

Unilever

PROVIDING ESSENTIAL MICRONUTRIENTS



UNILEVER HELPS TO ADDRESS SUSTAINABLE DEVELOPMENT GOALS (SDGs)

The SDGs aim to end all forms of hunger and malnutrition by 2030, making sure all people – especially children – have access to sufficient and nutritious food all year round



End hunger, achieve food security and improved nutrition and promote sustainable agriculture

OUR COMMITMENT

By the year 2022, **200 BILLION** servings of our products will provide at least 1 critical micronutrient (iodine, iron, vitamin A, vitamin D and zinc)

FOOD FORTIFICATION

We add nutrients to commonly eaten foods to maintain or improve the quality of the diet



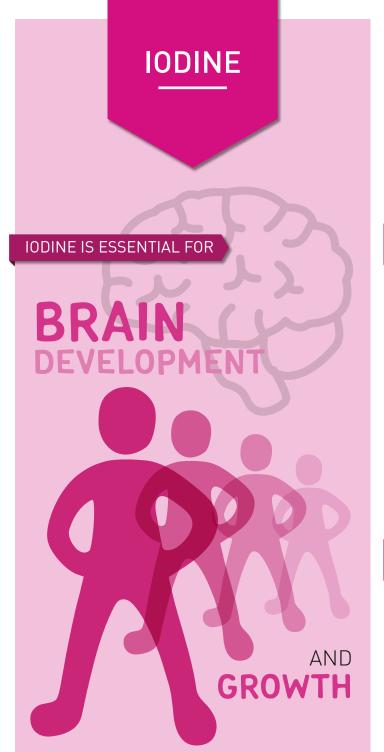
DIETARY DIVERSIFICATION

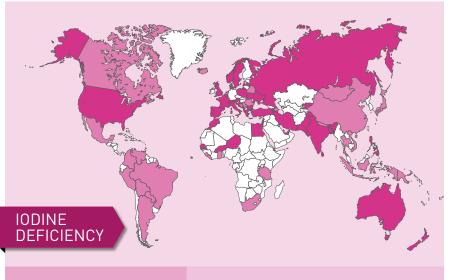
We improve the quality of the diet by addressing the availability and consumption of micronutrientrich foods



DEFICIENCIES IN MICRONUTRIENTS

Deficiencies in micronutrients can have devastating consequences. At least half of the children worldwide aged 6 months to 5 years suffer from one or more micronutrient deficiency. 2,000,000,000 PEOPLE ARE AFFECTED BY MICRONUTRIENT DEFICIENCY GLOBALLY





IODINE INTAKES ARE STILL tio

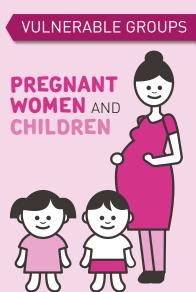
in pregnant women in many countries*

Median urinary iodine concentration (mUIC) in pregnant women

Insufficient iodine intake (mUIC <150 μg/l)
 Adequate iodine intake (mUIC 150-499 μg/l)
 No data available

*Gizak M, Rogers L, Gorstein J, Zimmermann M, Andersson M. Global iodine status in school-age children, women of reproductive age, and pregnant women in 2017. Iodine Global Network.





TAKING ACTION

We aim to use only IODISED SALT

in our savoury portfolio globally, in line with WHO recommendation for Universal Salt Iodisation

All our products in LATIN AMERICA and a substantial number of Knorr Soups in EUROPE are fortified with IODINE

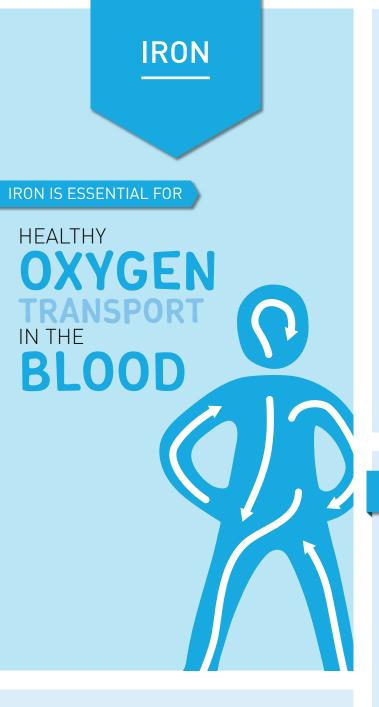


In **AFRICA** and **INDIA**, Annapurna salt is fortified with **IODINE**

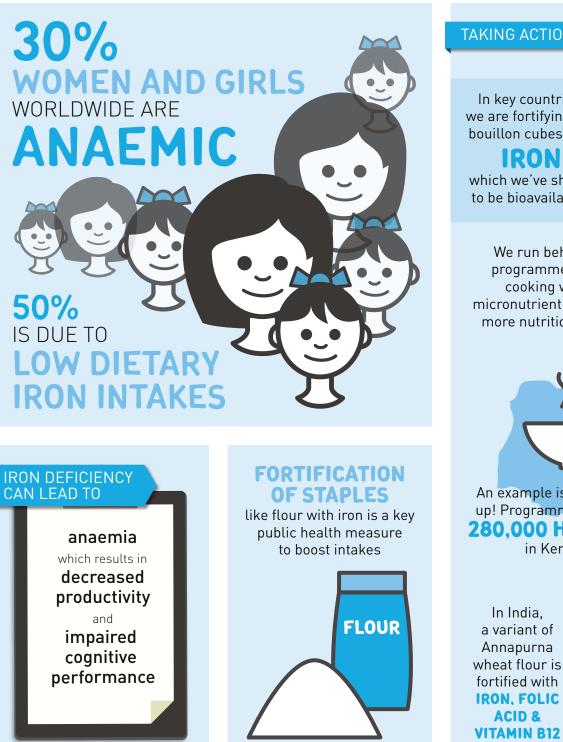




The widespread use of IODISED SALT has made a difference to control iodine intakes, yet constant vigilance is needed to ensure sufficient iodine supply



* Cercamondi CI, Duchateau GS, Harika RK, van den Berg R, Murray P, Koppenol WP, Zeder C, Zimmermann MB, Moretti D. Sodium pyrophosphate enhances iron bioavailability from bouillon cubes fortified with ferric pyrophosphate. Br J Nutr. 2016 Aug:116:496-503.



TAKING ACTION

In key countries, we are fortifying our bouillon cubes with

which we've shown to be bioavailable*

We run behaviour-change programmes to encourage cooking with iron rich/ micronutrient-rich foods to have more nutritious dishes/meals



An example is the Get your iron up! Programme, which reached **280.000 HOUSEHOLDS** in Kenya in 2019



ZINC

ZINC IS ESSENTIAL FOR

FUNCTIONING IMMUNE SYSTEM

HEALTHY GROWTH AND DEVELOPMENT

ZINC DEFICIENCY

High risk >25% Low risk <15% Medium risk >15-25% No data available

TAKING ACTION

Our flavoured Maizena products in Latin America are fortified with

ZINC as well as with other key micronutrients





CREMOGEMA

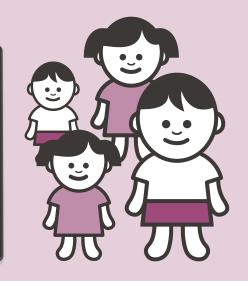
is a delicious product used by Brazilian families that is fortified with **ZINC**, iron, vitamins A, B1, B3, B6, B12, C and folic acid

We are currently exploring more ways of fortifiyng our products with **ZINC**

ABOUT **JIN6 PEOPLE** GLOBALLY ARE ESTIMATED TO BE STUNTED AS A RESULT OF **ZINC DEFICIENCY**

* Source: Wessells KR, Brown KH.Estimating the global prevalence of zinc deficiency: results based on zinc availability in national food supplies and the prevalence of stunting. PLoS One. 2012;7(11):e50568.

ZINC DEFICIENCY CAN LEAD TO impaired growth and increased susceptibility to infectious diseases



VITAMIN A

VITAMIN A IS ESSENTIAL FOR

GOOD EYESIGHT AND HEALTHY IMMUNE SYSTEM

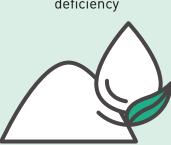


ABOUT ONE THIRD OF PRE-SCHOOL CHILDREN GLOBALLY SUFFER FROM VITAMIN A DEFICIENCY



VITAMIN A DEFICIENCY CAN LEAD TO B LI N D N E S S Routine fortification of staples like OIL AND FLOUR as well as use of SUPPLEMENTS has helped to

control vitamin A deficiency



TAKING ACTION

MAIZENA

In Vietnam, we offer various seasoning products fortified with



Flavoured Maizena products in Latin America are fortified with **VITAMIN A**

DIETARY DIVERSIFICATION

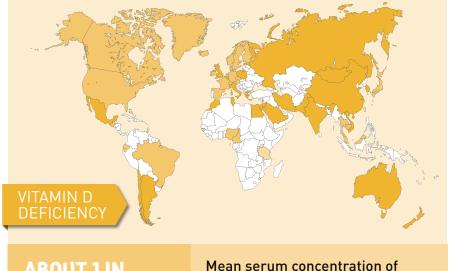
Many of our soups and mealmakers and our nutritious cooking programmes help to increase intakes of ingredients rich in vitamin A



VITAMIN D

VITAMIN D IS NEEDED FOR

CALCIUM ABSORPTION BONE HEALTH AND MMUNE FUNCTION

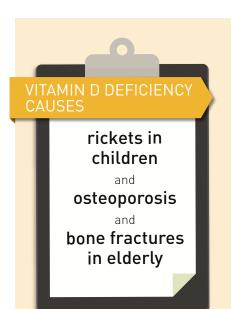


ABOUT 1 IN 14 PEOPLE have vitamin D deficiency globally*

25-hydroxyvitamin D levels

< 50 nM > 75 nM
50-75 nM No data available

* Source: Wahl D. A. et. al.; A global representation of vitamin D status in healthy populations; Arch Osteoporos [2012] 7:155–172 Schoor, N. et. al.; Global Overview of Vitamin D Status, Endocrinology and Metabolism Clinics of North America, [2017] 46, 4, 845–870



It's estimated that up to **50%** of people in **THE US, UK AND BRAZIL** have inadequate vitamin D intakes

TAKING ACTION

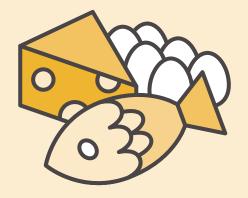
We are currently exploring the best ways to fortify our products with





When people can't get enough **DIRECT SUNLIGHT** significantly more vitamin D must come from **FOOD SOURCES**,

fortified foods and supplements



CHALLENGES WE FACE AS A GLOBAL FOODS MANUFACTURER



Many people do not understand the benefit of fortification and prefer to see their food products with only simple, recognisable ingredients rather than with complicated sounding chemicals

CONSUMERS

EVERY DA



Different countries have different regulations about the amount of fortificant allowed in food products We therefore conduct advocacy in an open, transparent way to create a positive environment for fortified products among consumers and among policy makers

POSITIVE IMPACT

FORTIFICATION PRINCIPLES

- To maximise our impact, we choose commonly consumed products for our fortification programmes
- The choice of the food vehicle is guided by our Unilever nutritional guidelines, which are based on WHO and FAO directions
- We aim to deliver a meaningful amount, striving for at least 15% of the recommended dietary allowance per serving, in line with regulations
- Safety is crucial when deciding on fortificants and their levels

Our foods and beverages products reach **BILLIONS** of consumers around the world every day

The scale of our reach with regularly consumed products means that we can have **POSITIVE IMPACT**

Our soups and mealmakers in South East Asia provide up to **40% RDA OF IODINE** when they are made with iodised salt

OUR HIGHEST NUTRITION STANDARDS (HNS)

are a key consideration when we fortify, yet some products are excellent vehicles but will never be HNS, like iodised salt

