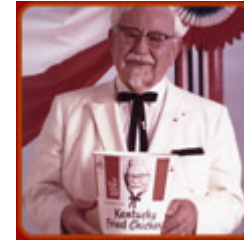


GENERAL...



Progress to Date

- We recognise the importance of a balanced diet and provide customers with a wide choice of products and size options across the menu from Original Recipe chicken to salads and vegetable sides.
- We believe in quality and all our chicken products are made from grade A chicken which is prepared fresh throughout the day by trained cooks at each and every restaurant.
- As part of our commitment to quality we are dedicated to improving the nutritional profile of our products. KFC UKI has an active nutritional strategy which includes working in partnership with our suppliers. The strategy is in line with the Food Standards Agency areas of focus and covers key aspects of nutrition such as salt reduction, trans fat elimination, saturated fat reduction and consumer information provision.
- Our salt reduction programme that has been in place since 2004 has reduced salt by up to 30% in our key core ingredients including bread buns, popcorn chicken, chicken fillets, mini-fillets, original recipe chicken on the bone, tortillas, crispy strips, beans and salad ingredients. All our core bread buns now meet the FSA 2010 salt targets.
- In 2005, we stopped salting our fries, allowing our customers to choose how much salt they add thus saving up to 1 gram of added salt per meal.
- In July 2007, following extensive customer research, we switched our cooking oil to a blended variety which is Hydrogenated Vegetable Oil free, and, as a result, all our products now contain less than 1% trans fats.
- We believe in providing customer choice and were the first Quick Service Restaurant to introduce salads to our main offering in store. We also offer a range of side options including corn on the cob.

Forward Commitment

- KFC will monitor all ingredients and work with our suppliers to determine opportunities for further salt and saturated fat reductions. The specific areas in which we will focus during 2009 are described overleaf.

Planned Monitoring

- We will give details of the specific salt and saturated fat reductions we have made in an update to this document.
- Regular meetings with the Agency to update on all progress.
- Consumer research all core product changes prior to launch to ensure no compromise in the great flavour of KFC.

PROCUREMENT...



Progress to Date

- All suppliers have been issued with a clear set of nutritional guidelines to work to during development of new and reformulation of existing products.
- We have proactively worked with our suppliers to develop lower salt versions of current products such as tortillas and buns.
- We continue to look for opportunities to reduce saturated fat throughout our product range.
- We work with our suppliers to check the nutrition of all our ingredients on a yearly basis ensuring correct information is always available to our consumers.

Forward Commitment

- We will endeavour to meet the FSA 2010 salt target for the tortillas used for our twister products by the end of 2008.
- We have pledged to focus on 5 core menu items for salt reduction in 2009, and will report on the progress we have made in an update to this document.
- In addition, we will continue to investigate what salt reductions are possible in our fillets, mini-fillets and Original Recipe chicken on the bone whilst keeping great finger lickin' taste and set ourselves targets for these products by Q2 2009.
- We will review all our sauces, and identify where we can make saturated fat reductions by Q1 2009.
- We will launch our signature black pepper mayonnaise with a reduction in total fat and saturated fat. Q1 2009

Planned Monitoring

- We will give details of the specific salt and saturated fat reductions we have made in an update to this document.

KITCHEN PRACTICE...



Progress to Date

- We ensure product quality and consistency of nutritional content by giving our employees the tools to make certain the amount of ingredients used are consistent every time. Specifically -
- We provide clear written instructions and thorough training for all our staff on the preparation and cooking of our menu items.
- Each of our stores is audited a minimum of four times per year to ensure products are consistently made to our standards using fully documented procedures.
- Each ingredient is purchased to an agreed specification and delivered to KFC kitchens after being rigorously checked against strict quality criteria.
- All cooking profiles are automated to help ensure product consistency.
- In 2005 we instructed all our restaurant staff to no longer salt fries allowing our customers to choose whether or not to use salt.

Forward Commitment

- Our automated cooking processes mean that kitchen staff have little influence over the nutrient content of our products – however:
- We will continue to ensure all our kitchen staff are fully trained on all preparation procedures of KFC products to give consistent products every time.
- We will continue to look for ways to make kitchen practice as easy as possible for our restaurant staff.

Planned Monitoring

- Monitor through store audit system

MENU PLANNING



Progress to Date

- We recognise the importance of a balanced diet and believe all foods can be eaten in moderation.
- We offer a wide range of products and portion sizes that include salads and alternative sides such as corn on the cob.
- As many of our products are made to order, customers can request sauces to be removed.
- All of our suppliers are fully aware of our requirements regarding no use of hydrogenated fat and added trans fats, avoidance of saturated fat where possible and keeping additives to a minimum.

Forward Commitment

- We will continue to work with our customers to provide full choice on our menu, including healthier options such as salads.

Planned Monitoring

- We will continue to monitor feedback from our customers to ensure all menu introductions are based on consumer insight, looking to provide choice.

CONSUMER INFORMATION...



Progress to Date

- At KFC we provide the information to allow our customers to make informed choices.
- We provide full nutritional information at point of purchase on the tray liner.
- Our website shows full nutritional and allergen content of our products.
- Our customer helpline is available for customers to speak to staff who are fully trained to answer questions on aspects such as nutrition and allergens.

Forward Commitment

- We will continue to use the currently developed mechanisms to provide customers with easily understandable, clear nutritional and allergen information.
- We will work with the Agency as it develops proposals for the provision of nutritional information and look forward to discussing any insights from independent consumer research on the best way to present information for our customers.
- In collaboration with our suppliers we will conduct a full annual review of our nutritional information by year end and update information as required.

Planned Monitoring

- We will monitor consumer feedback to provide this information in the best way possible for our customers.