

# NATIONAL SALT REDUCTION INITIATIVE CORPORATE COMMITMENTS

The NSRI targets for packaged and restaurant food are for 2012 and 2014. Companies can commit to working toward either or both 2012 and 2014 targets for a given category. This table notes company achievements and commitments to date.<sup>1</sup>

COMPANY	NSRI TARGETS ALREADY MET	2012 ACHIEVEMENTS	2014 COMMITMENTS
<b>Au Bon Pain</b>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Chicken and fish sandwiches (2012, 2014)</li> <li>▶ Breakfast sandwiches not on a biscuit (2012)</li> <li>▶ Soup (2012)</li> </ul> <p><b>Company Comment:</b> “From the onset of the NSRI initiative, Au Bon Pain has been committed to the guidelines. In 2012 we made notable progress in reducing the sodium levels by working with our supplier partners to use the freshest vegetables, whole grains, spices and herbs to provide our guest with great tasting food. We will continue to take this approach across our entire menu to achieve the 2014 targets.” – Sue Morelli, CEO and President, Au Bon Pain</p>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Sandwiches with luncheon meat</li> <li>▶ Other sandwiches</li> <li>▶ Sweet yeast breads</li> </ul>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Sandwiches with ham and cured meat</li> <li>▶ Sandwiches with luncheon meat</li> <li>▶ Other sandwiches</li> <li>▶ Breakfast sandwiches not on a biscuit</li> <li>▶ Soup</li> <li>▶ Sweet yeast breads</li> </ul>
<b>Bertucci's Italian Restaurant</b>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Boneless breaded chicken (2012, 2014)</li> <li>▶ Chicken and fish sandwiches (2012, 2014)</li> <li>▶ Other sandwiches (2012, 2014)</li> <li>▶ Cheese pizza and cheese pizza base (2012, 2014)</li> <li>▶ Savory yeast breads without salty additions (2012, 2014)</li> </ul>		<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Soups</li> </ul>
<b>Black Bear European Style Deli</b>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Cold cuts (2012, 2014)</li> <li>▶ Cooked sausage (2012)</li> <li>▶ Hot dogs (2012)</li> <li>▶ Cheddar, Colby, Jack, mozzarella, Muenster, provolone, and Swiss (2012, 2014)</li> </ul> <p><b>Company Comment:</b> “Black Bear European Style Deli meats already satisfy the 2012 and 2014 NSRI standards, but we will strive to look at each individual deli product we produce and lower sodium wherever we can without sacrificing taste. We have been offering lower sodium deli products for many years and have been committed to providing healthier deli items through our Healthier Lifestyle line of products. Our line of premium beef and deli frankfurters already meet the 2012 NSRI standards, but we pledge to lower sodium in our hot dogs across the board to meet 2014 NSRI goals.” – John Tsigounis, President of Black Bear Enterprises, Inc.</p>		<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Hot dogs</li> </ul>
<b>Boar's Head</b>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Cold cuts (2012, 2014)</li> <li>▶ Pepperoni and dry salami (2012)</li> <li>▶ Cooked sausage (2012)</li> <li>▶ Hot dogs (2012, 2014)</li> <li>▶ Bacon (2012)</li> <li>▶ Processed cheese (2012)</li> <li>▶ Cheddar, Colby, Jack, mozzarella, Muenster, provolone, and Swiss (2012, 2014)</li> <li>▶ Cream cheese (2012, 2014)</li> <li>▶ Barbecue sauce, ketchup, marinades, and steak sauce (2012, 2014)</li> </ul> <p><b>Company Comment:</b> “We are thrilled to be the first deli company in America to sign on and meet the 2012 targets in many product categories, just as we have for the past 25 years. We look forward to getting even more of our products to meet the Initiative's 2014 targets.” – RuthAnn LaMore, Director of Communications, Boar's Head Provisions Co., Inc.</p>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Uncooked Sausage</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Pepperoni and dry salami</li> <li>▶ Cooked sausage</li> <li>▶ Uncooked sausage</li> <li>▶ Bacon</li> </ul>

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<b>Butterball</b>	<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Bacon (2012, 2014)</li> </ul>	<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Cold cuts</li> <li>▶ Hot dogs</li> </ul>	<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Cold cuts</li> </ul>
	<p><b>Company Comment:</b> “Results from Butterball’s involvement with the 2012 NSRI program were phenomenal. Butterball’s work with NSRI led to sodium reduction in whole turkeys, rope smoked sausage and top selling service deli items. Across the company’s fresh and frozen product portfolio, we removed more than 58 million grams of sodium from finished products. To put that in perspective, that’s the equivalent of more than three full tractor trailers of sodium – more than 125,000 pounds. The best part about this achievement is that Butterball products maintained the delicious flavor consumers have come to expect.” – Stephanie Llorente, Public Relations Manager, Butterball</p>		
<b>Campbell Soup Company</b>	<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Breads and rolls (2012)</li> <li>▶ Broth and stock (2012)</li> <li>▶ Canned chili, pasta and hash (2012)</li> </ul>		<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Canned chili, pasta, and hash</li> </ul>
	<p><b>Company Comment:</b> “In keeping with our efforts to make delicious, healthy products that people love, Campbell is pleased to extend our support to the National Salt Reduction Initiative. Campbell offers great-tasting lower sodium choices across our product portfolio, such as many of our Pepperidge Farm breads, our Campbell’s Healthy Request soups and SpaghettiOs pastas, so that people can reduce their sodium consumption without sacrificing taste.” – Denise Morrison, Executive Vice President and Chief Operating Officer, Campbell Soup Company</p>		
<b>Delhaize America</b>	<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Pepperoni and dry salami (2012)</li> <li>▶ Cooked sausage (2012)</li> <li>▶ Mayonnaise and mayonnaise-type dressing (2012)</li> <li>▶ Minor main entrée sauce (2012)</li> <li>▶ Dry soup (2012)</li> <li>▶ Diced, crushed, and stewed tomatoes (2012)</li> <li>▶ Canned beans (2012)</li> <li>▶ Canned fish (2012)</li> <li>▶ Frozen vegetables in sauce (2014)</li> </ul>	<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Bacon</li> <li>▶ Cheddar, Colby, Jack, mozzarella, Muenster, provolone, and Swiss cheese</li> <li>▶ Processed cheese</li> <li>▶ Major main entrée sauce</li> <li>▶ Salsa, dips, and dipping sauce</li> </ul>	<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Cooked sausage</li> <li>▶ Dry soup</li> <li>▶ Diced, crushed, and stewed tomatoes</li> <li>▶ Canned beans</li> <li>▶ Canned fish</li> </ul>
<b>Dietz &amp; Watson</b>	<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Cold cuts (2012, 2014)</li> <li>▶ Pepperoni and dry salami (2012)</li> <li>▶ Hot dogs (2012)</li> <li>▶ Bacon (2012)</li> <li>▶ Cheddar, Colby, Jack, mozzarella, Muenster, provolone, and Swiss cheese (2012, 2014)</li> <li>▶ Cream Cheese (2012)</li> </ul>		<b>Packaged Food Targets</b> <ul style="list-style-type: none"> <li>▶ Hot dogs</li> <li>▶ Cream Cheese</li> </ul>
	<p><b>Company Comment:</b> “While our deli meat and artisan cheese categories already meet the 2012 and 2014 NSRI standards, we will work to reduce sodium even further on individual products. We have been offering lower sodium deli products since 1979 and have been committed to providing healthier deli items through our Healthier Lifestyle line of products. Our full line of beef and deli franks already meet the 2012 NSRI standards and are very close to 2014 standards, so we pledge to reduce sodium across the board in our frankfurters to meet the standards. In addition, while our Cream Cheese meets the 2012 NSRI category standards, we pledge to reduce sodium in this product line to meet the 2014 standards.” – Louis Eni, President and CEO of Dietz &amp; Watson Premium Deli Meats and Artisan Cheeses</p>		

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<b>FreshDirect</b>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Cakes, snack cakes, muffins, and toaster pastries (2012, 2014)</li> <li>▶ Cookies (2012, 2014)</li> <li>▶ Crackers (2012, 2014)</li> <li>▶ Breakfast cereals, heavy weight (2012, 2014)</li> <li>▶ Uncooked sausage (2012, 2014)</li> <li>▶ Cream Cheese (2012, 2014)</li> <li>▶ Major main entrée sauce (2012)</li> <li>▶ Minor main entrée sauce (2012, 2014)</li> <li>▶ Refrigerated entrees and sides (2012)</li> <li>▶ Asian-style condiments (2012, 2014)</li> <li>▶ Flavored chips (2012, 2014)</li> <li>▶ Broth and stock (2012, 2014)</li> <li>▶ Frozen and refrigerated pizza (2012)</li> </ul> <p><b>Company Comment:</b> “FreshDirect has a longstanding commitment to expanding access to nutritious foods, and our continued participation in the National Salt Reduction Initiative is part and parcel with that goal. We’re particularly proud to report that our health-conscious Smart &amp; Simple meals are currently our highest performing ready-to-cook meals, further demonstrating that when companies like FreshDirect offer nutritious food, people will buy it. We look forward to continuing these efforts as we make the South Bronx our new home in the coming years.” – Jason Ackerman, Co-Founder and CEO, FreshDirect</p>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Salsa, dips, and dipping sauce</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Major main entrée sauce</li> <li>▶ Frozen and refrigerated pizza</li> </ul>
<b>Furmano Foods</b>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Major main entrée sauce (2012, 2014)</li> <li>▶ Minor main entrée sauce (2012, 2014)</li> <li>▶ Diced, crushed, and stewed tomatoes (2012)</li> <li>▶ Baked beans (2012)</li> </ul> <p><b>Company Comment:</b> “In addition to the commitment Furmano Foods has already made to be at or below the sodium levels for the NSRI, Furmano’s has added a line of Low Sodium All Natural Canned Beans, 10 different varieties and four new items of Pouch Low Sodium All Natural Beans. These items are selling very well with a lot of interest from K-12 school districts, healthcare organizations and state and city municipalities that are asking for manufacturers to provide healthier, great tasting food for foodservice at low sodium levels. Furmano’s has added extra value in making the products all natural as well as meeting clean label guidelines.” – Lori Merman, Marketing Manager, Furmano Foods</p>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Canned Beans</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Diced, crushed, and stewed tomatoes</li> <li>▶ Baked Beans</li> <li>▶ Canned Beans</li> </ul>
<b>Goya Foods</b>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Minor main entrée sauce (2012, 2014)</li> </ul> <p><b>Company Comment:</b> “Goya has been proud to be a part of the National Salt Reduction Initiative and its endeavor to reduce national salt consumption. Since 2005, Goya Foods has provided consumers low-sodium alternatives with a new line of low-sodium canned beans and condiments and we will strive to meet the strong consumer demand for these items by expanding our low-sodium product portfolio as part of our overall strategy. Goya has always been at the forefront of nutrition and will continue to support this great partnership and the health of our consumers.” – Joseph Perez, Senior Vice President, Goya Foods</p>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Canned Beans</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Canned Beans</li> </ul>

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Hain Celestial	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Breads and rolls (Garden of Eatin' 2012, 2014)</li> <li>▶ French Toast, pancakes, waffles (Earth's Best 2012)</li> <li>▶ Instant hot cereal (Arrowhead Mills, Earth's Best 2012, 2014)</li> <li>▶ Breakfast cereals, light and medium weight (Earth's Best, Arrowhead Mills, Health Valley 2012, 2014)</li> <li>▶ Breakfast Cereal, heavy weight (Arrowhead Mills, Breadshop, Health Valley 2012, 2014)</li> <li>▶ Margarine and other spreads (Spectrum 2012, 2014)</li> <li>▶ Salad Dressing (Spectrum 2012)</li> <li>▶ Mayonnaise and mayonnaise-type dressing (Spectrum 2012)</li> <li>▶ Major main entrée sauce (Walnut Acres 2012, 2014)</li> <li>▶ Minor main entrée sauce (Imagine 2012)</li> <li>▶ Flavored Chips (Garden Of Eatin', Terra 2012)</li> <li>▶ Barbecue sauce, ketchup, marinades, and steak sauce (Spectrum, Westbrae 2012, 2014)</li> <li>▶ Unflavored chips (Terra, Garden of Eatin' 2012, 2014)</li> <li>▶ Canned soup (Earth's Best, Health Valley, Imagine, Walnut Acres 2012, 2014)</li> <li>▶ Seasoned pasta and stuffing (Casbah 2012, 2014)</li> <li>▶ Broth and stock (Health Valley, Imagine 2012, 2014)</li> <li>▶ Frozen entrees and sides 6-10 oz per serving (2012)</li> <li>▶ Frozen entrees and sides ≥ 10 oz per serving (2012)</li> <li>▶ Frozen and refrigerated pizza (Earth's Best 2012, 2014)</li> <li>▶ Canned chili, pasta, and hash (Health Valley 2012, 2014)</li> <li>▶ Canned beans (Westbrae, Walnut Acres 2012, 2014)</li> <li>▶ Nut butters (Marantha, Arrowhead Mills 2012, 2014)</li> </ul>		<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Frozen entrees and sides 6-10 oz per serving</li> <li>▶ Frozen entrees and sides ≥10 oz per serving</li> </ul>

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H.J. Heinz Company		<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Major main entrée sauce</li> <li>▶ Barbecue sauce, ketchup, marinades, and steak sauce (Heinz Ketchup)</li> <li>▶ Frozen entrees and sides 6-10 oz per serving (Smart Ones)</li> <li>▶ Frozen entrees and sides ≥ 10 oz per serving (Smart Ones)</li> <li>▶ Frozen and refrigerated pizza (Smart Ones)</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Mayonnaise and mayonnaise-type dressing (Heinz mayonnaise)</li> <li>▶ Major main entrée sauce (Classico red pasta sauce)</li> <li>▶ Barbecue sauce, ketchup, marinades and steak sauce (Jack Daniel's barbecue sauces)</li> <li>▶ Asian-style condiments (Yoshida teriyaki sauces)</li> <li>▶ Frozen entrees and sides 6-10 oz per serving (Smart Ones)</li> <li>▶ Frozen entrees and sides ≥10 oz per serving (Smart Ones)</li> <li>▶ Frozen and refrigerated pizza (Smart Ones)</li> </ul>
	<p><b>Company Comment:</b> "As a participant in the National Salt Reduction Initiative, Heinz reduced sodium across our U.S. Ketchup base product line by 15 percent to exceed the 2012 NSRI targets. Our complete line of Classico red pasta sauces met the 2012 NSRI targets before the initiative was even launched, and Heinz has voluntarily reduced sodium in other brands in recent years. Reflecting our dedication to health and wellness, Heinz remains committed to reducing sodium across our portfolio as we look to meet or exceed the 2014 NSRI targets where feasible, while offering products that meet consumer expectations for quality and taste, as well as high food safety standards." – Idamarie Laquatra, PhD, RD, Director of Global Nutrition, H.J. Heinz Company</p>		
Ken's Foods	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Mayonnaise and mayonnaise-type dressing (2012, 2014)</li> <li>▶ Barbecue sauce, ketchup, marinades, and steak sauce (2012)</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Salad dressing</li> </ul>	
	<p><b>Company Comment:</b> "Ken's Foods recognizes the need to encourage healthy dietary habits and we are fully supportive of the NSRI initiatives. We applaud your efforts." – Bob Merchant, Chief Operating Officer of Ken's Foods</p>		
Kraft Foods	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Tortillas and wraps (2012)</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Cold cuts</li> <li>▶ Hot dogs</li> <li>▶ Bacon</li> <li>▶ Frozen and refrigerated meat substitutes</li> <li>▶ Cottage cheese</li> <li>▶ Processed cheese</li> <li>▶ Mayonnaise and mayonnaise-type dressing</li> <li>▶ Barbecue sauce, ketchup, marinades, and steak sauce</li> <li>▶ Refrigerated entrees and sides</li> </ul>	
	<p><b>Company Comment:</b> "Many Americans are interested in reducing their sodium intake, so we've been working to lower sodium levels in our products for several years. In fact, we recently announced the completion of our own three-year commitment to reduce sodium across our portfolio by an average of 10 percent." – Russ Moroz, Vice President, Research, Development &amp; Quality, Kraft Foods</p>		
LiDestri Foods	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Salsa, dips, and dipping sauces (Spike's Santa Fe Salsa 2012, 2014)</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Major main entrée sauce (Francesco Rinaldi)</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Major main entrée sauce (Francesco Rinaldi)</li> </ul>
	<p><b>Company Comment:</b> "LiDestri Foods is pleased with our success in modifying our Francesco Rinaldi pasta sauce brands to be healthier by reducing their salt content while maintaining great flavor. We are excited about making additional changes this upcoming year to bring our products in alignment with our 2014 goals and we are proud to be a part of this important effort to improve the health of our customers and the nation." – Cynthia Reddeck-LiDestri, Wellness Director, LiDestri Foods / Francesco Rinaldi</p>		

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Mars Food US		<b>Packaged Food Targets</b> ▶ Seasoned grain mixes	<b>Packaged Food Targets</b> ▶ Seasoned grain mixes
	<b>Company Comment:</b> "Mars Food is pleased to have been intentionally reducing sodium levels throughout our portfolio of flavored rices while maintaining the great flavors our consumers have loved for years. We're pleased that reduced sodium in our flavored products, along with other positive nutrients, such as whole grains, allows our consumers to include Uncle Ben's and Seeds of Change products as part of a healthful diet." – George Graham, VP Research, Mars Food North America		
McCain Foods	<b>Packaged Food Targets</b> ▶ French toast, pancakes, and waffles (2012, 2014)  <b>Restaurant Targets</b> ▶ Breakfast sandwiches on a biscuit (2012, 2014) ▶ French fries (2012, 2014) ▶ Fried potatoes and onion rings (2012)	<b>Restaurant Targets</b> ▶ Frozen and refrigerated pizza	<b>Packaged Food Targets</b> ▶ Frozen and refrigerated pizza  <b>Restaurant Targets</b> ▶ Fried potatoes and onion rings
	<b>Company Comment:</b> "McCain Foods USA is pleased to join the National Salt Reduction Initiative in its efforts to reduce sodium intake. We look forward to working with the NSRI and the rest of the food industry in this important initiative. We believe that by addressing this issue as an industry and by working with NSRI, we can all be more effective in reaching our targets." – Frank Finn, Chief Operating Officer, McCain Foods USA		
Mondelēz International		<b>Packaged Food Targets</b> ▶ Cakes, snack cakes, muffins, and toaster pastries ▶ Crackers	
Premio Foods	<b>Packaged Food Targets</b> ▶ Uncooked sausage (2012)		<b>Packaged Food Targets</b> ▶ Uncooked sausage
	<b>Company Comment:</b> "Premio Foods understands full-well the importance of maintaining a healthy diet and lifestyle. It recognizes that as a food manufacturer, it has a significant responsibility to provide the consumer with products that are not only of the highest quality and taste, but that also foster good health. Premio is committed in every regard with NSRI standards, while maintaining its long-standing tradition of providing a great tasting product." – Marc Cinque, President and CEO, Premio Foods		
Red Gold	<b>Packaged Food Targets</b> ▶ Major main entrée sauce (2012) ▶ Minor main entrée sauce (2012, 2014) ▶ Salsa, dips, and dipping sauce (2012, 2014) ▶ Diced, crushed, and stewed tomatoes (2012)	<b>Packaged Food Targets</b> ▶ Barbecue sauce, ketchup, marinades, and steak sauce	<b>Packaged Food Targets</b> ▶ Canned whole tomatoes ▶ Diced, crushed, and stewed tomatoes
	<b>Company Comment:</b> "The Red Gold Company is excited to be part of the National Salt Reduction Initiative. Red Gold, a leading producer of premium quality tomato-based products, is committed to achieving the National Salt Reduction Initiative's targets. Reducing sodium in our products has been an ongoing initiative at Red Gold." – Tina Anderson, Vice President at Red Gold		
Snyder's-Lance, Inc.	<b>Packaged Food Targets</b> ▶ Unflavored chips (2012) ▶ Pretzels and snack mixes (2012, 2014)	<b>Packaged Food Targets</b> ▶ Crackers	<b>Packaged Food Targets</b> ▶ Crackers ▶ Unflavored chips
	<b>Company Comment:</b> "Snyder's-Lance, Inc. is proud to partner with the National Salt Reduction Initiative (NSRI) through our commitment to reduce sodium in Lance Sandwich crackers, America's favorite brand of sandwich crackers. This commitment builds on our long history of positive consumer desired nutritional enhancements and existing leadership in sodium reduction as demonstrated by Snyder's of Hanover pretzels: the leading national brand of pretzels and a better for you salted snack option. We at Snyder's-Lance, Inc. look forward to continuing to provide great tasting, premium quality snacks while working to reduce sodium across our full line of snacks." – Carl Lee, President and CEO of Snyder's-Lance, Inc.		

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Starbucks	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Sandwiches with ham and cured meat (2012)</li> <li>▶ Savory yeast breads without additions (2012, 2014)</li> <li>▶ Cookies (2012, 2014)</li> <li>▶ Item Maximum (2012, 2014)</li> </ul> <p><b>Company Comment:</b> “Starbucks is committed to offering a variety of options for our customers to make healthy and informed decisions about their food and beverage choices. We are proud to participate in this significant initiative to improve the health and well-being of American consumers.” – Mary Wagner, Sr. Manager, Global Brand PR, Starbucks</p>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Breakfast sandwiches not on a biscuit</li> </ul>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Breakfast sandwiches not on a biscuit</li> </ul>
Subway	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Chicken and fish sandwiches (2012, 2014)</li> <li>▶ Sandwiches with luncheon meat (2012, 2014)</li> <li>▶ Soup (2012, 2014)</li> <li>▶ Pizza (2012, 2014)</li> </ul> <p><b>Company Comment:</b> “We are very proud of the significant reductions we’ve made to the sodium levels of our menu offerings, which we have been able to do without sacrificing flavor or quality. Last year, as a result of meeting a set of rigorous criteria including our sodium reduction efforts, the SUBWAY® restaurant chain became the first restaurant with meals to earn the American Heart Association’s Heart Check. We have made a commitment to reduce sodium in all of our products and we expect to announce even more sodium reductions later this year. We are particularly pleased with our association with the New York Department of Health and Mental Hygiene and the National Salt Reduction Initiative, which we view as a valuable partner as we pursue our goals in this area.” – Lanette Kovachi, Senior Dietitian, SUBWAY®</p>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Sandwiches with ham and cured meat</li> <li>▶ Other sandwiches</li> <li>▶ Cookies</li> </ul>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Sandwiches with ham and cured meat</li> <li>▶ Other sandwiches</li> <li>▶ Cookies</li> </ul>
Target Corporation	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Breakfast cereals, heavy weight (2012, 2014)</li> <li>▶ Cold Cuts (2012, 2014)</li> </ul> <p><b>Company Comment:</b> “Target is committed to providing our guests and team members with the right products, support and services to help them and their families meet their well-being goals. We promote health and wellness throughout our stores—from our award-winning pharmacies, expanded fresh food options and better-for-you Archer Farms Simply Balanced collection to our exclusive C9 by Champion active wear. The National Salt Reduction Initiative highlights a portion of the ongoing work we are doing to improve the nutritional value of all the owned-brand products we offer. We believe prevention is the key to a healthy family and healthy community, and the NSRI is a perfect example of how organizations partnering together can help build a healthier America.” – Target Corporation</p>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Tortillas and wraps</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Tortillas and wraps</li> </ul>
Unilever	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Salad dressing (2012)</li> <li>▶ Dry Soup (2012)</li> <li>▶ Seasoned pasta and stuffing mixes (2012)</li> <li>▶ Seasoned grain mixes (2012)</li> </ul> <p><b>Company Comment:</b> “Unilever agreed to participate in the National Salt Reduction Initiative as part of Unilever’s global salt reduction initiatives to reduce sodium across our foods &amp; refreshment portfolio that started in 2004. In the US, Unilever has reduced the sodium content of Ragu Pasta Sauces by up to 39%, Lipton/Knorr Side Dishes by 25%, Wishbone Salad Dressings by up to 37% and 8% across our Vegetable Oil Spreads portfolio.” – Douglas Balentine, Director of Nutrition &amp; Health, Unilever</p>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Margarine and other spreads</li> <li>▶ Major main entrée sauce</li> <li>▶ Nut butters</li> </ul>	

COMPANY	NSRI TARGETS ALREADY MET	2012 ACHIEVEMENTS	2014 COMMITMENTS
<b>Uno Chicago Grill</b>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Hamburgers (2012)</li> <li>▶ Boneless breaded chicken (2012)</li> <li>▶ Bone-in breaded chicken (2012)</li> <li>▶ Breaded seafood (2012)</li> <li>▶ Chicken and fish sandwiches (2012)</li> <li>▶ Sandwiches with ham and cured meat (2012)</li> <li>▶ Pies and turnovers (2012)</li> <li>▶ Cookies (2012)</li> </ul>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Cheeseburgers</li> <li>▶ Other sandwiches</li> <li>▶ Savory yeast breads with salty additions</li> <li>▶ Sweet quick breads</li> </ul>	<p><b>Restaurant Targets</b></p> <ul style="list-style-type: none"> <li>▶ Hamburgers</li> <li>▶ Cheeseburgers</li> <li>▶ Sandwiches with ham and cured meat</li> <li>▶ Other sandwiches</li> <li>▶ Pizza</li> <li>▶ French fries</li> <li>▶ Savory yeast breads with salty additions</li> <li>▶ Boneless breaded chicken</li> <li>▶ Bone-in breaded chicken</li> <li>▶ Breaded seafood</li> <li>▶ Chicken and fish sandwiches</li> <li>▶ Pies and turnovers</li> <li>▶ Cookies</li> </ul>
	<p><b>Company Comment:</b> “We are committed to the National Salt Reduction Initiative. It’s part of a much bigger initiative around creating a menu of ‘delicious and nutritious’ choices that match any of our more indulgent items for great taste. Since 2005, when I teamed up with Chef Gatto, we’ve been single-minded in pursuit of ways to make our menu healthier. Every category has been reviewed down to the specific ingredients of individual items. We’ve revamped the offerings by adding products that are just flat-out good for you to making some of our most indulgent favorites like deep dish, ‘better for you’ with the introduction of a 9 grain deep dish crust.” – Frank Guidara, CEO, Uno Chicago Grill</p>		
<b>White Rose</b>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ French toast, pancakes, and waffles (2012, 2014)</li> <li>▶ Instant hot cereal (2012)</li> <li>▶ Cheddar, Colby, Jack, mozzarella, Muenster, provolone, and Swiss cheese (2012)</li> <li>▶ Cream cheese (2012)</li> <li>▶ Processed cheese (2012, 2014)</li> <li>▶ Mayonnaise and mayonnaise-type dressing (2012)</li> <li>▶ Minor main entrée sauce (2012)</li> <li>▶ Frozen and refrigerated pizza (2012, 2014)</li> <li>▶ Canned beans (2012)</li> <li>▶ Baked beans (2012)</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Diced, crushed, and stewed tomatoes</li> </ul>	<p><b>Packaged Food Targets</b></p> <ul style="list-style-type: none"> <li>▶ Mayonnaise and mayonnaise-type dressing</li> <li>▶ Minor main entrée sauce</li> <li>▶ Barbecue sauce, ketchup, marinades, and steak sauce</li> <li>▶ Pretzels and snack mixes</li> <li>▶ Canned vegetables</li> <li>▶ Canned whole tomatoes</li> </ul>

<sup>1</sup>Updated as of June 2014