BONNIE BRITT WILD MIKE'S REGIONAL SALES MANAGER

UNDERSTANDING THE CLEAN LABEL MOVEMENT

AGENDA

>Let's Talk about "Clean" Label ➢ Review definitions of "Clean" Label ➢Is "Clean" Label a Passing Trend? \geq Restaurant Standards >K-12 Standards ➤Challenges ➢ Product solutions >At home Clean Label ➢Conclusion

LET'S TALK WHAT DOES CLEAN LABEL MEAN TO YOU?

WHAT DOES CLEAN LABEL MEAN TO YOU!

- NO Coloring/Dyes
- No Preservatives
- No Nitrates/Nitrites
- No Antibiotics
- No Allergens
- No L-cysteine
- No BHA/BHT

- Fresh
- All Natural
- Scratch
- Non GMO
- Limited ingredients

CLEAN LABEL DEFINED

The Simplest Definition to date:

Food Products containing NATURAL, FAMILIAR, and SIMPLE INGREDIENTS that are EASY TO RECOGNIZE, UNDERSTAND & PRONOUNCE. NO ARTIFICIAL INGREDIENTS or SYNTHETIC CHEMICALS ADDED

Complexity

- I. The <u>Consumer is concerned</u> about what is in their food.
- ✤ 2. Clean is a 'catch-all' term with <u>No Legal Definition</u>
- The <u>Food Industry</u> is re-examining formulations and processes
- 4. Look for a <u>reduced number of ingredients</u> that you can <u>pronounce</u>!
- 5. But, are we all <u>Marketing</u> to what the Consumer Thinks they Need ...or Real Science?

Source: <u>https://www.preparedfoods.com/articles/120827-clean-label-trends</u>, I/15/18.

THIS IS MORE THAN A TREND

The **AMERICAN ACADEMY OF PEDIATRICS** released the following statement **7/23/2018**

"There is reason for concern that Common Food Additives may be a danger to America's Children. They can interfere with a child's overall growth & development."

"The main listed ingredients of concern are:

Nitrates / Nitrites

Preservatives

Food Coloring from chemicals

&

BPA (bisphenol A) and Phthalates used to make plastic packaging and cans.



TREND SPOTLIGHT: CLEAN LABELS

There is a growing **demand for cleaner labels**. Local, fresh produce is readily available to many schools, but protein-based products and prepared sauces can often be an issue for operations due to budget, labor, and equipment restraints. In addition, handling raw meats comes with a wide range of food safety concerns. **Utilizing fully-cooked products that carry clean labels can help operators** implement this trend. JTM offers a wide variety of clean label, allergen and gluten free options across all of our product lines.

PRODUCT SPOTLIGHT: SOUS VIDE PORK & TURKEY

JTM's Sous Vide Pork is made with one ingredient and is cooked in its own natural juices. The food is prepped, vacuum-packed and cooked slowly and precisely in a circulating water bath. The result... tender, juicy pieces of pork that offer you menu versatility, food safety advantages, and is perfect for speed-scratch recipes! Major chains like Chipotle (barbacoa and carnitas), Panera (steak, slow-roasted turkey, hand-grilled salmon), and Starbucks (egg bites) are now utilizing sous vide products in their operations.

CLEAN LABEL • ALLERGEN & GLUTEN FREE • SPEED-SCRATCH READY • SHREDS EASILY



SOUS VIDE PORK: ITEM #CP5888

PACKED: 30 lb. case/6 bags; (93) 3.28 oz serv./case 3.28 oz. serving=2.0 M/MA + 114 calories + 4.0 g. fat + 42 mg. sodium

SOUS VIDE TURKEY: ITEM #CP5889

PACKED: 30 lb. case/6 bags; (93) 2.86 oz serv./case 2.86 oz. serving=2.0 M/MA + 88 calories + 2.0 g. fat + 57 mg. sodium

SERVING SUGGESTIONS:

- Street Tacos, Nachos, Burritos, Burrito Bowls, Enchiladas
- Shredded Carnitas and BBQ
- Asian Rice, Ramen or Lo-Mein Bowls
- Stews, Soups & Chili
- Jambalaya

Let's Create Great Dishes Together!"

The Lifetime Foundation & K12 Giving Grants to Go Clean

Life Time Foundation 'Harmful 7'

- I. Trans Fats & Hydrogenated Oils
- 2. Hormones & Antibiotics
- 3. High-Fructose Corn Syrup, corn sweetner, corn syrup solids
- 4. Artificial sweeteners

Dextrose / fructose / fruit juice concentrate / glucose / invert sugar / molasses / maltodextrin /refiner's syrup / turbinado sugar

5. Artificial Preservatives.

Benzoates / Sodium nitrate, nitrites / Propyl gallate / Butylated hydroxyanisole (BHA) / Butylated Hydroxytoluene (BHT) / Terbutylhydroquinone (TBHQ)

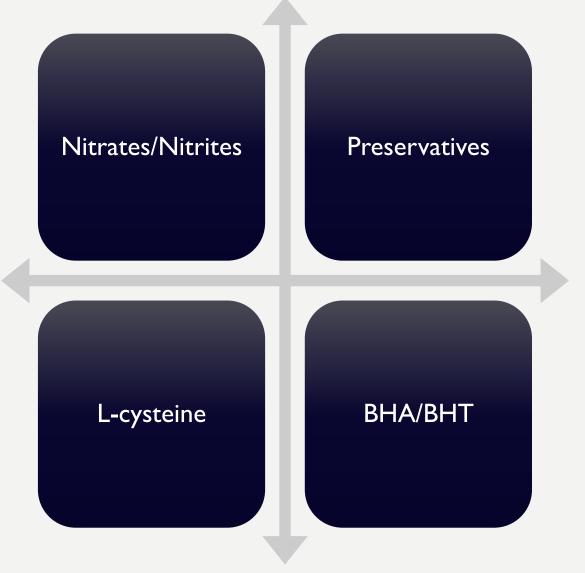
6. Artificial Colors.

Blue I / Blue 2 / Green 3 / Red 3 / Red 40 / Yellow 5 / Yellow 6 / Citrus Red

7. Bleached Flour

Flour conditioners / Azodicarbonaminde / Bromated flour

SAY WHAT?



WHAT IS L-CYSTEINE

Human hair

Amino acids are your body's building blocks, and while they can be good for your health, not all amino acids are created equal. L-Cysteine – an amino acid used to prolong shelf-life in products such as commercial bread – can be found in duck and chicken feathers and cow horns, but most that's used in food comes from human hair. It has been reported that most of the hair used to make L-Cysteine comes from China, where it's gathered from barbershops and hair salons. You can avoid L-Cysteine by buying fresh bread from a local baker, as it is not an additive in flour. Steer clear of fast food places such as McDonald's, Dunkin' Donuts and Burger King too, who all use L-Cysteine as an additive.



1 Human hair ... in bread? Photograph: Romilly Lockyer/Getty Images





Ingredients We Ilo Use

- CRUST IS MADE FROM SCRATCH DAILY
 ZESTY SAUCE MADE FROM SCRATCH DAILY
 FOUR CHEESE BLEND:
 MOZZARELLA
- PROVOLONE ROMANO
- PARMESAN - CUSTOM MADE MEAT TOPPINGS WITH USDA FINEST MEATS

Ingredients We Don't Use

- L-CYSTEINE - CALCIUM PROPINATE - BHA - BHT - SUDIUM NITRATES - SUDIUM BENZONATE - POTASSIUM SUBBET - HYOROLYZED SUY PROTEIN - HYOROLYZED SUY PROTEIN - WHEY PROTEIN CONCENTRATE - GUAR GUM - ASCORBIC, ACID

- CALCIUM PHOSPHAT

- SODIUM ACID PYRDPHOSPHATE - SODIUM BICARBONATE - SODIUM ETHIN - SODIUM STEAROYL - CALLEN AND AND AND - LACTYLATE - MONOCALCIUM PHOSHATE - MONO-AND DIGLYCERIDES
- MONO-AND DIGLYCERIDES - MECHANICALLY SEPARATED CHICKEN



"A SOFTENING AGENT OFTEN ADDED TO BREAD AND OTHER BAKED GOODS IN ORDER TO SPEED UP INDUSTRIAL PROCESSING. AND THOUGH IT'S SOMETIMES MADE IN A LAB, MOST OF IT ACTUALLY COMES FROM A NATURAL SOURCE. SOUNDS GOOD, RIGHT? NOT IF THAT NATURAL SOURCE IS HUMAN HAIR, CHICKEN FEATHERS, AND COW HORNS, DISSOLVED IN ACID BEFORE THE L-CYSTEINE IS ISOLATED AND ADDED TO YOUR BREAD." DIANA, V. (JANUARY I, 2014). S HARMFUL ADDITIVES IN BREAD.

CALCIUM PROPIONATE:

"A CALCIUM SALT OF PROPANDIC ACID MANUFACTURED THROUGH CHEMICAL SYNTHESIS, AVAILABLE AS WHITE GRANULAR OR POWDER. CALCIUM PROPIONATE IS WIDELY USED AS PRESERVATIVES. CALCIUM PROPIONATE MAY CAUSE STOMACH ULCERS IN SPECIFIC GROUPS OF PEOPLE IF USED IN LARGE AMOUNTS."

SHAWN. (AUGUST 7, 2014). SIDE EFFECTS INFO.

BHA & BHT:

MUN

TACL

"BHA (BUTYLATED HYDROXYANISOLE) AND BHT (BUTYLATED HYDROXYTOLUENE) ARE WIDELY USED BY THE FOOD INDUSTRY AS PRESERVATIVES, THERE'S ONGOING CONTROVERSY, HOMEVER, ABOUT THE SAFETY OF BHA AND BHT. OTHER RESEARCH SUGGESTS THAT LOW DOSES OF BHA ARE TOXIC TO CELLS, WHILE HIGH DOSES ARE PROTECTIVE—OR THE REVERSE, THAT LOW DOSES ARE OKAY, BUT HIGH DOSES ARE HARMFUL. IN OTHER WORDS, NO DNE REALLY KNOWS HOW BHA AND BHT ACT IN THE BODY, BECAUSE THEIR HEALTH EFFECTS ARE STILL UNCLEAR, IT WOULD BE WISE TO LIMIT HOW MUCH YOU CONSUME. BOTTOM LINE, EATING MORE FOODS THAT ARE MINIMALLY PROCESSED, WHICH CONTAIN FEW OR NO ADDITIVES AND ARE USUALLY MORE NUTRITIOUS OVERALL."

BERKELEY WELLNESS. (FEBRUARY OI, 2011). TWO PRESERVATIVES TO AVOID?

SODIUM NITRATES:

"A SALT THAT IS ADDED TO HOT DOGS, BACON AND OTHER CURED MEATS TO HELP PRESERVE THEM. IN HIGHER DOSES NITRATES ARE ALSO USED AS FUMIGATES TO KILL RODENTS AND THESE NITRATES CAN LEACH INTO THE SOIL, CONTAMINATING THE FOOD SUPPLY. WHICH MUCH SMALLER AMOUNTS ARE DIRECTLY USED IN SOME PREPARED FOODS, THERE ARE HEALTH CONCERNS RELATED TO SODIUM NITRATE."

NADIA H. (APRIL 22, 2016). WHY IS SODIUM NITRATE BAD FOR YOU.

SODIUM BENZOATE:

"DERIVED FROM A REACTION OF BENZOIC ACID WITH SODIUM HYDROXIDE, SODIUM BENZOATE IS ACTUALLY THE SODIUM SALT OF BENZOIC ACID. SODIUM BENZOATE IS A KNOWN CARCINOGENIC ADDITIVE WHICH, WHEN EATEN OR APPLIED TO THE SKIN, GETS TRANSPORTED TO THE LIVER, WHERE IT IS SUPPOSED TO BE FILTERED, AND EXPELLED IN URINE, BUT THE DAMAGE GETS DONE BEFORE THAT PROCESS IS COMPLETED."

WELLS S.D. (SEPTEMBER 29, 2011). SODIUM BENZOATE CANCER.

LESS IS MORE!

Is a "Cleaner label" important to you.

Example: Breadsticks



Ingredients:

Part Skim mozzarella cheese ((pasteurized milk, culture, salt enzymes),water, whole grain whole wheat flour, enriched flour (wheat, flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, soybean oil, gluten, yeast, fermented wheat flour, salt.

Contains milk and wheat.



BEACON STREET CAFÉ™

WG Cheese Stuffed Sticks

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF: WHEAT GLUTEN, YEAST, SUGAR, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), SEA SALT, DATEM, DEXTROSE, GUAR GUM, SOY LECITHIN, ASCORBIC ACID, WHEAT STARCH, SALT, ENZYMES, MODIFIED FOOD STARCH; FILLING: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), WATER, NONFAT DRY MILK, CONTAINS 2% OR LESS OF: MOZZARELLA CHEESE POWDER (DEHYDRATED MOZZARELLA CHEESE [PASTEURIZED PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES], WHEY, SALT, SODIUM PHOSPHATE, LACTIC ACID), MODIFIED FOOD STARCH, WHEY PROTEIN CONCENTRATE, MALTODEXTRIN, ISOLATED SOY PROTEIN, DRIED WHOLE EGG, CITRIC ACID, SODIUM CITRATE, CHEESE POWDER (CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES], BUTTER, MODIFIED FOOD STARCH, SODIUM PHOSPHATE), SALT, DRIED GARLIC.

Is a "clean label" important to you? Cheese Breadstick Comparison "Wild Mike's" vs Nardones, Con Agra, Bosco's



Ingredients:

Part skim mozzarella cheese ([pasteurized milk, cultures, salt, enzymes], water, whole grain whole wheat flour, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, soybean oil, gluten, yeast, fermented wheat flour, salt.

Contains: Milk, Wheat Flour and Soy Bean Oil.



Ingredients:

CHEESE: Part Skim Mozzarella Cheese (Pasteurized Milk Cultures, Salt, Enzymes), Modified Food Starch, CRUST: Water, Whole Wheat Flour, Enriched White Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dough Conditioner (Salt, Vegetable Shortening [Partially Hydrogenated Soybean Oil, Cottonseed, and/or Canola Oils], Dextrose, Sugar, Malt Barley Flour, Wheat Flour, Monoglycerides, Diacetyl Tartaric Acid Esters of Mono- Diglycerides [DATEM], Contains 2% or less of: Potassium Bromate, L Cysteine, Ascorbic Acid, Enzyme, Azodicarbonamide [ADA]), Contains 2% or Less of Vital Wheat Gluten, Yeast, Soybean Oil.



INGREDIENTS

Mozzarella Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes), Water, Whole Wheat Flour, Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Soybean Oil, Casein, Milk Protein Concentrate, Contains 2% or less of: Modified Corn Starch, Dextrose, Salt, Modified Potato Starch, Baking Powder(Sodium Bicarbonate, Cornstarch, Sodium Aluminum Sulfate, Calcium Sulfate, Monocalcium Phosphate), Sodium Aluminum

Phosphate, Wheat Gluten and/or Dough Conditioner (Wheat Flour, Salt, Soy Oil, L. Cysteine, Ascorbic Acid, Enzyme),Disodium Phosphate, Mozzarella Cheese Type Flavor(Mozzarella Cheese [Milk, Culture, Rennet, Salt], Milk Solids, Disodium Phosphate), Lactic Acid, Sorbic Acid, Soy Flour, Nutrient Blend (Magnesium Oxide, Zinc Oxide, Calcium Pantothenate, Riboflavin And Vitamin B-12), Vitamin A Palmitate, Soy Lecithin. CONTAINS: MILK, SOY, WHEAT.



INGREDIENTS:

CRUST: FLOUR BLEND [ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), WHOLE-WHEAT FLOUR], WATER, SUGAR, CORN OIL, DOUGH CONDITIONER (SOYBEAN OIL, MONO AND DIGLYCERIDES, SOY FLAKES), SALT, YEAST, L-CYSTEINE. MOZZARELLA CHEESE: PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYMES. CONTAINS: MILK, WHEAT.



Yangs products do not contain MSG, peanut products, lard or artificial flavoring. All products have zero trans fats.



Our Experience: Making a Cleaner Breakfast Burrito

WGTURKEY SAUSAGE, EGG & CHEESE BREAKFAST BURRITO CN, 5222 (3.5 oz)

TORTILLA [WATER, WHOLE WHEAT FLOUR, ENRICHED BLEACHED FLOUR, NAVY BEAN POWDER, (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, CORN FLOUR (GROUND WHITE CORN MASA FLOUR, TRACE OF LIME), CONTAINS 2% OR LESS OF THE FOLLOWING: MONO AND DIGLYCERIDES, BAKING POWDER (CORN STARCH, SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), WHEAT GLUTEN, SALT, GUAR GUM, SUGAR, RICE FLOUR, FUMARIC ACID, ENZYME, L-CYSTEINE, AND **SODIUM METABISULFITE**], WATER

TURKEY BREAKFAST SAUSAGE CRUMBLE

TURKEY, MECHANICALLY SEPARATED TURKEY, WATER, DEXTROSE, BROWN SUGAR, SALT, SPICES, SODIUM PHOSPHATE, SEA SALT {POTASSIUM MAGNESIUM CHLORIDE, SALT), NATURAL FLAVORING, CITRIC ACID

EGGS

WHOLE EGGS, MODIFIED CORN STARCH, SALT, CITRIC ACID, XANTHAN GUM

MONTEREY JACK CHEESE

PASTEURIZED CULTURED MILK, SALT, ENZYMES), PASTEURIZED PROCESS AMERICAN CHEESE [AMERICAN CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, SODIUM CITRATE, MILK FAT, SALT, COLOR (ANNATTO AND APOCAROTENAL)],

GREAT NORTHERN WHITE BEANS, CONTAINS 2% OR LESS OF DEHYDRATED RED BELL PEPPER, ISOLATED SOY PROTEIN (ISOLATED SOY PROTEIN WITH LESS THAN 2% LECITHIN), DEHYDRATED DICED ONION, TOMATO PASTE, SEA SALT (POTASSIUM MAGNESIUM CHLORIDE, SALT) RICE STARCH, SEASONING [SPICES (INCLUDING CHILI PEPPER), GARLIC, ONION, GREEN BELL PEPPER, TOMATO, NON-MODIFIED FOOD STARCH, YEAST EXTRACT, CILANTRO & CITRIC ACID], NATURAL FLAVOR, SALT, SPICES, NATURAL FLAVOR ENHANCER [DEHYDRATED SOY SAUCE (SOY SAUCE (SOYBEANS, WHEAT, SALT}, MALTODEXTRIN), YEAST EXTRACT], NATURAL BUTTER FLAVOR [MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC (FOR COLOR)], CARROT (DRY), GREEN ONION (DRY), FLAVORING (NATURAL FLAVORINGS, MALTODEXTRIN, YEAST AUTOLYZATE, DEXTRIN), CHILI PEPPER, CHIPOTLE CHILI PEPPER, SODIUM ALGINATE.

 We Reformulated to remove:
 Scary Sounding Ingredients & ingredients on the No-No List
 Make the Ingredient List Shorter and more 'Real' Sounding

> Ingredients in RED were removed from the Clean Label Product. Ingredients in **BOLD RED** are on the CN Advisory List.



WG EGG, TURKEY SAUSAGE & CHEESE BREAKFAST BURRITO CN, 5228 (3.5 oz)

TORTILLA (WHOLE GRAIN WHEAT FLOUR, ENRICHED BLEACHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, SOYBEAN OIL, MONO & DIGLYCERIDE, BAKING POWDER, SEA SALT, SUGAR, SOY LECITHIN, GUAR GUM, YEAST)

EGGS (WHOLE EGGS, MODIFIED CORN STARCH, SALT, CITRIC ACID, XANTHAN GUM),

TURKEY BREAKFAST SAUSAGE (TURKEY, MECHANICALLY SEPARATED TURKEY, WATER, DEXTROSE, BROWN SUGAR, SALT, SPICES, SODIUM PHOSPHATE, SEA SALT [POTASSIUM MAGNESIUM CHLORIDE, SALT] NATURAL FLAVORING, CITRIC ACID)

POTATOES

POTATOES

CHEDDAR CHEESE

(PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATTO COLOR), WATER

CONTAINS 2% OR LESS OF DICED TOMATOES IN JUICE (DICED TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), ONION, FOOD STARCH, VEGETABLE OIL, SEA SALT (POTASSIUM MAGNESIUM CHLORIDE, SALT), DRIED BELL PEPPER, SPICES, NATURAL FLAVORING, SALT, NATURAL FLAVOR (MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC [FOR COLOR]), SODIUM ALGINATE.

How do you think we did?

Talk about struggles with it being 'as good' as the non clean version?

We still have bleached flour.



Purified water in a refillable aluminum bottle. Refill not Landfill!



100% Vegetarian Fed/No Animal biproducts/ USDA process verified/Raised cage free

Kikkoman USA Preservative Free Orange Sauce With real cane sugar no high fructose corn syrup



MAKE IT LOOK HOMEMADE!



SCRATCH-COOKED LOOK



64150 Pepper Jack Cheese Enchiladas



63460 Beef & Cheese Taco Snack 63455 Beef & Bean Burrito 98339 Cheese, Egg, Green Chili Burrito

No textured vegetable protein in the filling IQF whole beans give that added scratch look texture



The demand for cleaner label products continues to rise. We offer options across all of our product lines. From all-meat burgers to our simple, three ingredient steel cut oatmeal with brown sugar, we have creative solutions designed to meet an array of dietary needs.



CLEANER LABEL CHALLENGES:

- Finding acceptable substitutions for ingredients that perform well & taste great
- Most Natural/Cleaner Ingredients are more expensive
- Limited supply in some cases
- All Natural/Cleaner Ingredients are often not as effective
- Increased food waste due to color instability and brightness
- Potentially shortens the shelf-life of the product
- Food Safety considerations
- Potentially lower yields which results in higher costs
- Maintaining Quality Products
- Appearance?

WHERE DO YOU START?

A list of 'Un Clean' Ingredients the 'No-No' List from Panera Bread

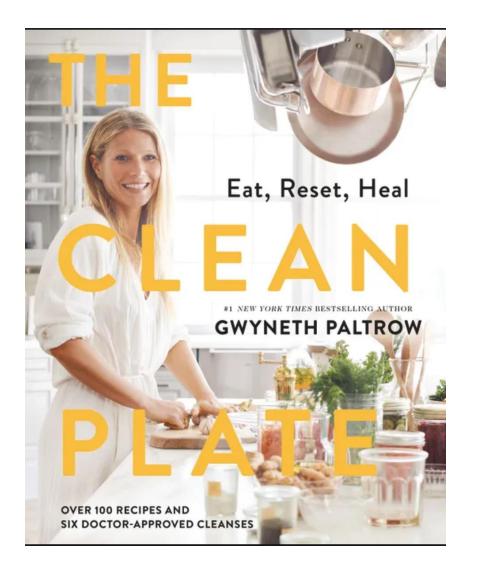
Acesulfame K (Acesulfame Potassium) - Alum (Aluminum Ammonium Sulfate/Aluminium Potassium Sulfate) - Ammonium Chloride - Artificial Colors (Certified FD&C) - Artificial Flavors Aspartame - Astaxanthin (Synthetic Only) - Autolyzed Yeast Extract Azo Dyes Azodicarbonamide Benzoic Acid Benzyl Alcohol/Benzoyl Peroxide (Synthetic Only) BHA (Butylated Hydroxyanisole) BHT (Butylated Hydroxytoluene) - Bromated Flour Brominated Vegetable Oil Caffeine (Added, not naturally occurring) Calcium - Bromate Calcium Peroxide Calcium Sorbate Canthaxanthin Caprocaprylobehenin Caramel Color (Classes II-IV) Carboxymethyl Cellulose Carmine/Cochineal DATEM (Diacetyl Tartaric Acid) Diacetyl/Acetoin (Added, not naturally occurring) Dipotassium Sulfate Disodium Guanylate (GMP) Disodium Inosinate (IMP) EDTA (Calcium Disodium EDTA/Disodium Dihydrogen EDTA) Esters of Fatty Acids (Glycerol and Polyglycerol Esters) Ethoxyquin Fat Substitutes (Sucrose Polyester, Microparticulated Whey Protein Concentrate) FD&C Colors Glycerides (Mono, Di & Triglycerides, all forms) Glycerol Ester of Wood Rosin High Fructose Corn Syrup (HFCS) Hydrogenated Starch Hydrolyzed Soy or Corn Protein Lard L-Cysteine (Cystine) Maltodextrin (Declarable) Monosodium Glutamate/ Sodium Glutamate (Added, not naturally occurring) Neotame Nitrates/Nitrites (Added, not naturally occurring. Excludes those used for vitamin fortification) Parabens (all) Partially Hydrogenated Oils/ Artificial Trans Fat Polydextrose Polyethylene Glycol (PEG) Polysorbates (all) Potassium Benzoate Potassium Bisulfate Potassium Bromate Potassium Lactate Potassium Sorbate Propionates (Calcium, Potassium, Sodium) Propionic Acid Propyl Gallate Propylene Glycol (Declarable) Propylene Glycol Alginate Saccharin (Calcium Saccharin) Salatrim Silicates/Bentonite [Calcium Aluminosilicate/Calcium Silicoaluminate/Sodium Calcium Silicoaluminate, Sodium Aluminosilicate/ Sodium Silico Aluminate, Calcium silicate, Magnesium Silicate (Synthetic Only), Aluminum silicate/Sodium bentonite] Silicones/Siloxanes (Methyl Silicon, Dimethylpolysiloxane) Artificial Smoke Flavor Sodium Benzoate Sodium Diacetate Sodium Erythorbate Sodium Lactate Sodium Lauryl Sulfate Sodium Metabisulfite Sodium Phosphate/ Disodium Phosphate/ Trisodium Phosphate Sorbates (Calcium, Potassium, Sodium) Sorbic Acid (Synthetic Only) Stannous Chloride Sucralose Sucroglycerides Sulfites (Added, not naturally occurring) Sulfur Dioxide Tertiary Butylhydroguinone (TBHQ) Theobromine (Added, not naturally occurring) Titanium Dioxide Triacetin/Glycerol Triacetate Vanillin (Synthetic Only)

Panera Bread Leads the Industry

Panera Bread Co. announced on <u>January 13 that it has</u> <u>achieved its "no no list" goal</u> (first publicized in May 2015) as its entire U.S. food menu and portfolio of Panera at Home products are now <u>free from all artificial flavors</u>, <u>preservatives</u>, <u>sweeteners and colors from artificial</u> <u>sources</u>.

To achieve its goal, Panera reviewed more than 450 ingredients, delving several levels into the supply chain. The company <u>reformulated 122 ingredients</u>, resulting in changes to the majority of Panera's bakery-cafe recipes. Some of the <u>most difficult challenges came in deli meats, bacon and</u> <u>select bakery items</u>, given the ubiquity of additives in these categories. The company partnered with more than 300 food vendors to achieve the goal.

"This initiative required us to restock the pantry with 100% clean ingredients," said Sara Burnett, director of wellness for Panera Bread. "We are proud of accomplishing this feat, but we are even more proud of the potential impact we can have on the broader food industry. We continue to challenge our peers to make a comprehensive commitment to 100% clean ingredients."



CONCLUSION:

Where do I go from here? / Plan of action in my School District?

I) Find / Start YOUR OWN list of ingredients YOU want to avoid within YOUR district

Work in Progress – CLEAN today may not be CLEAN tomorrow

Recommended website https://gocleanlabel.com

2) Ask yourself "Does it elevate the appeal of my menus?"

Will it increase ADP?

Will it help Reduce Food Waste?

"It's not just about meeting a nutrition standard. It's also about making sure the food is appealing and enjoyable" *Lynn Harvey 2017-18 SNA President

- 3) Make sure you are comparing Apples to Apples when comparing the Length of various ingredient lists
- 4) Consider Food Safety and any change needed because of the 'differences' Is Shelf-Life or duration in the hot case affected?

QUESTIONS?

