HEINZ Tomato Ketchup 50% less

salt and sugar



HEI

Tomato ketchup is a thick flavourful sauce, made of sun-ripened red tomatoes, with a long shelf-life.

When can Ketchup be called Heinz Ketchup?

- When the very best sun-ripened Heinz tomatoes have been used.
- When the Ketchup is thick enough.
- When the Ketchup has a bright red color.
- When no starch or preservative are added.





- We use tomatoes that are grown from Heinz tomato seeds to ensure they are premium quality tomatoes for our ketchup.
- Heinz tomato seeds are so precious that we store them in a fire proof vault with a controlled atmosphere for safe keeping.
- We are the only ketchup manufacturer who also owns the breeding process.
- Heinz tomato varieties are developed using only traditional selective breeding processes and are never genetically engineered – GMO free.

New tomato variety development

- Very different from Supermarket Tomatoes.
- GMO Free







What is in ketchup?











Salt and Sugar a Hot Topic in the Media



HEINZ

an help fight o

World Salt Awareness Week WASH February 1st - February 7th 2010

Consumers want

Consumers are Confused about what they can eat

The consumer wants.....

- Better for you products
- Back to natural -----organic
- No artificial colours, flavours & preservatives
- No numbers, pantry ingredients
- Simple and small ingredients lists
- Less processing
- Food that looks, tastes and smells like REAL FOOD







Sugar & salt are concerning the consumer

- 46% of consumers say when choosing ketchup they look at amount of sugar
- 39% of consumers say when choosing ketchup they look at the amount of salt





HEI

TOMAT

What consumer told us was a concern



 Research has highlighted that *sugar* concerns are a key barrier to further consumption of Heinz Tomato Ketchup with many mums limiting/controlling the amount of ketchup that their child eats on a regular basis.



• Ketchup often associated with junk food





Positive things consumers feel about ketchup

- Made from tomatoes and tomatoes are healthy
- Heinz brand of ketchup is trusted and seen as healthier than others
- Natural, made with sun ripened tomatoes



• Nothing aritifcial

Heinz commits to reduce salt since 2000





Heinz - Committed to Continuing Salt Reductions

Heinz is pleased to continue its support for CASH and National Salt Awareness Week in 2010.

Heinz has long been committed to progressive salt reduction as well as an active partnership with the Food Standards Agency and their salt awareness campaigns.

We continue to progressively reduce Bean and Pasta meal recipes to within FSA targets. The entire Heinz soup range average is already within the average target for 2010.

We first kicked off our salt reduction work as long ago as 1986, and since 1997 examples include dropping the salt by 32% in Heinz Beanz, 39% in Cream of Tomato Soup and 63% in pasta shapes.

All our Weight Watchers from Heinz frozen ready meals fall within the FSA 2010 target with some recipes already within the 2012 target average. All are within the 2012 maximum target.

We continue to offer many of our most popular varieties with recipes that provide further reductions on salt and sugar vs. our standard products but without the addition of artificial sweeteners or

Last year we introduced Reduced Salt and Sugar Beanz in our popular microwavable snap pot format.

In 2009 the range of Amoy Stir Fry sauces had an average 22% reduction in salt and are all now

Our latest and perhaps most significant recent development, has been the introduction towards the end of last year, of our standard Heinz Tomato Ketchup recipe which matches the new, revised FSA salt reduction target set for 2010. It still provides all the taste but with considerably less salt.

Our work continues as we drive further salt reductions in line with changes in consumer taste.



Functionality of sugar and salt in food





Reducing salt & sugar











Sugar and salt reduction journey





	Balanz	-50% sugar	-50% sugar and salt
Sugar reduction*	-30%	-50%	-50%
Salt reduction*	-25%	-25%	-50%
Launched in Europe	2004	2014	2017

* Compared to standard Heinz Ketchup





- When decreasing sugar and salt in ketchup we had to restore all important sensorial attributes like flavour (taste & odour), texture (viscosity & mouthfeel) and colour.
- How do we do this?
 - We create a **sensory profile** to achieve the right balance
 - Consumer testing to confirm that the consumers accept the newly developed recipe.
 - Ketchup with 50% less sugar, the sweetness was recovered in a *natural* way by the addition of steviol glycosides (from the stevia plant)



Heinz Tomato Ketchup 50: 50



- Has 50% less salt and 50% less sugar than regular Heinz tomato ketchup
- Is naturally sweetened
- Contains no artificial colours, flavours or preservatives
- Full of Heinz sun ripened tomatoes

