

Main product category	Sub-categories (where relevant)	FSA Salt Model illustrative average value		FSA Proposed targets to be achieved by 2010 (g salt/sodium per 100g food, as sold)	Comment on final target	Final targets (g salt or sodium per 100g)
		mg sodium per 100g	g salt per 100g			
1. Meat products	<b>1.1 Bacon</b> Includes all types of [injection cured] bacon, e.g. sliced back, streaky, smoked and unsmoked bacon, bacon joints etc. Excludes all dry and immersion cured bacon.	750mg	1.9g	3.5g of salt or 1.4g sodium (maximum)	Products included in the category account for 85-90% of the bacon market. Target is based on process of injection cured bacon being managed with a maximum ingoing amount of sodium to achieve an average of 1.4g in the final product. This is similar to the approach recommended by EFSA for nitrates/nitrites. Process of manufacturing dry and immersion cured bacon makes it more difficult to control salt levels, hence exclusion at this time. Further research will need to investigate what targets would be possible for these products. We commend the commitment of the British Meat Processors Association (BMPA) and Provision Trade Federation (PTF) which have indicated that its members will aim to implement this target by 2008.	3.5g of salt or 1.4g sodium per 100g (average)
	<b>1.2 Ham/other cured meats</b> Includes hams, cured pork loin and shoulder etc. Excludes 'Protected Designation of Origin' and traditional speciality guaranteed products, e.g. Parma ham. Also excludes speciality products produced using traditional methods such as immersion and dry cured processes.	750mg	1.9g	2.5g salt or 1g sodium (maximum)	Target is based on process of injection cured ham being managed with a maximum ingoing amount of sodium to achieve an average of 1.0g in the final product. This is similar to the approach recommended by EFSA for nitrates/nitrites. We commend the BMPA and PTF's aim to implement this target by 2008.	2.5g salt or 1g sodium (average)
	<b>1.3 Sausages</b> <u>1.3.1 Sausages</u> - Includes all fresh, chilled and frozen meat sausages, e.g. pork, beef, chicken, turkey, etc.	550mg	1.4g	1.4g salt or 550mg sodium (maximum)	The BMPA aim to implement this target by 2010.	1.4g salt or 550mg sodium (maximum)
	<u>1.3.2 Cooked sausages and sausage meat products</u> Includes all cooked sausages and sausage meat products eg stuffing, turkey roll with stuffing etc. Excludes Scotch eggs (a separate target has been set - see category 21.2)).	550mg	1.4g	1.4g salt or 550mg sodium (maximum)	A higher target is required for these products to take account of fat and moisture loss during cooking. The BMPA aim to implement this target by 2008.	1.8g salt or 700mg sodium (maximum)
	<b>1.4 Meat Pies</b> <u>1.4.1 Delicatessen, pork pies and sausage rolls</u>	300mg	0.8g	1.3g salt or 500mg sodium (maximum)	Meat products trade associations have said that they will investigate the scope to reduce levels of salt in pastry for these and all meat pie products. There are difficulties with reducing salt in pastry for technical reasons. The target set will be reviewed in light of innovations.	1.5g salt or 600mg sodium (maximum)
	<u>1.4.2 Cornish and meat based pasties</u>	300mg	0.8g	1.1g salt or 450mg sodium (maximum)	The proportion of pastry to filling is higher in these products than for other meat pies. Industry has indicated it will investigate the scope to reduce levels of salt in fillings of these products in addition to work on pastry.	1.3g salt or 500mg sodium (maximum)

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	<u>1.4.3 Other meat-based pastry products including pies and slices</u>	300mg	0.8g	1.1g salt or 450mg sodium (maximum)		1.1g salt or 450mg sodium (maximum)
	<b>1.5 Cooked uncured meat</b> Includes all roast meat, sliced meat etc. Excludes ham (category 1.2 above).	450mg	1.1g	1.8g salt or 700mg sodium (maximum)	We welcome proposals from meat products trade associations to reduce this target; and the commitment to consider what research can be done to reduce this figure further.	1.5g salt or 600mg sodium (maximum)
	<b>1.6 Burgers, grillsteaks etc</b> <u>1.6.1 Standard fresh and frozen burgers and grillsteak products.</u> Includes beefburgers, hamburgers, pork/bacon burgers, chicken burgers, turkey burgers and all kebabs. Excludes canned burgers.	300mg	0.8g	1.0g salt or 400mg sodium (maximum)	This category covers 95% of the burgers and grillsteaks market. We commend the BMPA's aim to implement this target by 2008.	1.0g salt or 400mg sodium (maximum)
	<u>1.6.2 Speciality and topped burgers and grillsteaks.</u> Includes all flavoured products.	300mg	0.8g	1.0g salt or 400mg sodium (maximum)	The BMPA has indicated that its members will aim to implement this target by 2008.	1.3g salt or 500mg sodium (maximum)
	<b>1.7 Poultry (coated)</b> Includes processed poultry products, such as nuggets, kiefs, etc.	450mg	1.1g	1g salt or 400mg sodium (maximum)	We commend the BMPA's aim to implement this target by 2008. We recognise that the target will prove difficult to achieve for some speciality products.	1.0g salt or 400mg sodium (maximum)
	<b>1.8 Canned frankfurters, hotdogs, and burgers</b> Includes canned frankfurters, canned hotdogs and canned burgers only.	550mg (sausages); 300mg (burgers)	1.4g (sausages); 0.8g (burgers)	1.4g salt or 550mg sodium (maximum)	Proposed target has been retained for all canned products. Further consideration will be given to chilled frankfurters once data relating to food safety issues has been considered. We understand that the majority of frankfurters and hot dogs used in the catering sector are canned. We congratulate the BMPA which has indicated that its members will aim to implement this target by 2008.	1.4g salt or 550mg sodium (maximum)
<b>2. Bread</b>	<b>2.1 Pre-packed bread and rolls</b> Includes all bread and rolls: - pre-packed, part-baked and freshly baked (including retailer in-store bakery) white, brown, malted grain and wholemeal bread or rolls including seeded products. - French bread - ciabatta, focaccia, pitta, naan, chappattis, tortillas etc without additions	350mg	0.9g	1g salt or 400mg sodium (maximum)	Following the reductions in salt already made by the Federation of Bakers, of up to 30% by 2005, the Federation supports staged reductions towards this target subject to technical capabilities and consumer acceptance. The Federation of Bakers is working with the FSA to provide sales weighted average data to review progress against the target. The Agency will review the target in 2008 in light of of industry progress.	1.1g salt or 430mg sodium (average)
	<b>2.2 Bread and rolls with additions</b> Includes all bread and rolls (as listed at category 2.1 above) with "high salt" additions eg cheese, olives, sundried tomatoes etc. Also includes cheese scones.	350mg	0.9g	1.2g salt or 470mg sodium (maximum)	Category previously included all speciality bread. Additions eg cheese, olives etc to plain breads and rolls increase the sodium/salt content hence a separate target has been set for these products. All plain breads and rolls are now included in category 2.1.	1.3g salt or 500mg sodium (average)

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	<b>2.3 Morning goods</b> Includes plain and fruit scones, crumpets, pikelets, English muffins, Scotch pancakes, bagels, croissants, brioche, soda farls and waffles etc. Excludes cheese scones (see category 2.2) and buns (see category 11.1).	350mg	0.9g	1g salt or 400mg sodium (maximum)	Plain and fruit scones have been moved to this category from the Buns category (11.1). Cheese scones are included in category 2.2 above. Target has increased to take account of the raising agent used in these products and will be reviewed in 2008.	1.3g salt or 500mg sodium (average)
<b>3. Breakfast cereals</b>	<b>3.1 Breakfast cereals</b> Includes all breakfast cereals, e.g. muesli, cornflakes, hot oat cereals, etc.	300mg	0.8g	0.8g salt or 300mg sodium (average)	The Agency acknowledges the work already undertaken by the ACFM and its members to reduce levels of salt in breakfast cereals by up to 33% (1998 to 2005). We welcome the commitment to work towards this target, subject to technical and consumer acceptance. The ACFM has agreed to continue to report sales weighted data on salt levels to the Agency so that progress towards achieving the target can be monitored.	0.8g salt or 300mg sodium (average)
<b>4. Cheese</b>	<b>Natural Cheeses</b>					
	<b>4.1 Cheddar and other similar "hard pressed" cheeses</b> <u>4.1.1 Mild Cheddar and other typical/similar mild "hard pressed" cheeses</u> (Cheshire, Lancashire, Wensleydale, Caerphilly etc)	500mg	1.3g	1.7g salt or 670mg sodium (average)		1.7g salt or 670mg sodium (average)
	<u>4.1.2 Mature Cheddar and other typical/similar stronger tasting "hard pressed" cheeses</u> (Double Gloucester, Leicester, Derby etc)	500mg	1.3g	1.95g salt or 750mg sodium (average)		1.95g salt or 750mg sodium (average)
	<b>4.2 "Fresh" cheeses</b> Excludes fromage frais as no salt is added to this product. Also excludes Brie, Camembert and other similar soft rinded cheeses. <u>4.2.1 Soft white cheese eg Philadelphia</u> Includes all soft white cheese, flavoured or unflavoured, including reduced fat products	500mg	1.3g	0.5g salt or 200mg sodium (average)	The revised target generally represents a 20% reduction on current levels in products. Kraft, as brand leader for this type of product (with around 60% of the market), is working to this target subject to technological constraints and consumer acceptability. Dairy UK has stated that its members will only work to targets that it has proposed, namely, averages of 300mg sodium for plain soft white cheese, and 350mg sodium for flavoured soft white cheeses.	0.8g salt or 320mg sodium (maximum)
	<u>4.2.2 Cottage cheese, plain</u> Includes all unflavoured cottage cheese. Excludes flavoured products (see category 4.2.3)	500mg	1.3g	0.5g salt or 200mg sodium (average)	Industry has indicated that this target represents a 23% reduction on current sodium levels.	0.54g salt or 215mg sodium (average)
	<u>4.2.3 Cottage cheese, flavoured</u> Includes all flavoured cottage cheese (onion and chive, pineapple)	500mg	1.3g	0.5g salt or 200mg sodium (average)	Industry has indicated that this target represents a 9% reduction on current levels.	0.64g salt or 250mg sodium (average)

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	<b>4.3 Mozzarella (used in food products)</b> Includes mozzarella products for food industry use only. Excludes fresh mozzarella sold in retail outlets	500mg	1.3g	1.8g salt or 700mg sodium (average)		1.8g salt or 700mg sodium (average)
	<b>4.5 Blue cheese</b> UK produced blue cheeses only	500mg	1.3g	1.9g salt or 750mg sodium (average)	From the information available to the Agency at present, on technical and food safety issues, we do not believe that it is possible to set a target for UK blue cheeses at present. We will investigate this further and consider the scope to set targets in the future.	No target to be set at present.
	<b>4.6 Processed cheeses</b>					
	<b>4.6.1 Cheese spreads</b>	500mg	1.3g	2g salt or 800mg sodium (average)		2.0g salt or 800mg sodium (average)
	<b>4.6.2 Other processed cheese (e.g. slices, strings, etc.)</b>	500mg	1.3g	2.9g salt or 1170mg sodium (average)	The Agency recognises that there are some products in the food service sector which may not be able to meet this target. We are investigating the salt reductions already made, and the technical barriers to further reductions, and will set a target for these products in 2008.	2.9g salt or 1170mg sodium (average)
<b>5. Butter</b>	<b>5.1 Butter</b> <b>5.1.1 Welsh and other regional butter</b> Includes all Welsh and other regional UK butters eg Cornish	400mg	1.0g	3.8g salt or 1.5g sodium (average)	Proposed target has been reduced to account for lower levels in regional butters other than Welsh.	3.0g salt or 1200mg sodium (average)
	<b>5.1.2 Salted butter</b> Includes all other "standard" salted butters	400mg	1.0g	1.4g salt or 550mg sodium (average)	This represents a 15% reduction in salt levels compared to standard butters which generally contain around 2% salt. Industry considers that variations in salt levels that are inherent in the processing of butters, will make it difficult to reduce levels in standard salted butter to that which we have proposed. Manufacturers should investigate ways to reduce process variation. The Agency target will be reviewed in 2008 with the aim of making further reductions. Dairy UK has stated that its members will only work to targets that it has proposed, namely 1.7g salt or 680mg sodium per 100g (average).	1.7g salt or 670mg sodium (average)
	<b>5.1.3 Lightly salted butter</b> Includes all lightly salted butters (made using different processes to that used for salted butters at 5.1.2 eg Lurpak)	400mg	1.0g	1.2g salt or 470mg sodium (average)		1.2g salt or 470mg sodium (average)
	<b>5.1.4 Unsalted butter</b> Includes all unsalted butters apart from whey butters.	400mg	1.0g	0.1g salt or 40mg sodium (average)	Whey butter is excluded as it accounts for only 8% of the unsalted butter market and is believed to not be readily available in retail outlets.	0.1g salt or 40mg sodium (average)
<b>6. Fat Spreads</b>	<b>6.1 Margarines/other spreads</b> Includes all margarines and spreads, e.g. sunflower, olive oil, buttermilk enriched, sterol/stanol containing, etc.	400mg	1.0g	1.4g salt or 550mg sodium (maximum)	Salt reductions have been made by manufacturers in a range of products. This target represents approximately a further 10% reduction on current average levels. The target will be reviewed in 2008.	1.5g salt or 600mg sodium (average)

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7. Baked beans	<b>7.1 Baked beans in tomato sauce without accompaniments</b>	350mg	0.9g	0.75g salt or 300mg sodium (maximum)	The Agency acknowledges the work already carried out by some companies to reduce levels of salt in these products. The proposed target is challenging in light of these earlier reductions.	0.8g salt or 300mg sodium (maximum)
	<b>7.2 Baked beans and canned pasta with accompaniments</b> Includes baked beans or canned pasta in tomato with sausages, meatballs, other meats and cheese, macaroni cheese etc.	350mg	0.9g	0.75g salt or 300mg sodium (maximum)	Foods included with baked beans and canned pasta in tomato sauce will contribute additional sodium and contain higher sodium levels for technical reasons (eg binding of extruded meat products). This target takes into account the additional sodium contribution.	1.0g salt or 400mg sodium (maximum)
8. Ready meals and meal centres – meat, fish and vegetable based	<b>8.1 Chinese/Thai/Indian – ready meals</b> Includes all Chinese, Thai and Indian ready meals with accompaniment (potato, rice, noodles etc) made from meat, poultry, fish or vegetables e.g. sweet and sour chicken with rice, thai green curry with noodles, chicken tikka massala with rice etc.	250mg	0.6g	0.8g salt or 300mg sodium (average)	The Agency recognises that a very few traditional dishes eg Teriyaki chicken may contain higher salt levels, because high salt ingredients are central to authentic recipes. Manufacturers are encouraged to consider innovative ways of reducing salt levels in these meals, eg use of lower salt alternatives of these ingredients such as reduced sodium soy sauce; and changes to the levels of accompaniments within the meal.	0.8g salt or 300mg sodium (average)
	<b>8.2 Chinese/Thai/Indian – meal centres</b> Includes all Chinese, Thai and Indian meal centres without accompaniment (potato, rice, noodles etc) made with meat, poultry, fish or vegetables e.g. sweet and sour chicken, thai green curry, chicken tikka massala, etc.	250mg	0.6g	1.0g salt or 400mg sodium (average)	The Agency recognises that certain traditional dishes eg Teriyaki chicken may not be able to meet the target. This allowance only applies to authentic recipes where high salt ingredients are central to the recipe. Manufacturers are encouraged to consider alternatives to these ingredients eg reduced sodium soy sauce.	1.0g salt or 400mg sodium (average)
	<b>8.3 Italian/Traditional/other – ready meals</b> Includes all Italian, traditional and other ready meals with accompaniment (potato, rice, noodles etc) not covered in 7.1, made with meat, poultry, fish or vegetables e.g. lasagne, chilli con carne with rice, coq au vin with potato, cottage pie. Includes fresh stuffed pasta with sauce.	250mg	0.6g	0.6g salt or 250mg sodium (average)		0.6g salt or 250mg sodium (average)
	<b>8.4 Italian/Traditional/other – meal centres</b> Includes all Italian, traditional and other ready meals without accompaniment (potato, rice, noodles etc) not covered in 7.1, made with meat, poultry, fish or vegetables e.g. chilli con carne, coq au vin, beef stew. Also includes fresh stuffed pasta without sauce.	250mg	0.6g	0.8g salt or 300mg sodium (average)		0.8g salt or 300mg sodium (average)
9. Soup	<b>9.1 Dried soups (as consumed)</b> Includes all soups in a cup and other dried soups as consumed, i.e. once rehydrated.	200mg	0.5g	0.7g salt or 280mg sodium (average)	The Agency acknowledges the work already carried out to reduce levels of salt in soups by 30% over 3 years (2003 to 2005) through the Project Neptune initiative. We welcome the proposal that a further reduction of 10% may be possible in these products, hence the final target set.	0.6g salt or 250mg sodium (average)

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	<b>9.2 "Wet" soups</b> Includes all canned, condensed (as consumed), ambient packed and fresh (chilled) soups.	200mg	0.5g	0.6g salt or 250mg sodium (average)	The Agency acknowledges the work already carried out to reduce levels of salt in soups by 30% over 3 years (2003 to 2005) through the Project Neptune initiative. We welcome the proposal that a further reduction of 10% may be possible in these products hence the final target set.	0.6g salt or 250mg sodium (average)
<b>10. Pizza</b>	<b>10.1 Pizzas with higher salt toppings</b> e.g. cured meat, olives, anchovies, prawns and "Cheese Feast" or similar toppings.	300mg	0.8g	1.2g salt or 470mg sodium (average)		1.2g salt or 470mg sodium (average)
	<b>10.2 Without high salt toppings</b> e.g. chicken, vegetables, etc.	300mg	0.8g	1.0g salt or 400mg sodium (maximum)		1.0g salt or 400mg sodium (maximum)
<b>11. Crisps and savoury snacks</b>	<b>11.1 Standard potato crisps</b> All standard potato crisps, all flavours except salt and vinegar. Includes products aimed at the adult market.	550mg	1.4g	1.5g salt or 600mg sodium (maximum)	Industry has advised that the current range of flavoured products could not meet this target as a maximum, and in particular for some products aimed at the adult market. Industry has also advised that there are difficulties due to processing techniques used. The target set equates to a 10% reduction on current levels. Average sales weighted data will be submitted by the relevant trade association on an annual basis in order to track progress towards achieving the target set. Industry is looking to reduce the sodium content of flavourings used in crisps. We will be reviewing this target in 2008, in light of technical innovations and industry progress.	1.5g salt or 600mg sodium (average)
	<b>11.2 Extruded snacks</b> All extruded snacks eg cheesy flavour corn puffs, potato hoops, all flavours except salt and vinegar	550mg	1.4g	2.8g salt or 1.1g sodium (maximum)	Industry has advised that the current range of flavoured products could not meet this target as a maximum. In addition, minimum salt levels are required to achieve appropriate expansion of extruded snacks. The target set equates to a 10% reduction on current levels. Average sales weighted data will be submitted by the relevant trade association on an annual basis in order to track progress towards achieving the target set. Progress towards achieving this target will be reviewed to assess the scope for further reductions in 2008.	2.8g salt or 1.1g sodium (average)
	<b>11.3 Pelleted snacks</b> All snacks made from pellets eg prawn cocktail flavour shell, crispy bacon flavour corn snacks, curly cheese snacks, all flavours except salt and vinegar	550mg	1.4g	3.2g salt or 1.3g sodium (maximum)	Target proposed represents a 5% reduction on current levels. Industry has requested a slightly higher target for technical reasons - minimum salt levels are required to achieve expansion of pelleted snacks. Average sales weighted data will be submitted by the relevant trade association on an annual basis in order to track progress towards achieving the target set. Progress towards achieving this target will be reviewed to assess the scope for further reductions in 2008.	3.4g salt or 1.4g sodium (average)

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	<b>11.4 Salt and Vinegar products</b> All crisps, snacks etc salt and vinegar flavour only.	550mg	1.4g	3.1g salt or 1.2g sodium (maximum)	Salt and vinegar flavoured products account for less than 10% of the crisps and snacks market. Reductions of 40% have been made in the levels of added salt in these products so far, and this target represents a further 12% reduction. Average sales weighted data will be submitted by the relevant trade association on an annual basis in order to track progress towards achieving the target set. Technical constraints have been cited as a barrier to sodium reduction. We will review the target to assess the scope for further reductions in 2008.	3.1g salt or 1.2g sodium (average)
<b>12. Buns, cakes, pastries, fruit pies</b>	<b>12.1 Buns</b> Includes fruit buns, iced buns, etc. Excludes scones (see category 2.3)	200mg	0.5g	0.5g salt or 200mg sodium (maximum)		0.5g salt or 200mg sodium (maximum)
	<b>12.2 Cakes</b> Includes all sponge cakes, cake bars, malt loaf, American muffins, doughnuts, flapjacks etc.	200mg	0.5g	0.6g salt or 250mg sodium (maximum)	The Agency acknowledges the work already carried out to reduce levels in these products by up to 40%. Average weighted sales data will be submitted by the relevant trade association on a bi-annual basis in order to track progress towards achieving the target set. We will review this target in 2008.	0.6g salt or 240mg sodium (average)
	<b>12.3 Pastries</b> All pastry-based sweet dishes, e.g. danish pastries, except for fruit pies, croissants and brioche.	200mg	0.5g	0.5g salt or 200mg sodium (maximum)	The Agency acknowledges the work already carried out to reduce levels in these products by up to 40%. Average weighted sales data will be submitted by the relevant trade association on a bi-annual basis in order to track progress towards achieving the target set. We will review this target in 2008.	0.5g salt or 185mg sodium (average)
	<b>12.4 Fruit pies</b> Includes all fruit pies made with pastry (fresh, chilled, frozen etc), both individual and larger pies.	200mg	0.5g	0.5g salt or 200mg sodium (maximum)	The Agency acknowledges the work already carried out to reduce levels in these products by up to 40%. Average weighted sales data will be submitted by the relevant trade association on a bi-annual basis in order to track progress towards achieving the target set. We will review this target in 2008.	0.4g salt or 130mg sodium (average)
<b>13. Bought sandwiches</b>	<b>13.1 With high salt fillings</b> e.g. cured meat, olives, anchovies, prawns and mature/high salt cheese, etc.	350mg	0.9g	1.3g salt or 500mg sodium (average)	The Agency acknowledges the concerns raised by the British Sandwich Association on meeting the targets based on the wide variety of fillings that are available for sandwiches. The proposed targets have been retained but will be reviewed in 2008. However, the Agency does believe that the targets, although challenging, are ultimately achievable.	1.3g salt or 500mg sodium (average)

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	<b>13.2 Without high salt fillings</b> e.g. chicken, vegetables, egg, etc.	350mg	0.9g	1g salt or 400mg sodium (average)	The Agency acknowledges the concerns raised by the British Sandwich Association on meeting the targets based on the wide variety of fillings that are available for sandwiches. The proposed targets have been retained but will be reviewed in 2008. However, the Agency does believe that the targets, although challenging, are ultimately achievable.	1.0g salt or 400mg sodium (average)
<b>14. Table sauces, retail</b>	<b>14.1 Tomato ketchup</b>	600mg	1.5g	1.8g salt or 700mg sodium (maximum)	Reducing salt levels to those originally proposed may not be possible for some traditional recipes and may result in product stability and food safety issues. We welcome the development of lower-salt products by some manufacturers/retailers to offer consumer choice.	2.4g salt or 1g sodium (maximum)
	<b>14.2 Brown sauce</b> Includes all brown, BBQ, curry-flavoured etc.	600mg	1.5g	1.5g salt or 600mg sodium (maximum)		1.5g salt or 600mg sodium (maximum)
	<b>14.3 Salad cream</b>	600mg	1.5g	1.8g salt or 700mg sodium (maximum)		1.8g salt or 700mg sodium (maximum)
	<b>14.4.1 Mayonnaise (not reduced fat/calorie)</b>	600mg	1.5g	1.5g salt or 600mg sodium (maximum)		1.5g salt or 600mg sodium (maximum)
	<b>14.4.1 Mayonnaise (reduced fat/calorie)</b>	600mg	1.5g	2.5g salt or 1g sodium (maximum)	Reduced fat/calorie mayonnaise requires higher levels of salt than standard mayonnaise to maintain stability. We recognise that for technical reasons relating to product stability, products designated as "Extra Light" require higher salt levels. However, we urge manufacturers to keep levels in these products as low as possible.	2.5g salt or 1g sodium (maximum)
	<b>14.5 Salad dressing</b> Includes all oil and vinegar based dressings.	600mg	1.5g	2.5g salt or 1g sodium (maximum)	The Agency is aware of concerns that some manufacturers have with reaching this target. Progress will be reviewed in 2008.	2.5g salt or 1g sodium (maximum)
<b>15. Cook in and pasta sauces</b>	<b>15.1 All cook in and pasta sauces (except Pesto)</b> Includes all cooking sauces, e.g. pasta sauce, curry, mexican. Excludes thick varieties.	250mg	0.6g	1.2g salt or 470mg sodium (average)	The Agency acknowledges the work already carried out to reduce levels of salt in cooking sauces by 30% over 3 years (2003 to 2005) through the Project Neptune initiative. We welcome the proposal that a further reduction of 10% may be possible in these products and the target has therefore been set at that value. The Agency appreciates difficulties in reducing salt levels in oriental sauces but would encourage manufacturers to consider the use of lower salt ingredients eg lower sodium soy sauce.	1.1g salt or 430mg sodium (average)
	<b>15.2 Pesto and other thick sauces</b> Includes thick cooking sauces intended to be used in smaller quantities, e.g. pesto, stir fry sauces, etc.	250mg	0.6g	3g salt or 1.2g sodium (average)		3g salt or 1.2g sodium (average)

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		mg sodium per 100g	g salt per 100g			
16. Biscuits	<b>16.1 Sweet biscuits – unfilled</b> Includes all unfilled sweet biscuits.	250mg	0.6g	0.7g salt or 280mg sodium (maximum)	The Agency acknowledges the work already carried out to reduce levels in these products by up to 20%. The relevant trade association has indicated that it believes only small reductions are possible at this time. The target represents an 8% reduction on current figures. The target will be reviewed in 2008. Average weighted sales data will be submitted by the relevant trade association on a bi-annual basis in order to track progress towards achieving the target set.	1.1g salt or 416mg sodium (average)
	<b>16.2 Sweet biscuits – filled</b> Includes all sweet biscuits with fillings, e.g. fig rolls, custard creams etc.	250mg	0.6g	0.7g salt or 280mg sodium (maximum)	The Agency acknowledges the work already carried out to reduce levels in these products by up to 20%. The relevant trade association has indicated that it believes only small reductions are possible at this time. The target represents a 17% reduction on current figures. The target will be reviewed in 2008. Average weighted sales data will be submitted by the relevant trade association on a bi-annual basis in order to track progress towards achieving the target set.	0.5g salt or 205mg sodium (average)
	<b>16.3 Savoury biscuits – unfilled</b> Includes all unfilled savoury biscuits.	250mg	0.6g	1.3g salt or 500mg sodium (maximum)	The Agency acknowledges the work already carried out to reduce levels in these products by up to 20%. The relevant trade association has indicated that it believes only small reductions are possible at this time. The target represents an 8% reduction on current figures. The target will be reviewed in 2008. Average weighted sales data will be submitted by the relevant trade association on a bi-annual basis in order to track progress towards achieving the target set.	2.2g salt or 860mg sodium (average)
	<b>16.4 Savoury biscuits – filled</b> Includes all savoury biscuits with fillings.	250mg	0.6g	1.3g salt or 500mg sodium (maximum)	The Agency acknowledges the work already carried out to reduce levels in these products by up to 20%. The relevant trade association has indicated that it believes only small reductions are possible at this time. The target represents a 5% reduction on current figures. The target will be reviewed in 2008. Average weighted sales data will be submitted by the relevant trade association on a bi-annual basis in order to track progress towards achieving the target set.	1.9g salt or 740mg sodium (average)
17. Pasta	<b>17.1 Pasta excluding ready meals</b> Includes dried, fresh, canned (including spaghetti/hoops in tomato sauce). Excludes stuffed pasta and pasta ready meals (see categories 7.3 and 7.4) and canned pasta in tomato sauce with accompaniments (see category 6.2). Includes plain dried, fresh, frozen and canned noodles. Excludes flavoured noodles sold as a snack or meal.	78mg	0.2g	0.5g salt or 200mg sodium (maximum)	Flavoured noodles sold as a snack or meal, and noodles with flavour sachets, would not be able to meet this target. The FSA intends to monitor progress in these products carefully and will consider setting a target in the future.	0.5g salt or 200mg sodium (maximum)

Main product category	Sub-categories (where relevant)	FSA Salt Model illustrative average value		FSA Proposed targets to be achieved by 2010 (g salt/sodium per 100g food, as sold)	Comment on final target	Final targets (g salt or sodium per 100g)
		mg sodium per 100g	g salt per 100g			
18. Rice	<b>18.1 Rice (unflavoured), as consumed</b> Includes all unflavoured rice (dried, cooked, frozen cooked, pouched etc), as consumed (made up according to manufacturers instructions, where appropriate).	87mg	0.2g	0.2g salt or 87mg sodium (maximum)		0.2g salt or 87mg sodium (maximum)
	<b>18.2 Flavoured rice, as consumed</b> Includes all pouched flavoured rice, including ambient and dried products, as consumed (made up according to manufacturers instructions, where appropriate).	87mg	0.2g	0.2g salt or 87mg sodium (maximum)	This target will be reviewed in 2008.	0.8g salt or 300mg sodium (average)
19. Other cereals	<b>19.1 Other cereals</b> Includes Yorkshire pudding, pappadums etc.	300mg	0.8g	0.8g salt or 300mg sodium (maximum)		0.8g salt or 300mg sodium (maximum)
20. Processed pudding products Mousses, crème caramel, ready to eat custard, rice pudding, jelly and custard powder are not included, as these contain no added salt. Sodium present is that naturally occurring in the ingredients. Jelly crystals are also excluded for technical reasons.	<b>20.1 Dessert mixes, as consumed</b> Includes dehydrated dessert mixes (made up in accordance with on-pack instructions). Excludes custard powder and jelly crystals.	80mg	0.2g	0.2g salt or 80mg sodium (maximum)	Levels of sodium in these products come from a number of sources other than salt.	0.5g salt or 200mg sodium (maximum)
	<b>20.2 Cheesecake</b> Includes ambient, chilled, frozen and dehydrated (as consumed, made up in accordance with on-pack instructions).	80mg	0.2g	0.2g salt or 80mg sodium (maximum)	Levels of sodium in these products come from a number of sources other than salt.	0.5g salt or 200mg sodium (maximum)
	<b>20.3 Sponge-based processed puddings</b> Includes jam rolypoly, spotted dick, sticky toffee pudding etc. Excludes canned versions	80mg	0.2g	0.2g salt or 80mg sodium (maximum)	Levels of sodium in these products come from a number of sources other than salt.	1.0g salt or 400mg sodium (maximum)
	<b>20.4 All other processed puddings</b> Includes all other processed and pre-prepared puddings eg lemon meringue pie, bread and butter pudding, brownie desserts, crumbles, profiteroles, trifle, etc.	80mg	0.2g	0.2g salt or 80mg sodium (maximum)	Levels of sodium in these products come from a number of sources other than salt.	0.3g salt or 120mg sodium (maximum)
21. Quiche	<b>21.1 Quiches</b> Includes all quiches and flans	250mg	0.6g	0.6g salt or 250mg sodium (maximum)	This target will be reviewed in 2008.	0.8g salt or 300mg sodium (maximum)
22. Other processed egg products	<b>22.1 Other processed egg products</b> Includes meringues. Excludes quiches (see category 20) and Scotch eggs.	300mg	0.8g	0.8g salt or 300mg sodium (maximum)		0.8g salt or 300mg sodium (maximum)
	<b>22.2 Scotch eggs</b>			0.8g salt or 300mg sodium (maximum)	Target represents a considerable reduction on current levels in the majority of products.	1.0g salt or 400mg sodium (maximum)

Main product category	Sub-categories (where relevant)	FSA Salt Model illustrative average value		FSA Proposed targets to be achieved by 2010 (g salt/sodium per 100g food, as sold)	Comment on final target	Final targets (g salt or sodium per 100g)
		mg sodium per 100g	g salt per 100g			
23. Canned fish	<b>23.1 Canned tuna</b> Includes all tuna canned in oil, brine, springwater etc. Excludes fish with sauce products.	300mg	0.8g	0.8g salt or 300mg sodium (maximum)	Naturally occurring salt levels in fish combined with standardised industry preservation techniques to ensure food safety dictate the target level set. Average target required to take into account natural variation in salt levels in the fish, and standard processing techniques.	1.0g salt or 400mg sodium (average)
	<b>23.2 Canned salmon</b> Includes all standard canned salmon. Excludes fish with sauce products.	300mg	0.8g	0.8g salt or 300mg sodium (maximum)	Industry standards set by North American Fish Processing Association dictate salt levels in this product. We welcome moves by some suppliers to extend consumer choice by securing limited stocks of no-added salt products. We will review this category in 2008 in light of consumer acceptance of this type of product.	1.2g salt or 470mg sodium (average)
	<b>23.3 Other canned fish</b> Includes sardines, mackerel, pilchards in brine, oil etc and canned fish with sauces eg tomato, barbeque, mustard etc. Excludes anchovies, smoked fish, lumpfish caviar and fish roe.	300mg	0.8g	0.8g salt or 300mg sodium (maximum)	Average set to reflect natural variation in salt levels in the fish, and standard processing techniques. We would encourage manufacturers to reduce the added salt content of sauces where possible.	1.5g salt or 600mg sodium (average)
24. Canned vegetables	<b>24.1 Canned vegetables</b> Includes all canned vegetables and pulses. Excludes processed/marrowfat/mushy peas.	50mg	0.13g	0.13g salt or 50mg sodium (maximum)		0.13g salt or 50mg sodium (maximum)
	<b>24.2 Processed/marrowfat/mushy peas</b> Includes these products only.	50mg	0.13g	0.13g salt or 50mg sodium (maximum)	Target set will generally achieve a 33% reduction on current levels in most products on the market. There are technical issues that limit the level of salt reduction possible. We will review the target and industry progress as stepped reductions are achieved.	0.5g salt or 200mg sodium (maximum)
25. Processed vegetable based products	<b>25.1 Processed vegetable based products</b> Includes vegetable burgers unless takeaway, vegetable pies, vegetarian sausages and soya-based products. Excludes baked beans, ready meals, canned vegetables, meal centres, takeaways.	260mg	0.66g	0.7g salt or 280mg sodium (maximum)		0.7g salt or 280mg sodium (maximum)
26. Other processed potato products	<b>26.1 Dehydrated instant mashed potato, as consumed</b> Includes all instant mashed potato products, as consumed (as made up according to manufacturers instructions).	100mg	0.25g	0.25g salt or 100mg sodium (maximum)	The Agency recognises that this is a very challenging target for manufacturers and welcome commitments from the brand leader, which accounts for around 67% of the market, to work to achieve this figure, subject to consumer acceptability.	0.25g salt or 100mg sodium (maximum)
	<b>26.2 Other processed potato products</b> Includes all other processed potato products, including frozen and chilled chips with coatings, potato waffles, shaped potato products, wedges etc. Excludes oven chips with no added salt.	100mg	0.25g	0.25g salt or 100mg sodium (maximum)	Proposed target would generally require a 20% reduction across product ranges, in addition to the reductions already made by major manufacturers.	0.5g salt or 195mg sodium (maximum)

Main product category	Sub-categories (where relevant)	FSA Salt Model illustrative average value		FSA Proposed targets to be achieved by 2010 (g salt/sodium per 100g food, as sold)	Comment on final target	Final targets (g salt or sodium per 100g)
		mg sodium per 100g	g salt per 100g			
<b>27. Beverages dry weight</b>	<b>27.1 Dried Beverages, as consumed</b> Includes drinking chocolate, instant chocolate drinks, instant malted drinks, instant capaccino drinks etc, as consumed (made up according to manufacturers instructions). Excludes tea and coffee.	50mg	0.13g	0.13g salt or 50mg sodium (maximum)	The main source of sodium in these products is dried skimmed milk, although some include some salt. Target will be reviewed in 2008 with a view to achieving further reductions.	0.25g salt or 100mg sodium (maximum)
<b>28. Take away, meat based</b>	<b>28.1 Take away, meat based</b> Includes curries, chinese dishes etc. Does not include beef burgers, pies.	250mg	0.6g	0.6g salt or 250mg sodium (maximum)		0.6g salt or 250mg sodium (maximum)
<b>29. Take away, fish based</b>	<b>29.1 Take away, fish based</b> Includes curries, chinese dishes etc.	200mg	0.5g	0.5g salt or 200mg sodium (maximum)		0.5g salt or 200mg sodium (maximum)
<b>30. Take away, vegetable and potato based</b>	<b>30.1 Take away, vegetable and potato based</b> Includes takeaway chips, curries, chinese dishes etc.	200mg	0.5g	0.5g salt or 200mg sodium (maximum)		0.5g salt or 200mg sodium (maximum)