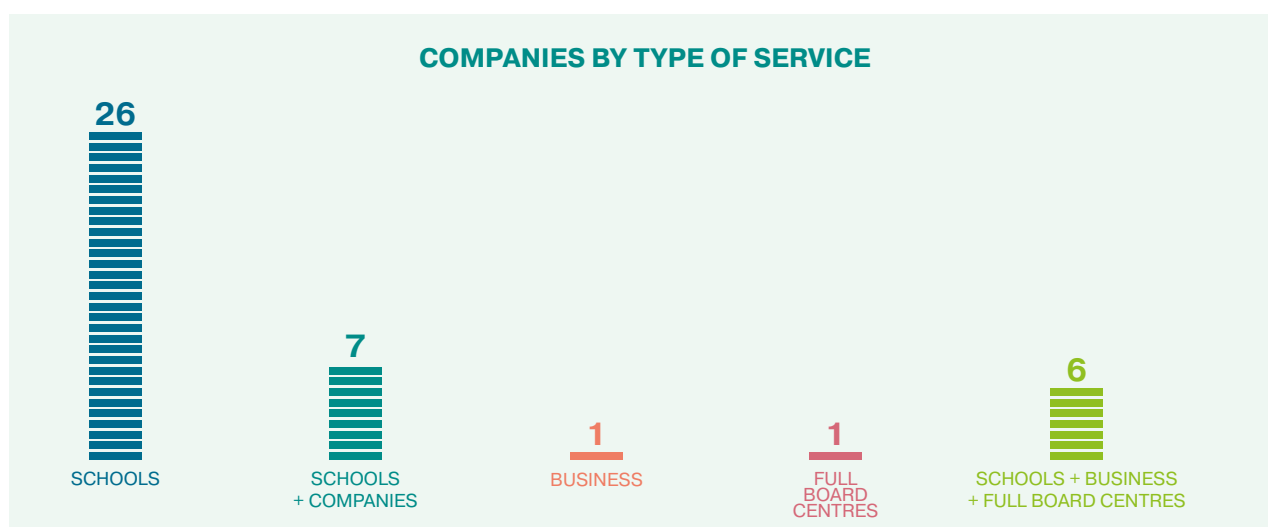
### 5.4.1. Agreements with the social catering sector

The evaluation questionnaires have been answered by 41 social catering companies that serve a total of 6,839 centres for which all the information needed to calculate all the indicators was available:

- 39 give service to 5,824 schools.
- 11 serve 873 business canteens, hospital cafeterias, State Security Forces and Bodies Centres and Public Administration Centres.
- 7 serve 142 full board centres.



- Of the 41 companies, 28 provide only one type of service (26 to schools, 1 to companies and 1 to full board centres); 7 provide more than one type of service, to schools and companies, and 6 provide all three types of services (schools, business and full board centres).



## QUANTITATIVE MEASURES

The overall compliance to the PLAN'S agreements has been:

- 1) **The following objectives have been achieved:** increase in the supply of **lean meat** as second courses, **with garnish of vegetables or legumes** (except full board services), **fish**, **grilled** dishes, cooking and baking, without adding fried or processed sauces (except in schools) and **seasonal fruit for dessert** (except in business).

There are a number of objectives for which, although **the objective has been achieved globally**, there is still a significant percentage of **centres that do not achieve this objective** and that still have room for improvement. These are the objectives relating to the increase of the offer of **brown bread** as an alternative to white bread, **fresh fruit** of season for desert, **unsweetened natural yoghurt**, dishes based on **legumes** (except in full board services), **first courses** based on **vegetables** (except in business) and reduction of **pre-cooked fried dishes** (croquettes, San Jacobo, ...).

- 2) **The following objectives have not been achieved:**

**a) But there is an improvement since 2016.**

- i) Schools: increase the offer of **grilled cooked and baked dishes** without adding fried or elaborated sauces.
- ii) Centres with Full Board: Increased supply of **unsweetened natural yoghurt**, **rusks/bread**, and **unsweetened biscuits**.





**b) There have been no improvements since 2016.**

- i) In business canteens: increase in the supply **of vegetable-based first courses**.
- ii) In Centres with Full Board: increase of second courses with **garnish of vegetables, greens or legumes, lean meats and first courses** based on **legumes**.

By type of service:

- 1) Schools:** all indicators have improved. The increase in **grilled, cooked and baked dishes**, without adding fried or elaborated sauces, although having improved compared to 2016, has not fulfilled the commitment of the PLAN.
- 2) Business canteens, hospital cafeterias, state security forces and bodies and public administration centres:** all measures have complied with the PLAN, except for **the increase in the supply of vegetable-based first courses**, which has not improved compared to 2016.
- 3) Full Board Centres** are the ones that have achieved the objectives to a lesser extent, there are three measures that despite having improved, have not met the objectives of the PLAN (increase in the supply of unsweetened **natural yoghurt, rusks/unsalted bread and unsweetened biscuits**) and three measures that in addition to not achieving the objectives also do not improve with respect to 2016 (increase in the supply of second courses with **garnish of vegetables, greens or legumes, lean meats** as a second course and **first courses** based on **legumes**).

The following table shows the summary of compliance with the agreements by type of service (School / Business / Full Board Centres), considering whether the commitment of the PLAN has been reached and, if it has not been reached, whether or not there has been improvement.



## SUMMARY OF THE COMPLIANCE OF THE AGREEMENTS WITH THE SOCIAL CATERING SECTOR-QUANTITATIVE MEASURES

| QUANTITATIVE AGREEMENTS                                                                                                  |                                                                                                                                                             |                                                                                                                                              |                                                                                                                 |
|--------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|
| TYPE OF SERVICE                                                                                                          | HAS IMPROVED                                                                                                                                                |                                                                                                                                              | HAS NOT IMPROVED                                                                                                |
|                                                                                                                          | ACHIEVES PLAN OBJECTIVES                                                                                                                                    | DOESN 'T MEET PLAN OBJECTIVES                                                                                                                | DOESN 'T MEET PLAN OBJECTIVES                                                                                   |
| SCHOOLS                                                                                                                  | Increase the supply of dishes based on lean meat instead of other type of meat as second course, in centres where meat is offered once a week (times/month) |                                                                                                                                              | Increase the supply of grilled, cooked and baked dishes, without adding fried or elaborate sauces (times/month) |
|                                                                                                                          | Increase the supply of brown bread as an alternative to white bread (days/week)                                                                             |                                                                                                                                              |                                                                                                                 |
|                                                                                                                          | Decrease the supply of precooked fried dishes (croquettes, San Jacobo, pasties...) in both main courses and side dishes (percentage per month)              |                                                                                                                                              |                                                                                                                 |
| BUSINESS CAFETERIAS OF HOSPITALS STATE SECURITY FORCES AND BODIES AND SECURITY SERVICES CENTRES OF PUBLIC ADMINISTRATION | 1 MENU WITH NO CHOICE                                                                                                                                       | Increase the supply of fish dishes as main course (times/week)                                                                               | Increase the supply of vegetable-based first courses including vegetables (times/week)                          |
|                                                                                                                          |                                                                                                                                                             | Increase the supply of lean meat dishes as a second course /total offer of meat (times/week)                                                 |                                                                                                                 |
|                                                                                                                          |                                                                                                                                                             | Increase the offer of dessert options: fresh seasonal fruit (whole or manipulated, e.g. Fruit salad)                                         |                                                                                                                 |
| VARIOUS MENUS                                                                                                            |                                                                                                                                                             | Increase the supply of unsweetened natural yoghurt vs. total dairy supply (percentage per month)                                             |                                                                                                                 |
|                                                                                                                          |                                                                                                                                                             | Increase the offer of grilled, cooked and baked dishes, without adding fried foods or elaborate sauces (times/month)                         |                                                                                                                 |
|                                                                                                                          |                                                                                                                                                             | Increase the supply of vegetable side dishes, including vegetables or legumes (times/week)                                                   |                                                                                                                 |
|                                                                                                                          |                                                                                                                                                             | Decrease the supply of precooked fried dishes (croquettes, San Jacobo, small pies (of all products served including side dishes) (per month) |                                                                                                                 |
|                                                                                                                          |                                                                                                                                                             | Increase the supply of legume-based first courses (times/week)                                                                               |                                                                                                                 |

Highly compliant indicators; Indicators with a significant percentage of centres that do not meet the objective; Indicators that do not meet.

CONTINUED ON NEXT PAGE >

## SUMMARY OF COMPLIANCE OF THE AGREEMENTS WITH THE SOCIAL CATERING SECTOR- QUANTITATIVE MEASURES (CONTINUED)

| QUANTITATIVE AGREEMENTS |                              |                                                                                                                             |                                                                                                                   |
|-------------------------|------------------------------|-----------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| TYPE OF SERVICE         | HAS IMPROVED                 |                                                                                                                             | HAS NOT IMPROVED                                                                                                  |
|                         | ACHIEVES PLAN OBJECTIVES     | DOESN'T MEET PLAN OBJECTIVES                                                                                                | DOESN'T MEET PLAN OBJECTIVES                                                                                      |
| FULL BOARD              | ALL CENTRES                  | Increase the offer of <b>grilled, cooked and baked dishes, without adding fried foods or elaborate sauces</b> (times/month) | Increase the supply of <b>unsweetened natural yoghurt</b> compared to the total supply of dairy products          |
|                         |                              |                                                                                                                             | Increase the offer of <b>rusks/bread</b> compared to the total offer of rusks                                     |
|                         |                              | Decrease the offer of <b>precooked fried dishes</b> (croquettes, San Jacobo, small pies...) per month                       | Increase the supply of <b>biscuits without sugar</b> versus total biscuit supply                                  |
|                         | 1 MENU OPTION                | Increase the offer of dessert options: <b>fresh seasonal fruit</b> (whole or handled, e.g. fruit salad)                     | Increase the supply of <b>second courses with garnish of vegetables, including greens or legumes</b> (times/week) |
| FULL BOARD              |                              | Increase the <b>supply of fish dishes as second course</b> (times/week)                                                     | Increase the supply of <b>lean meats as a second course</b> (times/week)                                          |
|                         | VARIOUS MENUS TO CHOOSE FROM | Increase the <b>supply of basic first courses of vegetables</b> (times/week)                                                | Increase the supply of <b>legume-based first courses</b> (times/week)                                             |

Highly compliant indicators; Indicators with a significant percentage of centres that do not meet the objective; Indicators that do not meet.

## QUALITATIVE MEASURES

The overall compliance with the PLAN'S agreements has been as a whole:

- 1) The **PLAN has only reached its commitment** in the measure of **promotion of agreed on healthy messages**, during the school year, in menus or other media that allow companies to spread these messages, **in schools**.
- 2) **The objective has not been achieved, although it has improved compared to 2016:** increase in the offer of **brown bread** as an alternative to white bread in **companies**, the promotion **of healthy messages or advice on food and physical activity** that raise consumer awareness through the media used by companies and **training in nutrition and healthy habits for kitchen staff**.
- 3) **The objective has not been reached or the** increase in the supply of **brown bread** in **Full Board Centres** has not improved compared to 2016.

By type of service:

- 1) The best results are seen in the service to **Schools**, having fulfilled the PLAN in its qualitative commitment.
- 2) In the **Service to cafeterias of business**, hospitals, State security forces and bodies and Public Administration Centres, none of the qualitative measures have complied with the PLAN, although all have improved compared to 2016.
- 3) The **Full Board** services have not met any qualitative measure.

The following table shows the summary of compliance with the agreements by type of service, considering whether the commitment of the PLAN has been fulfilled and whether or not there has been improvement if it has not been fulfilled.



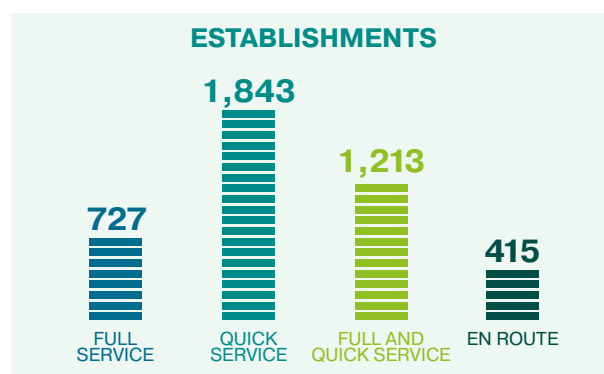
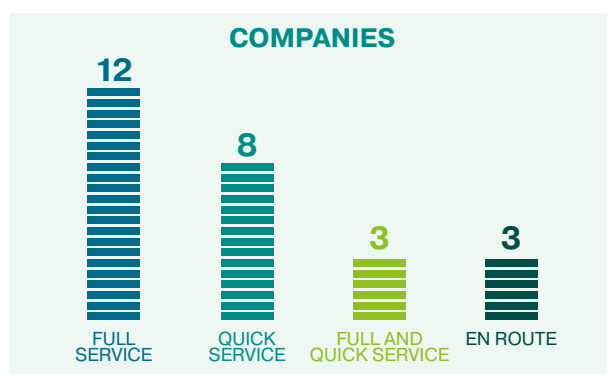
## SUMMARY OF COMPLIANCE OF THE AGREEMENTS WITH THE SOCIAL CATERING SECTOR - QUALITATIVE MEASURES

| QUALITATIVE AGREEMENTS                                          |                                                                                                                                          |                                                                                                                                                                                  |                                    |
|-----------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------|
| TYPE OF SERVICE                                                 | HAS IMPROVED                                                                                                                             |                                                                                                                                                                                  | HAS NOT IMPROVED                   |
|                                                                 | ACHIEVES PLAN OBJECTIVES                                                                                                                 | DOESN'T MEET PLAN OBJECTIVES                                                                                                                                                     | DOESN'T MEET PLAN OBJECTIVES       |
| SCHOOLS                                                         | Promotion of consensual healthy messages, during school year, in menus or other media that allow companies to disseminate these messages |                                                                                                                                                                                  |                                    |
| BUSINESS<br>CAFETERIAS OF<br>HOSPITALS                          |                                                                                                                                          | Increase the supply of brown bread as an alternative to white bread (in the event that there are several menus to choose from)                                                   |                                    |
| STATE SECURITY<br>FORCES AND BODIES<br>AND SECURITY<br>SERVICES |                                                                                                                                          | Collaborate in the promotion of messages or healthy eating tips and physical activity that raise awareness to the consumer, through the media of diffusion used by the companies |                                    |
| CENTRES OF<br>PUBLIC<br>ADMINISTRATION                          |                                                                                                                                          | Provide training in nutrition and healthy habits to kitchen staff of the companies                                                                                               |                                    |
| FULL<br>BOARD                                                   |                                                                                                                                          | Collaborate in the promotion of messages or healthy eating and physical activity tips that raise consumer awareness, through the media used by the companies                     | Increase the supply of brown bread |
|                                                                 |                                                                                                                                          | Offer training in nutrition and healthy habits to the kitchen staff of the companies                                                                                             |                                    |

Highly compliant indicators; Indicators with a significant percentage of centres that do not meet the objective; Indicators that do not meet.

### 5.4.2. Agreements with the modern restaurant sector

The evaluation questionnaires have been answered by 24 modern restaurant companies that serve 4,198 establishments in the national territory: 12 companies provide full service (727 establishments), 8 companies provide quick service (1,843 establishments), 3 companies provide both types of service, full and quick, (1,213 establishments) and 3 companies provide service en route (415 establishments).



20 companies provide a single type of service, mainly full service, 3 companies combine establishments with full and quick service, and one company provides all three types of service.

## QUANTITATIVE MEASURES

The overall implementation of the PLAN'S agreements has been:

- 1) The agreements that have **reached the objective**, are those related to the reduction of **salt** content in single-dose sachets and to the increase of the use of **low-fat and skimmed milk** in **breakfasts and coffees**.
- 2) The agreements that **have not reached the objective**, although **they have improved** compared to 2016, are those relating to the reduction of **sugar** content in single-dose sachets.

The following table shows the summary of compliance with the agreements, considering whether the commitment of the PLAN has been fulfilled, and whether there has been an improvement since 2016 if it has not been fulfilled.

| SUMMARY OF THE COMPLIANCE WITH AGREEMENTS IN MODERN RESTAURANT<br>QUANTITATIVE MEASURES |                                                                            |                                                   |                              |
|-----------------------------------------------------------------------------------------|----------------------------------------------------------------------------|---------------------------------------------------|------------------------------|
| QUANTITATIVE AGREEMENTS                                                                 |                                                                            |                                                   |                              |
| TYPE OF SERVICE                                                                         | HAS IMPROVED                                                               |                                                   | HAS NOT IMPROVED             |
|                                                                                         | ACHIEVES PLAN OBJECTIVES                                                   | DOESN'T MEET PLAN OBJECTIVES                      | DOESN'T MEET PLAN OBJECTIVES |
| ALL ESTABLISHMENTS (WITH TABLE, WITHOUT TABLE POR FULL SERVICE AND QUICK SERVICE)       | Reduction of salt content in single-dose sachets                           | Reduction of sugar content in single-dose sachets |                              |
| ESTABLISHMENTS WITH FULL SERVICE (CASUAL DINNING, FINE DINNING)                         | Increase the use of low fat milk or skimmed milk at breakfasts and coffees |                                                   |                              |

Highly compliant indicators; Indicators with a significant percentage of centres that do not meet the objective; Indicators that do not meet.

## QUALITATIVE MEASURES

Overall, all measures have improved with respect to the compliance declared by companies in 2016.

- 1) The agreements that **have achieved the objectives of the PLAN** are those relating to the **absence of salt cellars** and sauce dishes at **tables**, the **decrease** in the **size of the portions** or **increase in the number of dishes to be shared**, **increase in baked**,



**steamed or grilled** dishes, the use of **sunflower oil, high oleic and/or olive sunflower** in **frying** processes (except in quick services), availability of **alternatives to white bread** and increase in the offer of **whole grains** (except in full services) and **availability of low-fat and skimmed milk** (except in quick services).

- 2) The agreements that **have improved** but **not achieved the objective** are the **purchase of reformulated products** in the three types of services, the availability of **alternatives to white bread in full services** and **low-fat and skimmed milk in quick services**.

By type of service, all have managed to improve all the measures, with those that do not provide full service having the highest number of measures that have not met the PLAN objectives.

The following table shows the summary of compliance with the agreements by type of service, considering whether the agreement of the PLAN has been fulfilled and whether or not there has been improvement if it has not been fulfilled.

### SUMMARY OF THE COMPLIANCE WITH AGREEMENTS IN MODERN RESTAURANT QUALITATIVE MEASURES

| QUALITATIVE AGREEMENTS |                                                                                                                    |                                                                                   |                               |
|------------------------|--------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------|
| TYPE OF SERVICE        | HAS IMPROVED                                                                                                       |                                                                                   | HAS NOT IMPROVED              |
|                        | ACHIEVES PLAN OBJECTIVES                                                                                           | DOESN 'T MEET PLAN OBJECTIVES                                                     | DOESN 'T MEET PLAN OBJECTIVES |
| WITH FULL SERVICE      | Absence of salt shakers and saucer dishes at tables. Will be available to the customer upon request                | Procurement of reformulated products                                              |                               |
|                        | Use of Sunflower Oil, High Oleic Sunflower and/or Olive in Frying Processes                                        |                                                                                   |                               |
|                        | Decrease in portion size or increase in the offer of dishes to share                                               | Have alternatives to white bread and/or increase the supply of whole grains       |                               |
|                        | Increase the supply of elaborate dishes with culinary techniques such as baking, steam and grill instead of frying |                                                                                   |                               |
| QUICK SERVICE          | Decrease in size of the portions or increase in the offer of: dishes to share, products of different sizes         | Use of Sunflower and High Oleic Sunflower Oil in Frying Processes                 |                               |
|                        |                                                                                                                    | Procurement of reformulated products                                              |                               |
|                        | Have alternatives to white bread and/or increase the supply of whole grains                                        | Have low-fat and skimmed milk in breakfasts and coffees served throughout the day |                               |
|                        |                                                                                                                    |                                                                                   |                               |
| EN ROUTE SERVICE       | Absence of salt shakers and saucer dishes at tables. Will be available to the customer upon request                | Procurement of reformulated products                                              |                               |
|                        | Use of Sunflower Oil, High Oleic Sunflower and/or Olive in Frying Processes                                        |                                                                                   |                               |
|                        | Have low-fat and skimmed milk in breakfasts and coffees served throughout the day                                  |                                                                                   |                               |

Highly compliant indicators; Indicators with a significant percentage of centres that do not meet the objective; Indicators that do not meet.

Regarding voluntary agreements, common to all types of service, they were not subject to a objective or have a reference data in 2016, so the percentage of companies that meet the objective in the 2020 evaluation is presented, distinguishing whether that percentage is above 75%, between 50% and 75% or below 50%.

- The agreements with greater compliance (>75%) are those related to **offering virgin olive oil for salads, increasing the use of healthy fats** compared to saturated ones and increasing the supply of **vegetables side-dishes**.
- The agreements with a compliance between 50% and 75% are those related to the **availability of running water** and to the increase in the offer of **fruits and fruit juices as dessert**.
- The agreements with less than 50% compliance are those related to the incorporation of **fruits in salads, the use of spices, the supply of fruits throughout the day, the reformulation of products, the reduction of holes in salt cellars and the increase in vegetable side-dishes**.

### SUMMARY OF THE EVALUATION OF VOLUNTARY COMMON AGREEMENTS FOR ALL SERVICES - *QUALITATIVE MEASURES*

VOLUNTARY AGREEMENTS. 2020 EVALUATION N=32 (2 no information)

| >75%                                                                                                                                                                                    | 50-75%                                                                  | <50%                                                                                                                                                                                                          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Offer consumers virgin olive oil as salad dressing(93%)                                                                                                                                 | Increase the availability of running water available upon request (66%) | Incorporate the presence of fruits in salads (46%)                                                                                                                                                            |
| Increase the use of fats or oils of healthier nutritional profile such as olive oil and sunflower oil to replace certain saturated fats (in other preparations other than frying) (79%) | Increase the supply of fruit and fruit juices as a dessert option (53%) | Increase the use of spices to reduce added salt (45%)                                                                                                                                                         |
| Increase the supply of side dishes of vegetables as an alternative to potato chips (78%)                                                                                                |                                                                         | Offer fruits throughout the day (in other meals) and not limit their offer to the dessert alternative (40%)                                                                                                   |
|                                                                                                                                                                                         |                                                                         | Our partners will promote among their suppliers the reformulation of products according to the criteria signed in each of the product categories in this agreement by the different sectors of the FIAB (19%) |
|                                                                                                                                                                                         |                                                                         | Reduction of holes of salt shakers' tops (18%)                                                                                                                                                                |
|                                                                                                                                                                                         |                                                                         | Increase the supply of side dishes with legumes (18%)                                                                                                                                                         |



### 5.4.3. Agreements with the vending sector

#### QUANTITATIVE MEASURES

Questionnaires have been received and analysed from 53 companies. All of them have indicated that they have hot and cold beverage machines and 52 companies also have snack machines.

With regard to the volume of vending machines available in the national territory, the sectoral association has expressed the difficulty of quantifying the exact number of machines available to each company. For this reason, the companies have provided data on the approximate number of machines according to a pre-established range. The following table summarizes machine number data in 3 ranges, by company and by machine type:

| NO. OF COMPANIES INDICATING TO HAVE A NUMBER OF MACHINES<br>IN A SET RANGE DEPENDING ON THE TYPE OF MACHINE |                                                    |                                                     |                                         |
|-------------------------------------------------------------------------------------------------------------|----------------------------------------------------|-----------------------------------------------------|-----------------------------------------|
| RANGE OF No. OF MA-<br>CHINES                                                                               | No. of COMPANIES<br>WITH COLD BEVERAGE<br>MACHINES | No. of COMPANIES<br>WITH HOT BEVERAGE MA-<br>CHINES | No. OF COMPANIES<br>WITH SNACK MACHINES |
| Less than 200                                                                                               | 33                                                 | 15                                                  | 22                                      |
| Between 200-500                                                                                             | 10                                                 | 21                                                  | 18                                      |
| More than 500                                                                                               | 10                                                 | 17                                                  | 12                                      |
| Total companies                                                                                             | 53                                                 | 53                                                  | 52                                      |

Most companies with cold beverage machines have indicated that they have less than 200 machines (62.3%).

For companies that have hot beverage machines, almost 40% have indicated that they have between 200 and 500 machines and 32% have more than 500 machines.

Finally, 42.3% of the companies that have snack machines have less than 200 machines.

The companies in the vending industry committed themselves to 5 quantitative measures depending on the type of machine. In addition, for hot beverage machines, an optional measure has been evaluated for which baseline data for 2016 are not available and for which 36 companies have provided data.

#### 1) Maximum added sugar content of 6 g (15% reduction from baseline)

The information provided by 53 companies shows that the average quantity of sugar dispensed by each machine is a maximum of 5.8 g. Therefore, the agreement to reduce the maximum dose of added sugar is fulfilled, this reduction being of 16.7%.

47 companies (representing 95.6% of the machines) have indicated that the maximum

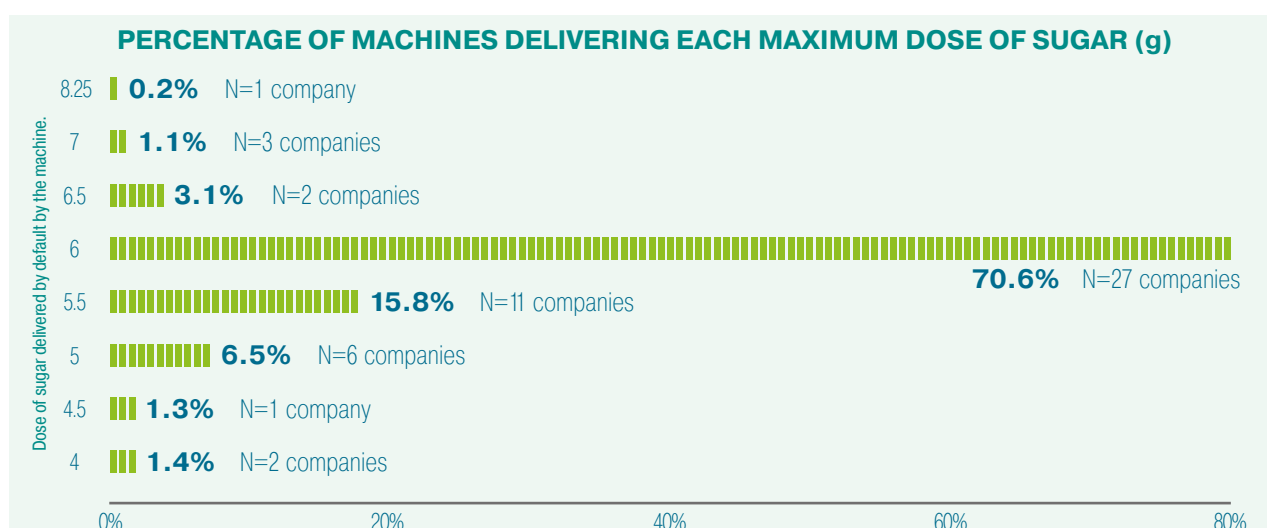


| MAXIMUM ADDED SUGAR DOSE OF 6 g |               |           |                |                                        |              |                |                                  |
|---------------------------------|---------------|-----------|----------------|----------------------------------------|--------------|----------------|----------------------------------|
| MEASURE                         | No. COMPANIES | DATA 2016 | OBJECTIVE 2020 | DATA 2021 (weighted average [min-max]) | % DIFFERENCE | PLAN COMPLIANT | ABOVE 2020 objective             |
| MAXIMUM SUGAR DOSE              | 53            | 7 g       | 6 g            | 5.8 (4-8.25) g                         | 16.7%        | YES            | 11.3% companies<br>4.4% machines |

dose of sugar supplied by their machines is equal to or less than 6 g. The majority of these companies (27 companies) have indicated that their machines supply 6 g of sugar as a maximum dose.

6 out of 53 companies (representing 4.4% of the machines) indicate that the maximum dose of sugar dispensed by their machines is more than 6 g per service.

#### Optional measure: dose of added sugar supplied by default by the machine.

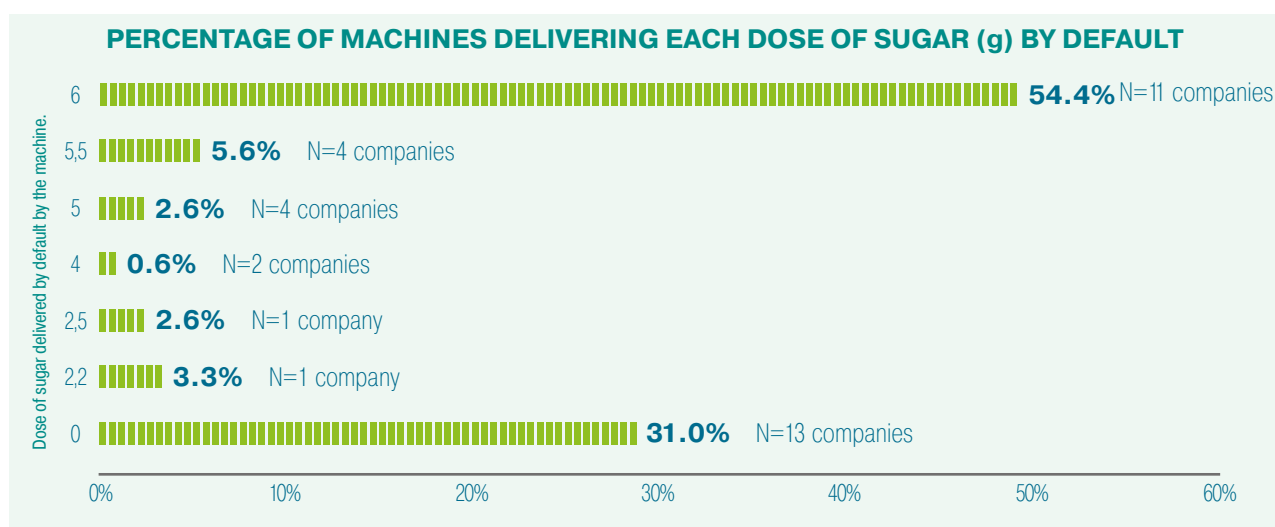


The information provided by 36 companies indicates that the average dose of sugar supplied by the machines by default is 3.8 g per service.

In the absence of baseline data for 2016, the evolution cannot be shown. For this measure, no commitment was made in the PLAN.

13 companies (whose number of machines represents 31%) have stated that their machines supply 0 g of sugar by default.

In most machines (54.4%) the default sugar dose is 6 g (information provided by 11 companies).



**2) Achieve 45% water in cold beverage machines out of the total beverage offer included in the machine.**

**3) Achieve 7% of soft drinks without added sugars in cold beverage machines from the total soft beverage offer included in the machine.**

Data provided by 53 companies indicate that, on average, 50.3% of the beverage supply is water and 34.7% of the soft beverage supply is beverages with no added sugar. The 2020 objective is therefore met.

19 companies (35.8%), accounting for 20% of the machines have stated that the percentage of water in the total supply of drinks is less than 45% and therefore would be above the 2020 objective.

#### EVALUATION OF COMMITMENTS ON COLD BEVERAGE MACHINES

| MEASURE                           | No. COMPANIES | DATA 2016 | OBJECTIVE 2020 | 2021 DATA (Average [min-max]) weighted | PLAN COMPLI-ANT | % ABOVE 2020 OBJECTIVE          |
|-----------------------------------|---------------|-----------|----------------|----------------------------------------|-----------------|---------------------------------|
| %Water                            | 53            | 30%       | 45%            | 50.3% (26%-80%)                        | YES             | 20% machines<br>35.8% companies |
| % soft drinks without added sugar | 53            | 5%        | 7%             | 34.7% (5%-90%)                         | Yes             | 0.4% machines<br>1.9% companies |

1 company (1.9%), which represents 0.4% of the machines, has stated that the percentage of soft drinks without added sugars of the total supply of soft drinks is less than 7%.

**4) 100% purchase of reformulated products.**

**5) Increase in the percentage of well balanced foods that favour a healthy diet of the total of products included in the machine.**

The information provided by 53 companies shows a great heterogeneity in the responses of the companies. Most companies have responded qualitatively so it is not feasible to carry out the evaluation of compliance with the quantitative data of the commitment.

The commitment to purchase reformulated products is conditional on the manufacturers reformulating their products, and on this circumstance being communicated in the documentation that accompanies the product. The companies in the vending sector have indicated that they do not know whether the product has been reformulated or not, since the suppliers do not provide this information.

Regarding balanced foods that favour forming a healthy diet, the nutritional criteria applicable are those established in the *Consensus Document on Food in Educational Centres* developed within the framework of the NAOS Strategy and approved on July 21, 2010 by the Spanish Health System's Inter-Territorial Board <sup>(61)</sup>.

### Evaluation responses quantitative measures



20% of the companies have indicated that the sectoral association has technical data sheets for some of the products available on the machines. A total of 153 product data sheets have been reviewed.

Of the 153 products, 15.7% (N=24 products) belong to one of the food subcategories in the PLAN, for which there is an agreement to reduce the content of selected nutrients with manufacturing and retail companies. The majority (62.5%) are snack food.

### EVALUATION OF PRODUCT DATA SHEETS

| PLAN SUBCATEGORY                  | No. of products that COMPLY with the manufacturing and retail agreements | No. of products that do not COMPLY WITH the manufacturing and retail agreements |
|-----------------------------------|--------------------------------------------------------------------------|---------------------------------------------------------------------------------|
| Snack food                        | 9                                                                        | 6 (salt >1.92 g/100 g)                                                          |
| Potato crisps                     | 2 (Salt <1.12 g/100 g and saturated fat <14.04 g/100 g)                  | -                                                                               |
| Flavoured milk                    | 2 (sugar < 10.89 g/100 ml)                                               | -                                                                               |
| Filled pastry with icing          | -                                                                        | 2 (sugar >37.1 g/100 g)                                                         |
| Fermented semi skimmed milk drink | 2                                                                        | 1 (sugar > 11.08g/100g)                                                         |
| <b>TOTAL PRODUCTS</b>             | <b>15 (62.5%)</b>                                                        | <b>9 (37.5%)</b>                                                                |



On the other hand, 75% of the 153 products do not meet the nutritional criteria established in the *Consensus Document on Food in Educational Centres* <sup>(61)</sup>.



In 2 products, it has not been possible to determine compliance with the nutritional criteria of the Consensus Document, since not all the nutritional information was available in the technical data sheets.

## QUALITATIVE MEASURES

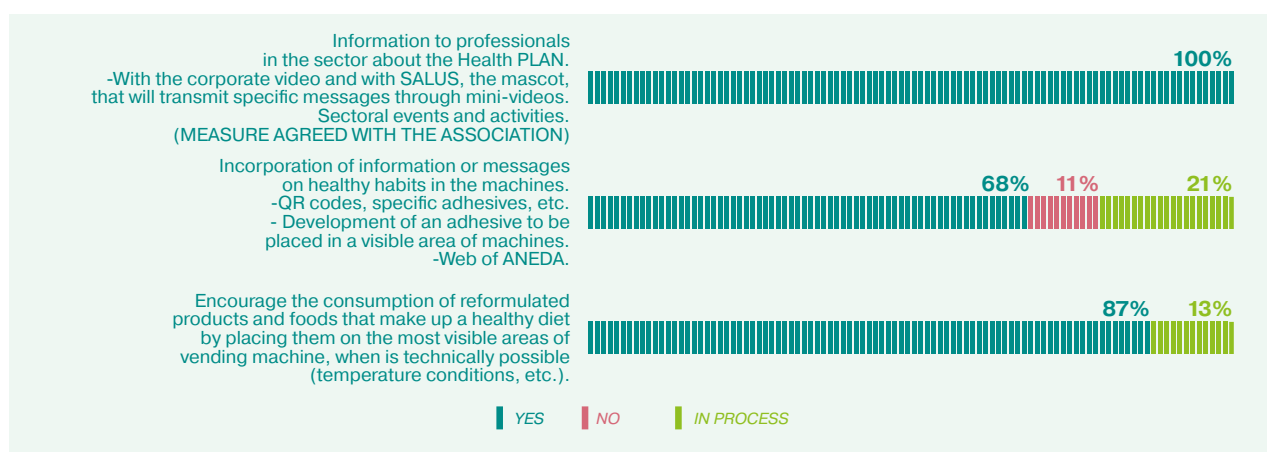
The companies within the vending industry committed themselves to 2 qualitative measures. Questionnaires have been received and analysed from 53 companies.

87% of the companies have stated that they encourage the consumption of reformulated products and foods that make up a healthy diet by placing them in areas of the machine more visible to the consumer, when is technically possible (temperature conditions, etc.) and 13 per cent of companies say they are in the process.

On the other hand, 68% of the companies have indicated that they incorporate healthy habits information or messages in the machines (QR code, specific adhesives, ANEDA website, etc.) and 21% of the companies have reported being in process.

In addition, the sectoral association has declared compliance with the qualitative measure by providing information to professionals in the sector about their health plan, since they indicate that they have promoted healthy lifestyle habits in sectoral events and sports events, have carried out dissemination on social networks and have created short videos and healthy messages for the machines.

### Evaluation responses qualitative measures of the vending sector



## SUMMARY OF COMPLIANCE WITH AGREEMENTS IN THE VENDING SECTOR - QUANTITATIVE AND QUALITATIVE MEASURES

| TYPE OF SERVICE         | HAS IMPROVED                                                                                                                                                                                                                                                                                                                                   |                               |
|-------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|
|                         | ACHIEVES PLAN OBJECTIVES                                                                                                                                                                                                                                                                                                                       | DOESN 'T MEET PLAN OBJECTIVES |
| QUANTITATIVE AGREEMENTS |                                                                                                                                                                                                                                                                                                                                                |                               |
| VENDING                 | Reach 6 g of sugar as the maximum dose in each serving, which means a 15% reduction from the baseline average<br>(* ) OPTIONAL:reduction of the dose of added sugar that supplies the machine by default                                                                                                                                       |                               |
|                         | Reach 45% water in cold beverage machines of the total beverage offer included in the machine                                                                                                                                                                                                                                                  |                               |
|                         | Reach 7% soft drinks without added sugar in cold beverage machines from the total soft beverage offer included in the machine                                                                                                                                                                                                                  |                               |
|                         | Acquisition of 100% of reformulated products: the companies in the vending sector do not know if the product has been reformulated or not. Quantitative evaluation of compliance of the measure is not feasible since most of the responses were qualitative.                                                                                  |                               |
|                         | Reach 50% of balanced foods that favour forming a healthy diet of the total of products included in the vending machine. 75% of the products evaluated do not meet the criteria established in the consensus document on food in educational centres.<br>In addition, the percentage data on the total offer of the vending machine is unknown |                               |
| QUALITATIVE COMMITMENTS |                                                                                                                                                                                                                                                                                                                                                |                               |
| VENDING                 | Incorporation of information or messages about healthy habits on machines                                                                                                                                                                                                                                                                      |                               |
|                         | Encourage consumption of reformulated products                                                                                                                                                                                                                                                                                                 |                               |
|                         | Sectoral partnership: provide information to industry professionals about your Health plan                                                                                                                                                                                                                                                     |                               |

Highly compliant indicators; Indicators with a significant percentage of centres that do not meet the objective;  
Indicators that do not meet.



# 6

## CONCLUSIONS AND FUTURE LINES OF WORK



## 6.1. IN RELATION TO THE DESIGN, IMPLEMENTATION AND EVALUATION OF THE PLAN

The **design** of the PLAN has been aligned with the guidelines set by international agencies <sup>(38)</sup> <sup>(62)</sup>. The main characteristics, which derive from a holistic approach and which have been an essential part in achieving the results, are:

- 1) **Implementation of all sectors** related to food: manufacture and retail, and agreements to improve the food supply with the out of home food sector: social catering, modern restaurant and vending. This implies a greater potential impact on health, despite the moderate nature of each of the agreements considered individually.
- 2) In selecting the food and beverage groups included in the Plan, those established as priorities within the framework of the High Level Group on Nutrition and Physical Activity of the European Commission (HLGNPA) were taken into account, as they are the **most consumed by children and with the highest content of nutrients whose reduced intake is recommended**.
- 3) Objectives were set for all nutrients of interest: **sugar, salt, total fat and saturated fat**, both **quantitative** and **qualitative**. The qualitative objectives have made it possible to complement the quantitative objectives, promoting an environment conducive to their achievement.
- 4) **Relevant, achievable, explicit, clearly stated, easy to understand, measurable and focused objectives were defined**, which fulfilment implied an improvement that allowed the commitment of **a large number of companies** (309 companies) and an adequate evaluation.
- 5) **The objectives were defined on the basis of the results of a baseline study** of food composition, review of the scientific literature and reports of national and international organizations, and the technical debate between the sectors and AESAN, **establishing a three-year time frame for implementation**, which has allowed a high degree of compliance with the agreed objectives.
- 6) It was established that the compliance with the objectives should aim at an **improvement in all products** and services or offers by **all** companies through the approach of moderate objectives and also acceptable by small companies, pursuing a general involvement and a culture of general improvement. This has allowed a transversal development of the PLAN, with a population scope, levelling the inequalities and without effort for the citizens, since an improvement in the food supply as a whole has been pursued and not limited to "premium" products of higher economic cost.
- 7) The **transversal approach** adopted achieved the sum of many changes that could be assumed by all.

With regard to the **implementation** of the PLAN, the mechanisms designed for its monitoring and follow-up, including the interim evaluation, helped to identify those objectives on which additional effort was necessary for its compliance, thus promoting the implementation of the PLAN.



- 1) The results of the mid-term evaluation showed that **79%** of the agreements analysed **had reduced the median nutrient content selected**, and the 2020 objective had been reached by 50.5%, demonstrating the companies' commitment to achieving the objectives of the PLAN.
- 2) The dispersion of the results in those agreements in which the objective had been achieved highlighted the need to continue the reformulation of those products more distant from the pursued values.
- 3) The Follow-up Commissions to present and discuss the results of the mid-term evaluation, served to convey the importance of promoting reductions in all products of each subcategory, not only for the joint achievement of the objective, and in the opportunities to achieve the reduction sought in those sectors and products that had not yet reached it.
- 4) The COVID-19 pandemic interfered in the last year of implementation of the PLAN affecting all sectors and especially the out of home sector.

With regard to the **final evaluation of the PLAN**, it should be noted that:

- 1) To ensure the validity of the evaluation, the compositional study was conducted on a large sample of food and beverages in which companies included all products that were available on the market within each of the subcategories of the PLAN for which agreements had been established.
- 2) The composition study was carried out by a third party company, under public contract of AESAN, and the data were analysed by the technical team of AESAN, which reinforces the objective character of the results obtained.
- 3) Analytical determinations on a subsample of approximately 30% of the products selected for the evaluation of the PLAN have made it possible to verify the nutrient content for which a objective had been agreed according to the information declared on the labelling of all products, with photographic support.
- 4) The design of the questionnaires for the evaluation of qualitative criteria was carried out by AESAN staff, maintaining a constant dialogue with the corresponding associations to reinforce the homogeneity of the interpretation of the included questions.
- 5) The inclusion of qualitative measures has made it possible to complete the quantitative agreements by improving the overall quality of the food supply, and not only the reduction of nutrients in processed products.
- 6) Throughout the process, good collaboration and involvement with the sectors was maintained through the corresponding Follow-up Commissions, allowing adequate collection and purification of data. The interest expressed in relation to the continuity of these policies is relevant.



- 7) The results report **details the entire data collection process and the tools used** for its analysis in order to provide transparency and validity to the entire process of final evaluation of the PLAN.
- 8) To strengthen transparency and provide relevant information to all stakeholders in the development of the PLAN, the **updated list of companies that have participated in the final evaluation of** compliance with the agreements has also been provided.
- 9) The sampling and analysis of the products included in the evaluation, has allowed the AESAN to build a food composition database, whose consolidation with data from previous studies will allow its use for the design and evaluation of policies in the area of nutrition.

### 6.2. DEGREE OF OVERALL COMPLIANCE WITH PLAN AGREEMENTS

The results of the evaluation of the PLAN show its effectiveness in improving the nutritional composition of the food supply inside and out of home, by reducing the content of sugar, salt, saturated fat and total fat in a wide variety of products, and improving the food supply in catering establishments, collective dining rooms and vending machines.

The level of compliance with the PLAN'S agreements has been high: overall, 110 out of 132 measures, or 83%, established with measurable objectives have been met. The implementation has been significantly lower, of 60.6%, in the case of agreements in which a quantified objective had not been established, that is, in some of the qualitative agreements of manufacturing, retail and modern restaurant.

In the out of home food sector, the overall compliance –both of quantitative and qualitative measures– in social catering has been 55% and in modern restaurant 61%. It is important to take into account some differential characteristics of these sectors to contextualize the degree of compliance with the objectives. First, in both sectors, qualitative agreements were subject to objectives compliance, which has been evaluated and included in the overall compliance calculation, unlike what happened for the manufacturing and retail sectors, where qualitative agreements were not established as subject to compliance. Secondly, the social catering and modern restaurant sectors committed themselves to a very broad spectrum of objectives, both in number and in heterogeneity, with the type of services offered by the companies included in this sector also being very heterogeneous. Additionally, in the case of social catering, the compliance with some objectives, such as the reduction of fried foods on menus or the offer of unsweetened natural yoghurts, might sometimes be limited by contractual obligations beyond the company's control. Finally, the COVID-19 pandemic and the restrictions adopted for its control, affected in a very special way the supply of out of home food, even suspending the supply of services for this type of establishments.

In the case of vending, 100% compliance with the evaluated measures has been achieved (the companies were not able to provide information on two of the agreed measures, so their evaluation was not possible).





In relation to the impact of the PLAN, it is important to highlight that the health crisis caused by the COVID-19 pandemic and the mobility restrictions that originated mainly affected the out of home food sector. Throughout 2020, the last year to reach the agreements of the PLAN, the consumption of out of home food decreased drastically (the purchase of food products in the extradomestic sphere was reduced by 37.7% during 2020 and spending by 36.8% according to data from the Extradomestic Food Consumption Panel of the Ministry of Agriculture, Fisheries and Food) <sup>(63)</sup>. Despite the high impact that COVID-19 had on this sector, the involvement of companies has been maintained in order to achieve the objectives of the PLAN by providing valuable information, in view of the continuity of these initiatives.

Although the overall compliance has been high, the analysis presented makes it possible to identify product categories and aspects of the supply of out of home food that can be improved, both at the initiative of companies and sectoral associations, which have largely requested information to continue with their improvement initiatives, and by AESAN, in order to establish reformulation measures, giving continuity to this first cycle of the PLAN.

Regarding the evaluation of nutrient content, the comparison made between the median nutrient content data by subcategories declared on the label and the analytical data for those products in which it is available, allows establishing the validity of the labelling data as a useful and accessible tool to carry out the evaluation of the reformulation initiatives, being recommended the comparison with the analytical data in a sub-sample to confirm its validity. Additionally, due to their relevance in guiding consumer choices, companies must take into account the importance of keeping the information contained in the labelling of their products as up-to-date as possible.

### 6.3. AREAS FOR IMPROVEMENT

The final evaluation of the PLAN has made it possible to identify certain limitations and potential areas for improvement in the design of future reformulation plans, some of which are listed below.

The cross-cutting approach of the PLAN has entailed commitment by many companies to a wide variety of products based on **moderate** individual **reformulation agreements**, at the expense of more demanding commitments. Future initiatives consider it appropriate to strike a balance between the reduction objectives to be achieved and the coverage of the PLAN in terms of sectors, companies and products.

Thus, it is possible to develop agreements with a more demanding approach, for example by establishing a **maximum nutrient content for all products in a subcategory** or by establishing mandatory regulatory mechanisms as an alternative to establishing voluntary agreements. Setting more ambitious objectives would probably lead to a lower coverage in terms of nutrients and variety of products included.

On the other hand, it is possible to develop strategies that combine different approaches, a priori not exclusive, and always integrated within broader policies that have as their main objective the promotion of a healthy diet based on the consumption of fresh or poorly processed food, and with the least possible environmental impact <sup>(35,36)</sup>.



In the design of future reformulation initiatives, it is also considered appropriate to carry out a **thorough analysis of the starting nutritional composition** in advance (for example through the exploitation of databases of composition of marketed foods), to work with data on **nutrient content weighted by sales**, to incorporate **more categories and subcategories of products** and to take into consideration **positive environmental and socio-economic impacts**, since there is scope to improve not only the nutritional profile but also the sustainability of diets throughout the food chain.

#### 6.4. IN RELATION TO THE CONTINUITY OF THE PLAN

The PLAN represents a reformulation initiative aligned with similar ones existing in the European context. The conclusions of an article evaluating the implementation of the WHO European Region Food and Nutrition Action Plan <sup>(38)</sup> show that the points identified in the reformulation policies carried out by the different countries that require special attention are: establishing sectoral objectives for food reformulation, carrying out routine monitoring of industry actions, ensuring the availability of **national food composition data** (ideally branded product data), considering the reformulation of products to reduce the content of **sugar, trans fats and saturated fats** and implementing regulations to reduce the trans fat content of foods to no more than two grams per 100 g of product or banning partially hydrogenated fats.

This approach has maximum methodological rigour. Work on verifiable data, participation and transparency, governance of the competent authority, transversality and comprehensiveness constitute a series of basic principles that must be maintained in future strategies for the reformulation and improvement of food environments.

The results obtained in the final evaluation of the PLAN, provide an ideal starting point to address a new cycle of improvement of the food supply, since they allow to establish concrete objectives, in aspects already known and agreed on where there is evidence that there is room for improvement: dispersion of nutrient contents in the subcategories included in the Plan and identification of nutrient levels as a reference to establish new quantitative nutrient reduction objectives, that is, the lowest in the subcategory or *best in class*.

In addition, for the specific case of salt, AESAN carried out a comparative analysis of the results of the salt values obtained in the *mid-term evaluation* of the PLAN <sup>(64)</sup> with the reference values established by the WHO <sup>(65)</sup>, allowing to identify some groups of foods without salt content reduction agreements in the PLAN for which the WHO has established maximum content thresholds and for which it could be relevant to establish reductions: **pastry and bakery products, breakfast cereals, cheeses, butter and other fats and oils, fruits, vegetables and processed legumes and plant-based / analogue foods of meat products** and, according to the data of Spanish National Dietary Survey (Enalia2) <sup>(50)</sup>, the need to strengthen the reductions of salt in **meat products, cereals (including bread) and cheeses**, taking into account the technical-sanitary considerations that apply in each case.

Although individual reformulation agreements in each subcategory or improvement agreements in the different sectors are moderate, they can have a positive impact on the health of the population if they are linked to other policies, such as the establishment of qualitative measures, aimed at improving the overall food supply through a greater supply of fresh unprocessed food.



For this reason, one of the most noteworthy aspects of the Plan has been to bring together various food sectors with the aim of improving the nutritional composition of processed foods that citizens acquire in their shopping basket, through the manufacturing and retail sectors, but also the nutritional quality of the offer of menus and products that they consume out of home, through a greater supply of fresh food linked to the Mediterranean diet through the sectors of social catering, modern restaurant and vending. Due to the high weight of out of home food in our country, this area constitutes an environment conducive to future policies aimed at improving the food supply.

In addition, these future strategies should not only include nutritional quality criteria, but also take into account other aspects that can respond to the growing concern about the impact of food systems on health, the economy and the environment. Scientific evidence shows that the same changes in food patterns that can help reduce the risk of non-communicable diseases can also reduce the environmental impact of food systems <sup>(66,67)</sup>, and food consumption is the main driver of the environmental impacts generated by a person in Spain <sup>(68)</sup>.

The design and implementation of new reformulation strategies should also be understood as an opportunity for innovation and food development that allow the healthy option to always be the easiest also in situations of global crises such as those that have recently involved the COVID-19 pandemic, the war in Ukraine or the current energy crisis, thus contributing to the transition towards more sustainable and resilient food systems without leaving anyone behind.

Based on the results of the evaluation of the PLAN, the following considerations are proposed for future reformulation initiatives:

- 1) Regarding the reduction of selected nutrients, this report provides sectoral associations with detailed information to establish future work areas, allowing them to set new reformulation strategies in a staggered manner:
  - a) Compliance by **June 2023** with the 2020 nutrient reduction objectives for those products that have not achieved them in the 2021 evaluation.
  - b) Compliance for all products in each subcategory with the new median content for each of them when they are below the 2020 objective by **December 2024**.
  - c) Finally, the lower value within the subcategory ( *best in class*) represents the maximum reformulation potential achieved so far, and constitutes the maximum reformulation potential to which all products should aim, establishing themselves as a horizon for their fulfilment **December 2025**. For the specific case of salt, the reference value shall be the maximum threshold established by the WHO <sup>(64) (65)</sup>.

The new median contents and the best value achieved in each of them are presented in **ANNEX 7** for each of the subcategories and nutrients of the PLAN.



- 2) Regarding the supply of out of home food, and taking into consideration the results of the evaluation of the PLAN:
  - a) Full-boarding facilities should be priority objectives for improvement in 2022 and 2023, as well as those agreements that have not shown improvement in the 2021 assessment, and those that have not achieved the 2020 objective.
  - b) The results in school environments point to suggest the usefulness of the existence of explicit criteria, which guide both users and service providers, meaning that AESAN will develop quality criteria for the food supply in the other collective out of home food environments. <sup>(69)</sup>
  - c) The reduction of single-dose sachets of sugar and salt to 3 g and 0.8 g respectively should be achieved in all modern restaurant establishments by 2023.
  - d) In the vending sector, the main improvements should refer to an increase in the supply of healthier products with better nutritional composition, aligned with the criteria established for the vending machines of the educational centres <sup>(61)</sup>.
  - e) The increasing use of food delivery applications makes it necessary to assess how digital environments influence food behaviour, so that healthy and sustainable nutrition options can be promoted in these environments as well <sup>(70)</sup>.
- 3) Finally, and as indicated in section 6.3, it is considered appropriate:
  - a) To establish maximum levels for all products in a category or regulatory measures.
  - b) Start from a thorough analysis of the composition of the products to be reformulated and take into account sales-weighted data.
  - c) Incorporate new product categories and subcategories **(ANNEX 9)**.
  - d) Consider potential socio-economic and environmental impacts.
- 4) The establishment of channels for the participation of companies in future strategies, for example, through the Follow-up Commissions established in the Plan, continues to be considered a useful tool to strengthen their commitment to future measures by increasing the participatory nature and transparency of the entire process.







# 7

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# 8

## **ANNEXES**

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## **APPENDIX 1.**

### **180 MEASURES OF THE PLAN. MANUFACTURING, RETAIL AND OUT OF HOME SECTOR (SOCIAL CATERING, MODERN RESTAURANT AND VENDING)**

#### **4 general measures agreed with the manufacturing and retail sectors**

- 1)** Low limits or absence of trans-fatty acids should be maintained.
- 2)** The agreed reductions and measures must be achievable in the specified years and products. Companies and sectors that commit themselves must commit to these objectives.
- 3)** Any additional reductions to the same products and/or other products, which would also provide health benefits, will be framed within technological, food safety, acceptance and legislative limits.
- 4)** In the case of launching new products from the subcategories adhering to the PLAN, these should be aligned with the reductions in salt, fat and sugar contents.

#### **75 quantitative measures agreed with the manufacturing and retail sectors**

##### **SAVOURY SNACKS**

- 1)** 13.8% reduction of the median salt content in potato crisps.
- 2)** 10% reduction of the median salt content in snacks.
- 3)** 10% reduction of the median saturated fat content in potato crisps.
- 4)** 10% reduction of the median saturated fat content in fried snacks.
- 5)** 10% reduction of the median saturated fat content in microwave popcorn.

##### **SOFT DRINKS**

- 6)** 10% reduction of the median total sugar content in lime-lemon soft drinks without sweeteners.

##### **BAKERY AND PASTRY**

- 7)** 5% reduction of the median content of total sugar in filled pastries with icing.
- 8)** 5% reduction of the median content of total sugar in filled pastries without icing.
- 9)** 5% reduction of the median content of total sugar in filled brioche roll without icing.



- 10)** 5% reduction in the median content of total sugar brioche rolls without filling.
- 11)** 5% reduction of the median content of total sugar in doughnuts without icing.
- 12)** 5% reduction of the median total sugar content in iced doughnuts.
- 13)** 5% reduction of the median total sugar content in croissants.
- 14)** 5% reduction of the median total sugar content in muffins.
- 15)** 5% reduction of the median saturated fat content in doughnuts without icing.
- 16)** 5% reduction of the median saturated fat content in iced doughnuts.
- 17)** 5% reduction of the median saturated fat content in chocolate chips brioche rolls.

### *BREAKFAST CEREALS*

- 18)** 10% reduction of the median total sugar content in chocolate breakfast cereals for children.

### *VEGETABLE CREAMS*

- 19)** 6.7% reduction of the median salt content in vegetable creams.

### *MEAT PRODUCTS*

- 20)** 16% reduction of the median salt content in extra cooked ham.
- 21)** 16% reduction of the median salt content in turkey breast.
- 22)** 16% reduction of the median salt content in sausage/mortadella.
- 23)** 10% reduction of the median salt content in chorizo/salchichón vela extra.
- 24)** 16% reduction of the median salt content in fresh longaniza.
- 25)** 5% reduction of the median total fat content in sausage/mortadella.
- 26)** 5% reduction of the median total fat content in chorizo/salchichón vela extra.
- 27)** 5% reduction of the median total fat content in fresh longaniza.
- 28)** 10% reduction of the median sugar content in extra cooked ham.

- 29)** 10% reduction of the median sugar content in total turkey breast.
- 30)** 10% reduction of the median content of total sugar in sausage/mortadella.
- 31)** 10% reduction of the median content of total sugar in chorizo vela extra.
- 32)** 10% reduction of the median content of total sugar in salchichón extra.
- 33)** 10% reduction of the median content of total sugar in fresh longaniza.

### *BISCUITS*

- 34)** 5% reduction of the median total sugar content in family and children breakfast biscuits.
- 35)** 5% reduction of the median total sugar content in filled biscuits.
- 36)** 5% reduction of the median content of saturated fat in family and children breakfast biscuits.
- 37)** 5% reduction of the median saturated fat content in filled biscuits.

### *ICE CREAMS*

- 38)** 5% reduction of the median total sugar content in children water-based ice creams.

### *FRUIT NECTARS*

- 39)** 10% reduction of the added sugar content in peach nectar without sweeteners.
- 40)** 10% reduction of the added sugar content in orange nectar without sweeteners.
- 41)** 10% reduction of the added sugar content in pineapple nectar without sweeteners.

### *SPECIAL BREAD*

- 42)** 5% reduction of the median sugar content added in white sliced bread.
- 43)** 5% reduction of the median sugar content added in brown sliced bread.
- 44)** 5% reduction of the median sugar content added in toasted white bread.
- 45)** 5% reduction of the median sugar content added in toasted brown bread.

*READY MEALS*

- 46)** 10% reduction of the median salt content in croquettes.
- 47)** 10% reduction of the median salt content in small pies.
- 48)** 10% reduction of the median salt content in nuggets.
- 49)** 10% reduction of the median salt content in cannelloni/lasagna.
- 50)** 10% reduction of the median salt content in surimi products (crab substitutes).
- 51)** 10% reduction of the median salt content in surimi products (eel substitutes).
- 52)** 10% reduction of the median salt content in squid rings.
- 53)** 10% reduction of the median salt content in restructured squid rings.
- 54)** 10% reduction of the median saturated fat content in nuggets.

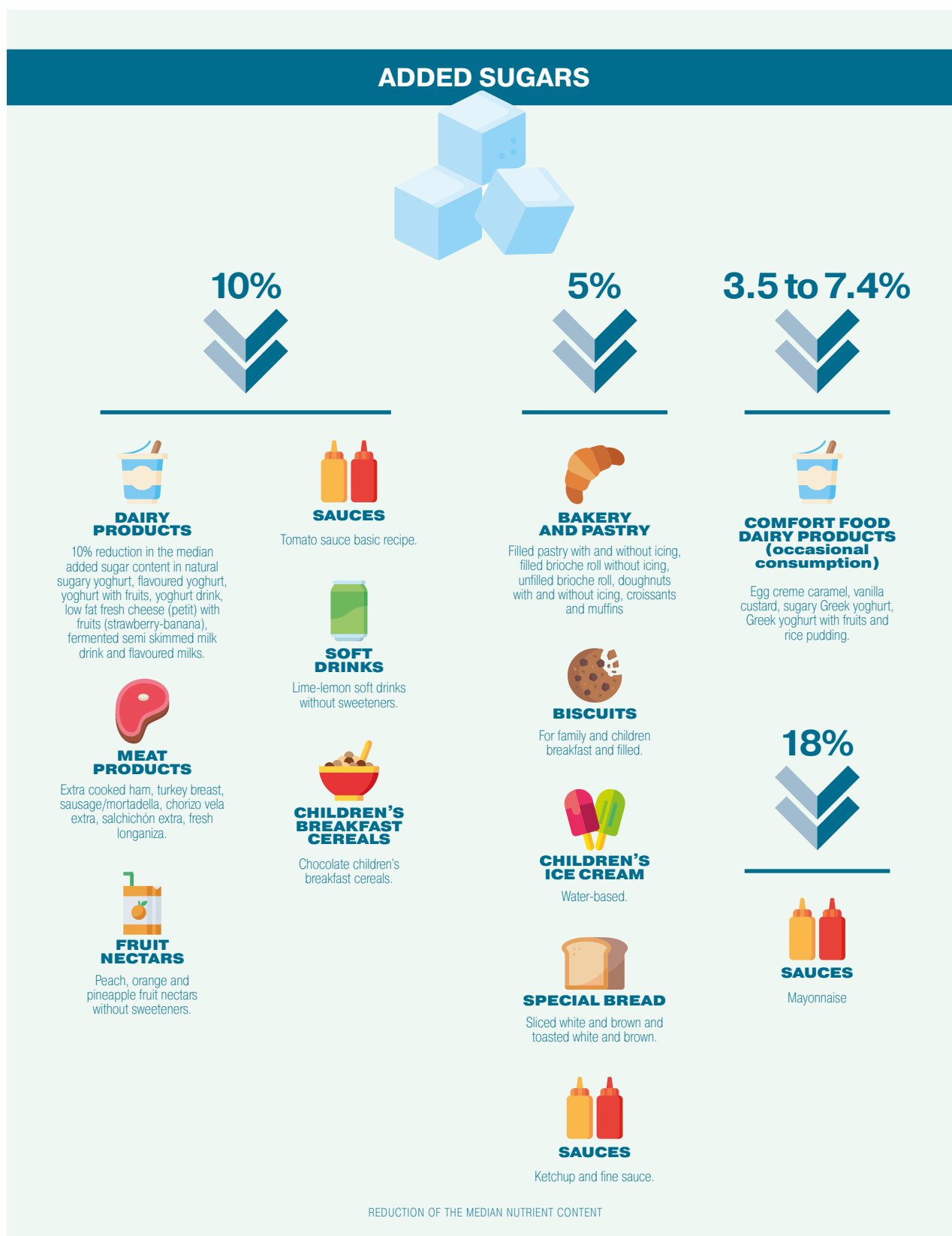
*DAIRY PRODUCTS*

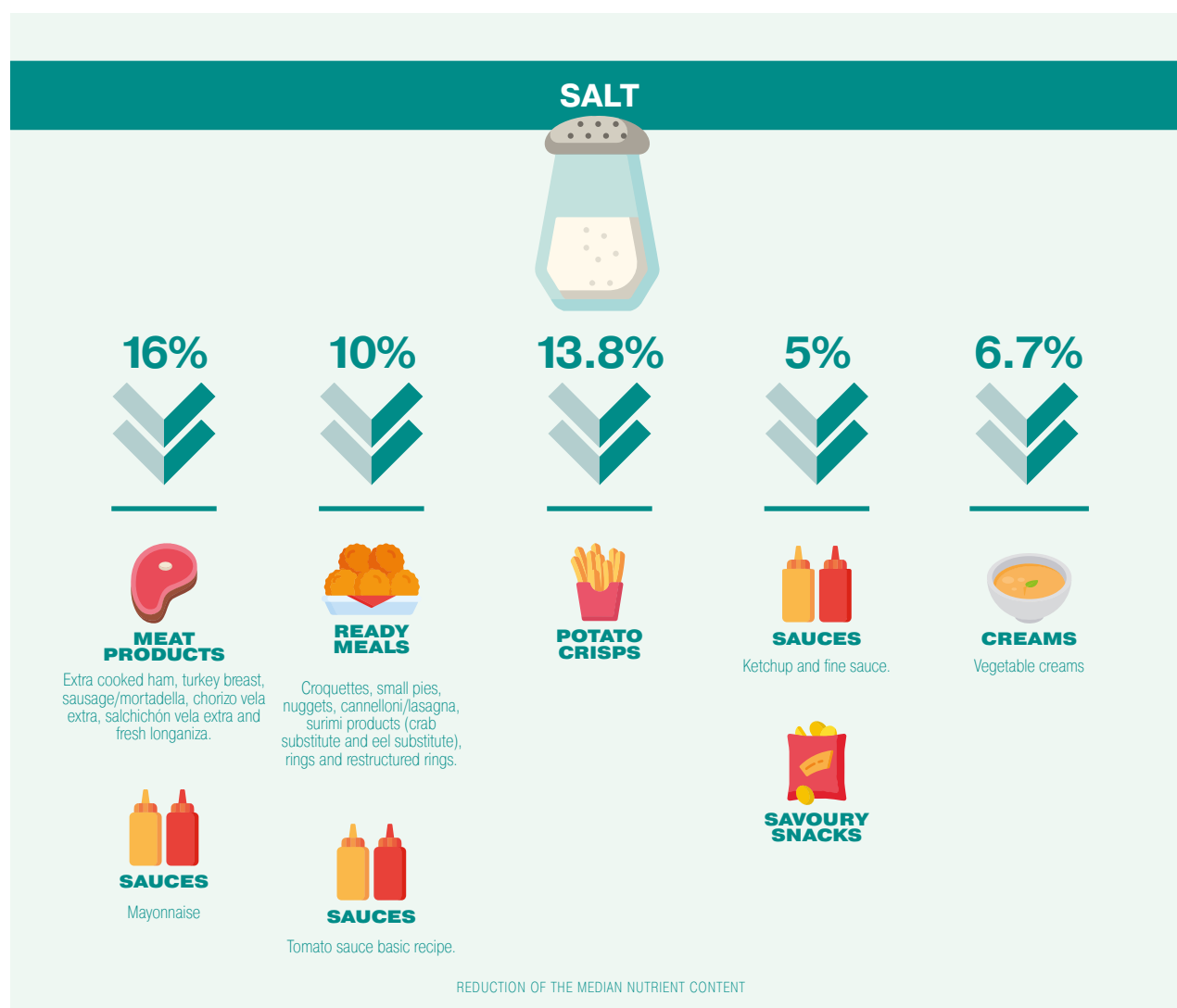
- 55)** 10% reduction of the median added sugar content in natural sugary yoghurt.
- 56)** 10% reduction of the median added sugar content in flavoured yoghurt.
- 57)** 10% reduction of the median added sugar content in yoghurt with fruits.
- 58)** 10% reduction of the median added sugar content in yoghurt drink.
- 59)** 10% reduction of the median added sugar content in fresh low fat fresh cheese (petit) with fruits (strawberry-banana).
- 60)** 10% reduction of the median added sugar content in fermented semi skimmed milk drink.
- 61)** 10% reduction of the median added sugar content in flavoured milks.
- 62)** 3.5% reduction of the median added sugar content in egg crème caramel.
- 63)** 6% reduction of the median added sugar content in vanilla custards.
- 64)** 5% reduction of the median added sugar content in natural sugary Greek yoghurt.
- 65)** 6.6% reduction of the median added sugar content in Greek yoghurt with fruits.
- 66)** 7.4% reduction of the median added sugar content in rice pudding.
- 67)** Reduction of added sugar in vanilla creme caramel products with higher content.

## SAUCES

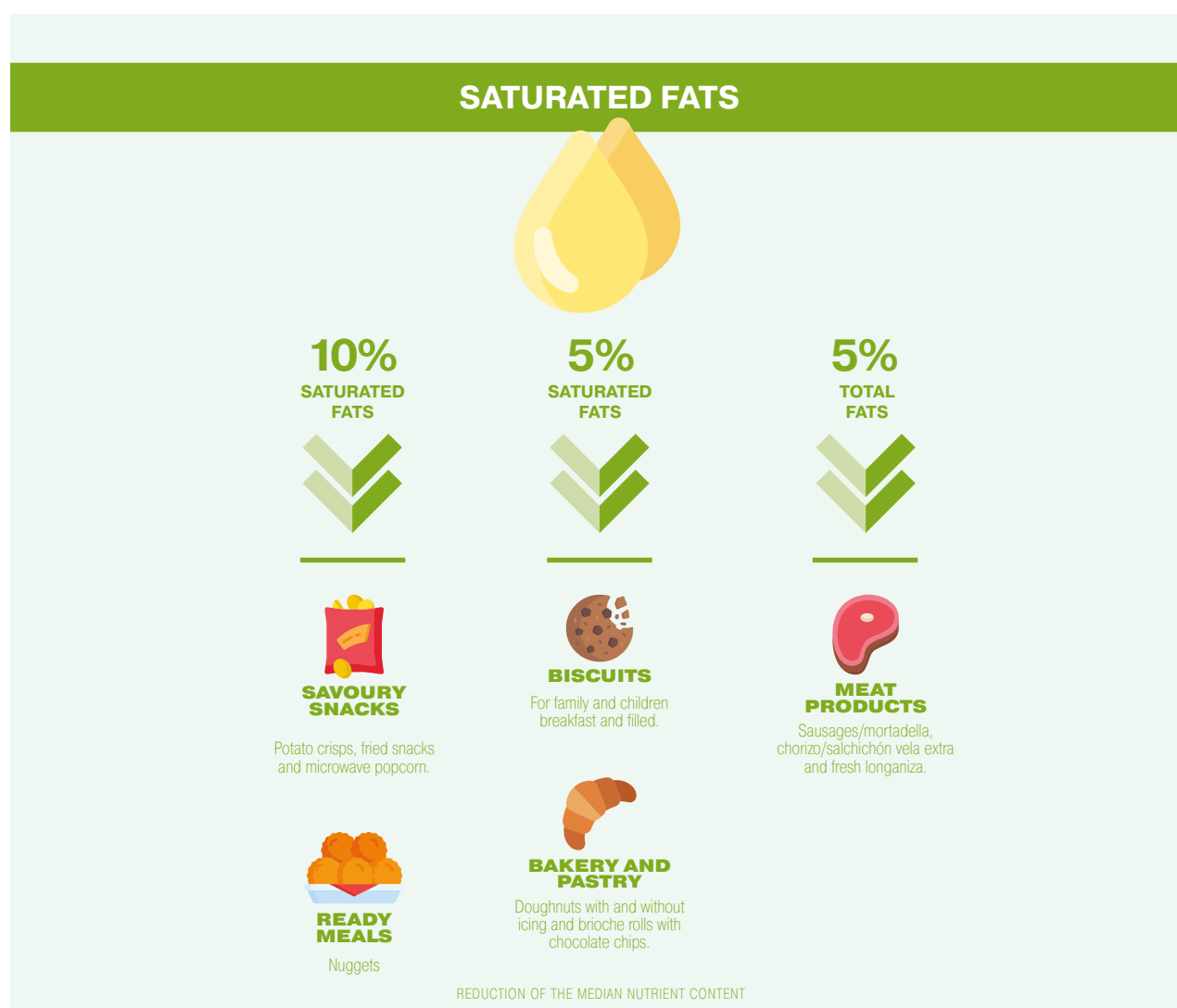
- 68)** 10% reduction of the median added sugar content in tomato fried sauce basic recipe.
- 69)** 10% reduction of the median salt content in tomato fried sauce basic recipe.
- 70)** 5% reduction of the median added sugar content in ketchup.
- 71)** 5% reduction of the median salt content in ketchup.
- 72)** 18% reduction of the median total sugar content in mayonnaise.
- 73)** 5% reduction of the median total sugar content in fine sauce.
- 74)** 16% reduction of the median salt content in mayonnaise.
- 75)** 5% reduction of median salt content in fine sauce.

## 75 quantitative measures of nutrient reduction percentages agreed with the manufacturing and retail sectors (reformulation specific)









## 19 quantitative measures agreed with the social catering sector

### *SCHOOLS/BUSINESS/CAFETERIA OF HOSPITALS/STATE SECURITY FORCES AND BODIES/PUBLIC ADMINISTRATION CENTRES AND IN FULL BOARD 7 DAYS CENTRES (EXCEPT SOCIAL HEALTH SECTOR)*

- 1) 100% increase in the supply of lean meat dishes compared to other meats, as a second course: in schools where meat is offered once a week, going from offering once a month to twice a month and in companies/cafeteria hospitals/state security forces and bodies/public administration centres, in cases of menu without choice, going from offering once a week to twice a week.
- 2) 50% increase in the offer of lean meat dishes compared to other meats, as a second course in full board 7 days centres (except social-health sector), in menu cases without choice, going from twice a week to 3 a week.
- 3) 100% increase in the offer of grilled dishes, and cooking and baking, without adding fried foods or sauces made in schools and in companies/cafeterias of hospitals/state security forces and bodies/public administration centres (in the latter in the case of there are several menus to choose from), from 4 times a month to 8 per month.
- 4) 80% increase in the offer of grilled dishes, and cooking and baking, without adding fried foods or sauces made in full board 7 days centres (except social health sector), going from 5 times a month to 9 per month.
- 5) Decrease of 10% to  $\leq 7\%$  of the offer of precooked fried dishes (croquettes, San Jacobo, small pies...) both main dishes and accompaniment in schools.
- 6) Decrease of 15% to  $< 10\%$  of the offer of precooked fried dishes (croquettes, San Jacobo, small pies...) both main dishes and accompaniment in companies/cafeteria of hospitals/state security forces and bodies/public administration centres (in case there are several menus to choose from).
- 7) Decrease of 20% to  $\leq 15\%$  of the offer of precooked fried dishes (croquettes, San Jacobo, small pies...) both main dishes and accompaniment in full board 7 days centres (except social health sector).
- 8) Increase from 0 to 1 day/week the offer of whole grain bread as an alternative to white bread in schools.

### *COMPANIES/CAFETERIA OF HOSPITALS/STATE SECURITY FORCES AND BODIES/PUBLIC ADMINISTRATION CENTRES AND IN FULL BOARD 7 DAYS CENTRES (EXCEPT SOCIAL HEALTH SECTOR)*

- 9) 100% increase in the supply of first courses based on vegetables including greens in companies/cafeteria of hospitals/state security forces and bodies/public administration centres (in case of menu without choice), from 1 time a week to 2 times a week.

- 10)** Increase by 50% of the offer of first courses based on vegetables, including greens in full board 7 days centres (except in the social and health sector), in the event that there are several menus to choose from, from 4 times a week to 6 a week.
- 11)** 100% increase in the supply of first courses based on legumes in companies/cafeteria of hospitals/state security forces and bodies/public administration centres and full board 7 days centres (except in the social health sector), in cases where there are several menus to choose from, going from offering once a week to twice a week.
- 12)** Increase by 50% of the offer of second courses with garnish of greens, including greens, or legumes in companies/cafeteria of hospitals/State forces and bodies/public administration centres in case there are several menus to choose from, from offering twice a week to 3 per week.
- 13)** Increase of 14% of the offer of second courses with garnish of vegetables, including greens, or legumes in full board-7 days centres (except social health sector) in case of menu without choice, going from 7 times a week to 8 a week.
- 14)** 100% increase in the supply of fish dishes as a main course in companies/cafeteria of hospitals/state security forces and bodies/public administration centres in cases of menu without choice, from 1 time a week to 2 a week.
- 15)** Increase of 33% of the offer of fish dishes as a second course in full board 7 days centres (except social health sector) in menu without choice, going from 3 times a week to 4 a week.
- 16)** 33% increase in the offer of dessert options: fresh seasonal fruit (whole or chopped, eg. fruit salad) in companies/cafeteria hospitals/state security forces and bodies/public administration centres (in cases of menu without choice), going from offering 3 times a week to 4 a week.
- 17)** Increase of 42% in the offer of dessert options: fresh seasonal fruit (whole or chopped, eg. fruit salad in full board 7 days centres (except social health sector) in cases of menu without choice, going from offering from 7 to 14 of intakes, between food and dinner, to 10 of 14 of intakes, between food and dinner.
- 18)** 100% increase in the supply of unsweetened natural yoghurt compared to the total supply of dairy products in companies/cafeteria of hospitals/state security forces and bodies/public administration centres (in the event that there are several menus to choose from) and in full board 7 days centres (except social health sector), going from offering from 1 of every 8 per month to 1 of every 4 per month.

#### ***FULL BOARD 7 DAYS CENTRES (EXCEPT FOR THE SOCIAL AND HEALTH SECTOR)***

- 19)** Increase from 10% to 50% the offer of rusks/unsalted bread and from 10% to 25% the offer of sugar-free biscuits compared to the total offer of rusks and biscuits.

### **3 quantitative measures agreed with the modern restaurant sector**

#### *FULL SERVICE AND QUICK SERVICE AND EN ROUTE BUSINESSES*

- 1) 50% reduction in the sugar content in single-dose sachets.
- 2) 33% reduction in the salt content in single-dose sachets.
- 3) Increase from 20% to 50% of breakfasts and coffee in which low fat and skimmed milk is used, in full service businesses.

### **5 quantitative measures agreed with the vending machine industry**

- 1) 15% reduction in the maximum dose of sugar added in hot machine beverages.
- 2) 100% acquisition of reformulated products.
- 3) Increase from 30% to 50% of healthy balanced foods that favour forming a healthy diet of the total of products included in the machine.
- 4) Increase from 30% to 45% of water in cold beverage machines of the total beverage offer included in the machine.
- 5) Increase from 5% to 7% of soft drinks without added sugar in cold beverage machines from the total soft beverage offer included in the machine.

### **41 qualitative measures agreed with the manufacturing sectors**

#### *SAVOURY SNACKS*

- 1) Continuous improvement of the lipid profile of snack food.

#### *SOFT DRINKS*

- 2) Reduction between 8% and 16% of the total sugar content in orange and lemon soft drink products.
- 3) 5.3% reduction in total sugar content in tonic acid products.
- 4) 21% reduction in total sugar content in isotonic beverage products.
- 5) 10% reduction in total sugar content in soft drinks (cola, orange, lemon, lime-lemon, tea and isotonic).

- 6) Not advertising and promoting soft drinks specifically aimed at children under 12 years of age in audiovisual media, printed media and the Internet (except the included in the labelling and packaging, which will be ruled by the applicable legislation.)
- 7) No product delivery or sponsorship in sports events aimed at children under 12 years of age.
- 8) In sports events aimed at adults, with the presence of children under 12 years of age and sponsored or supported by the product of the signatory companies, they will only deliver product to minors in the presence of the person responsible for the child (parent, teacher or guardian).
- 9) Maintenance and reinforcement of the commitment of the sector that the centres in which primary and secondary education are provided will be protected from any marketing communication. Therefore, in secondary schools, if there are vending machines from ANFABRA companies, they will not have brand.
- 10) Maintenance and strengthening of the commitment of the sector that in primary schools there will be no direct commercial activity (sale) of soft drinks.
- 11) Only direct commercial activity (sale) of non-calorie/low-calorie beverages will be carried out in secondary schools that request soft drinks, and in the event that they are under the direct control of the companies mentioned below.
- 12) Promotion of a new layout of beverages in automatic vending machines, with low or zero calories drinks located in the upper rows and higher caloric content beverages in the lower rows, in vending machines operated directly by ANFABRA associates. The percentage of beverages with zero or low calories will never be less than 51%.
- 13) Preparation of a guide for operators that details the commitment and promotes its application, in vending machines not directly operated by ANFABRA associates.
- 14) In cinemas, promotion among stakeholders of the variety of available beverages, giving preference to those with zero or low calories compared to those with high caloric content.
- 15) In theatres, promotion among the stakeholders of the commitment to train the canteen staff, in order to promote drinks with zero or low in calories, compared to those with higher caloric content.
- 16) In cinemas, promotion among the stakeholders of the availability of nutritional information of the drinks dispensed in the facility in a way that is visible to the consumer.

### *BAKERY AND PASTRY*

- 17) Reduction of the presence of sugar and saturated fatty acids in the new launches of products.

- 18)** Replacement, as much as possible, of vegetable fats with a high saturated fat content by vegetable oils with lower saturated fat content.
- 19)** Increase in the use of whole grains (integral) both in new launches and in products already present in the market where is possible.
- 20)** Reduction in portion size, as far as possible.
- 21)** Extension of the product range, offering alternatives without added sugars or where they are replaced by fibres or other ingredients with a lower calorie content.

### *BREAKFAST CEREALS*

- 22)** Continuous improvement of the products, including other reductions in added sugar, saturated fats and salt; as well as the increase in fibre, with special emphasis on those categories of breakfast cereals intended for children.

### *MEAT PRODUCTS*

- 23)** Reduction of the total sugar and/or total fat and/or salt content affecting all meat products except traditional products.

### *BISCUITS*

- 24)** Reduction of the presence of sugar and saturated fatty acids in the new launches of products.
- 25)** Increase in the use of whole grains (integral) both in new launches and in the products already on the market that allow it.
- 26)** Reduction in portion size and increase in the use of containers that facilitate portion control.
- 27)** Extension of the product range, offering alternatives without added sugars or where they are replaced by fibres or other ingredients with a lower calorie content.

### *ICE CREAMS*

- 28)** Setting a maximum energy content of 110 Kcal/portion, a maximum saturated fat content of 5 g/100 g or 100 ml and a maximum total sugar content of 20 g/100 g or 100 ml in other children's ice creams.
- 29)** Maximum of 300 Kcal/portion in ice cream for adults.



- 30)** Reduction in portion size in adult ice creams.
- 31)** Decrease in portions, mini formats, formats adapted to food intolerances (lactose-free, gluten-free, low-fat, no added sugar), formats aimed at children with a nutritional profile adjusted to their needs, individual or for sharing formats, etc.)

### *FRUIT NECTARS*

- 32)** Increase in the percentage of juice content in nectars or their mixtures with other juices less acidic or more dense to compensate.
- 33)** Substitution of sugar by sweeteners.
- 34)** Decrease in the size of the portions in containers of less than 1l, especially in hospitality and the impulse channel.

### *SPECIAL BREAD*

- 35)** Reduction of the presence of sugar and saturated fatty acids in the new launches of products.
- 36)** Replacement of vegetable fats with a high saturated fat content by vegetable oils with a lower saturated fat content in products where this change has not yet been made.
- 37)** Increase in the use of whole grains (integral) both in new launches and in products already present in the market where is possible.
- 38)** Reduction of slice size, thus reducing portion size to the extent possible.
- 39)** Expansion of the range of products, offering alternatives without added sugars or in which they are replaced by other ingredients with a lower caloric content.

### *DAIRY PRODUCTS*

- 40)** Promote the possible adhesion of other manufacturers and impact on imported brands.
- 41)** Work on portion size in those occasional consumption segments.

## **4 qualitative measures agreed with the retail sector**

- 1)** Improvement of the marketing of fresh products and with improved formulation, through greater presence and information in the commercial offer.

- 2) Promotion and introduction of fresh products in the assortments and promotion of fresh and seasonal products in posters, social networks, web, physical channels.
- 3) Promotion of training and education programs for employees on reformulation, nutrition and healthy habits.
- 4) Participation and promotion of research and technology studies, in collaboration with the scientific community, related to the improvement of nutritional knowledge and the improvement of distributor brand products.

### **5 qualitative measures agreed with the social catering sector**

#### ***COMPANIES/CAFETERIA OF HOSPITALS/STATE SECURITY FORCES AND BODIES/ PUBLIC ADMINISTRATION CENTRES AND IN FULL BOARD 7 DAYS CENTRES (EXCEPT SOCIAL HEALTH SECTOR)***

- 1) Increase from 10% to 100% of the associated companies that collaborate in the promotion of healthy messages or advice on nutrition and physical activity that raise consumer awareness, through the media used by the companies.
- 2) Increase from 10% to 70% of the associated enterprises that offer training in nutrition and healthy habits to the kitchen staff of the enterprises.

#### ***SCHOOLS***

- 3) Increase from 10% to 50% of the associated companies that promote consensual healthy messages, during school year, in menus or other formats that allow companies to disseminate these messages.

#### ***FULL BOARD 7 DAYS CENTRES (EXCEPT FOR THE SOCIAL AND HEALTH SECTOR)***

- 4) Increase from 50% to 100% of the associated companies that offer whole grain bread as an alternative to white bread.

#### ***COMPANIES/CAFETERIA OF HOSPITALS/STATE SECURITY FORCES AND BODIES/ PUBLIC ADMINISTRATION CENTRES***

- 5) Increase from 75% to 100% of associated companies that offer whole grain bread as an alternative to white bread (in the event that there are several menus to choose from).

## 21 qualitative measures agreed with the modern restaurant sector

### *BUSINESSES WITH FULL SERVICE, QUICK SERVICE SERVICE AND EN ROUTE SERVICE*

- 1) 90% of companies will purchase reformulated products.
- 2) 40% to 100% increase in the number of full service businesses using sunflower oil, high oleic sunflower oil and/or olive oil in frying processes.
- 3) 50% to 100% increase in the number of quick service businesses using sunflower oil, high oleic sunflower oil and/or olive oil in frying processes.
- 4) 40% to 85% increase in the number of en-route service businesses using sunflower oil, high oleic sunflower oil and/or olive oil in frying processes.
- 5) Reduction of the number of holes of the salt shakers lids.
- 6) Increased use of spices to reduce added salt.
- 7) Offer to the consumer of virgin olive oil as salad dressing.
- 8) Increased use of fats or oils with a healthier nutritional profile such as olive and sunflower oil to replace certain saturated fats.
- 9) Increase in the supply of vegetable garnishes as an alternative to chips.
- 10) Increase in the supply of legume side dishes.
- 11) Incorporation of fruits in salads.
- 12) Increase in the supply of fruit and fruit juices as a dessert option.
- 13) Fruit offer throughout the day (in other meals) and not reduce its offer as a desert alternative.
- 14) Increased availability of running water available to the customer, on request.

### *FULL SERVICE BUSINESSES*

- 15) Increase from 10% to 70% in the number of establishments that offer dishes prepared with culinary techniques such as baking, steam and grilling versus frying.

### *FULL SERVICE AND EN ROUTE BUSINESSES*

- 16) Increase from 30% to 70% of establishments with no salt shakers and saucers dishes at the tables. They will be available to the customer on request.

### **QUICK SERVICE AND EN ROUTE BUSINESSES**

- 17)** Increase from 20% to 90% of companies where low-fat and skimmed milk is used in breakfasts and coffees served throughout the day.

### **FULL SERVICE AND QUICK SERVICE BUSINESSES**

- 18)** Increase from 13% to 50% in the number of businesses with full service with reduction in portion size or increase in the supply of dishes *to be shared*.
- 19)** Increase from 15% to 50% in the number of quick service businesses with a decrease in portion size or an increase in the offer of dishes "to share" products of different sizes.
- 20)** Increase from 12% to 50% in the number of full service businesses that have alternatives to white bread and/or increase the supply of whole grains.
- 21)** Increase from 5% to 50% in the number of quick service businesses that have alternatives to white bread and/or increase the supply of whole grains.

### **3 qualitative measures agreed with the vending sector**

- 1)** Encourage the consumption of reformulated products and foods that make up a healthy diet by placing them on the vending machine in the most visible areas, when is technically possible (temperature conditions, etc.).
- 2)** Incorporation of information or messages about healthy habits in the machines.
- 3)** Inform industry professionals about your Health PLAN.

## ANNEX 2. FOOD CATEGORIES AND SUBCATEGORIES

| SAVOURY SNACKS    |                                                              |
|-------------------|--------------------------------------------------------------|
|                   | Microwave Popcorn                                            |
|                   | Potato crisps                                                |
|                   | Snacks                                                       |
|                   | Fried snacks                                                 |
| SOFT DRINKS       |                                                              |
|                   | Lime-lemon soft drinks without sweeteners                    |
| BAKERY AND PASTRY |                                                              |
|                   | Brioche roll with chocolate chips                            |
|                   | Filled brioche roll with no icing                            |
|                   | Brioche roll without filling                                 |
|                   | Croissant                                                    |
|                   | Muffins                                                      |
|                   | Filled pastry with icing                                     |
|                   | Filled pastry without icing                                  |
|                   | Iced doughnuts                                               |
|                   | Doughnuts without icing                                      |
| BREAKFAST CEREALS |                                                              |
|                   | Chocolate breakfast cereals for children                     |
| CREAMS            |                                                              |
|                   | Vegetable creams                                             |
| MEAT PRODUCTS     |                                                              |
|                   | Chorizo vela extra                                           |
|                   | Extra cooked ham                                             |
|                   | Fresh longaniza                                              |
|                   | Turkey Breast                                                |
|                   | Sausages/mortadella                                          |
|                   | Salchichón vela extra                                        |
| BISCUITS          |                                                              |
|                   | Breakfast biscuits for family and children                   |
|                   | Filled biscuits                                              |
| ICE CREAMS        |                                                              |
|                   | Water-based children's ice creams                            |
| FRUIT NECTARS     |                                                              |
|                   | Peach nectar without sweeteners                              |
|                   | Orange nectar without sweeteners                             |
|                   | Pineapple nectar without sweeteners                          |
| SPECIAL BREAD     |                                                              |
|                   | White sliced bread                                           |
|                   | Brown sliced bread                                           |
|                   | White toasted bread                                          |
|                   | Brown toasted bread                                          |
| READY MEALS       |                                                              |
|                   | Squid rings                                                  |
|                   | Restructured squid rings                                     |
|                   | Croquettes                                                   |
|                   | Small pies                                                   |
|                   | Lasagna/cannelloni                                           |
|                   | Nuggets                                                      |
|                   | Surimi Products (Eel Substitute)                             |
|                   | Surimi Products (Crab Substitute)                            |
| DAIRY PRODUCTS    |                                                              |
|                   | Rice pudding                                                 |
|                   | Flavoured milk                                               |
|                   | Egg creme caramel                                            |
|                   | Vanilla creme caramel                                        |
|                   | Low fat fresh cheese (petit) with fruits (strawberry-banana) |
|                   | Fermented semi skimmed milk drink                            |
|                   | Vanilla custard                                              |
|                   | Fruit yoghurt                                                |
|                   | Flavoured yoghurt                                            |
|                   | Greek Yoghurt with Fruits                                    |
|                   | Natural sugary Greek yoghurt                                 |
|                   | Natural sugary yoghurt                                       |
|                   | Yoghurt drink                                                |
| SAUCES            |                                                              |
|                   | Ketchup                                                      |
|                   | Mayonnaise                                                   |
|                   | Fine sauce                                                   |
|                   | Tomato sauce basic recipe                                    |

### ANNEX 3. COMPARISON OF ANALYTICAL DATA WITH LABELLING DATA/EVALUATION OF COMPLIANCE OF NUTRIENT TOLERANCES DECLARED ON LABELLING ACCORDING TO ANALYTICAL

#### Savoury snacks

##### EVALUATION OF COMPLIANCE WITH SATURATED FAT TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%) | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|----------------------------------|----|-------|-------------------------|---------------------------|
| MICROWAVE POPCORN                | 3  | 66.7  | 66.7                    | 0.0                       |
| POTATO CRISPS                    | 17 | 5.9   | 5.9                     | 0.0                       |
| FRIED SNACKS                     | 17 | 17.6  | 17.6                    | 0.0                       |
| SNACKS                           | 37 | 16.2  | 16.2                    | 0.0                       |

##### EVALUATION OF COMPLIANCE WITH SALT TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%) | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|----------------------------------|----|-------|-------------------------|---------------------------|
| POTATO CRISPS                    | 28 | 39.3  | 39.3                    | 0.0                       |
| SNACKS                           | 19 | 26.3  | 26.3                    | 0.0                       |
| SNACKS                           | 47 | 34.0  | 34.0                    | 0.0                       |

#### Soft drinks

##### EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%)                | N | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|-------------------------------------------------|---|-------|-------------------------|---------------------------|
| LIME-LEMON SOFT BEVERAGES<br>WITHOUT SWEETENERS | 5 | 20.0  | 0.0                     | 20.0                      |



## Bakery and pastry

### EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%)  | N   | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|-----------------------------------|-----|-------|-------------------------|---------------------------|
| FILLED BRIOCHE ROLL WITH NO ICING | 6   | 16.7  | 0.0                     | 16.7                      |
| BRIOCHE ROLL WITHOUT FILLING      | 12  | 8.3   | 0.0                     | 8.3                       |
| CROISSANTS                        | 13  | 15.4  | 15.4                    | 0                         |
| MUFFINS                           | 35  | 0.0   | 0.0                     | 0.0                       |
| FILLED PASTRY WITH ICING          | 22  | 4.5   | 0.0                     | 4.5                       |
| FILLED PASTRY WITHOUT ICING       | 2   | 0.0   | 0.0                     | 0.0                       |
| ICED DOUGHNUTS                    | 7   | 0.0   | 0.0                     | 0.0                       |
| DOUGHNUTS WITHOUT ICING           | 6   | 33.3  | 16.7                    | 16.7                      |
| BAKERY AND PASTRY                 | 103 | 6.8   | 2.9                     | 3.9                       |

### EVALUATION OF COMPLIANCE WITH SATURATED FAT TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%)  | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|-----------------------------------|----|-------|-------------------------|---------------------------|
| BRIOCHE ROLL WITH CHOCOLATE CHIPS | 5  | 0.0   | 0.0                     | 0.0                       |
| ICED DOUGHNUTS                    | 5  | 0.0   | 0.0                     | 0.0                       |
| DOUGHNUTS WITHOUT ICING           | 2  | 0.0   | 0.0                     | 0.0                       |
| BAKERY AND PASTRY                 | 12 | 0.0   | 0.0                     | 0.0                       |

## Breakfast cereals

### EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%)              | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|-----------------------------------------------|----|-------|-------------------------|---------------------------|
| CHOCOLATE CEREALS<br>FOR CHILDREN'S BREAKFAST | 13 | 0.0   | 0.0                     | 0.0                       |

## Creams

| EVALUATION OF COMPLIANCE WITH SALT TOLERANCES<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |    |       |                         |                           |
|-----------------------------------------------------------------------------------------------|----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                              | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| VEGETABLE CREAMS                                                                              | 17 | 0.0   | 0.0                     | 0.0                       |

## Meat products

| EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCE<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |    |       |                         |                           |
|-----------------------------------------------------------------------------------------------|----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                              | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| CHORIZO VELA EXTRA                                                                            | 5  | 0.0   | 0.0                     | 0.0                       |
| EXTRA COOKED HAM                                                                              | 1  | 0.0   | 0.0                     | 0.0                       |
| FRESH LONGANIZA                                                                               | 3  | 0.0   | 0.0                     | 0.0                       |
| TURKEY BREAST                                                                                 | 15 | 0.0   | 0.0                     | 0.0                       |
| SAUSAGE/ MORTADELLA                                                                           | 34 | 0.0   | 0.0                     | 0.0                       |
| SALCHICHÓN VELA EXTRA                                                                         | 13 | 0.0   | 0.0                     | 0.0                       |
| MEAT PRODUCTS                                                                                 | 71 | 0.0   | 0.0                     | 0.0                       |

| EVALUATION OF COMPLIANCE WITH TOTAL FAT TOLERANCES<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |     |       |                         |                           |
|----------------------------------------------------------------------------------------------------|-----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                                   | N   | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| CHORIZO VELA EXTRA                                                                                 | 34  | 14.7  | 5.9                     | 8.8                       |
| FRESH LONGANIZA                                                                                    | 17  | 29.4  | 11.8                    | 17.6                      |
| SAUSAGE/ MORTADELLA                                                                                | 67  | 14.9  | 9.0                     | 6.0                       |
| SALCHICHÓN VELA EXTRA                                                                              | 31  | 16.1  | 9.7                     | 6.5                       |
| MEAT PRODUCTS                                                                                      | 149 | 16.8  | 8.7                     | 8.1                       |

### EVALUATION OF COMPLIANCE WITH SALT TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%) | N   | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|----------------------------------|-----|-------|-------------------------|---------------------------|
| CHORIZO VELA EXTRA               | 27  | 0.0   | 0.0                     | 0.0                       |
| EXTRA COOKED HAM                 | 24  | 16.7  | 0.0                     | 16.7                      |
| FRESH LONGANIZA                  | 17  | 17.6  | 11.8                    | 5.9                       |
| TURKEY BREAST                    | 17  | 29.4  | 11.8                    | 17.6                      |
| SAUSAGE/ MORTADELLA              | 43  | 14.0  | 2.3                     | 11.6                      |
| SALCHICHÓN VELA EXTRA            | 16  | 6.3   | 6.3                     | 0.0                       |
| MEAT PRODUCTS                    | 144 | 13.2  | 4.2                     | 9.0                       |

### Biscuits

### EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%)              | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|-----------------------------------------------|----|-------|-------------------------|---------------------------|
| BREAKFAST BISCUITS<br>FOR FAMILY AND CHILDREN | 27 | 0.0   | 0.0                     | 0.0                       |
| FILLED BISCUITS                               | 18 | 0.0   | 0.0                     | 0.0                       |
| BISCUITS                                      | 45 | 0.0   | 0.0                     | 0.0                       |

### EVALUATION OF COMPLIANCE WITH SATURATED FAT TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%)              | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|-----------------------------------------------|----|-------|-------------------------|---------------------------|
| BREAKFAST BISCUITS<br>FOR FAMILY AND CHILDREN | 22 | 4.5   | 4.5                     | 0.0                       |
| FILLED BISCUITS                               | 13 | 0.0   | 0.0                     | 0.0                       |
| BISCUITS                                      | 35 | 2.9   | 2.9                     | 0.0                       |

**Ice creams**

| EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCES<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |    |       |                         |                           |
|------------------------------------------------------------------------------------------------|----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                               | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| WATER-BASED CHILDREN'S ICE CREAMS                                                              | 13 | 0.0   | 0.0                     | 0.0                       |

**Fruit nectars**

| EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCES<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |    |       |                         |                           |
|------------------------------------------------------------------------------------------------|----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                               | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| PEACH NECTAR<br>WITHOUT SWEETENERS                                                             | 9  | 0.0   | 0.0                     | 0.0                       |
| ORANGE NECTAR<br>WITHOUT SWEETENERS                                                            | 5  | 0.0   | 0.0                     | 0.0                       |
| PINEAPPLE NECTAR<br>WITHOUT SWEETENERS                                                         | 9  | 0.0   | 0.0                     | 0.0                       |
| NECTARS                                                                                        | 23 | 0.0   | 0.0                     | 0.0                       |

**Special Bread**

| EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCES<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |    |       |                         |                           |
|------------------------------------------------------------------------------------------------|----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                               | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| WHITE SLICED BREAD                                                                             | 12 | 0.0   | 0.0                     | 0.0                       |
| BROWN SLICED BREAD                                                                             | 13 | 0.0   | 0.0                     | 0.0                       |
| WHITE TOASTED BREAD                                                                            | 14 | 7.1   | 7.1                     | 0                         |
| BROWN TOASTED BREAD                                                                            | 14 | 0.0   | 0.0                     | 0.0                       |
| BREAD                                                                                          | 53 | 1.9   | 1.9                     | 0.0                       |

## Ready meals

| EVALUATION OF COMPLIANCE WITH SALT TOLERANCES<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |     |       |                         |                           |
|-----------------------------------------------------------------------------------------------|-----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                              | N   | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| SQUID RINGS                                                                                   | 7   | 28.6  | 14.3                    | 14.3                      |
| RESTRUCTURED SQUID RINGS                                                                      | 6   | 33.3  | 0.0                     | 33.3                      |
| CROQUETTES                                                                                    | 39  | 12.8  | 12.8                    | 0.0                       |
| SMALL PIES                                                                                    | 10  | 0.0   | 0.0                     | 0.0                       |
| LASAGNA/CANNELLONI                                                                            | 20  | 0.0   | 0.0                     | 0.0                       |
| NUGGETS                                                                                       | 9   | 22.2  | 22.2                    | 0.0                       |
| P. SURIMI (EEL SUB)                                                                           | 8   | 12.5  | 12.5                    | 0.0                       |
| P. SURIMI (CRAB SUB)                                                                          | 12  | 0.0   | 0.0                     | 0.0                       |
| READY MEALS                                                                                   | 111 | 10.8  | 8.1                     | 2.7                       |

| EVALUATION OF COMPLIANCE WITH SATURATED FAT TOLERANCES<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |    |       |                         |                           |
|--------------------------------------------------------------------------------------------------------|----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                                       | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| NUGGETS                                                                                                | 12 | 16.7  | 8.3                     | 8.3                       |

## Dairy products

| EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCES<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |     |       |                         |                           |
|------------------------------------------------------------------------------------------------|-----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                               | N   | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| RICE PUDDING                                                                                   | 5   | 0.0   | 0.0                     | 0.0                       |
| FLAVOURED MILK                                                                                 | 33  | 0.0   | 0.0                     | 0.0                       |
| EGG CREME CARAMEL                                                                              | 2   | 0.0   | 0.0                     | 0.0                       |
| VANILLA CREME CARAMEL                                                                          | 2   | 0.0   | 0.0                     | 0.0                       |
| INDIVIDUAL SEMI-SKIMMED LIQUID<br>FERMENTED MILK                                               | 17  | 0.0   | 0.0                     | 0.0                       |
| VANILLA CUSTARD                                                                                | 2   | 0.0   | 0.0                     | 0.0                       |
| LOW FAT FRESH CHEESE (PETIT) WITH<br>FRUITS (STRAWBERRY-BANANA)                                | 4   | 0.0   | 0.0                     | 0.0                       |
| FRUIT YOGHURT                                                                                  | 13  | 0.0   | 0.0                     | 0.0                       |
| FLAVOURED YOGHURT                                                                              | 44  | 0.0   | 0.0                     | 0.0                       |
| GREEK YOGHURT WITH FRUITS                                                                      | 15  | 0.0   | 0.0                     | 0.0                       |
| NATURAL SUGARY GREEK YOGHURT                                                                   | 2   | 0.0   | 0.0                     | 0.0                       |
| YOGHURT DRINK                                                                                  | 23  | 0.0   | 0.0                     | 0.0                       |
| NATURAL SUGARY YOGHURT                                                                         | 13  | 0.0   | 0.0                     | 0.0                       |
| DAIRY PRODUCTS                                                                                 | 175 | 0.0   | 0.0                     | 0.0                       |

## Sauce

| EVALUATION OF COMPLIANCE WITH SUGAR TOLERANCES<br>DECLARED IN LABELLING ACCORDING TO ANALYTICS |    |       |                         |                           |
|------------------------------------------------------------------------------------------------|----|-------|-------------------------|---------------------------|
| NON-COMPLIANCE<br>TOLERANCES (%)                                                               | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
| KETCHUP                                                                                        | 5  | 0.0   | 0.0                     | 0.0                       |
| MAYONNAISE                                                                                     | 8  | 0.0   | 0.0                     | 0.0                       |
| FINE SAUCE                                                                                     | 3  | 33.3  | 0.0                     | 33.3                      |
| TOMATO SAUCE BASIC RECIPE                                                                      | 10 | 0.0   | 0.0                     | 0.0                       |
| SAUCES                                                                                         | 26 | 3.8   | 0.0                     | 3.8                       |



### EVALUATION OF COMPLIANCE WITH SALT TOLERANCES DECLARED IN LABELLING ACCORDING TO ANALYTICS

| NON-COMPLIANCE<br>TOLERANCES (%) | N  | TOTAL | ANALYTICS<br><LABELLING | % ANALYTICS<br>>LABELLING |
|----------------------------------|----|-------|-------------------------|---------------------------|
| KETCHUP                          | 5  | 0.0   | 0.0                     | 0.0                       |
| MAYONNAISE                       | 8  | 0.0   | 0.0                     | 0.0                       |
| FINE SAUCE                       | 3  | 33.3  | 0.0                     | 33.3                      |
| TOMATO SAUCE BASIC RECIPE        | 10 | 0.0   | 0.0                     | 0.0                       |
| SAUCES                           | 26 | 3.8   | 0.0                     | 3.8                       |

## ANNEX 4. QUESTIONNAIRES

### Out of home food: quantitative and qualitative questionnaires

| FORMULARIO COMPROMISO CUALITATIVO                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>EMPRESA</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | <p>Seleccionar la empresa seleccionando la empresa del listado; si no figura en el listado seleccionar la opción OTRA y completar la columna COMENTARIOS, si hay algún cambio, correo o el nombre, completar la columna COMENTARIOS</p> <div> <input type="text"/> </div> |
| <b>CONFORMIDAD VERACIDAD DE LOS DATOS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | <p>Conformidad de los datos ¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</p> <div> <input type="text"/> </div>                                                                                                                          |
| <b>Cumplimiento de los compromisos para Establecimientos con servicio en mesa (casual dining, fine dining)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                           |
| <p><b>Ausencia de saleros y saleros en las mesas. Estarán a disposición del cliente bajo petición</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el tipo de platos que se ha reducido el tamaño de porción o se ha incrementado la oferta de platos para compartir, si es posible también el % sobre el total de platos.</p>                                                                                            |                                                                                                                                                                                                                                                                           |
| <p><b>Utilización de aceite de girasol, girasol alto oleico y/o oliva en los procesos de fritura</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Especificar en COMENTARIOS el tipo de aceite mayoritario</p>                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                           |
| <p><b>Adquisición de productos reformulados</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple</p>                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                           |
| <p><b>Disminución de tamaño de porciones o incremento de la oferta de platos «para compartir»</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS en que tipo de platos se ha reducido el tamaño de porción o se ha incrementado la oferta de platos para compartir, si es posible también el % sobre el total de platos.</p>                                                                                                |                                                                                                                                                                                                                                                                           |
| <p><b>Disponer de alternativas al pan blanco y/o aumentar la oferta de cereales integrales</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS en que consiste el aumento de la oferta de pan y/o cereales integrales y si es posible el % sobre el total de la oferta de pan y/o cereales</p>                                                                                                                               |                                                                                                                                                                                                                                                                           |
| <p><b>Aumentar la oferta de platos preparados con técnicas culinarias como hornado, vapor y plancha frente a frituras</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS en que consiste el aumento de la oferta de platos preparados con técnicas como hornado, vapor y plancha frente a frituras y si es posible el % sobre el total de platos ofertados</p>                                                              |                                                                                                                                                                                                                                                                           |
| <b>Cumplimiento de los compromisos para Establecimientos sin servicio en mesa (fast food y casual food)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                           |
| <p><b>Utilización de aceite de girasol y girasol alto oleico en los procesos de fritura</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Especificar en COMENTARIOS el tipo de aceite mayoritario</p>                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                           |
| <p><b>Adquisición de productos reformulados</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple</p>                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                           |
| <p><b>Disminución de tamaño de porciones o incremento de la oferta de platos «para compartir», productos de distintos tamaños</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS en que tipo de platos se ha reducido el tamaño de porción o se ha incrementado la oferta de platos para compartir, si es posible también el % sobre el total de platos</p>                                                                 |                                                                                                                                                                                                                                                                           |
| <p><b>Disponer de alternativas al pan blanco y/o aumentar la oferta de cereales integrales</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS en que consiste el aumento de la oferta de pan y/o cereales integrales y si es posible el % sobre el total de la oferta de pan y/o cereales integrales</p>                                                                                                                    |                                                                                                                                                                                                                                                                           |
| <p><b>Disponer de leche baja en grasa y desnatada en los desayunos y cafés servidos a lo largo de todo el día</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el % de desayunos y cafés en los que la leche es baja en grasa o desnatada del total de los cafés y desayunos servidos</p>                                                                                                                                 |                                                                                                                                                                                                                                                                           |
| <p><b>Cumplimiento de los compromisos para Establecimientos de restauración en ruta (Recintos aeroportuarios, ferroviarios, estaciones de autobuses, áreas de servicio en autopistas y autovías y concesiones)</b></p>                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                                                                           |
| <p><b>Ausencia de saleros y saleros en las mesas. Estarán a disposición del cliente bajo petición</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple</p>                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                           |
| <p><b>Utilización de aceite de girasol, girasol alto oleico y/o oliva en los procesos de fritura</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Especificar en COMENTARIOS el tipo de aceite mayoritario</p>                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                           |
| <p><b>Adquisición de productos reformulados</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple</p>                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                           |
| <p><b>Disponer de leche baja en grasa y desnatada en los desayunos y cafés servidos a lo largo de todo el día</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple.<br/>Indicar en COMENTARIOS el % de desayunos y cafés en los que la leche es baja en grasa o desnatada del total de los cafés y desayunos servidos</p>                                                                                                                                |                                                                                                                                                                                                                                                                           |
| <p><b>Otras medidas opcionales a las que se comprometen las empresas de los tres tipos de establecimientos</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                           |
| <p><b>Reducción de los orificios de salida de las tapas de los saleros</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS en que consiste la reducción de los orificios</p>                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                           |
| <p><b>Aumentar la utilización de especias para reducir la sal añadida</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el % del aumento de la utilización de especias</p>                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                           |
| <p><b>Ofertar al consumidor aceite de oliva virgen como aderezo para las ensaladas</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el % del aumento de la oferta de aceite de oliva virgen</p>                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                           |
| <p><b>Incrementar el uso de grasas aceites de perfil nutricional más saludable como el aceite de oliva y de girasol en sustitución de ciertas grasas saturadas (en otras preparaciones que no sean frituras)</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS en que platos se ha producido el aumento y en que % del uso de estos aceites de perfil nutricional más saludable. Indicar el tipo de aceite mayoritario</p> |                                                                                                                                                                                                                                                                           |
| <p><b>Aumentar la oferta de guarniciones de verduras y hortalizas como alternativa a las patatas fritas</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el % del aumento de la oferta de guarniciones de verduras y hortalizas como alternativa a patatas fritas</p>                                                                                                                                                     |                                                                                                                                                                                                                                                                           |
| <p><b>Aumentar la oferta de guarniciones de legumbres</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el % del aumento de la oferta de guarniciones de legumbres</p>                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                           |
| <p><b>Incorporar la presencia de frutas en las ensaladas</b><br/>Si la opción seleccionada es NO o en proceso indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el % del aumento de la presencia de frutas en las ensaladas</p>                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                                                                                                           |
| <p><b>Aumentar la oferta de fruta y zumos de fruta como opción de postre</b><br/>Si la opción seleccionada es NO o en proceso indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el % del aumento de la oferta de fruta y zumo como opción de postre</p>                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                           |
| <p><b>Ofertar frutas a lo largo de todo el día (en áreas comunes) no limitar su oferta a la alternativa de postre</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el % del aumento de la oferta de fruta a lo largo del día sin reducir su oferta a la alternativa de postre</p>                                                                                                                                         |                                                                                                                                                                                                                                                                           |
| <p><b>Aumentar la disponibilidad de agua corriente a disposición del cliente, bajo petición</b><br/>Si la medida no está implementada en todos los establecimientos seleccionar la opción EN PROCESO e indicar en COMENTARIOS en cuantos establecimientos si se cumple<br/>Indicar en COMENTARIOS el % del aumento de la disponibilidad de agua corriente a disposición del cliente, bajo petición</p>                                                                                                                                                                         |                                                                                                                                                                                                                                                                           |
| <p><b>Nuestros socios impulsarán entre sus proveedores la reformulación de productos según los criterios firmados en cada una de las categorías de productos en el presente acuerdo por los diferentes sectores de la FIAB</b><br/>Si la opción seleccionada es NO o EN PROCESO indicar en COMENTARIOS el motivo<br/>Indicar en COMENTARIOS que medidas se han llevado a cabo para impulsar el cumplimiento de los acuerdos del PLAN del sector de la fabricación</p>                                                                                                          |                                                                                                                                                                                                                                                                           |

| EMPRESA (seleccionar del desplegable en cada fila)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | NOMBRE DEL ESTABLECIMIENTO | Nº ESTABLECIMIENTOS EN TERRITORIO NACIONAL | CONTENIDO EN AZÚCAR EN SOBRES MONODOSIS (gramos) | CONTENIDO EN SAL EN SOBRES MONODOSIS (gramos) | % DESAYUNOS EN LOS QUE SE UTILIZA LECHE BAJA EN GRASA O DESNATADA sólo Establecimientos con servicio en mesa (casual dining, fine dining) | COMENTARIOS |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|--------------------------------------------|--------------------------------------------------|-----------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <div data-bbox="311 1724 427 1892"> <p><b>Selección empresa</b><br/>Si no figura en el listado seleccionar OTRA y completar la columna COMENTARIO</p> </div> <div data-bbox="438 1675 829 1937"> <ul style="list-style-type: none"> <li>Amigall Iberia, S.L.U.</li> <li>Brea y Leña</li> <li>Buffalo Grill</li> <li>Casual Beer &amp; Food, S.L.</li> <li>Comet Group de Restauración, S.L.</li> <li>Comet Restaurant Group, S.L.</li> <li>Ensaladas Viena, S.A.</li> <li>Five Guys Spain, S.L.</li> <li>Foodbox, S.A.</li> <li>Genio y Exploación de Restaurantes, S.L. (Grupo Abade)</li> <li>GoGo Gourmets, S.L. (GOGO GILL)</li> <li>Grupo VIPS</li> <li>KFC Restaurant Spain, S.L.</li> <li>La Milla de Sierra a la Mesa</li> <li>Mandela Paris, S.L.</li> <li>Panifood S.A. (Ean Out)</li> <li>Panifood S.A. (La Tagliavella)</li> <li>Panificio Service, S.L. (La Tagliavella)</li> <li>Peñalba Grupo de Restauración, S.L. (Peñalba)</li> <li>Peñalba Restaurantes, S.L.</li> <li>Peñalba Sardinia, S.L. (Peñalba Sardinia)</li> <li>Select Service Partner, S.A.U.-SSP</li> <li>Solo Creations, S.L. (Solo)</li> <li>TUK TUK - Taste of Asian Kitchen, S.L. (Tuk Tuk Asian Street Food)</li> <li>Urban Freshness, S.L.</li> <li>Viena Restaurantes, S.L.</li> <li>Viena Restaurantes Capellanes (Viena Capellanes)</li> <li>OTRA</li> </ul> </div> |                            |                                            |                                                  |                                               |                                                                                                                                           |             |

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| COMPLIANDO COMPROMISO CUALITATIVAS ANEDA                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                                                                                  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| EMPRESA                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | COMPROBANDO VERACIDAD DE LOS DATOS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | COMENTARIOS                                                                                                                                                                                                                                                                                                                                                      | COMENTARIOS                                                                                                                                                                                                                                                                                                                                                      |
| <p>Empresa</p> <p>Seleccionar una empresa en el listado. Si no figura en el listado, seleccionar el nombre de la empresa en el campo de texto.</p> <p>COMENTARIOS</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | <p>COMPROBANDO VERACIDAD DE LOS DATOS</p> <p>Veracidad de los datos</p> <p>Seleccionar la opción más adecuada con relación a la veracidad de los datos.</p> <p>SI</p> <p>NO</p>                                                                                                                                                                                                                                                                                                                                                                | <p>COMENTARIOS</p> <p>Inventivar consumo saludable</p> <p>Seleccionar SI/NO EN PROCESO del consumo saludable.</p> <p>Añadir un comentario si se desea aportar información adicional. Si una empresa tiene máquinas con distintas opciones completar varias filas.</p> <p>SI</p> <p>NO</p> <p>EN PROCESO</p>                                                      | <p>COMENTARIOS</p> <p>Interpretar información o mensajes sobre hábitos saludables en las máquinas</p> <p>– Código QR – a través de</p> <p>– Descartado de un artículo para añadir en una zona saludable de las máquinas, que dirige a las compañías relacionadas con hábitos de vida saludables y sostenibilidad (agua y alimentos) –</p> <p>– Web de ANEDA.</p> |
| <p>AB Servicios S&amp;S España, S.L.U.</p> <p>AB Servicios S&amp;S España (Inventando) Navarra.</p> <p>ADIRA Vending S.L.</p> <p>Admón. de Gestión de Máquinas de Vending, S.L.</p> <p>Asterwending</p> <p>Automaatwending S.A.</p> <p>Automaatwending España S.L.</p> <p>CAFES Sierra Albornoz Services Vending S.L.</p> <p>DAVIS S.L.</p> <p>Distribuciones Hewarto S.L.</p> <p>Distribuciones Hewarto S.L.</p> <p>Environet S.L.</p> <p>Expander S.L.</p> <p>EVOLVING S.L.</p> <p>FVS Lechidragage S.L.</p> <p>Gestión de Máquinas, S.A.</p> <p>Golekko Vending, S.L.</p> <p>Gratix S.L.</p> <p>Hericares, S.A.</p> <p>Hermanos Vending, S.L.</p> <p>Hermindez Jimin Vending 2008, S.L. HT Vending 2008, S.L.</p> <p>Interwending, S.L.</p> <p>Interventor Automáticos S.L.</p> <p>Interventor Cofra &amp; Vending, S.L.</p> <p>Leal Vending S.L.</p> <p>Leonvending, S.L.</p> <p>MAQUINAS EXPANDER del Inglaterra, S.L.</p> <p>De las (Rafael Víctor Delgado).</p> <p>Máquinas de Vending, S.L.</p> <p>Roma Vending, S.L.</p> <p>Saeto Vending S.L.</p> <p>Servicio de Vending (M.C.F. Vending).</p> <p>Serven Restauración Automática, S.L.</p> <p>Servicio de Vending, S.L.</p> <p>Tecnoar Máquinas Automáticas Global Service, S.L.</p> <p>Vendedores Automáticos S.L.</p> <p>Vending Castilo Ramajo, S.L.</p> <p>Vending Hmori, Molina S.L.</p> <p>Vending Sierra de Madrid S.L.</p> <p>SEMAJCAF Máquinas de CAFÉ, S.L.</p> <p>Seriti 2000, S.L.</p> <p>Servicio Vending, S.A.</p> <p>Servicio Vending S.L.</p> <p>Sermatic, S.A.</p> <p>Social Coffee, S.L.U.</p> <p>Tecnoar Máquinas Automáticas Global Service, S.L.</p> <p>Vending Castilo Ramajo, S.L.</p> <p>Vending Hmori, Molina S.L.</p> <p>Vending Sierra de Madrid S.L.</p> <p>OTDA.</p> | <p>COMENTARIOS</p> <p>Inventivar el consumo de productos reformulados y alternativos que conformen una dieta saludable mediante su asociación en las máquinas en donde está presente el código QR y el mensaje de la máquina (temperatura, etc.).</p> <p>Inventivar consumo saludable</p> <p>Seleccionar SI/NO EN PROCESO del consumo saludable.</p> <p>Añadir un comentario si se desea aportar información adicional. Si una empresa tiene máquinas con distintas opciones completar varias filas.</p> <p>SI</p> <p>NO</p> <p>EN PROCESO</p> | <p>COMENTARIOS</p> <p>Interpretar información o mensajes sobre hábitos saludables en las máquinas</p> <p>– Código QR – a través de</p> <p>– Descartado de un artículo para añadir en una zona saludable de las máquinas, que dirige a las compañías relacionadas con hábitos de vida saludables y sostenibilidad (agua y alimentos) –</p> <p>– Web de ANEDA.</p> | <p>COMENTARIOS</p> <p>Interpretar información o mensajes sobre hábitos saludables en las máquinas</p> <p>– Código QR – a través de</p> <p>– Descartado de un artículo para añadir en una zona saludable de las máquinas, que dirige a las compañías relacionadas con hábitos de vida saludables y sostenibilidad (agua y alimentos) –</p> <p>– Web de ANEDA.</p> |

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## Manufacture and retail: qualitative questionnaires

| CUESTIONARIO ACES                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| EMPRESA                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <div>Nombre de la empresa<br/>Si ha cambiado el nombre o no figura en el listado seleccione OTRA y complete la columna COMENTARIO</div> <div>Centros Comerciales Correfour, S.L.<br/>Ronsi s. Coop.<br/>Supermercados S.A.U.<br/>Supermercados Sábaco, S.A.U.<br/>Superon, S.A.<br/>OTRA</div> |
| <b>CONFORMIDAD VERACIDAD DE LOS DATOS</b><br><br><div>Conformidad de los datos<br/>¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</div> <div>SI<br/>NO</div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b><br>Deben mantenerse los límites bajo o la ausencia de ácidos grasos trans.<br>Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos.<br>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.<br>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                                                                                                |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS DEL SECTOR DE DISTRIBUCIÓN</b><br>Mejora de la comercialización de los productos frescos y con formulación mejorada, mediante mayor presencia e información en la oferta comercial.<br>Si la opción seleccionada es SI o EN PROCESO indicar en la columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                |
| <b>Fomento e introducción de productos frescos en los surtidos y promoción de productos frescos y de temporada en la cartería, redes sociales, web, canales físicos.</b><br>Si la opción seleccionada es SI o EN PROCESO indicar en la columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                |
| <b>Fomento de programas de formación y educación para empleados sobre la reformulación, alimentación y hábitos saludables</b><br>Si la opción seleccionada es SI o EN PROCESO indicar en la columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                |
| <b>Participación e impulso de estudios de investigación y tecnología, en colaboración con la comunidad científica, relacionados con la mejora del conocimiento nutricional y la mejora de los productos de marca de distribuidor</b><br>Si la opción seleccionada es SI o EN PROCESO indicar en la columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                                |
| <b>Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido de azúcares debidas a refrescos selecciona la siguiente cuestión. Si la empresa no ha incluido ningún producto de esta subcategoría en el Excel de medidas cuantitativas seleccionar NO APLICA</b><br>¿Tienen edulcorantes los productos bebidas refrescantes lima-limón en 2016?<br>Si la respuesta es SI indicar en comentarios el nombre del producto                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                |
| <b>Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en grasas saturadas de las subcategorías patatas fritas, palomitas de microondas y productos de aperitivo fritos se solicita completar las siguientes cuestiones. Si la empresa no ha incluido ningún producto de estas subcategorías en el Excel de medidas cuantitativas seleccionar NO APLICA</b><br>¿Desde 2016 ha reducido el contenido en grasas saturadas en todos los productos de la subcategoría palomitas para microondas?<br>Si la respuesta es NO, indicar en cuáles no 6 si el motivo es que se había reducido previamente<br>¿Desde 2016 ha reducido el contenido en grasas saturadas en todos los productos de la subcategoría patatas fritas?<br>Si la respuesta es NO, indicar en cuáles no 6 si el motivo es que se ha reducido previamente<br>¿Desde 2016 ha reducido el contenido en grasas saturadas en todos los productos de la subcategoría productos de aperitivo fritos?<br>Si la respuesta es NO, indicar en cuáles no 6 si el motivo es que se ha reducido previamente |                                                                                                                                                                                                                                                                                                |
| <b>Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido de azúcares de néctares seleccionar la siguiente cuestión. Si la empresa no ha incluido ningún producto de estas subcategorías en el Excel de medidas cuantitativas seleccionar NO APLICA</b><br>¿Tienen edulcorantes los productos néctares de melocotón en 2016?<br>Si la respuesta es SI indicar en comentarios el nombre del producto<br>¿Tienen edulcorantes los productos néctares de piña en 2016?<br>Si la respuesta es SI indicar en comentarios el nombre del producto<br>¿Tienen edulcorantes los productos néctares de naranja en 2016?<br>Si la respuesta es SI indicar en comentarios el nombre del producto                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                |

| CUESTIONARIO ANGED                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                           |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| EMPRESA                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | <p>Nombre de la empresa<br/>Seleccionar la empresa. Si ha cambiado el nombre o no seleccione OTRO y complete la columna COMENTARIO</p> <p>Auchan Retail España, S.L. / Alcampo, S.A.U.<br/>Carrefour Consumer Carefour, S.A.<br/>El Corte Inglés, S.A.<br/>Eroski &amp; Coop<br/>LIDL</p> |
| CONFORMIDAD VERACIDAD DE LOS DATOS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | <p>¿Confirma que los datos introducidos en el cuestionario se ajustan a la realidad?</p> <p>SI<br/>NO</p>                                                                                                                                                                                 |
| CUMPLIMIENTO DE LOS COMPROMISOS GENERALES                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <p>¿Cumplimiento de los compromisos ¿se ha cumplido el compromiso?</p> <p>SI<br/>EN PROCESO<br/>NO APLICA</p>                                                                                                                                                                             |
| <p>Deben mantenerse los límites bajo o la ausencia de ácidos grasos trans.</p> <p>Las reducciones y medidas acordadas deben ser alcanzadas en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos</p> <p>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarían enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.</p> <p>En el caso de lanzamiento de nuevos productos de las subcategorías autorizadas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | <p>Cumplimiento de los compromisos<br/>seleccionar la opción más adecuada con relación al cumplimiento del compromiso</p> <p>SI<br/>EN PROCESO<br/>NO APLICA</p>                                                                                                                          |
| <p><b>CUMPLIMIENTO DE LOS COMPROMISOS DEL SECTOR DE DISTRIBUCIÓN</b></p> <p>Mejora de la comercialización de los productos frescos y con formulación mejorada, mediante mayor presencia e información en la oferta comercial.</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Fomento e introducción de productos frescos en los surtidos y promoción de productos frescos y de temporada en la cantinera, redes sociales, web, canales físicos.</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Fomento de programas de formación y educación para empleados sobre la reformulación, alimentación y hábitos saludables</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Participación e impulso de estudios de investigación y tecnología, en colaboración con la comunidad científica, relacionados con la mejora del conocimiento nutricional y la mejora de los productos de marca de distribuidor</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> | <p>Cumplimiento de los compromisos<br/>seleccionar la opción más adecuada con relación al cumplimiento del compromiso</p> <p>SI<br/>EN PROCESO<br/>NO APLICA</p>                                                                                                                          |
| <p>Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en azúcares debidas a bebidas refrescantes lima-limón en 2016?</p> <p>¿Tienen edulcorantes los productos bebidas refrescantes lima-limón en 2016?</p> <p>Si la respuesta es SI indicar en comentarios el nombre del producto</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | <p>Presencia edulcorantes en 2016<br/>seleccionar la opción más adecuada</p> <p>SI<br/>NO<br/>NO APLICA</p>                                                                                                                                                                               |
| <p>Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en grasa saturada de las subcategorías patatas fritas, palomitas de microondas y productos de aperitivo fritos se solicita completar las siguientes cuestiones. Si la empresa no ha incluido ningún producto de estas subcategorías en el Excel de medidas cuantitativas seleccionar NO APLICA</p> <p>¿Desde 2016 ha reducido el contenido en grasa saturada en todos los productos de la subcategoría palomitas para microondas?</p> <p>Si la respuesta es SI, indicar en cuáles no ó si el motivo es que se había reducido previamente</p> <p>¿Desde 2016 ha reducido el contenido en grasa saturada en todos los productos de la subcategoría patatas fritas?</p> <p>Si la respuesta es SI, indicar en cuáles no ó si el motivo es que se había reducido previamente</p> <p>¿Desde 2016 ha reducido el contenido en grasa saturada en todos los productos de la subcategoría productos de aperitivo fritos?</p> <p>Si la respuesta es SI, indicar en cuáles no ó si el motivo es que se había reducido previamente</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | <p>Reducción grasa saturada<br/>seleccionar la opción más adecuada</p> <p>SI<br/>NO<br/>NO APLICA</p>                                                                                                                                                                                     |
| <p>Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en azúcares de néctares de frutas seleccionar NO APLICA</p> <p>¿Tienen edulcorantes los productos néctares de melocotón en 2016?</p> <p>Si la respuesta es SI indicar en comentarios el nombre del producto</p> <p>¿Tienen edulcorantes los productos néctares de piña en 2016?</p> <p>Si la respuesta es SI indicar en comentarios el nombre del producto</p> <p>¿Tienen edulcorantes los productos néctares de naranja en 2016?</p> <p>Si la respuesta es SI indicar en comentarios el nombre del producto</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | <p>Presencia de edulcorantes<br/>seleccionar la opción más adecuada</p> <p>SI<br/>NO<br/>NO APLICA</p>                                                                                                                                                                                    |

| CUESTIONARIO ASEDAS                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| EMPRESA                                                                                                                                                                                                                                                                                                                                                                                    | <div> <div> <p>Nombre de la empresa</p> <p>¿Confirma que los datos suministrados en la columna COMENTARIOS corresponden a la realidad?</p> <p>SI</p> <p>NO</p> </div> <div> <p>¿Confirma que los datos suministrados en la columna COMENTARIOS corresponden a la realidad?</p> <p>SI</p> <p>NO</p> </div> </div> |
| CONFORMIDAD VERACIDAD DE LOS DATOS                                                                                                                                                                                                                                                                                                                                                         | <div> <div> <p>¿Confirma que los datos suministrados en la columna COMENTARIOS corresponden a la realidad?</p> <p>SI</p> <p>NO</p> </div> <div> <p>¿Confirma que los datos suministrados en la columna COMENTARIOS corresponden a la realidad?</p> <p>SI</p> <p>NO</p> </div> </div>                             |
| CUMPLIMIENTO DE LOS COMPROMISOS GENERALES                                                                                                                                                                                                                                                                                                                                                  | <div> <div> <p>¿Confirma que los datos suministrados en la columna COMENTARIOS corresponden a la realidad?</p> <p>SI</p> <p>NO</p> </div> <div> <p>¿Confirma que los datos suministrados en la columna COMENTARIOS corresponden a la realidad?</p> <p>SI</p> <p>NO</p> </div> </div>                             |
| Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                  |
| Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                  |
| Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.                                                                                                                                                                |                                                                                                                                                                                                                                                                                                                  |
| En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.                                                                                                                                                                                                      |                                                                                                                                                                                                                                                                                                                  |
| CUMPLIMIENTO DE LOS COMPROMISOS DEL SECTOR DE DISTRIBUCION                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                  |
| Mejora de la comercialización de los productos frescos y con formulación mejorada, mediante mayor presencia e información en la oferta comercial.                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                                  |
| Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                  |
| Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                                  |
| Fomento e introducción de productos frescos en los surtidos y promoción de productos frescos y de temporada en la cartelería, redes sociales, web, canales físicos.                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                  |
| Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                  |
| Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                                  |
| Fomento de programas de formación y educación para empleados sobre la reformulación, alimentación y hábitos saludables                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                  |
| Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                  |
| Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                                  |
| Participación e impulso de estudios de investigación y tecnología, en colaboración con la comunidad científica, relacionados con la mejora del conocimiento nutricional y la mejora de los productos de marca de distribuidor                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                  |
| Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016)                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                  |
| Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                                  |
| Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en azúcares, bebidas y refrescantes lima-limón completar las siguientes cuestiones. Si la empresa no ha incluido ningún producto de esta subcategoría en el Excel de medidas cuantitativas seleccionar NO APLICA                                                                                 |                                                                                                                                                                                                                                                                                                                  |
| ¿Tenia edulcorantes los productos bebidas refrescantes lima-limón en 2016?                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                  |
| Si la respuesta es SI Indicar en comentarios el nombre del producto                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                  |
| Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en grasas saturadas de las subcategorías patatas fritas, palomitas de microondas y productos de aperitivo fritos se solicita completar las siguientes cuestiones. Si la empresa no ha incluido ningún producto de estas subcategorías en el Excel de medidas cuantitativas seleccionar NO APLICA |                                                                                                                                                                                                                                                                                                                  |
| ¿Desde 2016 ha reducido el contenido en grasas saturadas en todos los productos de la subcategoría palomitas para microondas ?                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                  |
| Si la respuesta es NO, indicar en cuáles no o si el motivo es que se había reducido previamente                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                  |
| ¿Desde 2016 ha reducido el contenido en grasas saturadas en todos los productos de la subcategoría patatas fritas ?                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                  |
| Si la respuesta es NO, indicar en cuáles no o si el motivo es que se había reducido previamente                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                  |
| ¿Desde 2016 ha reducido el contenido en grasas saturadas en todos los productos de la subcategoría productos de aperitivo fritos?                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                                  |
| Si la respuesta es NO, indicar en cuáles no o si el motivo es que se había reducido previamente                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                  |
| Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en azúcares de néctares completar las siguientes cuestiones. Si la empresa no ha incluido ningún producto de estas subcategorías en el Excel de medidas cuantitativas seleccionar NO APLICA                                                                                                      |                                                                                                                                                                                                                                                                                                                  |
| ¿Tienen edulcorantes los productos néctares de melocotón en 2016?                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                                  |
| Si la respuesta es SI Indicar en comentarios el nombre del producto                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                  |
| ¿Tienen edulcorantes los productos néctares de piña en 2016?                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                  |
| Si la respuesta es SI Indicar en comentarios el nombre del producto                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                  |
| ¿Tienen edulcorantes los productos néctares de naranja en 2016?                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                  |
| Si la respuesta es SI Indicar en comentarios el nombre del producto                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                  |

| FORMULARIO COMPROMISO CUALITATIVOS DE FABRICACIÓN AEFC                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                                           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>EMPRESA</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <div> <p><b>Nombre de la empresa</b><br/>Seleccionar la empresa. Si ha cambiado el nombre o no figura en el listado seleccionar OTRA y completar la columna COMENTARIO</p> <p>Grupo Siro.<br/>Kellogg España, S.L.<br/>Nestlé España, S.A.<br/>Weetabix Iberica, S.L.<br/>OTRA</p> </div> |
| <b>CONFORMIDAD VERACIDAD DE LOS DATOS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | <div> <p><b>Conformidad de los datos</b><br/>confirma que los datos incluidos en el cuestionario son veraces</p> <p>SI<br/>NO</p> </div>                                                                                                                                                  |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <div> <p><b>Cumplimiento de los compromisos</b><br/>¿se ha cumplido el compromiso?</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> </div>                                                                                                                                               |
| <p>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.</p> <p>Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos</p> <p>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.</p> <p>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.</p> |                                                                                                                                                                                                                                                                                           |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS DE CEREALES DE DESAYUNO</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <div> <p><b>Cumplimiento del compromiso</b><br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO</p> </div>                                                                                                                              |
| <p>Las empresas asociadas a AEFC se comprometen a la mejora continua de los productos, incluyendo otras reducciones de azúcares añadidos, grasas saturadas y sal; así como al incremento de fibra, poniendo un especial énfasis en aquellas categorías de cereales de desayuno destinadas al público infantil</p> <p>si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la Columna COMENTARIOS una justificación</p>                                                                                                                              |                                                                                                                                                                                                                                                                                           |



| CUESTIONARIO AEPH                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p><b>EMPRESA</b></p> <p>Nombre de la empresa<br/>Seleccionar la empresa. Si ha cambiado el nombre o no figura en el listado seleccionar OTRA y completar la columna COMENTARIO</p> <p>Helados Etlia, S.A.<br/>Industrias Jilonecas, S.A.<br/>Lacrem, S.A.<br/>Unilever España, S.A.<br/>OTRA</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                   |
| <p><b>CONFORMIDAD VERACIDAD DE LOS DATOS</b></p> <p>Conformidad de los datos<br/>¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</p> <p>SI<br/>NO</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                   |
| <p><b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b></p> <p>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.</p> <p>Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos</p> <p>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.</p> <p>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.</p> <p><b>CUMPLIMIENTO DE LOS COMPROMISOS DE HELADOS</b></p> <p>En helados infantiles (que no pertenecen a la subcategoría helados infantiles en base agua) se cumplen los siguientes criterios:</p> <p>valor energético <math>\leq 110</math> Kcal/porción</p> <p>contenido en ácidos grasos saturados <math>\leq 5</math> g/100g o 100 ml</p> <p>contenido en azúcares <math>\leq 20</math> g/100g o 100 ml</p> <p>Si la opción seleccionada es EN PROCESO Indicar en la Columna COMENTARIOS en qué % de productos y/o que criterios se cumplen</p> <p>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo</p> <p>En helados para adultos el contenido en azúcares es <math>\leq 300</math> Kcal/porción</p> <p>Si la opción seleccionada es EN PROCESO Indicar en la Columna COMENTARIOS el % de productos que cumple el compromiso</p> <p>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo</p> <p>En helados para adultos reducción de las porciones de consumo</p> <p>Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué consiste la reducción. Si la opción es EN PROCESO Indicar el % de productos que cumple el compromiso (datos desde 2016)</p> <p>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo</p> <p>Seguir trabajando en la disminución de las porciones, formatos mini, a formatos adaptados a intolerancias alimentarias (sin lactosa, sin gluten, sin gluten, bajos en grasa, sin azúcares añadidos), formatos orientados al público infantil con un perfil nutricional ajustado a sus necesidades, formatos individuales o para compartir, etc.</p> <p>Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos van que consiste la mejora (datos desde 2016)</p> <p>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo</p> | <p>Cumplimiento de los compromisos<br/>¿se ha cumplido el compromiso?</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> <p>Cumplimiento de los compromisos<br/>¿se ha cumplido el compromiso?</p> <p>SI<br/>NO<br/>EN PROCESO</p> |

# FORMULARIO CUESTIONARIO CUALITATIVO DE FABRICACIÓN AFAP

| FORMULARIO CUESTIONARIO CUALITATIVO DE FABRICACIÓN AFAP |  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                    |                                                                                                                                    |                                                                                                                  |
|---------------------------------------------------------|--|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| EMPRESA                                                 |  | <div>Nombre de la empresa<br/>Indicar el nombre que se ha cambiado el nombre o no figura en el listado seleccionar OTDA y completar la columna COMENTARIOS</div> <div>Apertivos Medona S.S.<br/>Café Bernabini S.A.<br/>Galletas Bernabini S.L.<br/>Galletas Bernabini S.L.<br/>Levni S.A.<br/>Mantecados Bernabini S.A.<br/>Biol S.A.<br/>Tostadas y Fritos S.A. (TOSFRI)<br/>OTDA</div>                                                                                                                                                                                                                                                                                      |                                                                                                                                    |                                                                                                                                    |                                                                                                                  |
| CONFORMIDAD VERACIDAD DE LOS DATOS                      |  | <div>Conformidad de los datos<br/>¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</div> <div>SÍ<br/>NO</div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                    |                                                                                                                                    |                                                                                                                  |
| CUMPLIMIENTO DE LOS COMPROMISOS GENERALES               |  | <p>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.</p> <p>Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.</p> <p>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de sal, grasas y azúcares.</p> | <div>Cumplimiento de los compromisos<br/>¿Se ha cumplido el compromiso?</div> <div>SÍ<br/>NO<br/>EN PROCESO<br/>NO APLICABLE</div> | <div>Cumplimiento de los compromisos<br/>¿Se ha cumplido el compromiso?</div> <div>SÍ<br/>NO<br/>EN PROCESO<br/>NO APLICABLE</div> |                                                                                                                  |
| CUMPLIMIENTO DE LOS COMPROMISOS DE APERTIVOS SALADOS    |  | Mejora continua del perfil lipídico de los productos de aperitivo<br><i>Si se indica la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</i><br><i>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo</i>                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                    |                                                                                                                                    |                                                                                                                  |
|                                                         |  | Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en grasa saturada de las subcategorías patatas fritas, palomitas de microondas y productos de aperitivo fritos se solicita completar las siguientes cuestiones. Si la empresa no ha incluido ningún producto de estas subcategorías en el Excel de medidas cuantitativas seleccionar NO APLICA                                                                                                                                                                                                                                                                                       |                                                                                                                                    |                                                                                                                                    | <div>Reducción grasa saturada<br/>Seleccionar la opción más adecuada</div> <div>SÍ<br/>NO<br/>NO APLICABLE</div> |
|                                                         |  | Desde 2016 ha reducido el contenido en grasa saturada en todos los productos de la subcategoría palomitas para microondas ?<br><i>Si la respuesta es NO, indicar en cuales no ó si el motivo es que se había reducido previamente</i>                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                    |                                                                                                                                    |                                                                                                                  |
|                                                         |  | Desde 2016 ha reducido el contenido en grasa saturada en todos los productos de la subcategoría patatas fritas ?<br><i>Si la respuesta es NO, indicar en cuales no ó si el motivo es que se ha reducido previamente</i>                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                    |                                                                                                                                    |                                                                                                                  |
|                                                         |  | Desde 2016 ha reducido el contenido en grasa saturada en todos los productos de la subcategoría productos de aperitivo fritos?<br><i>Si la respuesta es NO, indicar en cuales no ó si el motivo es que se ha reducido previamente</i>                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                    |                                                                                                                                    |                                                                                                                  |

| CUESTIONARIO AGRUCON                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| EMPRESA                                                                                                                                                                                                                     | <div> <p><b>Nombre de la empresa</b><br/>Seleccionar la empresa. Si ha cambiado el nombre o no figura en el listado seleccionar OTRA y completar la columna COMENTARIO</p> <div> Alimentos Segunda Transformación de Extremadura, S.A.<br/> Conservas el Cidacos, S.A.<br/> Industrias Alimentarias de Navarra, S.A.U. (IANI)<br/> Industrias y Promociones Alimentarias, S.A.U. (INPRALSA)<br/> Nestlé España, S.A.<br/> Tomicoex, S.A.<br/> OTRA </div> </div> |
| CONFORMIDAD VERACIDAD DE LOS DATOS                                                                                                                                                                                          | <div> <p><b>Conformidad de los datos</b><br/>¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</p> <div> SI<br/>NO </div> </div>                                                                                                                                                                                                                                                                                                    |
| CUMPLIMIENTO DE LOS COMPROMISOS GENERALES                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.                                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación. |                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |

| CUESTIONARIO ANFABRA                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| <p><b>Nombre de la empresa</b><br/>           Seleccionar la empresa. Si ha cambiado el nombre o no figura en el listado, seleccionar OTRA y completar la columna COMENTARIO</p> <p> <input type="text"/><br/> <input type="text"/> </p> <p>           Coca-Cola Petró.<br/>           Compañía de Bebidas Pepsico, S.L.<br/>           River Distillery, S.A.<br/>           Shaw-Worrell, S.A.<br/>           OTRA         </p>                                                                                                                                                                                                                                                                                                                               |  |
| <p><b>Conformidad de los datos</b><br/>           ¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</p> <p> <input type="text"/><br/> <input type="text"/> </p> <p>           SI<br/>           NO         </p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |  |
| <p><b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b></p> <p>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.</p> <p>Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos</p> <p>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.</p> <p>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.</p> |  |

| CUMPLIMIENTO DE LOS COMPROMISOS DE BEBIDAS REFRESCANTES                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>En productos de naranja y bebidas refrescantes de limón se ha reducido el contenido mediano en azúcares entre un 8% y un 16%.</p> <p><i>Si la empresa no tiene estos productos seleccionar NO APLICA y añadir un comentario.</i></p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el % de productos que cumplen con el compromiso</i></p>                                                                                                                                                              | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En productos de tónica se ha reducido el contenido mediano en azúcares un 5.3%.</p> <p><i>Si la empresa no tiene estos productos seleccionar NO APLICA y añadir un comentario.</i></p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el % de productos que cumplen con el compromiso</i></p>                                                                                                                                                                                                            | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En productos de bebidas isotónicas se ha reducido el contenido mediano en azúcares un 21%.</p> <p><i>Si la empresa no tiene estos productos seleccionar NO APLICA y añadir un comentario.</i></p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el % de productos que cumplen con el compromiso</i></p>                                                                                                                                                                                                 | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En Bebidas refrescantes (tipo cola, naranja, limón, lima-limón, té e isotónicas) el contenido mediano en azúcar total (azúcares totales/volumen total) es 6.03 g/100 ml</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el contenido mediano en azúcar total en g/100ml</i></p>                                                                                                                                                                                                                       | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>No realizar publicidad y promoción de bebidas refrescantes dirigida específicamente a menores de hasta 12 años en medios audiovisuales, impresos e Internet (a excepción de la que contenga el etiquetado y embalaje de estos productos, que se regirá por la legislación que le resulte de aplicación).</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p>                                                                                                                            | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En eventos deportivos dirigidos a menores de 12 años no se realizará entrega de producto ni patrocinio</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p>                                                                                                                                                                                                                                                                                                                              | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En eventos deportivos patrocinados o apoyados por producto de las empresas mencionadas dirigidas a adultos y con presencia de menores de 12 años, solo se realizará entrega de producto a menores en presencia de la persona responsable del niño (padre, profesor o tutor).</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p>                                                                                                                                                        | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>Se mantendrá y reforzará el compromiso del sector en cuanto a que los centros en los que se imparte educación primaria y secundaria serán espacios protegidos de cualquier comunicación de marketing. Por lo tanto, en los centros de educación secundaria, si hay máquinas de distribución automática de las empresas de ANFABRA, no llevarán marca.</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p>                                                                               | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>Se mantendrá y reforzará el compromiso del sector en cuanto a que en los centros de educación primaria no se realizará actividad comercial directa (venta) de bebidas sin/bajas en calorías</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p>                                                                                                                                                                                                                                         | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En máquinas expendedoras operadas directamente por asociados de ANFABRA: se fomentará y promoverá un nuevo orden de distribución de las bebidas en máquinas expendedoras automáticas, de manera que en las filas superiores se localicen las bebidas sin o bajas en calorías, y bebidas con mayor contenido calórico en las posiciones inferiores. El porcentaje de las bebidas sin o bajas en calorías nunca será inferior al 51%.</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p> | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En máquinas expendedoras no operadas directamente por asociados de ANFABRA: se elaborará una guía para operadores que detalle el compromiso e impulse su aplicación.</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p>                                                                                                                                                                                                                                                                | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En las salas de cine, promover entre las partes interesadas lo siguiente: Fomentar la variedad en la oferta de bebidas disponibles, dando preferencia a las bebidas sin y bajas en calorías, frente a las que tienen mayor contenido calórico.</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p>                                                                                                                                                                                      | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En las salas de cine, promover entre las partes interesadas lo siguiente: Compromiso con la formación del personal encargado de la cantina, con el objetivo de promocionar las bebidas sin y bajas en calorías, frente a las que tienen mayor contenido calórico</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p>                                                                                                                                                                    | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>En las salas de cine, promover entre las partes interesadas lo siguiente: Disponibilidad de la información nutricional de la bebida dispensada en el establecimiento de forma visible para el consumidor</p> <p><i>Si se selecciona NO o EN PROCESO indicar en la columna COMENTARIOS el motivo</i></p>                                                                                                                                                                                                                            | <p>Cumplimiento del compromiso<br/>¿Se ha cumplido el compromiso?<br/>seleccionar la opción adecuada</p> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> |
| <p>Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en azúcares de bebidas refrescantes lima-limón completar las siguientes cuestiones. Si la empresa no ha incluido ningún producto en el Excel de medidas cuantitativas seleccionar NO APLICA</p>                                                                                                                                                                                                                                          | <p>Presencia edulcorantes en 2016<br/>seleccionar la opción más adecuada</p> <p>SI<br/>NO<br/>NO APLICA</p>                                            |
| <p>¿Tenían edulcorantes los productos bebidas refrescantes lima-limón en 2016?</p> <p>Si la respuesta es SI indicar en comentarios el nombre del producto</p>                                                                                                                                                                                                                                                                                                                                                                         | <p>Presencia edulcorantes en 2016<br/>seleccionar la opción más adecuada</p> <p>SI<br/>NO<br/>NO APLICA</p>                                            |

| CUESTIONARIO ANICE                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>EMPRESA</b><br><br><div> <div> <p>Seleccione la empresa que mejor describa la actividad principal de su empresa. Si no está en la lista, indique el nombre o no de la empresa en la columna COMENTARIOS.</p> <p>Seleccione (OTRA) y escriba el nombre de la empresa en la columna COMENTARIOS.</p> </div> <div> <p>Seleccione la empresa que mejor describa la actividad principal de su empresa. Si no está en la lista, indique el nombre o no de la empresa en la columna COMENTARIOS.</p> <p>Seleccione (OTRA) y escriba el nombre de la empresa en la columna COMENTARIOS.</p> </div> </div>                                                                                                                                                            | <div> <div> <p>Seleccione la empresa que mejor describa la actividad principal de su empresa. Si no está en la lista, indique el nombre o no de la empresa en la columna COMENTARIOS.</p> <p>Seleccione (OTRA) y escriba el nombre de la empresa en la columna COMENTARIOS.</p> </div> <div> <p>Seleccione la empresa que mejor describa la actividad principal de su empresa. Si no está en la lista, indique el nombre o no de la empresa en la columna COMENTARIOS.</p> <p>Seleccione (OTRA) y escriba el nombre de la empresa en la columna COMENTARIOS.</p> </div> </div> |
| <b>CONFORMIDAD VERACIDAD DE LOS DATOS</b><br><br><p>¿Confirme que los datos que ha suministrado son veraces y que se ajustan a la realidad?</p> <p>SI<br/>NO<br/>EN PROCESO</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | <p>¿Confirme que los datos que ha suministrado son veraces y que se ajustan a la realidad?</p> <p>SI<br/>NO<br/>EN PROCESO</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b><br><br><p>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.</p> <p>Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos</p> <p>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.</p> <p>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.</p> | <p>Cumplimiento de los compromisos ¿se ha cumplido el compromiso?</p> <p>SI<br/>NO<br/>EN PROCESO</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS DE DERIVADOS CÁRNICOS</b><br><br><p>Estos acuerdos de reducción han sido consensuados con ANICE y FECIC, extendiendo los mismos a un compromiso que afecta a todos sus productos, salvo los productos tradicionales.</p> <p>Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016).</p> <p>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo</p>                                                                                                                                                                                                                                                   | <p>Cumplimiento de los compromisos ¿se ha cumplido el compromiso?</p> <p>SI<br/>NO<br/>EN PROCESO</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <p>En cuanto al jamón y paleta curados, serranos e ibéricos se está trabajando en una propuesta de reducción de sal que requerirá un consenso sectorial y supervisión científica de los centros tecnológicos, teniendo en cuenta la diversidad de razas, pesos, alimentaciones, manejo, etc. En cuanto a la reducción del contenido en grasa no se incluye compromiso al tratarse de una pieza cármica.</p> <p>Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en qué consiste la mejora (Datos desde 2016).</p> <p>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo</p>                                                                                                   | <p>Cumplimiento de los compromisos ¿se ha cumplido el compromiso?</p> <p>SI<br/>NO<br/>EN PROCESO</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |



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| CUESTIONARIO ASEMAC                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| <b>EMPRESA</b><br>Nombre de la empresa<br>¿Se ha cambiado el nombre o figura en el listado?<br>seleccionar OTRA y completar la columna COMENTARIOS<br><div> <input type="text" value="Jabón Bazar S.L."/> <input type="text" value="Bepi Corporación Alimentaria S.A.U."/> <input type="text" value="Dulce de Leche S.A."/> <input type="text" value="Dulce de Leche S.A. (GRUPO DULCESOL)"/> <input type="text" value="Europatty S.A."/> <input type="text" value="Grupo Bazar"/> </div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |  |
| <b>CONFORMIDAD VERACIDAD DE LOS DATOS</b><br>Conformidad de los datos<br>¿Se han cumplido los compromisos incluidos en el cuestionario se ajustan a la realidad?<br><div> <input type="text" value="SI"/> <input type="text" value="NO"/> </div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |  |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b><br>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.<br>Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos<br>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que reportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de aceptación y de legislación.<br>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |  |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS DE BOLLERÍA Y PASTELERÍA</b><br>Reducir la presencia de azúcares y ácidos grasos saturados en los nuevos lanzamientos que se realicen<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo<br>En la medida que sea posible, se sustituirán las grasas vegetales con elevado contenido en grasas saturadas por aceites vegetales con menor contenido en estas<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo<br>Incrementar el uso de cereales completos (integrales) tanto en los nuevos lanzamientos como en los productos ya presentes en el mercado que así lo permitan<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo<br>En la medida de lo posible, reducir el tamaño de las porciones.<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo<br>Ampliar la gama de productos, ofreciendo alternativas sin azúcares añadidos o en las que los azúcares se sustituyan por fibras u otros ingredientes con un menor contenido calórico.<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |  |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS DE PAN ESPECIAL</b><br>Reducir la presencia de azúcares y ácidos grasos saturados en los nuevos lanzamientos que se realicen<br>Si la empresa no tiene productos de esta subcategoría seleccionar la opción NO APLICA<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo<br>Sustituir las grasas vegetales con elevado contenido en grasas saturadas por aceites vegetales con menor contenido en estas en los productos en los que este cambio aún no se haya hecho<br>Si la empresa no tiene productos de esta subcategoría seleccionar la opción NO APLICA<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo<br>Incrementar el uso de cereales completos (integrales) tanto en los nuevos lanzamientos como en los productos ya presentes en el mercado que así lo permitan<br>Si la empresa no tiene productos de esta subcategoría seleccionar la opción NO APLICA<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo<br>En la medida de lo posible, reducir el tamaño de las rebanadas, reduciendo así el tamaño de las porciones<br>Si la empresa no tiene productos de esta subcategoría seleccionar la opción NO APLICA<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo<br>Ampliar la gama de productos, ofreciendo alternativas sin azúcares añadidos o en las que los azúcares se sustituyan por otros ingredientes<br>Si la empresa no tiene productos de esta subcategoría seleccionar la opción NO APLICA<br>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)<br>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo |  |

| CUESTIONARIO ASOZUJOS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>EMPRESA</b><br><br>Nombre de la empresa<br>Seleccionar la empresa. Si ha cambiado el nombre o no figura en el listado seleccionar OTRA y completar la columna COMENTARIO <div> <div>AMC Juices S.L.</div> <div>Artes de Cervezas Partners Iberia, S.L.U.</div> <div>Edes Granini Iberia S.A.U.</div> <div>E.I. Archipiélago, S.A. (LIBBY'S)</div> <div>Industria e Comercialización de Bebidas (Sumol+Com)</div> <div>J. García Carrión S.A. (Don Simón)</div> <div>Jover Alimentación S.L.U.</div> <div>Refresco Iberia S.A.U.</div> </div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                     |
| <b>CONFORMIDAD VERACIDAD DE LOS DATOS</b><br><br>Conformidad de los datos<br>¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad? <div> <div>SI</div> <div>NO</div> </div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                     |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b><br>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.<br>Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos<br>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.<br>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.                                                                                                                                                                                                                                                                                                                                                                                            | Cumplimiento de los compromisos<br>¿se ha cumplido el compromiso?<br><div> <div>SI</div> <div>NO</div> <div>EN PROCESO</div> <div>NO APLICA</div> </div>                            |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS DE NÉCTARES</b><br>Incremento del porcentaje de contenido en zumo en los néctares o sus mezclas con otros zumos menos ácidos o más densos para compensar<br><i>(Datos desde 2016)</i><br>Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora<br>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo<br><b>Sustitución de azúcares por edulcorantes</b><br>Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora<br><i>(Datos desde 2016)</i><br>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo<br><b>Disminución del tamaño de las porciones en envases inferiores a 1l especialmente en hostelería y el canal impulso</b><br>Si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora<br><i>(Datos desde 2016)</i><br>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo | Cumplimiento de los compromisos<br>Seleccionar la opción más adecuada con relación al cumplimiento del compromiso<br><div> <div>SI</div> <div>NO</div> <div>EN PROCESO</div> </div> |
| Con el fin de evaluar adecuadamente el compromiso cuantitativo de reducción del contenido en azúcares de néctares completar las siguientes cuestiones. Si la empresa no ha incluido ningún producto en el Excel de medidas cuantitativas seleccionar NO APLICA<br>¿Tenían edulcorantes los productos néctares de melocotón en 2016?<br>Si la respuesta es SI Indicar en comentarios el nombre del producto<br>¿Tenían edulcorantes los productos néctares de piña en 2016?<br>Si la respuesta es SI Indicar en comentarios el nombre del producto<br>¿Tenían edulcorantes los productos néctares de naranja en 2016?<br>Si la respuesta es SI Indicar en comentarios el nombre del producto                                                                                                                                                                                                                                                                                                                                                                                                                                         | Presencia edulcorantes en 2016<br>Seleccionar la opción más adecuada<br><div> <div>SI</div> <div>NO</div> <div>NO APLICA</div> </div>                                               |

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| <p><b>CUESTIONARIO CULINARIOS</b></p> <p><b>EMPRESA</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | <p>Seleccionar la empresa del lista si la empresa no figura en el listado seleccionar la opción OTRA y completar la columna COMENTARIOS. Si hay algún cambio, por ejemplo de nombre, completar la columna COMENTARIOS</p> <div data-bbox="256 439 416 779"> <p>GB Foods S.A. (The GB Foods)<br/>Bolton Cile España S.A.<br/>Chovi S.L.<br/>Grupo Ybarra Alimentación, S.L.<br/>Unilever España, S.A.<br/>IAN, S.A.U., (Industrias Alimentarias de Navarra, S.A.U.)<br/>GB Foods S.A. (Gallina Blanca-Imprialisa)<br/>OTRA</p> </div> |
| <p><b>CONFORMIDAD VERACIDAD DE LOS DATOS</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | <p>Conformidad de los datos<br/>¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</p> <div data-bbox="469 439 552 768"> <p>SI<br/>NO</p> </div>                                                                                                                                                                                                                                                                                                                                                         |
| <p><b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b></p> <p>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans. Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas que se comprometan deben hacerlo con dichos objetivos</p> <p>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación. En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.</p> | <p>Cumplimiento de los compromisos<br/>seleccionar la opción mas adecuada con relación al cumplimiento del compromiso</p> <div data-bbox="632 412 762 734"> <p>SI<br/>NO<br/>EN PROCESO<br/>NO APLICA</p> </div>                                                                                                                                                                                                                                                                                                                     |

| CUESTIONARIO FECIC                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>EMPRESA</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | <div> <p>Nombre de la empresa<br/>Seleccionar la empresa. Si ha cambiado el nombre o no figura en el listado seleccionar OTRA y completar la columna COMENTARIO</p> <div> <div> Aigal Alimentación, S.A.<br/>Boadas 1880, S.A.<br/>Carniques Valldan, S.A.<br/>Capdevila Germans, S.A.<br/>Casa Boix, S.L.<br/>Casa Riera Ordeix, S.A.<br/>Casa Tarradellas, S.A.<br/>Casademont 1996 MEAT, S.L.<br/>Catalana de Embutidos, S.A.<br/>Consalser, S.A.<br/>Corporación Alimentaria Guissona, S.A.<br/>Embutidos BLHER, S.A.<br/>Embutits Gros, S.A.<br/>Embutits Espina, S.A.U.<br/>Embutits la Gleva, S.L.<br/>Embutits Lapiedra, S.L.<br/>Embutits Mondell, S.A.<br/>Embutits Salgot, S.A.<br/>Embutidos Caula, S.L.<br/>Embutidos Monter, S.L.U.<br/>Embutidos Solà, S.A.<br/>Embutidos Subirats, S.A.<br/>Especialitats Pirineus, S.A.U.<br/>Estebar Epiuña, S.A. </div> <div> Extrapermil del Montseny, S.L.<br/>Font-Cana, S.A.<br/>Fribin, SAT 1269 RL<br/>Internacional de Embutidos, S.A.U.<br/>Jaume Abras, S.A.<br/>Joanquim Albertí, S.A.<br/>La Charcuteria Alemana, S.L.<br/>Lasus Baras, S.A. </div> <div> Margarita March Bosch, S.A.<br/>Mont, S.A.<br/>Nort, S.A.<br/>Nort Alimentaria, S.A.U.<br/>Productos GENII 1966, S.L.<br/>Sant Dalmau, S.A.U.<br/>Splendid Foods, S.A.U.<br/>Sucesores de J. Pont, S.A.<br/>Unió Integral Alimentària, S.A. </div> <div>OTRA</div> </div> </div> |
| <b>CONFORMIDAD VERACIDAD DE LOS DATOS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | <div> <p>Conformidad de los datos<br/>¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</p> <div> SI<br/>NO </div> </div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b> <p>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans. Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos</p> <p>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.</p> <p>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.</p> | <div> <p>Cumplimiento de los compromisos<br/>¿se ha cumplido el compromiso?</p> <div> SI<br/>NO<br/>EN PROCESO<br/>NO APLICA </div> </div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS DE DERIVADOS CÁRNICOS</b> <p>Estos acuerdos de reducción han sido consensuados con ANICE y FECIC, extendiendo los mismos a un compromiso que afecta a todos sus productos, salvo los productos tradicionales.</p> <p>si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016).</p> <p>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo</p>                                                                                                                                                                                                                                            | <div> <p>Cumplimiento de los compromisos<br/>¿se ha cumplido el compromiso?</p> <div> SI<br/>NO<br/>EN PROCESO </div> </div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| <p>En cuanto al jamón y paleta curados, serranos e ibéricos se está trabajando en una propuesta de reducción de sal que requerirá un consenso sectorial y supervisión científica de los centros tecnológicos, teniendo en cuenta la diversidad de razas, pesos, alimentaciones, manejo, etc. En cuanto a la reducción del contenido en grasa no se incluye compromiso al tratarse de una pieza cárnica.</p> <p>si la opción seleccionada es SI o EN PROCESO Indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016).</p> <p>Si la opción seleccionada es NO Indicar en la columna COMENTARIOS el motivo</p>                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |

| CUESTIONARIO FENIL                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                |
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| <b>EMPRESA</b><br><br><div> <div>Nombre de la empresa<br/>Seleccionar la empresa. Si ha cambiado el nombre o no figura en el listado seleccionar OTRA y completar la columna COMENTARIO</div> <div> AGAMA MANICOR 249 S.L.<br/> AGRUPACIÓN DE COOPERATIVAS LÁCTEAS S.L.<br/> ANDROS LA SERNA S.L.<br/> CAJADAD PASCUAL S.A.U.<br/> CORPORACIÓN ALIMENTARIA PEÑASANTA, S.A. (CAP)<br/> DANONE S.A.<br/> EL PASTORET DE LA SEGARRA, S.A.<br/> FEIRACO LÁCTEOS S.L.<br/> GRUPO LECHE RIO, S.A.<br/> IDILIA FOODS, S.L.<br/> IPARLAT, S.A.<br/> LABO CORPORACIÓN ALIMENTARIA, S.L.<br/> LACTALIS ALIMENTACIÓN S.A.<br/> LACTALIS NESTLE PRODUCTOS REFRIGERADOS (BERI)<br/> LACTALIS PULEVA S.L.U.<br/> LÁCTEAS DEL JARAMA, S.A.<br/> LÁCTEOS DEL VALLES, S.A.<br/> LÁCTEAS FLOR DE BURGOS, S.L.U.<br/> LECHE GAZA, S.L.<br/> MONTERO ALIMENTACIÓN, S.L.<br/> POSTRIES Y DULCES REINA, S.L.<br/> SCHREIBER FOODS ESPAÑA, S.L.<br/> SOCIEDAD COOPERATIVA ANDALUZA GANADERA DE OTRA </div> </div> | <div> <div>Conformidad de los datos<br/>¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</div> <div> SI<br/>NO </div> </div>                                     |
| <b>CONFORMIDAD VERACIDAD DE LOS DATOS</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | <div> <div>Conformidad de los datos<br/>¿Confirma que los datos incluidos en el cuestionario se ajustan a la realidad?</div> <div> SI<br/>NO </div> </div>                                     |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b><br>Deben mantenerse los límites bajos o la ausencia de ácidos grasos trans.<br>Las reducciones y medidas acordadas deben ser alcanzables en los años y en los productos pactados. Las empresas y sectores que se comprometan deben hacerlo con dichos objetivos<br>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportarían también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de legislación.<br>En el caso de lanzamiento de nuevos productos de las subcategorías adheridas al Plan, estos deberían estar alineados con las reducciones de los contenidos de sal, grasas y azúcares.                                                                                                                                                                                                                                                   | <div> <div>Cumplimiento de los compromisos<br/>Seleccionar la opción más adecuada con relación al cumplimiento del compromiso</div> <div> SI<br/>NO<br/>EN PROCESO<br/>NO APLICA </div> </div> |
| <b>CUMPLIMIENTO DE LOS COMPROMISOS PRODUCTOS LÁCTEOS</b><br>Impulsar la posible adhesión de otros fabricantes e impactar sobre marcas importadas<br>Si la opción seleccionada es NO incluir en la columna COMENTARIOS el motivo<br>Si la opción seleccionada es SI o en PROCESO incluir en la columna COMENTARIOS a que productos aplica y en que consiste la medida                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | <div> <div>Cumplimiento de los compromisos<br/>Seleccionar la opción más adecuada con relación al cumplimiento del compromiso</div> <div> SI<br/>NO<br/>EN PROCESO </div> </div>               |
| Trabajar en el tamaño de las porciones en aquellos segmentos de consumo ocasional<br>Si la opción seleccionada es NO incluir en la columna COMENTARIOS el motivo<br>Si la opción seleccionada es SI o en PROCESO incluir en la columna COMENTARIOS a que productos aplica y en que consiste la medida                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | <div> <div>Cumplimiento de los compromisos<br/>Seleccionar la opción más adecuada con relación al cumplimiento del compromiso</div> <div> SI<br/>NO<br/>EN PROCESO </div> </div>               |



| CUESTIONARIO GRUPO SINO                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |  | EMPRESA                                                                                                           |  | Nombre de la empresa<br>Seccionar la empresa. Si ha<br>seccionado la empresa, se<br>figura en el listado<br>seccionar OTRO y<br>seccionar la columna<br>COMENTARIO |  | Grupos SINO |  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------------------------------------------------------------------------------------|--|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------|--|
| CONFORMIDAD VERACIDAD DE LOS DATOS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |  | Conformidad de los datos<br>(Confirma que los datos<br>incluidos en el cuestionario se<br>aportan a la veracidad) |  | Conformidad de los datos<br>(Confirma que los datos<br>incluidos en el cuestionario se<br>aportan a la veracidad)                                                  |  | Grupos SINO |  |
| <p><b>CUMPLIMIENTO DE LOS COMPROMISOS GENERALES</b></p> <p>Deben mantenerse los límites bajo o la ausencia de ácidos grasos trans.</p> <p>Las reducciones y medidas adicionales deben ser alcanzadas en los años y en los productos pactados. Las empresas y sectores que se comprometen deben hacerlo con dichos objetivos</p> <p>Si se hacen reducciones adicionales en los mismos productos y/o en otros, que aportaran también beneficios en salud, estarán enmarcadas en límites tecnológicos, de seguridad alimentaria, de aceptación y de replicación.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |  |                                                                                                                   |  |                                                                                                                                                                    |  |             |  |
| <p><b>CUMPLIMIENTO DE LOS COMPROMISOS DE AZÚCAR Y ÁCIDOS GRASOS SATURADOS</b></p> <p>Reducir la presencia de azúcares y ácidos grasos saturados en los nuevos lanzamientos que se realicen</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>En la medida que sea posible, se sustituirá la grasa vegetal con menor contenido en estas</p> <p>contenidos en grasas saturadas por aceites vegetales con menor contenido en estas</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Incrementar el uso de cereales completos (integrales) tanto en los nuevos lanzamientos como en los productos ya presentes en el mercado que así lo permitan</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>En la medida de lo posible, reducir el tamaño de las porciones</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Ampliar la gama de productos, ofreciendo alternativas sin azúcares añadidos o en contenido calórico</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p>                                   |  |                                                                                                                   |  |                                                                                                                                                                    |  |             |  |
| <p><b>CUMPLIMIENTO DE LOS COMPROMISOS DE PAN ESPESAL</b></p> <p>Reducir la presencia de azúcares y ácidos grasos saturados en los nuevos lanzamientos que se realicen</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Sustituir las grasas vegetales con elevado contenido en grasas saturadas por aceites vegetales con menor contenido en estas en los productos en los que este cambio</p> <p>no se le haya hecho</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Incrementar el uso de cereales completos (integrales) tanto en los nuevos lanzamientos como en los productos ya presentes en el mercado que así lo permitan</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>En la medida de lo posible, reducir el tamaño de las rebanadas, reduciendo así el tamaño de las porciones</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Ampliar la gama de productos, ofreciendo alternativas sin azúcares añadidos o en contenido calórico</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> |  |                                                                                                                   |  |                                                                                                                                                                    |  |             |  |
| <p><b>CUMPLIMIENTO DE LOS COMPROMISOS DE Galletas</b></p> <p>Reducir la presencia de azúcares y ácidos grasos saturados en los nuevos lanzamientos que se realicen</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Incrementar el uso de cereales completos (integrales) tanto en los nuevos lanzamientos como en los productos ya presentes en el mercado que así lo permitan</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>En la medida de lo posible, reducir el tamaño de las rebanadas, reduciendo así el tamaño de las porciones</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Ampliar la gama de productos, ofreciendo alternativas sin azúcares añadidos o en contenido calórico</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                           |  |                                                                                                                   |  |                                                                                                                                                                    |  |             |  |
| <p><b>CUMPLIMIENTO DE LOS COMPROMISOS DE Galletas</b></p> <p>Reducir la presencia de azúcares y ácidos grasos saturados en los nuevos lanzamientos que se realicen</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Incrementar el uso de cereales completos (integrales) tanto en los nuevos lanzamientos como en los productos ya presentes en el mercado que así lo permitan</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>En la medida de lo posible, reducir el tamaño de las porciones e incrementar el uso de envases que faciliten el control de porciones</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p> <p>Ampliar la gama de productos, ofreciendo alternativas sin azúcares añadidos o en contenido calórico</p> <p>Si la opción seleccionada es SI o EN PROCESO indicar en la Columna COMENTARIOS en qué tipo de productos y en que consiste la mejora (Datos desde 2016)</p> <p>Si la opción seleccionada es NO indicar en la columna COMENTARIOS el motivo</p>                                                                                                                                                                                                                                                                                                                                                                                                                                |  |                                                                                                                   |  |                                                                                                                                                                    |  |             |  |

[illegible]

## ANNEX 5. LIST OF COMPANIES THAT SENT QUANTITATIVE AND QUALITATIVE QUESTIONNAIRES

| MANUFACTURE AND RETAIL |                                                                 |
|------------------------|-----------------------------------------------------------------|
| ASSOCIATION            | COMPANY                                                         |
| ACES/ANGED             | Auchan Retail España, S.L. / Alcampo, S.A.U.                    |
| ACES/ANGED             | Centro Comerciales Carrefour, S.A.                              |
| ACES/ANGED             | El Corte Inglés, S.A./Supercor, S.A.                            |
| ACES/ANGED             | Eroski s. Coop.                                                 |
| AEFC                   | Kellogg España, S.L.                                            |
| AEFC                   | Nestlé España, S.A.                                             |
| AEFC                   | Weetabix Ibérica, S.L.                                          |
| AEFC                   | GRUPO SIRO                                                      |
| AEFH                   | Lacrem, S.A.                                                    |
| AEFH                   | Jijonca                                                         |
| AEFH                   | Unilever España, S.A.                                           |
| AGRUCON                | Alimentos Segunda Transformación de Extremadura, S.A. (ASTEXSA) |
| AGRUCON                | Conservas el Cidacos, S.A.                                      |
| AGRUCON                | Industrias Alimentarias de Navarra, S.A.U. (IAN)                |
| AGRUCON                | Nestlé España, S.A.                                             |
| AGRUCON                | Tomcoex, S.A.                                                   |
| ANFABRA                | Compañía de Bebidas Pepsico, S.L.                               |
| ANFABRA                | Rives Distillery, S.A.                                          |
| ANICE                  | Alejandro Miguel, S.L.                                          |
| ANICE                  | Aves Nobles y Derivados, S.L.                                   |
| ANICE                  | B.P. La Carmina, S.L.                                           |
| ANICE                  | Caleya y Santiago, S.L.                                         |
| ANICE                  | Campofrío Food Group, S.A.U                                     |
| ANICE                  | Carnavi, S.L.                                                   |
| ANICE                  | Cárnicas 7 Hermanos, S.A.                                       |
| ANICE                  | Cárnicas Galar, S.L.                                            |
| ANICE                  | Cárnicas Gállego, S.A.                                          |
| ANICE                  | Cárnicas Serrano                                                |
| ANICE                  | Casa Tarradellas, S.A.                                          |
| ANICE                  | Cecinas Pablo, S.A.                                             |
| ANICE                  | Control de Porciones, S.A. (COPOSA)                             |
| ANICE                  | Elpozo Alimentación, S.A.                                       |
| ANICE                  | El Conchel Original Food S.A.                                   |
| ANICE                  | Embutidos Aguilera, S.A.                                        |
| ANICE                  | Embutidos Carchelejo, S.L.U                                     |
| ANICE                  | Embutidos Domingo Ortiz Moreno, S.L.                            |
| ANICE                  | Embutidos Estévez, S.A.                                         |
| ANICE                  | Embutidos F. Martínez R., S.A.                                  |
| ANICE                  | Embutidos Goikoa, S.A.U                                         |
| ANICE                  | Embutidos la Cope, S.A.                                         |
| ANICE                  | Embutidos la Nuncia, S.L.                                       |

## MANUFACTURING and RETAIL (CONTINUED)

| ASSOCIATION | COMPANY                                                      |
|-------------|--------------------------------------------------------------|
| ANICE       | Embutidos del Centro, S.A.                                   |
| ANICE       | Embutidos Laseca, S.L.                                       |
| ANICE       | Embutidos Manjón, S.L.                                       |
| ANICE       | Embutidos Moreno Plaza, S.A.                                 |
| ANICE       | Embutidos y Jamones España e Hijos, S.A.                     |
| ANICE       | Explotaciones Ganaderas de Tenerife S.A. (EGATESA).          |
| ANICE       | Fábrica, Matadero y Despiece, S.A. (FAMADESA).               |
| ANICE       | Frigoríficos Andaluces de Conservas de Carne, S.A. (FACCSA). |
| ANICE       | Frigoríficos Industriales del Bierzo, S.A.                   |
| ANICE       | Frimancha Industrias Cárnicas, S.A.                          |
| ANICE       | García Nuño el Chico, S.L.                                   |
| ANICE       | Hermanos Bernal Hernández, S.L. (Embutidos Bernal, S.L.).    |
| ANICE       | Hermanos Morán, S.L.                                         |
| ANICE       | Hijo de José Martínez Somalo, S.L.                           |
| ANICE       | Industrias Cárnicas Lorient Piqueras, S.A. (INCARLOPSA).     |
| ANICE       | Industrias Cárnicas Roal, S.L.                               |
| ANICE       | Industrias Cárnicas Santa Marina, S.L.                       |
| ANICE       | Industrias Cárnicas Tello, S.A.                              |
| ANICE       | Industrias Cárnicas Villar, S.A.                             |
| ANICE       | Industrias Frigoríficas del Louro, S.A.                      |
| ANICE       | La Alegría Riojana, S.A.                                     |
| ANICE       | La Venta Tabanera, S.L.                                      |
| ANICE       | MRM2.                                                        |
| ANICE       | Mariano Pascual, S.A.                                        |
| ANICE       | Mataderos Industriales Soler, S.A. (MISSA).                  |
| ANICE       | Montealbor Alimentación, S.A.U.                              |
| ANICE       | Montesano Canarias, S.A.                                     |
| ANICE       | Novafrigsa, S.A.U.                                           |
| ANICE       | Productos Cárnicos Llorente, S. A.                           |
| ANICE       | Ramaders Agrupats SAT 4054.                                  |
| ANICE       | Torre de Núñez de Conturiz S.L.U.                            |
| ANICE       | Embutidos Frial, S.A.                                        |
| ASEDAS      | Ahorramas, S.A.                                              |
| ASEDAS      | Alimerka, S.A.                                               |
| ASEDAS      | Consum, S.Coop.V.                                            |
| ASEDAS      | Distribuciones Froiz, S.A.U.                                 |
| ASEDAS      | Distribuidora Internacional de Alimentación (Grupo DIA).     |
| ASEDAS      | Euromadi Ibérica, S.A.                                       |
| ASEDAS      | IFA Retail, S.A.                                             |
| ASEDAS      | Lidl Supermercados, S.A.U.                                   |
| ASEDAS      | Mercadona, S.A.                                              |
| ASEDAS      | Spar Española, S.L.                                          |
| ASEFAPRE    | Angulas Aguinaga S.A.U.                                      |
| ASEFAPRE    | Audens Food, S.A.                                            |
| ASEFAPRE    | Congalsa, S.L.                                               |

## MANUFACTURING and RETAIL (CONTINUED)

| ASSOCIATION | COMPANY                                                                |
|-------------|------------------------------------------------------------------------|
| ASEFAPRE    | Cárnicas Ortola, S.L.                                                  |
| ASEFAPRE    | Eurofrits, S.A.                                                        |
| ASEFAPRE    | FRIPOZO S.A.                                                           |
| ASEFAPRE    | Findus España S.L.U.                                                   |
| ASEFAPRE    | Gedesco, S.A. (MAHESO).                                                |
| ASEFAPRE    | Nueva Pescanova, S.L.                                                  |
| ASEFAPRE    | Productos Congelados, S.A. (ALFRIO).                                   |
| ASEFAPRE    | Urkabe Benetan, S.A.                                                   |
| ASEFAPRE    | Platos Tradicionales, S.A.                                             |
| ASEMAC      | Atrian Bakers                                                          |
| ASEMAC      | Europastry S.A.                                                        |
| ASEMAC      | Panstar Group.                                                         |
| ASEMAC      | Monbake Grupo Empresarial (formerly Berlys and Bellsolá companies)     |
| ASEMAC      | Pastisart S.A.                                                         |
| ASEMAC      | Vandemoortele Ibérica S.A.                                             |
| ASEMAC      | Baker & Baker (formerly CSM Iberia S.A.)                               |
| ASEMAC      | Dulcesa S.L.U. (GRUPO DULCESOL) (formerly Vicky Foods Products S.L.U.) |
| ASOZUMOS    | Eckes Granini Ibérica S.A.U.                                           |
| ASOZUMOS    | AMC juices S.L.                                                        |
| ASOZUMOS    | Juvel Alimentación S.L.U.                                              |
| ASOZUMOS    | J. García Carrión S.A. (Don Simón)                                     |
| ASOZUMOS    | E.I. Archipiélago, S.A. (LIBBY'S).                                     |
| ASOZUMOS    | "Refresco Iberia S.A.U."                                               |
| CULINARIOS  | Unilever España, S.A.                                                  |
| CULINARIOS  | Bolton Chile España S.A.                                               |
| CULINARIOS  | Chovi S.L.                                                             |
| CULINARIOS  | Grupo Ybarra Alimentación S.L.                                         |
| CULINARIOS  | GB Foods S.A. (The GB Foods)                                           |
| CULINARIOS  | IAN, S.A.U. (Industrias Alimentarias de Navarra, S.A.U.)               |
| FECIC       | Argal Alimentación, S.A.                                               |
| FECIC       | Boadas 1880, S.A.                                                      |
| FECIC       | Cárniques Valldan, S.A.                                                |
| FECIC       | Capdevila Germans, S.A.                                                |
| FECIC       | Casa Boix, S.L.                                                        |
| FECIC       | Casa Riera Ordeix, S.A.                                                |
| FECIC       | Casa Tarradellas, S.A.                                                 |
| FECIC       | Casademont 1956 MEAT, S.L.                                             |
| FECIC       | Catalana de Embutidos, S.A.                                            |
| FECIC       | Comsaler, S.A.                                                         |
| FECIC       | Corporación Alimentaria Guissona, S.A.                                 |
| FECIC       | Embotits Lapedra, S.L.                                                 |
| FECIC       | Embotits Monells, S.A.                                                 |
| FECIC       | Embotits Salgot, S.A.                                                  |
| FECIC       | Embutidos Caula, S.L. (currently Caula Aliments, S.L.)                 |
| FECIC       | Embutidos Monter, S.L.U.                                               |

## MANUFACTURING and RETAIL (CONTINUED)

| ASSOCIATION | COMPANY                                                                    |
|-------------|----------------------------------------------------------------------------|
| FECIC       | Embutidos Solà, S.A.                                                       |
| FECIC       | Embutidos Subirats, S.A.                                                   |
| FECIC       | Especialitats Pirineus, S.A.U.                                             |
| FECIC       | Esteban Espuña, S.A.                                                       |
| FECIC       | Extrapernil del Montseny, S.L.                                             |
| FECIC       | Internacional de Embutidos, S.A.U.                                         |
| FECIC       | Jaume Abras, S.A.                                                          |
| FECIC       | Joaquim Albertí, S.A.                                                      |
| FECIC       | La Charcutería Alemana, S.L.                                               |
| FECIC       | Lasus Marsa, S.A.                                                          |
| FECIC       | Margarita March Bosch, S.A.                                                |
| FECIC       | Noel Alimentaria, S.A.U.                                                   |
| FECIC       | Productos GEMI 1966, S.L.                                                  |
| FECIC       | Sant Dalmai, S.A.U.                                                        |
| FECIC       | Splendid Foods, S.A.U.                                                     |
| FECIC       | Sucesores de J. Pont, S.A.                                                 |
| FECIC       | Unió Integral Alimentaria, S.A.                                            |
| FECIC       | Fribin, sat 1269 RL                                                        |
| FENIL       | AGAMA Manacor 249 S.L.                                                     |
| FENIL       | Agrupación de Cooperativas Lácteas S.L.                                    |
| FENIL       | Andros la Serna, S.L.                                                      |
| FENIL       | Calidad Pascual, S.A.U.                                                    |
| FENIL       | Corporación Alimentaria Peñasanta, S.A. (CAPSA).                           |
| FENIL       | Danone, S.A.                                                               |
| FENIL       | El Pastoret de la Segarra, S.A.                                            |
| FENIL       | Feiraco Lácteos, S.L.                                                      |
| FENIL       | Idilia Foods, S.L. (joint venture with Calidad Pascual)                    |
| FENIL       | Kaiku Corporación Alimentaria, S.L.                                        |
| FENIL       | La Fageda Fundació                                                         |
| FENIL       | Lactalis Nestlé Productos Refrigerados Iberia, S.A.U.                      |
| FENIL       | Lactalis Puleva, S.L.U.                                                    |
| FENIL       | Lácteos del Jarama, S.A.                                                   |
| FENIL       | Lácteos Flor de Burgos, S.L.U.                                             |
| FENIL       | Leche Gaza, S.L.                                                           |
| FENIL       | Montero Alimentación, S.L.                                                 |
| FENIL       | Postres y Dulces Reina, S.L.                                               |
| FENIL       | Sociedad Cooperativa Andaluza Ganadera del Valle de los Pedroches (COVAP). |
| FENIL       | Schreiber Foods España, S.L.                                               |
| FENIL       | IPARLAT, S.A.                                                              |
| PRODULCE    | Arluy, S.L.U.                                                              |
| PRODULCE    | Grupo Adam Foods                                                           |
| PRODULCE    | Galletas Coral, S.A.                                                       |
| PRODULCE    | Galetes Camprodon, S.A.                                                    |
| PRODULCE    | Galletas Gullón, S.A.                                                      |
| PRODULCE    | La Flor Burgalesa, S.L.                                                    |



## MANUFACTURING and RETAIL (CONTINUED)

| ASSOCIATION | COMPANY                                                 |
|-------------|---------------------------------------------------------|
| PRODULCE    | Mondelez España Comercial, S.L.                         |
| PRODULCE    | Bimbo Donuts Iberia, S.A.U.                             |
| PRODULCE    | Brioche Pasquier Recondo, S.L.                          |
| PRODULCE    | Grupo Adam Foods                                        |
| SNACKS      | Cyl Ibersnacks, S.L.                                    |
| SNACKS      | Grefusa, S.L.                                           |
| SNACKS      | Pepsico Foods, A.I.E.                                   |
| SNACKS      | Aperitivos y Extrusionados, S.A.                        |
| SNACKS      | Tostadas y Fritos, S.A. (TOSFRIT)                       |
| SNACKS      | Liven, S. A.                                            |
| SNACKS      | Aperitivo Medina 3, S.L.                                |
| SNACKS      | Frit Ravich, S.L.                                       |
| SNACKS      | Risi, S.A.                                              |
| -           | Froneri Iberia S.L. (does not belong to an association) |
| -           | GRUPO SIRO (does not belong to an association)          |

Some companies in the manufacturing and retail sectors that initially committed to the PLAN agreements **have not participated in the final evaluation of compliance with the quantitative measures**, mainly because they do not have any product on the market belonging to any of the subcategories for which there are quantitative nutrient reduction agreements selected.

However, these companies listed in the table below have completed the qualitative questionnaires and, therefore, their answers have been taken into account for the final evaluation of compliance with the qualitative commitments.

## MANUFACTURING AND RETAIL COMPANIES THAT ONLY HAVE COMPLETED THE QUALITATIVE QUESTIONNAIRES

| ASSOCIATION | COMPANY                                                            |
|-------------|--------------------------------------------------------------------|
| FENIL       | LÁCTEOS DEL VALLÉS, S.A.                                           |
| FENIL       | GRUPO LECHE RIO, S.A.                                              |
| ASEDAS      | Euromadi Iberica, S.A.: Supsa Supermercats Pujol, S.L. (PLUSFRESC) |
| ASEDAS      | Juan Fornes Fornes, S.A.                                           |
| ASEDAS      | IFA Retail, S.A.: Condís Supermercats, S.A.                        |
| ASEDAS      | IFA Retail, S.A.: Gadisa Retail                                    |
| ASEDAS      | IFA Retail, S.A.: Uvesco Group                                     |
| AEFH        | Helados Estiu                                                      |
| CULINARIOS  | GB Foods S.a. (Gallina Blanca Impralsa)                            |
| AGRUCON     | Industrias y Promociones Alimentarias, S.A.U. (INPRALSA)           |
| ANFABRA     | Coca-Cola Iberia                                                   |
| ANFABRA     | Schweppes, S.A.                                                    |
| ANICE       | Bell España Alimentación, S.L.U.                                   |

### MANUFACTURING AND RETAIL COMPANIES THAT ONLY HAVE COMPLETED THE QUALITATIVE QUESTIONNAIRES (CONTINUED)

| ASSOCIATION | COMPANY                                                                 |
|-------------|-------------------------------------------------------------------------|
| ANICE       | Carhesan, S.A.                                                          |
| ANICE       | Carnes y Vegetales, S.L.                                                |
| ANICE       | Comercial Pecuaria Segoviana, S.L.                                      |
| ANICE       | El Hórreo Healthy Food S.L.                                             |
| ANICE       | Estirpe Negra, S.A.                                                     |
| ANICE       | Embutidos L. Rios, S.L.                                                 |
| ANICE       | Grupo Empresarial Palacios Alimentación, S.A.U.                         |
| ANICE       | Hermanos Bricio, S.A.                                                   |
| ANICE       | Hermanos Garrido Avila, S.L.                                            |
| ANICE       | Hnos Escámez Sánchez, S.L.                                              |
| ANICE       | Ibéricos Torreón Salamanca, S.L.                                        |
| ANICE       | Industria Cárnica Martín Martín, S.L.                                   |
| ANICE       | Industrias Cárnicas el Rasillo, S.A.                                    |
| ANICE       | Jamones Bermejo, S.L.                                                   |
| ANICE       | Jamones Gonzalez, S.L.U.                                                |
| ANICE       | Jamones Segovia, S.A.                                                   |
| ANICE       | Lisardo Castro Martín, S.L.                                             |
| ANICE       | Mafresa, El Ibérico de Confianza, S.L.                                  |
| ANICE       | Narciso Postigo e Hijos, S.L.                                           |
| ANICE       | Nico Jamones, S.L.                                                      |
| ANICE       | Productos Carnicos Domingo, S.L.U.                                      |
| ANICE       | Revisan S.L.                                                            |
| ANICE       | SDAD. Cooperativa Andaluza Ganadera del Valle de los Pedroches (COVAP). |
| FECIC       | Embotits Cros, S.A.                                                     |
| FECIC       | Embotits Espina, S.A.U.                                                 |
| FECIC       | Embotits la Gleva, S.L.                                                 |
| FECIC       | Font-Cana, S.A.                                                         |

| SOCIAL CATERING |                                                                              |
|-----------------|------------------------------------------------------------------------------|
| ASSOCIATION     | COMPANY                                                                      |
| FOOD SERVICE    | AI Y ES Restauración Social S.L.U.                                           |
| FOOD SERVICE    | ALBIE SA                                                                     |
| FOOD SERVICE    | ALCESA                                                                       |
| FOOD SERVICE    | ALGADI ALIMENTACION Y Distribucion SAU ( formerly Gastronomía Madrileña SAU) |
| FOOD SERVICE    | Arce (Food and Catering to Teaching Centres).                                |
| FOOD SERVICE    | Ausolan RCN, S.L.                                                            |
| FOOD SERVICE    | Ausolan RCS, S.L.                                                            |
| FOOD SERVICE    | Auzo Lagun S.Coop.                                                           |
| FOOD SERVICE    | AYRE a Colectividades, S.L.                                                  |
| FOOD SERVICE    | Central de Catering Servicatering, S.L.                                      |
| FOOD SERVICE    | Cocina Central Goñi, S.L.                                                    |
| FOOD SERVICE    | Cocina Central Magui, S.L.                                                   |
| FOOD SERVICE    | Cocinas Centrales, SA                                                        |
| FOOD SERVICE    | COEMCO Restauración, S.A.                                                    |
| FOOD SERVICE    | Colectividades Coimbra, S.L.                                                 |
| FOOD SERVICE    | Colectividades M. Maestro, S.L.                                              |
| FOOD SERVICE    | Colectividades Sherco, S.L.                                                  |
| FOOD SERVICE    | Comedores Blanco, S.L.                                                       |
| FOOD SERVICE    | Comedores Fuentes Riaño, S.L. (COFURI).                                      |
| FOOD SERVICE    | Cutasa, S.L.                                                                 |
| FOOD SERVICE    | Dirección y Gestión Técnica Alimentaria S.A.U. (DISTEGSA).                   |
| FOOD SERVICE    | Duo Colectividades, S.L.                                                     |
| FOOD SERVICE    | Empresa de comedores y servicios EMCOYSE, S.L                                |
| FOOD SERVICE    | Enasui, S.L.                                                                 |
| FOOD SERVICE    | Eurest Catalunya, S.L                                                        |
| FOOD SERVICE    | Eurest Colectividades, S.L.                                                  |
| FOOD SERVICE    | Eurest Euskadi, S.L.                                                         |
| FOOD SERVICE    | Gastronomic                                                                  |
| FOOD SERVICE    | GASTROSER S.L.                                                               |
| FOOD SERVICE    | Hostelería y Colectividades (HOYCOSA).                                       |
| FOOD SERVICE    | IGMO, S.L.                                                                   |
| FOOD SERVICE    | La Madrigaleña, S.A.                                                         |
| FOOD SERVICE    | MEDITERRÁNEA                                                                 |
| FOOD SERVICE    | Parga y López, S.L.                                                          |
| FOOD SERVICE    | Ruizolve, S.L.                                                               |
| FOOD SERVICE    | SECOE S.L.                                                                   |
| FOOD SERVICE    | Serunion, S.A.                                                               |
| FOOD SERVICE    | Servicios Hosteleros a Colectividades, S.L.                                  |
| FOOD SERVICE    | Sodexo Iberia, S.A.                                                          |
| FOOD SERVICE    | Tamar las Arenas, S.A.                                                       |
| FOOD SERVICE    | Unión Castellana de Alimentación UCALSA S.A.                                 |

| MODERN RESTAURANT      |                                                                  |
|------------------------|------------------------------------------------------------------|
| ASSOCIATION            | COMPANY                                                          |
| MARCAS DE RESTAURACIÓN | ALSEA                                                            |
| MARCAS DE RESTAURACIÓN | Areas, S.A.U.                                                    |
| MARCAS DE RESTAURACIÓN | Buffalo Grill.                                                   |
| MARCAS DE RESTAURACIÓN | Cafestore SAU.                                                   |
| MARCAS DE RESTAURACIÓN | Casual Beer & Food, S.L. (now ADVANCES FOOD)                     |
| MARCAS DE RESTAURACIÓN | Comess Group de Restauración, S.L.                               |
| MARCAS DE RESTAURACIÓN | Compañía del Tropicó de Café y Te, S.L.                          |
| MARCAS DE RESTAURACIÓN | Establishments Vienna, S.A. Vienna                               |
| MARCAS DE RESTAURACIÓN | Five Guys Spain, S.L.                                            |
| MARCAS DE RESTAURACIÓN | Foodbox, S.A.                                                    |
| MARCAS DE RESTAURACIÓN | Gestión y Explotación de Restaurantes, S.L. (Abades Group).      |
| MARCAS DE RESTAURACIÓN | Goiko Gourmet, S.L. (GOIKO).                                     |
| MARCAS DE RESTAURACIÓN | KFC Restaurants Spain, S.L.                                      |
| MARCAS DE RESTAURACIÓN | Morde la Pasta, S.L.                                             |
| MARCAS DE RESTAURACIÓN | Pansfood, S.A. (Eat Out).                                        |
| MARCAS DE RESTAURACIÓN | Pastificio Service, S.L. (La Tagliatella).                       |
| MARCAS DE RESTAURACIÓN | Restaurantes McDonald's, S.A.                                    |
| MARCAS DE RESTAURACIÓN | Rodilla Sánchez, S.L. (Grupo Rodilla).                           |
| MARCAS DE RESTAURACIÓN | Select Service Partner, SAU-SSP                                  |
| MARCAS DE RESTAURACIÓN | Softy cream franquicias S.L.U. (Smöoy).                          |
| MARCAS DE RESTAURACIÓN | Telepizza, SAU.                                                  |
| MARCAS DE RESTAURACIÓN | TUK Tuk-Taste of Asian Kitchen S.L. (Tuk Tuk Asian Street Food). |
| MARCAS DE RESTAURACIÓN | Udon franchising, S.L.                                           |
| MARCAS DE RESTAURACIÓN | Viena Capellanes                                                 |

| VENDING     |                                                               |
|-------------|---------------------------------------------------------------|
| ASSOCIATION | COMPANY                                                       |
| ANEDA       | AB Servicios Selecta España, S.L.U.                           |
| ANEDA       | Antonio Guillorme Ochoa (Infovending Navarra).                |
| ANEDA       | AMFM Vending SLU.                                             |
| ANEDA       | Arbitrade, S.A.                                               |
| ANEDA       | Areas Integrales de Vending, S.L.                             |
| ANEDA       | Asturvending.                                                 |
| ANEDA       | Automatic Tarraco S.A.                                        |
| ANEDA       | Automáticos Rogar S.L.                                        |
| ANEDA       | Burvending, S.L.                                              |
| ANEDA       | Cafemax S.L.                                                  |
| ANEDA       | Cafés Sierra Morena Servicios Vending S.L.                    |
| ANEDA       | Caserven Vending, S.L.                                        |
| ANEDA       | DAV S.L.                                                      |
| ANEDA       | Decoastur S.L.                                                |
| ANEDA       | Distribuidores Automáticos Vaquero, S.L.                      |
| ANEDA       | Diyoveng, S.L.                                                |
| ANEDA       | Easy Vending, S.L.                                            |
| ANEDA       | Emmanuel Benitez Tavernier.                                   |
| ANEDA       | Expendemur G, S.L.                                            |
| ANEDA       | Fervending.                                                   |
| ANEDA       | FSV Archipelago S.L.                                          |
| ANEDA       | Galia Vending 97, S.L.                                        |
| ANEDA       | Gestión de Máquinas, S.A.                                     |
| ANEDA       | Gotxikoa Vending, S.L.                                        |
| ANEDA       | Grupo Andreu Vending, S.L.                                    |
| ANEDA       | Herdicasa, S.A.                                               |
| ANEDA       | Homatic, S.L.U.                                               |
| ANEDA       | Horena vending, S.L.                                          |
| ANEDA       | Hernández y Timón Vending 2006, S.L. (HT Vending 2006, S.L.). |
| ANEDA       | IBASE Ibérica Servicios Automatizados S.L.                    |
| ANEDA       | Iparvending, S.L.                                             |
| ANEDA       | Izaga Vending S.L.                                            |
| ANEDA       | Lanuzza Cofee & Vending, S.L.                                 |
| ANEDA       | Leal Vending, S.L.                                            |
| ANEDA       | Ledelven, S.L.                                                |
| ANEDA       | Leovending, S.L.                                              |
| ANEDA       | Máquinas Expendedoras del Mediterráneo, S.L.                  |
| ANEDA       | Red Extremeña de Vending, S.L.                                |
| ANEDA       | Rona vending, S.L.                                            |
| ANEDA       | Saleto Vending S.L.                                           |
| ANEDA       | Sanven Restauración Automática, S.L.                          |
| ANEDA       | Sebeca Ciudad Real, S.L.                                      |
| ANEDA       | SEMACAF Máquinas de Café, S.L.                                |
| ANEDA       | Sentil 2000, S.L.                                             |

| VENDING (CONTINUED) |                               |
|---------------------|-------------------------------|
| ASSOCIATION         | COMPANY                       |
| ANEDA               | Serriver vending S.L.         |
| ANEDA               | Serunión Vending, S.A.        |
| ANEDA               | Servimatic, S.A.              |
| ANEDA               | Soriavending, S.L.            |
| ANEDA               | Vendores Automáticos S.L.     |
| ANEDA               | Vending Albacete, S.L.        |
| ANEDA               | Vending Colón, S.L.           |
| ANEDA               | Vending Hnos. Molina S.L.     |
| ANEDA               | Vending Sierra de Madrid S.L. |



## ANNEX 6.

| MEDIAN NUTRIENT CONTENT BY SUBCATEGORY     |                                          |      |      |                                  |      |      |                                           |       |      |                                       |       |      |
|--------------------------------------------|------------------------------------------|------|------|----------------------------------|------|------|-------------------------------------------|-------|------|---------------------------------------|-------|------|
| SUBCATEGORY                                | MEDIAN CONTENT OF TOTAL SUGARS (g/100 g) |      |      | MEDIAN CONTENT OF SALT (g/100 g) |      |      | MEDIAN CONTENT OF SATURATED FAT (g/100 g) |       |      | MEDIAN CONTENT OF TOTAL FAT (g/100 g) |       |      |
|                                            | 2016                                     | 2020 | 2021 | 2016                             | 2020 | 2021 | 2016                                      | 2020  | 2021 | 2016                                  | 2020  | 2021 |
| MICROWAVE POPCORN                          | -                                        | -    | -    | -                                | -    | -    | 13                                        | 11.7  | 8.4  | -                                     | -     | -    |
| POTATO CRISPS                              | -                                        | -    | -    | 1.3                              | 1.12 | 1    | 15.6                                      | 14.04 | 3.8  | -                                     | -     | -    |
| SNACK FOOD                                 | -                                        | -    | -    | 2.02                             | 1.92 | 1.5  | -                                         | -     | -    | -                                     | -     | -    |
| FRIED SNACK FOOD                           | -                                        | -    | -    | -                                | -    | -    | 13.8                                      | 12.4  | 3    | -                                     | -     | -    |
| LIME-LEMON SOFT DRINKS WITHOUT SWEETENERS  | 10.05                                    | 9.1  | 7.3  | -                                | -    | -    | -                                         | -     | -    | -                                     | -     | -    |
| BRIOCHE ROLL WITH CHOCOLATE CHIPS          | -                                        | -    | -    | -                                | -    | -    | 6.6                                       | 6.3   | 3.6  | -                                     | -     | -    |
| FILLED BRIOCHE ROLL WITHOUT ICING          | 23.5                                     | 22.3 | 21   | -                                | -    | -    | -                                         | -     | -    | -                                     | -     | -    |
| BRIOCHE ROLL WITHOUT FILLING               | 17                                       | 16.2 | 12   | -                                | -    | -    | -                                         | -     | -    | -                                     | -     | -    |
| CROISSANTS                                 | 12.4                                     | 11.8 | 10.4 | -                                | -    | -    | -                                         | -     | -    | -                                     | -     | -    |
| MUFFINS                                    | 29.5                                     | 28   | 27.9 | -                                | -    | -    | -                                         | -     | -    | -                                     | -     | -    |
| FILLED PASTRY WITH ICING                   | 39                                       | 37.1 | 37.1 | -                                | -    | -    | -                                         | -     | -    | -                                     | -     | -    |
| FILLED PASTRY WITHOUT ICING                | 32                                       | 30.4 | 31   | -                                | -    | -    | -                                         | -     | -    | -                                     | -     | -    |
| ICED DOUGHNUTS                             | 24                                       | 22.8 | 19   | -                                | -    | -    | 19                                        | 18.1  | 15.2 | -                                     | -     | -    |
| DOUGHNUTS WITHOUT ICING                    | 24                                       | 22.8 | 18   | -                                | -    | -    | 11                                        | 10.5  | 10.5 | -                                     | -     | -    |
| CHOCOLATE CEREALS FOR CHILDREN'S BREAKFAST | 28.8                                     | 25.9 | 24.9 | -                                | -    | -    | -                                         | -     | -    | -                                     | -     | -    |
| VEGETABLE CREAMS                           | -                                        | -    | -    | 0.75                             | 0.7  | 0.68 | -                                         | -     | -    | -                                     | -     | -    |
| CHORIZO VELA EXTRA                         | 3                                        | 2.7  | 1.7  | 3.9                              | 3.5  | 3.5  | -                                         | -     | -    | 41                                    | 38.95 | 29   |
| EXTRA COOKED HAM                           | 1.5                                      | 1.35 | 0.9  | 2.3                              | 1.93 | 1.9  | -                                         | -     | -    | -                                     | -     | -    |
| FRESH LONGANIZA                            | 1                                        | 0.9  | 0.5  | 3                                | 2.52 | 2    | -                                         | -     | -    | 25                                    | 23.75 | 16   |
| TURKEY BREAST                              | 2.5                                      | 2.25 | 1    | 2.2                              | 1.85 | 1.8  | -                                         | -     | -    | -                                     | -     | -    |
| SAUSAGE/MORTADELLA                         | 1.7                                      | 1.53 | 0.8  | 2.6                              | 2.18 | 2    | -                                         | -     | -    | 26                                    | 24.7  | 18   |
| SALCHICHÓN VELA EXTRA                      | 4                                        | 3.6  | 2.6  | 3.9                              | 3.5  | 3.5  | -                                         | -     | -    | 41                                    | 38.95 | 30.8 |

### MEDIAN NUTRIENT CONTENT BY SUBCATEGORY (CONTINUED)

| SUBCATEGORY                                                  | MEDIAN CONTENT OF TOTAL SUGARS (g/100 g) |       |      | MEDIAN CONTENT OF SALT (g/100 g) |      |      | MEDIAN CONTENT OF SATURATED FAT (g/100 g) |      |      | MEDIAN CONTENT OF TOTAL FAT (g/100 g) |      |      |
|--------------------------------------------------------------|------------------------------------------|-------|------|----------------------------------|------|------|-------------------------------------------|------|------|---------------------------------------|------|------|
|                                                              | 2016                                     | 2020  | 2021 | 2016                             | 2020 | 2021 | 2016                                      | 2020 | 2021 | 2016                                  | 2020 | 2021 |
| BREAKFAST BISCUITS FOR FAMILY AND CHILDREN                   | 22                                       | 20.9  | 20   | -                                | -    | -    | 5                                         | 4.8  | 1.5  | -                                     | -    | -    |
| FILLED BISCUITS                                              | 34.5                                     | 32.8  | 31   | -                                | -    | -    | 10.5                                      | 10   | 7.8  | -                                     | -    | -    |
| WATER BASED CHILDREN'S ICE CREAMS                            | 18.9                                     | 18    | 17   | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| PEACH NECTAR WITHOUT SWEETENERS                              | 11.5                                     | 10.76 | 10.7 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| ORANGE NECTAR WITHOUT SWEETENERS                             | 10.75                                    | 10.16 | 10   | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| PINEAPPLE NECTAR WITHOUT SWEETENERS                          | 11.8                                     | 11.2  | 10.9 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| WHITE SLICED BREAD                                           | 4                                        | 3.9   | 3.8  | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| BROWN SLICED BREAD                                           | 4.2                                      | 4.1   | 4.1  | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| WHITE TOASTED BREAD                                          | 5.5                                      | 5.4   | 5.1  | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| BROWN TOASTED BREAD                                          | 4.6                                      | 4.5   | 4.5  | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| SQUID RINGS                                                  | -                                        | -     | -    | 1.5                              | 1.26 | 1.26 | -                                         | -    | -    | -                                     | -    | -    |
| RESTRUCTURED SQUID RINGS                                     | -                                        | -     | -    | 1.7                              | 1.53 | 1.33 | -                                         | -    | -    | -                                     | -    | -    |
| CROQUETTES                                                   | -                                        | -     | -    | 1.3                              | 1.17 | 1    | -                                         | -    | -    | -                                     | -    | -    |
| SMALL PIES                                                   | -                                        | -     | -    | 0.83                             | 0.72 | 0.7  | -                                         | -    | -    | -                                     | -    | -    |
| LASAGNA/CANNELLONI                                           | -                                        | -     | -    | 1                                | 0.9  | 0.8  | -                                         | -    | -    | -                                     | -    | -    |
| NUGGETS                                                      | -                                        | -     | -    | 1.4                              | 1.26 | 1.2  | 2.3                                       | 2.1  | 1.8  | -                                     | -    | -    |
| SURIMI PRODUCTS (EEL SUBSTITUTE)                             | -                                        | -     | -    | 2.5                              | 2.3  | 2    | -                                         | -    | -    | -                                     | -    | -    |
| SURIMI PRODUCTS (CRAB SUBSTITUTE)                            | -                                        | -     | -    | 2                                | 1.8  | 1.8  | -                                         | -    | -    | -                                     | -    | -    |
| RICE PUDDING                                                 | 15.8                                     | 14.88 | 14.4 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| FLAVOURED MILK                                               | 11.6                                     | 10.89 | 10.5 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| EGG CREME CARAMEL                                            | 24.3                                     | 23.57 | 23   | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| VANILLA CREME CARAMEL                                        | 16.5                                     | 16.5  | 16.4 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| LOW FAT FRESH CHEESE (PETIT) WITH FRUITS (STRAWBERRY-BANANA) | 13.1                                     | 12.19 | 11   | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |

### MEDIAN NUTRIENT CONTENT BY SUBCATEGORY (CONTINUED)

| SUBCATEGORY                       | MEDIAN CONTENT OF TOTAL SUGARS (g/100 g) |       |      | MEDIAN CONTENT OF SALT (g/100 g) |      |      | MEDIAN CONTENT OF SATURATED FAT (g/100 g) |      |      | MEDIAN CONTENT OF TOTAL FAT (g/100 g) |      |      |
|-----------------------------------|------------------------------------------|-------|------|----------------------------------|------|------|-------------------------------------------|------|------|---------------------------------------|------|------|
|                                   | 2016                                     | 2020  | 2021 | 2016                             | 2020 | 2021 | 2016                                      | 2020 | 2021 | 2016                                  | 2020 | 2021 |
| FERMENTED SEMI SKIMMED MILK DRINK | 11.85                                    | 11.08 | 10.6 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| VANILLA CUSTARD                   | 16                                       | 15.36 | 15   | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| FRUIT YOGHURT                     | 14.3                                     | 13.36 | 11.6 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| FLAVOURED YOGHURT                 | 12.8                                     | 11.92 | 11.3 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| GREEK YOGHURT WITH FRUITS         | 13.9                                     | 13.35 | 12.8 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| NATURAL SUGARY GREEK YOGHURT      | 11.6                                     | 11.26 | 11   | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| NATURAL SUGARY YOGHURT            | 12.5                                     | 11.6  | 11.3 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| YOGHURT DRINK                     | 13.15                                    | 12.27 | 11.6 | -                                | -    | -    | -                                         | -    | -    | -                                     | -    | -    |
| KETCHUP                           | 21.4                                     | 20.5  | 19   | 2.1                              | 2    | 2    | -                                         | -    | -    | -                                     | -    | -    |
| MAYONNAISE                        | 1.6                                      | 1.3   | 1.3  | 1.2                              | 1    | 1    | -                                         | -    | -    | -                                     | -    | -    |
| FINE SAUCE                        | 3                                        | 2.9   | 2.3  | 1.4                              | 1.3  | 1.1  | -                                         | -    | -    | -                                     | -    | -    |
| TOMATO SAUCE BASIC RECIPE         | 7.2                                      | 6.9   | 6.4  | 1.1                              | 1    | 1    | -                                         | -    | -    | -                                     | -    | -    |

## ANNEX 7.

| 2016-2020-2021-BEST OF ITS SUBCATEGORY |                                            |                 |      |      |      |                |      |      |      |                    |      |      |      |                     |      |      |      |
|----------------------------------------|--------------------------------------------|-----------------|------|------|------|----------------|------|------|------|--------------------|------|------|------|---------------------|------|------|------|
| CATEGORY                               | SUBCATEGORY                                | SUGAR (g/100 g) |      |      |      | SALT (g/100 g) |      |      |      | SAT. FAT (g/100 g) |      |      |      | TOTAL FAT (g/100 g) |      |      |      |
|                                        |                                            | 2016            | 2020 | 2021 | Min. | 2016           | 2020 | 2021 | Min. | 2016               | 2020 | 2021 | Min. | 2016                | 2020 | 2021 | Min. |
| SAVOURY SNACKS                         | MICROWAVE POPCORN                          | -               | -    | -    | -    | -              | -    | -    | -    | 13                 | 11.7 | 8.4  | 0.6  | -                   | -    | -    | -    |
|                                        | POTATO CRISPS                              | -               | -    | -    | -    | 1.3            | 1.12 | 1    | 0    | 15.6               | 14   | 3.8  | 2    | -                   | -    | -    | -    |
|                                        | SNACK PRODUCTS                             | -               | -    | -    | -    | 2.02           | 1.92 | 1.5  | 0.2  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                        | FRIED SNACKS                               | -               | -    | -    | -    | -              | -    | -    | -    | 13.8               | 12.4 | 3    | 0.6  | -                   | -    | -    | -    |
| SOFT DRINKS                            | LIME-LEMON SOFT DRINKS WITHOUT SWEETENERS  | 10.1            | 9.1  | 7.3  | 5    | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
| BAKERY AND PASTRY                      | BRIOCHE ROLL WITH CHOCOLATE CHIPS          | -               | -    | -    | -    | -              | -    | -    | -    | 6.6                | 6.3  | 3.6  | 3.4  | -                   | -    | -    | -    |
|                                        | FILLED BRIOCHE ROLL WITHOUT ICING          | 23.5            | 22.3 | 21   | 14   | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                        | BRIOCHE ROLL WITHOUT FILLING               | 17              | 16.2 | 12   | 6.9  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                        | CROISSANTS                                 | 12.4            | 11.8 | 10.4 | 0.8  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                        | MUFFINS                                    | 29.5            | 28   | 27.9 | 21   | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                        | FILLED PASTRY WITH ICING                   | 39              | 37.1 | 37.1 | 21   | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                        | FILLED PASTRY WITHOUT ICING                | 32              | 30.4 | 31   | 26   | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                        | ICED DOUGHNUTS                             | 24              | 22.8 | 19   | 11   | -              | -    | -    | -    | 19                 | 18.1 | 15.2 | 12   | -                   | -    | -    | -    |
| CEREALS FOR BREAKFAST                  | DOUGHNUTS WITHOUT ICING                    | 24              | 22.8 | 18   | 14   | -              | -    | -    | -    | 11                 | 10.5 | 10.5 | 2.9  | -                   | -    | -    | -    |
|                                        | CHOCOLATE CEREALS FOR CHILDREN'S BREAKFAST | 28.8            | 25.9 | 24.9 | 17   | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
| CREAMS                                 | VEGETABLE CREAMS                           | -               | -    | -    | -    | 0.75           | 0.7  | 0.68 | 0.3  | -                  | -    | -    | -    | -                   | -    | -    | -    |
| MEAT PRODUCTS                          | CHORIZO VELA EXTRA                         | 3               | 2.7  | 1.7  | 0    | 3.9            | 3.5  | 3.5  | 1.3  | -                  | -    | -    | -    | 41                  | 39   | 29   | 9.1  |
|                                        | EXTRA COOKED HAM                           | 1.5             | 1.35 | 0.9  | 0    | 2.3            | 1.93 | 1.9  | 0.8  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                        | FRESH LONGANIZA                            | 1               | 0.9  | 0.5  | 0    | 3              | 2.52 | 2    | 0.5  | -                  | -    | -    | -    | 25                  | 23.8 | 16   | 2    |
|                                        | TURKEY BREAST                              | 2.5             | 2.25 | 1    | 0.2  | 2.2            | 1.85 | 1.8  | 1.1  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                        | SAUSAGE/MORTADELLA                         | 1.7             | 1.53 | 0.8  | 0    | 2.6            | 2.18 | 2    | 1.3  | -                  | -    | -    | -    | 26                  | 24.7 | 18   | 3    |
|                                        | SALCHICHÓN VELA EXTRA                      | 4               | 3.6  | 2.6  | 0    | 3.9            | 3.5  | 3.5  | 1.4  | -                  | -    | -    | -    | 41                  | 39   | 30.8 | 11   |

| 2016-2020-2021-BEST OF ITS SUBCATEGORY (CONTINUED) |                                            |                 |      |      |      |                |      |      |      |                    |      |      |      |                     |      |      |      |
|----------------------------------------------------|--------------------------------------------|-----------------|------|------|------|----------------|------|------|------|--------------------|------|------|------|---------------------|------|------|------|
| CATEGORY                                           | SUBCATEGORY                                | SUGAR (g/100 g) |      |      |      | SALT (g/100 g) |      |      |      | SAT. FAT (g/100 g) |      |      |      | TOTAL FAT (g/100 g) |      |      |      |
|                                                    |                                            | 2016            | 2020 | 2021 | Min. | 2016           | 2020 | 2021 | Min. | 2016               | 2020 | 2021 | Min. | 2016                | 2020 | 2021 | Min. |
| BISCUITS                                           | BREAKFAST BISCUITS FOR FAMILY AND CHILDREN | 22              | 20.9 | 20   | 12   | -              | -    | -    | -    | 5                  | 4.8  | 1.5  | 0.8  | -                   | -    | -    | -    |
|                                                    | FILLED BISCUITS                            | 34.5            | 32.8 | 31   | 24   | -              | -    | -    | -    | 10.5               | 10   | 7.8  | 2.5  | -                   | -    | -    | -    |
| ICE CREAMS                                         | WATER-BASED CHILDREN'S ICE CREAMS          | 18.9            | 18   | 17   | 3.8  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
| FRUIT NECTARS                                      | PEACH NECTAR WITHOUT SWEETENERS            | 11.5            | 10.8 | 10.7 | 5.8  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | ORANGE NECTAR WITHOUT SWEETENERS           | 10.8            | 10.2 | 10   | 6.3  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | PINEAPPLE NECTAR WITHOUT SWEETENERS        | 11.8            | 11.2 | 10.9 | 7.3  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
| SPECIAL BREAD                                      | WHITE SLICED BREAD                         | 4               | 3.9  | 3.8  | 2.4  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | BROWN SLICED BREAD                         | 4.2             | 4.1  | 4.1  | 2.4  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | WHITE TOASTED BREAD                        | 5.5             | 5.4  | 5.1  | 3.2  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | BROWN TOASTED BREAD                        | 4.6             | 4.5  | 4.5  | 2.8  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
| READY MEALS                                        | SQUID RINGS                                | -               | -    | -    | -    | 1.5            | 1.26 | 1.26 | 0.9  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | SQUID RINGS RESTRUCTURED                   | -               | -    | -    | -    | 1.7            | 1.53 | 1.33 | 0.8  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | CROQUETTES                                 | -               | -    | -    | -    | 1.3            | 1.17 | 1    | 0.5  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | SMALL PIES                                 | -               | -    | -    | -    | 0.83           | 0.72 | 0.7  | 0.5  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | LASAGNA/CANNELLONI                         | -               | -    | -    | -    | 1              | 0.9  | 0.8  | 0.1  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | NUGGETS                                    | -               | -    | -    | -    | 1.4            | 1.26 | 1.2  | 0.9  | 2.3                | 2.1  | 1.8  | 0.3  | -                   | -    | -    | -    |
|                                                    | SURIMI PRODUCTS (EEL SUBSTITUTE)           | -               | -    | -    | -    | 2.5            | 2.3  | 2    | 1.3  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | SURIMI PRODUCTS (CRAB SUBSTITUTE)          | -               | -    | -    | -    | 2              | 1.8  | 1.8  | 1.2  | -                  | -    | -    | -    | -                   | -    | -    | -    |
| DAIRY PRODUCTS                                     | RICE PUDDING                               | 15.8            | 14.9 | 14.4 | 11   | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | FLAVOURED MILK                             | 11.6            | 10.9 | 10.5 | 4.7  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | EGG CREME CARAMEL                          | 24.3            | 23.6 | 23   | 18   | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | VANILLA CREME CARAMEL                      | 16.5            | 16.5 | 16.4 | 13   | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |

| 2016-2020-2021-BEST OF ITS SUBCATEGORY (CONTINUED) |                                                              |                 |      |      |      |                |      |      |      |                    |      |      |      |                     |      |      |      |
|----------------------------------------------------|--------------------------------------------------------------|-----------------|------|------|------|----------------|------|------|------|--------------------|------|------|------|---------------------|------|------|------|
| CATEGORY                                           | SUBCATEGORY                                                  | SUGAR (g/100 g) |      |      |      | SALT (g/100 g) |      |      |      | SAT. FAT (g/100 g) |      |      |      | TOTAL FAT (g/100 g) |      |      |      |
|                                                    |                                                              | 2016            | 2020 | 2021 | Min. | 2016           | 2020 | 2021 | Min. | 2016               | 2020 | 2021 | Min. | 2016                | 2020 | 2021 | Min. |
| DAIRY PRODUCTS                                     | LOW FAT FRESH CHEESE (PETIT) WITH FRUITS (STRAWBERRY-BANANA) | 13.1            | 12.2 | 11   | 3.3  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | FERMENTED SEMI SKIMMED MILK DRINK                            | 11.9            | 11.1 | 10.6 | 3.8  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | VANILLA CUSTARD                                              | 16              | 15.4 | 15   | 14   | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | FRUIT YOGHURT                                                | 14.3            | 13.4 | 11.6 | 5.2  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | FLAVOURED YOGHURT                                            | 12.8            | 11.9 | 11.3 | 4.5  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | GREEK YOGHURT WITH FRUITS                                    | 13.9            | 13.4 | 12.8 | 8.9  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | NATURAL SUGARY GREEK YOGHURT                                 | 11.6            | 11.3 | 11   | 5.7  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | NATURAL SUGARY YOGHURT                                       | 12.5            | 11.6 | 11.3 | 2.6  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | YOGHURT DRINK                                                | 13.2            | 12.3 | 11.6 | 3.9  | -              | -    | -    | -    | -                  | -    | -    | -    | -                   | -    | -    | -    |
| SAUCES                                             | KETCHUP                                                      | 21.4            | 20.5 | 19   | 15   | 2.1            | 2    | 2    | 1    | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | MAYONNAISE                                                   | 1.6             | 1.3  | 1.3  | 0.3  | 1.2            | 1    | 1    | 0.8  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | FINE SAUCE                                                   | 3               | 2.9  | 2.3  | 0.3  | 1.4            | 1.3  | 1.1  | 0.8  | -                  | -    | -    | -    | -                   | -    | -    | -    |
|                                                    | TOMATO SAUCE BASIC RECIPE                                    | 7.2             | 6.9  | 6.4  | 4    | 1.1            | 1    | 1    | 0.4  | -                  | -    | -    | -    | -                   | -    | -    | -    |

The best values by nutrient and subcategory correspond to the minimum values found in the product sample evaluated.



## ANNEX 8.

### COMPLIANCE WITH QUANTITATIVE AND QUALITATIVE COMMITMENTS IN OUT OF HOME FOOD SECTORS: SOCIAL CATERING AND MODERN RESTAURANT

#### SOCIAL CATERING – EVALUATION OF QUANTITATIVE MEASURES

##### SERVICE TO SCHOOLS

| MEASURES                                                                                                                                                          | N     | MIN | MAX   | ACHIEVED<br>2020<br>(AVERAGE) | DATA<br>2016  | OBJECTIVE<br>2020 | COM-<br>PLIES<br>PLAN | % CENTRES<br>ABOVE<br>/BELOW<br>OBJECTIVE | REDUCTION/<br>INCREASE | % REDUCTION/<br>INCREASE<br>2016-2020 |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-----|-------|-------------------------------|---------------|-------------------|-----------------------|-------------------------------------------|------------------------|---------------------------------------|
| Increase the supply of lean meat dishes compared to other meats, as a second course, in centres where meat is offered once a week                                 | 5764  | 2   | 22    | 2.6                           | 1 time/month  | 2 times/month     | Yes                   | 0%                                        | Yes                    | 160%                                  |
| Increase the offer of grilled dishes, cooked and baked, without adding fried or elaborate sauces                                                                  | 5764  | 0   | 30    | 7                             | 4 times/month | 8 times/month     | No                    | 51%                                       | Yes                    | 75%                                   |
| Decrease the offer of precooked fried dishes (croquettes, San Jacopo (fried ham and cheese with breadcrumbs), pasties...) both in main courses and as side dishes | 5824  | 0%  | 17.5% | 6% per month                  | 10% per month | ≤7% per month     | Yes                   | 39%                                       | Yes                    | 66.6%                                 |
| Increase the supply of brown grain bread as an alternative to white bread                                                                                         | 5,821 | 0   | 5     | 1                             | 0 days/week   | 1 day/week        | Yes                   | 41%                                       | Yes                    | 100%                                  |

## SOCIAL CATERING – EVALUATION OF QUANTITATIVE MEASURES

SERVICE TO BUSINESS/CAFETERIA OF HOSPITALS/STATE  
SECURITY FORCES AND BODIES/CENTRES OF PUBLIC ADMINISTRATIONS

| MEASURES                                                                                                           | N   | MIN | MAX | ACHIEVED<br>2020<br>(AVERAGE) | DATA<br>2016 | OBJECTIVE<br>2020 | COM-<br>PLIES<br>PLAN | % CENTRES<br>ABOVE<br>/BELOW<br>OBJECTIVE | REDUCTION/<br>INCREASE | % REDUCTION/<br>INCREASE<br>2016-2020 |
|--------------------------------------------------------------------------------------------------------------------|-----|-----|-----|-------------------------------|--------------|-------------------|-----------------------|-------------------------------------------|------------------------|---------------------------------------|
| CENTRES WITH 1 MENU, NO CHOICE                                                                                     |     |     |     |                               |              |                   |                       |                                           |                        |                                       |
| Increase<br>the supply<br>of vegetable-<br>based first<br>courses including<br>greens                              | 222 | 1   | 2   | 1                             | 1 time/week  | 2 times/week      | No                    | 98%                                       | No                     | 0%                                    |
| Increase<br>the supply<br>of fish dishes as a<br>second course                                                     | 223 | 1.5 | 2   | 2                             | 1 time/week  | 2 times/week      | Yes                   | 0.4%                                      | Yes                    | 100%                                  |
| Increase<br>the supply of<br>dishes based on<br>lean meats as a<br>second course/<br>total supply of<br>meats      | 223 | 2   | 2   | 2                             | 1 time/week  | 2 times/week      | Yes                   | 0%                                        | Yes                    | 100%                                  |
| Increase the<br>offer of dessert<br>options: fresh<br>seasonal fruit<br>(whole or<br>handled, e.g. Fruit<br>salad) | 223 | 4   | 5   | 4                             | 3 times/week | 4 times/week      | Yes                   | 0%                                        | Yes                    | 25%                                   |

## SOCIAL CATERING – EVALUATION OF QUANTITATIVE MEASURES (CONTINUED)

SERVICE TO COMPANIES/CAFETERIA OF HOSPITALS/STATE  
SECURITY FORCES AND BODIES/CENTRES OF PUBLIC ADMINISTRATIONS

| MEASURES                                                                                                                  | N   | MIN | MAX   | ACHIEVED<br>2020<br>(AVERAGE) | DATA<br>2016           | OBJECTIVE<br>2020    | COM-<br>PLIES<br>PLAN | % CENTRES<br>ABOVE<br>/BELOW<br>OBJECTIVE | REDUCTION/<br>INCREASE | % REDUCTION/<br>INCREASE<br>2016-2020 |
|---------------------------------------------------------------------------------------------------------------------------|-----|-----|-------|-------------------------------|------------------------|----------------------|-----------------------|-------------------------------------------|------------------------|---------------------------------------|
| CENTRES WITH MULTIPLE MENUS                                                                                               |     |     |       |                               |                        |                      |                       |                                           |                        |                                       |
| Increase the supply of first courses based on legumes                                                                     | 579 | 1   | 4     | 2.2                           | 1 time/week            | 2 times/week         | Yes                   | 15%                                       | Yes                    | 10%                                   |
| Increase the supply of second courses with vegetable garnish, including greens, or legumes                                | 498 | 2   | 5     | 4.3                           | 2 times/week           | 3 times/week         | Yes                   | 17%                                       | Yes                    | 115%                                  |
| Increase the offer of grilled, cooked and baked dishes, without adding fried or elaborated sauces                         | 574 | 5   | 30    | 15                            | 4 times/month          | 8 times/month        | Yes                   | 2%                                        | Yes                    | 275%                                  |
| Reduce the offer of fried ready meals (croquettes, San Jacobo, small pies) of all served products, including side dishes. | 650 | 0%  | 13.5% | 3%                            | 15% per month          | 10% per month        | Yes                   | 26%                                       | Yes                    | 80%                                   |
| Increase the supply of natural yoghurt unsweetened compared to the total supply of dairy products                         | 650 | 13% | 100%  | 61.6%                         | 1 in 8 / month (12.5%) | 1 in 4 / month (25%) | Yes                   | 33%                                       | Yes                    | 314%                                  |

## SOCIAL CATERING – EVALUATION OF QUANTITATIVE MEASURES

## SERVICE TO CENTRES WITH FULL BOARD

| MEASURES                                                                                          | N   | MIN | MAX  | ACHIEVED<br>2020<br>(AVERAGE) | DATA<br>2016      | OBJECTIVE<br>2020 | COM-<br>PLIES<br>PLAN | % CENTRES<br>ABOVE<br>/BELOW<br>OBJECTIVE | REDUCTION/<br>INCREASE | % REDUCTION/<br>INCREASE<br>2016-2020 |
|---------------------------------------------------------------------------------------------------|-----|-----|------|-------------------------------|-------------------|-------------------|-----------------------|-------------------------------------------|------------------------|---------------------------------------|
| ALL CENTRES                                                                                       |     |     |      |                               |                   |                   |                       |                                           |                        |                                       |
| Increase the offer of rusks/unsalted bread compared to the total offer of rusks                   | 142 | 0%  | 100% | 18%                           | 10%               | 50%               | No                    | 77%                                       | Yes                    | 80%                                   |
| Increase the supply of sugar-free biscuits in front of to the total biscuit offer                 | 142 | 0%  | 100% | 14%                           | 10%               | 25%               | No                    | 77%                                       | Yes                    | 40%                                   |
| Increase the offer of grilled, cooked and baked dishes, without adding fried or elaborated sauces | 142 | 5   | 56%  | 12                            | 5 times/<br>month | 9 times/<br>month | Yes                   | 11%                                       | Yes                    | 140%                                  |
| Decrease the offer of precooked fried dishes (croquettes, San Jacobo, small pies...)              | 142 | 0%  | 21%  | 14%                           | 20% per<br>month  | ≤15% per<br>month | Yes                   | 52%                                       | Yes                    | 30%                                   |
| Increase the supply of unsweetened natural yoghurt compared to the total supply of dairy products | 142 | 0%  | 100% | 23%                           | 1 in 8<br>(12.5%) | 1 in 4<br>(25%)   | No                    | 62%                                       | Yes                    | 98%                                   |

## SOCIAL CATERING – EVALUATION OF QUANTITATIVE MEASURES (CONTINUED)

## SERVICE TO CENTRES WITH FULL BOARD

| MEASURES                                                                                    | N   | MIN | MAX  | ACHIEVED<br>2020<br>(AVERAGE) | DATA<br>2016  | OBJECTIVE<br>2020 | COM-<br>PLIES<br>PLAN | % CENTRES<br>ABOVE<br>/BELOW<br>OBJECTIVE | REDUCTION/<br>INCREASE | % REDUCTION/<br>INCREASE<br>2016-2020 |
|---------------------------------------------------------------------------------------------|-----|-----|------|-------------------------------|---------------|-------------------|-----------------------|-------------------------------------------|------------------------|---------------------------------------|
| CENTRES WITH A MENU                                                                         |     |     |      |                               |               |                   |                       |                                           |                        |                                       |
| Increase the supply of second courses with vegetable garnish, including greens              | 103 | 3   | 8    | 7                             | 7 times/week  | 8 times/week      | No                    | 83%                                       | No                     | 0%                                    |
| Increase the supply of fish dishes as a main course                                         | 103 | 2   | 4    | 4                             | 3 times/week  | 4 times/week      | Yes                   | 16.5%                                     | Yes                    | 33%                                   |
| Increase the supply of lean meats as a main course                                          | 103 | 2   | 4    | 2                             | 2 times/week  | 3 times/week      | No                    | 90%                                       | No                     | 0%                                    |
| Increase the supply of dessert options: fresh seasonal fruit (whole or handled, e.g. salad) | 103 | 71% | 100% | 79%                           | 7 of 14 (50%) | 10 of 14 (71%)    | Yes                   | 0%                                        | Yes                    | 50%                                   |
| CENTRES WITH MULTIPLE MENUS TO CHOOSE FROM                                                  |     |     |      |                               |               |                   |                       |                                           |                        |                                       |
| Increase the supply of basic first courses of vegetables                                    | 17  | 5.5 | 10.5 | 9                             | 4 times/week  | 6 times/week      | Yes                   | 35%                                       | Yes                    | 83%                                   |
| Increase the supply of first courses based on legumes                                       | 17  | 0.5 | 1.4  | 1                             | 1 time/week   | 2 times/week      | No                    | 100%                                      | No                     | 0%                                    |

## SOCIAL CATERING – EVALUATION OF QUALITATIVE MEASURES

| MEASURES                                                                                                                                                                       | % COMPANIES   |                        |                 |            | COM-<br>PLIES<br>PLAN | REDUCTION/<br>INCREASE<br>2016-2020 |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|------------------------|-----------------|------------|-----------------------|-------------------------------------|
|                                                                                                                                                                                | 2016          | OBJEC-<br>TIVE<br>2020 | EVALUATION 2020 |            |                       |                                     |
|                                                                                                                                                                                |               |                        | YES             | IN PROCESS |                       |                                     |
| SCHOOLS (n=62)                                                                                                                                                                 |               |                        |                 |            |                       |                                     |
| Promotion of agreed healthy messages, during the school year, in menus or other media that allow companies to the dissemination of these messages                              | 10% schools   | 50%                    | 86              | 13         | YES                   | Yes                                 |
| COMPANIES / CAFETERIA OF HOSPITALS /STATE SECURITY FORCES AND BODIES/<br>PUBLIC ADMINISTRATION CENTRES (n=16)                                                                  |               |                        |                 |            |                       |                                     |
| Increase the offer of brown bread as an alternative to white bread (in the event that there are several menus to choose from)                                                  | 75% companies | 100%                   | 88              | 9          | NO                    | Yes                                 |
| Collaborate in the promotion of healthy food and physical activity messages or advice that raise consumer awareness, through the media of dissemination used by the companies. | 10% companies | 100%                   | 76              | 6          | NO                    | Yes                                 |
| Provide training in nutrition and healthy habits to the kitchen staff of the companies                                                                                         | 10% companies | 70%                    | 74              | 6          | YES                   | Yes                                 |
| FULL BOARD 7 DAYS CENTRES (EXCEPT SOCIAL HEALTH SECTOR) (n=7)                                                                                                                  |               |                        |                 |            |                       |                                     |
| Increase the supply of brown bread                                                                                                                                             | 50% companies | 100%                   | 47              | 53         | NO                    | No                                  |
| Collaborate in the promotion of healthy food and physical activity messages or advice that raise consumer awareness, through the media of dissemination used by the companies. | 10% companies | 100%                   | 65              | 6          | NO                    | Yes                                 |
| Provide training in nutrition and healthy habits to the kitchen staff of the companies                                                                                         | 10% companies | 70%                    | 65              | 6          | NO                    | Yes                                 |



## MODERN RESTAURANT – EVALUATION OF QUANTITATIVE MEASURES

| MEASURES                                                                            | N     | MIN | MAX  | EVALUATION<br>2020<br>(AVERAGE) | DATA<br>2016 | OBJECTIVE<br>2020 | COM-<br>PLIES<br>PLAN | % CENTRES<br>ABOVE<br>/BELOW<br>OBJECTIVE | REDUCTION/<br>INCREASE | % REDUCTION/<br>INCREASE<br>2016-2020 |
|-------------------------------------------------------------------------------------|-------|-----|------|---------------------------------|--------------|-------------------|-----------------------|-------------------------------------------|------------------------|---------------------------------------|
| ALL BUSINESSES WITH (FULL SERVICE, QUICK SERVICE AND EN ROUTE RESTAURANTS )         |       |     |      |                                 |              |                   |                       |                                           |                        |                                       |
| Reduction of<br>sugar content<br>in single-dose<br>sachets                          | 3,474 | 3   | 10   | 4                               | 6 g          | 3 g               | No                    | 40%                                       | Yes                    | 33%                                   |
| Reduction of<br>salt content<br>in single-dose<br>sachets                           | 3,808 | 0.8 | 1    | 0.8                             | 1.2 g        | 0.8 g             | Yes                   | 15%                                       | Yes                    | 33%                                   |
| FULL SERVICE BUSINESSES (CASUAL DINNING, FINE DINNING)                              |       |     |      |                                 |              |                   |                       |                                           |                        |                                       |
| Increase the use<br>of low fat and<br>skimmed milk<br>with breakfasts<br>and coffee | 752   | 5%  | 100% | 74%                             | 20%          | 50%               | Yes                   | 13%                                       | Yes                    | 270%                                  |

## MODERN RESTAURANT – EVALUATION OF QUALITATIVE MEASURES

| SPECIFIC MESURES<br>BY TYPE OF SERVICE                                                                                       | % COMPANIES |                        |                 |            | COM-<br>PLIES<br>PLAN | REDUCTION/<br>INCREASE |
|------------------------------------------------------------------------------------------------------------------------------|-------------|------------------------|-----------------|------------|-----------------------|------------------------|
|                                                                                                                              | 2016        | OBJEC-<br>TIVE<br>2020 | EVALUATION 2020 |            |                       |                        |
|                                                                                                                              |             |                        | YES             | IN PROCESS |                       |                        |
| WITH FULL SERVICE (n=18)                                                                                                     |             |                        |                 |            |                       |                        |
| Absence of salt shakers and saucers dishes at tables.<br>Will be available to the customer upon request                      | 30          | 70                     | 100             | -          | YES                   | Yes                    |
| Use of sunflower oil, high oleic sunflower<br>and/or olive oil in frying processes                                           | 40          | 100                    | 100             | -          | YES                   | Yes                    |
| Procurement of reformulated products                                                                                         | 0           | 90                     | 61              | 22         | NO                    | Yes                    |
| Decrease in portion size or increase in the<br>offer of dishes <i>to share</i>                                               | 13          | 50                     | 83              | 11         | YES                   | Yes                    |
| Have alternatives to white bread and/or increase<br>the supply of whole grains                                               | 12          | 90                     | 39              | 17         | NO                    | Yes                    |
| Increase the offer of dishes prepared with culinary<br>techniques such as baking, steaming and grilling instead<br>of frying | 10          | 70                     | 83              | 11         | -                     | Yes                    |
| QUICK SERVICE (n=14)                                                                                                         |             |                        |                 |            |                       |                        |
| Use of sunflower, high oleic sunflower<br>and/or olive oil in frying processes                                               | 50          | 100                    | 90              | 10         | NO                    | Yes                    |
| Procurement of reformulated products                                                                                         | 0           | 90                     | 86              | 7          | NO                    | Yes                    |
| Decrease in portion size or increase of the<br>offer of: dishes <i>to share</i> , products of different sizes                | 15          | 50                     | 100             | -          | YES                   | Yes                    |
| Have alternatives to white bread and/or increase the<br>supply of whole grains                                               | 5           | 50                     | 54              | -          | YES                   | Yes                    |
| Have low-fat and skimmed milk in breakfasts<br>and coffees served throughout the day                                         | 20          | 90                     | 77              | -          | NO                    | Yes                    |
| EN ROUTE SERVICE (n=3)                                                                                                       |             |                        |                 |            |                       |                        |
| Absence of salt shakers and saucers dishes at tables.<br>Will be available to the customer upon request                      | 30          | 70                     | 100             | -          | YES                   | Yes                    |
| Use of sunflower oil, high oleic sunflower<br>and/or olive oil in frying processes                                           | 40          | 85                     | 100             | -          | Yes                   | Yes                    |
| Procurement of reformulated products                                                                                         | 0           | 90                     | 33              | 67         | NO                    | Yes                    |
| Have low-fat and skimmed milk in breakfasts<br>and coffees served throughout the day                                         | 20          | 90                     | 100             | -          | YES                   | Yes                    |

| MODERN RESTAURANT – EVALUATION OF QUALITATIVE MEASURES                                                                                                                                                  |                 |            |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|------------|
| VOLUNTARY COMMON AGREEMENTS FOR ALL SERVICES<br>(n=32; 2 without information)                                                                                                                           | EVALUATION 2020 |            |
|                                                                                                                                                                                                         | YES             | IN PROCESS |
| Reduction of the holes of the salt shakers lids                                                                                                                                                         | 18%             | 0%         |
| Increase the use of spices to reduce added salt                                                                                                                                                         | 45%             | 14%        |
| Offering virgin olive oil as a salad dressing to the consumer                                                                                                                                           | 93%             | 0%         |
| Increase the use of fats or oils with a healthier nutritional profile such as olive oil and sunflower oil in place of certain saturated fats (in preparations other than frying)                        | 79%             | 0%         |
| Increase the supply of vegetable side dishes as an alternative to chips                                                                                                                                 | 78%             | 4%         |
| Increase the supply of legume side dishes                                                                                                                                                               | 18%             | 11%        |
| Incorporate the presence of fruits in salads                                                                                                                                                            | 46%             | 0%         |
| Increase the supply of fruit and fruit juices as a dessert option                                                                                                                                       | 53%             | 7%         |
| Offer fruits throughout the day (in other meals) and do not limit their offer to the dessert alternative                                                                                                | 40%             | 7%         |
| Increase the availability of running water available to the customer, on request                                                                                                                        | 66%             | 13%        |
| Our partners will promote among their suppliers the reformulation of products according to the criteria signed in each of the product categories in this agreement by the different sectors of the FIAB | 19%             | 25%        |
| Average Yes: 50%                                                                                                                                                                                        |                 |            |

## **ANNEX 9. SECTORS, CATEGORIES AND SUBCATEGORIES OF FOOD NOT INCLUDED IN THE PLAN**

### **Sectors**

- Social and health centres (social catering).
- Delivery.

### **Categories**

- Chocolates.
- Energy bars.
- Cereal bars.
- Jams and marmalades, confectionery, sweets.
- Cheeses.
- Plant-based meat analogues, e.g. tofu.
- Preserved products.
- Vegetable drinks.

### **Products of subcategories included in the PLAN**

- Savoury biscuits, other biscuits (other than filled and infant).
- Rest of cereals other than children's chocolate.
- Other ready meals (pizzas, meat balls, fabadas, rice, scrambled, precooked fish, grilled, sautéed, tortillas, sandwiches, burritos, wraps, ready-to-eat salads).
- Other creams (soups and broths).
- Vegetable spreads (hummus, guacamole) and nut spreads (peanut butter), butters and margarines.
- Rest of breads (normal bread, rusks).
- Other sauces (barbecue, soy, balsamic, mustard...).

- Other dairy and non-dairy desserts (cheesecake, chocolate, etc.) as well as dessert preparations.
- Rest of ice creams that are not water-based.
- Other soft drinks (cola, lemon, energy drinks, isotonic drinks, fruit juice drinks), milk and fruit drinks, coffee and tea drinks.
- Other starters and snacks (nuts, pickles).
- Rest of bakery and pastries (sobaos, napolitanas, filled croissant...).
- Other meat products (other sausages, hamburgers).

FINAL EVALUATION OF CONTENT REDUCTION AGREEMENTS  
IN SELECTED NUTRIENTS (SUGAR, SALT AND FATS) FROM THE  
**COLLABORATION PLAN FOR THE IMPROVEMENT OF FOOD AND  
BEVERAGE COMPOSITION AND OTHER MEASURES 2020.**

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