

Summary

Sodexo is the largest provider of food service in Slovenia and we see a great opportunity to contribute to national reduction of salt consumption with the engagement of all stakeholders. In 2011, Sodexo launched "Less salt" a program to reduce the consumption of salt at clients' sites. Our initiative provides and promotes food that is prepared with less salt, and educates consumers about salt destructiveness and health risks. Employing different strategies like friendly notices, brochures, and posters, in cooperation with Slovene Ministry of Health and the Institute of Public health (CINDI) Sodexo follows the implementation of national plan to reduce salt intake nationwide in the period 2010-2020.

VALUE CREATION

A reduced intake of salt contributes to overcome some of the key diseases, spread in the Western world like hypertension, stroke and coronary heart disease, some of the main causes for mortality in Western world. Our main concern is not only to satisfy guest's desire for a tasty but also to offer a balanced and healthy meal. "So-cinka" is a new product that has been developed and it is designed to substitute artificial additives.

TRANSFERRABLE & REPLICABLE: We are encouraging suppliers to join Sodexo efforts, following the example of good practices in other countries and we develop collaboration with national institutions. Raising awareness of our employees is the first step in this direction. Every year, to monitor our progress we conduct an inventory of consumption of salt in March. Monitoring takes place at several pilot sites. In 2011 we organized internal training "Nutrition for healthy step" and we published book on healthy diets with manual for cooking recommendations.

MEASURABLE: Our chemical analysis (10 menus from 2 sites with two repetitions of a total of forty samples) demonstrates the usage of 3.5 g of salt per meal. Further analysis of usage of salt throughout the company level shows that the intake of salt was reduced from 3,14 g to 2,9 g per serving in 2011. Sodexo objective for 2012 is to reduce the number to less then 2,8 g per meal.

RECOGNIZED: Our campaign was recognized by the two most relevant national health organizations (Institute of public health & Ministry of Health), besides, the results were acknowledged by the Ljubljana University in a joined project "Making responsible tomorrow" - "Food of the future".

In 2011 Sodexo Slovenia received the **ECO certificate** allowing the preparation of foods and dishes with organic ingredients.

Better Tomorrow Plan COMPLIANT

WE DO

- Varied and Balanced Food
- Sugar, Salt and Fats

WE ENGAGE

- Employees
- Clients
- Consumers
- Suppliers
- Institutions

BOTTOM LINE

Reduced intake of **2.9 g** of salt per meal. Our Main **supplier of meat reduced** the amount of salt in their products by **10%**.



More information
 "Less salt campaign"
 posters

Better Tomorrow Champion
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