

Healthy Food Partnership Reformulation Program

Food category definitions and reformulation targets 2026-2030

Reference Guide for Food Manufacturers



How to use this guide

1. Find the relevant food category

Use the numbered category headings to locate the closest product type.

2. Check the definition and scope

Review the definition, inclusions and exclusions together. Cross-references identify where similar products belong.

3. Apply the nutrient target

Compare the product nutrition information with the maximum nutrient target shown in the right-hand column.

4. Check any additional requirement

Some categories include both a reformulation target and a percentage-reduction requirement or an upper limit. For products above the upper limit, reformulate to meet the upper limit; for products at or below the upper limit, reformulate to meet the reformulation target.

How the 80/20 rule applies

The reformulation targets should apply to products representing at least 80% of sales volume within each relevant product category. Businesses should prioritise these higher-volume products while also demonstrating efforts to reformulate products within the remaining 20%. The rule is intended to guide where reformulation effort is focused; participating businesses should still report all relevant products requested through the program’s reporting process.

Important

Read the definition, inclusions and exclusions as a complete set. Where a product could fit more than one category, classify it using the on-pack imagery, preparation instructions and in-store placement. If you require further assistance, please contact the Healthy Food Partnership Secretariat at HealthyFoodPartnership@health.gov.au

Additional reformulation resources

The following guidance documents have been developed by external organisations and are not Healthy Food Partnership resources. They are provided for information and may help businesses identify and assess practical approaches to product reformulation.

- [Reformulation Readiness](#) — Victorian Government guidance on reducing sodium in food products
- [Best Practice on the Use of Potassium-based Salt](#)— technical guidance from Food Safety Authority of Ireland
- [Use of lower-sodium salt substitutes](#) — World Health Organisation Guideline
- [Reformulation Guide: Spotlight on Sugars](#) — UK Food and Drink Federation
- [Product Development and Reformulation Guide](#) — Institute of Grocery Distribution

Tracking progress and impact

Report on the nutritional content of your products using the [Partnership Reformulation Program Reporting and Monitoring template](#).

Send completed templates to HealthyFoodPartnership@health.gov.au after

- 30 June 2028 (2 year progress)
- 30 June 2030 (4 year progress)

Food category definitions and reformulation targets

Partnership Food Category	Sub-Category and definition	Inclusions	Exclusions	Nutrient target
1. Bread <i>Products made by baking a dough prepared from cereal flours or meals and water. Includes bread mixes.</i>	1.1 Leavened breads <i>Products made by baking a yeast-leavened dough prepared from cereal flours or meals and water and bread mixes.</i>	Loaf bread (e.g. white, rye, oat, wholemeal, multigrain, soy/linseed, other seed, omega-3 enriched, low GI, added vegetables e.g. pumpkin bread), un-iced fruit bread/rolls/buns, bread mixes, raisin toast, sourdough, baguettes, focaccia, bagels, bread rolls, bread thins, damper, hot cross buns (incl. sweet flavoured varieties), English muffins. Includes gluten-free alternatives.	Savoury flavoured products (e.g. cheese and bacon or spinach or vegemite rolls/scrolls, garlic bread), flatbreads, breadcrumbs, crumpets, scones, croissants, bread-like cakes (including but not limited to brioche, panettone and stollen), biscuits, crackers and breadsticks (e.g. grissini’s), individual ingredients for bread (e.g. flour, yeast).	Sodium 380mg per 100g
	1.2 Flat breads <i>Products made by baking an unleavened or slightly-leavened dough prepared from cereal flours or meals and water.</i>	Flat bread, pita/pocket breads, Turkish bread, naan, Lebanese bread, chapatti, roti, tortilla, wraps, Lavash bread, plain pizza bases includes gluten-free alternatives. Flat breads provided in meal kits.	Flat breads with toppings, completely leavened breads (e.g. loaf bread, sweet breads, focaccia, buns), sweetened flat bread, crispbreads, dough and mixes.	Sodium 450mg per 100g
	1.3 Leavened breads with additions <i>Leavened bread loaves and rolls with high sodium additions.</i>	Leavened breads (as defined at category 1.1 above) with high sodium additions (e.g. cheese, bacon, vegemite, olives, sundried tomatoes, pizza sauce etc.), scrolls and rolls with high sodium additions (e.g. vegemite scrolls, ham and cheese rolls etc.). Includes gluten-free alternatives.	Leavened breads without high sodium additions (see category 1.1), flat breads (see category 1.2), garlic bread, biscuits, crackers and breadsticks (e.g. grissini’s), Pizza (see categories 8.1 and 8.2).	Sodium 480mg per 100g
2. Breakfast cereals <i>Commercial breakfast cereals made from flakes, puffed grains, processed grains, and fruit/flake mixtures with added ingredients, designed to be eaten cold, and not requiring further cooking or processing.</i>	2.1 Breakfast cereals with fruit <i>Commercial breakfast cereals with added dried fruit.</i>	All cereal products containing dried fruit, e.g. plain or flaked cereals with dried fruit, mueslis, granolas, and oats with dried fruit, grain-free cereals with dried fruit. Products with both dried fruit and fruit puree are also included. Includes gluten-free varieties.	Commercial breakfast cereals without dried fruit (see category 2.2). Products containing fruit puree or pastes without dried fruit (see category 2.2). Plain ready-to-eat breakfast cereals with nothing added (e.g. plain flakes, plain puffed grains/cereals and other processed grains, processed bran, oat bran, oats, wheat germ). Breakfast biscuits (e.g. Belvita Milk & Cereal Breakfast Biscuits). Cereal-containing beverages.	Sugar 22.5g per 100g AND at least a 20% reduction for products containing over 28g sugar/100g
	2.2 Breakfast cereals without fruit <i>Commercial breakfast cereals without dried fruit. May contain fruit pastes/ purees. Products may contain coconut.</i>	Ready to eat breakfast cereals - plain or mixed flakes, mueslis without dried fruit, fruit-paste filled wheat pillows, granolas without fruit, cereal/wheat ‘biscuits’ (e.g. Vita Brits, Weet-Bix), grain-free cereals without dried fruit, clusters and oat products designed to be consumed as a cereal (e.g. oat sachets). Includes gluten-free varieties.	Commercial breakfast cereals with dried fruit (see category 2.1). Plain ready-to-eat breakfast cereals with nothing added (e.g. plain flakes, plain puffed grains/cereals and other processed grains, processed bran, oat bran, oats, wheat germ). Breakfast biscuits (e.g. Belvita Milk & Cereal Breakfast Biscuits). Cereal-containing beverages. Mueslis without added sugar.	Sugar 20g per 100g AND at least a 20% reduction for products containing over 25g sugar/100g
	2.3 Plain puffed or flaked or extruded breakfast cereals <i>Plain puffed or flaked or extruded breakfast cereals, made from rice, corn, wheat, or other grains, without other ingredients (e.g. fruit, nuts, coconut)</i>	Puffed or flaked or extruded breakfast cereals, made from rice, corn, wheat, or other grains with or without additional flavours such as cocoa or cinnamon (e.g. Rice Bubbles, gluten free rice flakes, Corn Flakes, All Bran, processed bran, Weeties, quinoa flakes, Special K, Cocoa Pops).	Puffed or flaked or extruded breakfast cereals with other ingredients such as fruit, nuts or coconut (see category 2.5). Plain cereal biscuits (see category 2.4). Cereal-containing beverages (‘breakfast drinks’). Plain ready-to-eat breakfast cereals with nothing added (e.g. plain flakes, plain puffed grains/cereals and other processed grains, processed bran, oat bran, oats, wheat germ). Breakfast biscuits (e.g. Belvita Milk & Cereal Breakfast Biscuits). Mueslis, porridge and flavoured breakfast oats.	Sodium 450mg per 100g

Partnership Food Category	Sub-Category and definition	Inclusions	Exclusions	Nutrient target
	2.4 Plain cereal biscuits <i>Cereal biscuits marketed as plain and designed to be consumed cold with milk. May be made from wheat or gluten-free alternative and may contain salt or sweeteners but no other added flavours.</i>	Plain cereal/wheat ‘biscuits’ (e.g. Vita Brits, Weet-Bix). Gluten-free, multigrain or high fibre unflavoured cereal biscuits.	Plain puffed or flaked or extruded breakfast cereals, made from rice, corn, wheat, or other grains without other ingredients (see category 2.3). Puffed or flaked or extruded breakfast cereals with other ingredients such as fruit, nuts or coconut (see category 2.5). Cereal-containing beverages (‘breakfast drinks’). Plain ready-to-eat breakfast cereals with nothing added (e.g. plain flakes, plain puffed grains/cereals and other processed grains, processed bran, oat bran, oats, wheat germ). Breakfast biscuits (e.g. Belvita Milk & Cereal Breakfast Biscuits). Mueslis, porridge and flavoured breakfast oats.	Sodium 300mg per 100g
	2.5 All other ready-to-eat cereals <i>All other breakfast cereals made from flakes, puffed grains, processed grains, and mixtures not included in other categories. Includes puffed or flaked or extruded breakfast cereals, made from rice, corn, wheat, or other grains with other ingredients (e.g. fruit, nuts, coconut).</i>	All other flavoured ready-to-eat breakfast cereals including mixed flakes, fruit and flake mixtures (e.g. Just Right, Sultana Bran, Uncle Toby’s Plus, Special K Forest Berries), fruit filled wheat pillows (e.g. Fruity Bites), flavoured cereal biscuits (e.g. Honey Weet-Bix, weet-bix bites), all other ready-to-eat cereals including those with other ingredients (e.g. Crunchy Nut Corn Flakes).	Plain puffed or flaked or extruded breakfast cereals, made from rice, corn, wheat, or other grains without other ingredients (see category 2.3). Plain cereal biscuits (see category 2.4). Cereal-containing beverages (‘breakfast drinks’). Plain ready-to-eat breakfast cereals with nothing added (e.g. plain flakes, plain puffed grains/cereals and other processed grains, processed bran, oat bran, oats, wheat germ). Breakfast biscuits (e.g. Belvita Milk & Cereal Breakfast Biscuits). Mueslis, porridge and flavoured breakfast oats.	Sodium 270mg per 100g
3. Cheese <i>Hard and soft cheese products made from dairy, including processed and unprocessed varieties.</i>	3.1 Cheddar and cheddar style variety cheese products <i>Mild, matured, tasty, extra tasty, vintage and other cheddar cheeses.</i>	Cheddar cheeses: mild, matured, semi-matured, tasty, extra tasty, vintage and smoked. Includes all fat varieties (e.g. full fat, reduced fat) and all forms (e.g. block cheeses, slices and grated).	All non-cheddar cheese products, (e.g. Colby, Swiss, gouda, mozzarella, parmesan), all soft and unripened cheeses (e.g. fetta, cream cheese, brie), 'Protected Designation of Origin' cheeses (e.g. some pecorinos), processed cheddar cheeses (e.g. Kraft Dairylea Cheddar cheese) and cheddar-flavoured cheeses.	Sodium 710mg per 100g
	3.2 Processed cheeses <i>All processed cheese products; products obtained from milk, heated and melted, usually with added emulsifying salts, to form a homogeneous mass.</i>	Processed cheese sold in all forms, including slices (e.g. Kraft singles, Bega super slices, Hillview light cheese slices, Devondale sandwich slices), grated, blocks (e.g. Kraft Dairylea Cheddar) or in other forms (e.g. Dairylea Fridge Sticks, Dairylea Cheddar Cream Cheese Spread). Products may be shelf-stable or chilled	Hard or soft cheeses not processed in the manor outlined in the definition, soy or other dairy alternatives, cream-cheeses or cream-cheese based products (e.g. Philadelphia cream cheese, cream-cheese based dips).	Sodium 1270mg per 100g
4. Crumbed and battered proteins <i>Meat, poultry and seafood which have been coated with a crumb or batter made from flour or flour-alternative. Including chilled and frozen varieties.</i>	4.1 Meat and poultry and plant-based alternatives <i>Meat (e.g. beef, veal, lamb) and poultry (e.g. chicken, turkey), and plant-based analogues (e.g. seitan, tofu, soy protein etc.) which have been coated with a crumb or batter.</i>	Schnitzels, garlic Kiev, nuggets, crumbed chicken, crumbed tofu, crumbed soy protein or seitan, crumbed burger patties and crumbed/ battered rissoles. May be whole or in pieces, fresh or frozen. Includes gluten-free varieties.	Marinated or seasoned products without crumbing or batter, products with added savoury sauce, flavourings or additions (e.g. chicken parmigiana, ready meal of schnitzel with vegetables, ham and cheese Kiev), potato-based dishes, meatloaf, plain (not crumbed/battered) patties, uncoated rissoles, crumbed or battered cheeses, seafood and vegetables, entertaining style products (dim sims, spring rolls, arancini balls, croquettes, mozzarella balls and haloumi chips).	Sodium 450mg per 100g

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	4.2 Fish <i>Fish which has been coated with a crumb or batter.</i>	Crumbed or battered fish (e.g. fish fingers, fish fillets, salt and pepper variants). May be whole or in pieces, fresh or frozen. Includes gluten-free varieties.	Squid, calamari, shellfish, molluscs, and other forms of seafood. Marinated or seasoned products without crumbing or batter, products with added savoury sauce, flavourings or additions (e.g. ready meal of battered fish with vegetables), potato-based dishes (e.g. croquettes and fish cakes), vegan/vegetarian alternatives, crumbed or battered cheeses, meats, nuts or other non-seafood protein sources.	Sodium 270mg per 100g
	4.3 Prawns, squid and calamari <i>Prawns, squid or calamari which has been coated with a crumb or batter</i>	Crumbed or battered squid, prawns and calamari (e.g. crumbed calamari, crumbed prawns, salt and pepper variants). May be whole or in pieces, fresh or frozen. Includes gluten-free varieties.	Fish or fish variants. Marinated or seasoned products without crumbing or batter, products with added savoury sauce, flavourings or additions (e.g. ready meal of curried prawns and rice), potato-based dishes (e.g. prawn croquettes), vegan/vegetarian alternatives, crumbed or battered cheeses, meats, nuts or other non-seafood protein sources.	Sodium 470mg per 100g
5. Flavoured milk <i>Dairy or dairy alternative liquid ready-to-drink milks with added non-nutritive- and sugar-sweetened flavourings.</i>	5.1 Flavoured milk: mammalian <i>Mammalian milk with added flavour(s).</i>	Chocolate, vanilla, coffee, strawberry or other prepared, ready-to-drink, flavoured dairy milk drinks. Includes ready-to-drink, portion sized beverages, eggnog and lactose free varieties. Includes all fat varieties (e.g. full fat, reduced fat), non-nutritive- and sugar-sweetened milks.	Plain milks (e.g. cow’s milk, evaporated milk, buttermilk). Flavoured milk alternatives (see category 5.2). Dry beverage flavourings (e.g. NESQUICK) and straws with integrated flavourings (e.g. Sippahh). Smoothies, meal replacements, protein shakes. Breakfast beverages (e.g. Up&Go). Formulated supplementary foods (e.g. Milo, Sustagen). Probiotic drinks (e.g. kefir, Yakult) and bubble tea. Frozen dairy desserts.	Sugar 9g per 100ml
	5.2 Flavoured milk: Dairy alternatives <i>Any dairy milk substitute with added flavour(s).</i>	Chocolate, vanilla, strawberry or other prepared, ready-to-drink, flavoured soy, oat, nut, rice, coconut or other dairy alternative milks. Includes all fat varieties (e.g. full fat, reduced fat), non-nutritive and sugar-sweetened milks.	Plain milks (e.g. original/plain soy milk). flavoured animal milks (see category 5.1). Dry beverage flavourings (e.g. NESQUICK) and straws with integrated flavourings (e.g. Sippahh). Smoothies, meal replacements, protein shakes. Breakfast beverages (e.g. Up&Go). Formulated supplementary foods (e.g. Milo, Sustagen). Probiotic drinks (e.g. kefir, Yakult) and bubble tea. Frozen dairy desserts.	Sugar 5g per 100ml
6. Muesli and snack bars <i>Baked or cold-formed cereal-based snack bars, based on cereals and/or nuts and/or seeds and/or fruit, may contain fruit, nuts, seeds, chocolate or yoghurt chips/ or coating or other fillings and toppings.</i>	6.1 Muesli and snack bars <i>Baked or cold-formed cereal-based snack bars, based on cereals and/or nuts and/or seeds and/or fruit, may contain fruit, nuts, seeds, chocolate or yoghurt chips/ or coating or other fillings and toppings.</i>	Muesli bars, muesli slices, breakfast bars, granola bars, oat bars, nut bars, fruit-filled cereal bars and twists. May also include other ingredients including wheat, oats, puffed rice or other grains nuts, dried fruit, fruit puree, honey/sugars, yoghurt or chocolate. Also includes fruit bars / leathers / chews / strings / straps that are not 100% fruit. Also includes bliss balls and energy balls with added sugar, and products based on nuts, seeds or cereals, marketed as ‘protein bars’ / ‘energy bars’ / ‘low carb bars’ where protein powder/blends is added as an ingredient but is not the principle ingredient.	100% fruit bars / leathers / chews / strings / straps, bliss balls and energy balls with no added sugar. Also excludes products marketed as ‘protein bars’, ‘energy bars’, ‘low carb bars’, where protein powder/blend is the principle ingredient, as well as formulated supplementary sports foods. Excludes products that contain less than 10% of energy content from added sugar*.	Sugar 25g per 100g AND at least a 15% reduction for products containing over 28.5g per 100g

HEALTHY FOOD PARTNERSHIP REFORMULATION PROGRAM 2026-2030

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7. Non-alcoholic beverages <i>Ready-to-drink non-dairy beverages with caloric sweeteners.</i>	7.1 Flavoured water, flavoured mineral water, soda water and iced tea <i>Ready-to-drink, non-dairy beverages with caloric sweeteners, excluding soft drinks, fruit drinks and energy drinks.</i>	Vitamin waters, coconut water, sparkling flavoured waters (e.g. flavoured mineral or soda water) and iced tea. Products sold as ready-to-drink.	Fruit drinks (see category 7.3). Soft drinks and energy drinks (see category 7.2). Smoothies. Unsweetened tea and plain mineral/spring/soda water. Cordials. Juices. Drink powders or concentrates. Kombucha and water-kefir (and similar products where the majority of sugar has been fermented) and diet or low kJ (<80kJ/100ml) drinks.	Sugar 5g per 100mL
	7.2 Carbonated soft drinks and energy drinks <i>Ready-to-drink, non-dairy, sweetened drinks marketed as soft drinks or energy drinks.</i>	Carbonated soft-drinks, energy drinks (Formulated Caffeinated Beverages). Products sold as ready-to-drink.	Flavoured water, flavoured mineral water, soda water and iced tea (see category 7.1). Fruit drinks (see category 7.3). Sports and electrolyte drinks. Cordials. Juices. Drink powders or concentrates. Kombucha and water-kefir (and similar products where the majority of sugar has been fermented) and diet or low kJ (<80kJ/100ml) drinks.	Sugar A 10% reduction for products above 10g per 100mL
	7.3 Fruit drinks <i>Ready-to-drink fruit drink (carbonated or still), containing less than 96% fruit juice, with added sugar.</i>	Ready to drink Fruit Drinks, as defined in Standard 2.6.2 of the Food Standards Code, with added sugar.	Fruit juice (containing a minimum 96% juice). Fruit drinks without added sugar. Non-nutritive sweetened fruit drinks. Carbonated fruit juices. Fruit and vegetable juice blends. Cordials and similar products requiring reconstitution. Smoothies.	Sugar 9.5g per 100ml
8. Pizza <i>Commercially produced pizza dough, with toppings (vegetable, cheese, meat, fish or alternatives) which only requires cooking or re-heating (i.e. no construction). Includes chilled and frozen varieties.</i>	8.1 Pizzas with cured meat toppings <i>Commercially produced pizza dough, with cured-meat toppings (may also include vegetable, cheese, uncured meat, fish or alternatives toppings) which only requires cooking or re-heating (i.e. no construction). Pizzas without cured meat toppings (as defined in 9.2) are excluded. Includes chilled and frozen varieties.</i>	All fresh and frozen pizzas, calzones, pizza pockets with cured meat toppings (e.g., ham, pepperoni). Can be slices or whole.	All pizzas without cured meat toppings (see category 982). Pastry-based dishes. Pizza toppings. Pizza-flavoured foods (e.g. pastries, biscuits). Pizzas from takeaway or fast-food restaurants. Leavened bread and rolls with pizza-like toppings (see category 1.3).	Sodium 550mg per 100g Saturated fat 4g per 100g
	8.2 Pizzas with all other toppings <i>Commercially produced pizza dough with toppings (vegetable, cheese, uncured meat, fish or alternatives) which only requires cooking or re-heating (i.e. no construction). Pizzas with cured meat toppings (as defined in 9.1) are excluded. Includes chilled and frozen varieties.</i>	All fresh and frozen pizza, calzones, pizza pockets, without cured meat toppings (e.g., chicken, beef, fish, margherita). Can be slices or whole.	All pizzas with cured meat toppings (see category 8.1). Pastry-based dishes. Pizza toppings. Pizza-flavoured foods (e.g. pastries, biscuits). Pizzas from takeaway or fast-food restaurants. Leavened bread and rolls with pizza-like toppings (see category 1.3).	Sodium 450mg per 100g Saturated fat 4g per 100g
9. Processed meat <i>Meat and poultry preserved by smoking, curing, salting or chemical preservatives. Meat product contains no less than 300g/kg meat, where meat either singly or in combination with other ingredients or additives, has undergone a method of processing other than boning, slicing, dicing, mincing or freezing, and includes manufactured meat and cured and/or dried meat flesh in whole cuts or pieces.</i>	9.1 Ham <i>Cured pork product generally containing pork, starch, salt, mineral salts, sugar, antioxidant, sodium nitrate, spices and water. Includes all fat varieties.</i>	Packaged or deli ham, including leg ham, shaved ham, lite ham, and flavoured varieties (e.g. honey ham).	Sausages, fresh ham – raw, uncured, requiring cooking, ‘Protected Designation of Origin’ (e.g. Champagne ham, prosciutto, some pancetta’s), traditional speciality guaranteed products (e.g. Parma ham), speciality products produced using traditional methods such as immersion and dry cured processes (e.g. cured tongue), canned processed meats (e.g. spam), vegetarian/ vegan alternatives, bacon (see category 9.2), processed deli meats (see category 9.3), Frankfurts and saveloys (see category 9.4).	Sodium 1005mg per 100g

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	9.2 Bacon <i>Cured and smoked pork product generally containing meat, sugar, mineral salts, antioxidant, nitrite and water. Includes all fat varieties.</i>	Packaged or deli bacon sold in all forms (e.g. rashers, diced). Includes all types of injection cured bacon (e.g. sliced back, streaky, bacon joints)	Dry and immersion cured pancetta and bacon, ham, ‘Protected Designation of Origin’, traditional speciality guaranteed products, speciality products produced using traditional methods, sausages, canned processed meats, turkey bacon, chicken bacon, ham (see category 9.1), vegetarian/ vegan alternatives, processed deli meats (see category 9.3), Frankfurts and saveloys (see category 9.4).	Sodium 1005mg per 100g
	9.3 Processed deli meat <i>Processed and/or reformed meat products including whole muscle meats (containing pork, beef, or chicken) with added ingredients such as starch, salt, cereal, sugar, spices, flavour, sodium nitrite/nitrate, preservatives and water. Products are typically served cold and often sliced or diced. Includes emulsified luncheon meats.</i>	Devon, fritz, chicken loaf, mortadella, pastrami, chicken rolls, Berliner, whole muscle corned beef (e.g. silverside) and other processed whole muscle meats (e.g. chicken pieces, shaved chicken, turkey or beef, if in alignment with subcategory definition).	Sausages sold raw, ham (see category 9.1), bacon (see category 9.2), twiggys sticks, kabana, salami, mettwurst canned meats, meat paste, vegetarian/vegan alternatives, pate, cooked uncured meats (e.g. roast meats), dried meats, fermented meats, ‘Protected Designation of Origin’, traditional speciality guaranteed products and speciality products produced using traditional methods (e.g. immersion and dry cured processes including cured tongue), whole muscle corned beef (e.g. silverside), Frankfurts and saveloys (see category 9.4).	Sodium 810mg per 100g
	9.4 Frankfurts and saveloys <i>Frankfurts/Frankfurters, hot dogs and saveloys.</i>	Frankfurts/Frankfurters, hot dogs and saveloys.	Ham, bacon, processed deli meats, canned processed meats, kabana, kransky, Polish sausage, fresh sausages, vegetarian/vegan alternatives, sausage rolls, coated processed meats and meats in pastry or bread.	Sodium 900mg per 100g Saturated fat 10% reduction across products with saturated fat levels exceeding 6.5g per 100g
10. Ready meals <i>Meals sold as ready-to-eat. May require re-heating or added accompaniments (e.g. potato, rice, noodles, pasta). Includes chilled and frozen varieties.</i>	10.1 Ready meals <i>Meals sold as ready-to-eat. May require re-heating or added accompaniments (e.g. potato, rice, noodles, pasta). Includes chilled and frozen varieties.</i>	Frozen, fresh or chilled plated complete meals of all cuisines made from meat, poultry, fish, Quorn, tofu or vegetables (e.g. frozen lasagne, frozen risotto, fresh pastas with sauces, butter chicken with rice, vegetable curries, dhal). Shelf-stable rice/pasta with meat/poultry/ fish / vegetables and/or sauce served as a meal. Canned meals with meat or alternative (e.g. canned Irish stew, beef stroganoff) and other dishes that can be consumed as a meal and do not require preparation.	Meals requiring reconstitution (powdered or dry sachets). kit meals (e.g. taco kits, sushi kits) and any meals requiring the addition of fresh ingredients (e.g. vegetables, meat, meat alternatives). Soups (see category 16.1). Pizzas (see categories 8.1 and 8.2). Dishes requiring preparation (e.g. 2 Minute Noodles). Salads (sold as a side dish or bagged mix of salad ingredients (e.g. potato salad) and sold as a complete meal e.g. chicken caesar salad with croutons). Shelf-stable rice/pasta with fish and sauce served as a meal.	Sodium 250mg per 100g

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11. Sauces <i>Any sauces, used for multiple cooking purposes, which could be considered in two reformulation categories, should be classified in line with the on-pack imagery, preparation instructions and in-store placement.</i> <i>If the sauce nutrition information is expressed as per 100mL, apply the product’s specific gravity value to convert the nutrition information from millilitres to grams, to enable comparison to the per 100g nutrient target.</i>	11.1 Gravies and finishing sauces <i>Gravies and finishing sauce products which are designed to be served over food upon serving or as it finishes cooking.</i>	Ready-to-serve liquid gravies, powdered gravies, sauces used in cooking and positioned as a finishing sauce to be served over the food upon serving or as it finishes cooking (e.g. red wine sauce, mushroom sauce, white sauce, cheese sauce and Hollandaise sauce). Includes both shelf stable and chilled varieties.	Salad dressings, mayonnaises, béarnaise and hollandaise sauces if positioned for use as a condiment (used in small amount to augment a food). Mustards, pesto (see category 11.2), tomato paste, passata, condiment style sauces (e.g. tomato, barbeque, hoisin and sweet chilli sauces), ready meals containing gravies or finishing sauces and stocks (e.g. vegetable or chicken stock), curry pastes (see category 11.5), rubs, marinades, Asian-style and other savoury sauces (see categories 6.4 and 11.5). Condiment sauces in meal kits (e.g. taco salsa). Recipe bases / meal base concentrates, dry flavouring sachets.	Sodium 450mg per 100g Target is per 100g/ml of product for ready to serve gravies; and per 100g/ml of dry or condensed gravy that has been made up / diluted in accordance with the on-pack instructions.
	11.2 Pesto <i>A sauce traditionally made with basil, garlic, pine nuts or other nuts, olive oil, parmesan or similar cheeses, and salt. May include other herbs and/or vegetables and flavourings, and is a major characterising component of a meal and designed to be added to foods during preparation, rather than at the table. Includes both shelf stable and chilled varieties.</i>	Pesto used during cooking or intended as stir-through (e.g. basil pesto, sundried tomato pesto, olive pesto). Includes both shelf stable and chilled varieties	All other sauces, condiments or flavourings, ready meals containing pesto, pesto marketed as a dip and pesto sauces marketed as a pasta sauce (e.g. stir-through pesto pasta sauce), finishing sauces and condiments.	Sodium 720mg per 100g
	11.3 Asian-style simmer sauces <i>Simmer-style sauces based on replicating Asian flavours, often based on high sodium sauces such as soy, fish or oyster sauce and/or labelled as noodle sauce or stir-fry sauce, which are major characterising components of a meal. Designed to be added to foods during preparation, rather than at the table. Includes both shelf stable and chilled varieties. Products within this category do not require reconstitution or the addition of liquids such as tomato-based sauces or pastes, cream, coconut milk or stock.</i>	Sauces used during cooking (e.g. stir-fry sauces, simmer sauces, meal bases, recipe bases) where typically the whole jar, pouch or tub is used and only require the addition of meat and/or vegetables, without reconstitution. Includes both shelf stable and chilled varieties.	Sauces and condiments designed to be added at the table (e.g. wasabi, chilli sauce, sweet chilli sauce, soy sauce, fish sauce, oyster sauce, Worcestershire sauce). Gravies and finishing sauces (see category 11.1). Curry pastes, marinades designed to be used in small amounts (see category 11.5 Thick pastes and sauces). Pasta sauces, Indian sauces, casserole and non-Asian rice sauces (see category 11.4 Other savoury sauces). Recipe concentrates or meal base powders / sachets, rubs.	Sodium 680mg per 100g
	11.4 Pasta, Indian-style and other cooking sauces <i>All Pasta, Indian-style and other cooking sauces that are major characterising components of a meal. Designed to be added to foods during preparation, rather than at the table. Includes both shelf stable and chilled varieties. Products within this category do not require reconstitution or the addition of liquids such as tomato-based sauces or pastes, cream, coconut milk or stock.</i>	Cooking sauces (liquid), casserole sauces, pasta sauces (including pesto pasta sauce), pasta and risotto bakes, Indian curry sauces (e.g. butter chicken) and other rice, pasta or noodle sauces used in cooking. Can be pour-in, stir-in, cook-in, simmer-in or stir-thru (e.g. stir-fry, casserole, ragout, goulash, curry sauces in liquid form). May include Asian-style simmer sauces without high sodium additions. Includes both shelf stable and chilled varieties.	Gravies and finishing sauces (see category 11.1). Pesto (see category 11.2). Asian-style simmer sauces (see category 11.3). Tomato paste, curry paste, herbs, spices, condiments (e.g. pickles, relishes), tomato sauce, BBQ sauce, recipe concentrates or meal base powders / sachets, rubs, marinades.	Sodium 360mg per 100g
	11.5 Thick pastes and sauces <i>Thick pastes and sauces used in very small quantities per serve (e.g. 20-30g) such as curry and Thai. Products within this category may require the addition of liquids such as tomato-based sauces, cream, or coconut milk.</i>	Thick pastes and sauces (incl. marinades) used in very small quantities (e.g. around 20-30g/serve).	Gravies and finishing sauces (see category 11.1). Pesto (see category 11.2). Asian-style simmer sauces (see category 11.3). Pasta sauces, Indian sauces, casserole and non-Asian rice sauces (see category 11.4 Other savoury sauces). Recipe concentrates or meal base powders / sachets, rubs.	Sodium 2000mg per 100g

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12. Sausages <i>Minced meat, poultry or a combination of meat and poultry, encased in a skin, sold raw and requiring cooking before eating. Product must contain no less than 500g/kg of fat free meat flesh; and have a proportion of fat that is no more than 500g/kg of the fat free meat flesh content.</i>	12.1 Sausages: Chicken/Pork <i>Minced chicken and/or pork, encased in a skin, sold raw and requiring cooking before eating. Product must contain no less than 500g/kg of fat free meat flesh; and have a proportion of fat that is no more than 500g/kg of the fat free meat flesh content.</i>	Fresh, chilled and frozen sausages and chipolatas, sold in raw form, made from (predominately) chicken or pork. Product categorisation should be determined based on the species contributing the highest proportion of meat/poultry content in the product.	Sausages made from (predominately) beef, lamb or veal (see category 12.2). Rissoles, burger patties, crumbed or battered meats, vegetarian/ vegan alternatives, sausage rolls, ham, bacon, deli meats, frankfurts, saveloys, hot dogs and other pre-cooked sausages, sausage meat products (e.g. stuffing, turkey roll or chicken roll).	Sodium 540mg per 100g Saturated fat 6g per 100g
	12.2 Sausages: Beef/Lamb/Veal <i>Minced meat (beef/lamb/veal) encased in a skin, sold raw and requiring cooking before eating. Product must contain no less than 500g/kg of fat free meat flesh; and have a proportion of fat that is no more than 500g/kg of the fat free meat flesh content.</i>	Fresh, chilled and frozen sausages, boerewors and chevapchichi, sold in raw form, made from (predominately) beef, lamb or veal. Product categorisation should be determined based on the species contributing the highest proportion of meat content in the product.	Sausages made from (predominately) chicken or pork (see category 12.1). Rissoles, burger patties, crumbed or battered meats, vegetarian/ vegan alternatives, sausage rolls, ham, bacon, deli meats, frankfurts, saveloys, hot dogs and other pre-cooked sausages, sausage meat products (e.g. stuffing, turkey roll or chicken roll).	Sodium 540mg per 100g Saturated fat 8.5g per 100g
13. Savoury and sweet biscuits <i>Biscuits, crackers or cakes which are shelf-stable and ready-to-eat.</i>	13.1 Plain savoury crackers and biscuits <i>Plain, savoury grain-based crackers and biscuits which are shelf-stable and ready-to-eat. Includes pepper varieties, but not those identified as salt flavoured</i>	Wholemeal/wholegrain/plain crackers and biscuits with a flaky texture (e.g. SAO, Jatz, Savoy), crispbreads (e.g. Ryvita, Cruskits), other varieties (e.g. water/wafer crackers), all with either pepper flavouring (only) or without flavourings. Includes crackers made from any type of flour (e.g. wheat, rice). Plain products seasoned with salt.	Breadsticks, croutons, sweet biscuits, combinations of savoury biscuits/crackers with toppings (e.g. cheese, dip, vegetables, canned seafood), plain or flavoured rice cakes (e.g. SunRice rice cakes), savoury crackers with cheese, salt, or other savoury flavourings. Note: rice crackers that are advertised as ‘plain’ are also excluded if they contain any added seasoning/flavouring (other than salt).	Sodium 630mg per 100g
	13.2 Plain corn, rice and other ‘grain-cake’ biscuits <i>Plain, savoury corn, quinoa or rice-based cakes which are shelf-stable and ready-to-eat.</i>	Puffed/ popped grain cakes (grain-varieties listed in definition) without added flavourings (e.g. SunRice rice cakes, Real Foods corn thins, SunRice rice and quinoa cakes). Includes products with salt added as a ‘seasoning’ sprinkled on top.	Plain or flavoured crackers (e.g. rice crackers, corn-based crackers, flavoured grain-based crackers) and flavoured cakes (e.g. flavoured rice cakes, flavoured corn Thins). Excludes plain and ‘unseasoned’ rice cakes.	Sodium 270mg per 100g
	13.3 Flavoured savoury biscuits, crackers and ‘grain-cake’ biscuits <i>Flavoured or salted savoury grain-based biscuits, crackers and cakes which are shelf-stable and ready-to-eat</i>	Savoury crackers with cheese (e.g. Shapes), salt (e.g. rosemary & sea salt, garlic & sea salt crostini, Grissini or other biscuits), or other savoury flavourings. Flavoured rice, corn or other crackers, biscuits (e.g. Country Cheese, Sakata, Delites) and ‘grain-cakes’ (e.g. flavoured rice cakes, flavoured Corn Thins), artisan crackers with dried fruit, nuts, or seeds (e.g. fig and walnut crackers).	Croutons, breadsticks, sweet biscuits, savoury biscuits/crackers with toppings (e.g. cheese, dip, vegetables, canned seafood) and plain puffed/popped ‘grain-cakes’, plain wholemeal/wholegrain crackers and plain biscuits, plain crispbreads (e.g. Ryvita, Cruskits), other varieties (e.g. water/wafer crackers). Products where salt (alone) is used as a ‘seasoning’/ lightly salted products.	Sodium 720mg per 100g
	13.4 Sweet biscuits <i>Commercially prepared sweet biscuits, made with or without added flavourings, chocolate, fruit or nuts.</i>	Includes all filled and unfilled sweet biscuits, whether coated (full or half) or not, wafer biscuits, breakfast biscuits, and mixes for baking. May contain added flavourings, chocolate, confectionary, fruit or nuts.	Savoury biscuits (see categories 13.1, 13.2 or 13.3), cakes, muffins or slices (see category 17.1), single biscuit-making ingredients (e.g. icing, sugar, flour), meringues (including pavlova, macarons), pastry bases (e.g. unfilled short crust pastry, tart shells), crepes, pancakes, pikelets, waffles, sweet buns, scones, pastries (e.g. croissants, Danishes, strudels).	Sodium 350 mg per 100g
14. Savoury pastries <i>Meat, poultry and/or vegetable filling encased in a pastry.</i>	14.1 Dry pastries <i>Dry meat, vegetable or dairy filing encased in a pastry.</i>	Sausage rolls. Meat or vegetable or plant-based meat alternative pasties. Savoury pastries/rolls/triangles (e.g. chicken & vegetable, spinach & cheese, ham & cheese). Quiche. Pastizzi. Includes family size, single-serve and party varieties. Includes gluten-free varieties.	All wet pastries (see category 14.2). Asian pastries (e.g. dumplings, wontons, spring rolls) and filled vol-au-vents. Croissants. Sweet pastries. Pastry cases or bases without fillings (e.g. vol au vent or spring roll wrappers). Frittatas.	Sodium 500mg per 100g Saturated fat 8g per 100g

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	14.2 Wet pastries <i>Wet meat, vegetable or dairy filing encased in a pastry.</i>	Meat or vegetarian pies (in a gravy base, all flavours), includes gluten-free varieties.	All dry pastries (see category 14.1). Pizzas, calzones, and pizza pockets. Pastry cases or bases without fillings (e.g. vol-au-vent or spring roll wrappers). Sweet pastries. Pies without pastry (e.g. cottage pie).	Sodium 400mg per 100g Saturated fat 7g per 100g
15. Savoury snacks <i>Potato-, corn-, vegetable-, grain-based shelf-stable, ready-to-eat snacks sold in portioned or bulk packaging with or without flavouring.</i>	15.1 Potato and other vegetable chips <i>Thin slices of potato or other vegetable that are generally deep fried, and then flavoured (e.g. using salts, seasonings, herbs or spices), ready-to-eat snacks. Excludes salt and vinegar flavours.</i>	All standard chips (sliced potato or vegetable only), all flavours except salt and vinegar (see category 15.2). Includes thick, thin, crinkle, and deli-style.	Salt and vinegar flavoured varieties (see category 15.2). Extruded and pelleted snacks (see category 15.3). Sheeted and reformed snacks (see category 15.4). Popcorn (see category 15.5).	Sodium 500mg per 100g
	15.2 Salt and vinegar snacks <i>All snack products salt & vinegar flavoured and sold as ready-to-eat. Includes potato-, corn-, rice-, vegetable-based snacks.</i>	Potato-, corn-, vegetable-, grain-based snacks flavoured with salt and vinegar flavouring. Includes popcorn.	All non-salt and vinegar flavoured snacks (e.g. potato crisps, processed flavoured snacks, corn chips, popcorn, vegetable- or legume-based snacks).	Sodium 740mg per 100g
	15.3 Extruded and pelleted snacks <i>Starch-rich materials (e.g. corn, maize, wheat, rice, potato flour) or legume flours that are generally transformed into “hot melt fluids” and then expanded or puffed via an extruder to form a ready-to-eat snack.</i>	Processed flavoured snacks (e.g. Cheese Puffs, Bacon Balls, Twisties, Burger Rings, Cheezels, rice wheels, soya crisps, pork rind snacks, prawn crackers) produced via extruded or pelleting processes.	Salt and vinegar flavoured varieties (see category 15.2), Potato and other vegetable chips (see category 15.1), Sheeted and reformed snacks (see category 15.4), Popcorn (see category 15.5), P pretzels.	Sodium 810mg per 100g
	15.4 Sheeted and reformed snacks <i>Starch-rich materials (e.g. corn, maize, wheat, rice, potato flour) or legume flours used to make a dough, which is then reformed or sheeted to thin, uniform dimensions and cut to form the snack and fried or baked. Sold as ready-to-eat.</i>	Processed flavoured snacks (e.g. corn chips, Pringles), produced via sheeting or reforming processes.	Salt and vinegar flavoured varieties (see category 15.2), Extruded and pelleted snacks (see category 15.3), Potato and other vegetable chips (see category 15.1), Popcorn (see category 15.5), Plain savoury crackers and biscuits (see category 13.1), Plain corn, rice and other ‘grain-cake’ biscuits (see category 13.2), Flavoured savoury biscuits, crackers and ‘grain-cake’ biscuits (see category 13.3), pretzels.	Sodium 520mg per 100g
	15.5 Popcorn <i>Corn or maize kernels that have been heated until they burst open and puff out.</i>	Popcorn, all flavours except salt and vinegar. Includes microwave varieties.	No added salt varieties, Salt and vinegar flavoured varieties (see category 15.2), Potato and other vegetable chips (see category 15.1), Extruded and pelleted snacks (see category 15.3), Sheeted and reformed snacks (see category 15.4).	Sodium 360mg per 100g
16. Soups <i>Savoury, primarily liquid dish, containing meat, poultry, fish, vegetables or other ingredients in stock or water. May be chilled or shelf-stable, ready for consumption or requiring reconstitution.</i>	16.1 Soups <i>Chilled soups, ready-to-eat soups, frozen soups, dry packet soup mixes requiring reconstitution and canned soups. Target is per 100g of product for ready to serve soups; and per 100g of dry or condensed soups that have been made up / diluted in accordance with the on-pack instructions.</i>	Chilled soups, ready-to-eat soups, frozen soups, dry packet soup mixes requiring reconstitution and canned soups.	Products designed to be added to soup (e.g. lentil soup mix, soup beans, pasta or noodles for soups, canned or fresh meats for use in soups, e.g. beef soup bones).	Sodium 280mg per 100g Upper limit 300mg per 100g
17. Sweet bakery <i>Freshly baked, frozen, shelf-stable or baking mixes of cakes, muffins and slices.</i>	17.1 Cakes, muffins and slices <i>Freshly baked, frozen, shelf-stable or baking mixes of cakes, muffins and slices.</i>	All cakes, lamingtons, cupcakes, cake-type slices (e.g. chocolate brownies), biscuit-type slices (e.g. hedgehogs, caramel slice), cake rolls (e.g. Swiss rolls), muffins and muffin bars, cake mixes, muffin mixes and slice mixes.	Meringues (including pavlova, macarons), pastry bases (e.g. short crust pastry, tart shells), crepes, pancakes, pikelets, waffles, single cake-making ingredients (e.g. icing, sugar, flour), sweet buns (e.g. finger buns, fruit buns, fruit loaves, cinnamon scrolls), scones, pastries (e.g. croissants, Danishes, strudels), sweet biscuits (see 13.4), fruit pies, cheesecake, tarts, crumbles, doughnuts, profiteroles, flour-based puddings (e.g. sticky date pudding), eclairs.	Sodium 360mg per 100g

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18. Sweetened yoghurt <i>Sweetened dairy-based or dairy-alternative yoghurts, liquid or semi-solid.</i>	18.1 Sweetened yoghurt: Mammalian <i>Liquid and semi-solid sweetened and/or flavoured yoghurt, excluding plain yoghurts with no added kilojoule-containing sweeteners or flavouring.</i>	Sweetened yoghurts made with dairy milk (with added sugar, honey, juice concentrate or other kilojoule-containing sweetener) with or without non-nutritive sweetener, added cereals/grains, nuts, fibre, vitamins and minerals or confectionary. Yoghurt drinks, probiotic drinks, fermented milk (milk kefir). Includes yoghurts sold in pots, pouches and bottles.	Yoghurts made with milk alternatives (see category 18.2). Custards, dairy and dairy alternative desserts (including frozen products). Fromage frais (e.g. Fruche). Plain/Greek-style and other unsweetened or non-nutritive sweetened yoghurts. No added sugar products with non-nutritive sweeteners. No-added-sugar products with fruit. Liquid fermented milk drinks (e.g. milk kefir).	Sugar 11.5g per 100g Upper limit 16g per 100g
	18.2 Sweetened yoghurt: Dairy alternatives <i>Sweetened yoghurt made from non-dairy ingredients, liquid or semi-solid.</i>	Sweetened yoghurts made with plant-based ingredients (e.g. coconut, soy, grains, rice, oats, nuts) and cultures (with added sugar, honey, juice concentrate or other kilojoule-containing sweetener). Includes plant-based kefir and drinking yoghurts. Includes yoghurts sold in pots, pouches and bottles.	Sweetened mammalian yoghurts (see category 18.1). Non-nutritive sweetened yoghurts with no added sugar, honey, juice concentrate, or other kilojoule-containing sweetener (may contain unconcentrated fruit for flavouring). Puddings (including rice pudding) and other non-dairy desserts (e.g. chia pots, custards, sweetened non-yoghurt desserts, frozen yoghurts), ice-creams/ice desserts, products without cultures.	Sugar 7g per 100g