

Appendix: Company scorecards

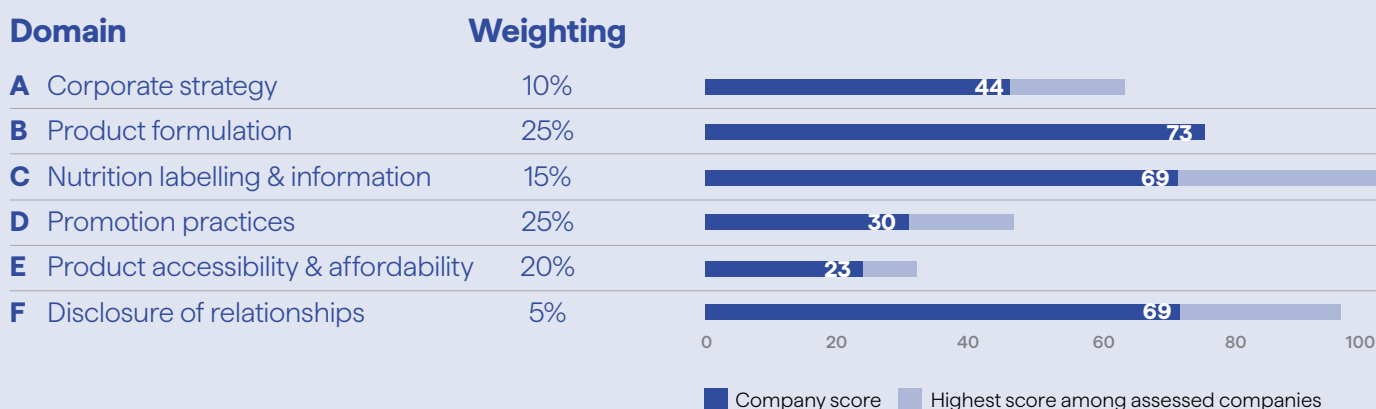
Guzman y Gomez

2nd

OUT OF 10
QUICK SERVICE
RESTAURANTS

48

OVERALL SCORE
(OUT OF 100)



Areas of strength

- Guzman y Gomez commits to using fresh, minimally processed wholefood ingredients in their menu offerings. This includes a focus on removing preservatives, added colours, artificial flavours and some food additives from ingredients. For example, they disclose efforts to transition to less processed marinades and salsas made from fresh ingredients, and have eliminated industrially-produced trans fats from their menu.
- Guzman y Gomez reports efforts to lower sugar and sodium in menu items, such as in their recipes, and ingredients sourced from suppliers. The company also regularly monitors the healthiness of their menu items, such as by measuring the proportion of products classified as healthy (using government-endorsed criteria) and benchmarking levels of sodium, saturated fat and sugar.
- Guzman y Gomez does not fund or provide support for professional or research organisations related to nutrition, and does not make any political donations in Australia.

Recommended actions for Guzman y Gomez

- Clearly **communicate** the company's approach to improving population nutrition and health at the national level by setting and disclosing clear objectives and targets that are routinely reported against.
- **Set** a target to increase the proportion of food-related **sales** from healthier menu offerings, and publicly **report** progress against this target each year.
- **Develop** and **publicise** specific, time-bound targets for reducing levels of sodium, saturated fat and sugar in ingredients and menu items, in conjunction with government-led initiatives (e.g., Healthy Food Partnership). Routinely **report** on the healthiness of menu offerings, such as average levels of risk nutrients per 100g, by category (e.g., main meal items, sides, drinks, desserts), including changes over time.
- Make healthier meal sides and drinks (e.g., water, sugar-free drinks) **the default** as part of combination meals, particularly children's meals.
- **Strengthen** current policies to effectively reduce the exposure of children (up to 18 years) to the marketing of unhealthy products (e.g., desserts, fried chips), across all channels and settings (particularly in digital, outdoor and sponsorship advertising). **Monitor** and **report** compliance with policies to restrict exposure of children to unhealthy food marketing.
- **Limit** premium offers, price discounts and value deal incentives (e.g., as part of loyalty rewards) for unhealthy menu items, and use price-related promotions and loyalty bonuses exclusively to **incentivize** healthier selections.