



Nutrient Profiling Model

As a leading global dairy company, we recognize we have a responsibility to demonstrate good corporate citizenship in everything we do – from the ingredients we source to the products we put on shelves.

Nutrient profiling is widely recognized as a key tool for governments and companies alike to support public health. Since 2021, we have used the Saputo Nutrient Profiling Model (NPM) to guide our nutrition actions in support of our commitment to nourish.



OUR GOAL

Continuously improve our product portfolio, using the Saputo NPM



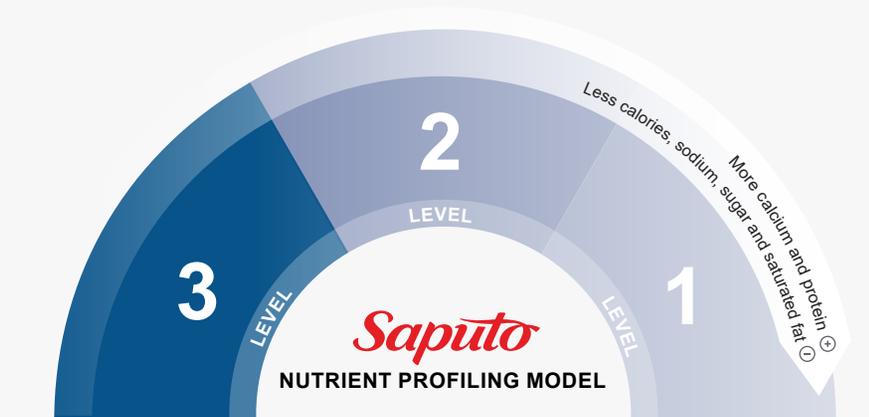
TODAY > 80%

of our products meet the Saputo NPM

ABOUT THE MODEL

The Saputo NPM is a science-based tool that helps us understand the overall nutritional value of our products and guide our product development activities. The Saputo NPM was informed by global nutrient profiling models from governments, public health authorities, and industry bodies, as well as consultations with leading nutrient profiling scientists.

The Saputo NPM applies to all Saputo branded products, in every division. The model categorizes our products into three levels based on the presence and amount of key nutrients of public health concern – with Level 1 representing our most nutritious offerings.



PRODUCT CATEGORIES

The Saputo NPM contains seven different food categories to encompass our global product offerings.

Saputo

 MILK	Dairy milks and milk products, including plant-based alternatives
 YOGURT	Dairy yogurts and yogurt products, including plant-based alternatives
 HARD CHEESE	Firm or semi-firm cheeses (e.g., cheddar), including plant-based alternatives
 SOFT CHEESE	Soft and semi-soft cheeses (e.g., cottage cheese, processed cheese), including plant-based alternatives
 CREAM	Coffee creamers, whipping creams, sour creams, and sweet condiments
 BUTTER / SPREAD	Butters and various butter/oil-based spreads or sprays
 SNACK / MINI MEAL	Dairy products paired with another food, designed to serve as a snack or small meal (e.g., cheese and crackers)



NUTRIENT CRITERIA



Each product category has unique nutrient criteria grounded in public health advice. These criteria have been validated against global authoritative nutrient profiling models and food-based dietary guidelines recommendations.

	LEVEL	CALORIES kcal per serving	SATURATED FAT g per 100g/mL	TOTAL SUGAR g per 100g/mL	ADDED SUGAR g per 100g/mL	SODIUM mg per 100g/mL	PROTEIN g per 100g/mL	CALCIUM mg per 100g/mL	VITAMIN D mcg per 100g/mL
 MILK	1	≤ 160	≤ 1	≤ 6	≤ 2	≤ 80	≥ 3	≥ 110	Encouraged to provide "source" level
	2	161 – 180	1.1 – 2	6.1 – 9	2.1 – 4.5	81 – 110	Encouraged to provide ≥ 3	Encouraged to provide ≥ 110	
	3	181 – 200	2.1 – 2.5	9.1 – 12.5	4.6 – 7.5	111 – 140			
 YOGURT	1	≤ 150	≤ 1	≤ 7	≤ 2	≤ 100	≥ 3	≥ 100	Encouraged to provide "source" level
	2	151 – 175	1.1 – 2	7.1 – 11	2.1 – 6	101 – 130	Encouraged to provide ≥ 3	Encouraged to provide ≥ 100	
	3	176 – 200	2.1 – 2.6	11.1 – 15	6.1 – 10.5	131 – 160			
 HARD CHEESE	1	≤ 100	≤ 12	≤ 3	≤ 0	≤ 750	≥ 20	≥ 600	Encouraged to provide "source" level
	2	101 – 150	12.1 – 16	3.1 – 6	0.1 – 3	751 – 1000	Encouraged to provide ≥ 20	Encouraged to provide ≥ 600	
	3	151 – 200	16.1 – 23	6.1 – 9	3.1 – 6.5	1001 – 1200			
 SOFT CHEESE	1	≤ 100	≤ 9	≤ 6	≤ 0	≤ 600	≥ 10	≥ 400	Encouraged to provide "source" level
	2	101 – 150	9.1 – 14	6.1 – 10	0.1 – 7	601 – 1000	Encouraged to provide ≥ 10	Encouraged to provide ≥ 400	
	3	151 – 200	14.1 – 21	10.1 – 16.5	7.1 – 13	1001 – 1500			
 CREAM	1	≤ 30	≤ 6	≤ 7	≤ 2				
	2	31 – 45	6.1 – 10	7.1 – 11	2.1 – 7				
	3	46 – 60	10.1 – 20	11.1 – 15	7.1 – 10				
 BUTTER / SPREAD	1	≤ 70	≤ 10			≤ 300			
	2	71 – 80	10.1 – 25			301 – 600			
	3	81 – 90	25.1 – 45			601 – 800			
 SNACK / MINI MEAL	1	≤ 150	≤ 5	≤ 4.5	≤ 4	≤ 300	≥ 4	≥ 110	Encouraged to provide "source" level
	2	151 – 250	5.1 – 8	4.6 – 10	4.1 – 7	301 – 600	Encouraged to provide ≥ 4	Encouraged to provide ≥ 110	
	3	251 – 400	8.1 – 12	10.1 – 14	7.1 – 10	601 – 800			

*This document reflects the latest version of the Saputo NPM. The Saputo NPM will continue to be reviewed and updated on a regular basis to align with the latest science and dietary guidance.