



NUTRITION POLICY

San Miguel Foods is committed to enhancing the nutritional quality of our products and fostering a culture which prioritizes the health and well-being of our consumers. By aligning with regulatory standards and public health objectives, we strive to enhance the nutrient value of our offerings through continuous improvement and innovation, while ensuring exceptional taste, safety, and quality.

We aim to establish San Miguel Foods as:

1. A leader in improving the nutritional value of our products;
2. A trusted organization promoting transparency, responsible and sustainable sourcing, and innovative nutrition solutions;
3. A provider of balanced, affordable, and accessible food choices, strengthening our brands with delicious and nutritious products;
4. A key contributor to the health and well-being of our population.

To achieve these objectives, this policy sets targets for the reduction of sodium, sugar, total fat, and trans fats while increasing beneficial ingredients and fortification. All SMF business units are expected to adhere to the following principles in pursuit of these shared goals.

A. 5-Year Plan for Nutritional Improvement of Products relative to threshold levels of nutrients of concern

1.1 Sodium¹

- All products should not contain more than 667 mg of sodium per 100g.
 - *Products for culinary application like breading mix and food service products sold and served in restaurants are exempted.*
- Sodium levels will be reduced gradually to ensure that taste and quality continue to be acceptable to consumers.
- Gradual Reduction Strategy - Of the existing 288 products as of November 2024, the additional number of products that should meet the stated sodium limit should be as follows:
 - 2025 – 24 products
 - 2028 – 40 products
 - 2030 – 45 products

¹ Based on World Health Organization Guidelines on Sodium Intake for Adults and Children

1.2 Sugar²

- Limit free sugar content to less than 20g per 100g or 100 ml of product.
- Limit or eliminate the use of High Fructose Corn Syrup (HFCS) and other artificial/natural sweeteners in products which are taxed under the TRAIN Law.

1.3 Fat³

- Total Fat⁴: Products must contain less than 28g of total fat per 100g.
- Saturated Fat (SFA)⁵: Products must contain less than 9g of SFA per 100g.
 - *Exempted from Total Fat and Saturated Fat are products containing 10-100% fat or oil as per standard for the product category (e.g. butter, margarine).*
- Trans Fatty Acids (TFA): Zero Tolerance⁶, all products must be free from TFA. The use of industrially/partially hydrogenated oils (PHO) is prohibited.
- Raw materials that inherently contain TFA must comply with FDA AO 2021-028A.

B. Create a healthier SMF product portfolio.

All SMF businesses should endeavor to add healthier products in their portfolio.

- Introduce new products incorporating healthier ingredients, such as pea protein, soy, quinoa, and other alternatives.
- Enhance the use of functional ingredients like Vitamin K2, Omega-3, probiotics, fiber and collagen to provide additional health benefits.
- Sustain mandatory fortification.
- Enhance voluntary fortification considering nutrients with public health benefits.

C. Enhancing Consumer Understanding Through Clear Product Claims on Labels

- Provide transparent, accurate, and clear nutritional information on product labels.
- Avoid over-promising or exaggerated product claims.
- Highlight health benefits and key nutritional improvements to inform and educate consumers.
- Use simple and easily understood language.

D. Strengthening Our Network to Establish Effective Health and Wellness Initiatives

- Collaborate with industry experts, NGOs, government agencies, and health organizations to promote health and wellness.
- Build partnerships with professional associations to keep abreast of best practices and emerging health trends.

² Based on World Health Organization Guideline: Sugar Consumption Recommendation of less 10% of total energy intake

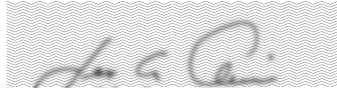
³ Based on World Health Organization Guidelines on Fats and Carbohydrates

⁴ WHO Guideline: Less than 30% of total energy intake

⁵ WHO Guideline: Less than 10% of total energy intake

Regular progress assessments and adjustments will be made to align with evolving regulations and consumer preferences.

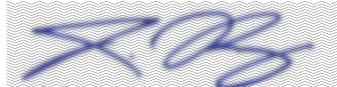
This enhanced nutrition policy supersedes versions approved on 10 September 2020 and 15 June 2023.



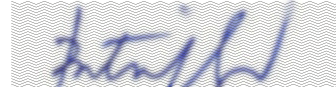
Leo A. Obviar
VP & GM, Protein and Animal Nutrition Business
San Miguel Foods, Inc.



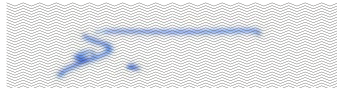
Jose Gabriel S. Cruz
VP & GM, Processed Meats Business
The Purefoods-Hormel Company, Inc.



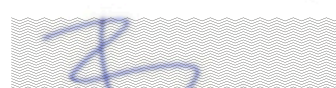
Judah Anton P. Ruiz
VP & GM, Dairy & Coffee Business
Magnolia Inc. & San Miguel Super Coffee Mix, Inc.



Antonina A. Sio
VP & GM, Flour Business
San Miguel Mills, Inc.



Emmanuel B. Macalalag
Group General Manager
San Miguel Foods



Francisco S. Alejo III
President
San Miguel Foods

Signed on 20 December 2024