

Beyond improving the nutritional quality of our products, we also aim to encourage better diets through recipe inspiration.

Our Healthy Recipe Framework (HRF) is a set of global nutrition criteria used to assess the nutrition quality of the recipes we share. The criteria are aligned to Unilever's Science-based Nutrition Criteria (USNC) and are based on dietary recommendations, such as those from the World Health Organization. The criteria include benchmarks for nutrients and ingredients.

Recipe category	FOOD- BASED CRITERIA	FOOD & NUTRIENT BASED CRITERIA Each dish/recipe should contain >30% of recommended foods or ingredients AND meet the nutrition standards			
	Each dish/recipe contains at least ≥30% of recommended foods or ingredients				
	Recommended foods or ingredients	Energy	Sodium	Saturated Fats	Sugars
Main meals (lunch, dinner)		600 kcal/serve	250mg/100g	1.5g/100g	15en% (total)
Savoury small meals		400 kcal/serve	250 mg/100g	1.5g/100g	15en% (total)
Sweet small meals	✓ Lean meat cuts✓ Vegetables, grains, roots & tubers	400 kcal/serve	100 mg/100g	1.0 g/100g	15en% (total)
Protein dishes	✓ Oily fish & seafood	300 kcal/serve	450mg/100g	3g/100g	15en% (total)
Carb-based and vegetable dishes	✓ Unsalted nuts, legumes & pulses✓ Meat alternatives, other legume-	300 kcal/serve	250mg/100g	1.5g/100g	15en% (total)
Dips, dressings & spreads	based alternatives & soy products Low-fat/fat-free animal dairy, plant-	NA	750mg/100g	18% of total fat	15en% (total)
Ice cream & desserts		150kcal/serve	300mg/serve	5g/serve	12g/serve (total)
Sweet & savoury snacks, appetiser	based dairy alternatives ✓ Vegetable oils, low-fat spreads	150 kcal/serve	300mg/serve	3g/serve	12g/serve (total)
Kids sweet & savoury snacks, desserts, ice cream & appetiser	✓ Unsweetened fruit juices ✓ Unilever products meeting USNC	110 kcal/serve	300mg/serve	3g/serve	12g/serve (total)
Beverages/drinks		NA	NA	1g/100g	5g/100g(total)
All other recipes		NA	100mg/100g	1g/100g	15en% (total)